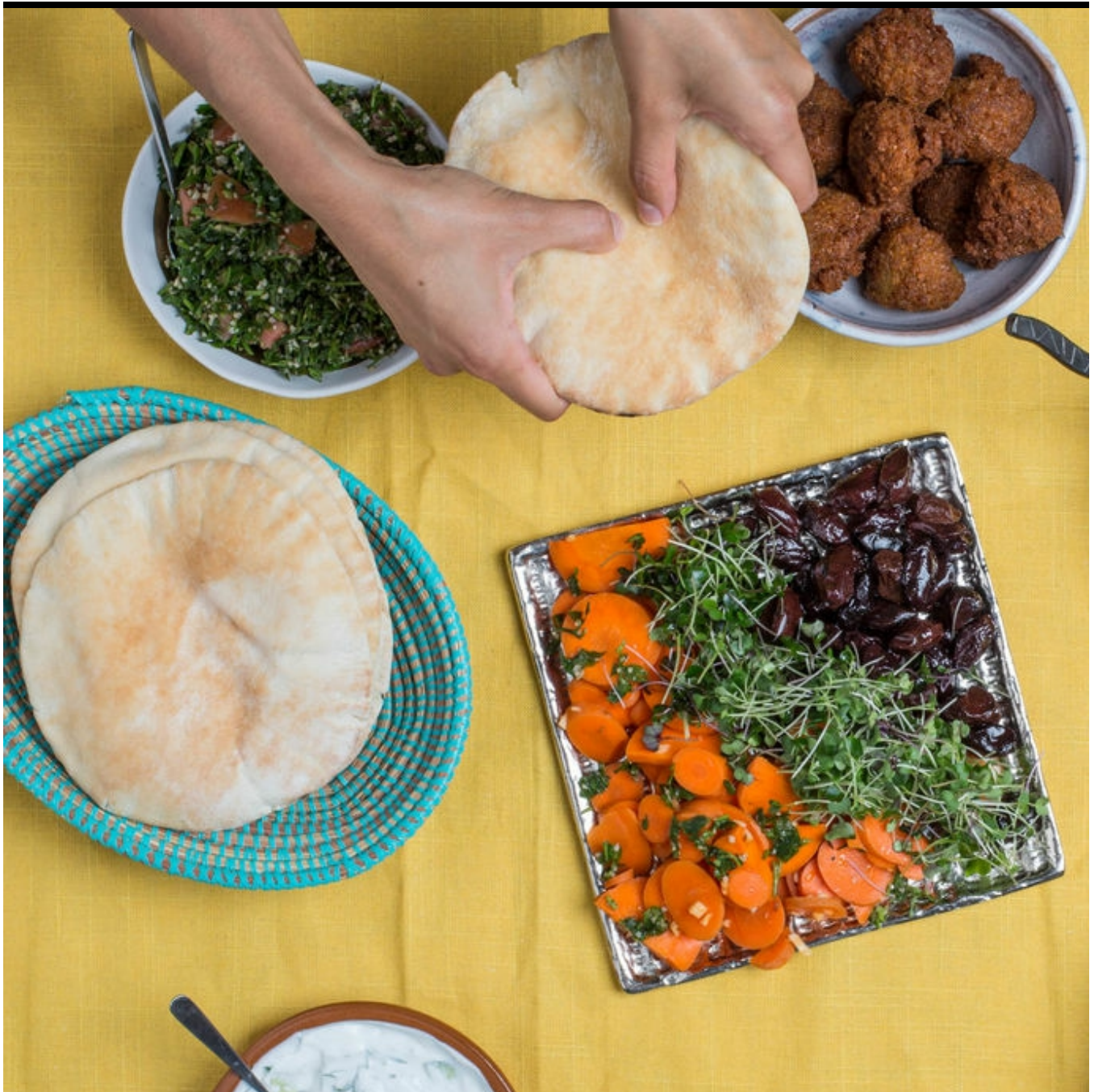


THOUGHT-STARTER: HOW WILL AQUAPONICS CHANGE THE FOOD INDUSTRY?

By Livvy Houghton and Holly Friend

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Jason Green, CEO of aquaculture pioneer Edenworks, examines how fish waste and plant microbiomes are revolutionising agri-tech produce.

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Edenworks specialises in vertical aquaponic farming. 'At present, we're growing Atlantic salmon, striped bass and shrimp. We use all of the waste from those fish, which we process through a natural microbiome, to create an organic fertiliser that we feed to all of the plants [which] we also grow,' says Green. 'Our approach is to grow whole eco-systems that invest in the microbiome.'

The company is the first and only indoor farm that is microbiome-optimised. 'The reason we farm fish and use their waste to fertilise plants – a technology that we refer to as aquaponics – is because the fish waste produces the healthiest microbiome possible for both plants and human consumers,' Green continues. 'We have fully eliminated E. coli from the production environment.'

'Broadly, through indoor agriculture you're getting freshness. You're cutting out that long supply chain and you're getting products on the shelf in days instead of a week or more. That is the main benefit for consumer in terms of quality, nutrition and the price that they're paying for products as opposed to food miles.'

Read the full [Q&A](#) here.