



THE UPDATE

Captain's Blog



How food from the sea has limitless potential - with caveats

The scientific journal *Nature* last week published research into the potential of seafood to feed the world up to the year 2050 and, mostly, it is promising.

It seems just 17 percent of the current production of edible meat in the world is from food farmed or caught from the sea and points out that the potential is way larger.

The paper says they can see a 36 to 74 percent increase compared to current yields – that's an increase in production of between 21 and 44 million tonnes of seafood by 2050.

The authors say land-based and freshwater aquaculture has constraints. China, the world's largest inland aquaculture producer, has restricted the use of land and public waters because of scarcity.

However, ocean-based farming has a bright future.

So, what is it going to take?

The paper points to four main pathways, the first of which is improving the management of wild fisheries. The others are regulatory untangling of ocean-based farming, finding better ways to feed ocean farmed fish, and shifting consumer demand.

Improving the management of wild fisheries capture would maintain fish populations at their most productive levels. The paper points out that countries with poorly-managed or 'open access' fisheries are often those with overfishing issues and they are almost always countries with food nutrition and security concerns. The authors suggest governments should impose reforms in wild fisheries management that are both economically rational

and adopt maximum sustainable yield as a management target (as opposed to some nebulous concept of “abundance”).

They also suggest that governments should look at reforming policy for ocean farming. In some cases, policy has been lax, resulting in poor environmental stewardship, disease and even collapse, while in other cases government regulations are overly restrictive, convoluted and poorly defined.

They say in both cases improved policy would increase food production.

Further technological advances in finfish feeding also needs addressing according to the paper, with 75 percent of current global feed sourced from wild forage fisheries, which may deplete stocks in poorly managed fisheries. This is something New Zealand is leading the way with already. New Zealand King Salmon is in a collaboration with Nelson’s Cawthron Institute to optimise salmon feed. They also use mostly bony, pelagic fish in their feed which is not used for human consumption. The research found alternative food ingredients, including plant, insects and algae are rapidly being developed.

Lastly, the need to shift consumer demand to wild fisheries, and both finfish and shellfish aquaculture will be required.

As the world’s population increases and incomes rise, all three fisheries sectors should thrive. The world will always be looking for good clean protein.

The paper concludes that the sea can be a much larger contributor to sustainable food production but we have to get it right; make sure wild caught fisheries are in good shape in places they are not currently, be smarter around aquaculture feed, and encourage governments to get the policy and regulatory regime in the incentive, not disincentive gear.

Read the paper; *The future of food from the sea*; [here](#).

Re-opening the Kaikoura shellfish and seaweed fisheries

Te Korowai is engaging with the community on the re-opening of the Kaikōura recreational and commercial shellfish and seaweed fisheries.

[Their document](#) sets out issues and options to help gather community views on when and how the shellfish and seaweed fisheries should be re-opened.

This feedback will then be passed on to Fisheries New Zealand to develop and consult on new management measures for the fisheries.

Feedback can be sent to teamkorowai@gmail.com or via their [website](#).

Submissions close 30 September 2020.

Has your payroll reduced? Notify ACC

ACC wants to ensure that your 2020/21 provisional levy reflects the impact COVID-19 may have had on your payroll.

You are due to be sent your levy invoice from October.

Your 2020/21 provisional levy is based on an estimate of your liable payroll for the year ending 31 March 2021.

To arrive at this estimate, ACC uses the 2019/20 liable payroll information that your business supplied to Inland Revenue.

Between now and the end of September, ACC is encouraging employers to update their estimated liable payroll for 2020/21.

This is something you should consider, if you know that COVID-19 has had an impact on your payroll or is about to.

Doing so will help ACC ensure your invoice is as accurate as possible.

There are two ways to provide ACC with a revised liable payroll estimate:

- If you're an employer with PAYE staff, register or log in at [MyACCfor Business](#) (simply scroll down to the actions section of your policy information when logged in)
- If you're a non-PAYE shareholder, contact our Business Customer Contact Centre on 0800 222776 or at business@acc.co.nz

For more information visit the dedicated [ACC webpage](#) or call 0800 222 776 if you have further questions.

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