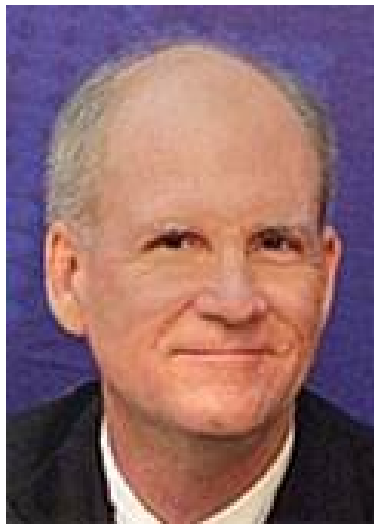




Potential to Increase Global Tilapia Production

Kevin Fitzsimmons

University of Arizona, USA



global aquaculture
the alliance

KEVIN FITZSIMMONS

University of Arizona, United States

Dr. Kevin Fitzsimmons is a professor and extension specialist of environmental science at the University of Arizona, where his research and extension work is focused on tilapia aquaculture.

He is a past president of the U.S. Aquaculture Society and World Aquaculture Society.

Fitzsimmons holds an adjunct professorship at the Asian Institute of Technology in Thailand, and serves as a consultant to the China Department of Agriculture and other entities on tilapia production and processing.

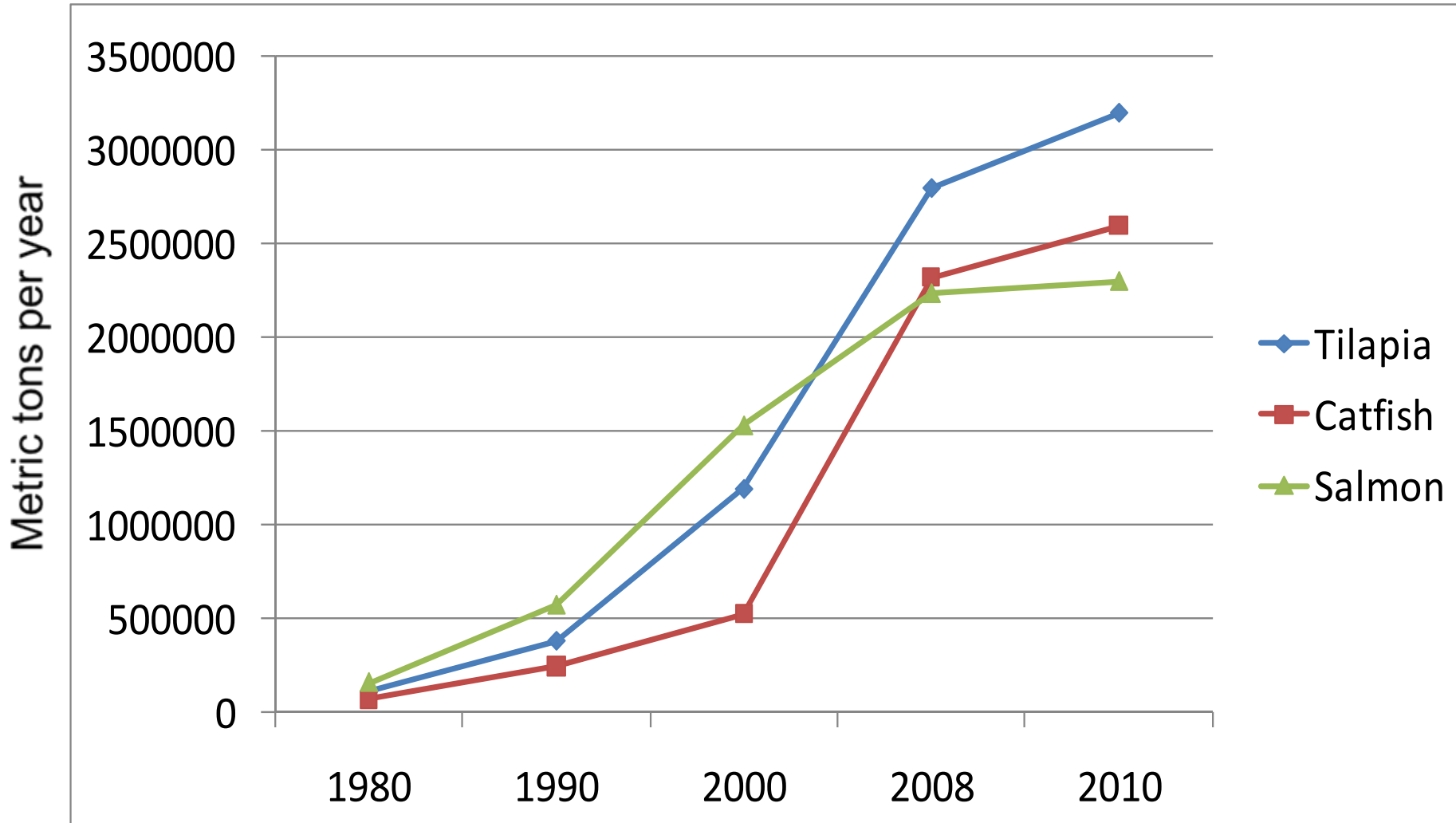


Tilapia: the most important aquaculture fish of the 21st century

- Tilapias are second only to the carps as a farmed food fish.
- But tilapia have unique characteristics that will facilitate its continued growth to someday surpass carp production.
- Where and how will tilapia production increase?



