



Nordic
Co-operation

matís

Environmental impacts and energy transition in the Nordic seafood sector

Miljøpåvirkning i Nordiske fiskeri

Conference 13.9.2023

Harpa

Reykjavík, Iceland





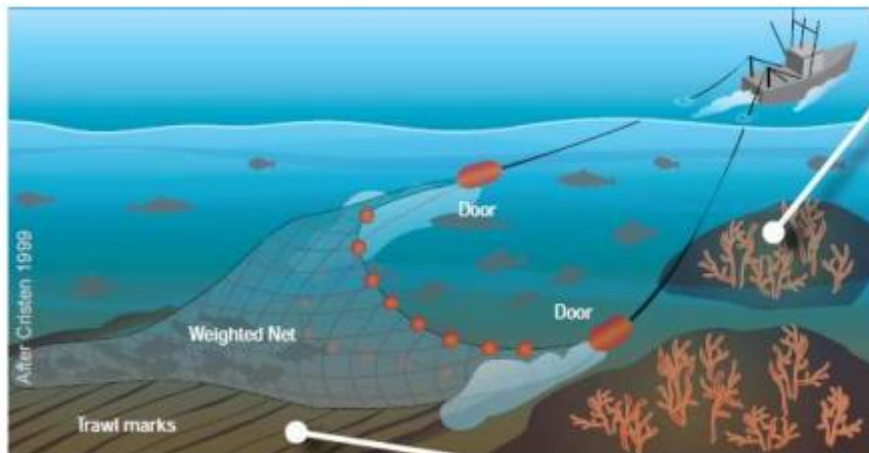
Iceland has the chairmanship in the Nordic council 2023

- As part of the chairmanship the Icelandic authorities have chosen some priority areas that they wanted to highlight this year.
- Among those priorities are **measures to reduce environmental impacts of seafood and energy transition in the seafood industry.**
- **How can the Nordic countries work together to be global leaders in these fields?**
- AG-Fisk is the Nordic council of ministers working group for fisheries and aquaculture, and among its tasks is to facilitate co-operation and networking in the Nordic seafood sectors.
- AG-fisk is therefore able to fund small networking projects that align with its tasks.
- We are grateful that AG fisk decided to fund this conference.



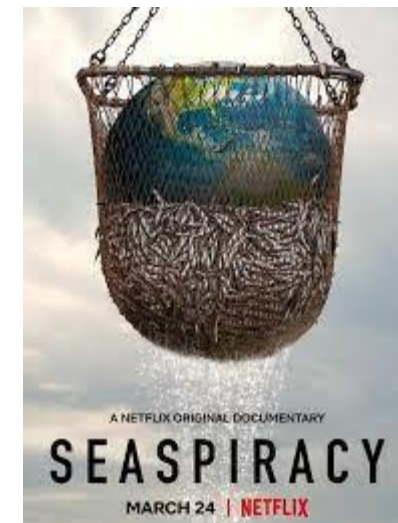
Background

- Seafood is generally a sustainable, climate-efficient and nutritious type of food. Consumers, however, are often confused as to whether seafood is really sustainable or not, and what seafood to choose.
- To many the image is this:



