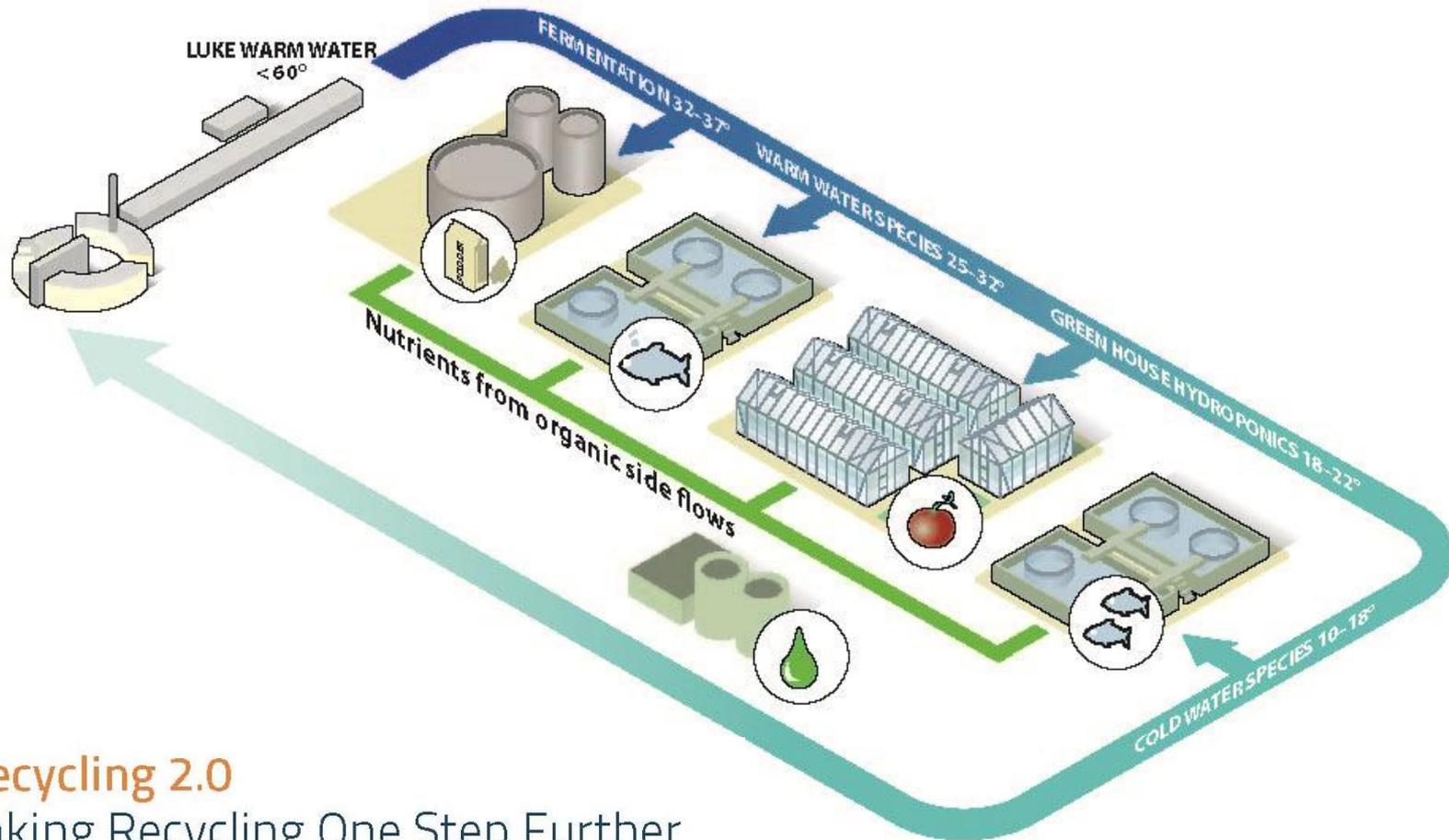


