Educating Consumers on Seafood for Human Health Through the Conservation Lens



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Seafood for the Future/Aquarium of the Pacific



Presented at:
Seafood Nutrition Partnership State of the Science Symposium
September 14, 2018



Seafood

 Has unique nutrients that support heart and brain health

 Is a nutrient-rich source of low-fat protein

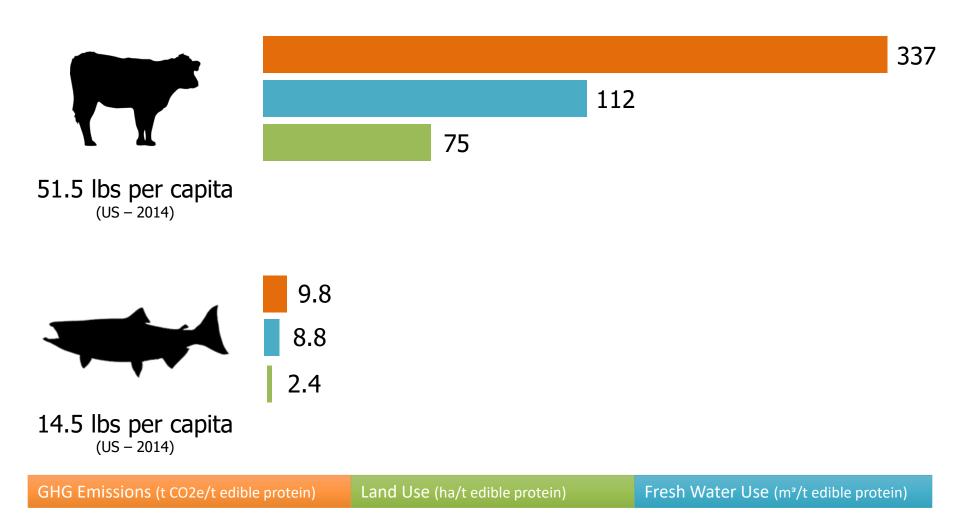
 Most Americans are not eating the recommended amount





"There is growing recognition of the great potential of the oceans and inland waters to contribute significantly to food security and adequate nutrition for a global population expected to reach 9.7 billion by 2050."

Environmental Performance of Beef and Salmon





2% of Americans are vegetarians

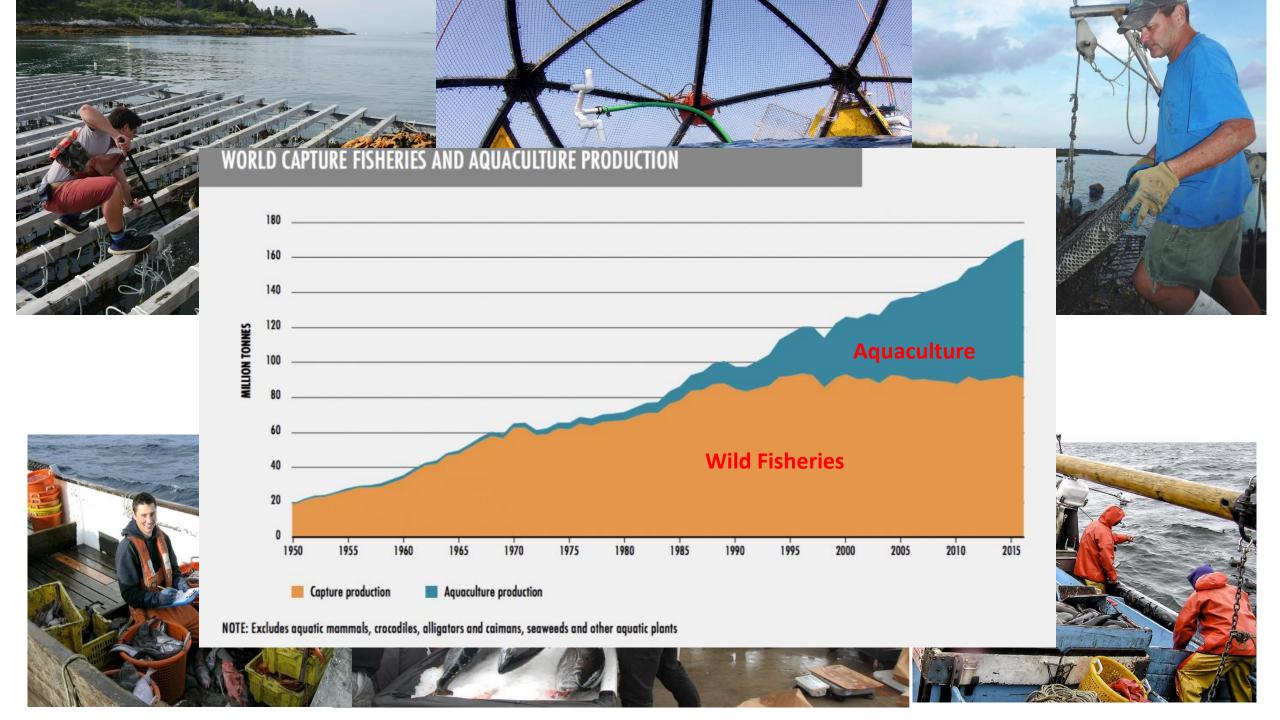
84% of people who went vegetarian lapsed back to eating meat

How do we meet the growing demand for seafood without compromising the health of the ocean?



Well-managed wild AND responsibly farmed





Marine Aquaculture is... Farming, Food, Conservation!



















Marine Aquaculture in the U.S.

