

Atlantic Salmon, Steelhead, & Leafy Green Production in Wisconsin

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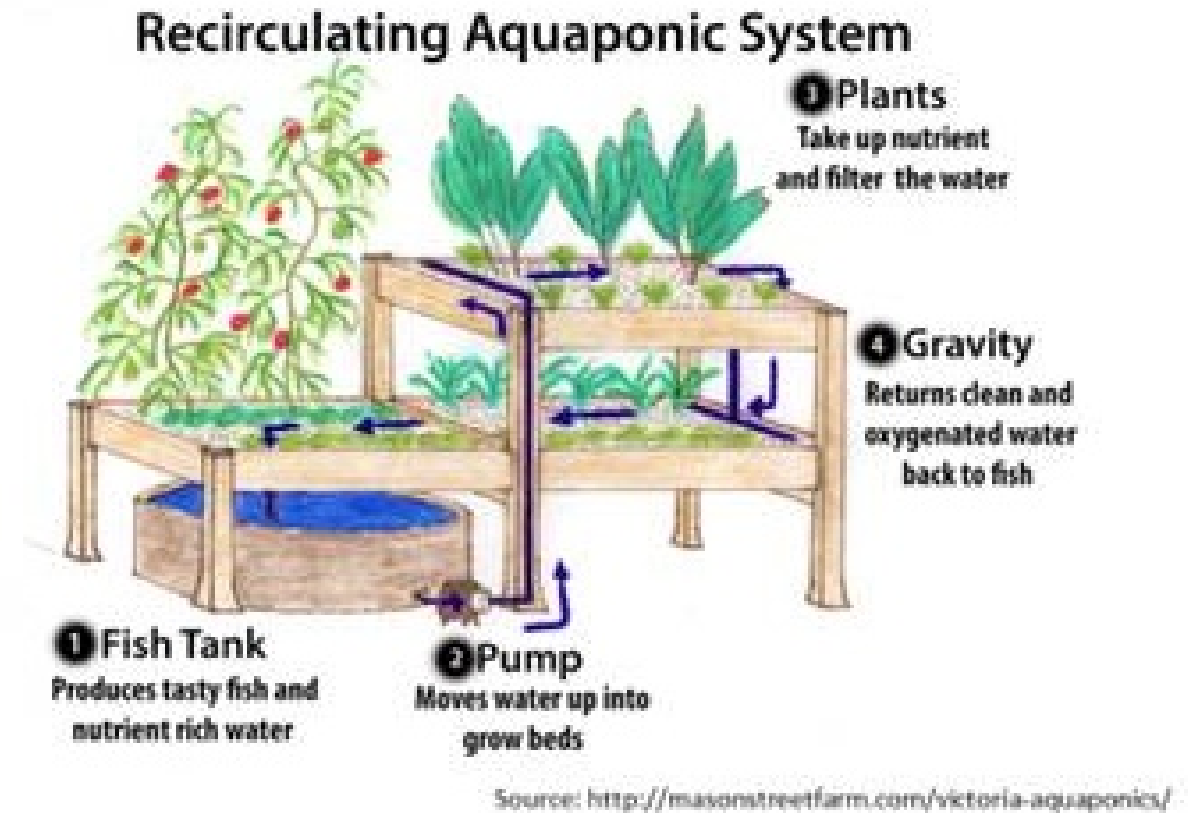




1st Land-Based Atlantic Salmon Producer in USA

Traditional Aquaponics

- Integrating plant & fish in a single water treatment system
- **Low-technology model**
 - ✓ plants are part of biofilterer
 - ✓ primitive solids removal
 - ✓ internal biosolids digestion
 - ✓ no oxygen supplementation
 - ✓ water quality okay for tilapia
 - ✓ low production intensity, i.e., low feed capacity
- **Small-scale owner-operator**
- **Economic viability uncertain**
 - ✓ Love et al. 2014



Superior Fresh Aquaponics

- High-tech agri-business
- Best available technology
 - ✓ Water treatment
 - ✓ Automation of harvest & processing
 - ✓ Automation of environmental control