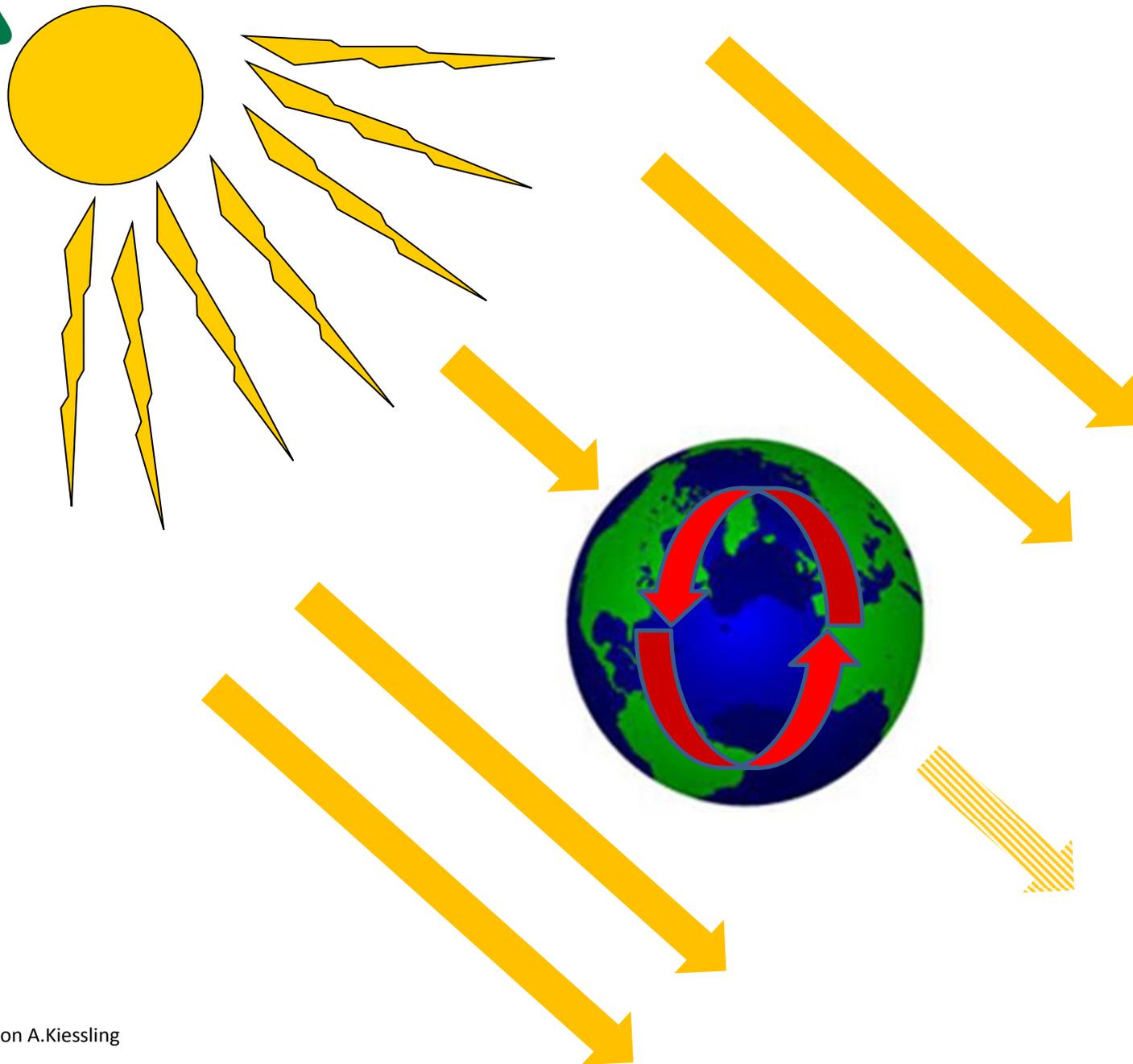
SURPLUS ENERGY AND FOOD PRODUCTION.

