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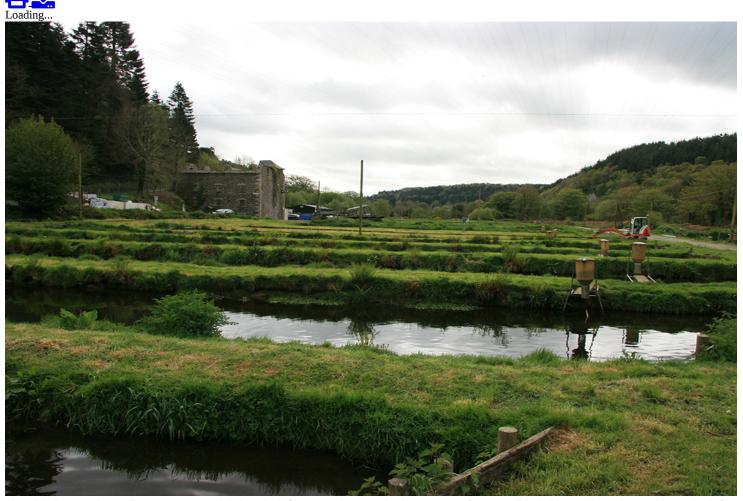
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# Sneak preview of the pre-GOAL field trips in Ireland

Responsible Seafood Advocate logo

8 May 2017 Steven Hedlund



The Global Aquaculture Alliance's GOAL (Global Outlook for Aquaculture Leadership) 2017 conference will be held at Croke Park in Dublin, Ireland, from Oct. 3 to 6. Three industry tours will be offered just prior to the start of the four-day conference, including one of IDAS (Trout) Ltd, Fish Farms, which is nestled in the Wicklow Mountains, about 60 kilometers south of Dublin.



Pictured is the original IDAS (Trout) site in Woodenbridge. The farm was established by Danish entrepreneurs in 1964. It's Ireland's first non-governmental fish farm. Today, the farm is Irish-owned. It is located at the site of a former mill.



The flow-through system uses water from Aughrim River to grow rainbow trout (Oncorhynchus mykiss). About 1,000 liters of water per minute flow through the system. The farm consists of 18 short raceways, surrounded by three long canals. Each raceway is stocked with about four metric tons of fish.



The trout are harvested between 300 and 600 grams each. The fish are processed in Kilkenny and sold at retail and foodservice outlets throughout Ireland.

3/4/2024	Sneak preview of the pre-GOAL field trips in Ireland - Responsible Seafood Advocate
Pictured is Damien O'Keeffe, who has	years of experience managing an array of aquaculture production systems worldwide. He returned to his native Ireland
to manage IDAS (Trout).	

3/4/2024	Sneak preview of the pre-GOAL field trips in Ireland - Responsible Seafood Advocate
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3/4/2024	Sneak preview of the pre-GOAL field trips in Ireland - Responsible Seafood Advocate
Jim Harty established the farm in 1986	5. He's a pioneer of Ireland's oyster industry, one of the first in the country to recognize the potential for oyster farming oe, director, brand ambassador and Jack-of-all-trades on the farm.
in the Cenic Sea. Fictured is his son, J	be, director, braild allibassador and Jack-or-an-trades on the farm.

	Sneak preview of the pre-GOAL field trips in Ireland - Responsible Seafood Advocate
Gigas, or Pacific, oysters (Crassostre	a gigas) are grown on the farm. The oysters feature a deep cup and rich, flavorful taste. The oysters are exported o China are climbing steadily.
worldwide, mainly to France. Sales to	o China are climbing steadily.

3/4/2024	Sneak preview of the pre-GOAL field trips in Ireland - Responsible Seafood Advocate
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Harty Oysters produces more than 600 metric tons per year in four sizes — No. 0 (more than 150 grams), No. 1 (110 to 150 grams), No. 2 (85 to 110 grams) and No. 3 (65 to 85 grams).

## Visit Irish trout and oyster farms before GOAL, the leading aquaculture industry conference

The Global Aquaculture Alliance's GOAL (Global Outlook for Aquaculture Leadership) 2017 conference will be held at Croke Park in Dublin, Ireland, from Oct. 3 to 6. Three industry tours will be offered just prior to the start of the four-day conference.

To register for GOAL, please visit <a href="https://www.aquaculturealliance.org/goal/">https://www.aquaculturealliance.org/goal/</a>

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Innovation & Investment

### **Images: GOAL 2016 in Guangzhou**

The Global Aquaculture Alliance's annual GOAL (Global Outlook for Aquaculture Leadership) conference was held September 19-22 in Guangzhou, China. Click through this photo gallery taken during the three days of the annual event.

Responsibility

## Images: Small-scale aquaculture emerging in Africa

A study by University of Southampton Ph.D. candidate Alison Sky Simmance aims to investigate the role of small scale aquaculture in Malawi, a country where the demand for farmed fish is becoming more urgent in light of declining capture fisheries and high dependency on fish a vital source of animal protein.

Intelligence

## **Images from GOAL 2016: Chefs collaborative**

Before the Global Aquaculture Alliance's annual GOAL conference in Guangzhou, China, GAA market development manager for the United Kingdom, Mike Berthet, collaborated with some local chefs to prepare some of China's favorite seafood species.

#### **About The Advocate**

The Responsible Seafood Advocate supports the Global Seafood Alliance's (GSA) mission to advance responsible seafood practices through education, advocacy and third-party assurances.

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