



# Blue Foods

Freya Robinson

29 April. 13:30 – 15:00

**Theme: Blue Foods**

**Interreg**  
Baltic Sea Region



Co-funded by  
the European Union

 BLUE ECONOMY  
**TETRAS**

  
**BLUE**  
**MISSION**  
**BANOS**



Improve the economic and environmental sustainability of recirculating aquaculture systems (RAS) by demonstrating new concepts of **industrial symbiosis** to increase resource efficiency (i.e. water, energy) while producing affordable and healthy food.

One process's waste or residual is another process's resource..



**Budget**  
**3 Million EUR**  
(80% Financing)

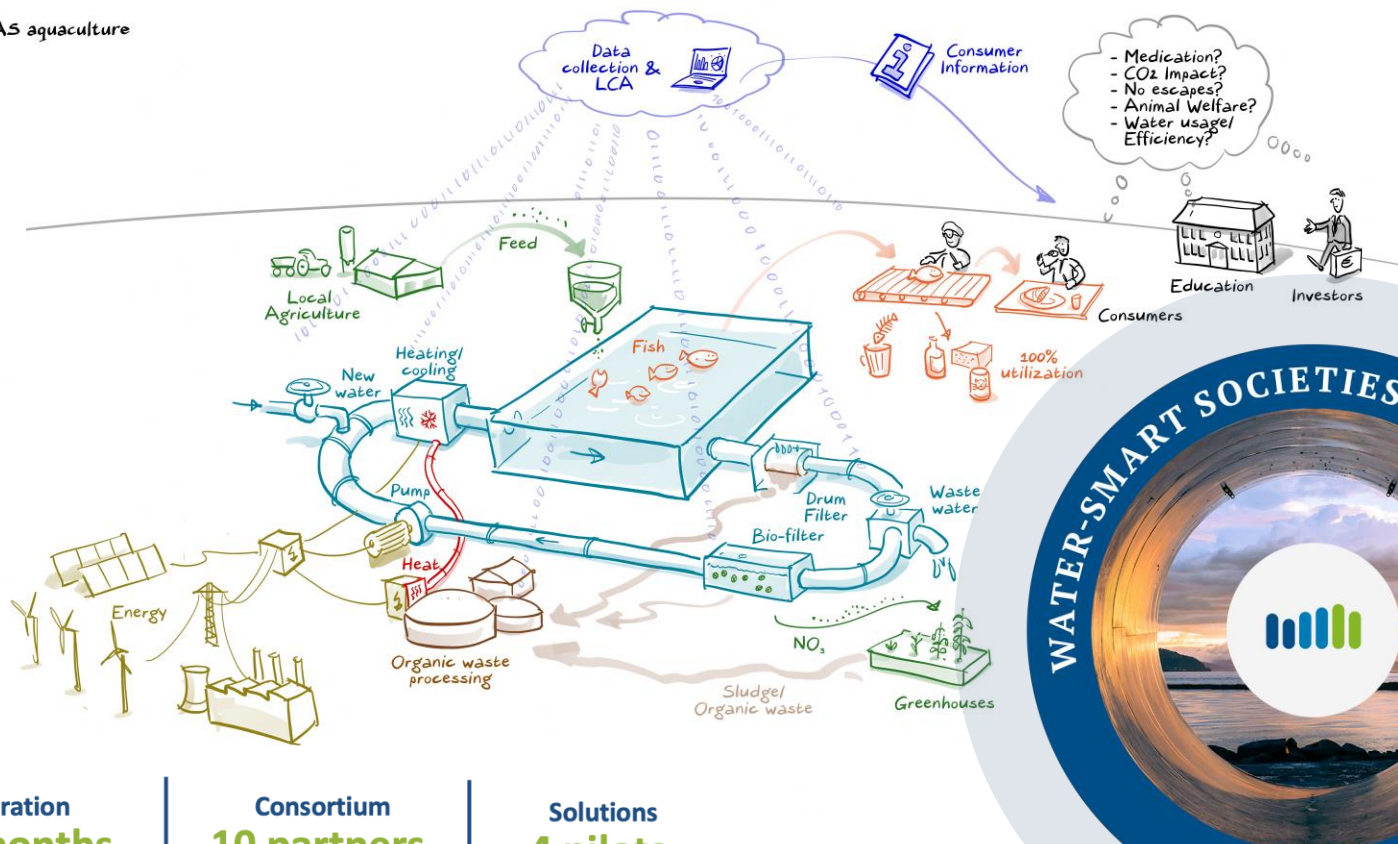
**Duration**  
**36 months**  
01.2023 – 12.2025

**Consortium**  
**10 partners**  
LT • DE • DK • EE • PL

**Solutions**  
**4 pilots**  
LT • DK • EE

## Technology Transfer for Thriving Recirculating Aquaculture Systems in the Baltic Sea Region

RAS aquaculture





**Tomasz Kulikowski** – Fish  
Market Development  
Association, AquaLoop



**Remigiusz Panicz** – West  
Pomeranian University of  
Technology, SAFE, BlueBoost



**Anna Sowa & Marek  
Harenda** - Experyment  
Science Center,  
Mr.Goodfish3.0



**Monika Normant-  
Saremba** - University of  
Gdansk, AquaLoop



# Slido

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**#8007 160**







# Quality, Convenience, and Price in Consumer Choice: Key Factor Shaping Aquaculture Species Preferences

Tomasz Kulikowski

AQUALOOP

**Theme: Blue Foods**

**Interreg**  Co-funded by  
the European Union  
**South Baltic**

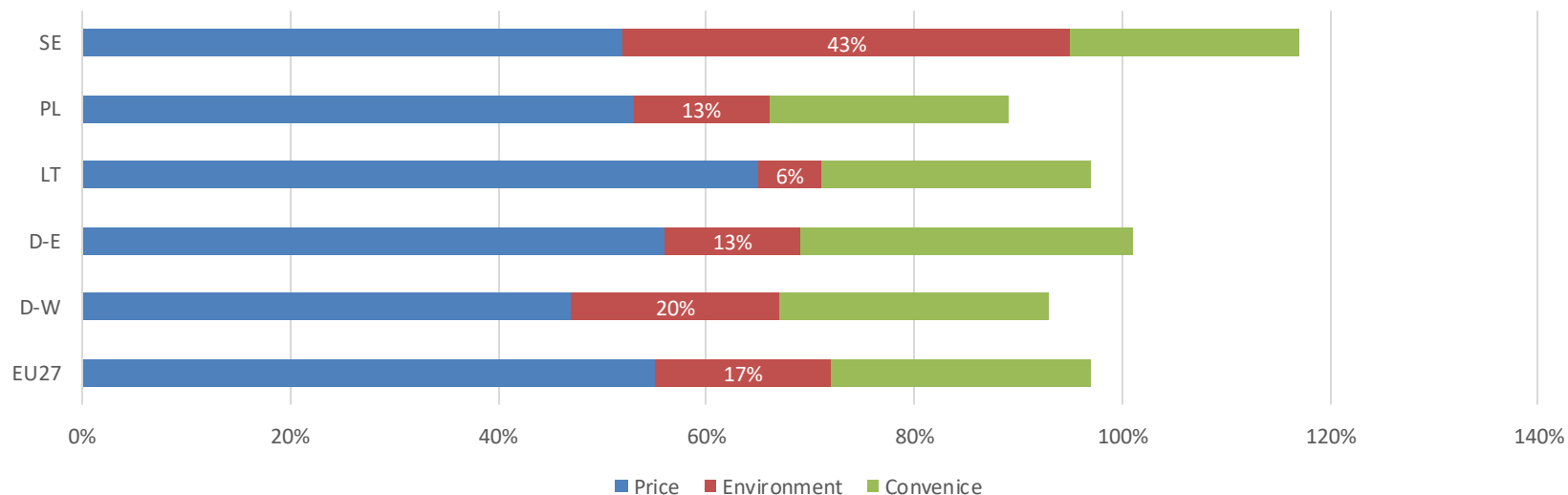
*aqua  
loop*

  
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# Top Motivators Behind Seafood Purchases

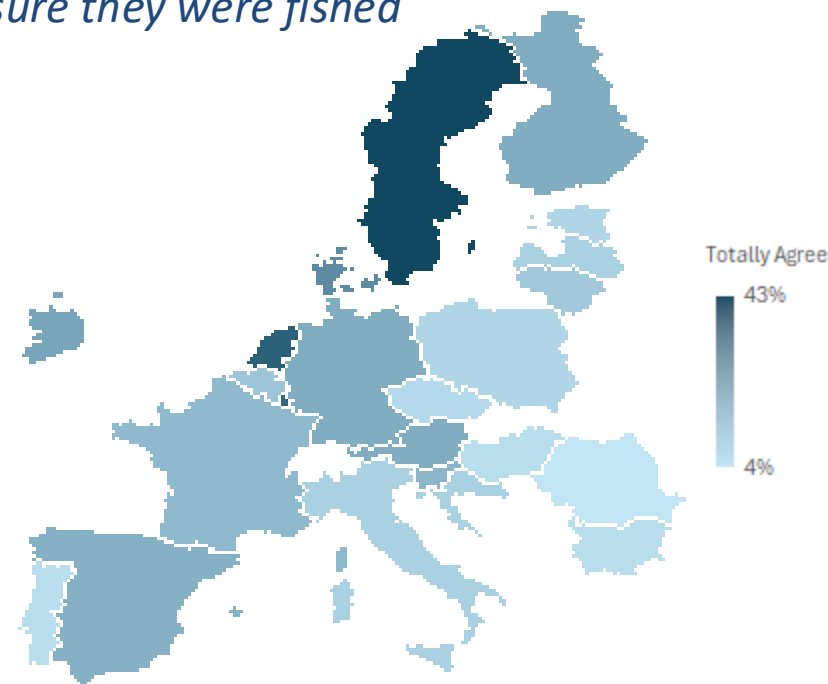
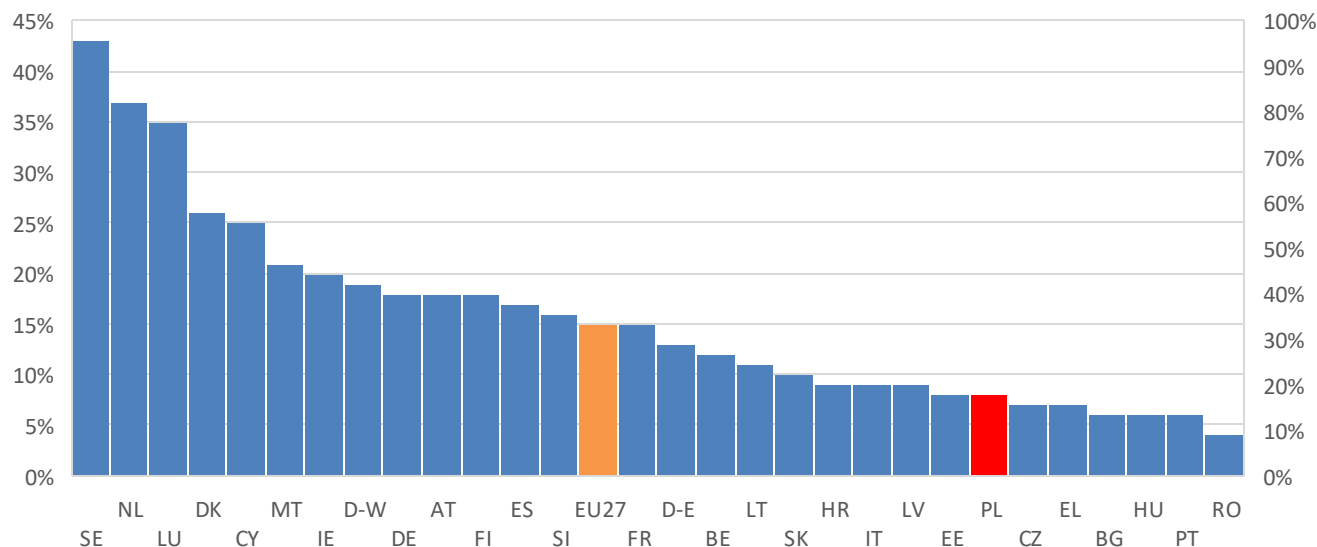
*When you buy fishery and aquaculture products, which of the following aspects are the most important for you?*



