



From plant wastes to sustainable aquafeeds - Novacq™ case history

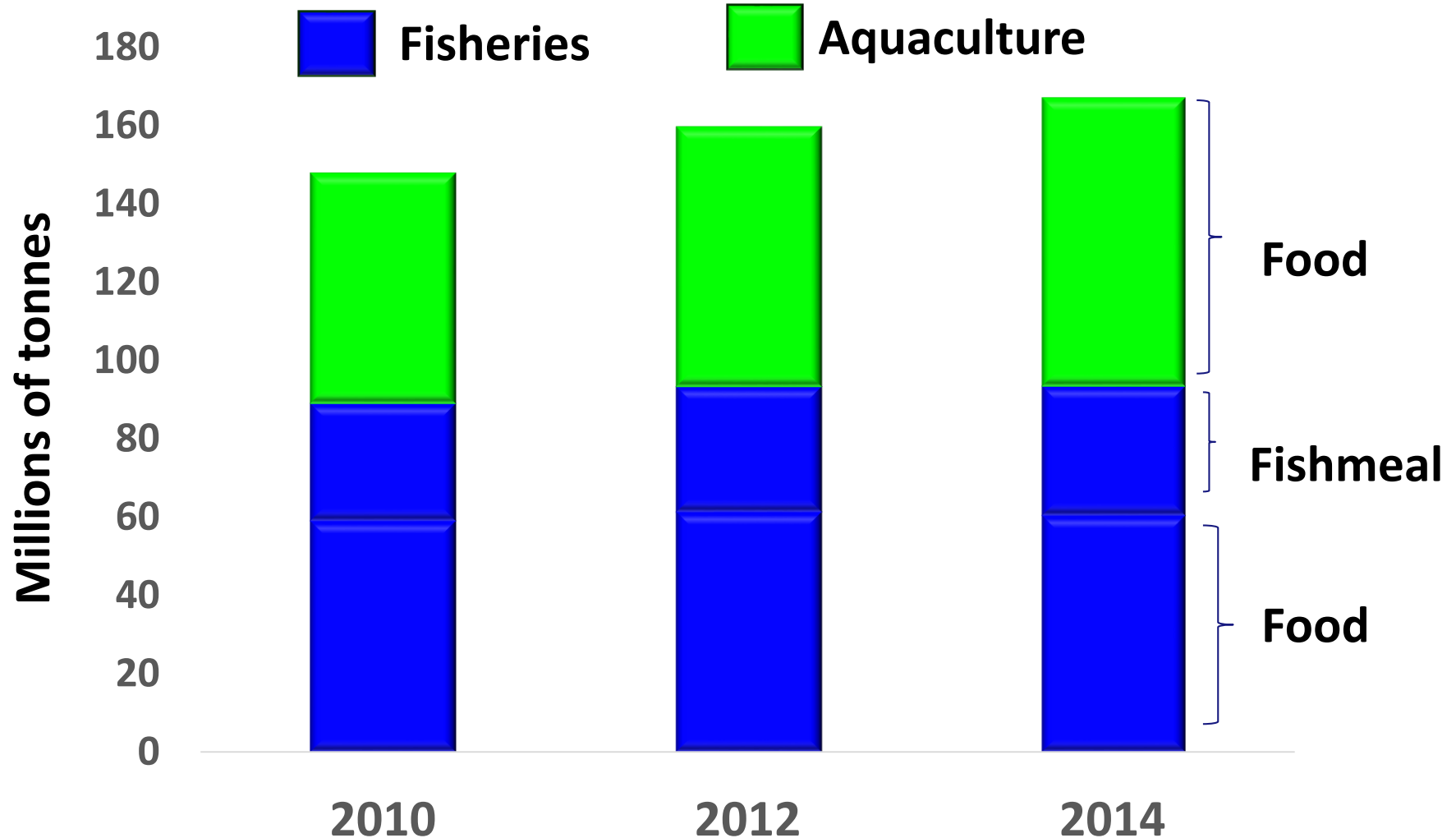
Cedric Simon – CSIRO



Nigel Preston – WorldFish



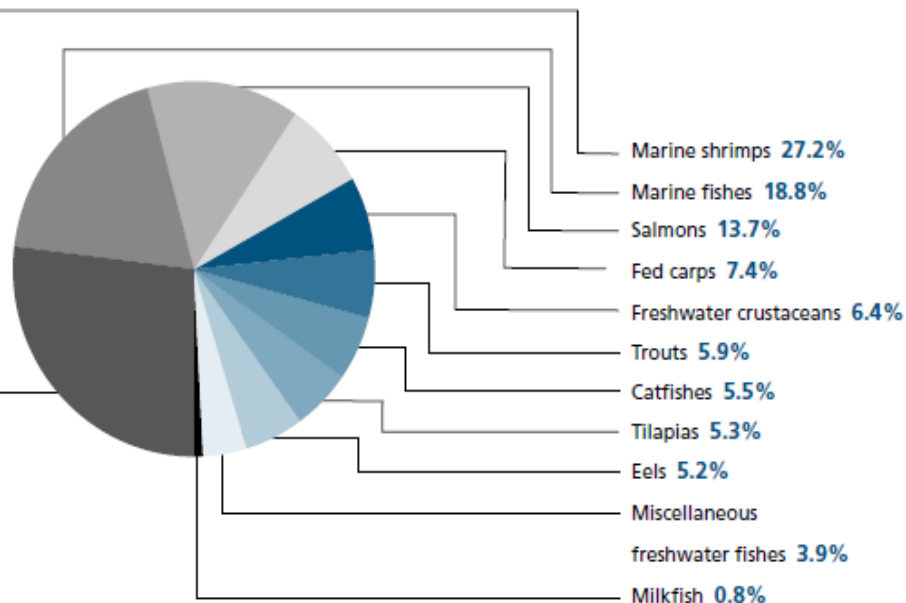
Global seafood production



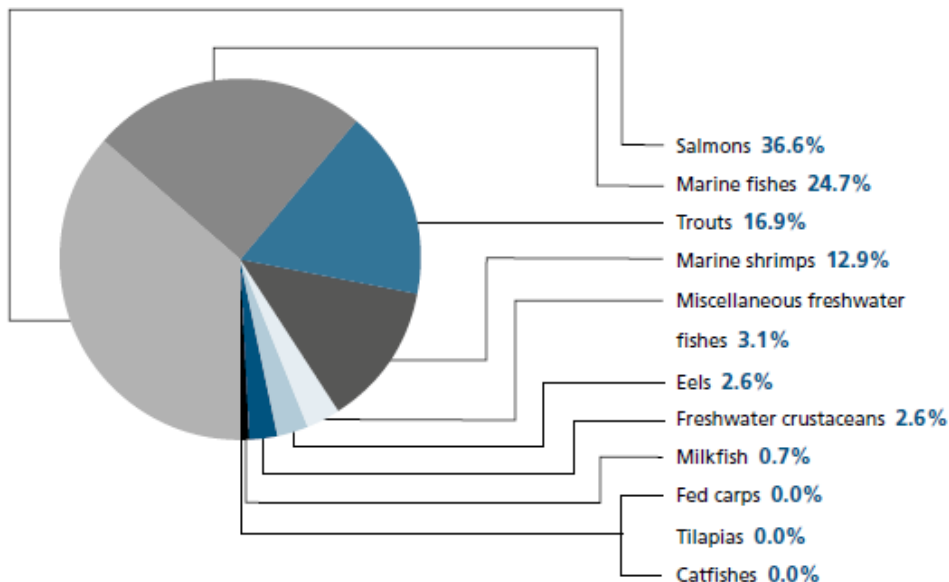
One third of the annual global fish catch is used to produce aquafeeds. Sustainable alternatives are urgently needed

Reliance on fishmeal and oil

FISHMEAL
(percentage of total usage in compound aquafeed)



FISH OIL
(percentage of total usage in compound aquafeed)



