

# The Grower

Newsletter for the Association of Scottish Shellfish Growers

July 2011



## Aquaculture Ambassador of the Year 2011



*Pictured left:* ASSG chairman wins the Scottish Aquaculture Award for the Aquaculture Ambassador of the year, 2011. Walter Speirs is seen here being presented with his well merited award by new minister, Stewart Stevenson, whose portfolio is Environment and Climate Change. The Marine Aquaculture awards are organised by The Crown

Estate and supported by a number of sponsors. The dinner took place at Prestonfield House on a beautiful balmy but breezy evening in June. It was a most convivial evening hosted by Elaine C Smith. The other shellfish winner was Colonsay Oysters, congratulations to Andy Abrahams, while worthy nominees from the shellfish world were the Scottish Shellfish Marketing Group in the Stewardship category and Loch Ryan Shellfish Ltd in the best shellfish farm category and also in the stewardship category.

## Serendipity strikes again- in unlikely ways

The current importance of the marine environment has even been mirrored by the Edinburgh Military Tattoo who have themed this year's spectacular "Of the Sea". In one of the three marine focussed conferences to be held in Scotland in the near future participants will have the opportunity to take the trip to see the show. The organisers had no idea this was to be the theme when they scheduled this back in January!

The three marine centred conferences upcoming are the MASTS' rescheduled meeting to be held at Heriot Watt August 22<sup>nd</sup>-24<sup>th</sup>, the ICSR "Shellfish, Our undervalued resource" conference 23-27<sup>th</sup> August (where the tattoo opportunity lies!) and our own ASSG conference to be held in Oban 4<sup>th</sup>-5<sup>th</sup> October in the Corran Halls. Booking is now open for this and can be accessed at our web site on [www.assg.org.uk](http://www.assg.org.uk) There is also access to hotel information for those coming from afar.

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**Disclaimer: Views expressed in this publication do not necessarily reflect the official view of the Association**

# MusselsAlive

Development of best practice and new technology for grading, handling, transportation, conditioning and storage of mussels for SMEs in the European mussel industry



Source: Tor Kristin Stevik, Oldermann AS

## **Coordinator:**

Stiftelsen Norsk Sjømatcenter (Norway)

## **Industrial participants:**

- Association of Scottish Shellfish Growers (Scotland)
- Irish Salmon Growers Association Ltd (Ireland)
- Norwegian Seafood Federation - FHL (Norway)
- Oldermann Seafood (Norway)
- Seafare (France)
- Malthe Winje Automasjon AS (Norway)
- Pladomin (Spain)

## **R&D-institutions:**

- The National Institute of Technology/ Teknologisk Institutt as (Norway)
- University of Swansea Wales (United Kingdom)
- Instituto Nacional dos Recursos Biológicos - Instituto Português de Investigação das Pescas e do Mar (Portugal)

**Budget:** 2,429 Million Euro

## **Financial support:**

EU FP7 CRAFT 1,907 Million Euro

**Duration:** 36 months

**Start date:** June 1st, 2010

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# MusselsAlive

## Development of best practice and new technology for grading, handling, transportation, conditioning and storage of mussels for SMEs in the European mussel industry

*The MusselsAlive Research for SME Associations* project seeks to increase the sustainability, profitability and the competitiveness for the large number of SMEs in the European bivalve mollusc industry. Currently there is a 20 % waste of commodity in the

logistical chain between producer and processor. The aim is to reduce the loss of mussel from harvest to market by 35 %.

To reduce the waste of live commodity from harvest to market, *MusselsAlive* will modify and improve existing mussel grading technology, develop a new storage and transportation unit for live mussels, develop a wet-storage and conditioning system for live mussels, and provide the European mussels sector with new knowledge of best practices for optimal handling of live commodity from harvest to market.

### Scientific objectives

- Gather knowledge about market requirements for live mussels to ensure optimal quality and value of the commodity.
- Identify and gather knowledge of critical factors affecting vitality and quality of live mussels in different handling, transportation and storage regimes through the value chain from harvest to market.
- Verify and quantify critical water quality parameters and other relevant parameters affecting quality and vitality of live mussels during wet-storage and conditioning.
- Identify the performance requirements of the technology and systems to be developed in the project.
- Identify the best practices and develop best practice protocols for handling of live mussels throughout the value chain from harvest to market.



