

Blue food

The challenge

By 2050, the human population is estimated to have grown to 10 billion people. The current land-based system of food production cannot meet the nutritional needs of a growing and more urbanized population. Turning to blue food (food from aquatic sources) could be a solution. However, the ocean is being rapidly depleted of fish and other aquatic foods, while unsustainable fishing and aquaculture practices are degrading both aquatic and terrestrial ecosystems. Progress is being made but further work is required to secure ethical, legal and sustainable seafood that is accessible, especially to those most nutritionally in need.

The impact we seek

Through supporting projects with industry, government and civil society organizations and providing new insights and knowledge on key blue food topics, this impact area elevates and secures the long-term role of blue food as a primary source of livelihoods, cultural values and nutrition for society.

Our initiatives

Blue Food Partnership

The Blue Food Partnership catalyses science-based actions for healthy and sustainable blue food value chains. To this end, it is developing the Global Sustainable Aquaculture Roadmap with the four pathways of responsible production, better livelihoods, healthy consumption, and a resilient enabling environment to guide the sustainable growth of aquaculture.

→ **How to engage:** Support the Blue Food Partnership by endorsing our [Global Sustainable Aquaculture Roadmap](#) and apply the recommendations to your own actions. If you would like more details about the roadmap, contact the [Ocean Action Agenda team](#).

Global Tuna Alliance

The Global Tuna Alliance (GTA) is an independent group of retailers and supply chain companies, working to ensure that tuna ultimately meets the highest standards of environmental performance and social responsibility. Learn more [here](#).

→ **How to engage:** Join dozens of other tuna retailers and supply-chain businesses as a [GTA partner](#) to promote tuna traceability, environmental sustainability and social responsibility.

Seafood loss and waste

The Forum is bringing together policy-makers, business leaders and civil society organizations to create an aligned approach to maximizing by-product utilization in Namibian hake fisheries, thereby both capturing more nutrition and reducing seafood loss.

→ **How to engage:** Find out more about the project [here](#) and [get in touch](#) to promote the repurposing of seafood by-products to maximize the socio-economic and environmental value of blue food.

Supply chain risk project

This project is working to improve ocean data transparency to enable companies throughout seafood supply chains to avoid products from illegal, unreported and unregulated (IUU) fishing.

→ **How to engage:** Read our pilot project [results](#) and [get in touch](#) if you want to engage in future testing phases. Follow best practices to improve traceability in seafood supply chains and engage your governments to publicly share relevant information to combat IUU fishing, such as vessel registration lists and satellite tracking data.



Follow the Forum's Ocean Action Agenda work on [our website](#), [Twitter](#), [LinkedIn](#) and get in touch [here](#).