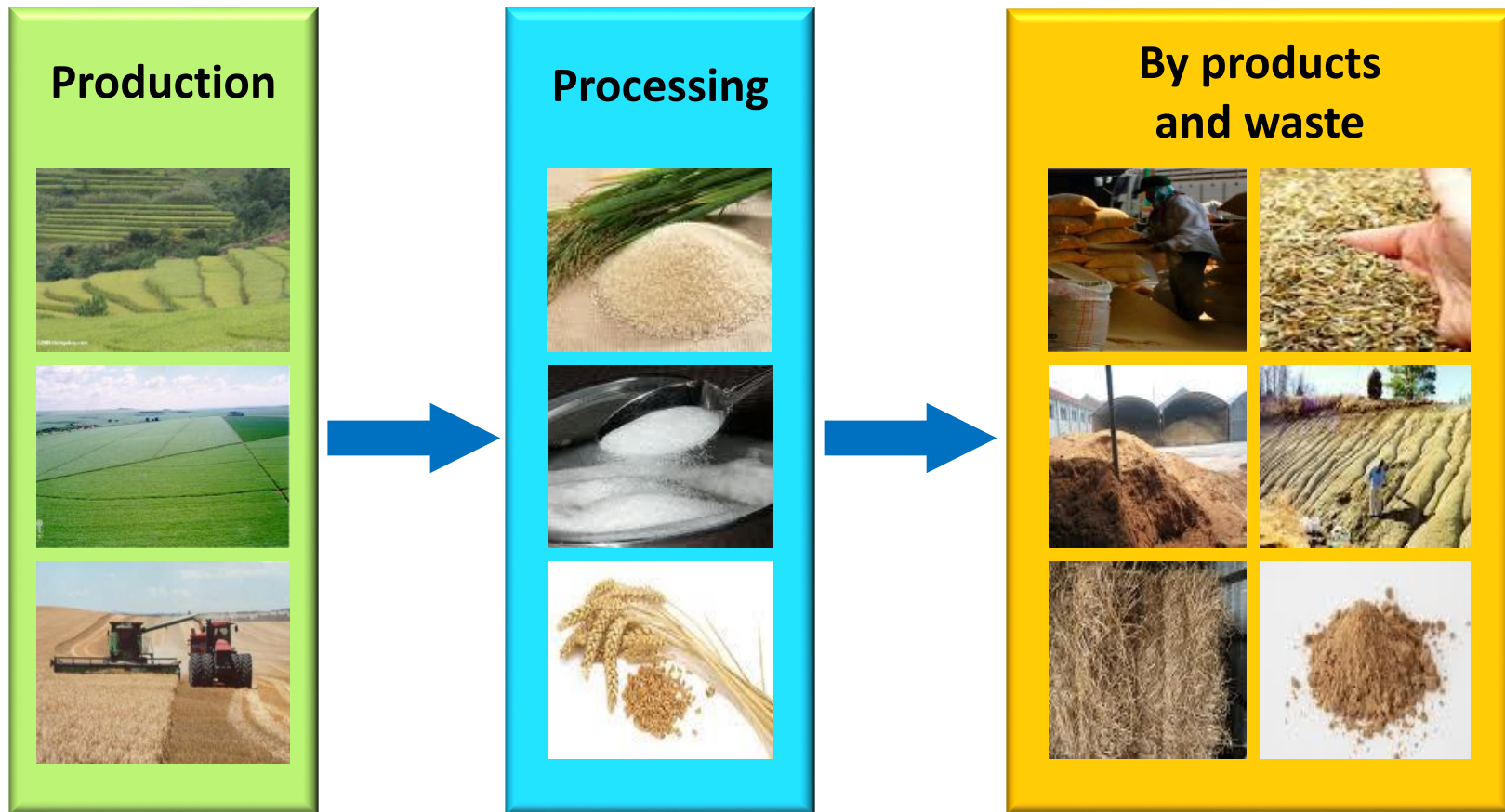
The use of wild harvest fishmeal and fish oil is most pronounced in higher value species such as salmon, other carnivorous marine fishes and prawns