Major farmed fishes



Comparison of major farmed fishes

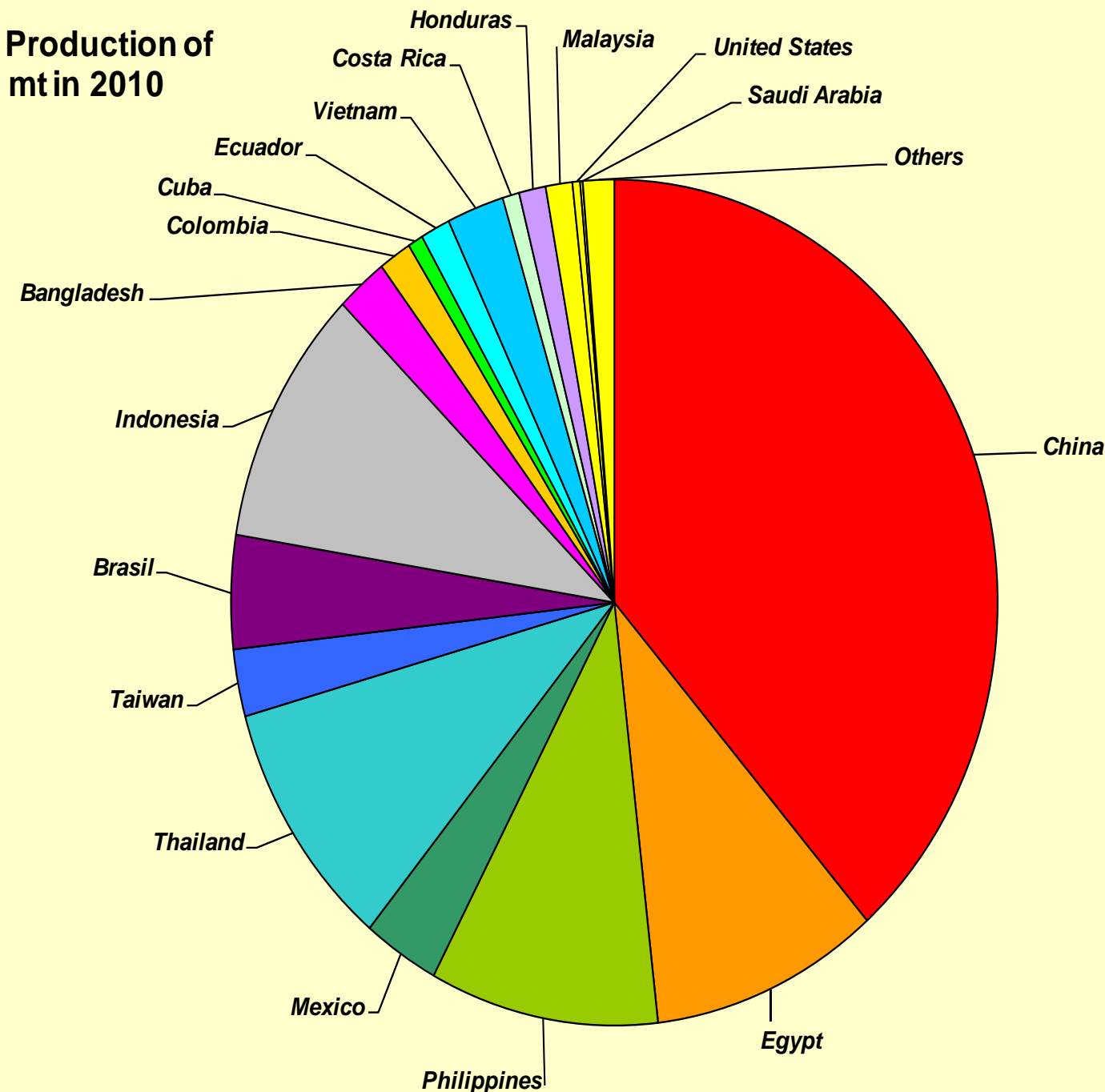
Species	Geography	Consumers	Fish meal	Systems	Freshwater or Marine
Salmon	Regional	Global	Moderate	Cages	Requires both
Carps	Global	Regional	Minimal	Ponds & cages	Freshwater only
Catfish	Global	Global	Minimal	Ponds & cages	Freshwater only
Sea bass, cobia, snappers	Global	Global	High	Cages, recirc systems	Marine only
Tunas	Regional	Global	High	Cages	Marine only
Tilapia	Global	Global	Minimal	Ponds, cages, raceways, recirc systems	Either

Subsistence and Export Commodity

- Tilapia is unique in its role as a livestock animal grown by subsistence farmers in developing countries around the world.....
- And it is widely grown and exported to high value markets to be served in expensive restaurants and grocery stores
- Commodity or specialty crop - BOTH, like chicken

