



MARINE FARMING ASSOCIATION



# **Marine Farming**

*responsible seafood from the  
Top of the South*

# So what is marine farming?

The sheltered waters of the Marlborough Sounds, as well as Tasman and Golden Bays, are home to the growing of around two-thirds of New Zealand's unique Greenshell™ mussels, much of its salmon and some oysters.

This delicious and nutritious seafood provides some of the best value food New Zealanders can buy. It is also prized in many export markets.

The Marine Farming Association (MFA) represents those farmers operating in Te Tau Ihu (the Top of the South Island). Its purpose is to promote the rights and interests of its members and the marine farming industry in general.

This is a local industry created over the last half century from a zero start

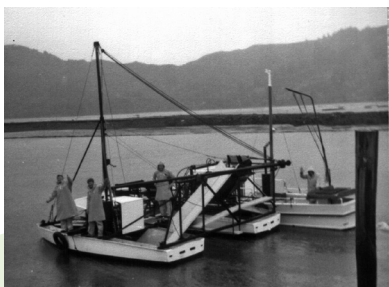
It now delivers in excess of 900 jobs, more than \$300m in export dollars and many other benefits to the Top of the South region and New Zealand

And it does so with the lightest of environmental footprints



# Lines in the water – Our story

Mussel growing is the backbone of the marine farming industry in the Top of the South. It started from a few trials around half a century ago in the Marlborough Sounds.



There had been some years of wild harvesting and by 1975 the Government and local authorities were keen to formalise and support this new industry, with the issuing of the first marine farm licence in Ruakaka Bay, Queen Charlotte Sound. Today most mussel farms are in the Pelorus Sound, Port Underwood, East Bay and Croisilles Harbour. There was much painstaking and costly trial and error by industry pioneers. They had to invent machinery and devise production methods. Growing Greenshell™ mussels, which are only found in New Zealand, was the start to the marine farming industry in the Top of the South - salmon and oysters soon followed. Now farms also operate in Tasman Bay and Golden Bay.



# From a tiny footprint, jobs, food and exports

Marine farming is now a major contributor to the national economy. The majority of production still comes from the Marlborough Sounds, where just 2% of the total surface area is occupied. Production from Tasman and Golden Bays is increasing. Delicious, nutritious seafood is provided at prices most Kiwis can afford. Our mussels, salmon and oysters are also sought after in markets the world over, earning around \$300m annually in export revenue from Marlborough alone. Nearly 6% of Marlborough's economic activity (GDP) comes from marine farming and processing, directly providing nearly 900 jobs, with more in Nelson, Tasman and Golden Bay.



