> Don Staniford, Protect Wild Scotland : L'élevage de saumons en plein essor, quels risques pour le saumon sauvage ?

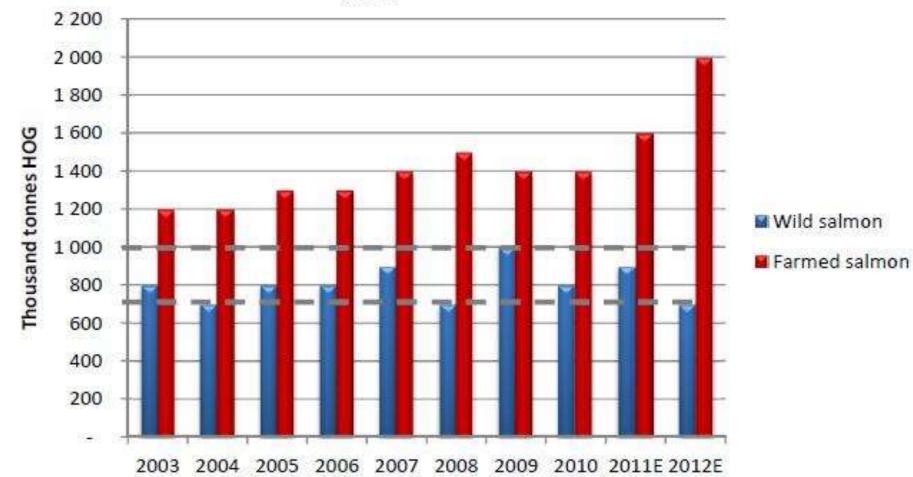
PROGRAMME

Colloque INTERNATIONAL **« DES SAUMONS ET DES HOMMES 2 »** du 10 au 12 octobre 2013 à Brioude

Big Fish in Little Pond

- 5% of world's food fish in 1970
- 50% in 2013
- Consumer of 80%+ of world's fish oil
- Huge ecological footprint: "Robbing Pedro to Pay Paul"
- Bigger & bigger farms: "Super-Size Salmon Farming"
- Waste emissions = 50,000 people

Supply of farmed and wild salmonids



Historical supply of farmed and wild salmon

marii



Klart for McFreddy på McDonalds

McDonalds lanserer nytt produkt; fersk laksefilet i wrap. Laksen leveres av John Fredriksens Marine Harvest.



McDonalds is launching salmon wrap with salmon from Marine Harvest

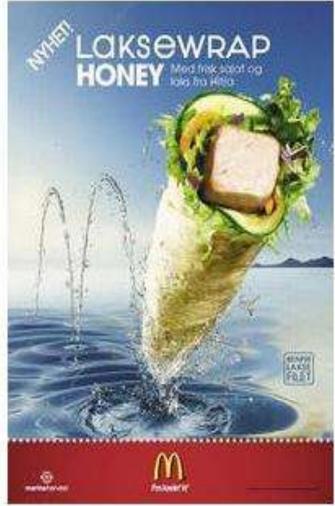
NORWAY - McDonalds has launched a new product in Norway; the Salmon wrap.

The salmon comes from the Marine Harvest plant at Hitra. "It is very exciting to cooperate with McDonalds and launch such a healty and delicious product at the fast food chain", says Arne Hjeltnes, Communication Director in Marine Harvest.

The product is a salmon fillet from Marine Harvest Hitra, together with salat, mango and either wasabi or honey.

The recipe is made in cooperation with the Culinary institute of Norway and the VAP team in Belgium.

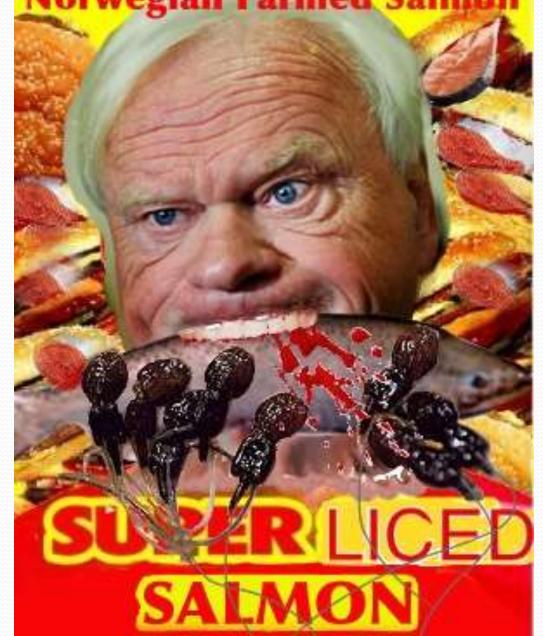
The salmon wrap from Hitra will be available at all McDonalds restaurants in Norway from 9 August.