Legume and grain substitutes for fishmeal proteins



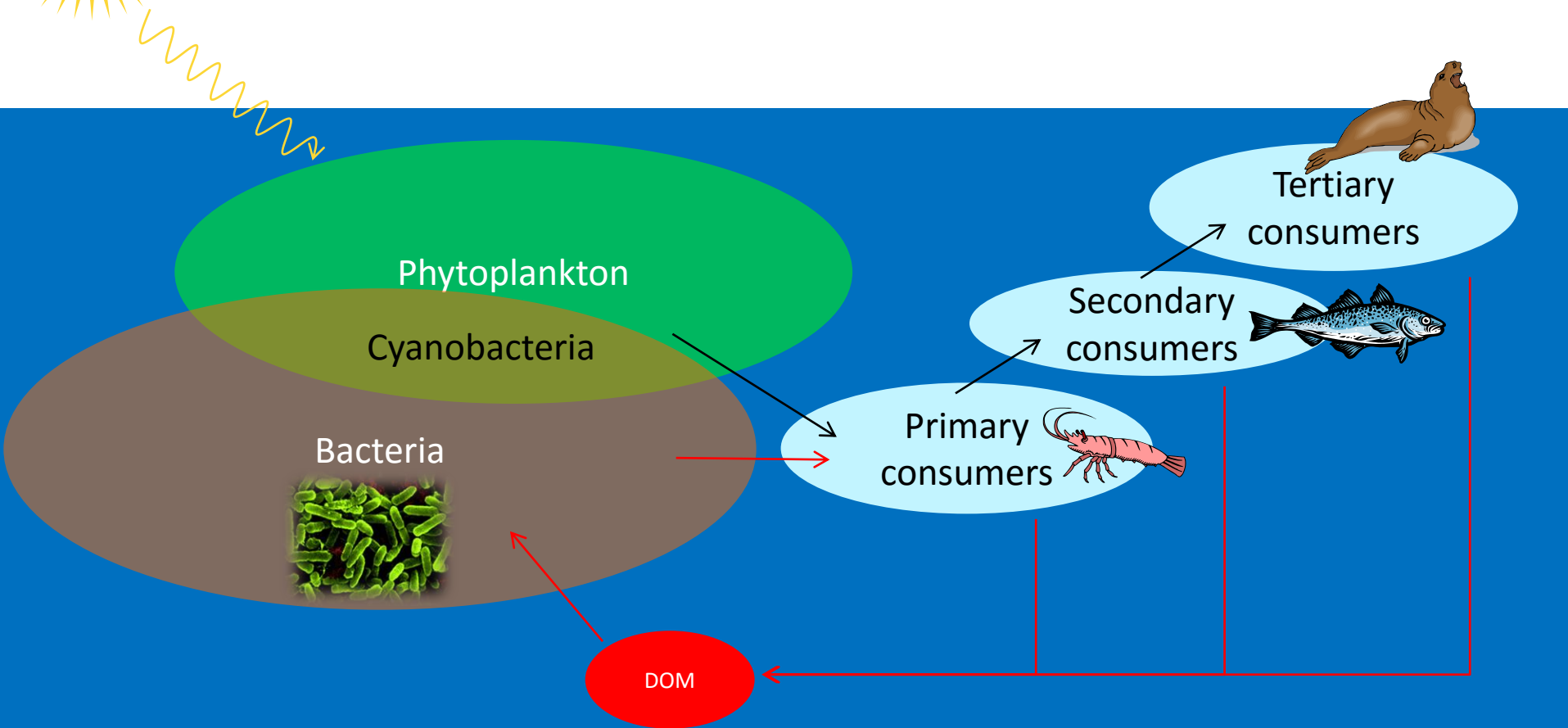
Legume and grain proteins lack the bioactive nutrients of fishmeal