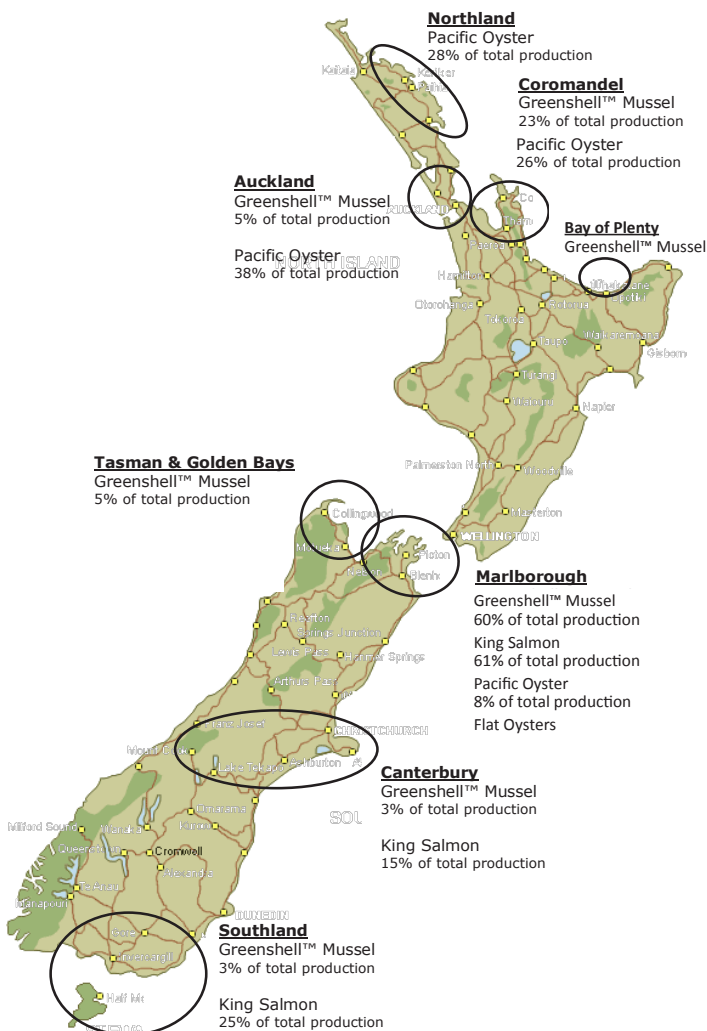
# Some marine farming facts

- ✔ Marlborough has 585 marine farms – mostly growing mussels.
- ✔ Around 3,000 hectares of the Marlborough Sounds 150,000 ha is used for marine farming
- ✔ Since 2002, only 10ha of new farm space has been created each year in the Sounds
- ✔ Marlborough produces around 65,000 tonnes of Greenshell mussels each year
- ✔ In Golden and Tasman Bays around 6500ha of water space is zoned for marine farming and seasonal spat catching
- ✔ Tasman and Golden Bay production is growing and currently delivers around 4,500 tonne a year
- ✔ New Zealand King Salmon deliver over half the national salmon production from the Sounds. Currently there are six operating farms.
- ✔ Oysters are also produced in Marlborough as well as oyster spat for other regions
- ✔ There are processing factories in Blenheim, Renwick, Havelock, Nelson, Motueka and Christchurch
- ✔ In the peak season, there are in excess of 900 full-time equivalent jobs



## Major Aquaculture\* areas in New Zealand

\* Aquaculture includes fresh water farming such as in the Canterbury hydro canals. Marine farming takes place in the sea.



# Environmental Footprint

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Marine farmers share the environment with the community at large and have a particular connection with several other marine resource users, including iwi, the boating community and recreational fishers.

Marine farms operate within the wider Marlborough Sounds environment, and it is important that the farms are managed to ensure long term sustainability of both the environment and the industry.

Regular monitoring (including the water column) demonstrates the commitment by the MFA and its members to maintain a light environmental footprint. The MFA Environment Programme has been operating since 1990 and incorporates the activities of marine farmers across the Top of the South. It is managed by the MFA Environment Committee.

The MFA Environmental Codes of Practices have been designed to minimise the impacts of marine farming on our surrounding environment which include;

- Debris in the water or on our beaches
- Noise levels from marine farming activities
- Pollution and emissions from industry vessels
- Waste taken to landfill

Marine farming like any other form of farming produces waste material and recycling is encouraged where possible. Regular 'beach clean ups' across the Top of the South collect all debris found including recreational and marine debris.

If you have any concerns about our environmental performance please contact us on 0800 433 2747 or [info@marinefarming.co.nz](mailto:info@marinefarming.co.nz)





# Training

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You can start training for a career in aquaculture at school.

Both Queen Charlotte College and Golden Bay High School have an Aquaculture Academy where you can study and start gaining qualifications. Both schools offer pupils the opportunity to work on marine farms provided by our industry – and laboratory work.

This can then be integrated with tertiary study at NMIT. There are even scholarships for students wishing to study aquaculture at NMIT.





# Careers and jobs

Aquaculture can offer you so much more than you ever imagined.

From being a skipper or a deckhand to senior management and even skills to manage your own farm.

Hatchery technician (salmon, mussels and oysters)

Being a marine scientist or a food technologist

You can work on a boat, in a processing factory or as a farm assistant.

Divers are needed too.

The aquaculture world is your oyster.

And most marine farming companies also offer in-house training, so if you start at a basic level there is opportunity to progress.



# Boats and Biosecurity

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You are welcome to tie up to a mussel farm if you want to fish (many say it's the best spot).

Please loop a rope through the handle of a black or orange float (not lights/navigational aids).

Don't tie onto the backbone or growing ropes as you will chaff the ropes.

Don't fish through the lines between the floats.

Keep propellers well away from the lines, propellers are like knives.

If you find a float – it's a marine farmers' property. Please call 0800 433 2747 to alert us.

This is also a number to call to report any concerns about our environmental performance.

Boaties using the coastal environment in the Top of the South – please ensure your hull is free from unwanted organisms before entering Sounds waters.



# Mussel up

## Did you know that...

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- ✔ Greenshell™ mussels are unique to New Zealand, and are the only native animal that is farmed extensively
- ✔ New Zealand Greenshell™ mussels are filter feeders – a single mussel typically filters and cleans 360 litres of water a day
- ✔ Mussels grow from spat. There can be millions of them on a metre of rope (or similar) when they are first seeded
- ✔ Each tiny spat has a foot which allows it to move over surfaces before attaching to a preferred surface
- ✔ Male mussels are cream, female apricot. There's no difference in quality or flavour
- ✔ Greenshell™ mussels grow to harvest size in 24-30 months
- ✔ Typically mussel farms range in size from 3-10 hectares and would have between 8-15 lines
- ✔ Each longline would typically support 3½ - 4km of crop rope
- ✔ Each metre of crop rope can grow up to 10kgs of mussels in a good season
- ✔ Greenshell™ mussel products range from live sales, frozen half shell to nutrient and oil extracts
- ✔ A 100g serving of New Zealand Greenshell™ mussels will give you a quarter of an adults daily protein requirement
- ✔ New Zealand Greenshell™ mussels carry high levels of Omega 3 oils associated with many health benefits, including relief from inflammation and joint pain



Marine Farming Association

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**MFA ENVIRONMENTAL HOTLINE**

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**0800 4DEBRIS**