



NSERC Canadian Integrated  
Multi-Trophic Aquaculture Network

Réseau canadien d'aquaculture  
multitrophique intégrée du CRSNG

CIMTAN *Snippets*



Chris Aerni explaining what "sustainability" means at the Rossmount Inn.

**Thierry Chopin** (CIMTAN Scientific Director), **Chris Aerni** (Chef and owner of the Rossmount Inn) and **Andrew Lively** (Marketing Communications Manager at Cooke Aquaculture Inc.) **participated in the 10<sup>th</sup> Ronald C. Baird Sea Grant Science Symposium.** It took place in Providence, Rhode Island, June 26-28, 2011, and was hosted jointly by the Sea Grant Program at the University of Rhode Island and the Johnson & Wales University. This year's theme was "Developing the Rhode Island Seafood Knowledge Economy: Perspectives on Seafood Sustainability".

Read the comments of Thierry Chopin: [http://www.unbsj.ca/sase/biology/chopinlab/imta/news/ronald\\_baird/](http://www.unbsj.ca/sase/biology/chopinlab/imta/news/ronald_baird/)

See the article: [http://www.projo.com/news/content/SEAFOOD\\_CONFERENCE\\_06-28-11\\_K5OPRHO\\_v19.3f05f.html](http://www.projo.com/news/content/SEAFOOD_CONFERENCE_06-28-11_K5OPRHO_v19.3f05f.html)

**Canadian IMTA featured in the magazine *Cultures Marines* of France and cited as an example.** In Southwestern France, the IMTA concept could develop in marine marshes. On the Mediterranean coast, and in the Departments and Territories of the Atlantic, Indian and Pacific Oceans, IMTA could be adapted to conditions at sea.

See the article: <http://www.unbsj.ca/sase/biology/chopinlab/articles/files/2011.07.CulturesMarines.pdf>

**Thierry Chopin wrote an article on seaweeds in the Spring/Summer 2011 issue of the *Cooke Aquaculture Newsletter*.** Entitled "Seaweeds... not so yucky! They are part of our everyday lives", this article covers what seaweeds are, why they are not so well-known despite being used every day in so many applications and their increased use in IMTA and for their biomitigative services.

See the article:

<http://www.unbsj.ca/sase/biology/chopinlab/articles/files/2011.06.CookeAquacultureNewsletter.pdf>

**According to *Chatelaine Magazine*, this year's hot list of 15 new nutritional powerhouse superfoods includes sea veggies (seaweeds).** "From dulse to kelp to nori, sea vegetables feature a full array of minerals, including iodine, which helps keep metabolism strong. They also supply lignans, compounds that may rid fat cells of excess estrogen, elevated levels of which raise breast-cancer risk."



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In early July, Mr. Rich Moccia, Chair of the CIMTAN Steering Committee, drove from the University of Guelph to get a first-hand look at the research carried out in the Bay of Fundy by some members of CIMTAN Domain 1. He felt that since the CIMTAN projects continue to work on relevant solutions to industry issues, it is important for all of those involved to appreciate them from both the theoretical and practical levels. Not content to simply see the activities happening above the water surface, he brought his dive gear and enthusiastically went underwater to see all the working parts of the IMTA system. Diving with project leaders Shawn Robinson and Andrew Cooper, the group closely examined the mussel rafts and biodiversity collectors integrated into Atlantic salmon sites of Cooke Aquaculture Inc., CIMTAN industrial partner on the East Coast. During their four dives, they also photographed many of the local species that had recruited at the sites and are growing within the IMTA operations. The weather was perfect and a good time was had by all. More visits were discussed for the future.



Planning the dive on the IMTA mussel rafts and discussing the list of photographs that need to be taken while underwater. From left to right: Shawn Robinson (DFO-SABS), George Martin (DFO-SABS), Rich Moccia (Univ. Guelph) and Andrew Cooper (DFO-SABS).



In his article in *Bio Business* "Science across Canada – Canada's Best", Jason Hagerman reveals the most notable Canadian scientists, biotechs and technologies from Newfoundland to British Columbia. Thierry Chopin is the pick for New Brunswick.

See the article:

<http://www.biobusinessmag.com/articles/2011micanadabest/canadabest.html>



Thierry Chopin and his colleagues Amir Neori, Alejandro Buschmann, Shaojun Pang and Manav Sawhney wrote a third paper in the *Global Aquaculture Advocate* (July/August 2011 issue). They discuss how seaweed cultivation, IMTA and integrated sequential biorefineries could help diversify the aquaculture sector.

See the article: <http://www.unbsj.ca/sase/biology/chopinlab/articles/files/2011.07.ChopinetalGAA.pdf>

CIMTAN Domain 3 researchers Duncan Knowler and Patrick Kitchen recently completed research on the possible economic implications of IMTA adoption on the west coast of Canada. As part of the research, they surveyed oyster consumers in San Francisco, a major USA market for British Columbia oysters, and determined that consumers had a positive perception of IMTA and that the majority was willing to pay a premium price for the product. In addition, they found that IMTA could potentially help the British Columbia shellfish industry access new markets abroad.

