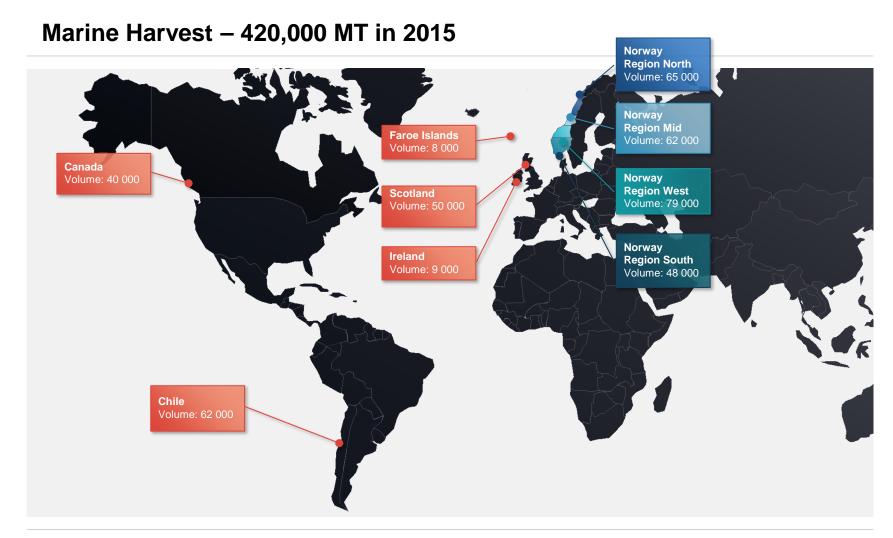


# Salmon Transfer: Options for Pumping Entire Tank to Grade/Harvest

Ragnar Joensen, Group Technology Manager, Marine Harvest

AIW Roanoke, Aug 2016





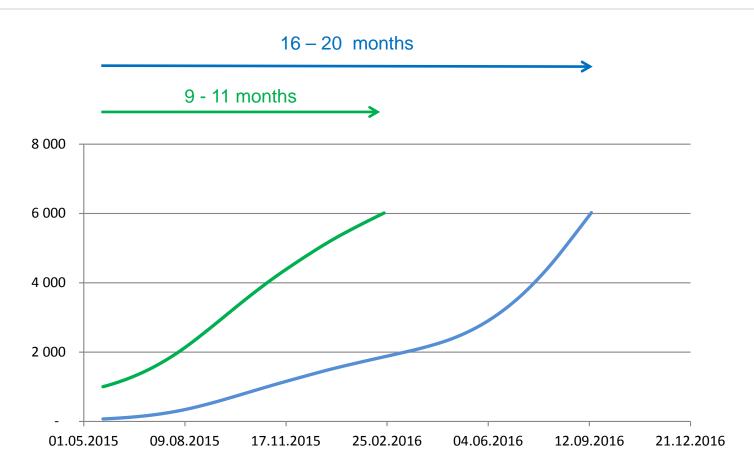


# **Landbased production – 15,000 MT**





#### Production time in sea decreases with larger smolts – 1 kg vs 70 g



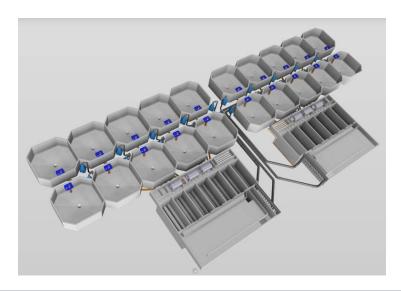


#### Increasing landbased smolt and post-smolt production



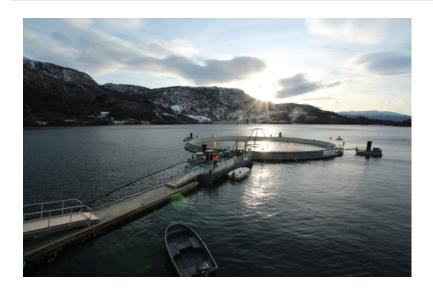
Marine Harvest FW smolt facility "Steinsvik" in West Norway

Illustration of post-smolt facility in MH Faroes, increasing smolt size to 650 g



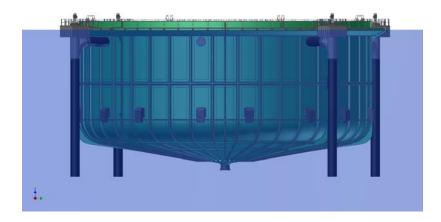


#### Marine Harvest also test semi-closed production in sea



Floating semi-closed tank at Marine Harvest Norway site "Molnes"

The tank is 21 000 m3, water being pumped in from 30 m depth to prevent sealice and stabilizing temperature

