

Seafood of the Future May Come From Unexpected Sources

Institute of Food Technologists

CHICAGO (Newswise) — The fish or seafood you eat in the future may come from some unexpected sources, according to the latest series of interviews from the Institute of Food Technologists (IFT) [FutureFood 2050](#) [1] publishing initiative. In this series, FutureFood 2050 talks with an oceanographer, a chef, a biochemist, an advocate, and an entrepreneur about new and innovative ways to address the global challenge of feeding the world healthfully with limited resources.

“Science and technology are making it possible to generate new sustainable solutions that will help us meet the growing demands for more fish, shellfish and other aquatic species,” said Mary Ellen Camire, PhD, CFS, food science professor at the University of Maine and Institute of Food Technologists (IFT) president elect. “Ultimately this will not only protect the environment, but it also generates new businesses driven by sustainability.”

The experts and visionaries profiled for FutureFood 2050 this month include:

- [Sylvia Earle](#) [2]: Chair of the Deep Ocean Exploration and Research Center and National Geographic explorer-in-residence who has dedicated her time to marine conservation and improving the environment
- [Rick Moonen](#) [3]: Well-known chef and sustainability activist who is only serving fish that are caught or farmed in ways that don't harm the environment
- [Scott Nichols](#) [4]: A trained biochemist and the Director of Verlasso, where they are using genetically engineered feed, rather than fish, to feed their stock in Patagonia Chile
- [Malcolm Beveridge](#) [5]: Former Director of Aquaculture and Genetic Improvement at the WorldFish in Zambia who is advocating the adoption and expansion of aquaculture facilities in Africa
- [Josh Goldman](#) [6]: The founder and CEO of Austrailis in Vietnam, the world's largest and only vertically integrated barramundi producer that is focused on sustainable fish farming on land and at sea

In her podcast, Sylvia Earle explains. “We now know so much about water quality, about the actual nutrient cycles, about what it takes to grow animals in effective and humane ways that were simply not thought about in the early days of aquaculture. I think that there is a change coming because successful systems are the ones that do take the new knowledge into account.”

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FutureFood 2050 is a multi-year program highlighting the people and stories leading the efforts in finding solutions to a healthier, safer and better nourished planet to feed 9 billion+ people by 2050. Through 2015, the program will release 75 interviews with the world's most impactful leaders in food and science. The interviews on the future of fish are the fifth installment of FutureFood's interview series, following sustainability, women in food science, food waste, and food security and nutrition in Africa.

Next year, FutureFood 2050 will also debut a documentary film exploring how the science of food will contribute solutions to feeding the world.

For more information, please visit FutureFood2050.com to subscribe to monthly updates, learn more about the project and read the latest news on food science.

About IFT

This year marks the 75th anniversary of the Institute of Food Technologists. Since its founding in 1939, IFT has been committed to advancing the science of food. Our non-profit scientific society—more than 18,000 members from more than 100 countries—brings together food scientists, technologists and related professionals from academia, government and industry. For more information, please visit ift.org [7].

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[1] <http://futurefood2050.com/>

[2] <http://futurefood2050.com/a-sea-change-for-land-based-aquaculture-audio/>

[3] <http://futurefood2050.com/sustainable-seafood-dives-into-the-mainstream/>

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