

Sustainable expansion of bivalve shellfish aquaculture for global food security

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Food production & consumption today threaten health & planet



Food production threats to our planet



Food consumption threats to human health



**2 billion
overweight**

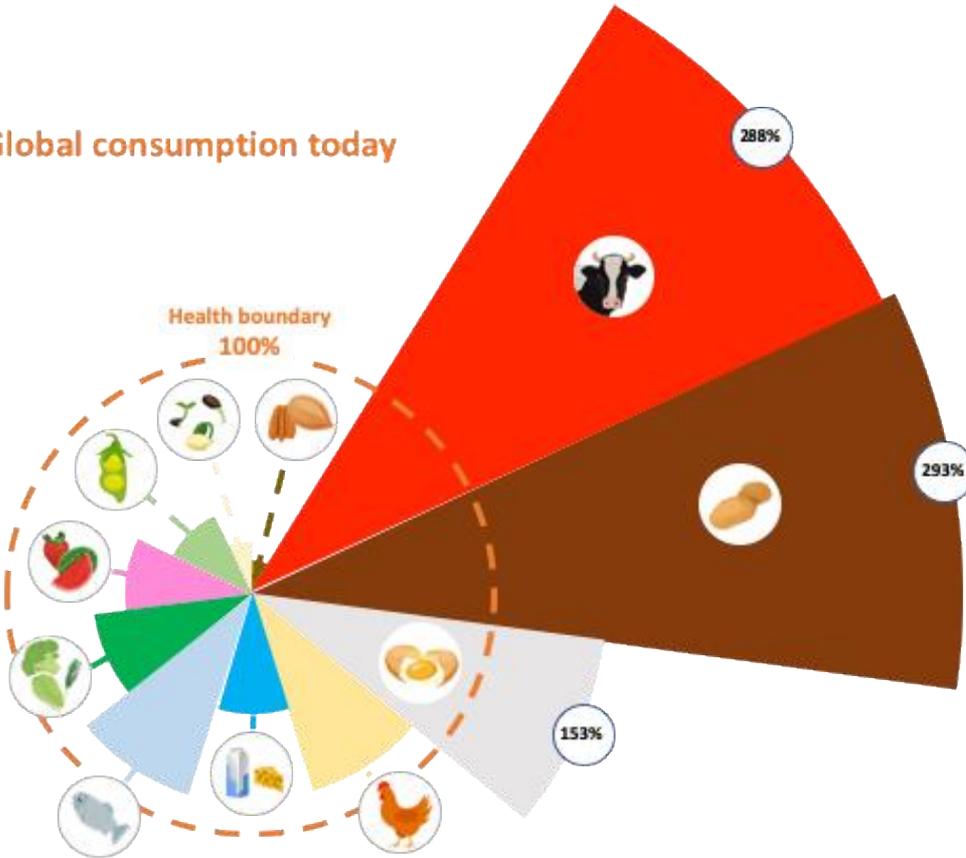
**Continued
population
growth to 10
billion by 2050**



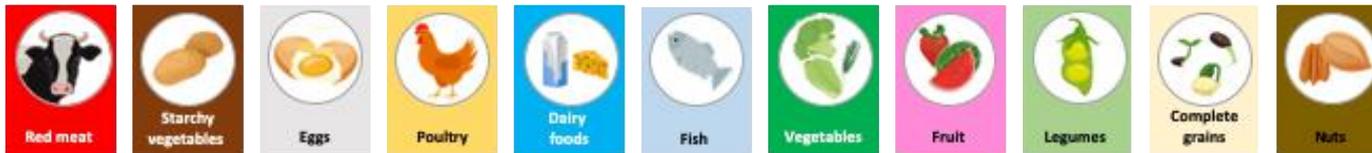
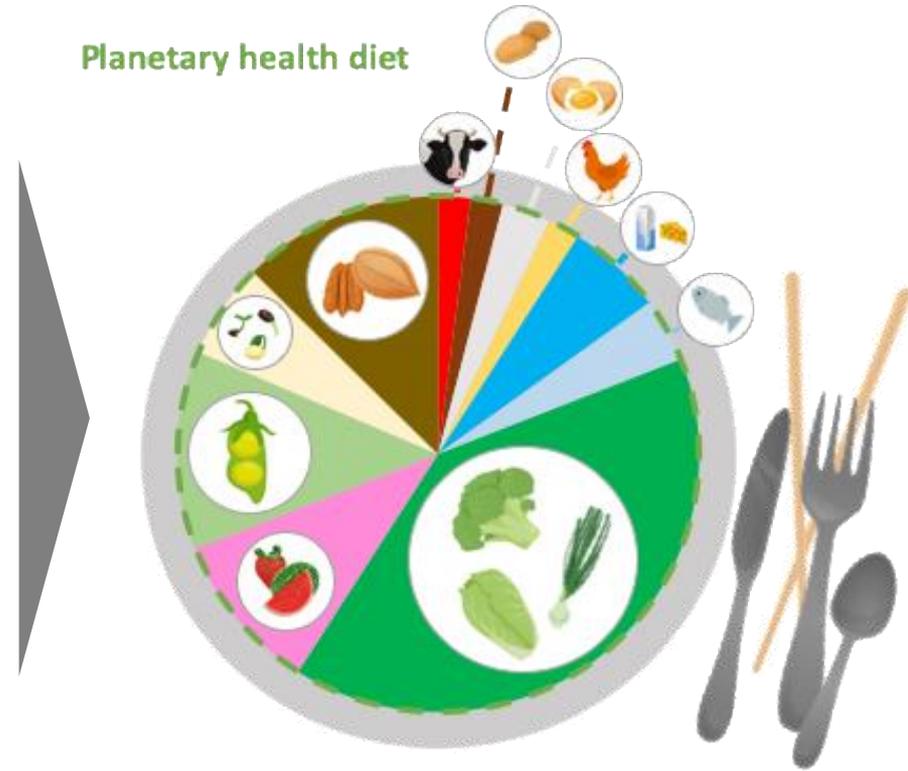
**2 billion
nutrient
deficient
800 million
malnourished**