I'm lovin' **Norwegian Farmed Salmon**







Global trade 2010:

Farmed salmon & trout - world wide (Atl. salmon, large trout, coho & chinook in tonnes wfe)

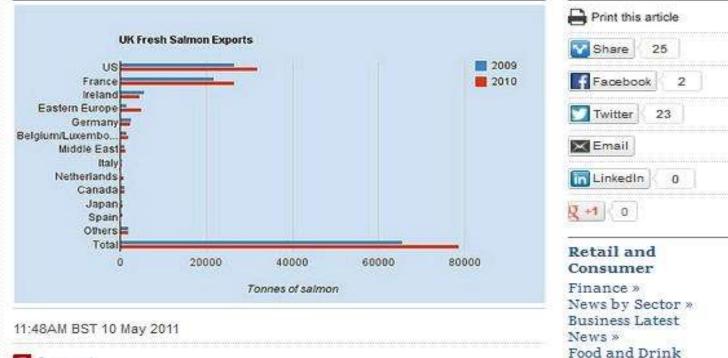


The Telegraph

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Business Club	Money Deals	OME » FINAN	CE » NEWS BY	SECTOR » R	ETAIL AND	CONSU	MER	

Scottish salmon: facts and figures

China's dispute with Norway over the awarding of the Nobel prize to dissident Liu Xiaobo has provided a chance for Scottish salmon farmers to break into the Asian market. Here, we reveal some facts and figures about the Scottish salmon market.



Comment

 Scottish farmed salmon has held the French Government's top quality award, Label Rouge, for the past 19 years. It was the first non-French food to receive this accolade



News »