Own elaboration, based on Eurobarometer 2024 (EC 2025)

# Paying More for Planet-Friendly Fish?

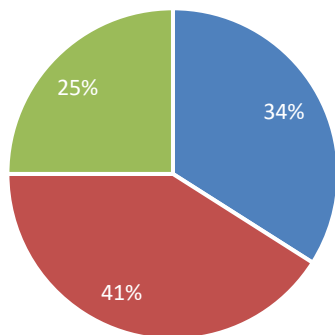
*You would be willing to pay more for fish or shellfish products if you were sure they were fished or farmed in a sustainable way?*



Own elaboration, based on Eurobarometer 2024 (EC 2025)

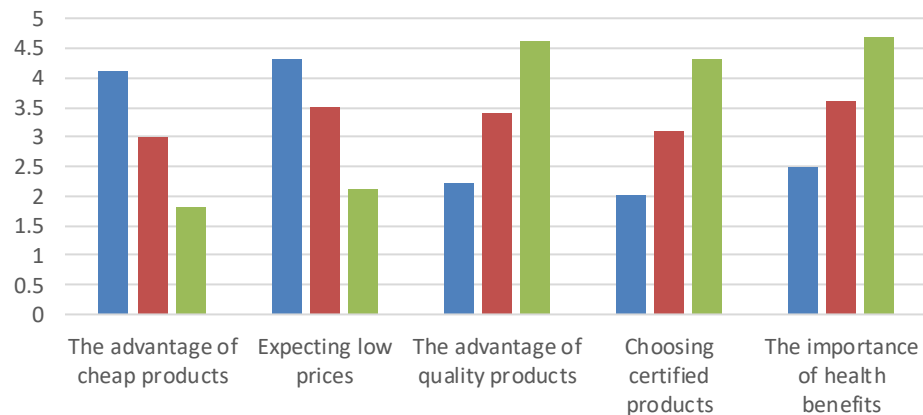
# Looking Deeper: Segments Within the Seafood Market

Consumer clusters in Poland



■ Price-oriented ■ Price-quality balance ■ Quality-oriented

Average values of responses of each cluster



■ Price-oriented ■ Price-quality balance ■ Quality-oriented

Indicator	Quality-oriented (%)
Age	30-44 years old (38%)
Residence	City over 100 thousand (38%)
Education	Higher (50%)
Personal monthly income	Over 6,000 PLN (30%)
Monthly household income	Over 15,000 PLN (20%)
Number of people in the family	Four (27%)

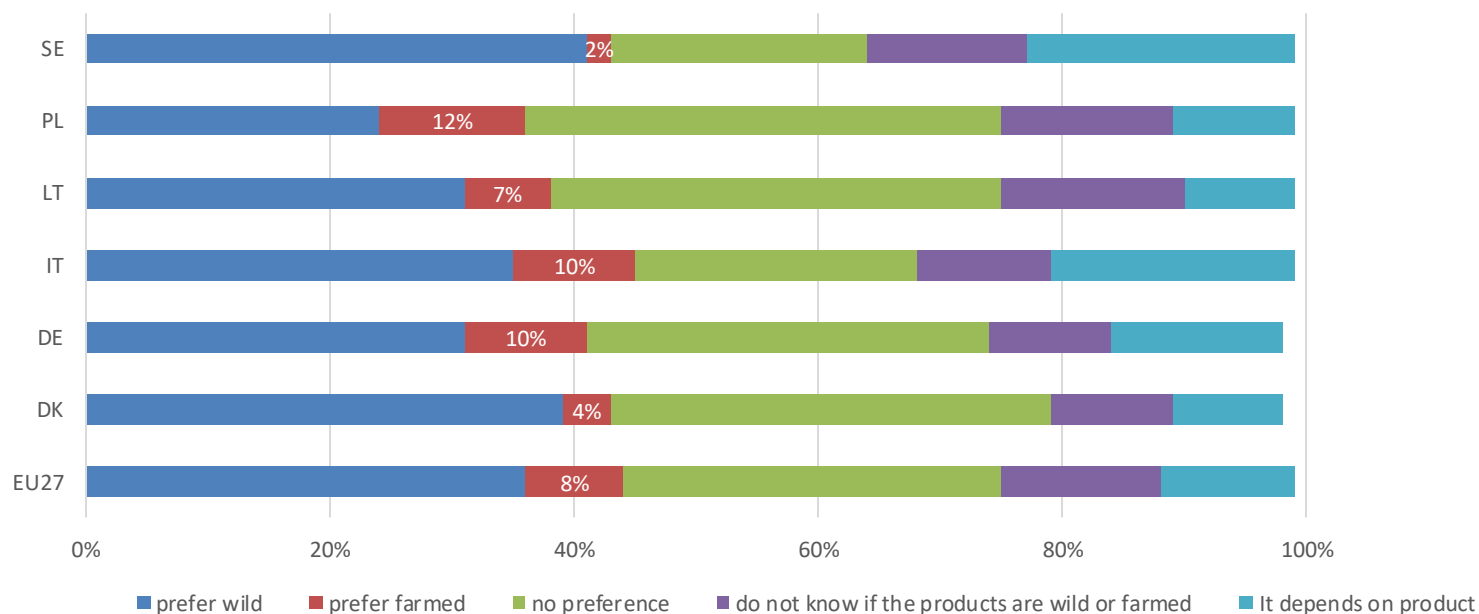
Own elaboration, Kulikowski, T., Szulecka, O., & Kabiesz, D. (2025).

An analysis of consumer attitudes and purchasing behavior in the fish and seafood market [Unpublished manuscript]

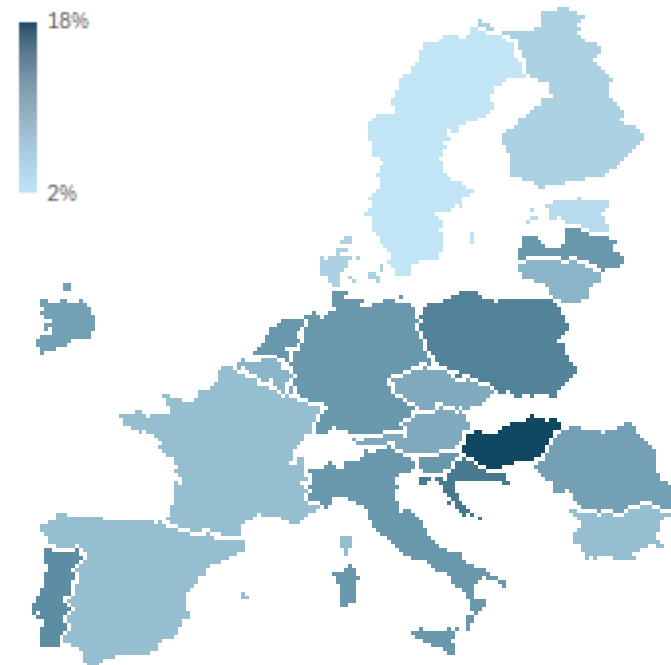


# Aquaculture: Are Consumers On Board?

fisheries vs. aquaculture



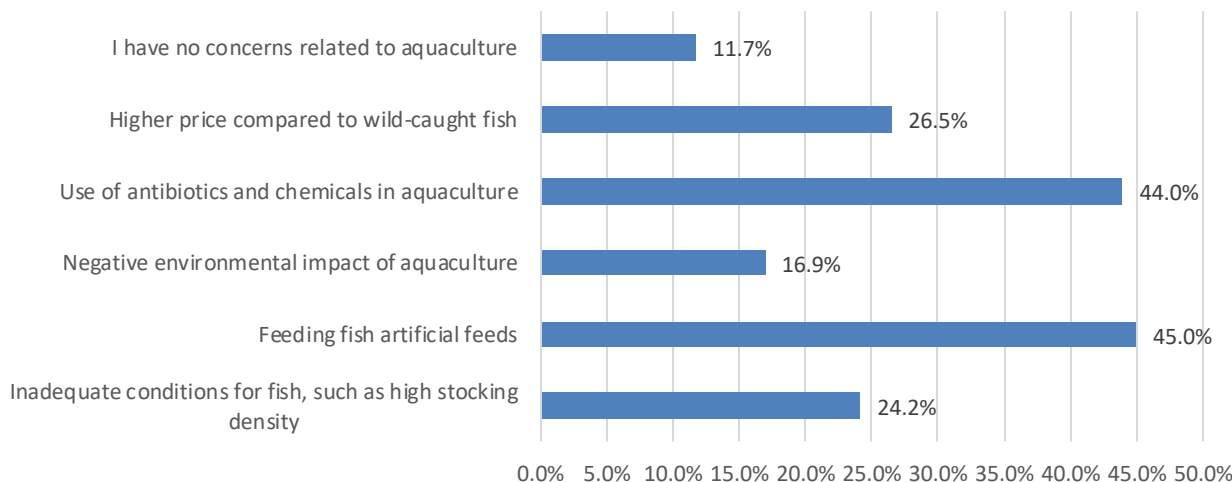
You prefer farmed products



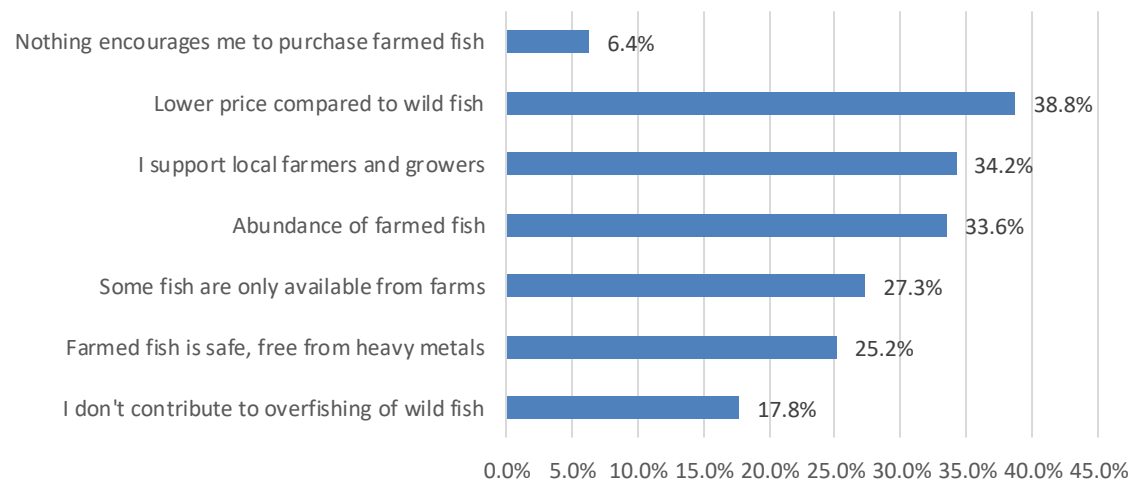
Own elaboration, based on Eurobarometer 2024 (EC 2025)

