

**New Sustainable Aquaculture
Techniques in the Atlantic Area
(Portuguese Region)**

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NEW SUSTAINABLE AQUACULTURE TECHNIQUES IN THE ATLANTIC AREA REGION (PORTUGUESE REGION)

As part of the programme of work including in Work Package Six of the Access2Sea project, Action Four involved Project Partners undertaking to research and analyse new aquaculture techniques being developed in their regions. This research is aimed at fostering a more sustainable industry by facilitating the dissemination of techniques which could be of value in addressing the needs of companies in other territories of the Atlantic Area Region.

The following new sustainable aquaculture technique was identified by the Portuguese Partners of the Access2Sea Project, Centro Interdisciplinar de Investigação Marinha e Ambiental da Universidade do Porto and Universidade do Algarve, and are detailed in the Case Study below of Atlantik Fish

1) Atlantik Fish

The production of *Pescado da Maré*® (*Fish from the sea*), in a semi-intensive regime, allows the food diet of our fish to be complemented with food that enters with water, and which grows naturally in the tanks, such as shrimps, polychaetes, algae, bivalves, crabs and others.

Tidal tanks will recreate the cycle and natural environment of the fish in the estuary and marsh areas, allowing fish to behave in the same way as wild fish. The feeding is complemented with natural food, which gives our fishes the appearance and to the meat the flavor and consistency identical to wild fish, resulting in a meat rich in Omega 3 and other polyunsaturated oils.

The fattening tanks were old salinas (salt ponds) that were converted into fish tanks, and were constructed only with the land existing in the sapal (saltmarsh), which allows to offer to the fish a natural environment, as for example, with water that enters in the tanks also enter juvenile fishes, wild flounders or eels, which then grow naturally within the tanks until they reach commercial size.

Another crucial feature for the quality of the sea bream and bass is the reduced number of fishes per tank, which allows them to have space to swim, rest and feed freely. This allows the meat a greater consistency and a uniform distribution of fat, achieving an identical quality to wild fish. The juveniles of sea bream and bass come from the best certified maternities, guaranteeing their biological and

food safety, through the screening and traceability processes, thus reducing the pressure on wild fish stocks.

The company considers fishing as critical process in order to guarantee the quality of their fish. This is why it is done in the early hours of the day and using a traditional fishing net. After the sieve, the fish is placed as quickly as possible in cold water, which allows them to die from thermal shock and not by asphyxiation or exhaustion, ensuring a rapid death and maintaining their characteristics and nutrients for a longer period of time. Then the fish is packed in a room, where all the parameters are controlled to guarantee quality and food safety for our customers, according to the HACCP standards. Packaging is carried out in a modern fish calibration and sorting line using the latest technology available on the market. Only in this way the *Pescado da Maré*® (*Fish from the sea*) can ensure the traceability and monitoring standards of food quality throughout the production cycle.

More recently, the company has diversified the production by dedicating three tanks for the production of oysters. The oysters are oysters with a quality and quantity of meat that allow them to be classified as special oysters.

Reference: Plano Estratégico para a Aquicultura Portuguesa 2014 -2020. Direção Geral de Recursos Naturais, Segurança e Serviços Marítimos (DGRM). Ministério da Agricultura e do Mar.

From: <https://www.atlantikfish.com/en/production-model/>



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