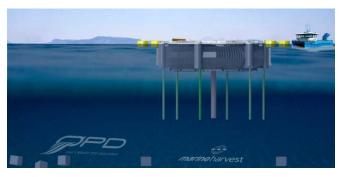




## Potential closed production systems in sea



The Egg



**The Marine Donut** 



Farming in Ship



FW facility Steinsvik 2015

MH Norway



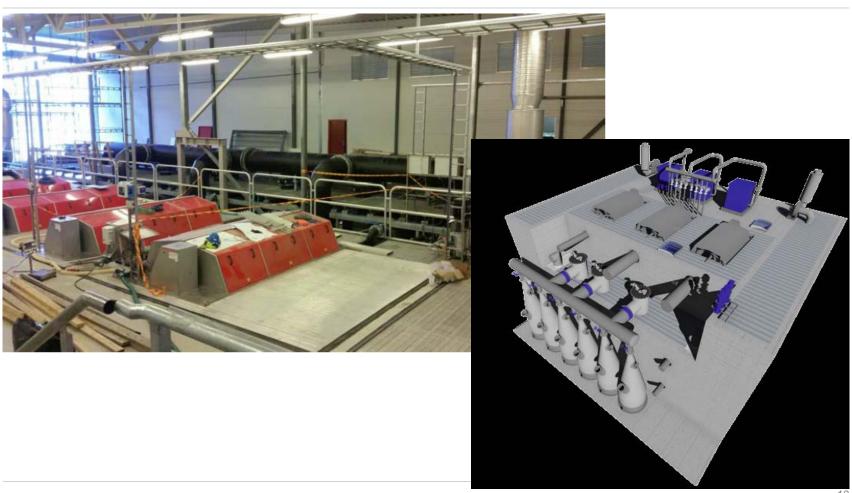


Tank volume: 11,000 m<sup>3</sup> Annual prod: 1,200 MT Main hall: Two systems with 6 x 800 m<sup>3</sup> tanks



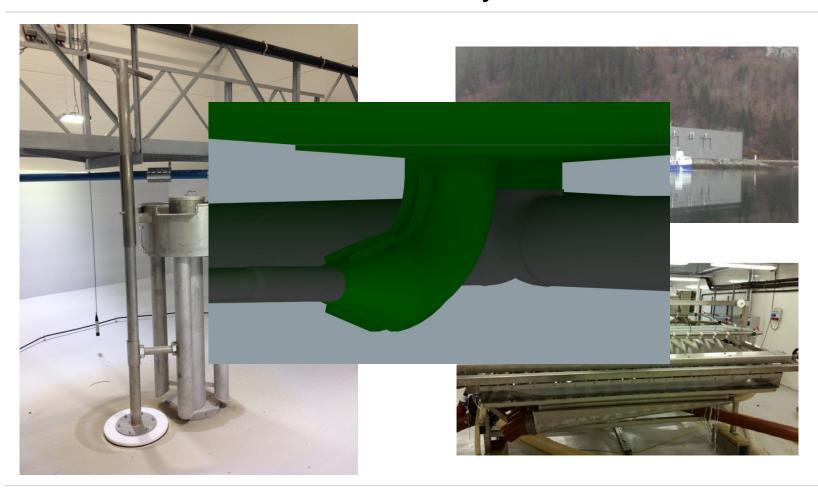


## **Kruger Kaldnes - recirculation**





## 800 m³ tank with built-in fish transfer system





## Fish pumped from tank to size grading or sea

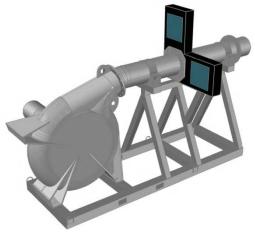




# Echo sensor for crowding fish









Postsmolt facility Laxa 2017
MH Faroes

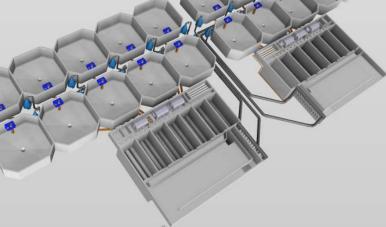


### **Postsmolt facility Laxa – Finalized 2017**



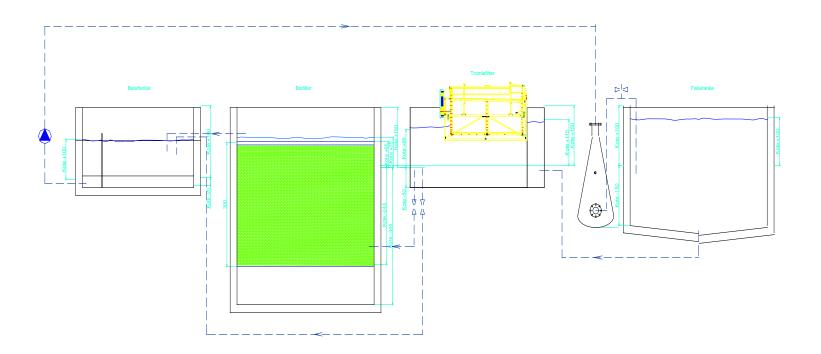
Tank volume: 8,000 m<sup>3</sup> Annual prod: 1,200 MT

#### Two systems with 10 x 400 m<sup>3</sup> tanks



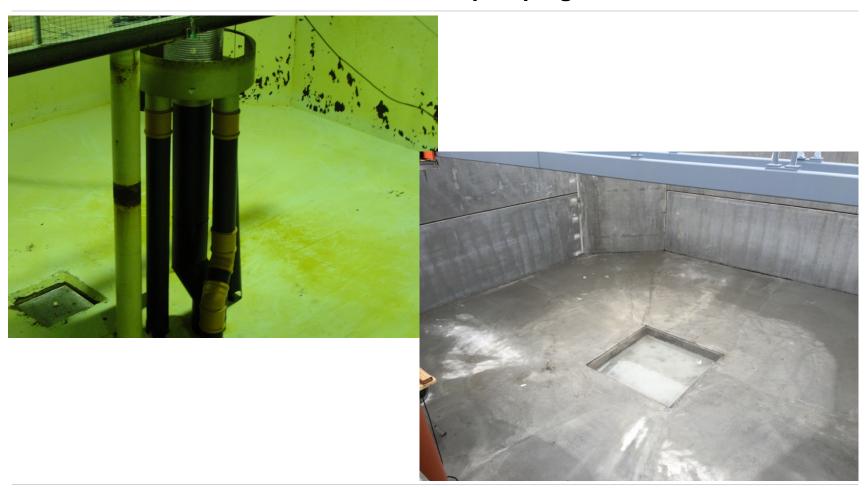


# **Recirculation system**





## Lowered area in tank to collect fish for pumping





#### Fish pumped from tank to size grading or to truck