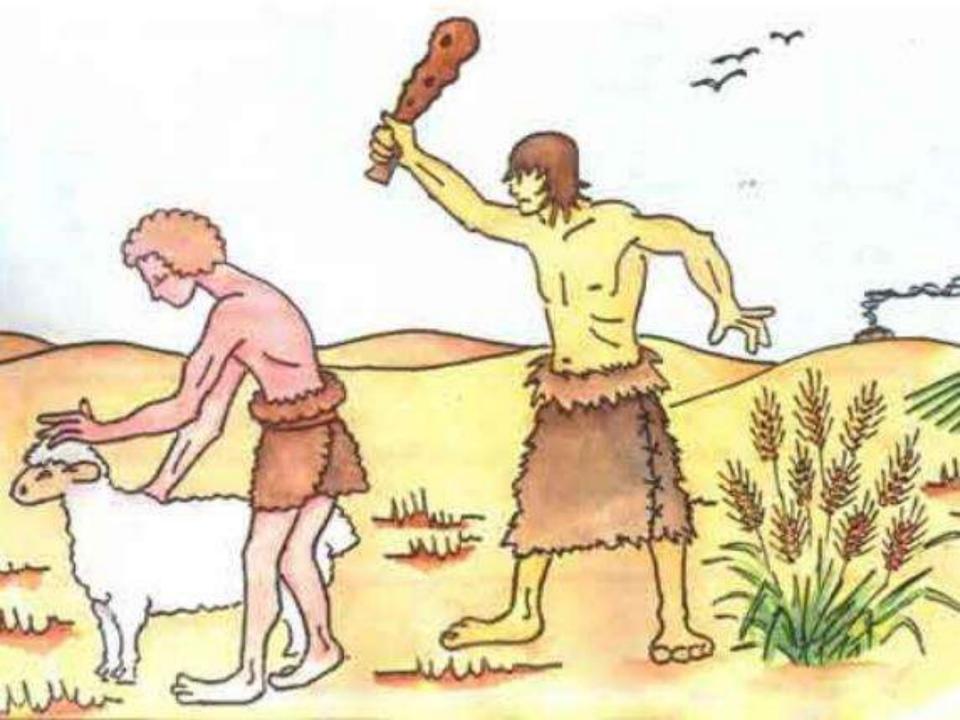
Five Fundamental Flaws

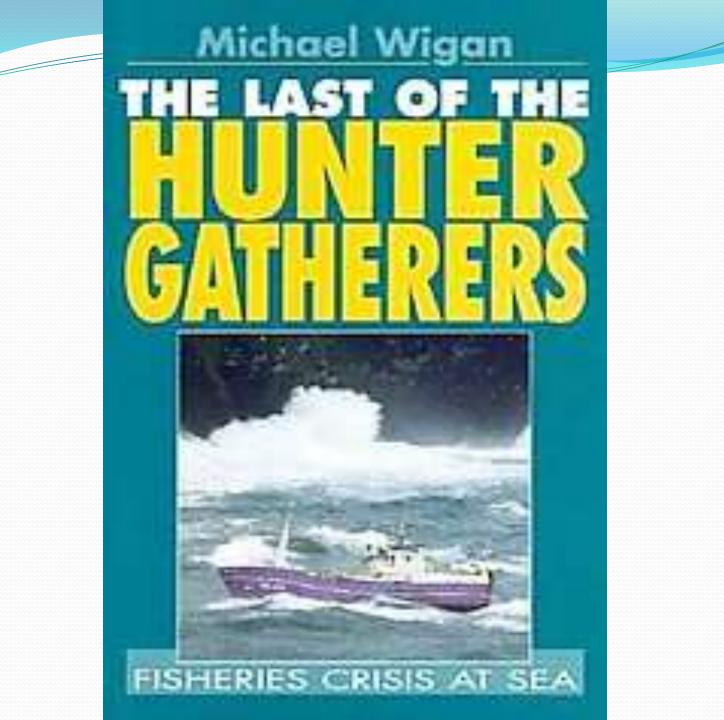
- Wastes "solution to pollution is not dilution"
- Escapes "genetic pollution" and "extinction vortex"
- Diseases sea lice, ISA, Piscine Reovirus etc
- Chemicals toxic "marine pollutants"
- FEED/FOOD depleted and contaminated