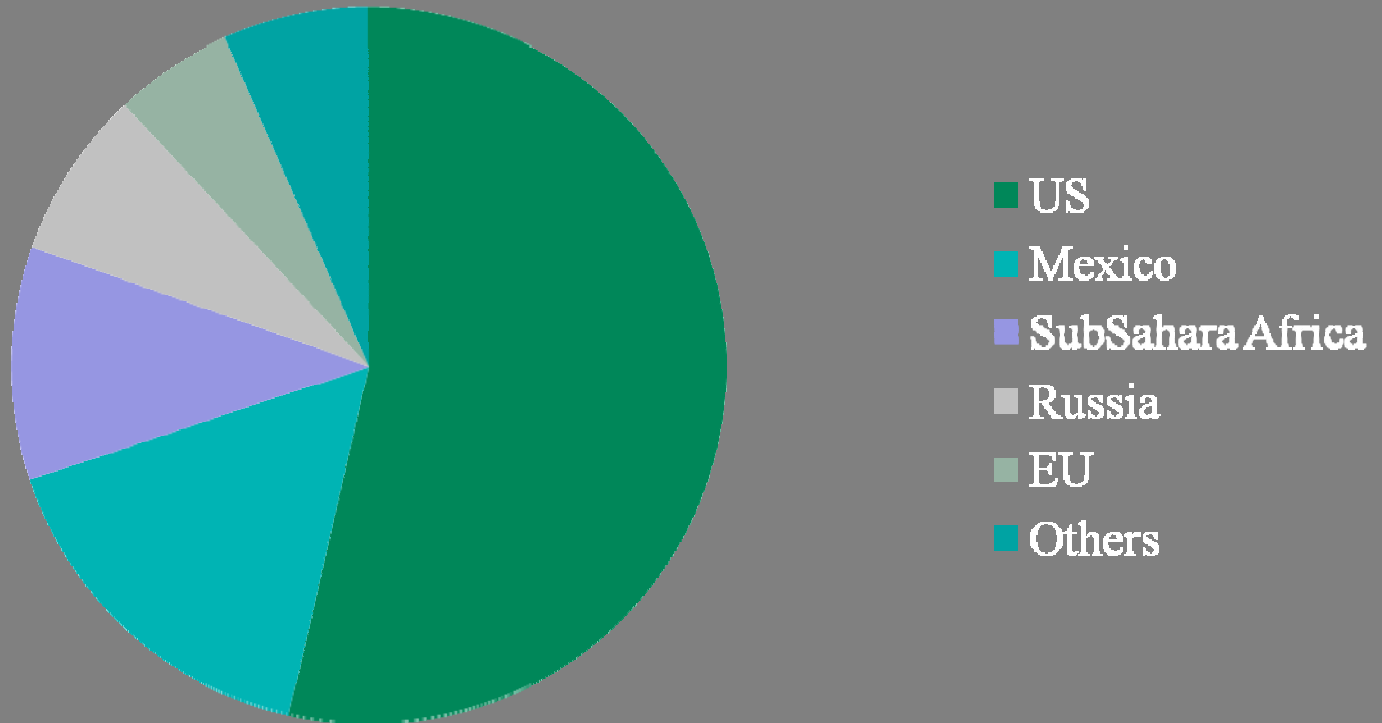


World Tilapia Production of 3,200,000 mt in 2010

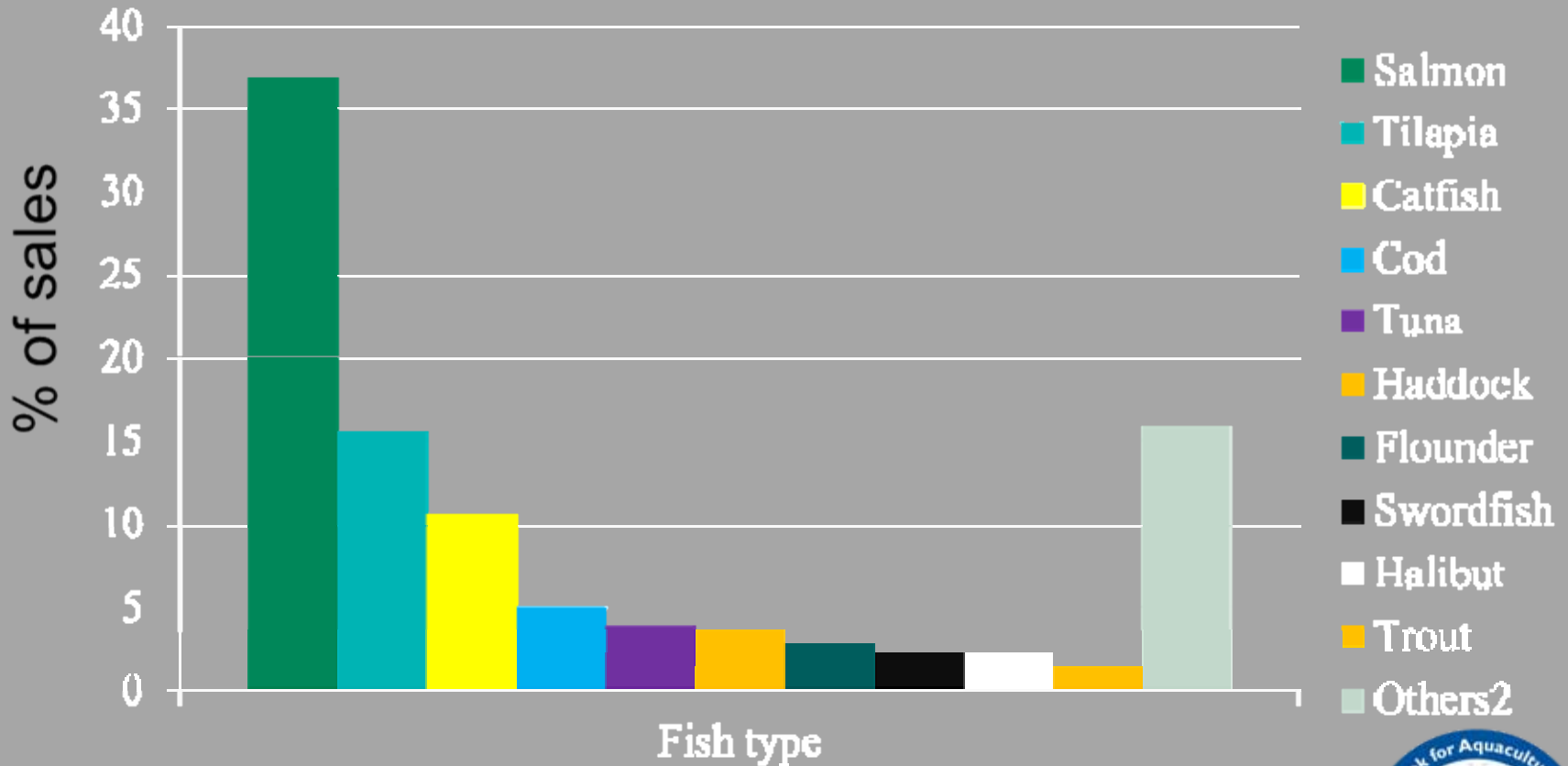


2008 Tilapia exports from China

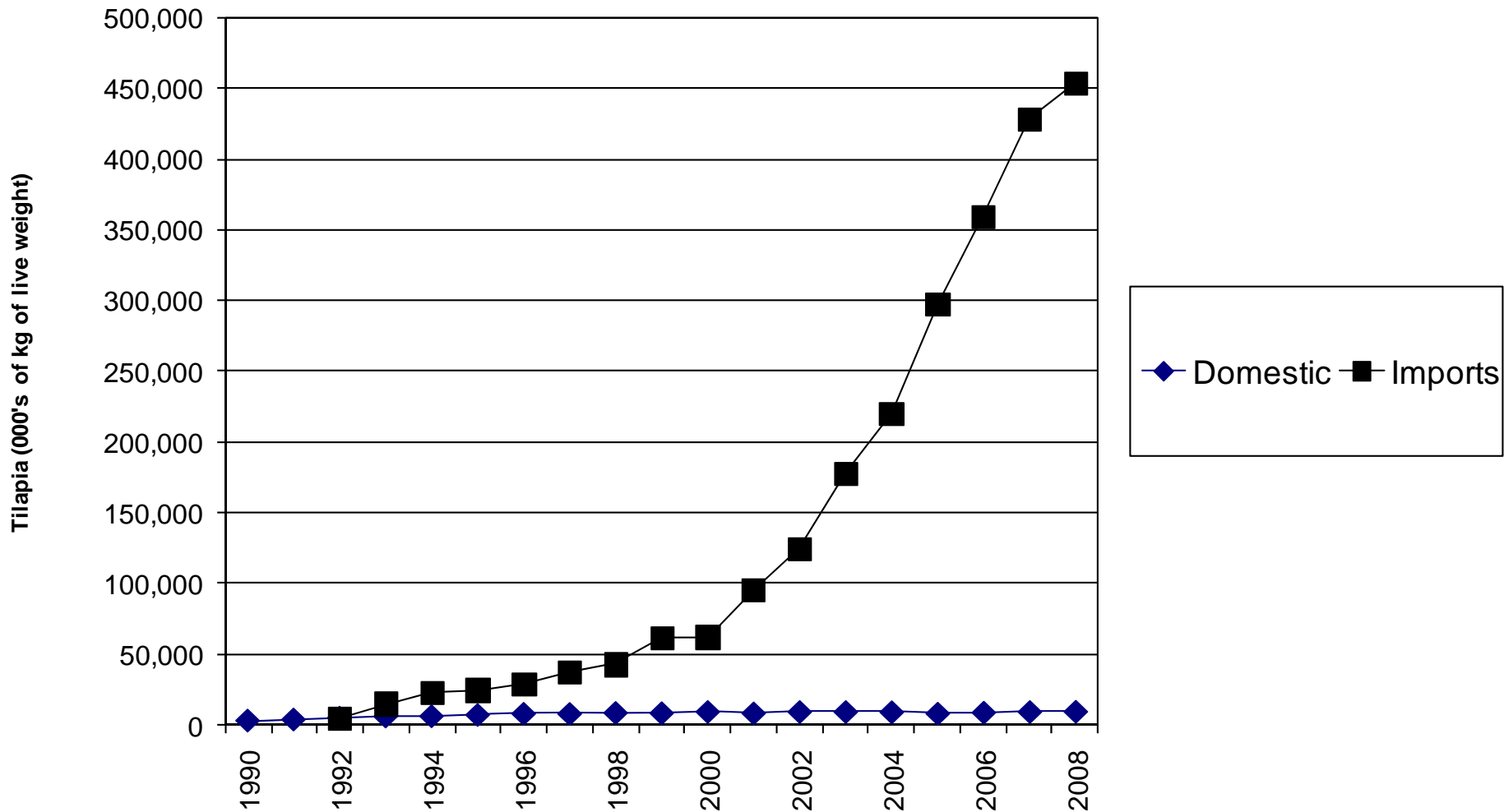
Sales volume = 224,359 mt



