

Sustainable Oceans
(Healthy Waters
–Prevent pollutants, micro plastics,
fight and adapt climate change, etc.)

Sustainable fishery/aquaculture
(increased sustainable production,
ecosystem based management,
prevent overfishing, IUU, discard,
improve technology etc.).

Sustainable handling from harvest to people
(keep quality, food safety, monitor,
reduce loss/waste, HACCP,
traceability, logistics, cooling
systems etc)

Sustainable aquatic foods
Healthy People – Healthy Planet:
increased seafood consumption, availability,
affordability, preferences, safety, nutritious,
quality, taste, origin, ethics, knowledge:
healthy eating habits, food preparation etc.)

Sustainable fishery

Harvesting

Healthy Waters



Catch on board

Port landing

Fish available

Food available

Transport Storage Processing Packaging Market Consumer

Transparent science-based advise systems for management, policy and business

Each link influence availability, safety, quality, nutrients, ethics, taste etc



Value Chain

Healthy People



Sustainable aquatic foods

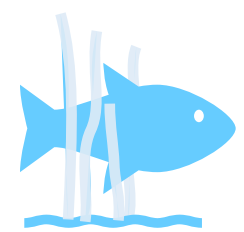


Food security:

- access
- sufficient
- safe
- nutritious
- dietary needs
- food preferences

Sustainable aquaculture

Harvesting
Feed, medication, gear



Aquatic food must come from healthy waters and make it all the way to the healthy people

Sustainable Food from the oceans and inland waters for food security