- Is a promising opportunity to increase our food supply while reducing reliance on imports.
- The U.S. is a global leader in environmental and food safety regulations
- Research shows that we have great potential to expand marine aquaculture in the U.S. EEZ



Marine Aquaculture in the U.S. Roadblocks



NOAA Fisheries

- 1. Complex permitting system
- 2. Public Perceptions

Public







"...we found the majority of negative sentiment appeared to be driven by concerned citizens and environmental groups...accurate representation and communication of real risks versus misconceptions is critical to constructive and informed dialogue."

Consumer





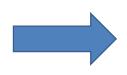




Making the Connection



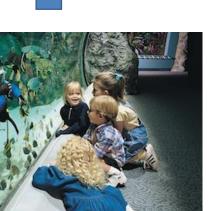
"We only carry wild seafood.
Farmed seafood is bad."



"Farmed seafood is great!"







"Responsibly farmed seafood is an important conservation tool!"



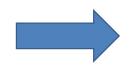
"Farmed seafood is killing the planet!"

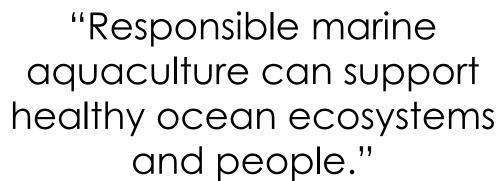




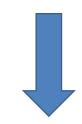
Making the Connection























Public Outreach Aquarium of the Pacific

Aquarium Visitors: 1.7 million/year

Aquarium social media:

Facebook: +130k Followers

Twitter: +21k Followers

YouTube: **100 – 300k**

(viewing range for posted content)

Science On a Sphere®: 1.7 million/year + 137 additional sites

Public Outreach

Aquaculture Exhibits

- Vanishing Animals (2016-2017)
- Pacific Visions (May 2019)

Short films

Science On a Sphere®

Lectures/Aquatic Academy

Incorporated into Aquarium programs and messages – **Monthly Messages**

Aquarium in the classroom – remote livestream

Collaboration with ArtCenter College of Design

Marine Aquaculture Story Map



Collaborative Outreach Efforts

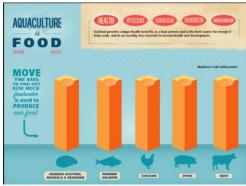
- Coastal Ecosystem Learning Centers (CELC)
- Galway perception survey
- Aquarium of the Pacific/Honda forum on aquaculture communications on October 4th:
 Aligning Stakeholder Communications for U.S. Marine Aquaculture











Ocean to Table: Stories of Food, Farming, and conservation

Educational video series on U.S. marine aquaculture

Full Series Launch: October 12, 2018 Seafoodforthefuture.org

Funding provided by NOAA USC Sea Grant and Aquarium of the Pacific

Project Collaborators:

- Bangs Island Mussels
- Barton Seaver
- Blue Ocean Mariculture
- California Department of Fish and Wildlife
- California Sea Grant
- Hog Island Oyster Company
- Lady's Island Oyster Inc.
- Maine Aquaculture Association

- NOAA Fisheries' Office of Aquacuclture
- NOAA National Ocean Service
- Ocean Approved Seaweed
- Seafood Nutrition Partnership
- South Carolina Sea Grant
- The Nature Conservancy
- University of California, Santa Barbara
- University of California, Santa Cruz

Moving Forward... Collaboration is Key!



- Get more information:
 - current messages and potential for alignment among various stakeholder groups.
 - communication tools and resources (current and needed).
- Build platforms to:
 - facilitate collaboration
 - distribute information

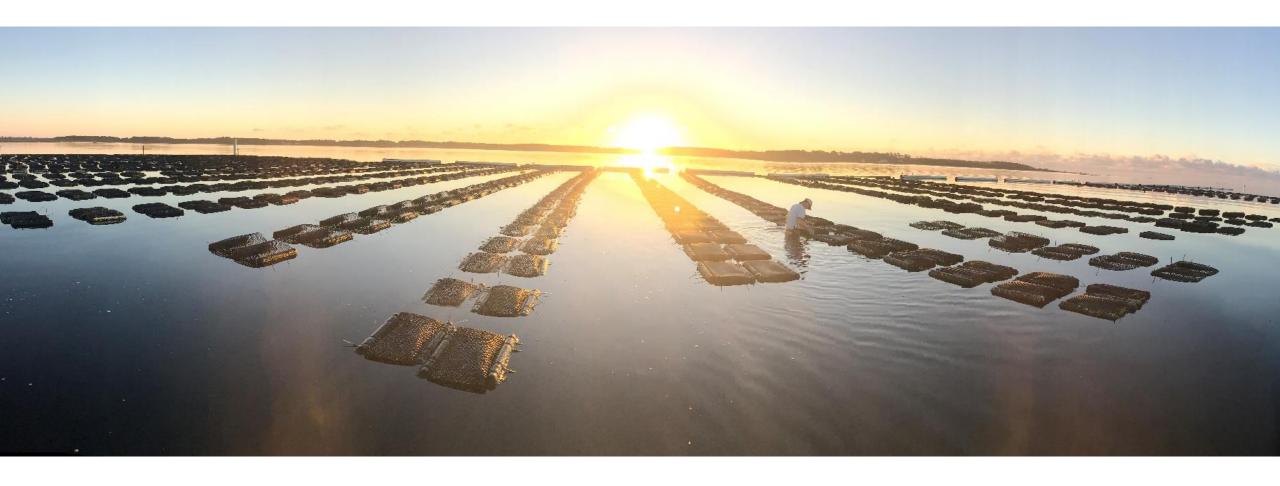
"Alone we can do so little, together we can do so much."

- Helen Keller





Thank you!



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