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Intelligence

U.S. chefs, businesses and NGOs team up to launch the Coalition for Sustainable Aquaculture

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By Responsible Seafood Advocate

Founders include celebrity chef Andrew Zimmern and Imani Black of Minorities in Aquaculture

A group of award-winning U.S. chefs has teamed up with environmental groups and other business leaders across the country to form the Coalition for Sustainable Aquaculture to facilitate “grow it here, do it right” policies for the industry’s growth.

CSA is advocating for a “strong regulatory framework to ensure offshore aquaculture is safe, sustainable, equitable and science-based” as well as opportunities for historically disadvantaged and excluded communities.”

The group has enlisted more than 20 leading chefs from around the country, leading ocean and seafood-focused organizations like Environmental Defense Fund (EDF) and a range of other groups and companies that work toward gender equality, responsible resource use and best practices for aquaculture. Founding members include Minorities in Aquaculture, The Marine Mammal Center, Seafood and Gender Equality (SAGE), Lowcountry Oyster Co., Blue Dot Sea Farms, [Aqua-Spark](https://www.globalseafood.org/advocate/aquaculture-exchange-mike-velings-aqua-spark/) (<https://www.globalseafood.org/advocate/aquaculture-exchange-mike-velings-aqua-spark/>), Monterey



TV star Andrew Zimmern is among a group of chefs who have teamed with leading environmental groups to advocate for responsible aquaculture.

Bay Seaweeds, Neptune Sustainable Ocean Snacks and **Postelsia**
(<https://www.globalseafood.org/advocate/aquaculture-exchange-corey-peat/>).

“Americans want more sustainable seafood on their plates. That means that one of our primary solutions is to grow it here and do it right,” said Andrew Zimmern, an award-winning chef and founding CSA member. “I know first-hand that when it comes to aquaculture, consumers increasingly want to know that the fish on their plate is grown sustainably and with rigorous standards, and we’re coming together to forge a movement to make it possible.”

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“By committing to responsible, homegrown aquaculture that includes offshore farming, we can build a sustainable supply chain for everyone, all while growing equitable and inclusive jobs. That means more Americans can have sustainably sourced, nutritious seafood in their local grocery stores, restaurants, farmers’ markets and in their homes,” said founding member Imani Black, CEO and founder of Minorities in Aquaculture.

CSA says the United States, using the nation’s longstanding Magnuson-Stevens Fishery Management and Conservation Act as an example, can lead again with a “science-backed aquaculture industry founded in sustainable, equitable practices that creates jobs and contributes to food security alongside well-managed traditional fisheries.”

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