Percentage of US finfish grocery sales



US Consumption of tilapia from domestic and imported sources



US Tilapia consumption (imports and domestic)

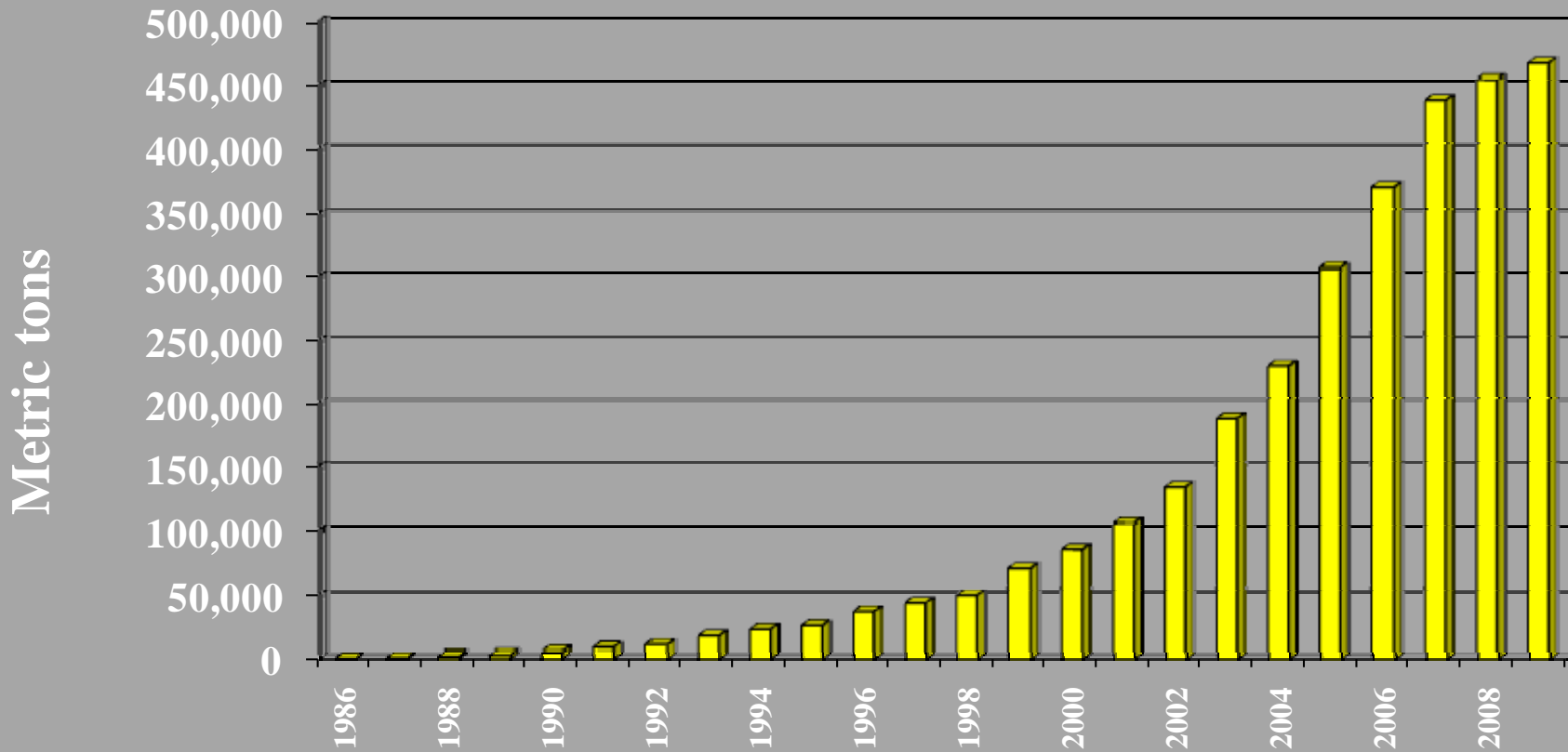
306,410 mt of live weight (equivalent) – 2005