Trawled rubble

Untrawled corals





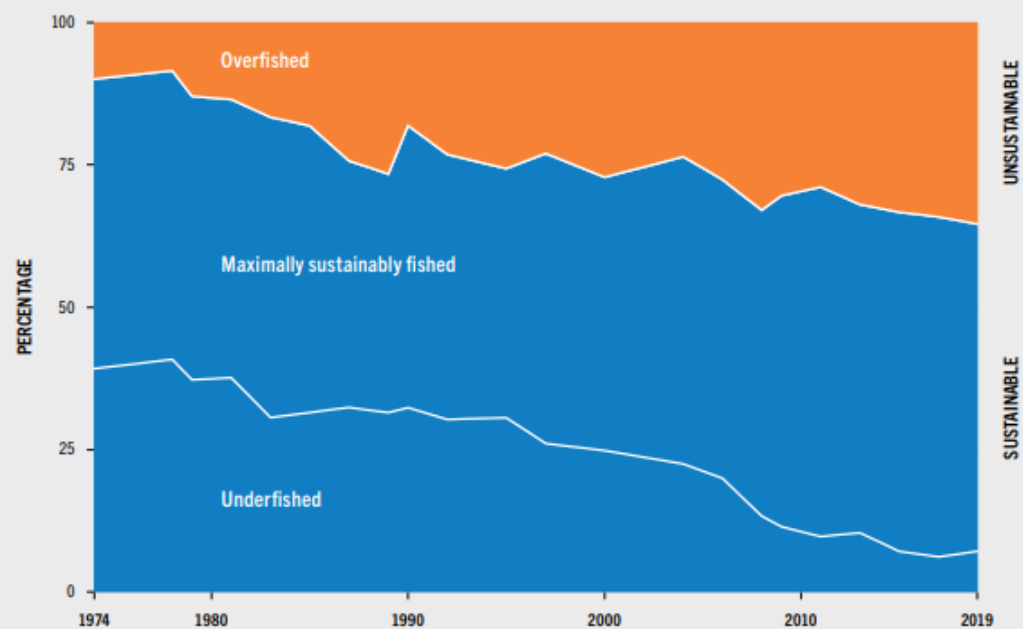
Background

The reality is however that most fish stocks are sustainably harvested.

- 65% of assessed stocks are sustainable
- 82.5% of global catches are from sustainable sources

Source: <https://www.fao.org/3/cc0461en/cc0461en.pdf>

FIGURE 23 GLOBAL TRENDS IN THE STATE OF THE WORLD'S MARINE FISHERY STOCKS, 1974–2019



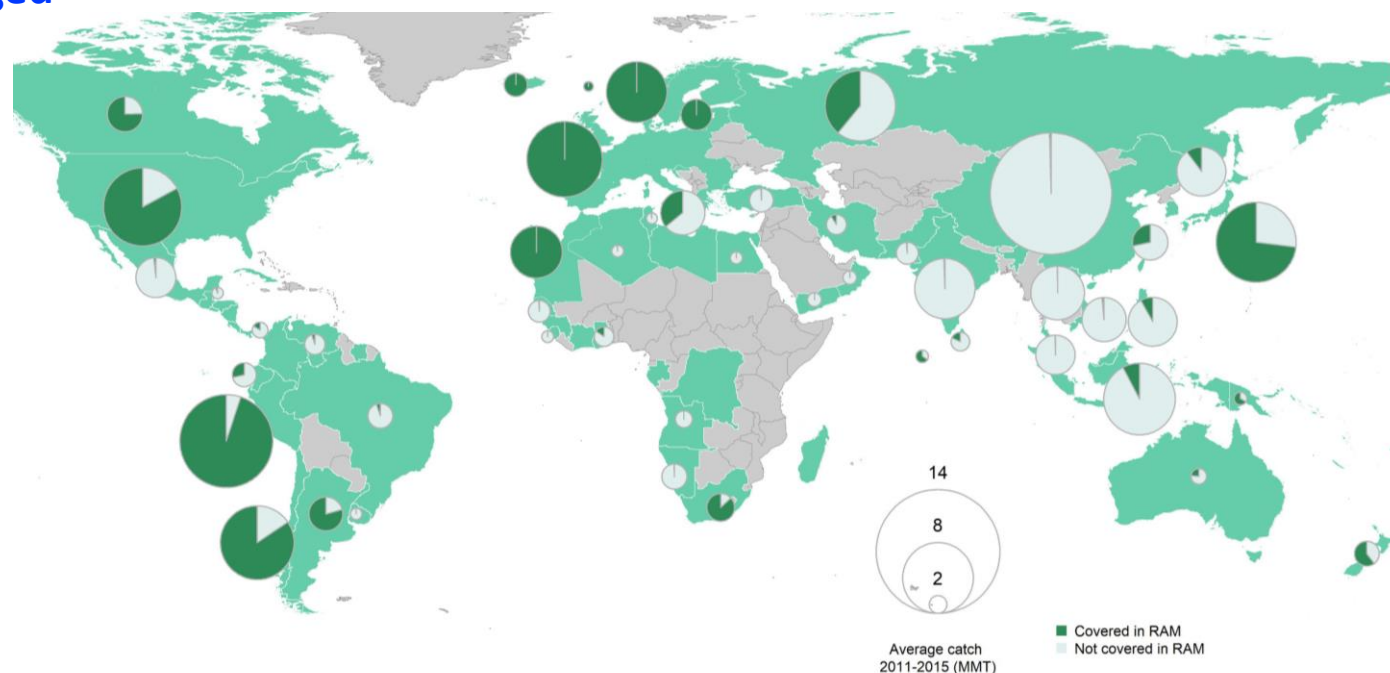
SOURCE: FAO.