Salmon Farming Kills Wild Fish

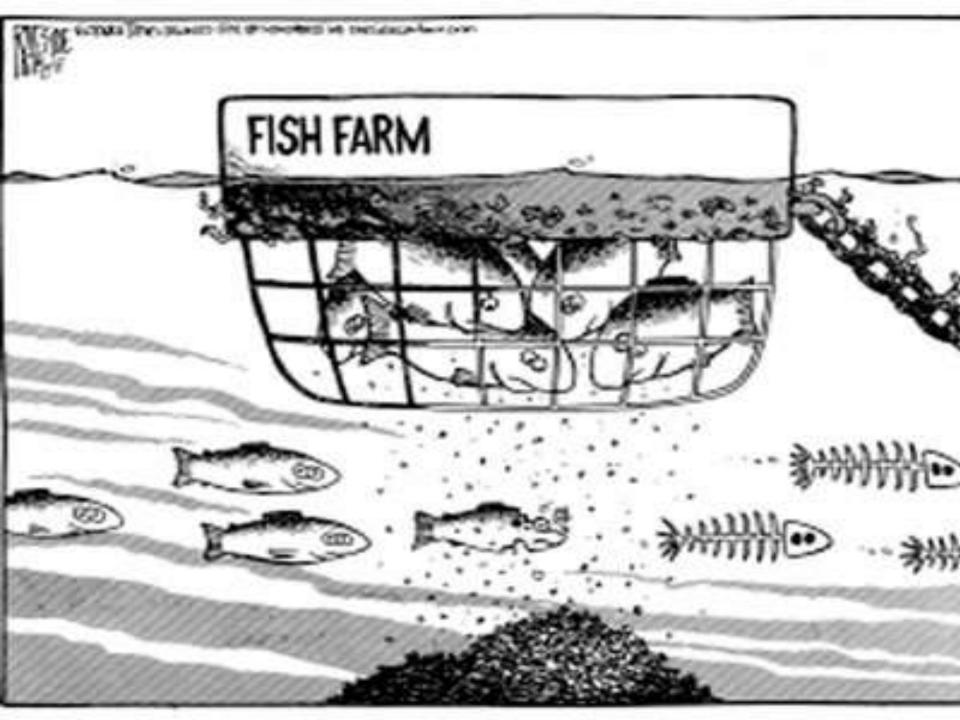
L'élevage du saumon tue

les poissons sauvages















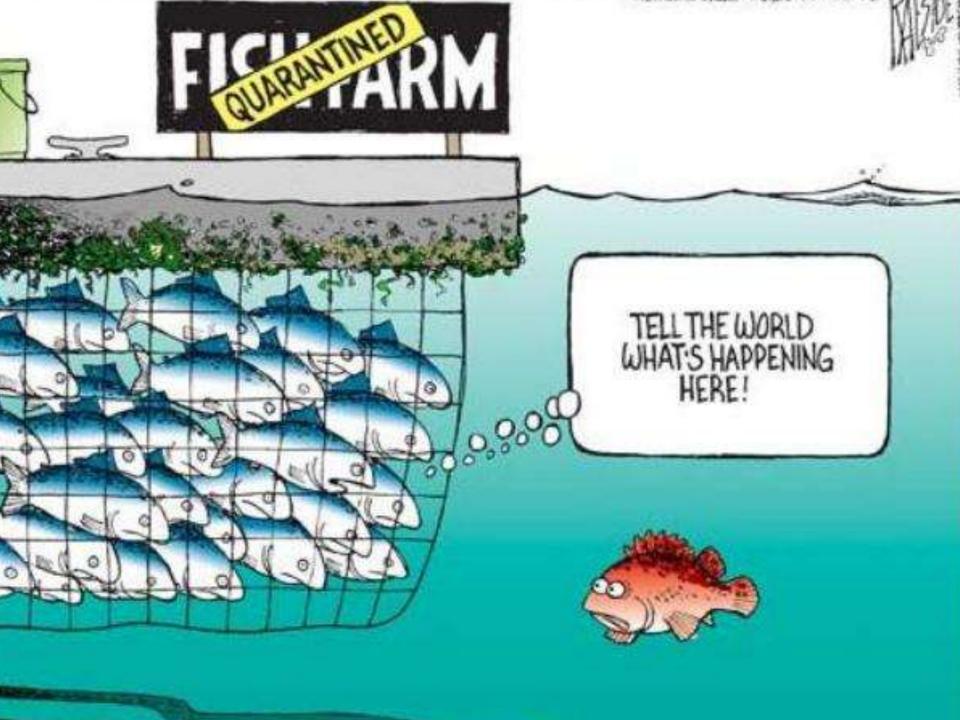
SPOT THE DIFFERENCE





AFTER

S&TA Newsletter/November 1998





Scotland Against Wind Farms

Political



Click Here - Join/Donate Now!

Scotland Against Salmon Farms

Salmon Farms

Reports

Action

News

Join the fight against the expansion of salmon farming in Scotland.

Peer-reviewed scientific research has shown that salmon farms spread sea lice parasites killing wild salmon and sea trout.

Food Safety



Recent Salmon Farm Posts

"Unsatisfactory" Wester Ross Salmon – A Decade of Pollution!

Sunday Times: "Salmond blamed for decline of 'king of fish'"

The Scotsman on "tobacco-industry denial" of salmon farming industry

Objections to Skye Salmon Farm

Ad Campaign Reels in Anglers!

Sunday Times on Loch Duart Listeria Alert

"Blatant Attempts to Bribe Highland Communities"

