



Scottish Technical Standard published

A technical standard for Scottish finfish aquaculture has been published by the Scottish government.

Alongside establishing training requirements, the standard will help ensure all finfish farms in Scotland have the appropriate equipment and operational procedures to minimise the risk of escapes.

The standard applies to the farming of all species of finfish in Scotland with all equipment expected to meet the requirements by 2020.

This technical standard is the result of wide ranging discussions involving industry representatives and associated stakeholders, who met under the auspices of the Improved Containment Working Group, set up by Marine Scotland in 2009 and chaired by Marine Harvest's Steve Bracken.

Opportunity Knox



Scottish Sea Farms has been trying out a new double net system in an attempt to prevent damage caused by attacking predators.

Trialled in one of the cages at its Loura Voe site, which has been plagued by seals over the years, the producer has found these new nets so effective in keeping seals away that it has already decided to replace the nets in all 10 80-metre pens.

While all manner of predator deterrents are already in use on the site, this comparatively simple combination of two different designs of

plastic netting is proving both incredibly effective and relatively cheap.

The net was designed by North Ayrshire's W&J Knox and combines soft, small mesh net on the inside with the tougher net on the outside.

New barges for Marine Harvest



also in Argyll and the islands.

Marine Harvest Scotland has signed a deal which will see two new barges delivered by AKVA Group Scotland later this year.

These steel barges are designed to withstand the rough Scottish conditions and will be used to distribute feed through line feed systems which can now be monitored and controlled remotely from a shore base to ensure feeding and fish performance is optimised.

AKVA Group Scotland continues to develop its existing Scottish service team, employing around 50 people, mostly based in Inverness but

It is a leading technology and service partner to the aquaculture industry worldwide, providing both sea water farming and land based operations with complete technical solutions.

"Fish Wash" arrives in Shetland

Shetland-based Johnson Marine has fitted out its latest vessel with a new weapon in the war against lice. Dubbed "fish wash", this is an innovative piece of kit using a combination of soft brushes and jets of water and offering a treatment-free means of removing lice from salmon.

Although the technique is relatively new to the market, the company is confident of its effectiveness and has ordered two additional kits to fit on a pair of existing vessels.

The company, best known for their harvesting and net washing services, is a key employer in Shetland. It boasts a fleet of wellboats, netwashers and workboats and anticipates harvesting almost 50,000 tonnes of salmon in Shetland, Orkney and the West Coast of Scotland.

New sponsored sailing dinghies for Oban sailors



Young sailors in Oban will be enjoying time on the water this year in three 'Topper' sailing dinghies funded by a Heart of the Community Trust grant from Scottish Sea Farms. The Oban sailing club has received £2,327 to pay for the new dinghies which will be called 'Scottish Sea Farms'. They have just been launched at the start of this season's sailing.

The sailing club currently owns a fleet of ten single-handed training dinghies which are nearly 20 years old and nearing the end of their useful life. The Scottish Sea Farms dinghies will be part of a new fleet of 12, providing first

class sailing opportunities for young people in Oban and the surrounding area.

New site opens



Marine Harvest Scotland has transferred the first batch of smolts into its new farm site off the Ardnamurchan peninsula in Lochaber.

The site, which is known as Maclean's Nose, has a 2,500 tonne consent and consists of ten 120m pens. It will soon be stocked with 750,000 smolts which should be ready for harvesting from late 2016. It will employ six full time staff and two week-end feeders.

The site is at the south end of Ben Hiant, overlooking the Sound of Mull.

Label Rouge Scottish salmon leads Bastille Day festivities



As part of the hotel's joie de vivre celebrations, 900 guests of one of Dubai's most exclusive hotels, the five-star Al Bustan Rotana, sat down to a banquet of Label Rouge Scottish Salmon at a special premium event held to mark the beginning of the French Revolution, one of the most prominent occasions in the French calendar..

The event, organised by Christophe Prud'homme, the Middle East's Chef of the Year in 2010, a Master Chef of France and Director of Kitchens at the Al Bustan Rotana luxury hotel, boasted a guest list of Government

and Consulate officials, French Business leaders and members of the French community.

Guests enjoyed delights including home smoked salmon with cherry oak wood shavings, beetroot marinated salmon, pepper temaki and salmon tartare.

Label Rouge Scottish salmon is an increasingly popular niche market, with exports approaching 8,000 tonnes.

Copyright © 2015 Scottish Salmon Producers' Organisation, All rights reserved.

You are receiving this email as we thought this newsletter would be of interest to you.

Our mailing address is:

Scottish Salmon Producers' Organisation
Durn
Isla Road
Perth, PH2 7HG
United Kingdom

Add us to your address book



unsubscribe from this list update subscription preferences