Plants are also a source of waste carbon



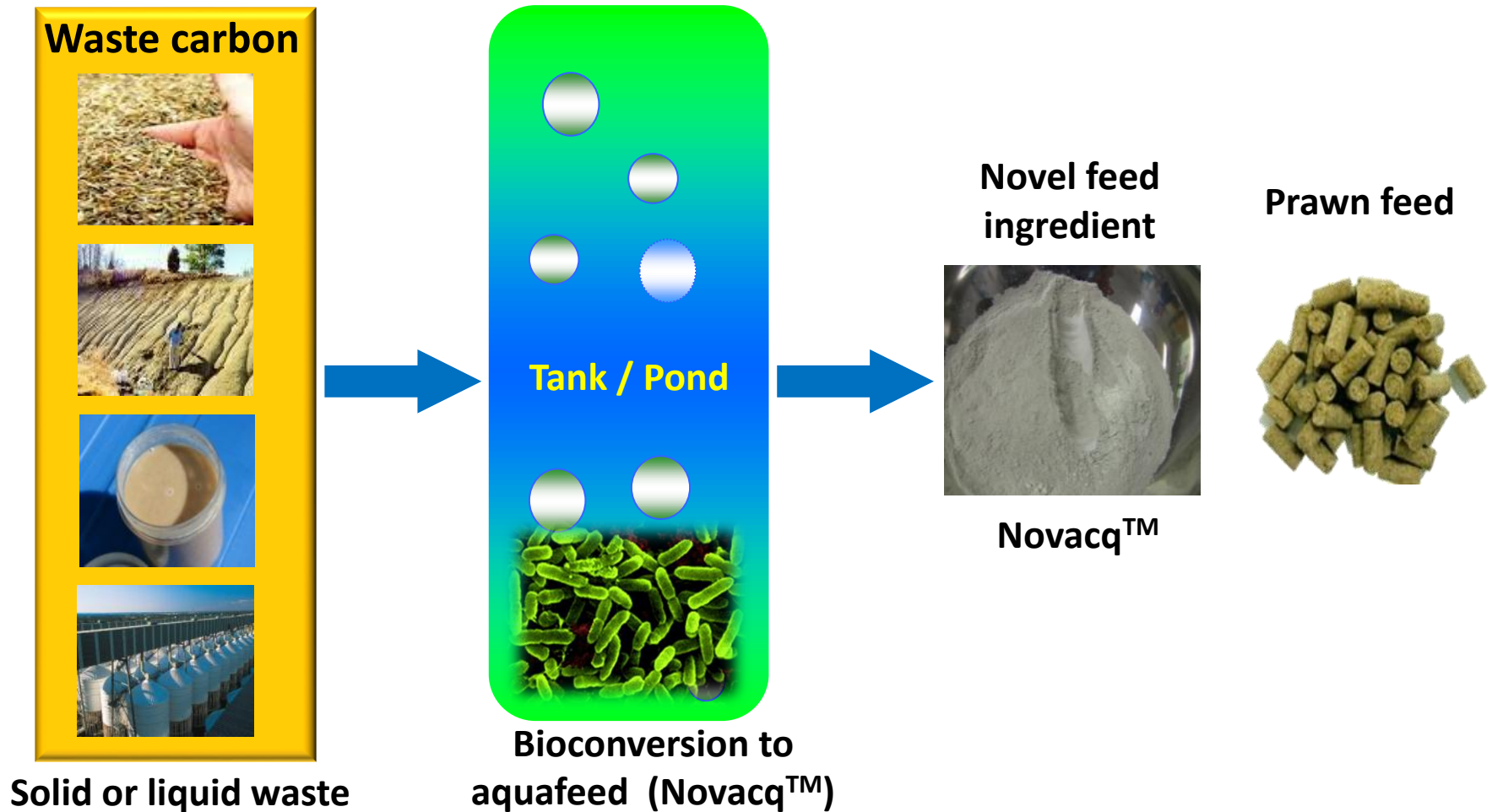
Plant wastes from harvesting and processing of the world's major crops provide a cheap and abundant source of carbon

The critical role of marine microbial processes



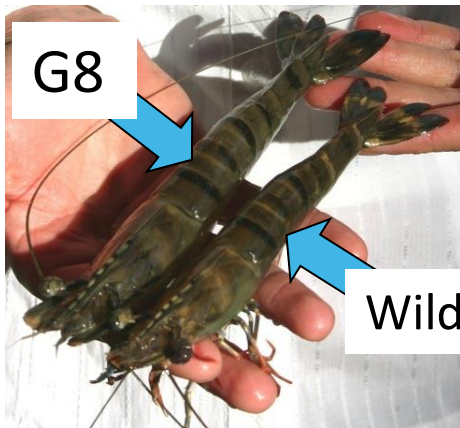
Marine microbial processes play a dominant role in marine nutrient cycles. Marine microbial biomass is greater than the biomass of all the plants and animals in the world's oceans