Background

The reality is however than most fish stocks are sustainably harvested.

- 65% of assessed stocks are sustainable
- 82.5% of global catches are from sustainable sources
- **Nordic and European fisheries are managed according to best-available science**





Background

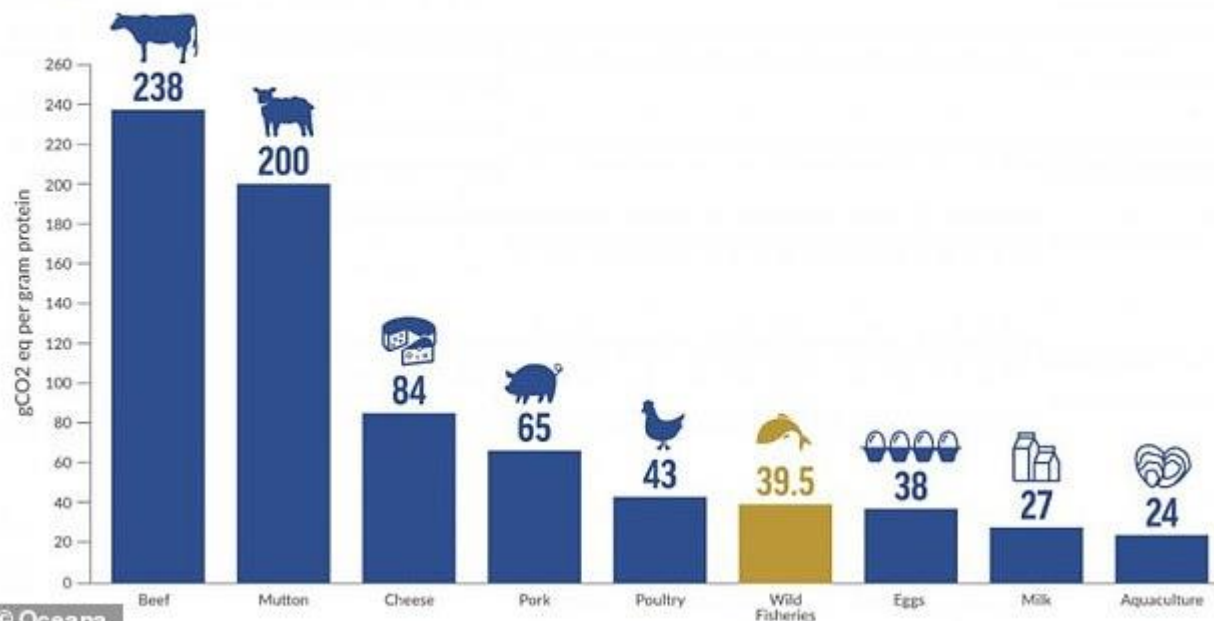
The reality is however than most fish stocks are sustainably harvested.