Source: Tor Kristian Stevik, Oldermann AS

### Technological objectives

The main reasons for the high degree of wastage of mussels are the currently suboptimal handling, grading, transportation and storage. *The MusselsAlive Research for SME Associations* project addresses this by improving existing solutions and

developing new technology. This includes to:

- Modify existing grading technology and improve the grading processes to increase the mussel quality and reduce the amount of damaged and wasted commodity from the grading process. The utilisation of the improved grading solutions will reduce the amount of mussels wasted in the grading process by 35 %.
- Design, develop and validate a new storage and transportation unit to improve quality and minimise the handling of live mussels throughout the value chain. The unit will be designed so that it can be used both for dry storage and transportation, and for wet-storage and conditioning. The unit will be designed in standard dimensions that fit and efficiently fill the space in regular thermo containers and transport vehicles. The system will reduce the waste and damage of commodity from handling and storage by 35 %.
- Design, develop and validate a wet-storage and conditioning system for live mussels. The system will provide optimal storage conditions in accordance with the mussels' biological and physiological requirements. The system will improve the mussel quality and provide the possibility to store live mussels for up to 6 weeks. The system will reduce the waste of commodity during storage by 35 %.

# Seafish and the shellfish aquaculture industry

Seafish, the authority on seafood, is back onboard serving the shellfish aquaculture sector after receiving a positive judgment from the Supreme Court on its levy collection.

Dr Paul Williams, Seafish Chief Executive, said: “We are very pleased to be in a position to continue to work with this important part of the UK seafood industry – we now have a busy few years ahead.”

In Scotland, Seafish will be working with its delivery partner, Seafood Scotland, to re-energise and maintain its technical support for the industry. Help and assistance will be offered on a wide range of topics, such as depuration, algal toxins, site selection, environmental considerations and assessments, processing and dispatch centres, together with cultivation advice and consultancy.

UK-wide, bespoke services from Seafish departments will be available as required, such as the assistance of Kingfisher charts or marine safety advice. Wider support on topics such as market trends, consumer attitudes, business efficiency and sector economics will also be available. The Seafish communications team is also open to enquiries from shellfish growers wishing to promote any good news about the industry.

This year, the very successful and well supported Aquaculture Common Issues Group will continue to provide a forum for discussing aquaculture issues at a UK level, with all sectors of the seafood industry. Support and assistance will also be given to the activities of the Association of Scottish Shellfish Growers and the work of the Shellfish Association of Great Britain; the two important representative trade bodies. Links will also be made with regional bodies such as Shetland Aquaculture.

The Seafish Industry Project Fund will enable shellfish enterprises to apply for assistance with innovative research and development projects. Several projects funded from last year’s round will come to fruition in 2011, such as a national forum for cockle growers, a native oyster workshop and work on Pacific oyster issues.

Dr Williams added: “Our message is clear - we’re here. We’re open for business. Make Seafish your first port of call when you need advice and assistance.”

Key contacts are:

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Craig Burton	Inshore Manager
Mark Gray	Environmental Advisor

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## Dates for your diary:

23-27th August ICSR Conference  
Shellfish -Our Undervalued Resource  
Stirling University

October 4th –5th 2011  
Annual ASSG Conference  
Corran Halls Oban

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## Chairman's Column

Welcome to the summer issue of The Grower. I hope the longer days and a bit of sunshine is making life a little bit easier for everyone.

This issue I think I will start with European matters. As you may know, aquaculture is now included in the Common Fisheries Policy, which is currently undergoing reform. Tom Pickerell of SAGB has been able to read through the documents and prepared a summary for members which I will shamelessly copy below as he has done a grand job.

### **Aquaculture**

Promoting the sustainable development of aquaculture is essential to meet the growing global demand for fish and seafood.

The EU must promote sustainable, competitive and diverse aquaculture, supported by the most advanced research and technology, overcoming problems of access and administrative barriers.

The reform will require Member States to prepare national strategic plans by 2014 based on a set of strategic EU guidelines to create favourable conditions to encourage the economic activity and improve its competitiveness, to support its sustainable development and innovation, and to stimulate diversification.

The multiannual national strategic plan shall include the Member State's objectives and the measures to achieve them. Multiannual national strategic plans shall aim in particular at the following:

- a. administrative simplification, in particular regarding licenses;
- b. certainty for aquaculture operators in relation to access to waters and space;
- c. indicators for environmental, economic and social sustainability;
- d. assessment of other possible cross-bordering effects on neighbouring Member States.

