



# AQUACULTURE IN FLORIDA

## Economic Impact on Florida

Ranks 9<sup>TH</sup> in the U.S. for Annual Aquaculture Sales:

**\$71.6M**

As demand for seafood continues to increase, aquaculture, or farming in the water, is an environmentally responsible and especially efficient method of protein production and an option we must consider to complement our sustainably managed wild fisheries.

## What Types of Fish?

Florida is the most diverse state! There are about 1,000 certified aquaculture farms in Florida, producing 1,500 varieties of fish, aquatic plants, mollusks, crustaceans, turtles, amphibians and alligators for ornamental, food and bait markets for sporting, conservation and educational purposes.

## Florida Waters Identified for Aquaculture by NOAA

In December 2021, the National Oceanic & Atmospheric Administration (NOAA) published Atlases identifying small areas in the U.S. that may be suitable for marine aquaculture, including nine options off the Florida coast. The Atlases are powerful scientific tools with 200 data layers that took many factors into consideration, including security, energy, environment, infrastructure, oceanography, and commercial fishing.

## The Most Sustainable Protein

We must look to the ocean for alternative means to produce a sustainable food supply. The aquaculture industry utilizes science-based practices to produce farm-raised seafood in the most efficient way possible, which helps protect and preserve our natural resources in a changing climate. Finfish aquaculture is the most sustainable and efficient method of animal protein production. Further, technological advancements in feed production, using soy and microalgae oil, have led to the development of new plant-based feed solutions. Other forms of aquaculture like shellfish and seaweed farming require no feed inputs and act as filters to clean the ocean environment.

## How Does Aquaculture Address Food Security?

Food security and food safety start locally. U.S. aquaculture producers must adhere to strict environmental and product safety rules and regulations, so that Floridians can be certain that the fish they're eating is safe. Up to 85% of the seafood consumed in the U.S. is imported, with 50% of that seafood coming from farms, so, why not grow our own local food?

## Florida Aquaculture Businesses

Some outstanding state businesses include:

- [Red Lobster](#)
- [Beaver Street Fisheries](#)
- [Aquaco](#)
- [Seaventure Clam Company](#)

## RESOURCES

[Florida Sea Grant](#)

[Florida Department of Agriculture](#)

[NOAA Aquaculture AOAs](#)