Scotland On Sunday Letters

Hatcheries Harm Wild Salmon

On a mission

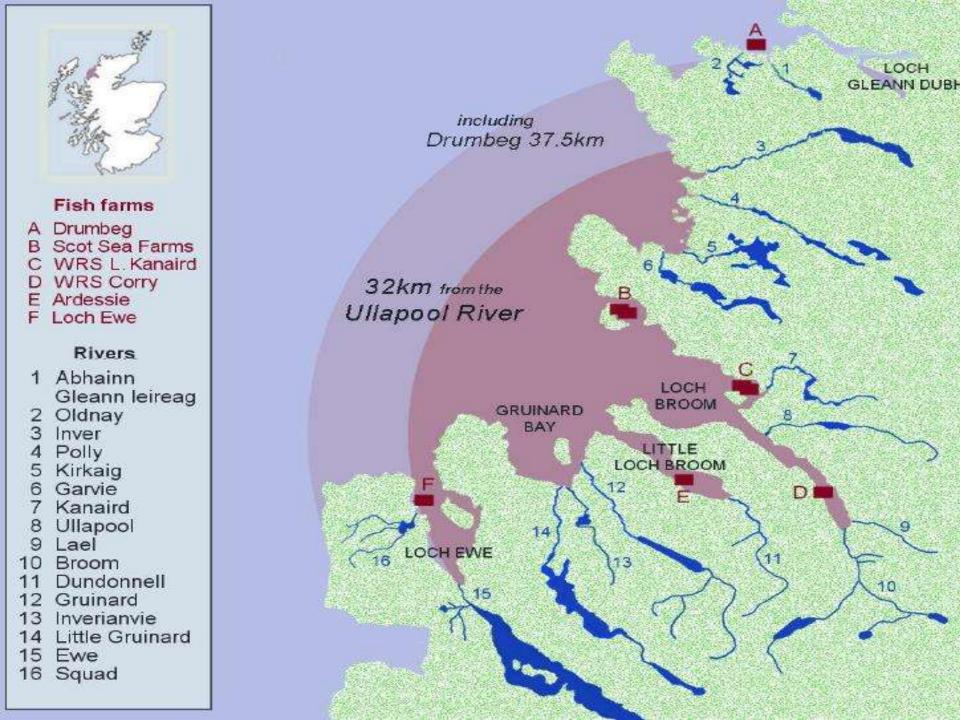
Jenny Scoble

This estate once teemed with wild salmon but today they are being destroyed by parasites. Now Jenny Scobie is fighting to restore the species to its glory days

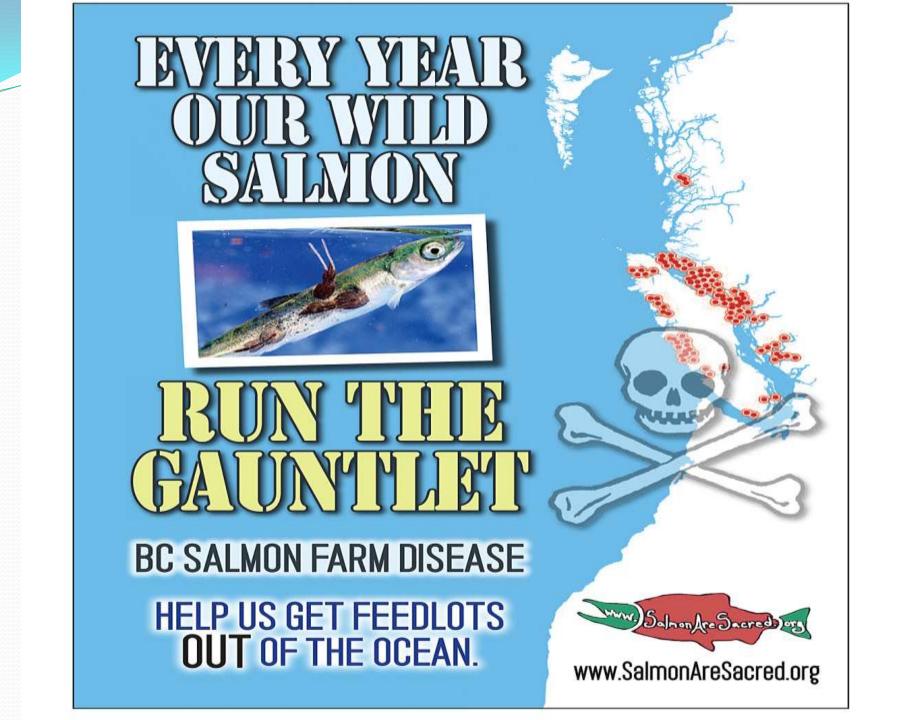
DAMNED LICE

escapes, while developing better scientific understanding of interactions between burned and wild fish."

It is the Scottish (somemonent that is if informed, claims writes and naturalist Bouce Sandjson. Tish harming is an act of vandailan,' he says, adding: Tish harmest act within the law, canctioned by government and heritage bodies.