The specific nature of the aquaculture sector requires a focalised body for stakeholder consultation and advice on defined elements of the policies that may affect aquaculture. To this end, the Commission proposes to set up a new **Advisory Council for Aquaculture**.

**Thanks to Tom for this.** You will see that



*Walter Speirs, chairman of Association of Scottish Shellfish Growers*

the proposed changes sound promising for aquaculture. The key for me will be how Member States implement the proposals, should they be adopted. Given that the Scottish Government has stated that its ambition would be for farmed shellfish production to double by 2020 we should be in a strong position. I look forward to hearing about how the new Advisory Council for Aquaculture is going to be managed.

Still on the subject of all things EU, a recent call has come out for work to be carried out in our sector, namely; **“Bridging the gap between science and producers to support the European marine mollusc production sector.”**

This work will be overseen by the European Aquaculture and Innovation Platform commonly known as EATIP.

If we in Scotland are to benefit from both of the above, we must maintain representation at European level. As I mentioned in the last edition, the funding we received to allow us to participate as we have recently is now spent, and we have to decide now whether we want to fund ongoing contact. Please do try and attend our AGM on the 5<sup>th</sup> October to allow a meaningful discussion to take place relating to future funding of ASSG.

Moving on to our Conference, I hope the 4<sup>th</sup> and 5<sup>th</sup> October are firmly in your diary. Speakers are now being confirmed, and a programme will be available on our website shortly. Bookings can now be made on our website, and I would urge you to book soon so that we have an early indication of numbers

## Chairman's column continued

attending. Also it would help if you could encourage anyone who I do not have contact with to attend, enabling us to generate income.

The Scottish Government Shellfish Forum meeting took place as planned in Shetland on 1<sup>st</sup> June, and the issue of Sanitary Surveys was one of the main agenda items as planned. Whilst productive in parts, a few old sores were opened with SEPA and Scottish Water. However, the discussion is now out in the open, and I will be taking things further with Scottish Government very soon. I must say it still frustrates me how long it takes to resolve issues, but it seems that is not going to change any time soon.

A quick update on projects, I have applied for an EFF grant to fund the production of An Industry guide to Depuration, and hope to have an answer in September. Musselsalive is starting to generate some interesting data, and the second meeting of BEADS is coming up shortly. No news yet on the FSAS tenders. Seafood for Schools is progressing as planned.

The lead partners in Musselsalive are from Norway, and as I write this my thoughts are with them and their families following the recent terrible news. Words cannot describe how it must feel to lose a child or loved one in this way.

Recently I have had meetings with Stirling University to discuss how we can best follow up on the study carried out last year (now available on the SG website) and how we may be able to substantiate health claims for shellfish by doing clinical trials, as well as with Aberdeen University regarding mussel farm float design and manufacture. If you have any ideas about research needed for our industry please let me know.

We now have a new Minister for Environment and Climate Change in place, Stewart Stevenson MSP. I had the opportunity to discuss all things shellfish with him very early in his appointment, as we were sitting together at The Crown Estate awards dinner. I feel we can continue to anticipate support at Ministerial level, which can be extremely helpful, especially in the current economic conditions.

Well, that's all for this issue, I look forward to seeing you at the Conference and AGM.

## Seafish funds online shellfish preparation films for consumers

Seafish, the authority on seafood, has awarded £4,000 from its Industry Project Fund (IPF) to the Shellfish Association of Great Britain (SAGB) to produce five new online videos of how to prepare key shellfish species.

The videos, which will be free to download from the SAGB's *YouTube* site, are aimed at teaching consumers how to prepare crab (brown, spider & velvet), crayfish, squid, lobster (both UK and North American varieties) and shrimp. The videos will expand on the current suite of seven 'how to' videos already on the site.

Tom Pickerell, SAGB Director, said: "Our current suite of 'how to' films has proved extremely popular on *YouTube* with over 140,000 views and excellent feedback. We hope the films will encourage people to purchase the featured species which are caught around the coast of the UK and overcome their worries about buying unprepared shellfish."

The current videos can be seen on [www.youtube.com/shellfishGB](http://www.youtube.com/shellfishGB) and include demonstrations for langoustine, oysters, scallops, cockles, clams, whelks and mussels.