# Aquaculture: Breaking Down Consumer Consumer Doubts and Drivers

Consumer Concerns



Motivators



Own elaboration, based on NMFRI research in IMPRESS project (H2020),

<https://mir.gdynia.pl/impres/>



Patronat polskiej prezydencji w Radzie UE  
Patronage of the Polish presidency of the Council of the EU  
Patronage de la présidence polonaise du Conseil de l'UE

# Recap and Insights

- While consumers across all EU countries, including Poland, declare that price is the main driver for seafood purchases, a deeper analysis shows that quality-oriented and price–quality balancing consumer segments are quite significant in Poland. Among quality-focused consumers, there is a strong interest in certified products.
- Sustainability (low environmental impact) as a purchasing criterion varies widely in importance — from very high in countries like Sweden and the Netherlands, to relatively low in Poland and Lithuania. In these latter markets, consumers are generally not willing to pay more for sustainability; they may view environmental friendliness as a "nice-to-have" extra, but not a reason for higher prices.
- Acceptance of (and willingness to consciously choose) aquaculture products is a different story. The majority of EU consumers still prefer wild-caught fish. Acceptance of farmed fish is slightly higher in Central and Eastern Europe, likely linked to traditional pond aquaculture practices in the region.
- To encourage consumers to eat more farmed fish — including new species — it is not enough to simply promote sustainability narratives. It is crucial to address consumers' concerns, particularly around issues like "artificial" feeds and the use of antibiotics.

# Thank you!

**Tomasz Kulikowski**  
**Fish Market Development Association**  
**[mprfish@gmail.com](mailto:mprfish@gmail.com)**

**Interreg**



Co-funded by  
the European Union

**South Baltic**

*aqua  
loop*



# New BlueFood products from multitrophic freshwater aquaculture

Prof. Remigiusz Panicz  
West Pomeranian University of Technology in Szczecin

**Theme: Blue Foods**

  
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# Freshwater aquaculture

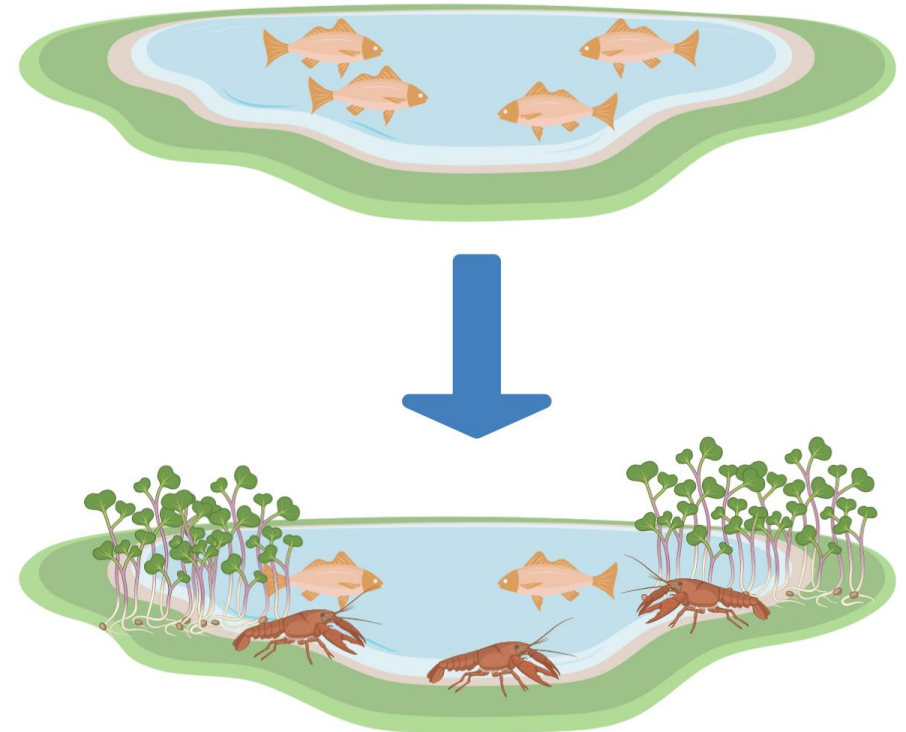
- Production of world inland aquaculture – 59.1 mln t,
- European inland aquaculture – 0.9% of the world production,
- Horizontal expansion is highly restricted (numerous reasons),
- Intensification and diversification of production,
- Consumer and environment-oriented strategies,
- Integration with other sectors.





# Development of F-IMTA

A farming method where multiple aquatic species from different trophic levels are cultivated together to create a more efficient and sustainable system.



# Multispecies production



Common carp, other fish species



Native crayfish species



Watercress, herbs

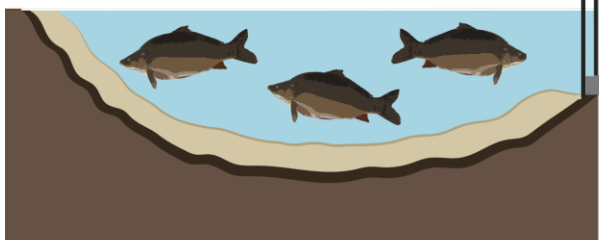
The environment of a freshwater farm allows for flexible allocation of fish, crayfish, and plant production units to meet the needs of each species, considering all key production stages, i.e., a single-pond production or a decoupled strategy.



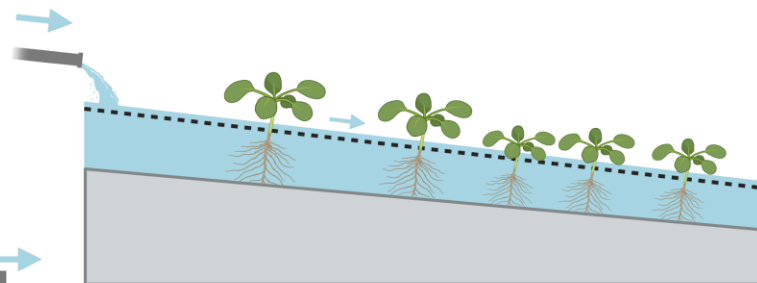
# F-IMTA reduces eutrophication and supports biodiversity



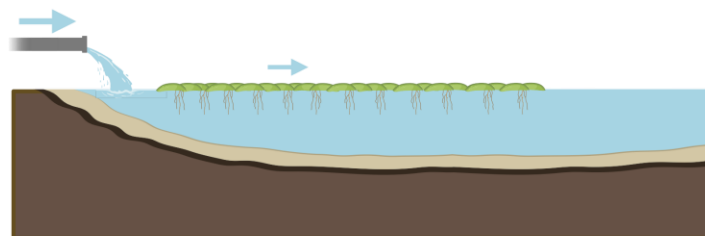
① Common carp pond aquaculture



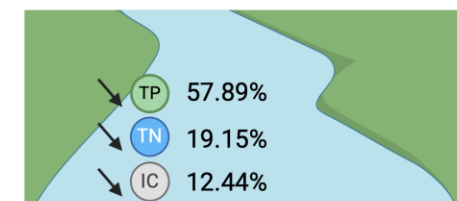
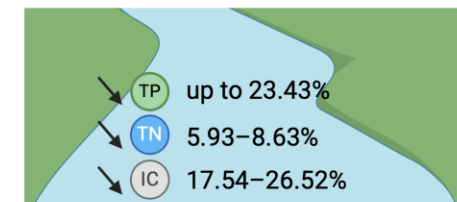
② Watercress production systems



② Duckweed production

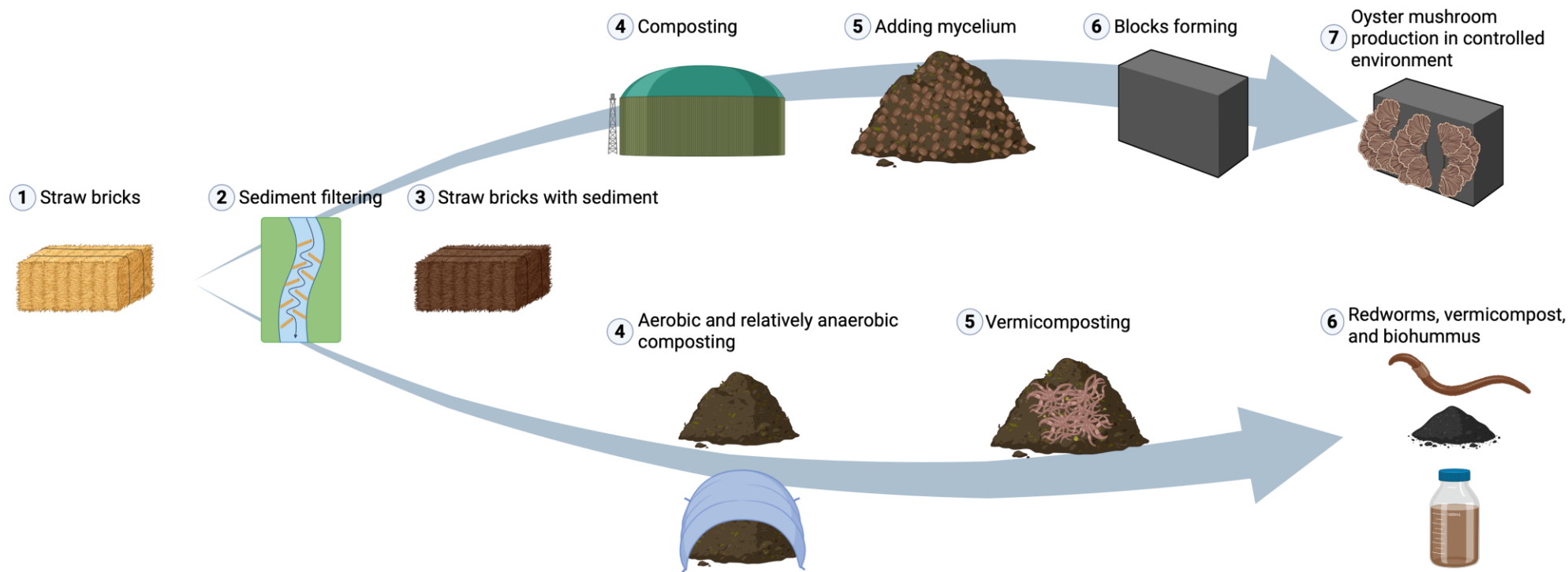


② Bioremediation effect





# Cross-sectoral cooperation







# Trans-sectoral production



Oyster mushrooms  
(food and feed components)