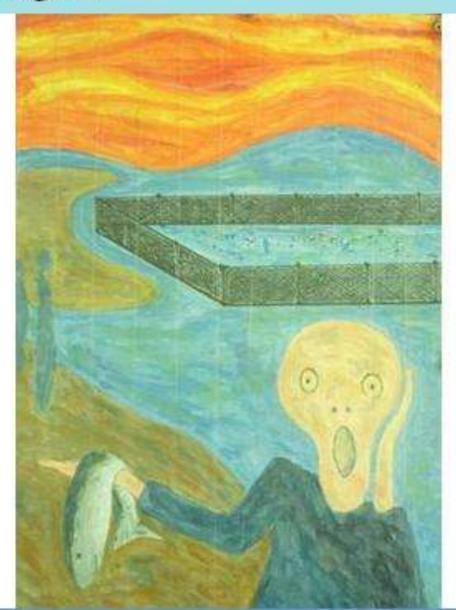






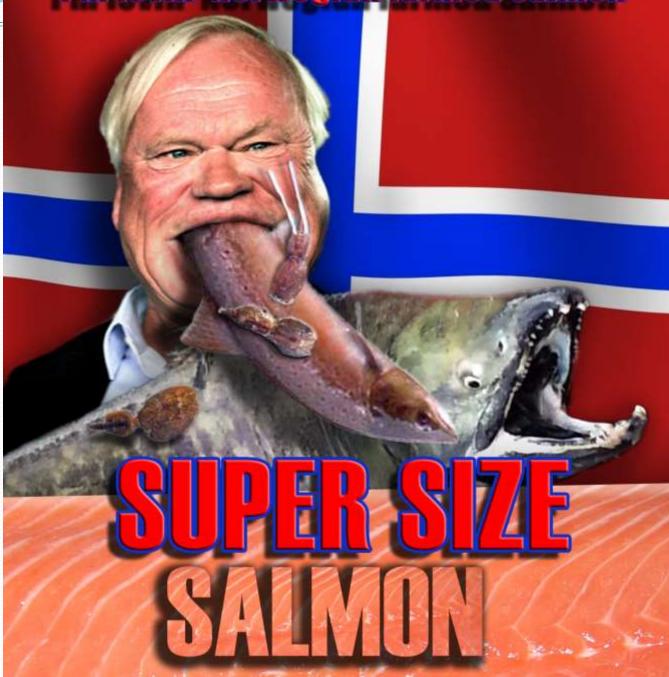


Don Staniford, Protect Wild Scotland : L'élevage de saumons en plein essor, quels risques pour le saumon sauvage ?



"A Norwegian Horror Story" (New Scientist) "Titanic Meets The Walking Dead" (Hollywood Reporter)

"I'm lovin' Norwegian farmed salmon"





66 The French are renowned for their exacting food standards and Label Rouge Scottish Salmon – farmed in our cool, clear waters – out performs its competitors for quality, taste and texture. I'm sure it will continue to be the benchmark for top-quality farmed salmon for many years to come

Roseanna Cunningham

99

Minister for Environment, February 2011









24/12/2011 à 11h39

Le saumon, ruine écologique de la Norvège

Sophie Caillat | Journaliste Ne89 Aa - + 🚔 J'aime <2,7k y Tweeter

Une association norvégienne a transmis à Rue89 les résultats catastrophiques de son étude sur l'impact environnemental de l'élevage, question ultra-sensible à Oslo.



FISHUDDATE.com Norway and France in war of words over farmed salmon

A WAR of words has opened up between France and Norway over the quality of Norwegian farmed salmon.

A recent French television documentary entitled 'Risks On A Plate' claimed farmed salmon was not all it was cracked up to be and it could even pose a health risk.

However, Norway has hit back with the Norwegian Press reporting that Fisheries Minister Lisbeth Berg-Hansen, who comes from a fish farming family in northern Norway, declaring that she was going to speak with her French counterpart Bruno Le Maire but also to send him a written guarantee that Norwegian salmon is "completely safe" and that food and health authorities haven't found any illegal or dangerous substances in the fish.



Toxic Norwegian farmed salmon poisons French food relations

Published on Wednesday, 30th June, 2010 at 14:37 under the news category, by Michael Sandelson and Ramona Tancau Sec.

Last Updated on 30th June 2010 at 20:38.



Food Safety News

Breaking news for everyone's consumption

Salmonella in Smoked Salmon Sickens Nearly 1,000 in Netherlands	Home	Foodborne Illness Outbreaks	Food Recalls	Food Politics	Events	Subscribe	Aboı
Nothonlondo			almon Sicl	tens Nearly	y 1,000) in	