Seafish has announced more than £700,000 of funding for innovative projects and businesses from its Industry Project Fund. With significant partnership funding, these projects will be worth £1.5 million to industry.

The IPF, instigated in 2007 to support innovation and foster growth in all areas of the UK seafood industry, will support 15 new projects in its latest round, as well as the continuation of nine projects from previous funding rounds.

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# Notes from ‘Down Under’

Doug Macleod

The international stereotype of Australians is one of a people who love their sports, their beach and surf and their outdoor culinary tradition – “toss more prawns on the barbie!” – with an emphasis on seafood.

However the high profile sea-foodie image tends to lose its clarity and definition when you start looking at the stats and away from the shoals of fish restaurants clustered around Sydney Harbour and along the banks of the Yarra!

If we look at an international comparison, with fish protein consumption averaging 6.1 grams/person/day (FAO, 2007 data), Australia has one of the lowest levels among the developed economies – only the USA, Germany and the UK come in lower! But the *really* bad number is that fish protein contributes a measly 8.3% of Australian animal protein consumption, with only the US and Germany coming in lower (7.6% for both).

The European seafood percentage of animal protein averages more than one third higher than Australia at 11.5%, with even the UK registering a higher contribution at 9.3% (perhaps reflecting the legacy of the fish ‘n chip shop). France, Italy and Greece are all significantly higher, edging in at double digits (12%, 12% and 10%), and across the Pyrenees the Spanish love of seafood is clear, with a 19.7% contribution from fish, while Portugal, with a mighty 23% - almost 3 times the Australian level - is the EU leader (only the fish obsessed countries of Iceland [28.2%], Norway [24.2%] and The Faroes [32.1%] come in higher!).

In recognition of the acknowledged health benefits from consuming seafood, and the low level of consumption in the USA, and after seven years of decline in per capita seafood consumption, the latest Federal government’s ‘Dietary Guidelines for Americans’ advises people to eat seafood at least twice a week. The Guidelines also advise consumers to double the amount of seafood they eat, with a target of 20% of the total recommendation for protein foods, which makes for a strong endorsement of the health benefits of fish and shellfish.

To return to Australia, somewhere around 30% of the population don’t eat seafood at all, which really kicks the stereotype into the long grass! It seems clear that seafood is not as popular with Australians as the image would have us believe, even when recreational and customary fishing landings are included (raising the fish contribution to animal protein to 8.8%). Indeed, it would appear that seafood is losing the battle for the hearts and minds of consumers in the ‘protein war’ being fought out on the battlefields of the shelves, chill cabinets and freezers of supermarkets and the menus of restaurants, with a decline in per capita consumption in recent years.

As a result, the seafood industry and government agencies have been indulging in a lot of research to gain insight into the outline of the current Australian seafood market and the mind of the Australian seafood consumer. I have to admit I was surprised to find that the Aussie seafood market was dominated by canned tuna (14%) and canned salmon (6%), followed by prawns (6%) and ‘unknown crumbed/ breaded white fish’ (6%). Oysters and mussels eventually put in an appearance at 2%.

But I guess there is an upside – it means that with effective promotion and marketing the only way is up! Indeed, there are some indications that consumers are eating more seafood (despite the official statistics) – in a recent survey 25% reported an increase over the previous 12 months (with the main reason being ‘*For my health*’), and only 15% reported a decrease (with the main reason being ‘*Too expensive*’)! So I firmly expect a major industry effort to ‘sell’ seafood to the Australian consumer over future months and years, just as in the USA. Whether this will revive reality to match the stereotype remains to be seen!

*Pictured right: Sydney Fish Market proactive in its marketing of fish to the consumer with a code of practice*



# “Shellfish: our Undervalued Resource”, theme of the 14<sup>th</sup> International Conference on Shellfish Restoration

**Dot Leonard**

If we consider shellfish only as a food source we would miss its outstanding value as an ecosystem architect or the beds as massive filter systems clarifying the water to allow eelgrass and other highly valued vegetation to flourish. There are numerous books that elaborate on the pleasure of consuming oysters and other molluscs but miss their most important value as the very basis of aquatic life in our estuaries.