- 65% of assessed stocks are sustainable
- 82.5% of global catches are from sustainable sources
- Nordic and European fisheries are managed according to best-available science
- **Seafood has a modest CO2 footprint**

Source: Oceana

<https://oceana.org/blog/wild-seafood-has-lower-carbon-footprint-red-meat-cheese-and-chicken-according-latest-data/>

CO₂e Emissions of Protein Sources



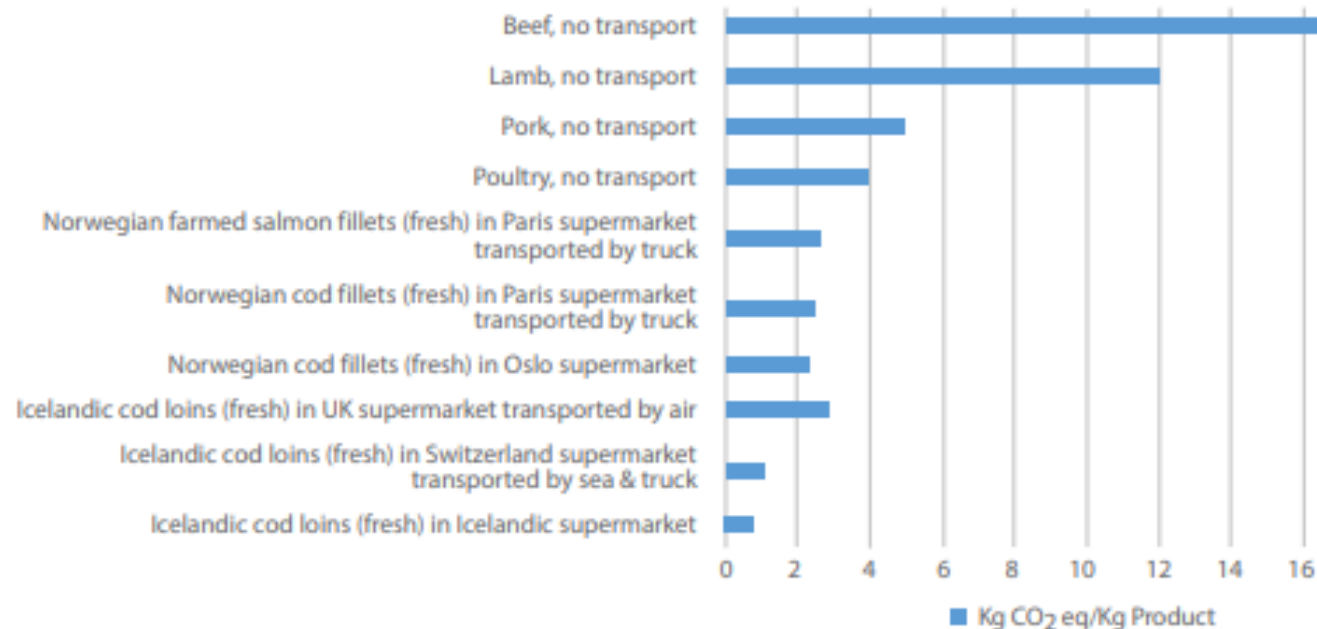


Background

The reality is however than most fish stocks are sustainably harvested.