Superior Fresh Aquaponics

- **Goals**

- ✓ Produce premium products
 - USDA Organic certified leafy greens
 - Highest quality salmon: “Best Choice”
- ✓ Improve food safety
- ✓ Achieve economies of scale
- ✓ Reduce production costs
- ✓ Minimize environmental impacts



State-of-the-Art Technology

- **Salmon House**

- ✓ ~ 100 MT production currently
 - Atlantic salmon (~4 kg) every week
 - Steelhead (2.5-3 kg) intermittently
- ✓ 500 MT expansion in design

- **Hydroponic Greenhouse**

- ✓ ~ 600 to 1000 MT production currently
 - micro-greens
 - baby greens
 - head lettuce
 - spinach
 - power mix
 - spring mix
- ✓ 3 acre in 2018
- ✓ 6 acres in early 2019; 2X production
- ✓ 15 acres in 2020; 5-fold increase in production



Maximize Nutrient Utilization – Ultimate IMTA

- 1.1 ton fish feed produces 1 ton fish & 6-10 MT leafy greens
- 99.9% of flow is recycled
- Spilled production & processing water irrigates 20 acres of alfalfa
 - ✓ Stored when ground is frozen or saturated
 - ✓ **None discharged to surface water**



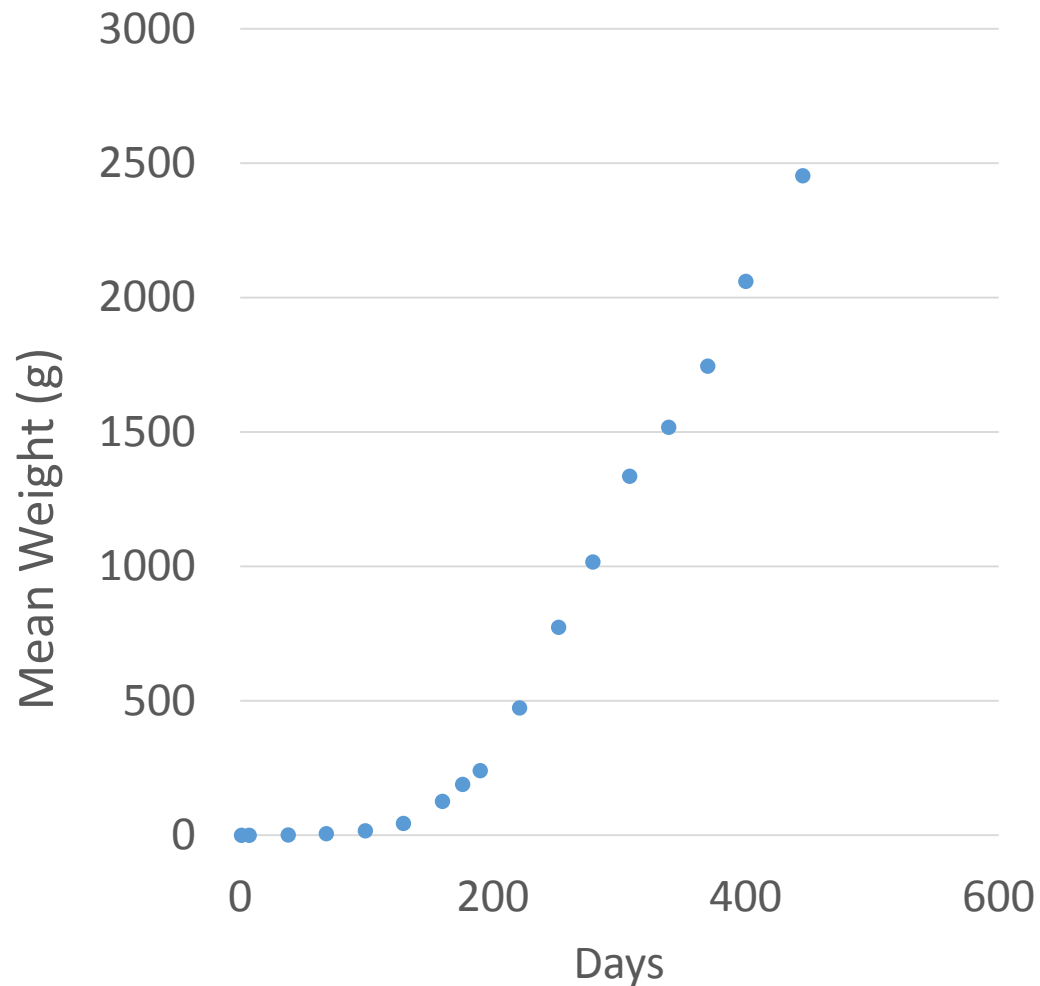


Superior Fresh Team

- Experts
 - ✓ Horticulture
 - ✓ Water chemistry
 - ✓ Biology
 - ✓ Aquaculture
 - ✓ Engineering & CAD
 - ✓ Food Safety – Microbiology
 - ✓ Mechanical-Electric
 - ✓ Sales
 - ✓ Human resources



Steelhead



- Intermittent 2.5-3 kg harvest
- USDA, Troutlodge, Riverence
- 84% HOG yield



Atlantic Salmon Germplasm Used to Date

- **Riverence**

- ✓ Rochester, Washington USA
- ✓ Cascade strain
 - freshwater adapted
- ✓ Mixed sex
- ✓ Available fall/winter

- **Stofnfiskur**

- ✓ Hafnarfjörður, Iceland