The first ICSR, held in Hilton Head, South Carolina in 1996 was designed to recognize the importance of shellfish as indicators of environmental quality and to examine how the health of coastal ecosystems could be improved through shellfish restoration. The second conference attracted over 200 scientists, resource managers, and government officials who met to consider how community, regional, national and international partnerships can help the shellfish restoration process. The focus was on successful techniques and how they could be applied to multiple estuaries throughout the world.

ICSR meetings differ from many scientific conferences as they feature opportunities to exchange ideas and form partnerships. At the ICSR, the tea breaks, lunches and evening social events are important because much of the collaborations between scientists, managers and community activists begin in these settings. This year the ICSR in Stirling from August 23 to 27 includes an excursion to the Edinburgh Festival featuring the Military Tattoo, a field trip to the Firth of Forth and is topped off with Scottish gala conference dinner and ceilidh.. Replete with interesting presentations the ICSR in Stirling will also be entertaining and an opportunity to meet friends from around the world.

The ICSR has been held in many countries - Ireland, the Netherlands, France and twice in Canada but never before in the United Kingdom. Although the themes vary, most meetings have focused on the environmental and social aspects of molluscs. In the case of the UK, some literature claims that the only focus is the consumption of oysters and cockles. However, in the case of Scotland we can challenge that theory. Restoration of the native species has increased in importance worldwide and is preferred to the introduction of exotics that can become an expensive invasive species as in *Crassostrea gigas* fouling the valuable mussel beds of the Waddensea estuary. In Scotland, Tristan Hugh-Jones has successfully expanded the population of *Ostrea edulis* in Loch Ryan, an outstanding example of how carefully managed aquaculture can provide ecosystem services while providing an option to the non-native *Crassostrea gigas*.

Tristan is a speaker at the ICSR in Stirling. The challenging theme of the conference is “Shellfish: our Undervalued Resource”. Chaired by Janet Brown the meeting features such speakers as Melanie Austen who will address *Ecosystem Services – adding value to shellfish resources*; Luca van Duren on *Shellfish as Ecosystem Engineers: small-scale processes and large-scale consequences.*; Robert Rheault: *Ecosystem Services rendered by Shellfish Aquaculture* and Mark Spalding *Rediscovering Baselines and Rebuilding Reefs – understanding the challenges of ecosystem scale restoration in North America*.



**Dorothy L. Leonard (Dot) pictured above at a recent ICSR meeting in Charleston**

*Dot is one of the founders of the ICSR and has played an invaluable ongoing role as adviser to this year's conference in Stirling*

*As President of Ocean Equities LLC, Dot consults on shellfish restoration and aquaculture projects, currently developing Best Management Practices for Shellfish Restoration and a marketing plan for Chesapeake Bay watermen entering shellfish aquaculture. Following 20 years with the U.S. NOAA Fisheries and Ocean Service she now provides consulting services in risk communication, shellfish restoration, aquaculture development, natural resource management and land use planning services. She Co-Chaired seven U.S. conferences of the International Conference on Shellfish Restoration, serves on the International Advisory Committee of the International Conference on Molluscan Shellfish Safety, the Advisory Board of the East Coast Shellfish Research Institute and chaired the 2004 International Workshop on Molluscan Shellfish Safety. For the Interstate Shellfish Sanitation Conference, Dot chairs Restoration and Resolutions committees and serves as advisor to six states developing Vibrio vulnificus (Vv) Risk Management Plans.*

*Note: Dot was a keynote speaker at the 2006 ASSG meeting in Oban.*

## SAGB Conference, May 17<sup>th</sup>-18<sup>th</sup>

### Janet H Brown reports

The 42<sup>nd</sup> Annual Conference of the SAGB was held in May and was well attended. The emphasis was very much on fishery production of shellfish and management issues associated with this which probably reflects the huge value of the shellfish wild catch currently.

After the opening remarks from the SAGB President, Jeremy Simmonds, Dr Colin Bannister, now the chairman of the SAGB gave the Drummond lecture, “Securing our shellfish resources: a scientist’s view” on sustainable management of shellfish fisheries. The next two lectures from Juliette Hardman of Defra and Linden Jack of FSA were specifically addressed to England and Wales issues. Alex Adrian of The Crown Estate redressed the balance somewhat with an interesting talk on the workings of his employers, starting from the Crown Estate Act of 1961 but highlighting how its role now is as a statutory consultant. Mandy Pyke of Seafish gave a useful presentation on the use of ozone for purification.

