## Aquatic/blue foods under stress & opportunities for action

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Aquatic foods for climate action: Showcasing solutions to increase ambition

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Aquatic or blue foods (marine + freshwater) are a high-quality, affordable, low-carbon source of nutrition for billions of people

- Rich in essential micronutrients and fatty acids
- Small-scale fisheries provide livelihoods to nearly 500 million people
- Aquatic food trade is 11% of agricultural trade by value
- Carbon footprint generally lower than or on par with that of chicken

## **CLIMATE THREATS TO BLUE FOOD SYSTEMS**

**MARINE FISHERIES** 











FRESHWATER FISHERIES







MARINE AQUACULTURE













FRESHWATER AQUACULTURE











**BRACKISH AQUACULTURE** 













**SUPPLY CHAINS** 











Data obtained from: Tigchelaar, M., Cheung, W.W.L., Mohammed, E.Y. et al. Compound climate risks threaten aquatic food system benefits. Nat Food 2, 673–682 (2021). https://doi.org/10.1038/s43016-021-00368-9

HEAT EXTREMES



**SPECIES DISTRIBUTION** 



**OCEAN ACIDIFICATION** 



**STORMS** 



**SEA LEVEL RISE** 



LOSS OF SEAICE



DROUGHT



FLOODING

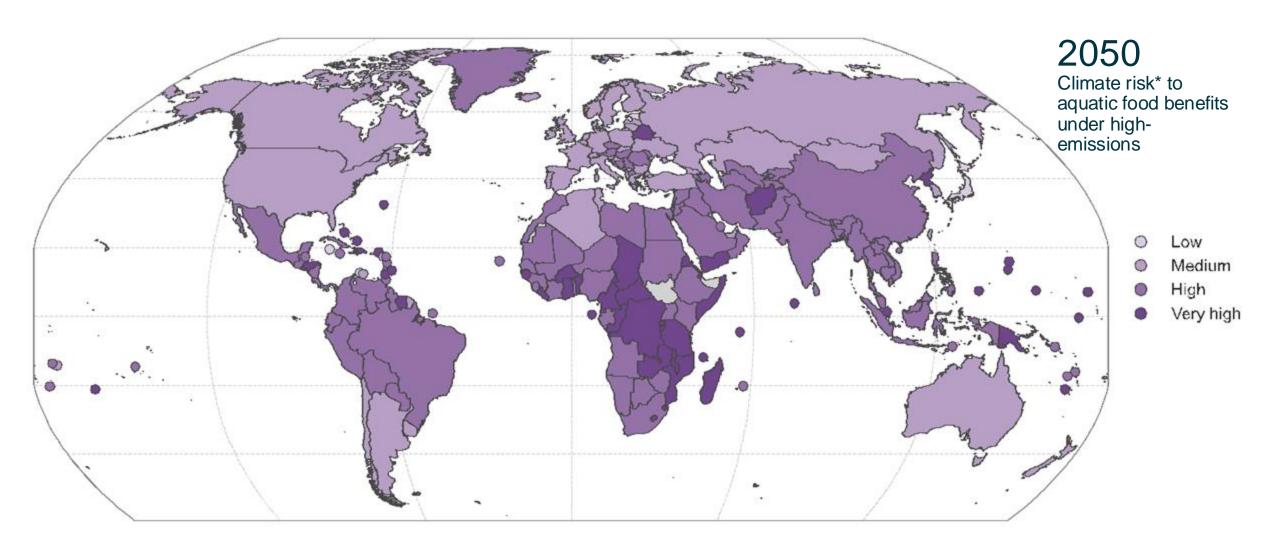


PESTS AND PATHOGENS



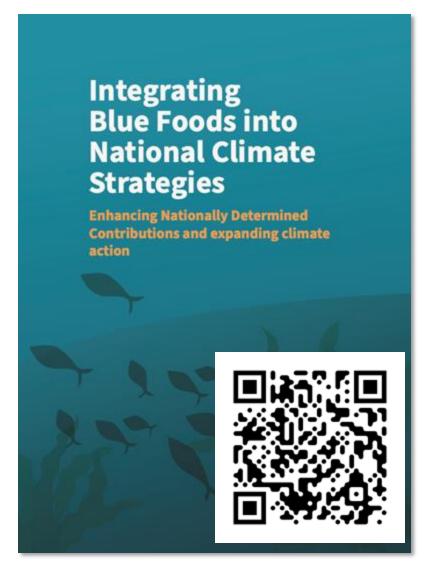
**CROP LOSSES** 

## (Very) high levels of climate risk\* to aquatic food benefits by 2050 across Africa, S/SE Asia, Indo-Pacific, SIDS



\* Risk = climate hazard + exposure (dependency) + vulnerability

## Growing evidence can guide countries in including aquatic foods in national climate strategies





**Capture** fisheries production

Develop sustainable & fisheries management

from fishing

Support climateadaptive livelihoods & practices for fishers & fishing communities



**Aquaculture** production

Improve aquaculture feed &

feeding

management to

reduce GHG

emissions

**Transition** 

aquaculture energy

inputs to

renewables & reduced energy use

Promote expansion

of low-input,

integrated &/or non-

fed aquaculture

systems



Blue food supply chains



**Consumption &** diets



Blue foods & coastal blue carbon habitats

measures for cross-cutting challenges

**Enabling policy** 

climate-adaptive

Reduce emissions

Support climateadaptive tech & practices

Reduce loss & waste & enhance circularity

Reduce emissions from energy use & operations

Integrate sustainable, lowcarbon blue foods into food procurement, planning & assistance programs

Help consumers shift to sustainably produced, lowfootprint blue foods Reduce impact of aquaculture & fisheries on blue carbon habitats

Implement blue carbon habitat management & restoration for carbon storage &

adaptation

Research & development

Develop & maintain robust data collection. monitoring & prediction systems

Improve equitable access to finance. knowledge. government support & resources

Ensure collaboration and inclusive management, planning & decision-making