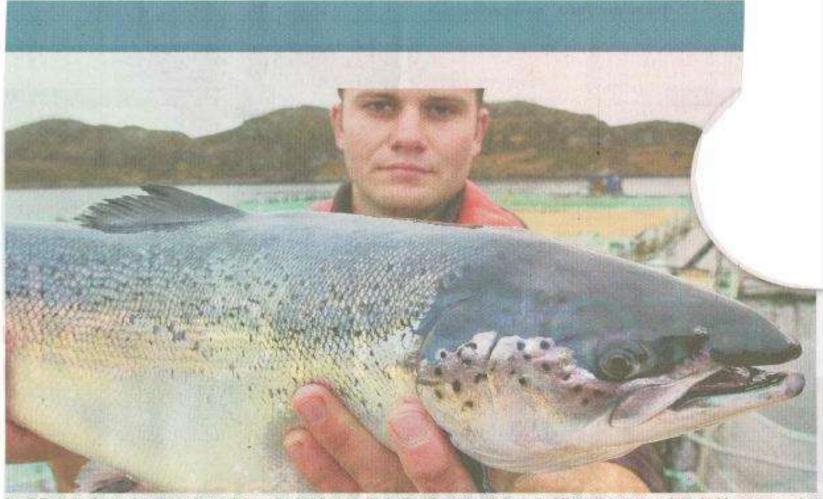
BY GRETCHEN GOETZ | OCTOBER 19, 2012

At least 950 people in the Netherlands are now known to have fallen ill in a Salmonella Thompson outbreak linked to salmon. Three elderly victims have died.

The outbreak was first reported October 1 after more than 200 Salmonella illnesses were linked to smoked salmon sold by Netherlands-based Foppen. Subsequent environmental testing revealed the presence of the outbreak strain of the bacteria in one of the company's manufacturing plants in Greece.



Now the outbreak has grown to include almost 1,000 Dutch victims, three of whom have died, reported the Netherlands' National Institute for Public Health (RIVM) Thursday, according to MedicalXPress.



Loch Duart salmon, batches of which have had to be recalled after the potentially lethal listeria bug was detected in some packets

Listeria alert

at top salmon firm



Wednesday 9th October 2013 Light showers 4°C / 11°C

Scotland UK World Politics Transport Education Sci-Tech

Health Celeb Environment

Fish-farm parasites eating Wester **Ross trout alive**

by FRANK URQUHART

A LEADING Scottish anglers organisation today claimed that wild sea trout are being "eaten alive" by fish-farm parasites in a sea loch in Wester Ross.

The Salmon and Trout Association Scotland (STAS) has revealed that samples of trout recovered from Little Loch Broom, near Ullapool, show that some fish are infested with "huge and probably lethal" numbers of the parasitic sea lice Lepeophtheirus salmonis.

And the association has blamed the high infestation levels on the failure of a fish farm to control lice numbers on farmed salmon



Published on the

An STAS spokesman said: "Forty-six juvenile sea trout were monitored over six days. The average number of sea lice per fish was 133 with many carrying over 200 and two over 500. A burden in excess of 13 pre-adult sea lice is known to compromise severely the survival of iuvenile sea trout."



Sobeys confirms some recalled salmon had sea lice

Recall fires up fish farming debate

CBC News Posted: Oct 22, 2012 7:25 AM AT Last Updated: Oct 22, 2012 7:33 AM AT



Some of the 84 whole-farmed salmon Sobeys voluntarily removed from its stores across the Maritimes last Thursday did contain sea lice, a spokesperson confirmed to CBC News.

The recall was sparked after anti-fish farming activist, Alexandra Morton, posted a photo of a lice-infested fish to the Sobeys Facebook.

Related Stories

- Whole salmon to stay off Sobeys shelves for the weekend
- Sobeys pulls whole salmon from stores

"We did determine there was a problem with sea lice on a small portion of the whole Atlantic salmon that were pulled from our seafood cases and we've had some very direct conversations with our wholesaler and we're working through the process of how we can improve upon those quality controls," said Sobeys spokeswoman Cynthia Thompson.

Thompson refused to say how many of the roughly 80 fish had sea lice or where they were farmed.



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Salmon-Killing Virus Seen for First Time in the Wild on the Pacific Coast

By CORNELIA DEAN and RACHEL NUWER Published: October 17, 2011

A lethal and highly contagious marine virus has been detected for the first time in wild salmon in the Pacific Northwest, researchers in British Columbia <u>said on Monday</u>, stirring concern that it could spread there, as it has in <u>Chile</u>, Scotland and elsewhere.

€ Enlarge This Image



Jeff J Mitchell/Getty Images

A farm-raised salmon, the type hit hardest by infectious salmon anemia. The spread to the wild in the Pacific Northwest was reported by researchers in British Columbia.