Healthy food means a big shift to a more nutrient rich diet

Global consumption today



Planetary health diet



Bivalve shellfish offer nutrient rich sustainable food



Bivalve shellfish have a superior nutrient profile to other foods



Soybean



Rice



Wheat



Insects



Prawns



Bivalves



Chicken



Salmon



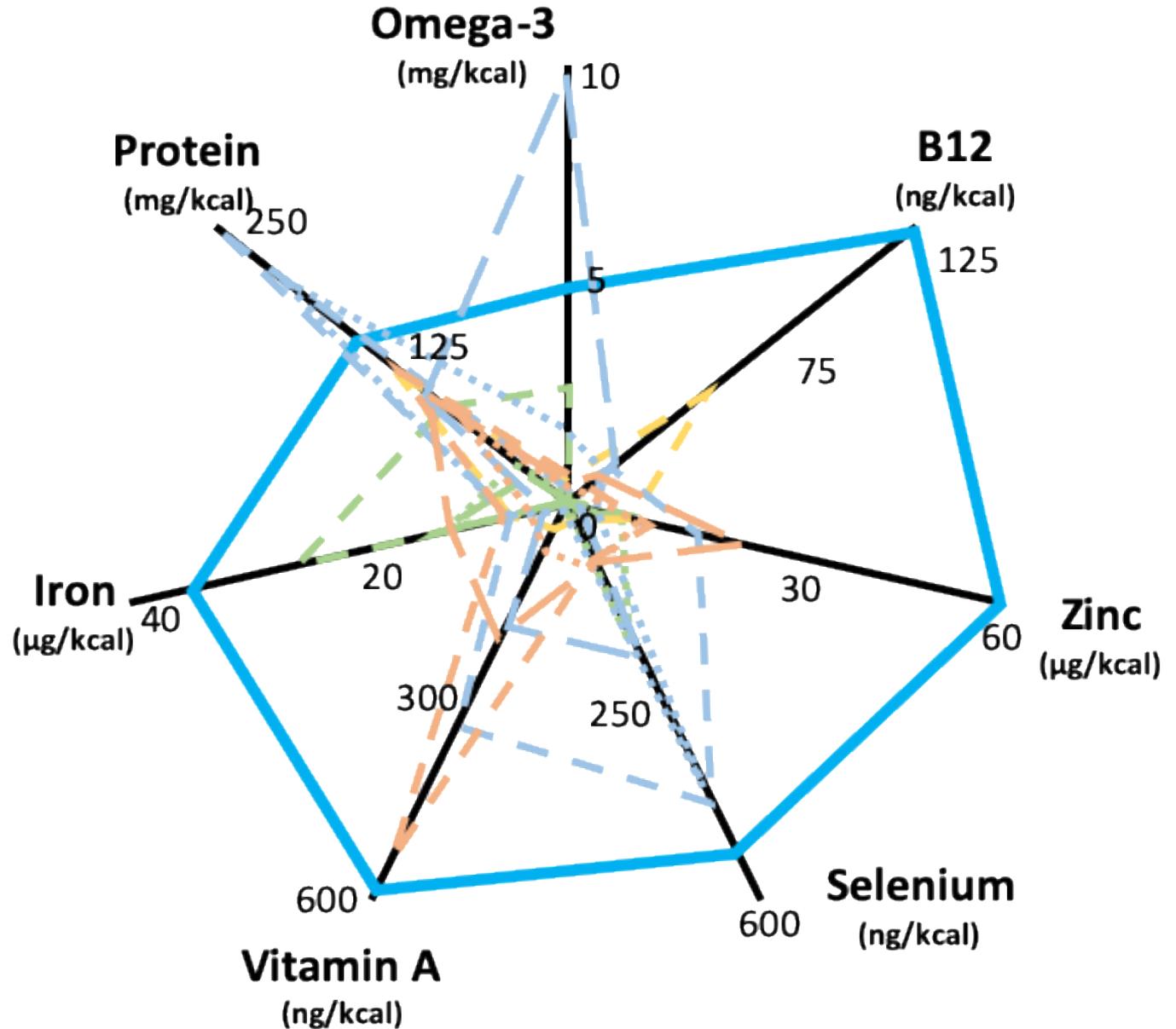
Tilapia



Beef

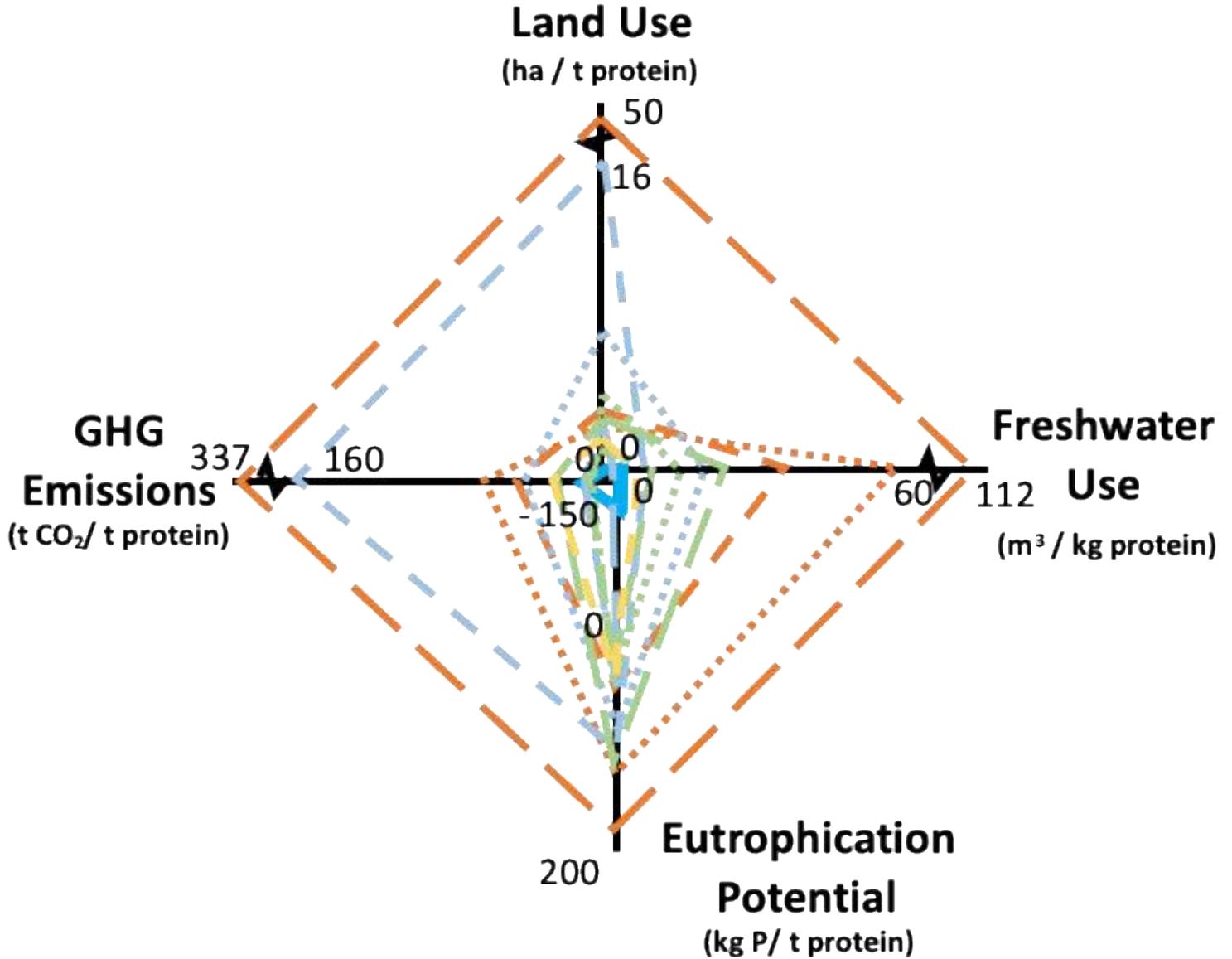


Pork

