

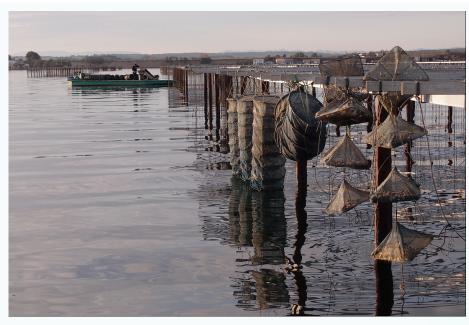


 Contrary to fish and shrimp (transformation aquaculture), most of the molluscs productions rely on natural food webs

Extractive aquaculture

- Shellfish are highly depending on the quality of their surrounding environment
- Shellfish production should comply with strict sanitary regulations







Sanitary criteria

EU directive for non organic and organic products

- Faecal contamination:
 - < 230 *E. Coli/* 100g Flesh and Intravalvular Liquid
- Phytoplankton toxic species thresholds:
 - Alexandrium < 1000 to 10 000 cells /I
 - Pseudonitzschia < 100 000-300 000 c/l
 - Dinophysis < 0 to 500 cells/l
- If > thresholds, toxins screening:
 - PSP < 800 μ g.kg-1 equ.STX
 - ASP < 20 mg domoïc acid/ kg flesh
 - DSP < 160 μ g.kg-1





European organic shellfish: state of the art

Main producers

Context

- Ireland, Scotland, Denmark, France

- No precise data available
- France situation (source: Agence Bio)
 - 50 farms (oysters +mussels) registered
 - 10% of total volume sold as organic
 - Around 450 tons



Since 2010, +40 % in aquaculture products consumption

Organic rules for shellfish

- Council Regulation (EC) No 834/2007 on organic production and labeling of organic products
- " an overall system of farm management and food production that combines best environmental practices, a high level of biodiversity, the preservation of natural resources, the application of high animal welfare standards"
- Main criteria for shellfish are based on Water quality



Organic rules for bivalves

Water quality

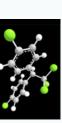
Context

Water directive good status required

Ecological and chemical indicators

- Conversion period = 3 months
- Growing area
 - Strictly delimited
 - Minimise risks to species of interest
 - May be carried out in polyculture if finfish and seaweed are organic















Context

- **Production systems**
 - No exclusion
 - **Density** < of that used for non-organic
 - Ensure welfare & high product quality
 - For oysters, no specification
 - For mussel
 - Nb of ropes < 1/m2
 - Drop-rope length < 20m
- Sourcing of seed
 - **Traceability** is necessary
 - Only diploïds spat for oysters; wild seed can be used
- **Management**
 - Biofouling removed by physical means or by hand
 - Health management plan: biosecurity and disease prevention



Challenge & perspectives



Context

French case study: Thau lagoon



- 75 km²
- 93 600 inhab. (+35% by 2030)

supports many uses

- 10% french production
- 600 farmers
- 150 fishermen
- First SPA site (48 000 visits/y)



Organic certification in Thau lagoon

2012

2014

2015

2016

2016



Context

First certification

3 firms get involved

2 labelled (purification and conditionning)

1 sea farm certified

Another region begins procedure











- 7 farms
- 180 t/year = 3% of total production
- Capacity will be increased
 - Thau: 30 producers gave draft of intent
 - Another Mediterranean area begins procedure
 - Atlantic coast : to be developed

Organic in Thau: Balance sheet

Main difficulties

Context

- Macrophytes and chemical status of the water body
- Conflicts on space use (mixity)
- Added value of organic
 - Marketing (+20%)
 - Environmental management plan
 - From spat to product sale
 - Footprint: water/electricity, waste management

OrAqua By products valorisation







Challenges for the organic label

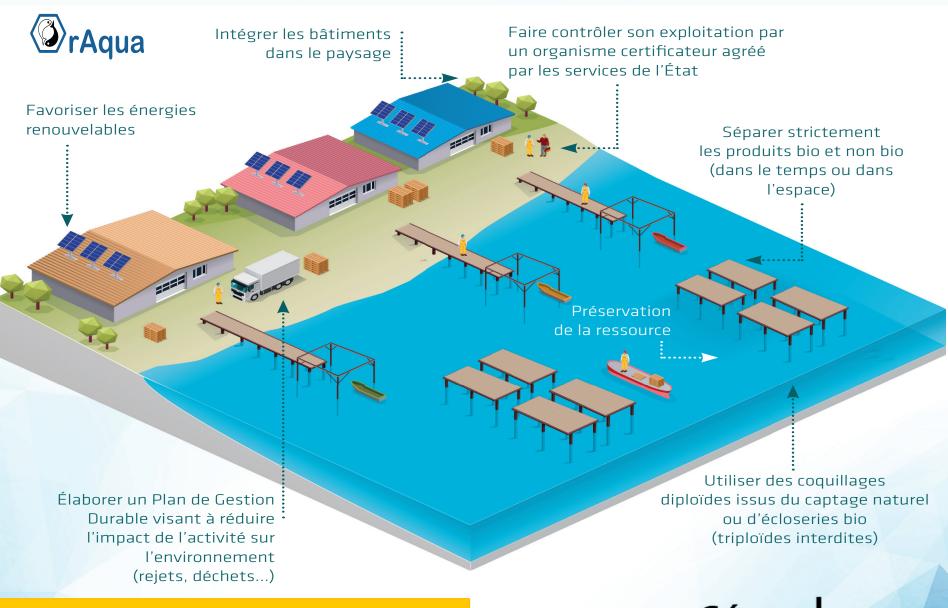
- Are indicators all relevant?
- How can the environmental management be better taken into account?
 - Cultural practices: stocking density and waste management
 - Traceability with tools to enable coproduction (organic / non-organic)
 - Global sustainability of the production
- What positive impacts on production area, product quality and safety?
 - Filling ratio

- Level of contaminants
- Pre-sale conditioning possibilities
- To be demonstrated in the coming years!





Thank you for your attention



http://www.umr-marbec.fr/en/

Cépralmar