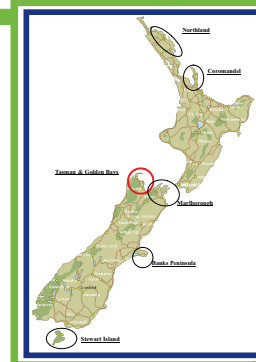




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Aquaculture in Golden Bay and Tasman Bay Fact Sheet 2012



Number of AMA's in Golden Bay

There are 2 operational Aquaculture Management Area (AMA) sites in Golden Bay (***Greenshell™ mussel farming, spat catching and scallop spat catching***) and 1 AMA site in Tasman Bay (***Greenshell™ mussel farming, mussel spat catching and scallop spat catching***).

Recent Law reforms have enabled the possibility of fin fish farming sometime in the future.

Area farmed

268 hectares in Golden and Tasman Bays combined (***current***).

Volume of mussel production

4,000 tonnes per annum (***4.4% of New Zealand's total production***).

Farm Gate Revenue

This is estimated at \$2.6 million per annum.

Location of aquaculture product processing facilities

Most product is processed in Nelson or Motueka.

Employment

In the peak season the mussel farming industry in the "Top of the South" employs approximately 1000 FTE's (***Full Time Equivalent***).

Industry Vessels

There are 10+ harvesters, seeding boats and farm work boats operating in Golden and Tasman Bays.

Water Quality

The Marlborough Shellfish Quality Programme monitors the growing waters for food safety.

Industry sponsorship in the 'Top of the South'

- Aquaculture Scholarship-NMIT
- Havelock Mussel Festival
- Queen Charlotte College Academy

Industry programmes

- Golden & Tasman Bays Beach Clean Programme
- Marlborough Beach Clean Programme
- Mussel Industry Heritage Programme
- "Lines in the water" - A history of Mussel Farming in New Zealand author, Carol Dawber.

10 Quick Facts



New Zealand Greenshell™ Mussels are a native New Zealand Shellfish.



The scientific name for Greenshell™ Mussels is Perna canaliculus.



Although no difference in quality of flavour, the colour of the mussel meat varies according to sex. The female is a deep apricot colour and the male, a soft cream colour.



New Zealand Greenshell™ Mussels can be grown from seeding to market size in 12 to 18 months.

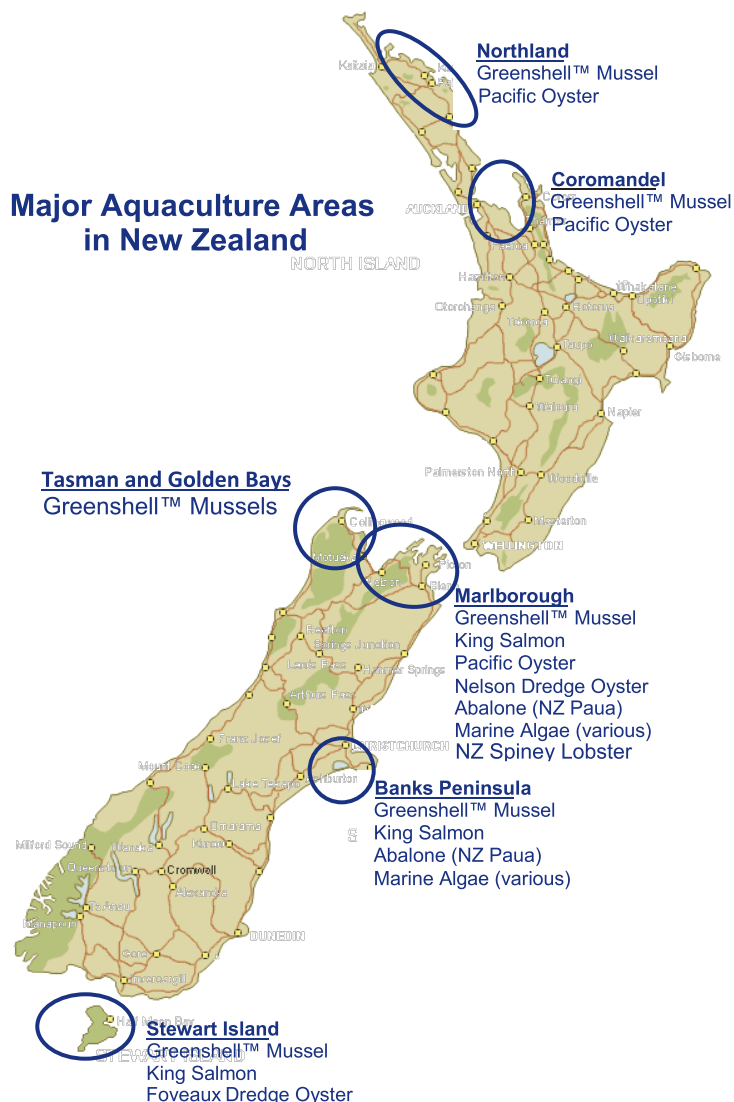


Local spat catching occurs in Golden Bay and Tasman Bay, and in selected bays in the Marlborough Sounds.



A 100 gram serving of New Zealand Greenshell™ Mussels (6 medium mussels) will provide close to a quarter of the daily protein needs for an adult.

Major Aquaculture Areas in New Zealand



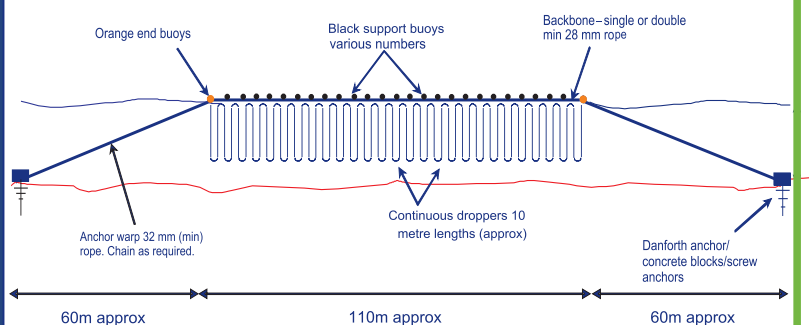
Mussels are filter feeders, meaning they literally filter their food from the sea by pumping the water through their gills. A typical mussel filters 360 litres of water each day.

New Zealand Greenshell™ Mussels are the single largest seafood export with an export value of NZ \$218.1 million for the 2011 year.

New Zealand Greenshell™ Mussels will grow in water temperatures between 12 and 24°C, thriving in most temperatures between 16° to 19°C.

The mussel spat has a foot which allows it to move over surfaces. Once the mussel finds a suitable site, fluid is shot down a groove in the foot and solidifies on contact with the sea water, anchoring the mussel in place.

Cross-section of a surface longline marine farm



Cross-section of a sub-surface longline marine farm