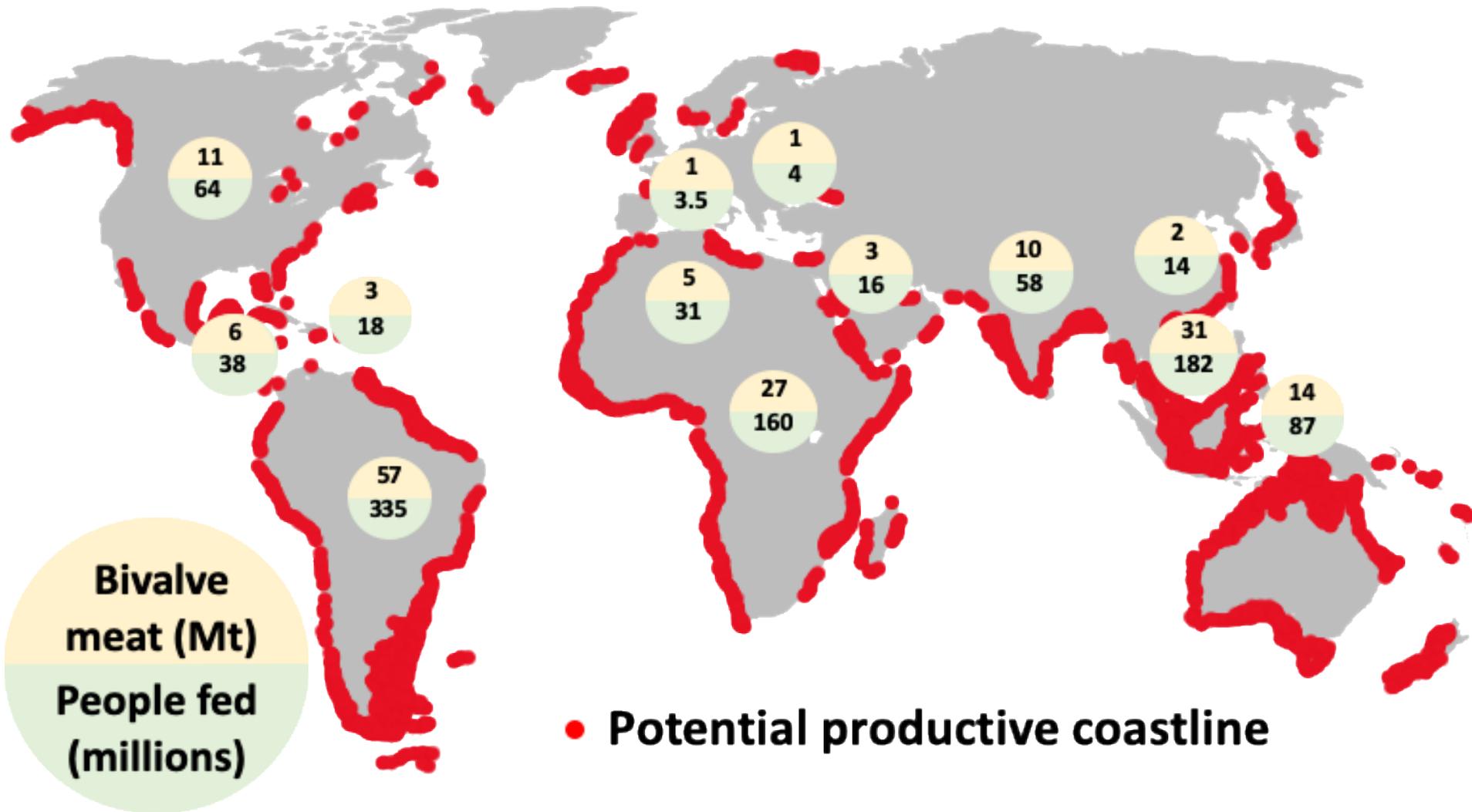


Bivalve shellfish have lower environmental footprint than other foods

-  Soybean
-  Rice
-  Wheat
-  Insects
-  Prawns
-  Bivalves
-  Chicken
-  Salmon
-  Tilapia
-  Pork
-  Beef



Potential to feed over 1 billion people with bivalve aquaculture



Willer, D. F. & Aldridge, D. C. (2020). Sustainable bivalve farming to deliver food security in the tropics. Nature Food. Accepted.