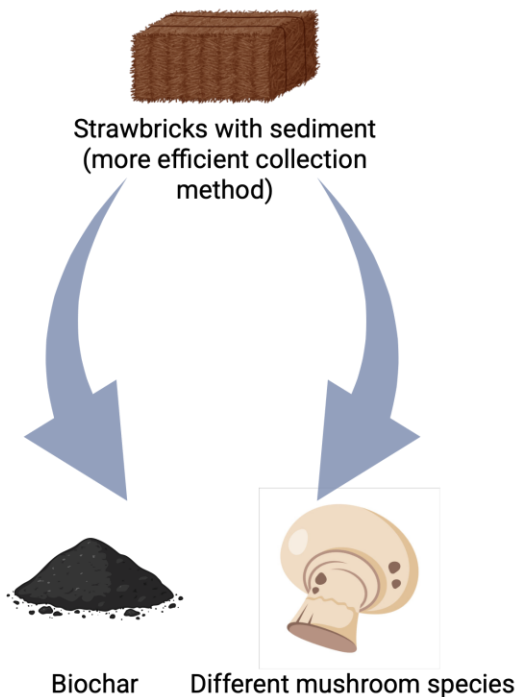
Redworms  
(vermicompost, biohumus)



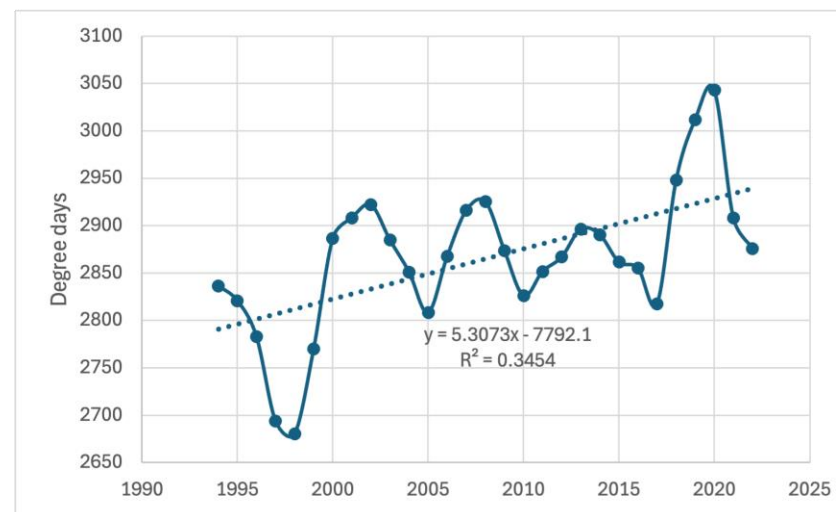
# How will climate change affect the resilience of freshwater food systems?

1

Improved carbon footprint of freshwater aquaculture through trans-sectoral integration



2



Water availability self-assessment framework  
to improve production quality



# Take-home message

- Freshwater aquaculture enables the production of a vast array of new BlueFood,
- The main obstacles to overcome include:
  - reconsideration of traditional thinking and production methods,
  - creating solid bidirectional links within the aqua-agri sector,
  - familiarisation of the consumers with new BlueFood products,
  - removal of legislative barriers.



# Thank you for your attention

**Prof. Remigiusz Panicz**

**Contact:**  
**[rpanicz@zut.edu.pl](mailto:rpanicz@zut.edu.pl)**

**Funded by the:**





# POTENTIAL OF WHITELEG SHRIMP (*Penaeus vannamei*) AS A SUSTAINABLE BLUE FOOD IN POLAND: INSIGHTS FROM EXPERIMENTAL TRIALS AND STAKEHOLDER PERSPECTIVES

MONIKA NORMANT-SAREMBA  
UNIVERSITY OF GDANSK, POLAND

**Theme: Blue Foods**

Interreg



Co-funded by  
the European Union

South Baltic



University  
of Gdańsk



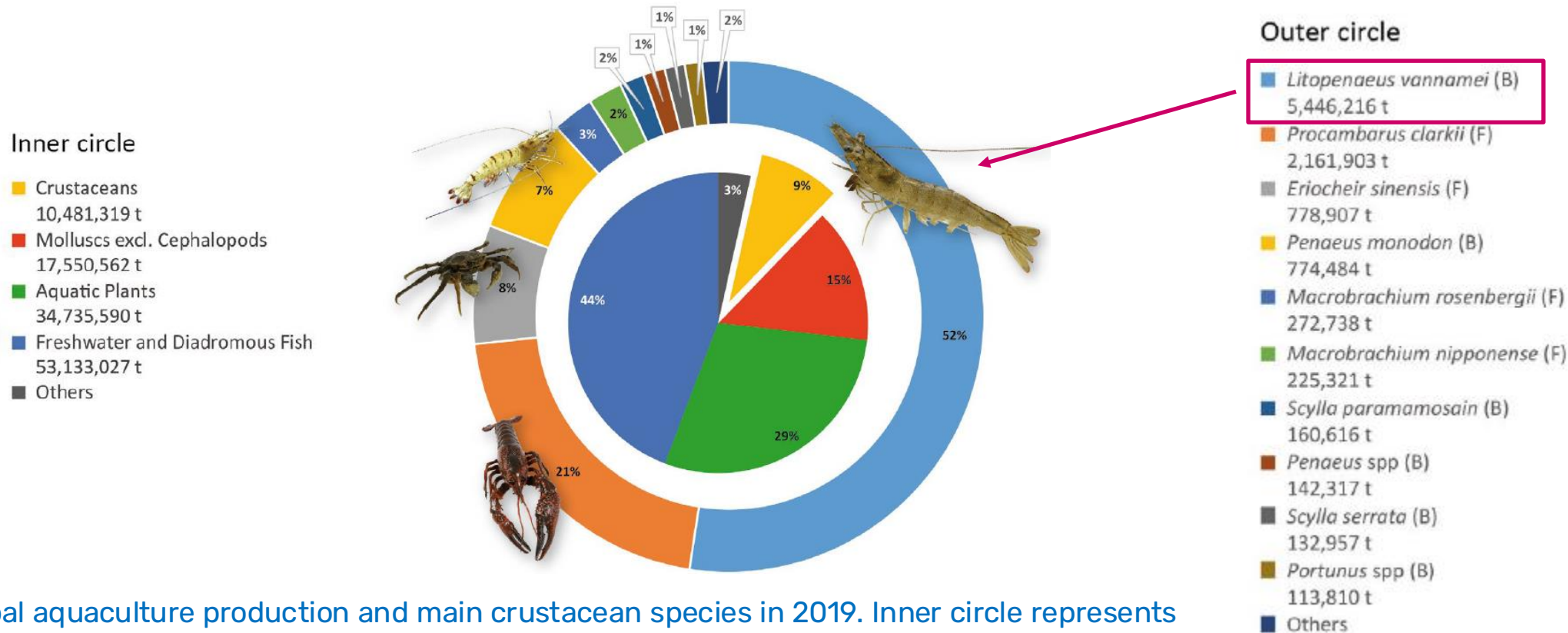
Fahrenheit  
Universities



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# WHITE LEG SHRIMP IN THE GLOBAL CRUSTACEAN PRODUCTION



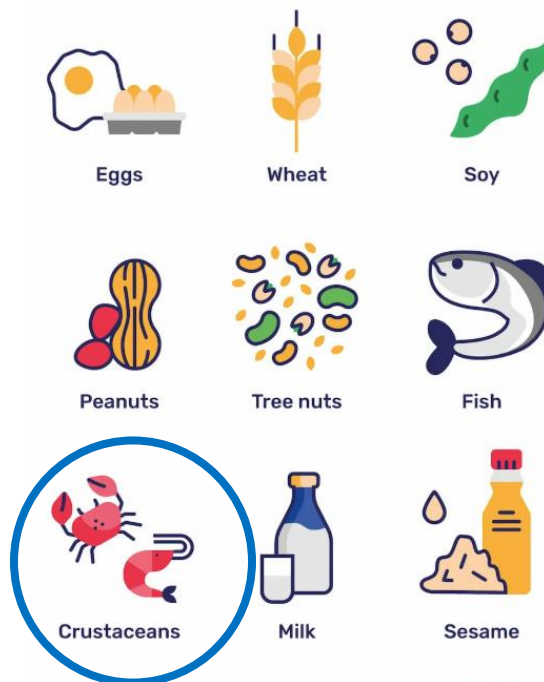
Global aquaculture production and main crustacean species in 2019. Inner circle represents total global aquaculture production, outer circle represents the 10 commercially most important crustacean aquaculture species, B- brackish, F- freshwater (source: Röthig et al., 2023, Journal of Insects as Food and Feed 9 (9): 1115-1138).

# WHITE LEG SHRIMP - NUTRITIONAL AND HEALTH BENEFITS

## Source of:

- ✓ Protein
- ✓ Omega-3
- ✓ Vitamin B12
- ✓ Selenium
- ✓ Iodine
- ✓ Phosphorus

## The 9 food allergens



fooddocs.com

**FoodDocs**  
Food safety made easy

# WHITE LEG SHRIMP - ADVANTAGES FOR AQUACULTURE

- **Salinity:** tolerates 0.5-45 ppt, is comfortable at 7-34 ppt, grows particularly well at 10-15 ppt;
- **Temperature:** very tolerant to low temperatures (down to 15°C), is comfortable at 26-30 °C;
- **Potential to grow:** up to 3 g/wk (under intensive culture conditions even faster);
- **Stocking density:** at super-intensive systems even as high as 400 ind./m<sup>2</sup>;
- **Feed and production efficiency:** low protein feed (20-35%), FCR of 1.2;
- **Seed for stocking:** Specific Pathogen Free (SPF) free larvae are available;



Photo credit: Piotr Kendzierski

**All these advantages make this species better for aquaculture  
than other shrimp species!**



# GROWTH OF WHITE LEG SHRIMP AQUACULTURE IN EUROPE

## KEY REASONS

Europeans are the one of the World's top white leg shrimp consumers along with the Americans and Chinese

Demand for high-quality fresh (not frozen) shrimp in markets

Preference for local produce (low carbon footprint)

Negative perceptions associated with imported shrimp (questionable labor practices, environmental degradation, poor hygiene control, human trafficking, etc.)



