

What's on the Table? Balancing our Needs. Food Production and Biological Diversity

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WHAT ARE WE EATING? Towards a Canadian Food Policy



The Convention on Biological Diversity

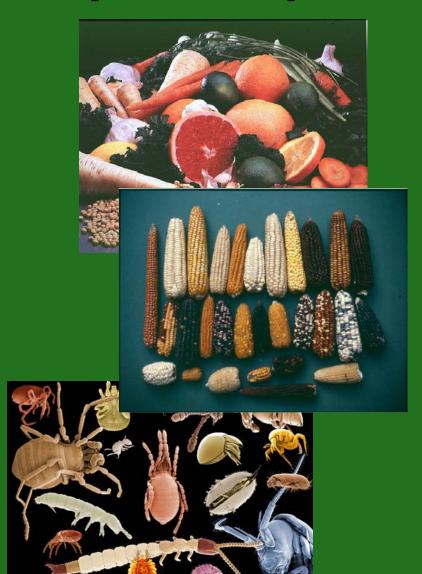
Target:

"to achieve, by 2010, a significant reduction of the current rate of biodiversity loss at the global, regional and national levels as a contribution to poverty alleviation and to the benefit of all life on earth"

Biodiversity – the foundation of food production and dietary diversity

- Species: some 7000 species used historically
- Genetic Diversity:
 raw material for crop
 and livestock
 improvement
- Ecosystem services:
 - Nutrient cycling
 - Pest management
 - Pollination