Improvements needed to increase production of and demand for bivalves

Production



Demand



Improvements needed to increase production of and demand for bivalves

Production

Demand

Limited seed
(juvenile) supply

Hatcheries

Poor feeds

Microencapsulated
feed innovations

Storage,
processing &
distribution

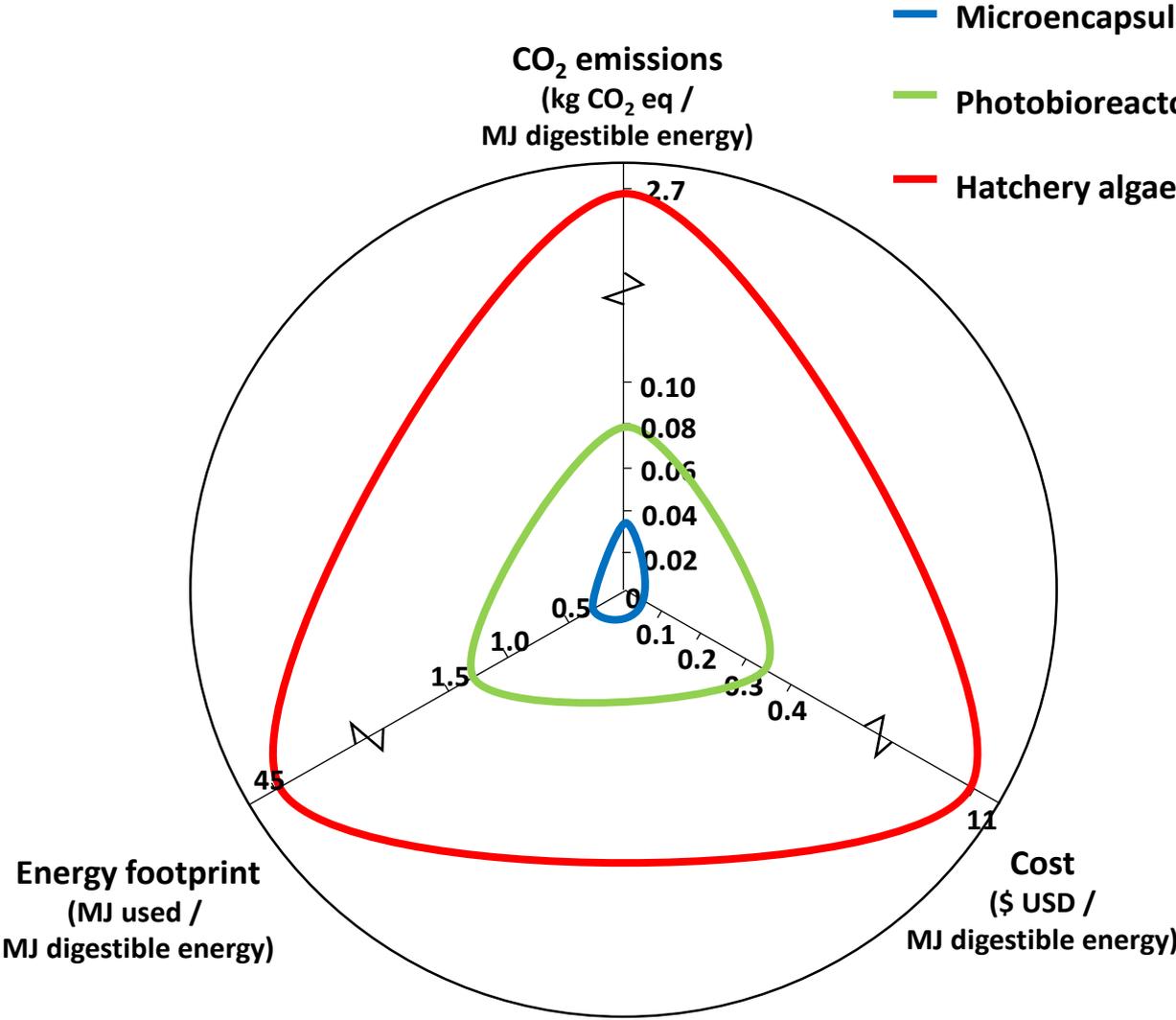
Grow-out

Harvest

Supermarket &
restaurant retail

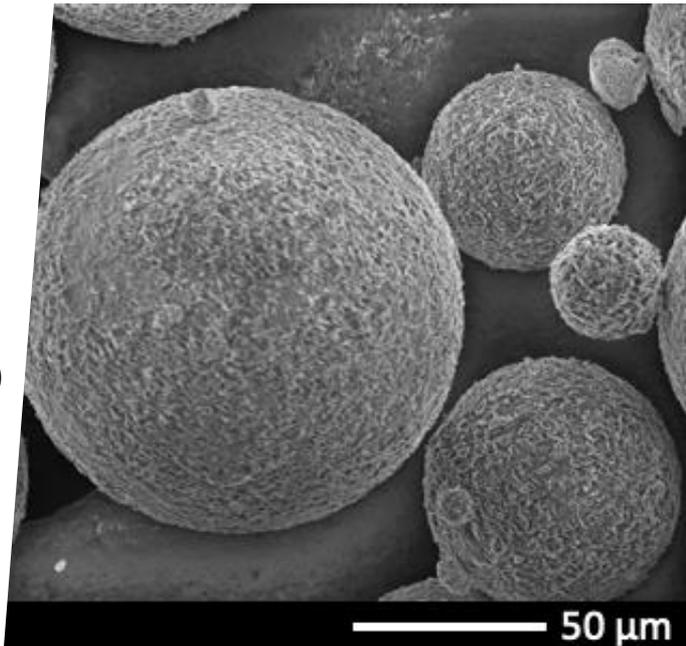