- ✓ Originating from Norwegian Mowi & Bolaks strains
- ✓ Land-Based Farming strain
- ✓ All-female
- ✓ Available year-round



Cascade, 5-6 kg



Cascade (top) & Stofnfiskur (bottom)



Stofnfiskur, 8.2 kg

Quarterly Atlantic Salmon Egg Importation

Expensive

- Eggs
- Customs broker
- Courier from airport

Proactive Investment in Time

- Health certificates & all documentation due at FWS 1-month before importation
- Highly regulated: US FWS, US DHS, US DA, FDA, State

Risky

- FWS can detain shipment for any reason for any period of time
- Long travel time – eggs can warm up
- Delays in customs, international flights, and lost packages

Atlantic Salmon Egg Supply: Reducing Risk

- **Identify two CPF egg suppliers**
 - ✓ One supplier to provide all-female eggs year round
 - ✓ 2nd supplier that is domestic
 - fall & winter egg availability at this time
- **Order extra eggs at least every 6-months**
 - ✓ Cold-bank fry/parr to maintain a backup cohort

1st Three Cohorts Cultured at UWSP NADF

- Riverence broodstock at *University of Wisconsin - Stevens Point Northern Aquaculture Demonstration Facility*, Bayfield, WI
- Hatched & cultured @ 8°C with 24-hr light; eventual S1 Smolts @ SF
 - ✓ 116 Cascades – 12 months
 - ✓ 216 Stofnfiskur – 11 months
 - ✓ 816 Stofnfiskur – 5 months





Hatching, 1st Feeding, & Smoltification at Superior Fresh

Hi-Tech RAS Developed at Freshwater Institute

- ✓ dual-drain culture tanks
 - 30 min HRT
- ✓ radial flow settlers
- ✓ drum filters
- ✓ fluidized sand biofilters
- ✓ forced-ventilated cascade columns
- ✓ low head oxygenation units
- ✓ ozonation