Photo credit: Piotr Kendzierski

# RECIRCULATING AQUACULTURE SYSTEMS (RAS)

## ADVANTAGES

flexible location  
and time

parameter control

water  
conservation

minimal space

improved  
biosecurity



Source: <http://tirol.orf.at/news/stories/2833497>

+ green energy = efficient and  
sustainable shrimp production

## Garnelen made in Austria: Tiroler Bauer züchtet White Tiger-Garnelen

26. April 2017 13:35

8  
Kommentare

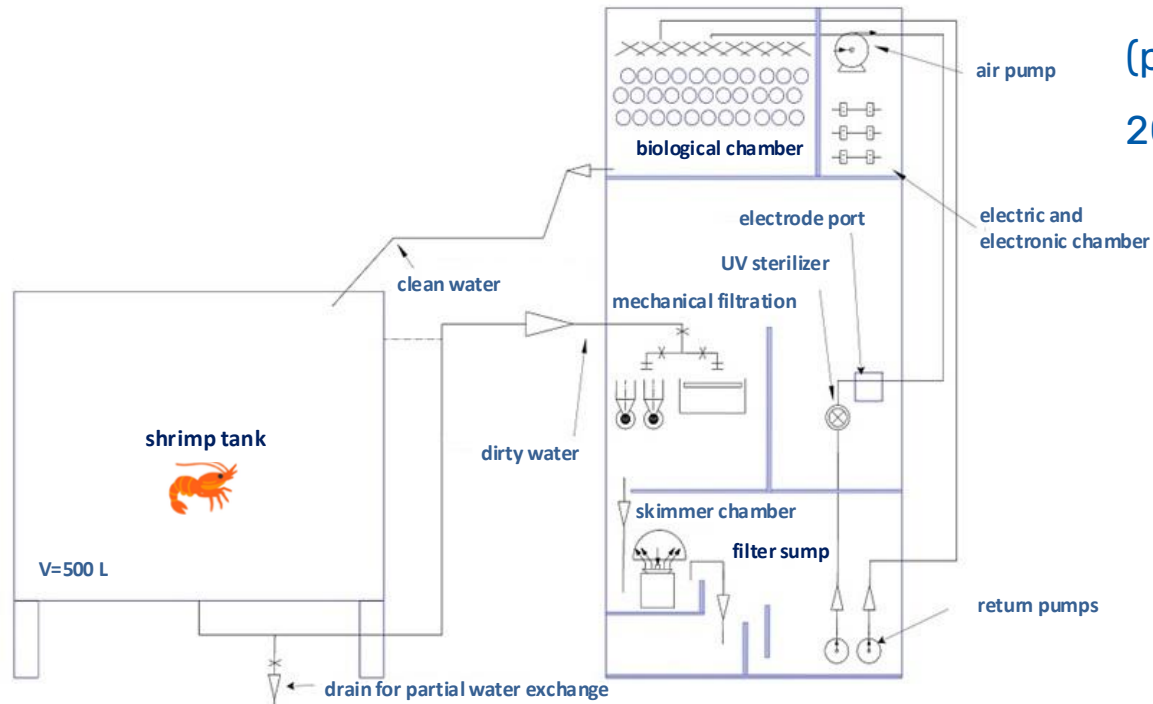


Das ist die erste "Alpen-Garnele" der Welt. - © APA, Glomex

Ein Tiroler Bauer züchtet die pazifische White Tiger Garnele in den österreichischen Alpen.

Source: <http://www.vol.at/garnelen-made-in-austria-tiroler-bauer-zuechtet-white-tiger-garnelen/5254210>

# WHITE LEG SHRIMP - EXPERIMENTAL CULTURE IN POLAND



- ✓ **2017:** first experimental culture at the University of Gdańsk (project: **InnoAquaTech**, Interreg SBR Programme 2016-2019)



- **Maximal final length and weight:** 14 cm and 18 g
- **Quality of meat:** good

Scheme of experimental RAS-500 (AquaMedic Poland Bartosz Blum).

Photo credit: Monika Normant-Saremba



# EXPERIMENTAL CULTURE OF THE WHITE LEG SHRIMP IN POLAND

- ✓ two next experimental shrimp cultures within the projects:
  - 2020-2022: **AquaVIP** ("Aquaculture Virtual career development Platform for the South Baltic region", Interreg SBR Programme 2014-2020);
  - 2023-2026: **AquaLoop** ("Aquaculture expert floor for circular economy practice", Interreg SBR Programme 2021-2027);



significant increase in knowledge and experience in shrimp aquaculture



Photo credit: Piotr Kendzierski

Downstream news

**EU shrimp industry on its path to industrialization**

Source: <https://www.aquafeed.com/newsroom/farming-news/eu-shrimp-industry-on-its-path-to-industrialization/>



# THE POTENTIAL OF SHRIMP AQUACULTURE IN POLAND INCREASES

## REASONS

shrimp hatcheries in EU

shrimp commercial feed

shrimp RAS optimisation

shrimp certification services

support of professionals and  
networkers



Photo credit: Skretting



<https://www.globalseafood.org/advocate/extruded-shrimp-feeds-reemerge/>



<https://www.euroshrimp.net>

# STAKEHOLDERS' INTEREST IN SHRIMP FARMING IN RAS

- numerous participation in the project events - summer schools, various training courses, study visits to modern European farms;



<https://www.2020.submariner-network.eu/news/39-aquaculture-news/422-innoaquatech-study-visit-to-belgium-a-breath-of-fresh-air-for-european-aquaculture>

Visit to Belgian shrimp farm CreveTec in 2018 (20 participants).



<https://www.aquavip.eu/>



[https://oig.ug.edu.pl/media/aktualnosci/78905/w\\_kierunku\\_hodowli\\_skorupiakow\\_innowacyjna\\_akwakultura\\_-\\_krewetka\\_biala\\_-\\_litopenaeus\\_vannamei](https://oig.ug.edu.pl/media/aktualnosci/78905/w_kierunku_hodowli_skorupiakow_innowacyjna_akwakultura_-_krewetka_biala_-_litopenaeus_vannamei)

Summer school on innovative shrimp aquaculture in 2018 in Poland (30 participants).



# STAKEHOLDERS' INTEREST IN SHRIMP FARMING IN RAS

- ✓ surveys carried out in 2019 within the InnoAquaTech project showed:
  - high interest among restaurateurs and entrepreneurs to introduce a farmed RAS shrimp into the market;
  - high demand for consumer awareness raising campaigns in the area of sustainably farmed crustaceans;



<https://www.freepik.com/>



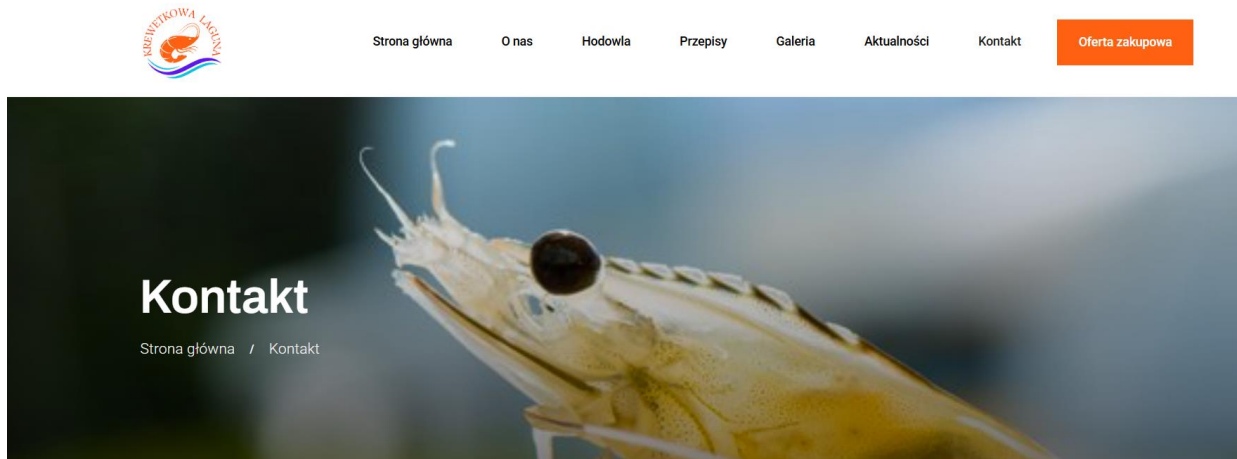
<https://www.freepik.com/>



<https://www.freepik.com/>

# THE FIRST WHITE LEG SHRIMP COMMERCIAL FARM IN POLAND

- ✓ Krewetkowa Laguna (in eng. Shrimp Lagoon) was established around 2023;



<https://krewetkowlaguna.pl/kontakt/>

## Price:

around 33 euro per kilo  
of 20-32 g shrimps

- **System:** indoor hybrid (RAS/ biofloc)
- **Total volume:** 32 000 L
- **Temperature:** 27-29°C
- **Salinity:** marine water
- **Feed:** high quality shrimp feed



<https://www.google.com/maps>

# WILL THERE BE MORE SHRIMP FARMS IN POLAND?

- ✓ probably yes – another shrimp culture is being developed near Gdansk;

but

- ✓ fresh shrimps are a luxury product – do they have a chance in Poland to beat cheaper (frozen) shrimps from the supermarket?