Microencapsulated feeds are cost effective & sustainable



- Microencapsulated diet
- Photobioreactor algae
- Hatchery algae

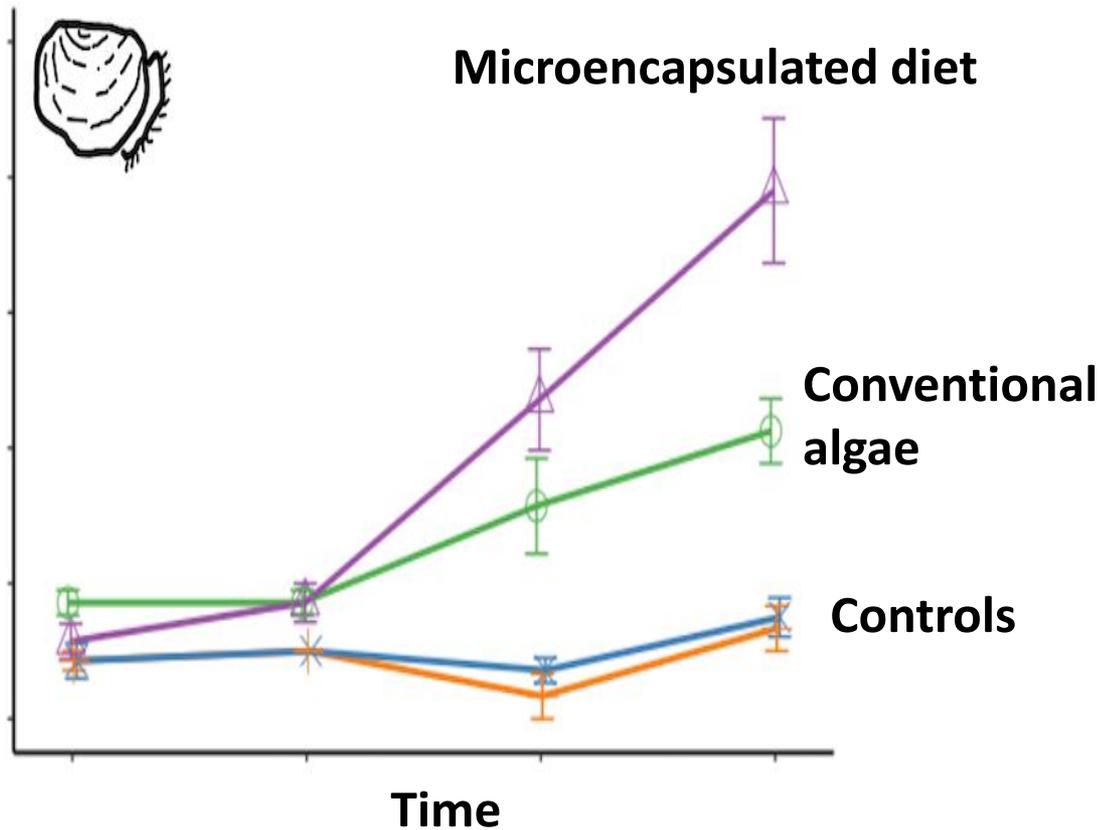
- Sustainably sourced algae
- Lipid encapsulant
- Optimised buoyancy, shape, size, palatability



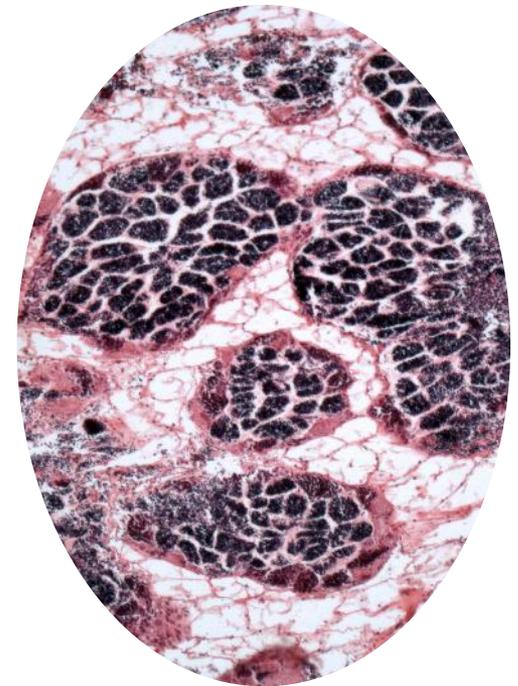
Willer, D. F. & Aldridge, D. C. (2019). Microencapsulated diets to improve bivalve shellfish aquaculture for global food security. *Global Food Security* 23, 64–73.