- 65% of assessed stocks are sustainable
- 82.5% of global catches are from sustainable sources
- Nordic and European fisheries are managed according to best-available science
- **Seafood has a modest CO2 footprint**
- **...and Nordic seafood is in the lead**

Carbon footprint of various food protein production





Background

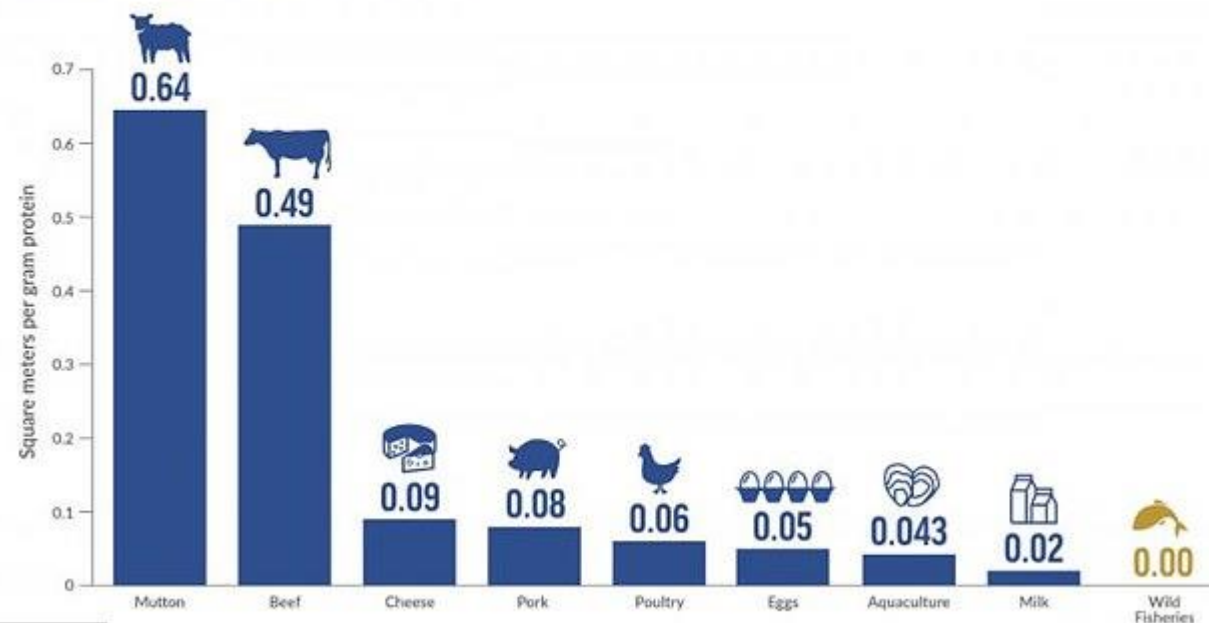
The reality is however than most fish stocks are sustainably harvested.

- 65% of assessed stocks are sustainable
- 82.5% of global catches are from sustainable sources
- Nordic and European fisheries are managed according to best-available science
- **Seafood has a modest CO2 footprint**
-and land use

Source: Oceana

<https://oceana.org/blog/wild-seafood-has-lower-carbon-footprint-red-meat-cheese-and-chicken-according-latest-data/>