# Thank you!

## and thank you to all project collaborators, especially:

Basia Dmochowska

Hania Łądkowska

Halina Kendzierska

Joanna Hegele-Drywa





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**MISSION ARENA 4**

28-29 April 2025 | Sopot, Poland

# Mr. Goodfish3

## Empowering Sustainable Seafood Choices

Anna Sowa, Marek Harenda

**Theme: Blue Foods**



**Experiment**



# Reduce human pressure on vulnerable stocks by changing the practices of fishing industry and consumers

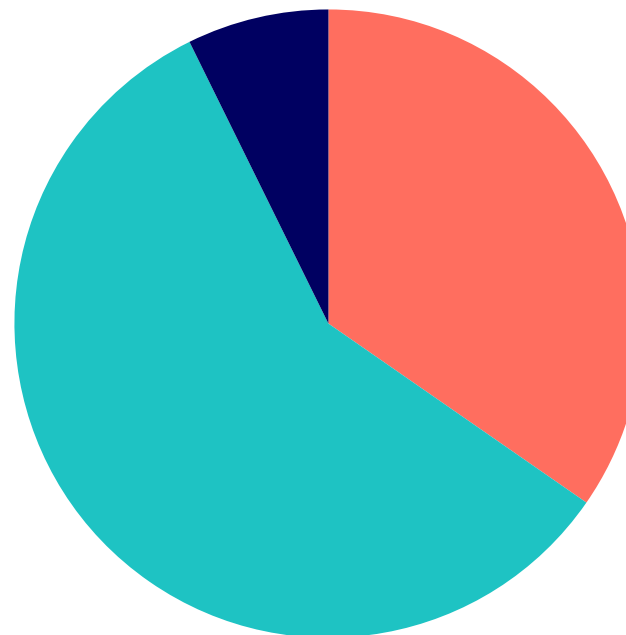


## Global observation of seafood stocks at global level (FAO, 2024):

Overexploited stocks **37,7%**

50,5% fully exploited

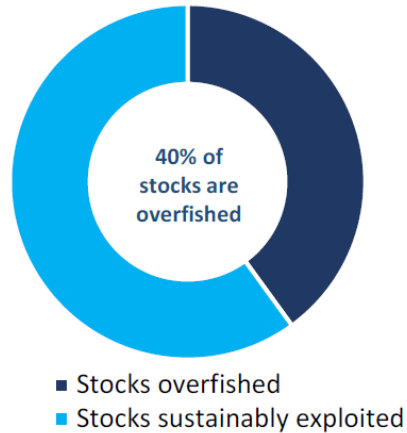
11,8% under-exploited



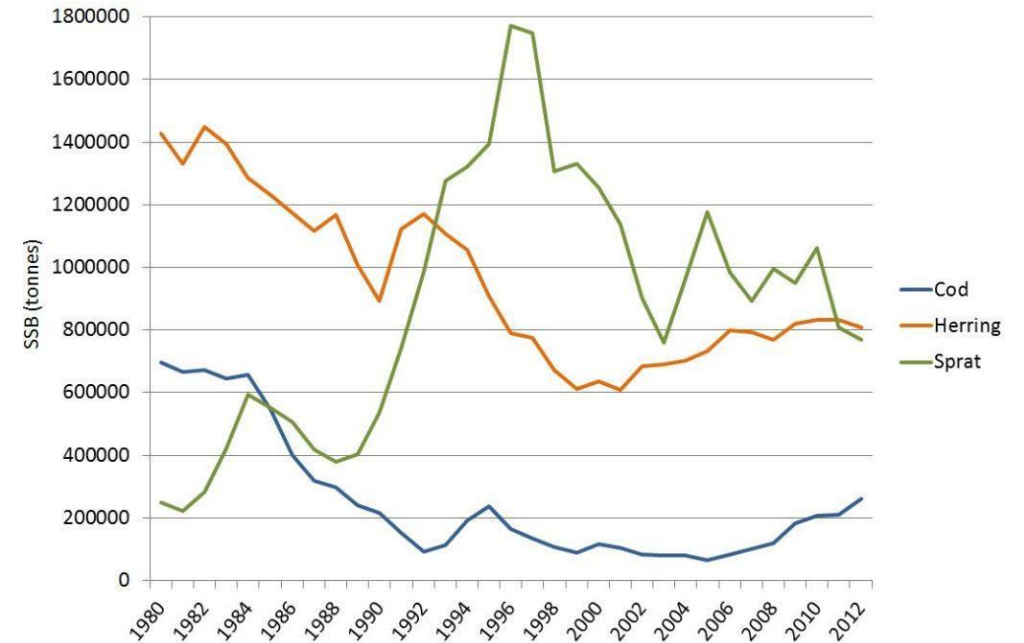
- overexploited
- fully exploited
- under exploited

# Fish consumption in the Baltic Sea region

## Baltic Sea stocks exploitation status



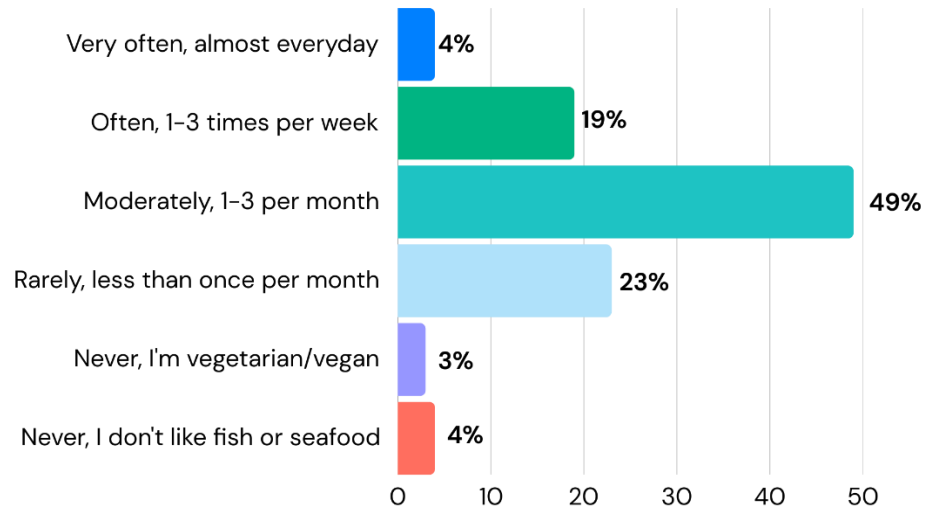
(OCEANA: Baltic Sea: Status and potential productivity of fish stocks, 2017)



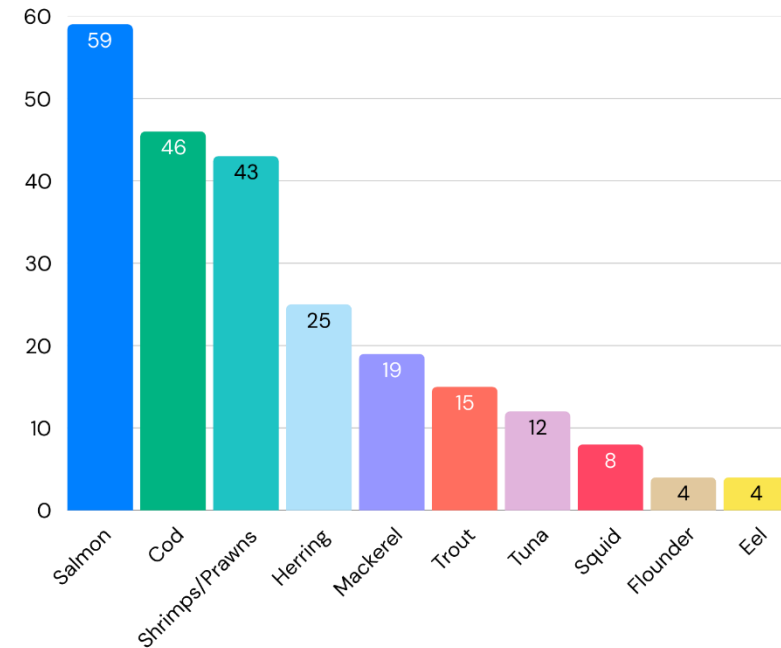
(ICES)

# The frequency and top choices of Polish consumers

## Fish & Seafood Consumption

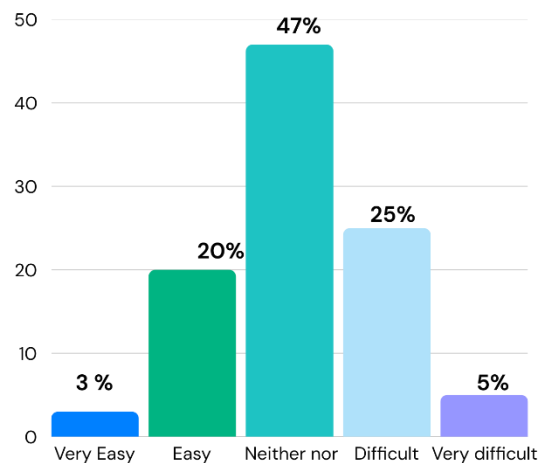


## Top 10 Fish and Seafood

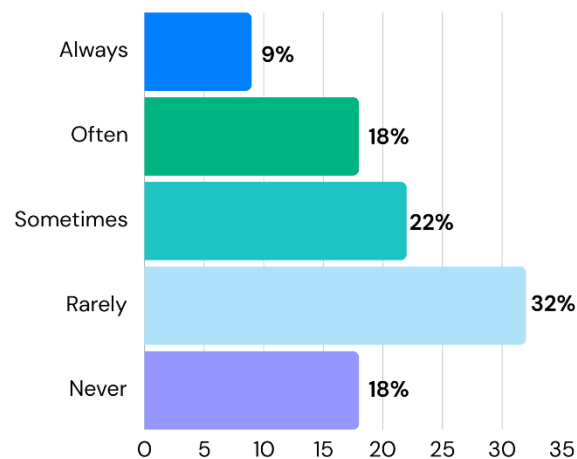


# Consumer perspectives on sustainability messaging

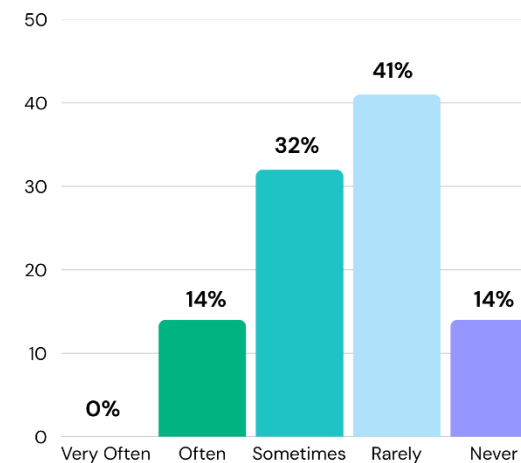
## Information on Packaging



## Research Habits Before Buying Fish



## Encounter Sustainability Messages



**chefs and food influencers**  
contributing with recipes and stories onto the app

**educational workshops**

participations in activities at  
local food or farmers' markets

**serious game**  
played with adults

## GOALS

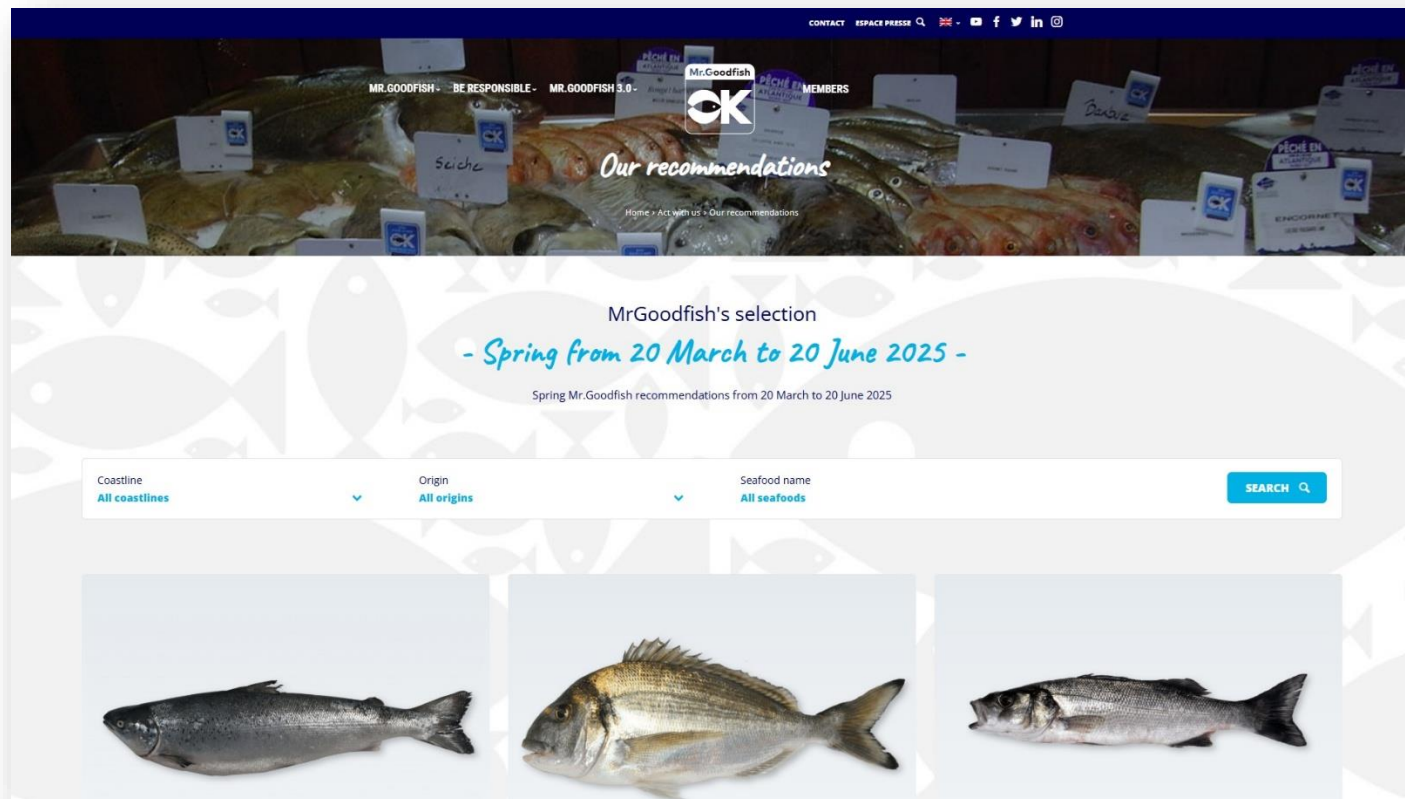
**schools involved in educational activities**