Impacts of Food Production on Biodiversity and Ecosystems

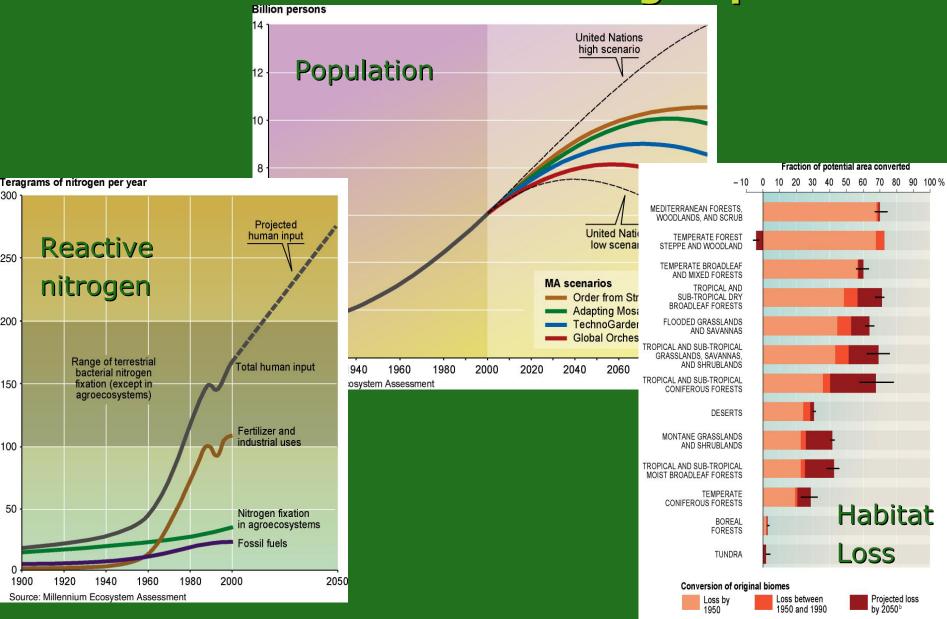


- Habitat Change (Land and Sea)
- Nutrient Loading
- Overexploitation





Increasing demand for food and increasing impacts



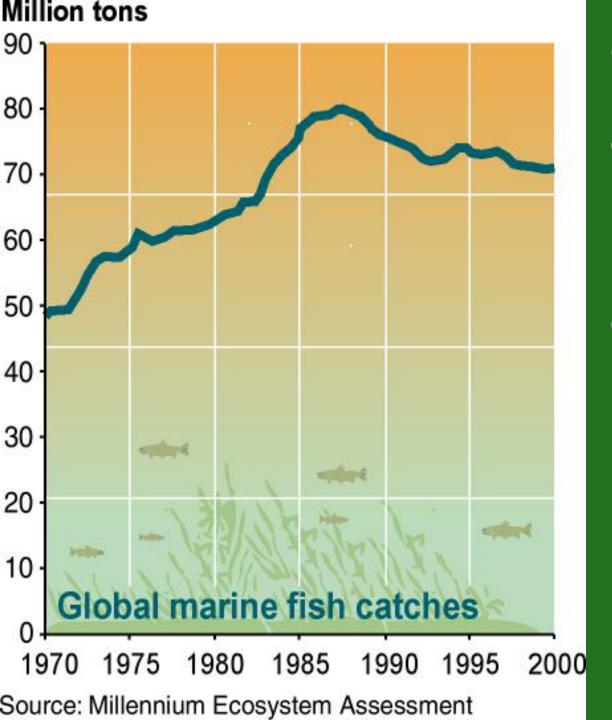








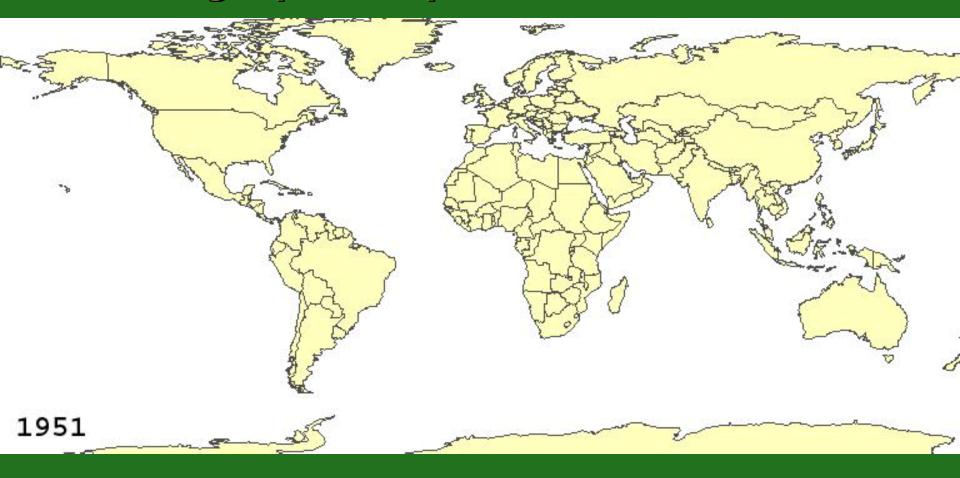
Source: Millennium Ecosystem Assessment



Global Fisheries
Peaked last
century

..... Despite increased fishing efforts

Geographic expansion of fisheries

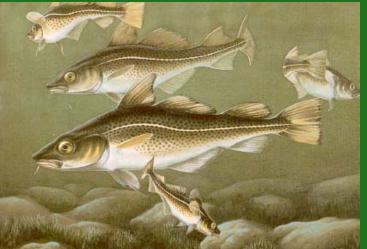




Year of Maximum Catch











Generally Bad choices:

- Cod (Atlantic)
- Chilean Sea Bass
- Orange Roughy
- Blue Fin Tuna
- Farmed Salmon

Generally Good choices:

- Pacific Halibut
- Arctic Char
- Mackerel
- Hoki
- Tilapia

Business Guide to Sustainable Seafood









ALLIANCE for ENVIRONMENTAL INNOVATION A DROIECT OF ENVIRONMENTAL DECENSE

ENVIRONMENTAL DEFENSE finding the ways that work



Klantic Cod

Decades of overfishing have driven Atlantic Cod populations to historic low levels. Even with heavy management, populations show no sign of rebuilding. Catch methods for Atlantic Cod-primarily bottom trawling—destroy habitat.



Sharks

Many shark species are depleted worldwide. Sharks grow slowly and hairy shark species are depleted worklower. In arising you slowly and have few young. Poor the angierner than made shark populations victims of widespread overfishing and bycatch. Sharks swim past national boundaries, yet no international management exists.