Multimedia



Farms hit by the virus, infectious salmon anemia, have lost 70 percent or more of their fish in recent decades. But until now, the virus, which does not affect humans, had never been confirmed on the West Coast of North America.

The researchers, from <u>Simon Fraser</u> University and elsewhere, said at a

news conference in Vancouver that the virus had been found in 2 of 48 juvenile fish collected as part of a study of sockeye salmon in Rivers Inlet, on the central coast of British Columbia. The study was undertaken after scientists observed a decline in the number of young sockeye.

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Now Playing



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Over 90 per cent of B.C. farmed salmon are testing positive for a recently imported Norwegian virus that causes lesions in the hearts of salmon, according to independent research. Should we be concerned about its effects on wild salmon, one of B.C.'s most valuable natural resources?

14:36



Publié le 19 février 2013 par FLORENT MAILLET

Mots clés : Entreprises, Législation, Distributeurs, Industriels, Guillaume Garot.



Le ministre de l'Agroalimentaire Guillaume Garot a été clair ce mardi: il a affirmé qu'autoriser les farines animales dans l'alimentation des porcs et des volailles n'était "pas à l'ordre du jour", tandis qu'elles viennent d'obtenir le feu vert européen pour nourrir les poissons d'élevage.

Approuvé en juillet 2012 par les experts des Etats membres de l'UE, le retour des farines de porc et de volailles (protéines animales transformées, PAT) pour nourrir les poissons d'élevage et les autres animaux d'aquaculture vient d'être autorisé par la Commission européenne à compter du 1er juin.

"Mettre de l'ordre dans toutes les dérives"



Farmed salmon fed livestock



By: Jade Cooper, | New Zealand News | Monday October 7 2013 16:13

A major investigation into farmed salmon's discovered the fish are fed chicken waste parts and bloodmeal from cattle, pigs and sheep.

Consumer Magazine says that's not what you'd expect from a product that claims the fish were on a natural diet.

King Salmon also adds a chemical to the fish food to make its flesh pink.

Consumer's Sue Chetwin says the public needs to know that the farmed salmon is very different to wild salmon.

"Farmed salmon is completely different to wild salmon and we would say that the feed doesn't really replicate the diet of wild salmon so if that's what you think you're eating when you're buying farmed salmon, it's something different to what they're claiming."

The Salmon Farmer's Secret Recipe

Chicken Lickin' Bad Farmed Salmon

Bring The Sick Bucket!





FLYING FISH FILLETS

Now with added pig, chicken, beef, horse AND crystal violet! 100% "ORGANIC" 100% "SUSTAINABLE"

100%-PURE

BULLSHI'

HORSESH

CHICKENS

Ingredients: Farmed Atlantic Salmon with added artificial colourings, toxic chemicals, chicken feathers, blood meal, pigs' blood, GM soya

Findus

"FLYING OFF THE SHELVES FASTER THAN PEGASUS" (SUPERMARKET NEWS)









SEAFOOD	RATING	MARKET NAMES	LOCATION	HOW CAUGHT/FARMED
Atlantic Salmon	AVOID	Farmed Salmon, Sake	Worldwide	Farmed

FARMED ATLANTIC SALMON

There are many environmental problems related to farming Atlantic salmon, which means most are ranked "Avoid." However, efforts to reduce some of these environmental impacts have been successful.

Consumer Note

The majority of <u>salmon</u>* farmed today are Atlantic salmon. A small quantity of Pacific salmon - Chinook and coho - is also farmed. Salmon is known as sake when prepared for sushi.

Health Alert 🕈

Environmental Defense Fund has issued a <u>health</u> advisory for farmed salmon due to high levels of PCBs.

Target discontinues the sale of farmed salmon

Feature story - January 26, 2010

Target has announced that all their stores will stop selling farmed salmon products. This move towards greater ocean conservation is a first by a major seafood retailer. Salmon consumption in the United States is a huge market for retailers. Salmon is second only to shrimp in seafood purchases in the United States. This announcement is sure to have a ripple affect across the entire seafood industry and will improve the health of oceans throughout the world.

On this page

-) No Thanks to Farmed Salmon
-) Carting Away the Oceans
-) Targeting Trader Joe's
- y Sustainable Seafood is the
- way of the future
-) Take action





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SALMON FARMS ARE INDUSTRIAL FEEDLOTS





Protect our assets:

millions of wild salmon

Fish Farm Moratorium.com



Death by a Thousand Lice!