Microencapsulated feeds improve bivalve growth & reproductive output

Juvenile bivalve size



Gamete quality & yield enhanced by microencapsulated feed



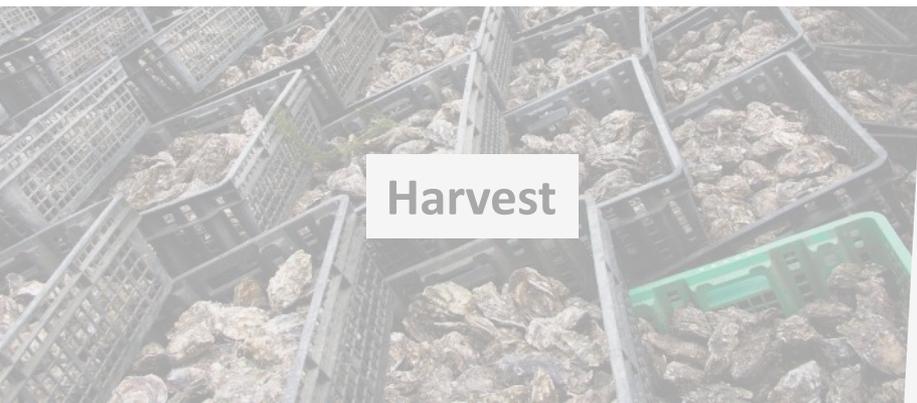
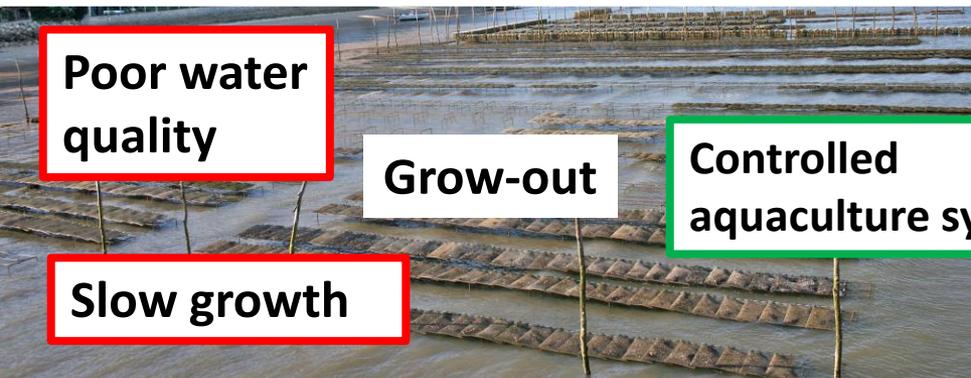
Willer, D. & Aldridge, D. C. (2019). Microencapsulated diets to improve growth and survivorship in juvenile European flat oysters (Ostrea edulis). Aquaculture 505, 256–262.

