Lesson 3

Seafood: Wild and Farmed
About 400 tons of mackerel caught in a purse seine (a type of net) in Chile.

Most global seafood harvests use gigantic nets that are pulled through the water or along the sea floor.

Photo credit: C. Ortiz Rojas, 1997. NOAA Photo Library.
Separating shrimp from bycatch.

In the shrimp harvesting industry, only 5 percent of what some trawlers catch is actually shrimp, and the rest is bycatch.


Photo credit: National Oceanic & Atmospheric Administration, 1969. NOAA Photo Library.
Seafood Production

Shrimp farms in Vietnam.

In 2011, the U.S. imported 91 percent of its seafood.

NOAA Fish. 2012.

Photo credit: American Museum of Natural History, 2009. Creative Commons 
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Seafood Production

On this Australian farm, oysters are raised in submerged bags attached to poles.

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Seafood Safety

These guidelines are designed to protect children and pregnant people.

Source: U.S. Environmental Protection Agency.

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