



Regional e-Notes ~ Volume 11, Issue 11 ~ November 2019

Thanksgiving Greetings from CTSA

Aloha,

As we take time to reflect on all that we are thankful for this year, I would like to express my sincere gratitude to the many people who dedicate their time to help CTSA achieve our program goals. From our internal decision-makers --CTSA Board of Directors (BoD), Industry Advisory Council (IAC), and Technical Committee (TC)-- to our external reviewers and industry stakeholders, it takes a lot of work to develop each annual Plan of Work and continuously ensure that CTSA projects address critical industry needs.

I would also like to extend my appreciation to our PI's -- and their host institutions -- for their diligent work to improve regional aquaculture through research, demonstration, and outreach activities. We are in the midst of conducting our biannual project update conference calls with PI's and their 'project liaisons' (members of the IAC or TC assigned to help monitor the progress of the project). These conference calls allow us to monitor project progress, and give our PI's and 'project liaisons' an opportunity to exchange valuable information; we are grateful for their enthusiastic participation.

Another important opportunity for our IAC and TC to exchange information with PI's recently occurred during the 'full proposal revision' stage of our development process. CTSA is different from other funding agencies, which typically either accept or reject a full proposal as-is. At CTSA, our stakeholders work together with PI's to help us ensure that our Plan of Work is technically sound and designed to produce meaningful impacts throughout our region and beyond. I am so grateful to our members, as well as external expert reviewers, who take the time to assist in this important process.

Last but certainly not least, I would like to give thanks to the faculty and staff at the University of Hawaii for their generous assistance with assimilating our program into our new offices on the Manoa campus. They have helped our staff navigate complex administrative channels, and opened many new doors for our program.

Our list of things to be thankful for grows longer each year, and we couldn't do it without all of our supporters, including you! Best wishes for a holiday season filled with warmth and gratitude.

Mahalo,
Cheng-Sheng Lee
Executive Director, CTSA



USDA Announces Federal Order to Prevent the Entry of Tilapia Lake Virus into the United States

The U.S. Department of Agriculture's Animal and Plant Health Inspection Service (APHIS) is issuing a Federal Order to prevent the entry or introduction of Tilapia Lake Virus (TiLV) into the United States.

This Federal Order requires that imported shipments of all live fish, fertilized eggs and gametes from TiLV-susceptible species now have a USDA import permit, official health certificate and veterinary inspection.

The TiLV-susceptible species are:

- Nile tilapia (*Oreochromis niloticus*)
- commercial hybrid tilapia (*Oreochromis niloticus* x *Oreochromis aureus*)
- red hybrid tilapia (*Oreochromis* spp.) and
- wild tilapia (*Sarotherodon galilaeus*)

TiLV is a deadly disease of farmed and wild tilapia, and it poses a serious threat to U.S. agriculture. TiLV does not affect humans, nor is it a food safety concern. Signs of the disease in tilapia include cloudy or bulging eyes, skin lesions such as darkening, bruising, ulcers or protrusion of the gills, and abdominal swelling. Fish may be slow-moving and off feed. There are no treatments or vaccines for the disease at this time... [Read the complete announcement](#)

Public Input Sought on BAP Feed Mill Standard Issue 3.0

The Best Aquaculture Practices (BAP) Feed Mill Standard Issue 3.0 is now available for public comment, the Global Aquaculture Alliance announced on Nov. 21. The 60-day public comment period ends on Jan. 20, 2020.

A technical committee led by professor Ron Hardy of the University of Idaho revamped the standard in response to growing demand for sustainable farmed seafood. The requirements for Hazard Analysis and Critical Control Point (HACCP)-based feed safety and the ethical treatment

of employees have been greatly expanded. The standard continues to address the responsible sourcing of feed ingredients, but the requirements for marine inputs and key terrestrial inputs, including soy and palm oil, have been strengthened. New requirements have also been added relating to energy usage, water usage and to antioxidants to ensure that the standard retains its place as the leading standard for responsible aquafeed production.

"All interested stakeholders are invited to comment, and all properly submitted comments will be acknowledged," said BAP Standards Coordinator Dan Lee. "This ensures that the final standard benefits from the most broad-based input possible."

To comment, download the BAP Feed Mill Standard Issue 3.0 comment form and submit the form to dan.lee@aquaculturealliance.org and david.yunker@bapcertification.org. The standard and comment form can be found here: <https://www.bapcertification.org/Standards>

AquaClip: UH Hilo aquaculture center partners with Honolulu CC to improve water quality at Sand Island

Native oysters cultured at the University of Hawai'i at Hilo Pacific Aquaculture and Coastal Resource Center will be used to improve water clarity and quality at Sand Island, Honolulu. At ceremonies in October to launch the project, baskets of oysters were placed in the water at Honolulu Community College's Marine Education Training Center (METC) and the Polynesian Voyaging Society's mooring area.

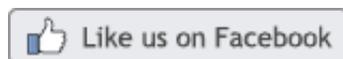
Students from Farrington High School's marine science classes contributed to the project by measuring and then placing the oysters in the water prior to a ceremonial blessing. Hawaiian prayer, chants and other protocols were also offered.

The oysters filter between 20 and 45 gallons of water per day, depending on their size, removing harmful pollutants including sediment, bacteria, heavy metals, PCBs (a group of toxic, man-made chemicals), oil, microplastics, sunscreen chemicals and nutrients from the water column, which improves water clarity and quality. This is the sixth O'ahu location utilizing native oysters for water quality improvement.

"We also have [oysters] in Hilo Bay, which was the first place in Hawai'i where this was attempted starting in 2011," said Maria Haws, director of the Pacific Aquaculture and Coastal Resource Center. "All of these are pilot efforts to obtain more data on growth and survival. The results have been good so far, so we'll be expanding from 10,000 now out in the field to a total of 14,000 next month. Maui also has a site where we will use triploid Pacific Oysters with outplanting in December."

Source: University of Hawai'i News / [Read Original Article](#)

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The Center for Tropical and Subtropical Aquaculture (CTSA) is one of five regional aquaculture centers in the United States established and funded by the U.S. Department of Agriculture's National Institute of Food and Agriculture (NIFA) under grants 2016-38500-25751 and 2018-38500-28886. The regional aquaculture centers integrate individual and institutional expertise and resources in support of commercial aquaculture development. CTSA was established in 1986 and is jointly administered by the Oceanic Institute of Hawaii Pacific University and the University of Hawaii.

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