**buisnesses** branded with MGF label

**chefs and restaurant owners reached**

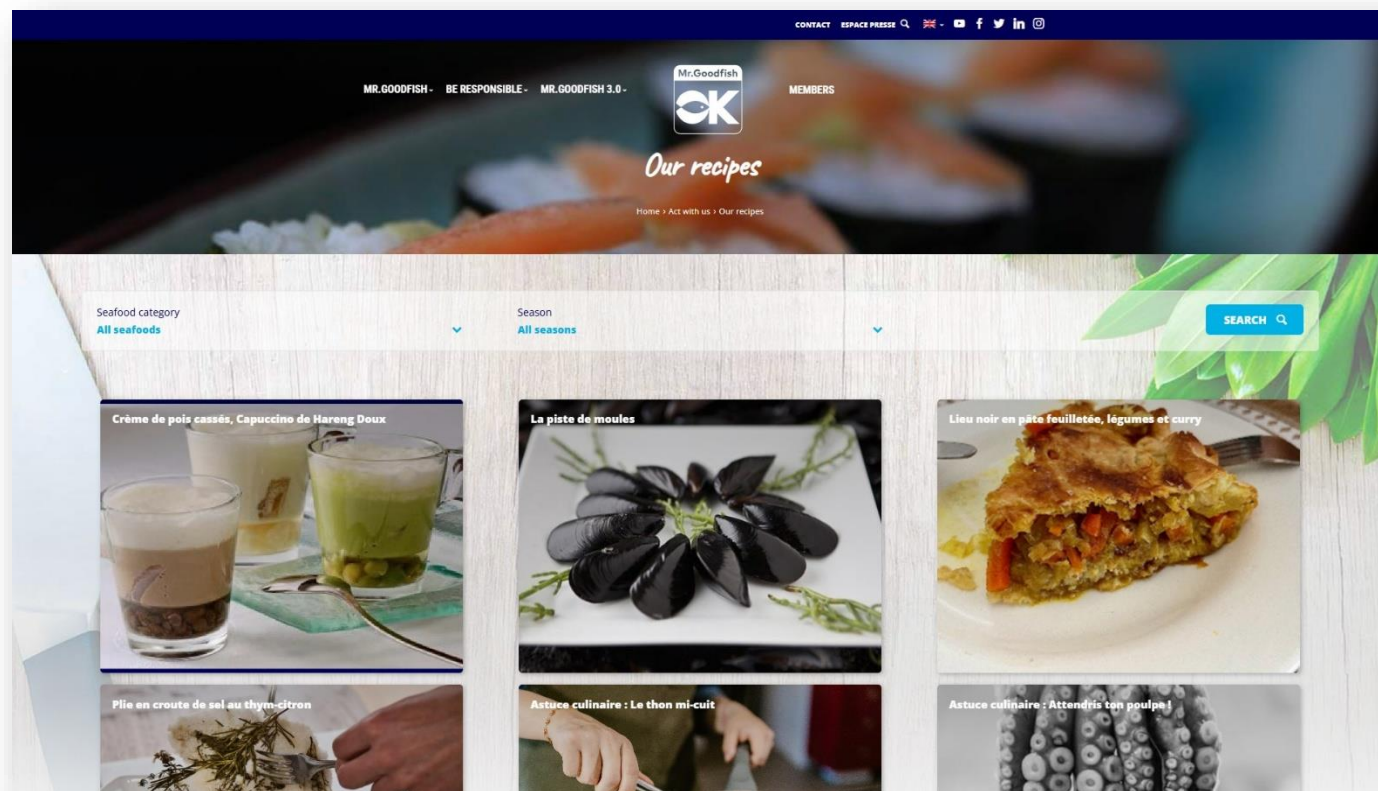
**hundreds of pupils informed though MGF3.0 educational activities**