368,295 mt of live weight (equivalent) – 2006

437,000 mt of live weight (equivalent) - 2007

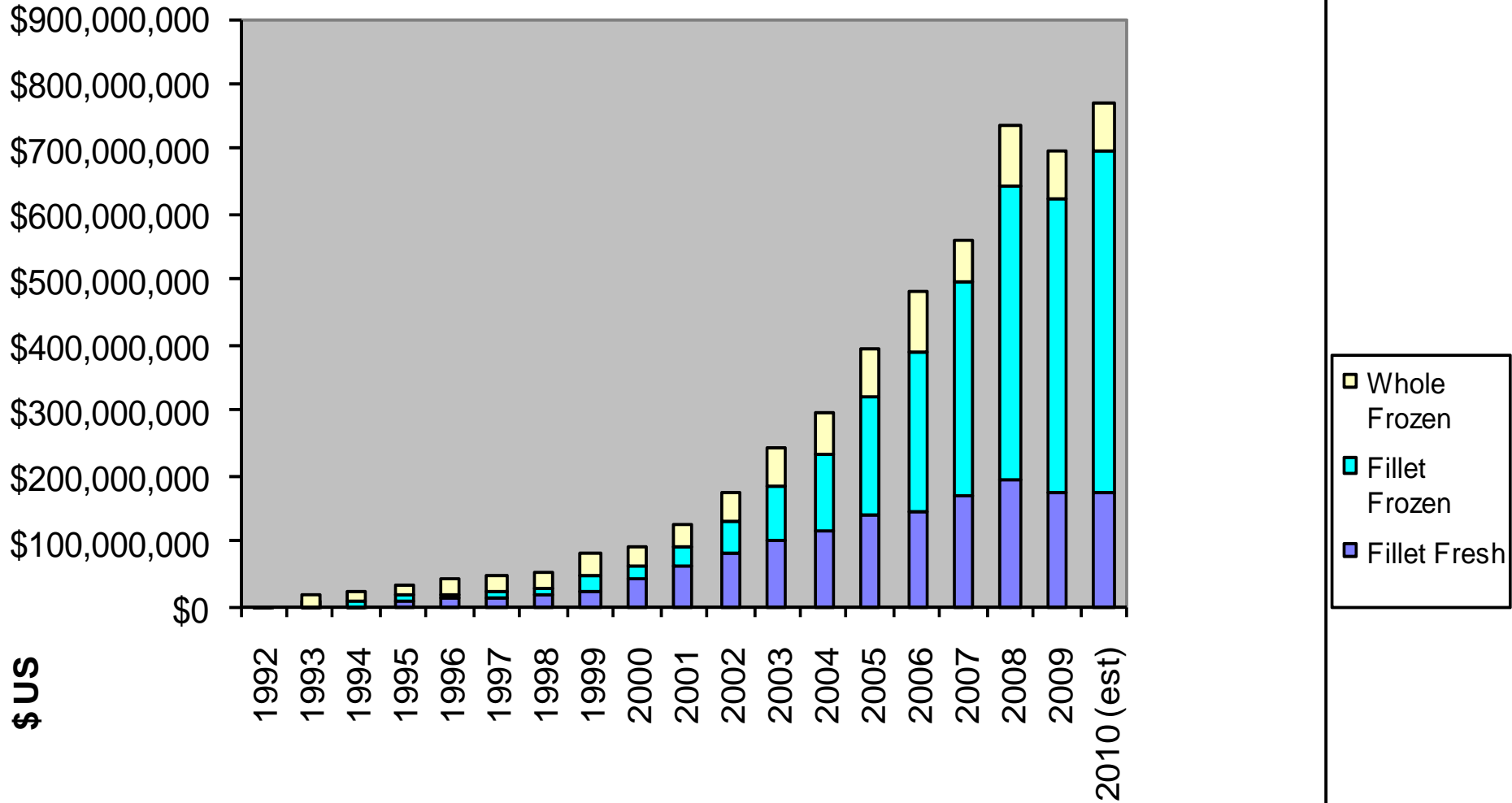
453,264 mt of live weight (equivalent) – 2008

465,953,089 mt of live weight (equivalent – 2009)



\$482,742,515 (2006), \$559,788,809 (2007), \$734,450,306 (2008) \$696,085,981 (2009) **\$ 760,000,000 (2010)**

Value of Tilapia product forms imported to the U.S.



US Sales of tilapia

- Imports in 2010 will be **\$760,000,000**
- US production of 20,000,000 lbs at farm
- 2010 US tilapia farm-gate sales will be over **\$60,000,000**
- 2010 US Tilapia Sales estimate –
 $\$760,000,000 + \$60,000,000 =$
\$820,000,000



Tilapia

- Model for how aquaculture industry should develop
- Global demand, variety of production systems and geographic regions, some vertically integrated
- Environmentally sustainable – “Green Aquaculture” (no fish meal required in the diet, no antibiotics, many farms use effluents for crops)
- Vaccines available for Strep infections.



Where will additional stocks of tilapia come from to maintain increased supplies?

- Faster growing fish with better fillet yield from selective breeding programs.
- More fish from existing farms – more intensive
- Integrated farming with effluents going to field crops
- Polyculture with shrimp and other fish
- Additional new farms in major producing countries



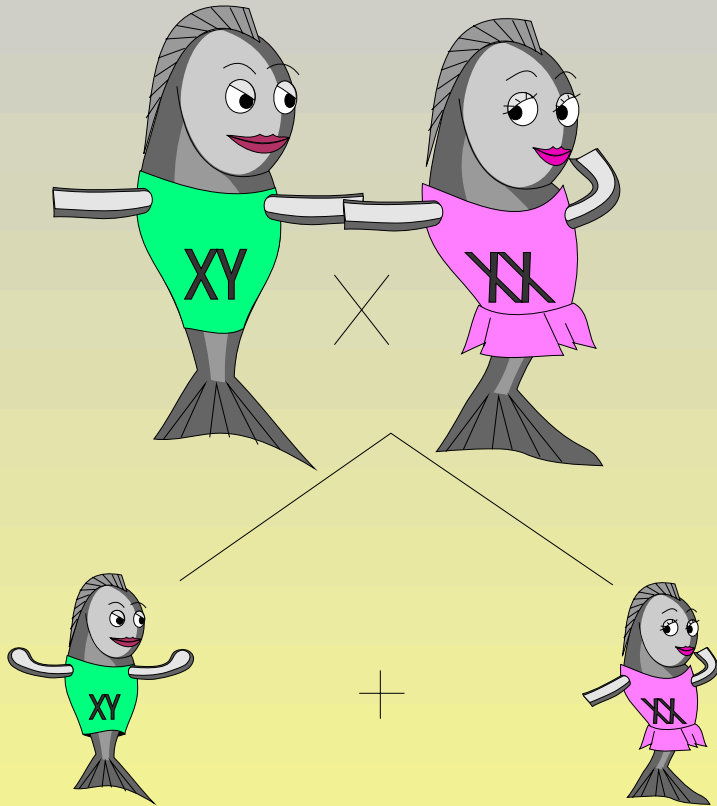
Selective breeding and genetic improvements

- Excellent breeding programs
 - G.I.F.T. - Malaysia
 - Genomar - Brazil and Norway
 - Chitralada – Thailand
 - TabTim – Thailand (CP Group)
 - GIFT Excell - Philippines
- YY Supermale - Philippines and Swansea, Egypt and Indonesia



