

2ND SUBMARINER Conference

**Better
off Blue**

#BetterOffBlue17

Creating synergies for a biobased society

Aquaculture and mussels

Torben Wallach – Musholm/Danish Aquaculture





M U S H O L M

16.10.17

#BetterOffBlue17

Animal production in key data



				
Amount of kg CO2 per kg eatable meat)	30 kg	5,9 kg	3,4 kg	2,9 kg
Water consumption (L/kg eatable meat)	15.400 liters	6.000 liters	4.300 liters	1.400 liters
Feed quotient	4 til 10	3	2,2	1,2
Energy retention	27%	10%	14%	27%
Protein retention	15%	21%	18%	24%
Eatable outcome	41%	46%	52%	68%
Eatable meat per 100 kg foder	4 til 10 kg	21 kg	17 kg	57 kg

(Frans Silvenius, Timo Mäkinen, Juha Grönroos, Sirpa Kurppa, Raija Tahvonen, Markus Kankainen, Jouni Vielma, Kirsi Silvennoinen, Jari Setälä, Salla Kaustell & Hanna Hartikainen, 2012, "Kirjoloheen kasvatuksen ympäristövaikutukset", MTT Raportti 48, Helsinki, Finland)

(Title translated to English: "The environmental consequences of rainbow trout production")

A close-up photograph of several vertical wooden posts densely covered with dark, oval-shaped mussels. The posts are partially submerged in clear, rippling water. The background shows the water's surface with gentle ripples and reflections of light.

Obstacles

- Low salinity
- Predators
- Short production period

Better
off Blue

Blue mussels are filtrators



- 5-7 l water/h
Particles > 2-5 μm
- Extract nutrients
- Filtration improve transparency of water
- Loss of organic matter to the sea bed

Conference organisers:



in the framework of:



Baltic Blue Growth

Co-organiser:



in the framework of:



In cooperation with the following SUBMARINER Network projects:



EUROPEAN
REGIONAL
DEVELOPMENT
FUND



This project has received funding from the European Union's Horizon 2020 research and innovation programme under grant agreement no 727451

With the kind support of:

**Swedish Agency
for Marine and
Water Management**



A European Biotech Week event