Culture Conditions

Photoperiod

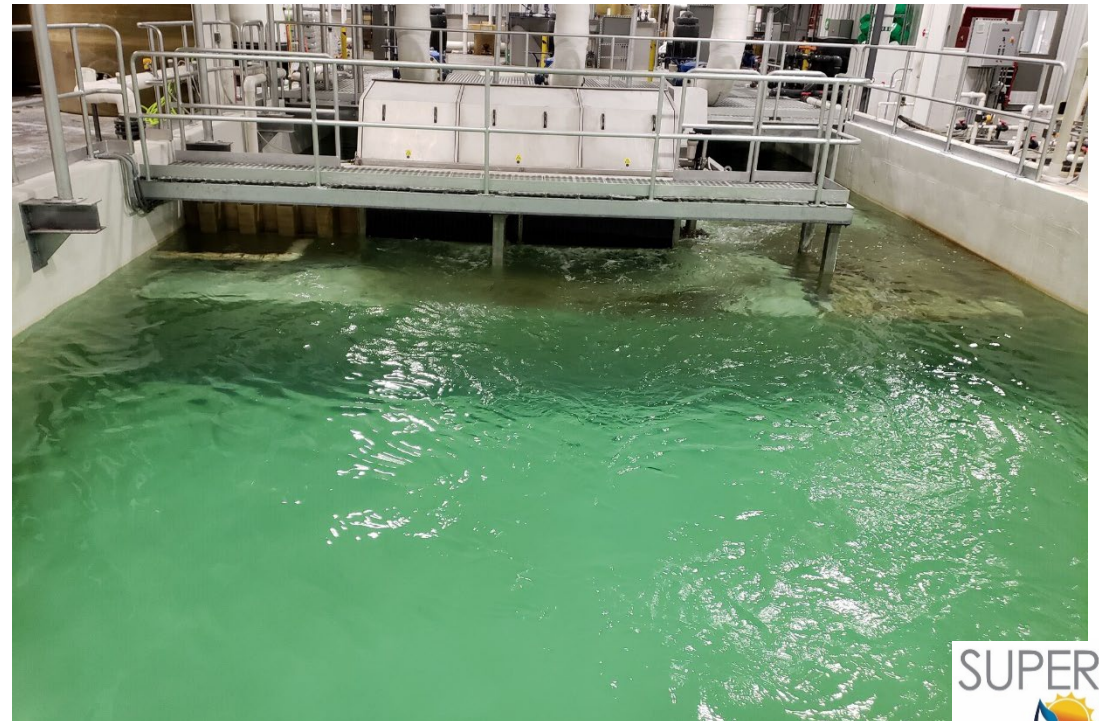
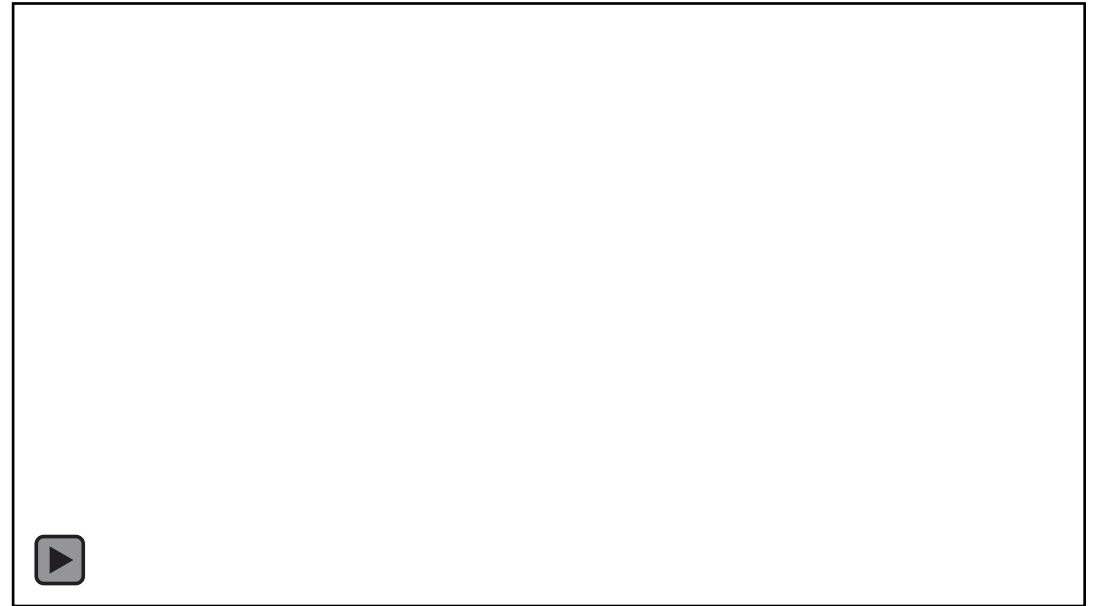
- 24-hr continuous light except smolt tanks (12:12 for 6-8 weeks) for S₀ smolt

