

Aquaculture in New Zealand Student Fact Sheet



New Zealand Aquaculture

Aquaculture is the farming of marine creatures.

In New Zealand it is a young industry having only started about 35 years ago.

Three species Greenshell™ Mussels, King Salmon, Pacific Oysters.

Main areas are Nelson, Marlborough, Coromandel, Canterbury, Northland, Auckland, Southland with smaller ventures in Central Otago, Bay of Plenty and the West Coast.

With approximately 15,800 hectares in farms the sector occupies just over 0.02% of the coastline.

Worth nearly \$350 million to the country's economy, \$265mill of which is gained through exports, aquaculture is a growing primary industry and on track to be New Zealand's next primary industry.

The New Zealand sector exports to 72 countries with the main markets being USA, Australia, South Korea and Japan. Other countries include Germany, United Kingdom, Hong Kong, Canada, and Spain.

Aquaculture is rapidly becoming highly regarded as a great source of marine protein meeting an increasing demand for marine protein as the world's population grows and places pressure on marine protein caught at sea (wild catches). It is predicted that in the near future aquaculture will be the main source marine protein internationally.

New Zealand's relative geographic isolation has provided it with clean green environment with high water quality. New Zealand has one of the most stringent quality assurance programmes with testing programmes for the water and shellfish themselves.

Constantly monitored, through specifications set by the United States Food and Drug agency and the European Union, Greenshell™ Mussels, Pacific Oysters or King Salmon cannot be harvested until testing shows that it safe to harvest them.

New Zealand marine farmers all follow strict environmental rules to make sure that New Zealand aquaculture continues to be respected and to be successful.