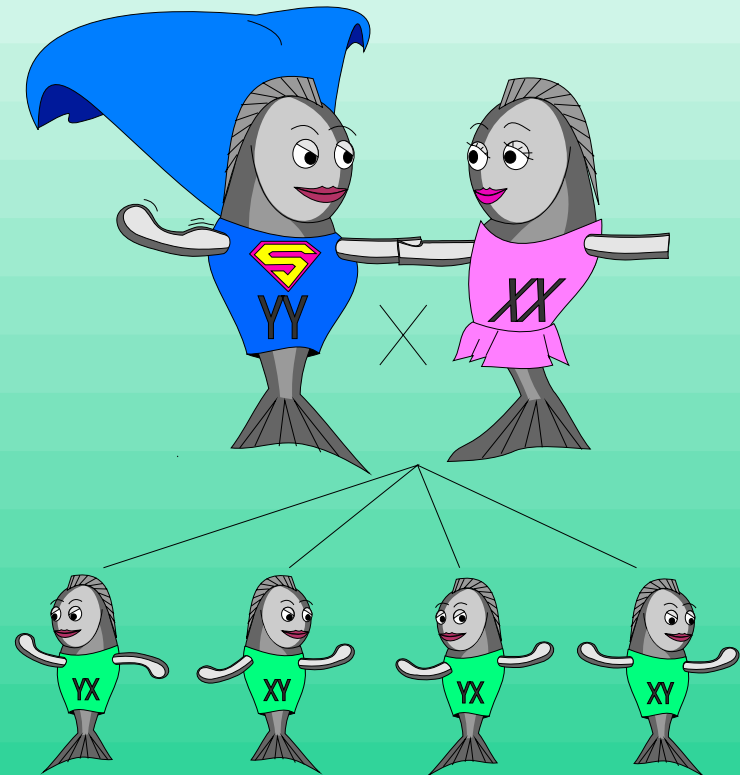
The YY male technology

THEN



Normal crosses produce equal proportion of males and females

NOW



YY males produce only male progeny (GMT[®])

Continued growth globally

Taal Lake, Philippines,
2007



Taal Lake, Philippines,
2009

More cages, better breeds,
better feeds and checking
water quality



Regions of rapid production growth

- Vietnam – conversion of catfish cages to tilapia in Mekong, and culture in all regions
- Indonesia – cage culture, polycultures, rice culture
- Malaysia – government support and private sector investment
- Brazil – lots of available water, labor, land, feed
- Thailand – better reporting, shrimp polyculture
- Egypt – continued intensification
- Sub-Saharan Africa - commercialization

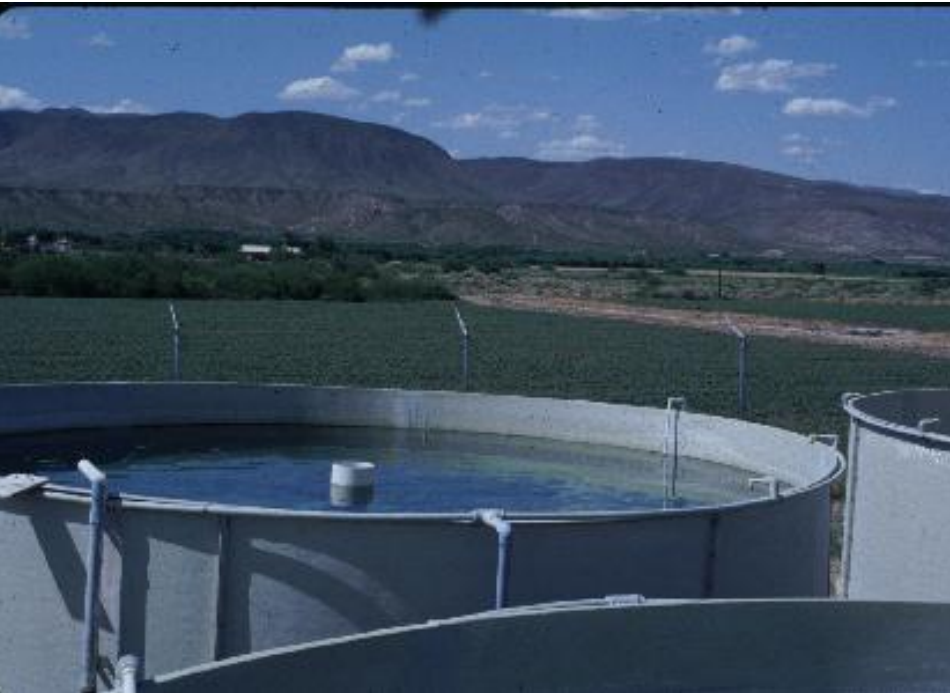


Integrated Farming Systems

Tilapia farm effluents to irrigate and fertilize field crops: Grapes, wheat, olives, barley, sorghum, cotton, melons, peppers