Shrimp, imported Bottom trawls used to catch most wild shrimp damage habitat and unintentionally kill many unwanted invertebrates, fish, and sea turtles. Coastal shrimp farming ruins life-supporting ecosystems such as mangroves and causes water pollution. Shrimp from the U.S. are generally better monitored and regulated. For more information on shrimp, check



High environmental costs of farming salmon include water pollution. spread of diseases to wild populations, high content of wild fish in feed. and overuse of antibiotics. Wild Atlantic Salmon in the U.S. are endangered. Farms supply all Atlantic Salmon sold in the U.S.



Wild sturgeon species suffer from overfishing and habitat degradation. These species mature late and management efforts are generally poor. High demand for beluga, osetra, and sevruga caviar from the Caspian Sea drives overfishing and black-market trade.

This Seafood Guide includes commonly available seafoods in U.S. markets. More information on these



Fresh hupdretien for Ocean Conservation

January 2006

Farmed Clams, Mussels, Oysters, and Bay Scallops

Shellfish filter feed and don't require fishmeal and fish oil for food. When farmed using suspended bags, nets, or cages—as opposed to being dredged-mollusks top our list.



🔇 🥔 Alaska Salmon

With good management and fairly healthy habitat, Alaska salmon remain abundant. There are concerns that hatchery programs adversely affect wild salmon populations.

Striped Bass, wild and farmed

Striped Bass are wild-caught and also farmed. Effective fisheries management helped wild Striped Bass recover from severe depletion in the 1980s to high abundance today. Farming hybrid Striped Bass results in few escapes and minimal pollution. However, their feed contains high amounts of fishmeal and fish oil.



d troll-caught

short lives and withstand high fishing pressure. ch Mahimahi with little bycatch compared to

BEST CHOICES

Catfish (US farmed)

Clams (farmed) Clams: Softshell/Steamers (wild-caught)

Crab: Dungeness, Snow (Canada) Croaker: Atlantic*

Halibut: Pacific Herring: Atlantic/Sardines

Lobster: Spiny (US) Mussels (farmed) Oysters (farmed)

Pollock (wild-caught from AK)*

Salmon (wild-caught from AK)* Striped Bass (farmed or wild-caught*)

Sturgeon, Caviar (farmed) Tilapia (farmed)

Trout: Rainbow (farmed) Tuna: Albacore, Bigeye, Yellowfin (troll/pole-caught)

Northeast = Connecticut to Maine Mid-Atlantic = North Carolina to New York Southeast = Texas to South Carolina US = United States AK = Alaska

GOOD ALTERNATIVES

Basa/Tra (farmed) Black Sea Bass

Bluefish* Clams: Atlantic Surf. Hard. Ocean

Quahog (wild-caught) Crab: Blue*, Jonah, King (AK), Snow (US)

Crab: imitation/Surimi Haddock (hook & line-caught)

Hake: Silver, Red and Offshore Lobster: American/Maine

Mahi mahi/Dolphinfish/Dorado Oysters (wild-caught)*

Scallops: Bay

Scallops: Sea (Northeast and Canada) Scup/Porgy

Shrimp: Northern (Canada)

Shrimp (US farmed or wild-caught) Sould

Swordfish(US)* Tilefish (Mid-Atlantic)

Tuna: Albacore, Bigeye, Yellowfin (longline-caught)* luna: canned white/Albacore*, light

AVOID

Chilean Seabass/Toothfish Cod: Atlantic

Crab: King (imported)

Dogfish (Atlantic) * Flounders/Soles (Atlantic)

Haddock (trawl-caught)

Hake: White Halibut: Atlantic

Monkfish Orange Roughy*

Salmon (farmed, including Atlantic) . Scallops: Sea (Mid-Atlantic)

Sharks*and Skates

Shrimp (imported farmed or wild-caught) Snapper: Red*

Sturgeon*, Caviar (imported wild-caught) Swordfish (imported)*

Tilefish (Southeast)* Tuna: Bluefin*

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Thank you!



BIODIVERSITY: Achieve the 2010 target!