SUSTAINABILITY

9%

SEAFOOD IN SCHOOLS

6





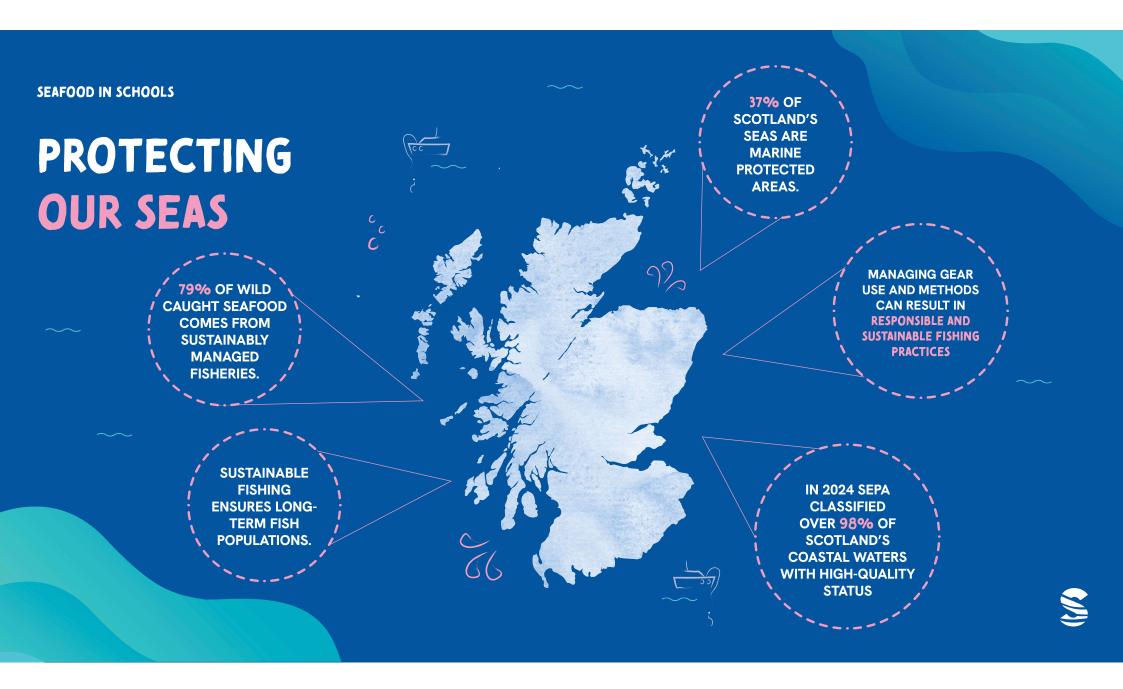
SEAFOOD FOR A SUSTAINABLE FUTURE

How does the industry protect the planet and reduce waste?









REDUCING THE % CARBON FOOTPRINT

1 KG OF SALMON PROTEIN = 4.1 KG CO2

COMPARED TO:

- * Chicken = 6.5 kg CO2
- * Lamb = 21 kg CO2
- * Beef = 25 kg CO2

SHELLFISH FARMING IS THE MOST ENVIRONMENTALLY FRIENDLY FORM OF AQUACULTURE.

- **★** Doesn't require feed and the species filter water naturally.
- * The Scottish shellfish farming sector is worth an estimated £37million at first sale value.*

SEAWEED FARMING ABSORBS CO2 AND REDUCES EMISSIONS.





FIGHTING WASTE

9/2

- * Fish by-products like oil and bones are used in food and supplements.
- * Innovative methods recycle seafood waste.
- * Old fishing gear and waste are repurposed and recycled Fishing for Litter initiative.
- * Eat a variety of species to reduce overfishing.
- * Reducing waste at home by making stock or fishcakes from leftovers.







HOW CAN YOU HELP?



CHOOSE ACCREDITED SUSTAINABLE SEAFOOD, SUCH AS THOSE WITH THE MSC BLUE LABEL

The Marine Stewardship Council (MSC) 'blue fish label, is applied to fisheries that have been assessed and certified as sustainable.

There are over 1,500 certified products available in the UK and Ireland.





SPREAD THE WORD ABOUT SCOTLAND'S EFFORTS.







SEAFOOD SCOTLAND



ANY QUESTIONS?



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