Anders.kiessling@slu.se

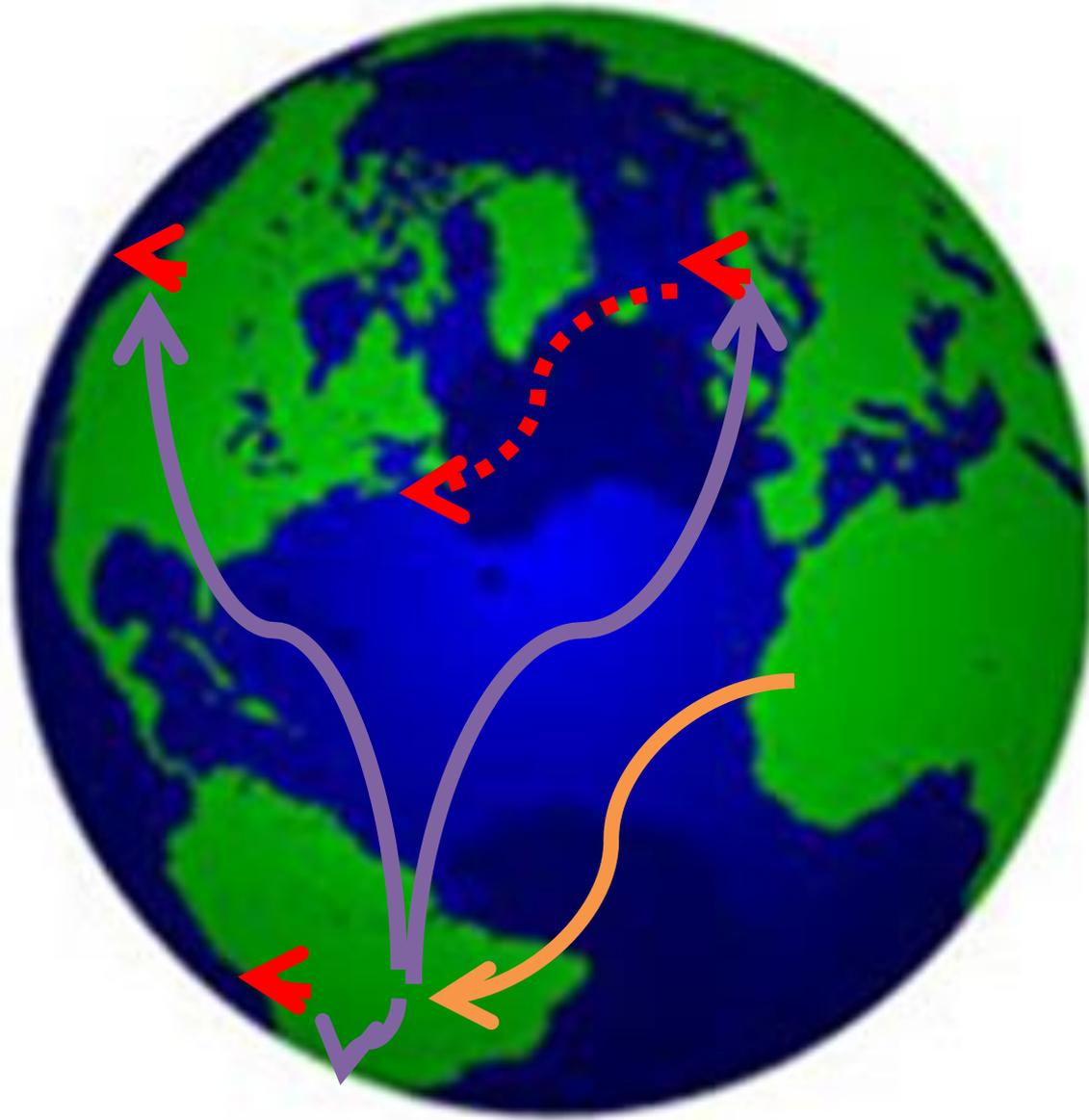


Recycling 2.0

Taking Recycling One Step Further



The linear flow of nutrients,

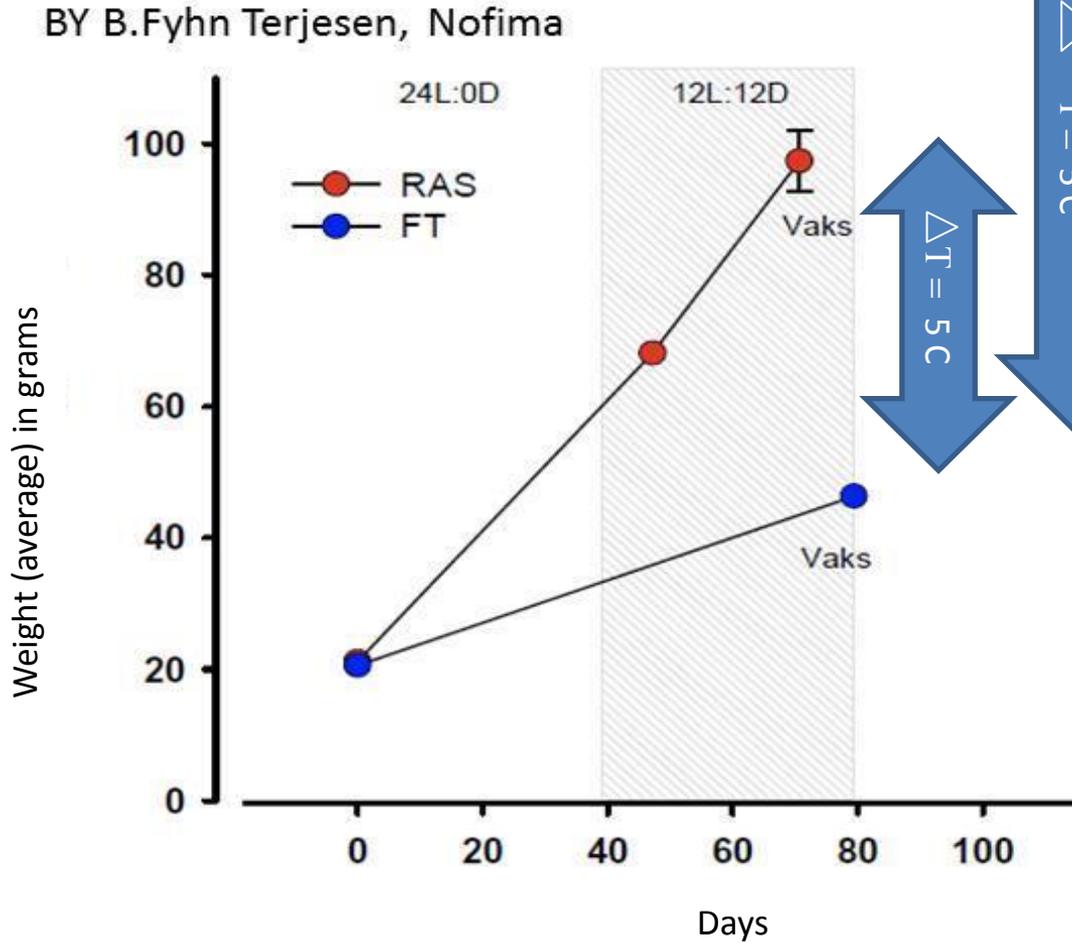


which by **default** will lead to **deprivation** at one point and **accumulation** at another

Food productivity, on the other hand, is a direct function of this energy influx in combination with access to fresh water.



An increase in temperature from 8.6 to 13.7 °C doubled the growth rate in salmon smolt.