# Website

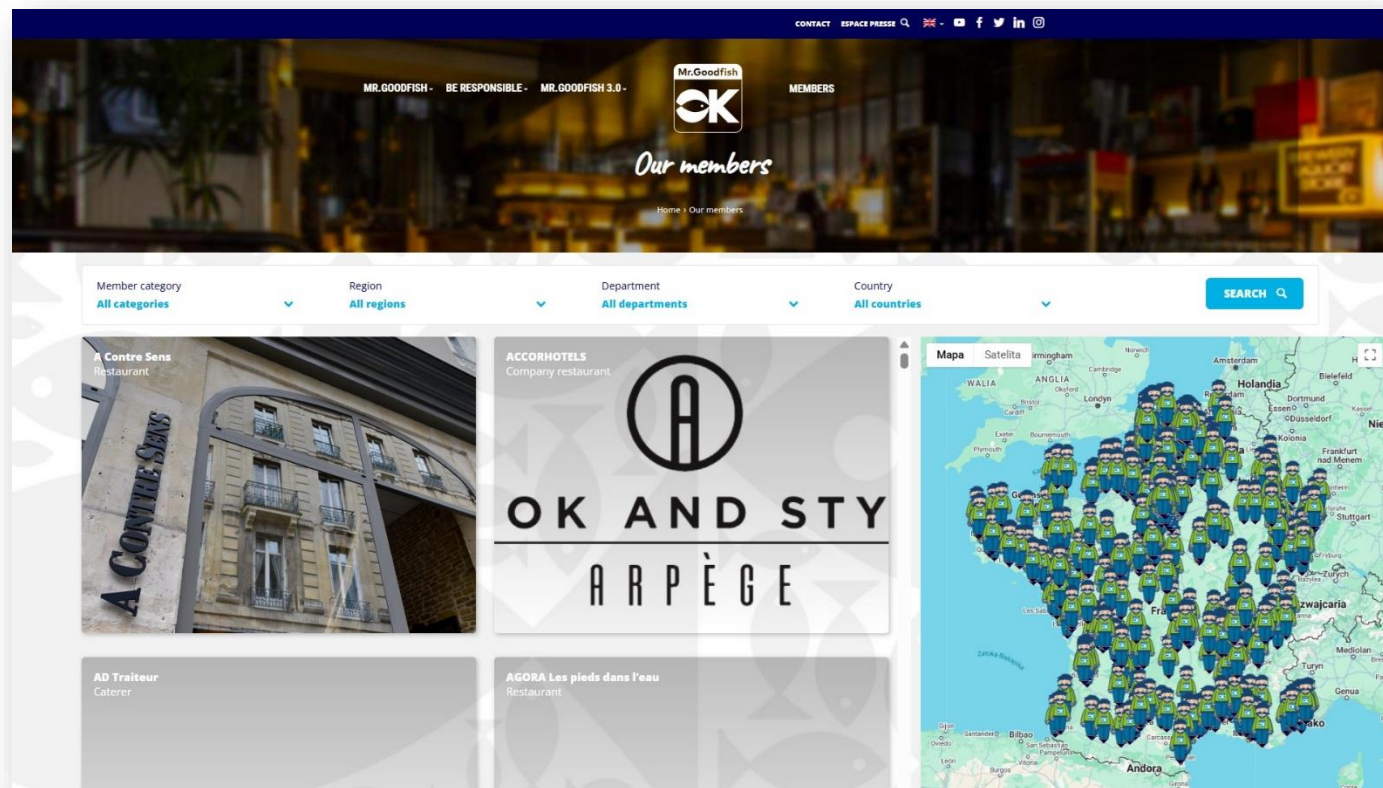


Experiment





**Experiment**

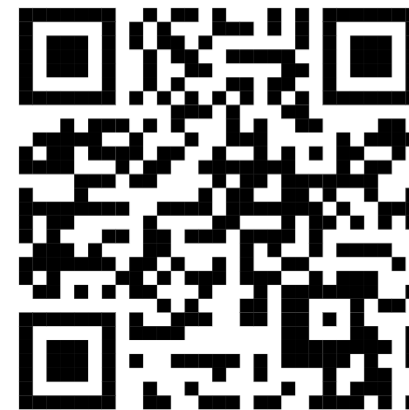


**Experyment**

## Mobile app



Experiment



# Serious Game

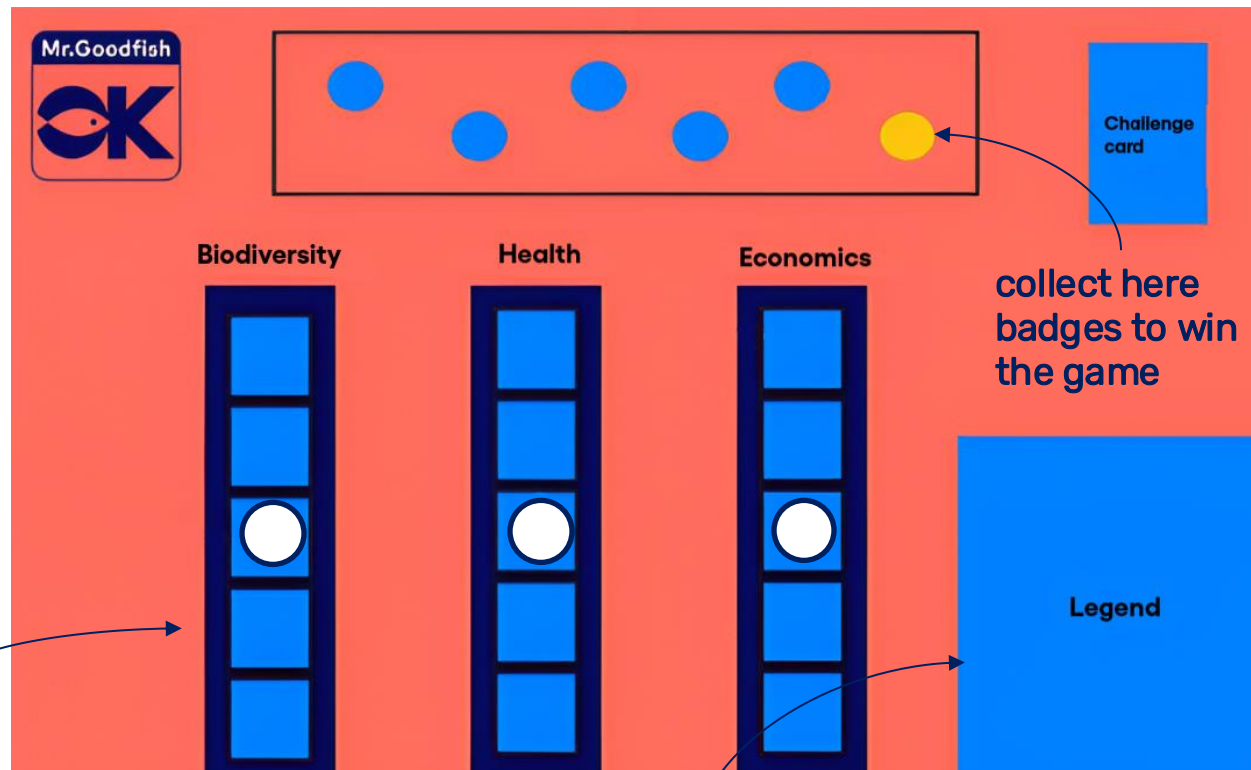


**Experiment**



# Pillars Of The Sea

decide the paws  
position according  
to the level of  
difficulty



collect here  
badges to win  
the game

Legend

quest cards  
divided per  
areas/sea  
basins



**Experiment**

instructions about characters abilities,  
along with corresponding symbols

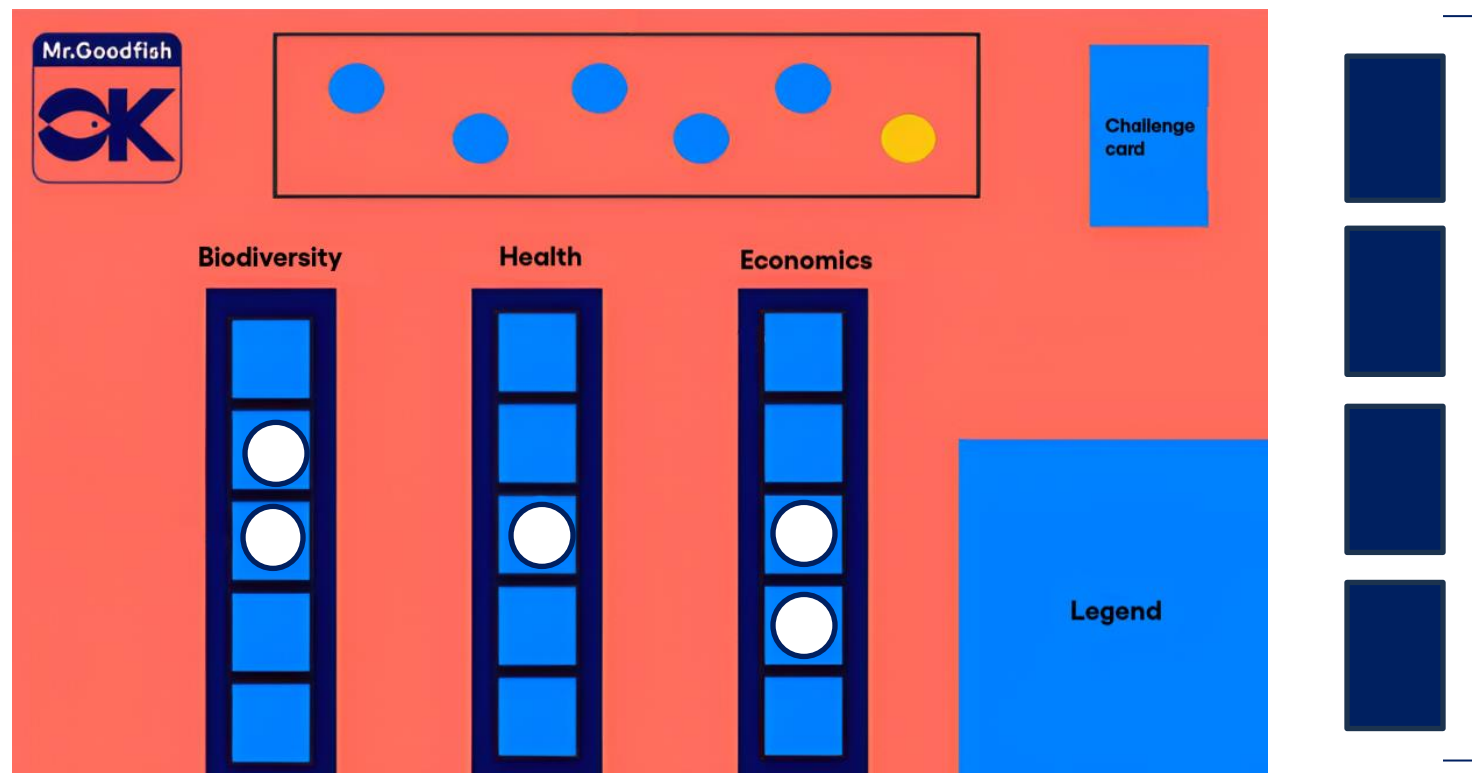
## Character card



## Quest card







**Experiment**

## Character card



## Quest card




**Baltic Sea**  
**Algae Bloom Crisis**

Every summer, parts of the Baltic Sea turn green from toxic algae blooms. Warmer waters and excess nutrients from agriculture make it worse each year. A recent bloom is threatening fish stocks and local tourism.

**What do you do?**

- a) **Ban fertilizer use near the coast.** Effective long-term, but unpopular with local farmers.
  - Biodiversity: +1
  - Economy: -1
- b) **Launch a public awareness campaign.** Slower impact but builds community engagement.
  - Biodiversity: +1
  - Economy/Health: 0
- c) **Invest in algae harvesting tech.** Innovative, but expensive and untested.
  - Health: +1
  - Economy: -1

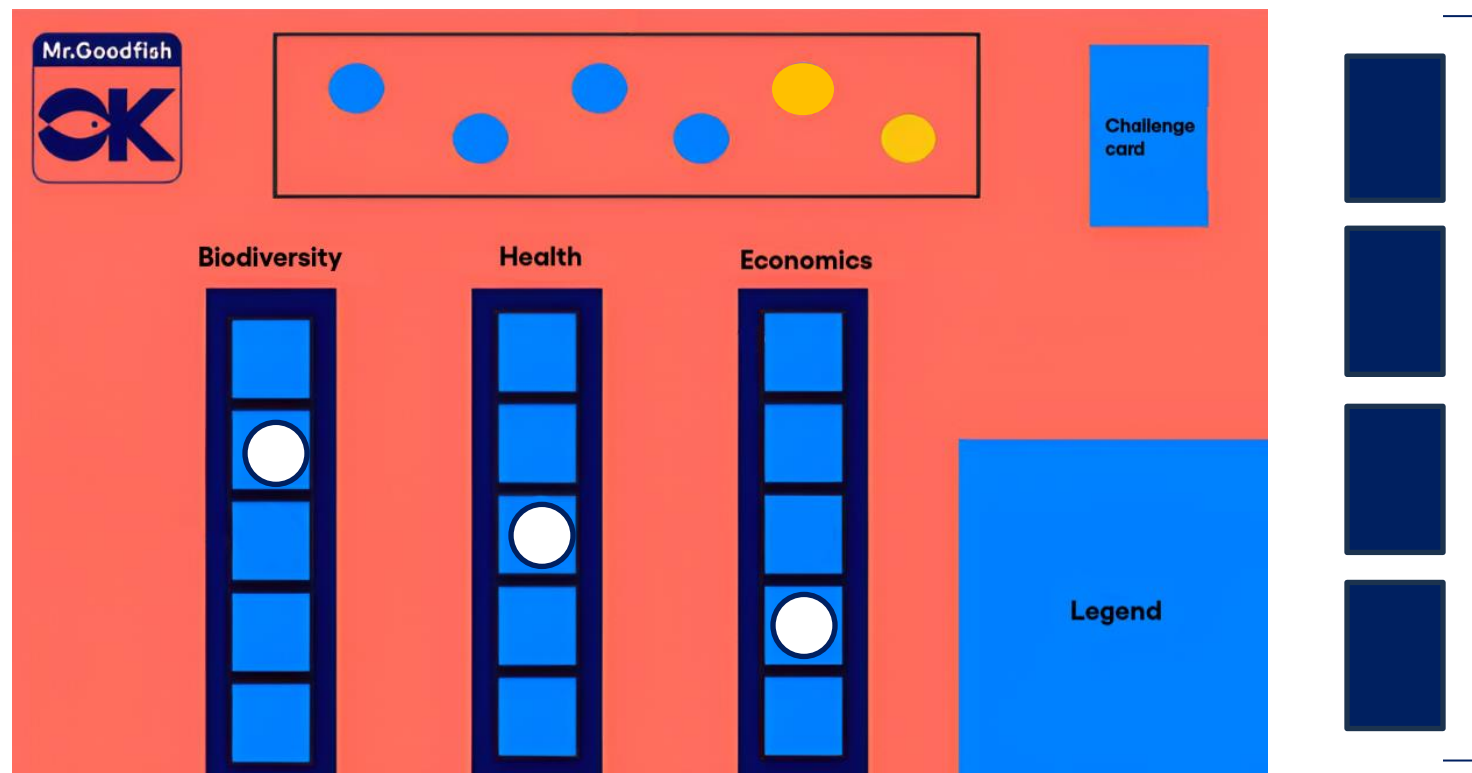
## Challenge card



**Baltic Sea** ★

Which of the following fish species had the lowest spawning stock biomass (SSB) in the Baltic Sea during last 40 years?

- a) herring
- b) sprat
- c) cod



**Experiment**

# Educational Workshops



# „CLEVERFOOD FOR EVERYONE” exhibition

1 February 2025 – 1 June 2025

Experyment Science Center, Gdynia



**Experyment**



**ecsite**  
EUROPEAN NETWORK  
SCIENCE CENTRES & MUSEUMS

 **MISSION BANOS**  
**ECONOMY BALTIC FORUM**  
**ECONOMY PARTNERSHIP**



Patronat polskiej prezydencji w Radzie UE  
Patronage of the Polish presidency of the Council of the EU  
Patronage de la présidence polonaise du Conseil de l'UE



Mr.Goodfish3.0



*“Choose the right fish  
at the right season!”*

## → Contact us

Anna Sowa | [a.sowa@experymet.gdynia.pl](mailto:a.sowa@experymet.gdynia.pl)

Marek Harenda | [m.harenda@experymet.gdynia.pl](mailto:m.harenda@experymet.gdynia.pl)

Experymet Science Center in Gdynia

<https://experymet.gdynia.pl/>

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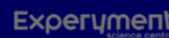
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# Thank you for your attention

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**Contact:**

**[fr@submariner-network.eu](mailto:fr@submariner-network.eu)**

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