Temperatures

- | | |
|-------------------------|--------|
| • Hatch | < 8°C |
| • First feed | 11°C |
| • Parr/smolt/post smolt | 11.5°C |
| • Growout | 15°C |

Salmon Growout RAS: Mean Water Quality

- $\text{NO}_3\text{-N}$ 84 ppm
- $\text{NO}_2\text{-N}$ 0.08 ppm
- TAN 0.8 ppm
- CO_2 14 ppm
- O_2 100-120% sat
- Temp 15°C
- Low color & turbidity
- Low Na^+ & Cl^-



Certified Organic Salmon Feed

Skretting Optiline RC Organic

- 42% protein and 30% fat
- Fish meal, fish oil, organic barley, vegetable oil, natural astaxanthin
- Improves fecal pellet stability

Costs more than commodity feed,
but market prefers this story

Salmon Finishing

- Standard Operating Practices
 - ✓ 6-day depuration in PRAS w/o feed
 - w/o feed 1-day prior to transfer to purge
 - ✓ 3-4 hr HRT well water flushing @ 10°C
 - ✓ Disinfect w/ H₂O₂ between harvests
- Fantastic flavor profile
 - ✓ No off flavor detected by staff or reported by customers
 - ✓ Geosmin & MIB depuration kinetics to be determined in Sea Grant study
- Finishing flow is discharged



