



AQUACULTURE IN NEW HAMPSHIRE

**Economic Impact on
New Hampshire:**

\$1M

in annual aquaculture sales

\$3.2M

revenue generated through
oyster-related activities, 2019

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?

Oyster aquaculture is the fastest growing seafood industry in New Hampshire. Steelhead trout, blue mussels, kelp and shrimp make up other fish farmed in the state.

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.

Commercial Aquaculture

Commercial oyster aquaculture and harvest occur in Little Bay and Hampton Harbor. Of the 13 businesses actively harvesting market-sized oysters in 2019, 12 operate in Little Bay and one operates in Seabrook-Hamptons Estuary.

Benefits to the Ecosystem

As filter feeders, oysters are key to maintaining the health and nutrient balance of our local, coastal ecosystems. One oyster filters up to 50 gallons of water per day. Filtration removes suspended particles, feeding the oysters and creating clearer, cleaner water. The shellfish aquaculture industry in the Great Bay Estuary annually contributes \$1.4 million in ecosystem services to the estuarine environment by removing excess nutrients from the estuary.

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 New Hampshire residents 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?

RESOURCES

[New Hampshire Sea Grant](#)

[Northeast Ocean Data](#)