Willer, D. F. & Aldridge, D. C. (2020). Microencapsulated algal feeds as a sustainable replacement diet for broodstock in commercial bivalve aquaculture. In review.

Improvements needed to increase production of and demand for bivalves

Production

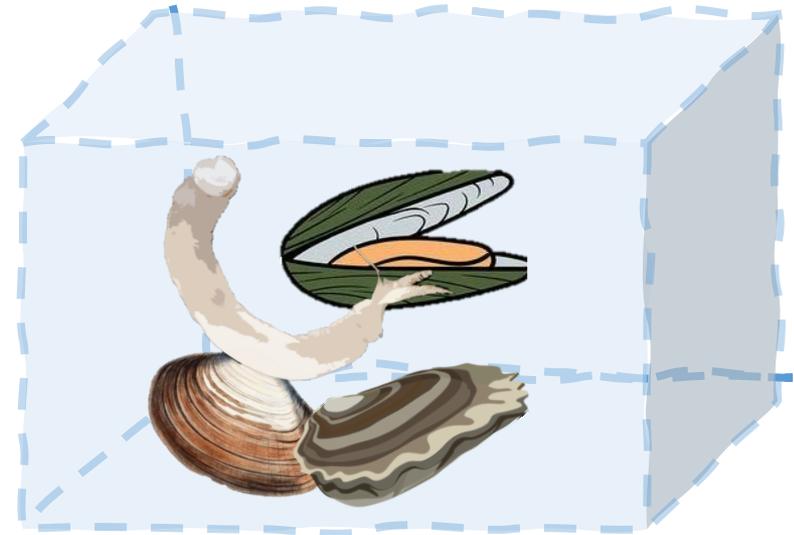
Demand



Controlled aquaculture systems could enable safe & fast bivalve grow-out

Research planned for Q4 2020 onwards

- Enclosed systems to ensure water quality & food safety
- Safe use of novel fast-growing bivalve species
- Optimised growth parameters – temperature, saltwater formulation, enclosure design



Willer, D. F. & Aldridge, D. C. (2020). From Villain to Saviour – The Underutilised Potential of Shipworms for Sustainable Aquaculture. In review.