Land Usage of Protein Sources





Background

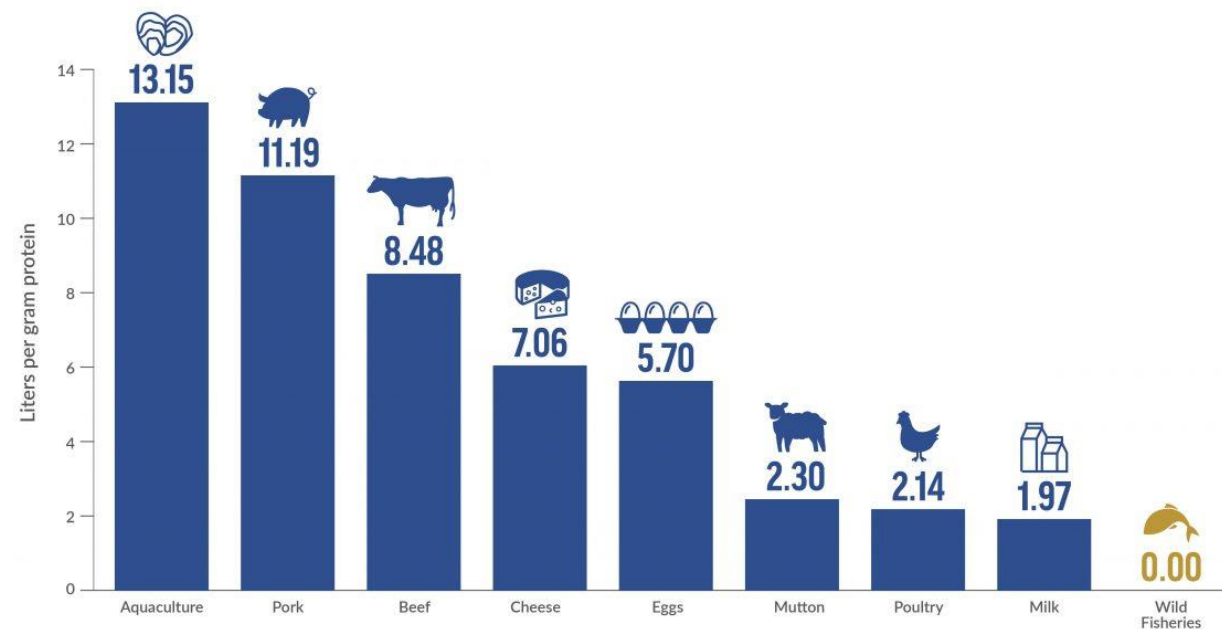
The reality is however than most fish stocks are sustainably harvested.

- 65% of assessed stocks are sustainable
- 82.5% of global catches are from sustainable sources
- Nordic and European fisheries are managed according to best-available science
- **Seafood has a modest CO2 footprint**
-and land use
-and water footprint

Source: Oceana

<https://oceana.org/blog/wild-seafood-has-lower-carbon-footprint-red-meat-cheese-and-chicken-according-latest-data/>