Post-Harvest Stunning and Hand Processing



Diseases and Parasites

No major fish health events

A little fungus during incubation, fry, & parr culture



No vaccination, antibiotics, formalin, or pesticides used



No sea lice or kudoa

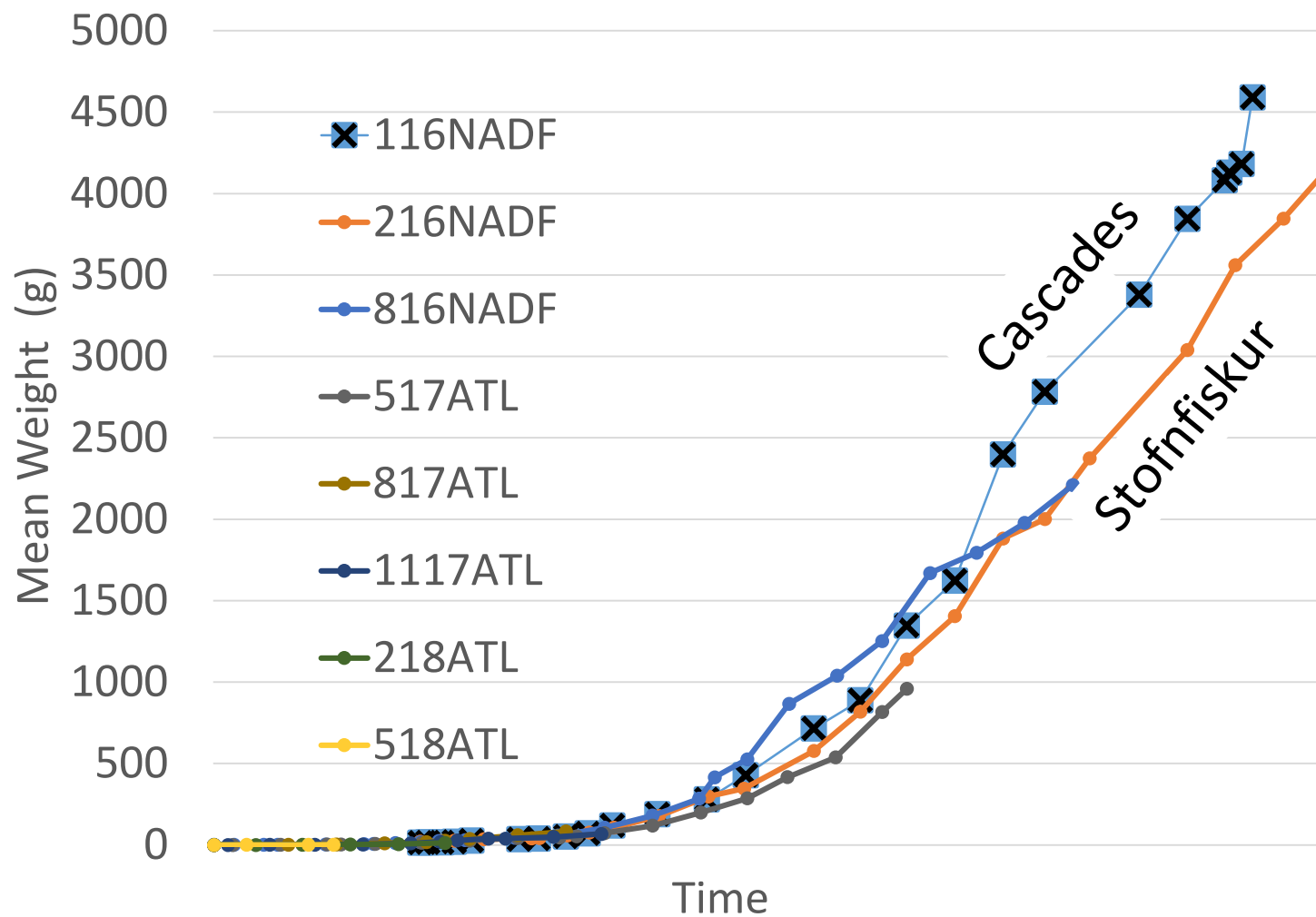


No ISAV, IPNV, VHSV, OMV, SVCV, *A. salmonicida*, *R. salmoninarum*, *Y. ruckeri*, *M. cerebralis*, *C. Shasta*, or *K. thyrsites*