Improvements needed to increase production of and demand for bivalves

Production

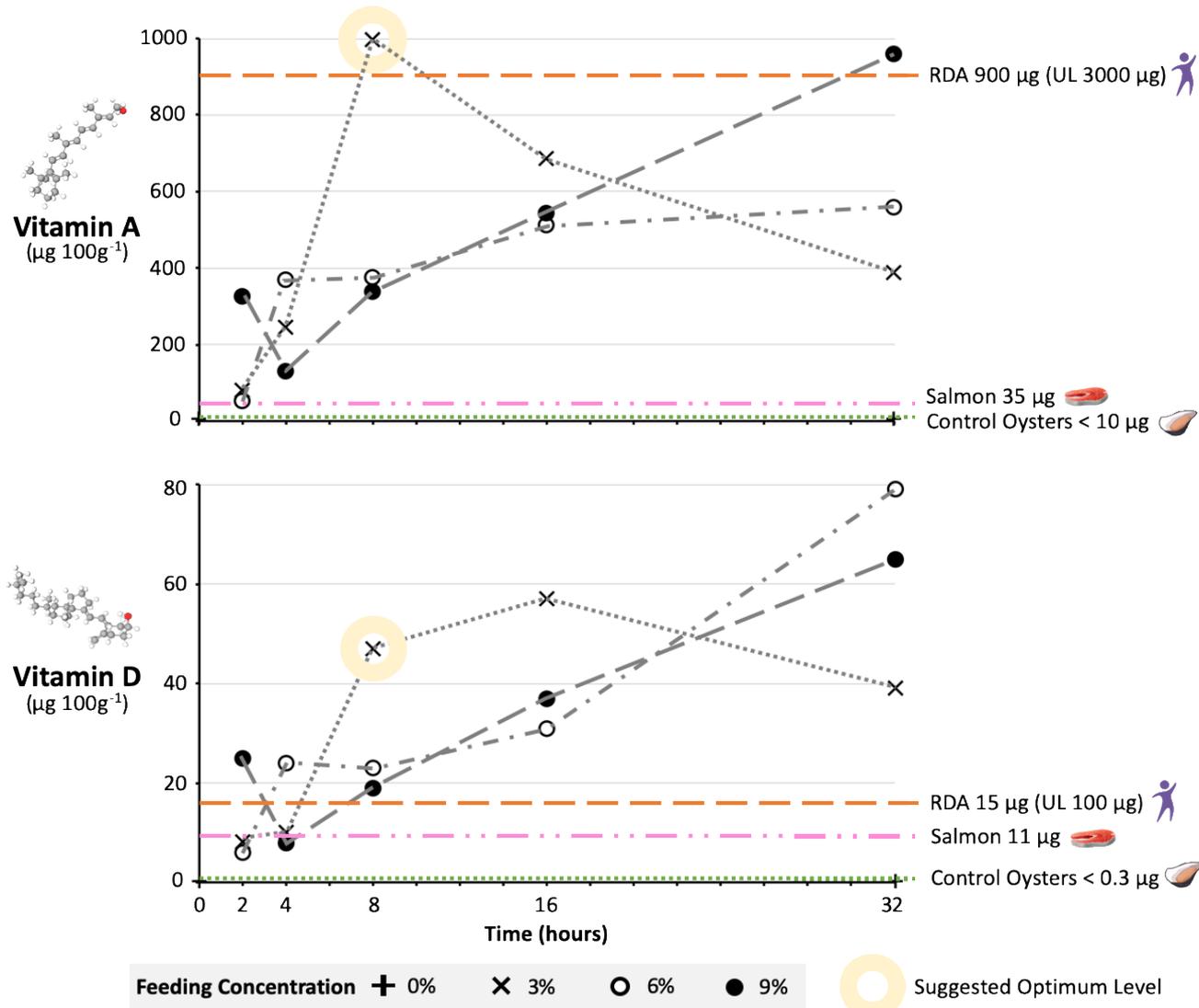
Demand



Robust depuration protocols

Opportunity for targeted nutritional fortification

Microencapsulated feeds enabled targeted fortification to tackle region-specific human nutritional deficiencies



Willer, D. F. & Aldridge, D. C. (2020). Vitamin bullets. Microencapsulated feeds to fortify shellfish and tackle human nutrient deficiencies. *Frontiers in Nutrition*. Accepted.

Improvements needed to increase production of and demand for bivalves

Production

Demand



Hatcheries

Storage difficulties

Limited distribution reach



Storage, processing & distribution

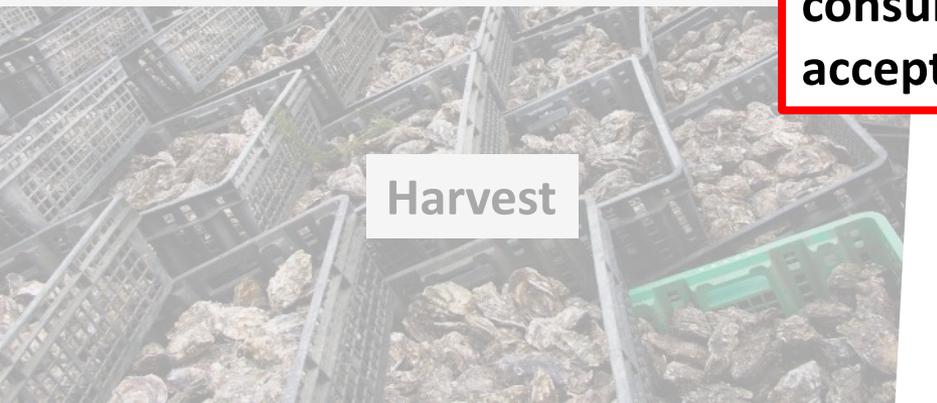
Food processing innovations



Grow-out



Major food brand incorporation



Harvest

Low consumer acceptance

Supermarket & restaurant retail



Societal engagement

Food industry collaboration can increase demand for bivalve-based foods

- Integration of bivalve meat into familiar processed food products
 - Displace less sustainable fish & meat
 - Enable longer storage and wider distribution
 - Increase affordability
 - Tailor to regional tastes
- Stakeholder engagement
 - Major food brand incorporation
 - Restaurant & celebrity chef promotion of traditional bivalve meals
 - Promotion of health & sustainability benefits by governmental bodies

Collaborations starting Q3 2020



Nomad Foods



A blue horizon

Outstanding production potential

Nutritious

Sustainable



Bivalves

New innovations to increase production quantity & quality

Opportunities to apply innovations to other aquaculture sectors

High food industry and market interest

Thank you

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Research led by David Willer & Dr David Aldridge

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