

# Top 10

things Canadians  
don't know about  
Aquaculture



CANADIAN AQUACULTURE  
INDUSTRY ALLIANCE

ALLIANCE DE L'INDUSTRIE  
CANADIENNE DE L'AQUICULTURE

1

**Aquaculture occurs in every Canadian province, including the Yukon.**

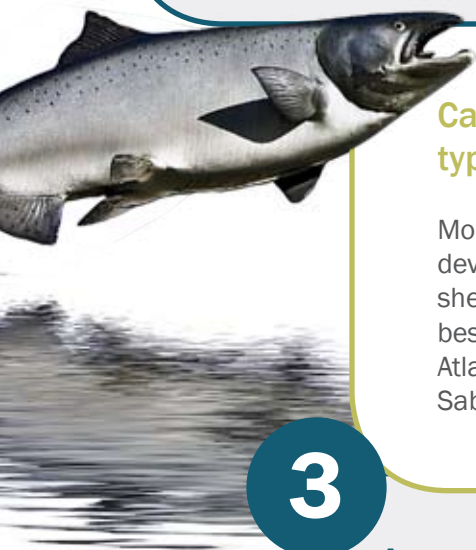
Unique species and locations include: Arctic Char in the Yukon; Geoduck in BC; Tilapia in Alberta, White Sturgeon in BC and Ontario; Abalone, Irish Moss and Halibut in Nova Scotia; Striped Bass and Eel in New Brunswick; and Atlantic Cod in Newfoundland and Labrador.



2

**Canada's aquaculture industry produces more than a dozen types of seafood.**

More than 70 warm and cold-water species are grown commercially or are being developed for commercial farming: 51 species of finfish, 18 species of marine shellfish and 2 marine plant species. However, Canada's aquaculture industry is best known for about a dozen species which account for over 98% of production: Atlantic and Pacific Salmon, Steelhead Trout, Rainbow & Brook Trout, Arctic Char, Sablefish, Atlantic Cod, Mussels, Oysters, Clams, Scallops, and Tilapia.



3

**Aquaculture is a billion dollar industry in Canada.**

Our aquaculture industry generated \$969 million in direct sales in 2006, and well over \$1 billion in indirect value to the rural Canadian economy.



4

**More than 85 percent of Canada's aquaculture production is exported.**

The USA is Canada's biggest aquaculture export market.

Canadian farmed seafood is sold in over 20 countries worldwide.



5

**16,000 Canadians are employed in aquaculture.**

Many are women.

2/3 of workers are under the age of 35.

More than 30 First Nations derive livelihoods from aquaculture.

Well over 30,000 Canadians depend on aquaculture for at least part of their family income.



6

**Sixty-two percent of Canadian consumers have purchased farmed salmon in the past 12 months**

Farmed salmon is available fresh year-round.

Atlantic salmon is farmed on both coasts.

Many people prefer the taste of farmed over wild salmon.



7

**Aquaculture produces fresh seafood year round.**

The Canadian aquaculture industry faces unique challenges: In Atlantic Canada, many bays and estuaries are covered in a meter of ice during the winter. Mussel farmers use specialized techniques to cut through the ice to harvest mussels.



8

**Farmed and wild seafood offer the same health benefits.**

Farmed seafood, including all shellfish and fish species, is a healthy food choice that provides natural sources of essential nutrients such as omega-3 fatty acids, vitamins (B complex and D) and minerals (calcium, iron and zinc).

The Canada Food Guide by Health Canada recommends at least two servings of seafood per week to meet nutritional requirements.

Eating just 100 grams of salmon (farmed or wild) or 200 grams of mackerel a week reduces the risk of death from coronary heart disease by 36 percent. (Mozaffarian/Harvard study.)



9

**Half of all seafood eaten by people around the world is farmed.**

Wild fisheries cannot meet the growing global demand for seafood, and aquaculture production is growing steadily.

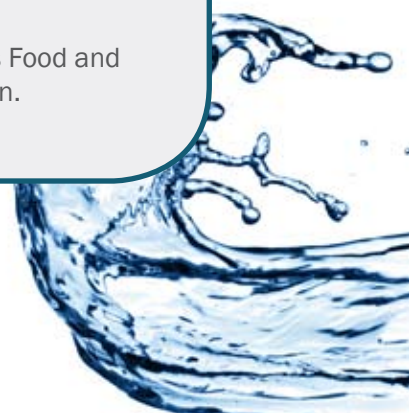
Aquaculture is one of the lowest carbon producing forms of food production on the planet – lower than most agricultural practices and lower than wild fish harvesting.



10

**Without aquaculture, the world will face a seafood shortage of 50–80 million tonnes by 2030.**

Source: United Nations Food and Agriculture Organization.





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