Safford, AZ

Marana, AZ





Tilapia and
citrus in
Hainan, China

Desert Springs
Tilapia,
Hyder AZ
Olives, wheat,
alfalfa





Polyculture

Gracilaria

Shrimp



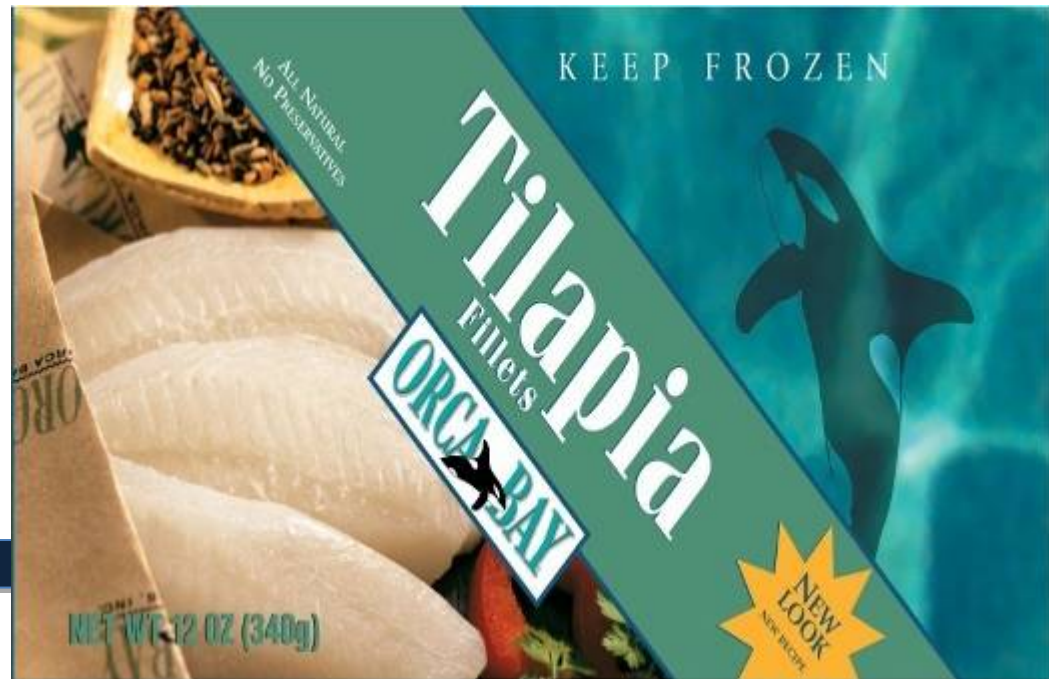
Tilapia



Improvements in packaging



IQF Fillets
in re-sealable
packages





TiLoveYa
Boneless & Frozen Fresh Tilapia Fillets

Lemon-Dill

NET WT 16 OZ (1 LB) 454g

Serving Suggestion. Enlarged to show texture.

TiLoveYa
FARM RAISED

All Tilapia are not created equal. Natural TiLoveYa[®] for lovers of healthy food.

TiLoveYa
Boneless & Fresh Frozen Fillets

Tilapia

SKIN ON
BEST FOR BARBECUE
KEEP FROZEN

All Tilapia are not created equal. Zero Toxin TiLoveYa[®] for lovers of healthy food.

Available Packages

HQ Sustainable Maritime Industries, Inc.
HQ 10000
10000
10000
10000

TiLoveYa
GUTTED & SCALED

Frozen Tilapia

All Tilapia are not created equal. Zero Toxin TiLoveYa[®] for lovers of healthy food.

As seen on "Business and Beyond" and "World Business Today" with Alexander Jorg.

Available Packages

HQ Sustainable Maritime Industries, Inc.
HQ 10000
10000
10000
10000

TiLoveYa
Boneless & Fresh Frozen Fillets

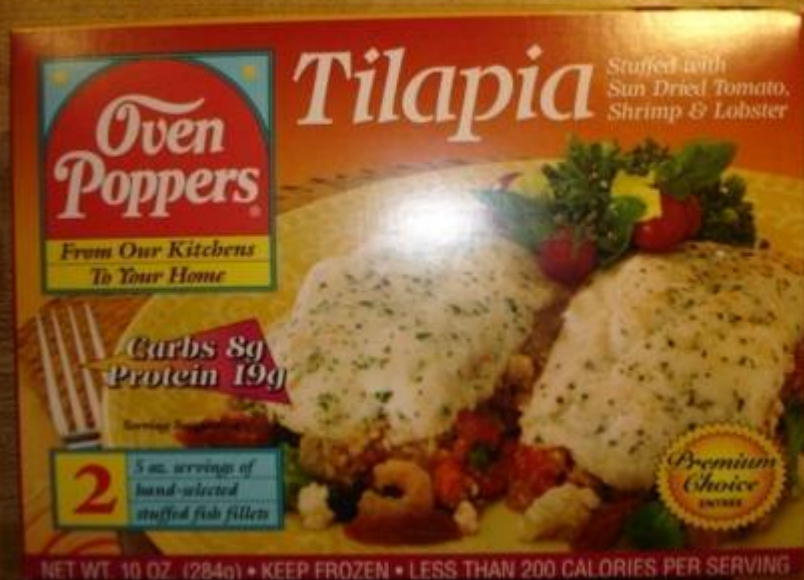
Tilapia

All Tilapia are not created equal. Zero Toxin TiLoveYa[®] for lovers of healthy food.

As seen on "Business and Beyond" and "World Business Today" with Alexander Jorg.

Available Packages

HQ Sustainable Maritime Industries, Inc.
HQ 10000
10000
10000
10000



New product forms

Smoked tilapia



Sashimi grade tilapia



Tilapia and food service

- On almost all cruise ships
- Starting to appear on airlines
- Increasingly with schools, hospitals and prisons
- Several prisons have their own tilapia farms



Courtesy: Eric Roderick

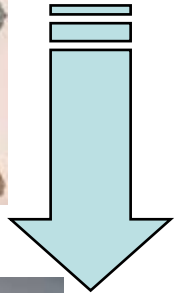
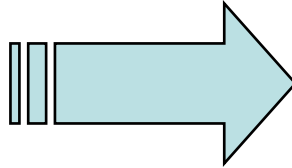