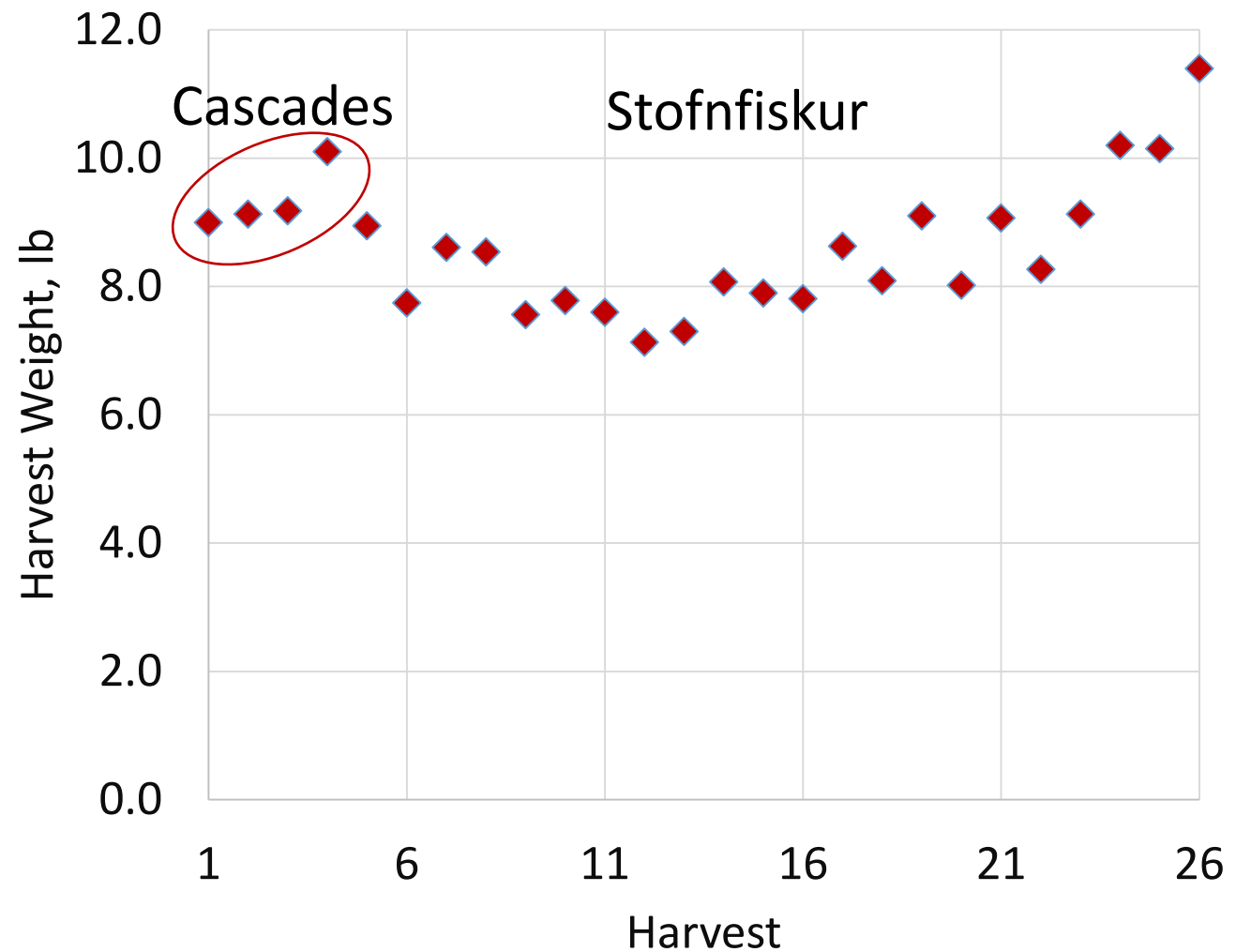


No escapees

Atlantic Salmon Growth



Harvest Size



Performance Summary

- **Feed conversion** 1.1: 1
- **Finishing Weight Loss** 3-5%
- **HOG Yield**
 - ✓ Cascades 93% ± 1%
 - ✓ Stofnfiskur 88% ± 5%

Performance Summary

Mean growth, starting at ~800 g

- Cascades 416 g/month
- Stofnfiskur 349 g/month

Maturation at Harvest

- Cascades 0%
- Stofnfiskur 1st cohort 17%
- Stofnfiskur 2nd cohort 2%

Behavior

- Cascades domesticated, ~ like trout, less startled
- Stofnfiskur flee to bottom when startled

Atlantic Salmon Production Goals

2018 on target to **exceed** design
production levels by **10%**

2019 could **exceed** design
production levels by **35%**

How many RAS Atlantic salmon
farms have achieved their intended
design production levels?

- **Mercury and PCB's**

- ✓ below quantifiable limits

Quality Attributes of Superior Fresh Atlantic Salmon Fillets

- **Omega 3 fatty acids
per 100 g fillet:**

- ✓ 562 ± 47 mg EPA
 - ✓ 1021 ± 44 mg DHA
 - ✓ 144 ± 10 mg ALA



Premium Pricing

Typically highest priced salmon
fillet at the seafood counter

Seafood Watch®



Address Market Needs

- **Ranked “Best Choice” by MBA**
- **Best Aquaculture Practice (BAP) Certified**
- **Local production**
- **Organic feed**
- **Great story!**
- Fillet has no marks from vaccination or sea lice, & no kudoa, antibiotics, pesticides
- **Highly traceable**
- **Consistent production**

Superior Fresh has pioneered a sustainable production model

- Maximum nutrient capture and revenue as an IMTA: 1 ton feed => 10 ton
- Zero discharge from production or processing systems & zero escapees
- Obligate pathogens and sea lice are excluded
- Fillet quality is unsurpassed
- Extremely positive market feed-back & pricing

Conclusions

Conclusions

Aquaponics can produce Atlantic salmon & greens

Atlantic salmon perform well in freshwater RAS

Superior Fresh is applying well proven, science-based technology taken from 2 decades of R&D

Superior Fresh has benefited from many partners

Critical research remains. Requires input from USDA ARS, TCF, NADF, CtrlAQUA, industry, others



Thank You!