Mike Voisin from the Louisiana Seafood Board gave a discursive but very lively presentation on the BP Deepwater Horizon oil spill in which BP did not get the total beating that might have been expected from what we have read in the press at the time of the disaster.

Andy Read from Isle of Man gave a talk on the management of their Queenie fishery where they have got complete cooperation of the fishermen mainly by results – increasing landing size and ensuring a sustainable fishery including totally closed areas but also a closed season during spawning just to mention a few of their practices that have contributed positively. James Wilson gave a totally original presentation where he illustrated his talk with quotations which made a highly enjoyable talk entitled “To MSC or not MSC – that is the question”. The first day finished with James Marsden of English Nature talking on MPAs and how English Nature wants a strong relationship with “your” industry.

On the second day while there were a number of interesting talks on topics such as brown crab and lobster management, macroalgae culture and the life of an independent fishmonger and even more relevantly a talk on norovirus presenting up to the minute research results, the presentation by Sir Angus Stirling on the future of the SAGB rather overshadowed all these other presentations. In reality it was a talk on the future of Fishmongers’ Company and how they want to play a more proactive and visible role in the fishing and aquaculture industry. With this planned greater visibility the long term and highly valued behind the scenes support for the SAGB is under notice and it is suggested that the SAGB will need to become supported via its own membership. This then became the main topic of discussion at the AGM which followed and clearly changes need to be implemented. This is not to be an immediate change- but SAGB has to continue to find sources of support but the members themselves will have to prove how much the services the SAGB provides are valued – a perennial problem not unknown to the ASSG.

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## Changes at SAGB

Dr Tom Pickerell, Director of the SAGB has been head hunted to work for the Monterey Bay Aquarium and will be leaving to take up this job very shortly. Tom has done an extremely good job running the SAGB and we can but wish him every success in this new venture. The views he has enjoyed from London Bridge have been historic but the views over Monterey Bay will make up for the loss. The role of Director will fall to David Jarrad in the interim.

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## Shellfish News

The Spring/Summer 2011 (Number 31) issue of Shellfish News is now available to view and download from the Cefas website.

<http://www.cefas.defra.gov.uk/publications/shellfish-news.aspx>

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# Neogen Europe Ltd. acquires VeroMara from GlycoMar Ltd.

Neogen Europe Ltd (NASDAQ: NEOG) announced in June that it had acquired the assets of the VeroMara seafood testing laboratory from its parent company, GlycoMar Ltd.

Based in Oban, Scotland, VeroMara offers testing services to the shellfish and salmon aquaculture industries. VeroMara's services include testing for shellfish toxins, general foodborne pathogens, including *E. coli*, noroviruses, and salmon husbandry.

"The acquisition of VeroMara deepens Neogen's advancement into the aquatic sciences," said James Herbert, Neogen's CEO and chairman. "VeroMara's services are complementary and a nice fit with our existing product lines for the seafood industry, including one of our biggest food safety diagnostic products — our histamine tests for the tuna industry. The VeroMara purchase also provides Neogen with key collaborative relationships with influential aquaculture partners, and increased access to important international markets.

"Our new operation in Oban will work in close cooperation with our Neogen Europe headquarters in Ayr, Scotland, providing expanded products and services to a larger customer base," Herbert continued. "Our sales and marketing operations in Ayr have the capability to expand VeroMara's business to several other European countries."

"The sale of our VeroMara testing service allows GlycoMar to focus on our core business — marine natural product research and development," said Dr. Charles Bavington, GlycoMar's managing director. "We are pleased to have VeroMara join Neogen, a company we respect as being one of the world leaders in food safety. This transition will guarantee uninterrupted quality service to our customers."

In addition to its comprehensive line of rapid foodborne pathogen, sanitation monitoring and histamine tests that it offers the seafood industry, Neogen recently released rapid tests to detect toxins in shellfish that cause amnesic shellfish poisoning (ASP) and diarrhetic shellfish poisoning (DSP). The detection of ASP and DSP toxins has been a key service VeroMara has offered its customers

*Neogen Europe Ltd., the European subsidiary of Neogen Corporation (NASDAQ:NEOG), is a high technology business dedicated to the development and marketing of novel diagnostic kits. These kits focus on topical concerns about the quality and safety of food and agricultural products, from the quality of the seed that goes into the ground, right through to the chain to the safety of fully processed food products. In 2007, Neogen Europe Ltd. was awarded the Queens Award for Enterprise for international trade and development, one of the highest awards bestowed on a UK company.*