Freshwater Usage of Protein Sources

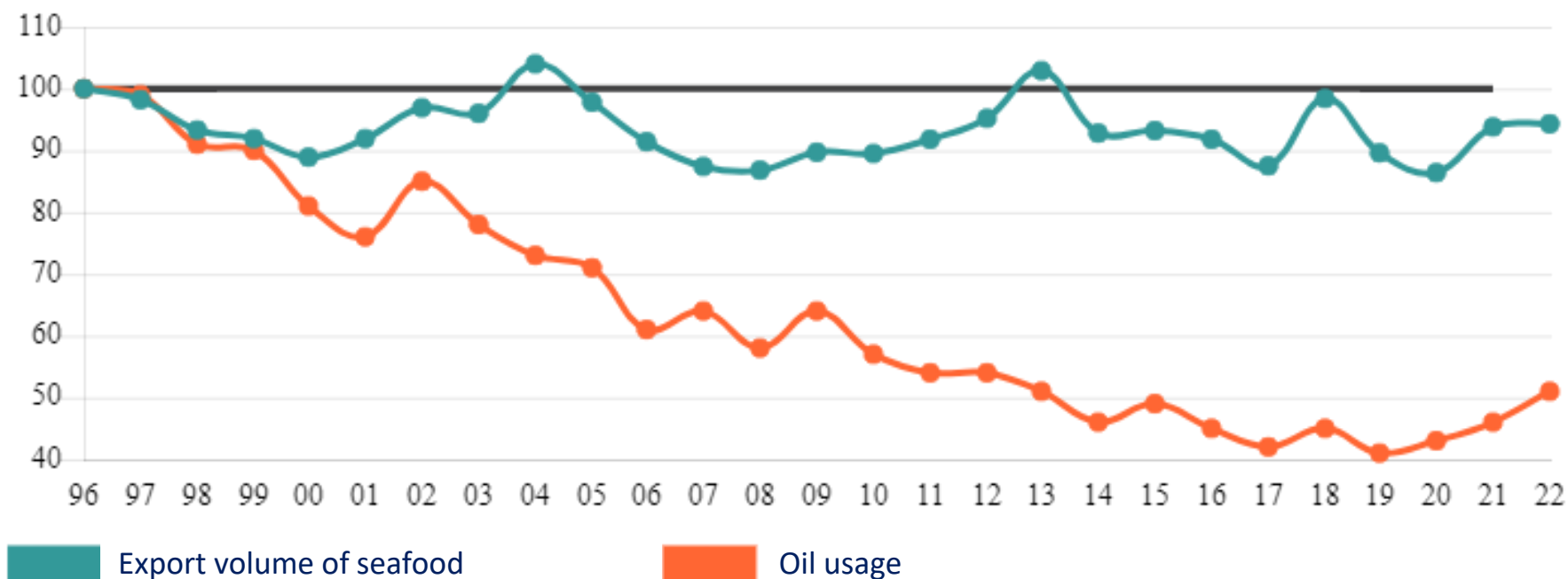




Background

Oil usage per kg production volume has been decreasing

- Figures for Iceland indicate 40% reduction



Source:

<https://radarinn.is/Umhverfismal/Oliunotkun>

The opportunity



Nordic
Co-operation

matís

The Nordic seafood sector has the opportunity to take the lead in transitioning to low greenhouse gas emissions through energy efficiency measures and shifting to alternative fuels.

.....And take a global lead in these fields.

.....and use it to gain competitive advantage.



What can we do?

Facilitate networking among stakeholders, raise awareness and share knowledge on past-, present- and future advances in reduction of environmental impacts in Nordic seafood value chains.

...and that is why we are here today

A large orange circle containing the text "WHY WE'RE HERE" in white, uppercase letters. Below the text is a thin horizontal orange line.

WHY
WE'RE
HERE



Conference agenda

09:00 – 09:10 Welcome - Jónas R. Viðarsson (on behalf of AG Fisk)

09:10 – 09:20 Opening - Svandís Svavarsdóttir (Icelandic Minister of Food, Fisheries & Agriculture)

09:20 – 09:40 Decarbonising fisheries to supply low-carbon and nutritious food for the future - Friederike Ziegler (RISE)

09:40 – 10:00 The transition to green energy for the fishing fleet and its ports - Ditte Stiler (Nordic Energy)

10:00 – 10:15 What are the most influential factors affecting CO₂ emissions in fisheries - Daði Már Kristófersson (HI)

10:15 – 10:30 Benthic disturbance and fisheries - Ole Ritzau Eigaard (DTU)

10:30 – 11:15 Coffee break

11:15 – 11:30 Fishing gear development to reduce environmental impact - Georg Haney (Hampiðjan Group)

11:30 – 11:45 Vessel design to reduce CO₂ and other environmental impacts - Kim Nørby Christensen (Knud E. Hansen)

11:45 – 12:00 Engine development - Kaj Portin (Wärtsilä Oyj Abp)

12:00 – 12:15 The sustainability approach of Royal Greenland - Lisbeth Due Schönemann-Paul (Royal Greenland)

12:15 – 12:30 Initiatives to reduce environmental impacts at Brim - Sveinn Margeirsson (Brim hf)

12:30 – 12:45 The Nordic Marine Think Tank - Carl-Christian M.R. Schmidt (NMTT)

12:45 – 13:45 Lunch break

13:45 – 14:00 Policy and incentives for change - Karl Gunnar Aarsæther (UiT The Arctic University of Norway)

14:00 – 14:15 Policy and challenges for implementation - Hildur Hauksdóttir (Fisheries Iceland – SFS)

14:15 – 15:15 Panel discussions (Hildur, Sveinn, Kaj, Karl & Friederike)

15:15 – 15:30 Closing, Benedikt Arnason (Permanent Secretary at the Icelandic Ministry of Food, Fisheries & Agriculture)