

Transposing circular economy principles to aquaculture

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Transposing circular economy principles to aquaculture Review in prep.

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Introduction and context

- Food production is the main drive causing environmental change
- Circular economy (CE) as a tool for more sustainability
- Concepts originating from industrial ecology
- Recently adapted for systems that rely on biomass (food, energy, etc.)





Principles, drivers and opportunities of a circular bioeconomy

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5 principles to guide biomass use towards a circular bioeconomy





Adapted from Muscat et al. 2021



What will be new?

- Changes in the way society legislates, produces and **consumes**
- From farm or value-chain optimization to **food system** approach.

Circular aquaculture





Principle 2: Avoiding non-essential products and the waste of essential ones

What makes aquaculture products essential (compared to other foods)?





Nutritional and health benefits

Advantages over other animal source foods:

- Alternative source of protein
- Source of essential fatty acids (PUFA)
- Iron, zinc, Iodine, calcium, Vit. A, B12, D •

Reduction of noncommunicable disease (compared to red meat)

Healthy pregnancy

Growth, brain and eye development

Mean nutrient richness of various animal source food (based on composition and daily recommended intake)





Avoid

Contribution of aquaculture to food security

A topic still largely debated

Positive	Negative

Need for a finer resolution. Species level?



Avoid

Contribution of different species to food security



Avoid

Avoiding non/less essential aquaculture products imply

- Policy-maker:
 - Prioritize nutrition-sensitive aquaculture
 - Regulate production of luxury species
- Consumer (Global North):
 - Substitute red meat by blue foods
 - Reduce consumption of luxury species
 - Shift towards less-resource intensive species





Principle 3: Prioritizing biomass streams for basic human needs





Is aquaculture making an efficient use of biomass and natural resources?

Direct feed-food competition



Prioritize

Indirect feed-food competition

How much food could be produced from these lands?



Low indirect-feed food competition



Prioritizing biomass stream for basic human needs imply

Aquafeed manufacturer:

 Increased use of by-products and residues and other human inedible ingredients

Farmer:

 Selection of species naturally capable of using a broad range of by-products and detritus

Land/Marine-planner:

 Incorporate feed-food competition issues in planning





More to come in the full paper

- 5 principles
- Implications for main types of species and production systems
- Recommendations for multiple actors



Thank you !

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Supplementary material



Capacity to unlock inedible material





Prioritize

Food recovery hierarchy



Fig. 8. Food recovery hierarchy for fish by-products. 1.5 column. Adapted from US EPA [65].

Source: Adapted from the Food Recovery Hierarchy of the US Environmental Protection Agency



Hypothesis from Sandström et al.

Food-competing feedstuff	Non-food competing feedstuff
Cereals, pulses, sugar crops, whole fish used for fish meal and fish oil	Livestock by-product (e.g., blood meal, poultry oil)
Terrestrial feedstuffs that meet quality criteria for food use (e.g., fodder maize)	Roughages (e.g. grass and leaves), Crop residues Food processing by-products (e.g. wheat bran)
Oil from oilseeds	Meals/cake from oilseeds



Five environmental reasons to avoid feed-food competition

- Emissions from feed production > emissions from vegetable farming
 - Feed to edible protein conversion ratio greater than 2
 - Use of by products decrease growth and digestibility
 - Additional transport to take feed to animals
- Deforestation for agriculture is dominated by feed -> losses of carbon
- Additional emission as metabolic waste
- Additional emissions from processing
- Wastage is high for fresh animal products