Tilapia in Long John Silver's

McDonald's
and other
fastfoods could
double tilapia
global demand

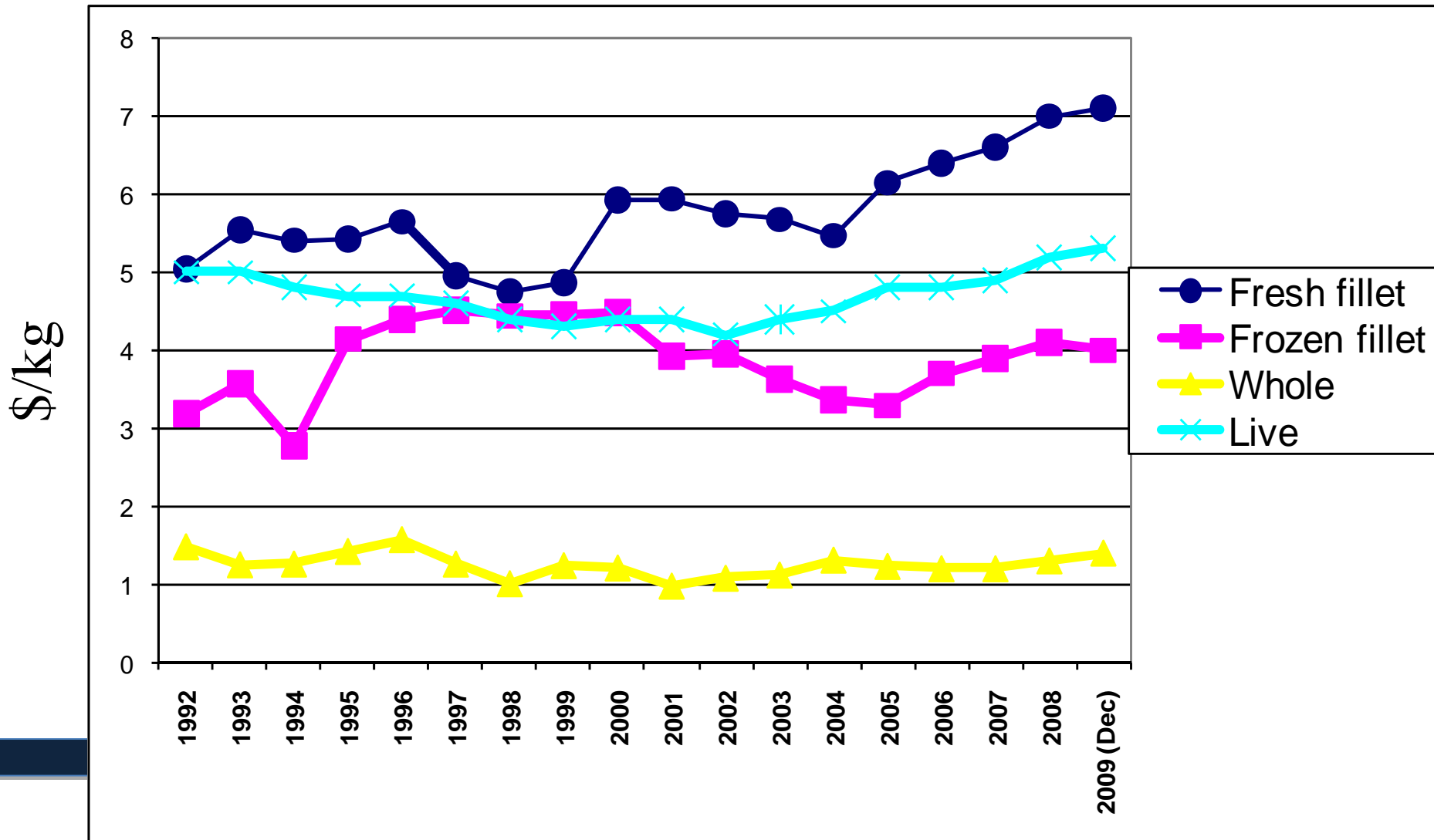


Byproducts - Tilapia Leather



Global Tilapia Market Trends

Prices have been constant, only fresh fillets have increased significantly, will not see increases beyond inflation

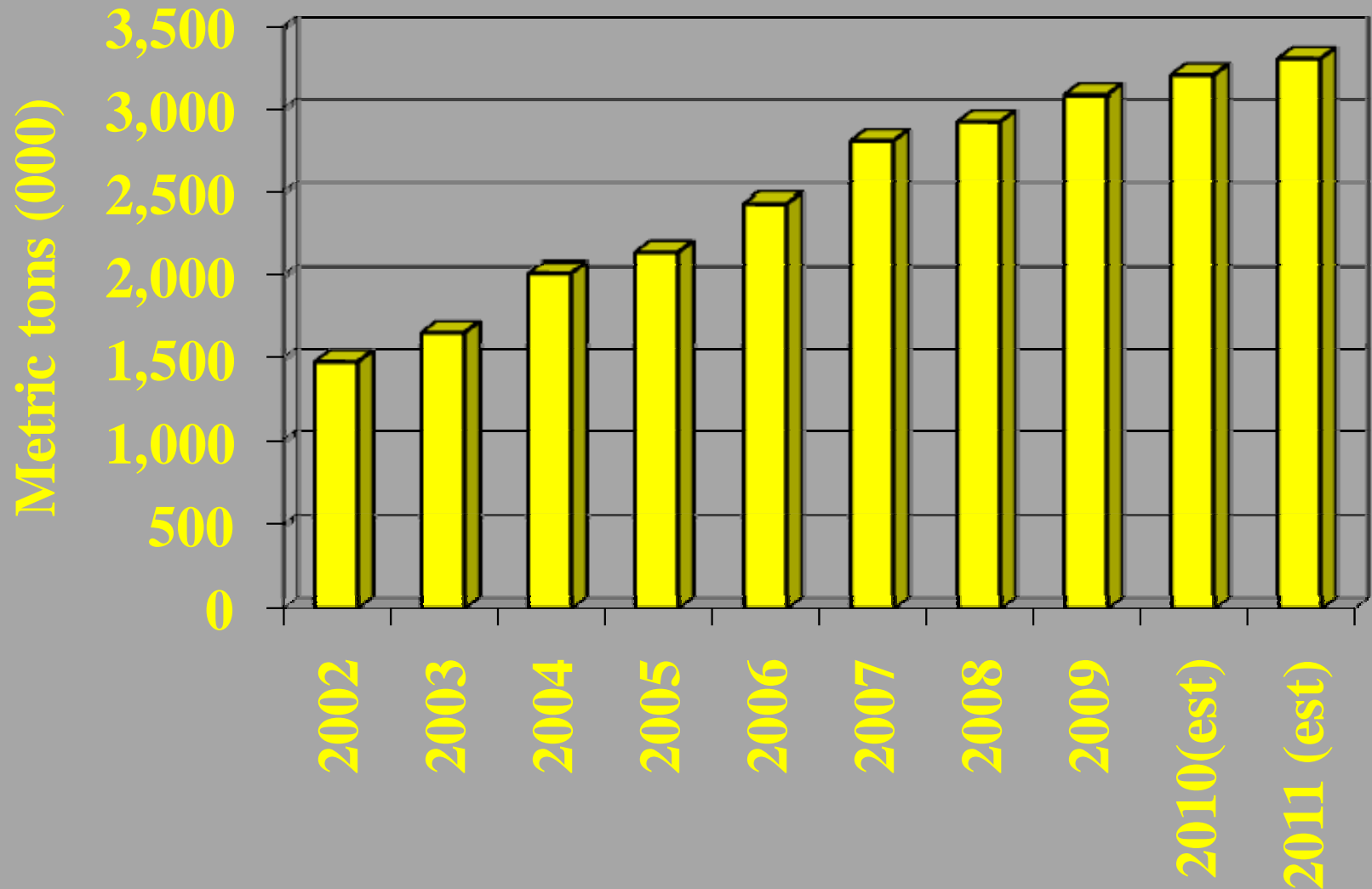


Global Aquaculture Tilapia Sales

- For year 2000 =US \$ 1,744,045000
(FAO FishStat 2007)
- 2005 sales = \$ 2,457,312,000
(FAO FishStat 2007)
- 2010 sales >\$ 5,000,000,000



Future global tilapia aquaculture



Conclusions

- Global tilapia production exceeded 3,078,000 metric tons in 2009 and will be 3,200,000 in 2010.
- Constantly improving farming, processing and packaging for food safety, quality assurance, traceability and environmental safeguards (with little increase in price).
- Other aquaculture species will follow the tilapia model.