CSIRO scientists discovered a way to use marine microbial processes to convert waste carbon from agriculture to a novel, bioactive aquafeed ingredient (Novacq™)



Novacq™ is a natural bioactive that improves the growth and health of farmed prawns and eliminates the need for any wild harvest fishmeal in prawn feeds

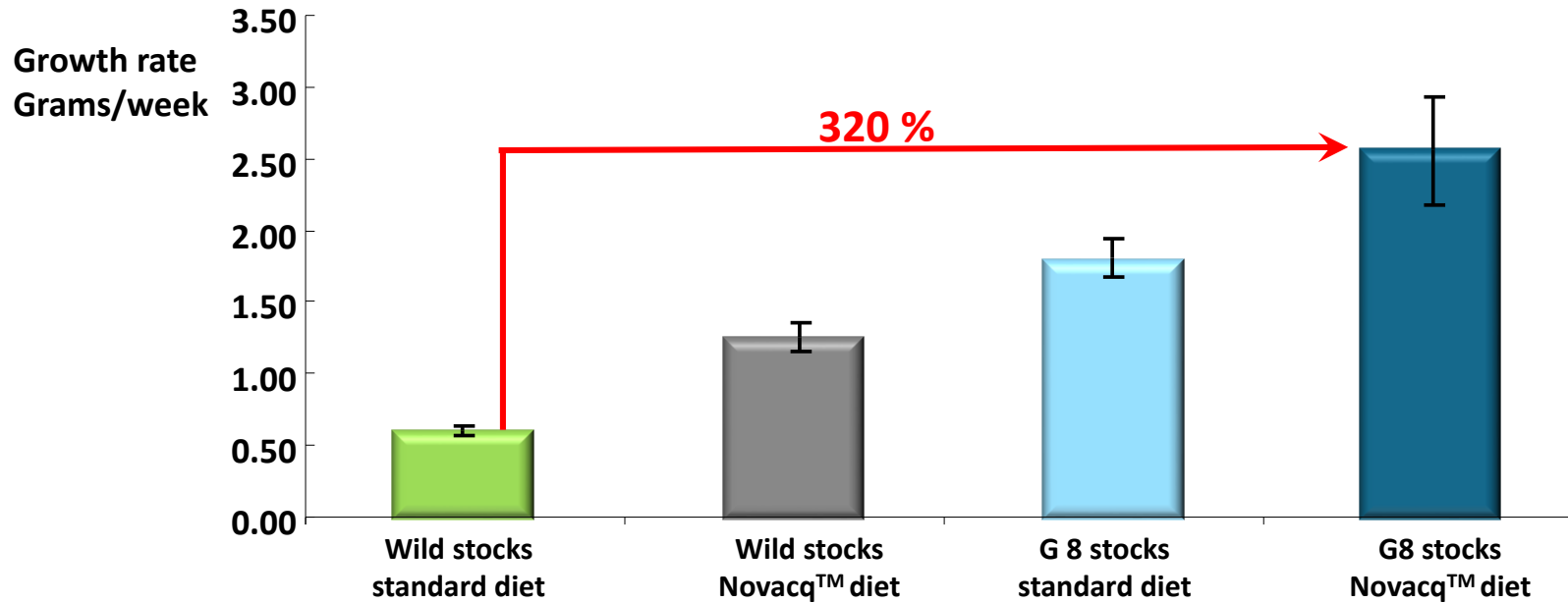
Combining Genetics and Diet



Standard diet



NovacqTM diet



Scalable technology



Global distribution of Novacq™ technology



CSIRO and its partners are committed to optimizing global adoption of Novacq™ technology to enhance the sustainability of the aquafeed industry and reduce pressure on wild fish stocks