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## London Oyster Guide

The London Oyster Guide is the new definitive handbook to over 150 restaurants, bars, markets, merchants, retailers and producers across the capital. The Guide is due to be published on 3 October 2011, priced at £12.00. However the publishers are offering a special pre-publication discount exclusive to members of the SAGB. Until **30 September 2011** SAGB members can order copies of the London Oyster Guide for just £9.74 each, a saving of 25% on the published price. In addition, members wanting to order 25 copies or more can do so for just £7.80 a copy – a saving of 35%. And if that wasn't enough, for every copy sold to SAGB members the SAGB also receives a donation of 10% of the sale price. So why not order your copies today. Phone 029 2078 5156, email [matthew.howard@graffeg.com](mailto:matthew.howard@graffeg.com), or visit [www.graffeg.com](http://www.graffeg.com) and support the SAGB today. Please quote SAGB on your order.

More information in the attached note or visit <http://londonoysterguide.com/>

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## Neogen launches test for DSP-causing okadaic acid in shellfish

Ayr, Scotland, 01 August 2011 — Neogen Europe Ltd. announced today that it has added to its comprehensive range of tests for the seafood industry with the introduction of a rapid test to detect the okadaic acid group of toxins – which can occur naturally in shellfish and have been shown to cause diarrhetic shellfish poisoning (DSP) in humans.

Neogen's new Reveal<sup>®</sup> for DSP is a highly sensitive dipstick test designed for the qualitative screening of shellfish for okadaic acid, with the visual cut-off value for a positive result set at 160 ppb.

“We are very pleased to be able to offer the seafood industry a simple test for Okadaic Acid, especially now as the industry faces increased scrutiny for the safety and quality of its products,” said Neogen Europe's Steve Chambers. “With our recently released Reveal<sup>®</sup> for ASP, rapid test for histamine, as well as our pathogen and hygiene monitoring tests, Neogen now offer the seafood industry quick and easy methods to detect contaminants in seafood products before they can reach consumers.”

DSP is a gastrointestinal illness that has been reported worldwide since the 1960s which can be caused by the consumption of shellfish contaminated with okadaic acid, and its derivatives. The antibody used in Reveal for DSP has a very favourable cross-reactivity profile that can also detect other key derivatives, which are known as DTXs. Okadaic acid is known to be produced by marine dinoflagellates, such as *Dinophysis sacculus*.

In September, Neogen released Reveal<sup>®</sup> for ASP (Amnesic Shellfish Poisoning), a test that detects domoic acid, another naturally-occurring toxin also found in shellfish. Reveal<sup>®</sup> for ASP is able to provide results in 10 minutes and is the only simple rapid field test for domoic acid in Europe. Neogen also offers the seafood industry Veratox<sup>®</sup> for Histamine, simple 25-minute quantitative test for histamine that eliminates the need for the use of hazardous materials in the testing process by using a simple water extraction.

**Vero Mara**

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## The Crown Estate awards

*Pictured left :* the happy team from Loch Ryan Shellfish Ltd before the prizes were announced from the left, Neil Reader, John Mills, Rob Lamont, David Wilson, Tristan Hugh-Jones .

*Below left:* the complete prize winners but please note, the editor for the Grower stood in for Andy Abrahams who was not able to travel from Colonsay on the day to collect his award in person. For the full list of winners please see <http://www.thecrownestate.co.uk/newscontent/92-marine-aquaculture-awards-2011.htm>



## Loch Fyne sponsors oyster shucking

The Glasgow Riverside Festival takes place on the 6th and 7th August and as part of the festival Loch Fyne are running an Oyster opening championship.

The best Chefs and Amateurs will compete to be the best oyster shucker in the Land. The prize is a trip to the Galway Oyster Festival in Ireland in September and a potential place in the World Oyster Opening Championships that take place there (depending on entrant's time meeting their criteria).

Each competitor will be required to open 30 oysters. Judges award bonus points for presentation of the tray of opened oysters. We will give the results in the next issue of The Grower



Neil Duggan and Kelsey Thompson of Morecambe Bay Oysters, and Janet Brown seen on the magnificent staircase at Fishmongers' Hall at the dinner held as a highlight of the annual SAGB Shellfish Conference in May. A report from the conference is given on page 9

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