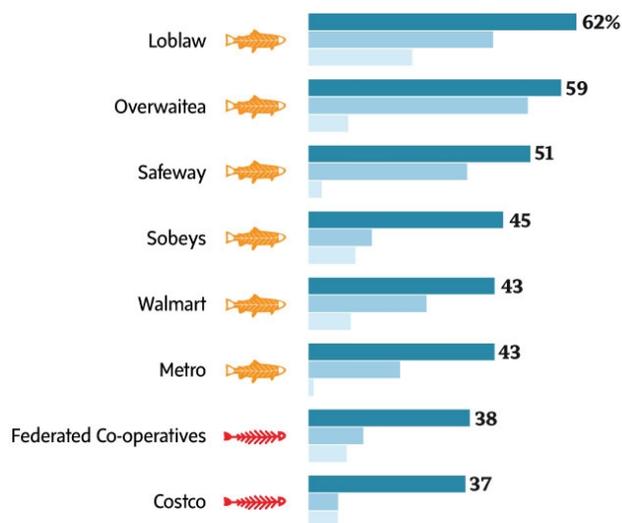
See the report: <https://theses.lib.sfu.ca/thesis/etd6698>



### 2011 SUPERMARKET RANKING

2011 ranking: Poor Fair Good

Percentage grade by year: 2011 2010 2009



THE GLOBE AND MAIL » SOURCE: GREENPEACE CANADA

<http://www.theglobeandmail.com/news/national/greenpeace-applauds-canadas-grocers-for-improved-seafood-practices/article2089244/>

Greenpeace applauds Canada's grocers for improved seafood practices. Loblaw Companies Limited is the national leader in this field. The chain is enacting an ambitious commitment to switch 100 per cent of its seafood and related products (including cosmetics and pet food) to sustainable wild caught and farmed seafood certified by the Marine Stewardship Council or equivalent organizations by 2013.

Read the Greenpeace document: Emerging from the deep – Ranking supermarkets on seafood sustainability, 2011.

<http://www.unbsj.ca/sase/biology/chopinlab/articles/files/2011.07.GreenpeaceEmerging-SeafoodSustainability.pdf>

Note on p. 11: "Loblaw currently sources an Integrated Multi-Trophic Aquaculture salmon product, which it notes as a step in the right direction."

See the article:

<http://www.theglobeandmail.com/news/national/greenpeace-applauds-canadas-grocers-for-improved-seafood-practices/article2089244/>



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Loblaw Companies Limited reports on its commitment towards sustainable seafood. The report indicates that the company is on the right track: launching of WiseSource™ Salmon, a salmon farmed in a more responsible manner (IMTA); new fishing methods for swordfish; and launching of the websites [oceanspourdemain.ca/fr/](http://oceanspourdemain.ca/fr/) and [oceansfortomorrow.ca/en/](http://oceansfortomorrow.ca/en/)



See the article: <http://cnw.ca/en/releases/archive/July2011/07/c4036.html>

The 2011 Canadian Aquaculture R&D Review is out! CIMTAN and its 14 projects are described between p. 24 and p. 30.

See the review: <http://www.aquacultureassociation.ca/publication/canadian-aquaculture-r-d-review>



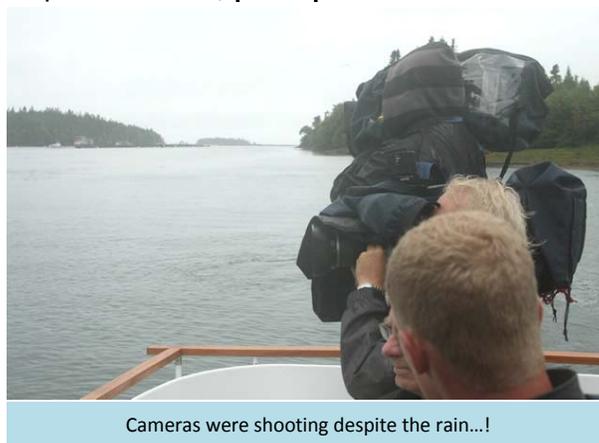
IMTA made it into *Time Magazine* in the cover story of the issue of July 18, 2011, written by Bryan Walsh and entitled "The future of fish: can farming save the last wild food?"

See the article:

<http://www.unbsj.ca/sase/biology/chopinlab/articles/files/2011.07.18.FutureofFish-TIME.pdf>

Thierry Chopin and Frank Powell (IMTA Manager at Cooke Aquaculture Inc.) participated in the Aquaculture Media Tour of the Atlantic Canada Fish Farmers Association (ACFFA) on August 10, 2011.

Members of the media (TV, radio and newspapers) left St. Andrews wharf aboard the Island Quest and were taken first to Charlie Cove in Back Bay to see first-hand an IMTA site in operation. They, then, visited T&J Farm to be informed about the Inner Bay of Fundy Salmon Recovery Project by Pamela Parker and Betty House (ACFFA Executive Director and Research Director). Evan Kearney (Director, Sustainable Development at Admiral Fish Farms) explained the iCage™ initiative, while such a cage was rotating. In the afternoon, members of the media tour the well boat Ronja, used for sea lice treatment.



Cameras were shooting despite the rain...!



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**IMTA may have found its Ambassadrice Extraordinaire!** Tierney Thys, National Geographic Emerging Explorer, was a speaker at Qi Global 2010, which took place in Singapore, October 8-9, 2010, at Nanyang Technology University. Qi is a global network of thought leaders in design, innovation and sustainability, whose mission is to create human progress in harmony with Nature.

Tierney's presentation, "Stories of Hope from the Seas", has been posted at

<http://www.qi-global.com/10tt>. The segment on IMTA is between 16:24 and 19:35.



**CIMTAN member quote of the month:**

"Do you realize that the IMTA diagram in *Time Magazine* is the page with the staples? So, it's a centerfold!"  
(Meryl Coes, *CIMTAN Administrative Assistant*).

Meryl Coes (formerly Whynacht) just got married... Congratulations, Meryl!