Surplus Heat

1. Enormous amounts of heat $< 60\text{ }^{\circ}\text{C}$ is lost as cooling, ventilation or insufficient insulation.
2. In Sweden it is estimated to 150 TWh \Rightarrow $\frac{1}{4}$ of Swedish energy use.
3. In EU it is estimated to 500 billions Euro in petrol equivalents.
4. **Growth of fish, plants, algae are all stimulated by a moderate increase in temperature.**

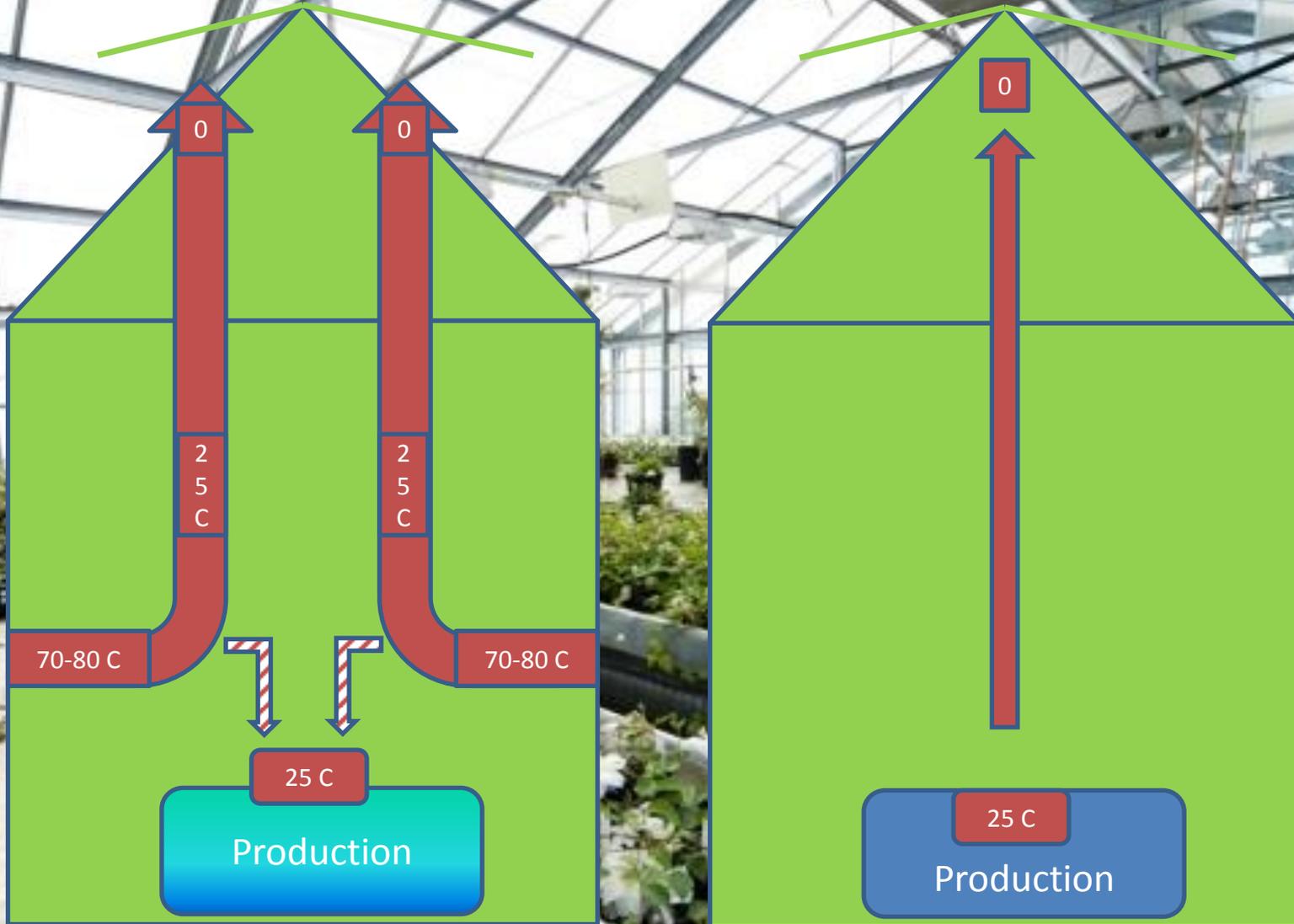
Example of mass production of low grade surplus heat :

Ringhals Nuclear power plant 163 m³ / sec

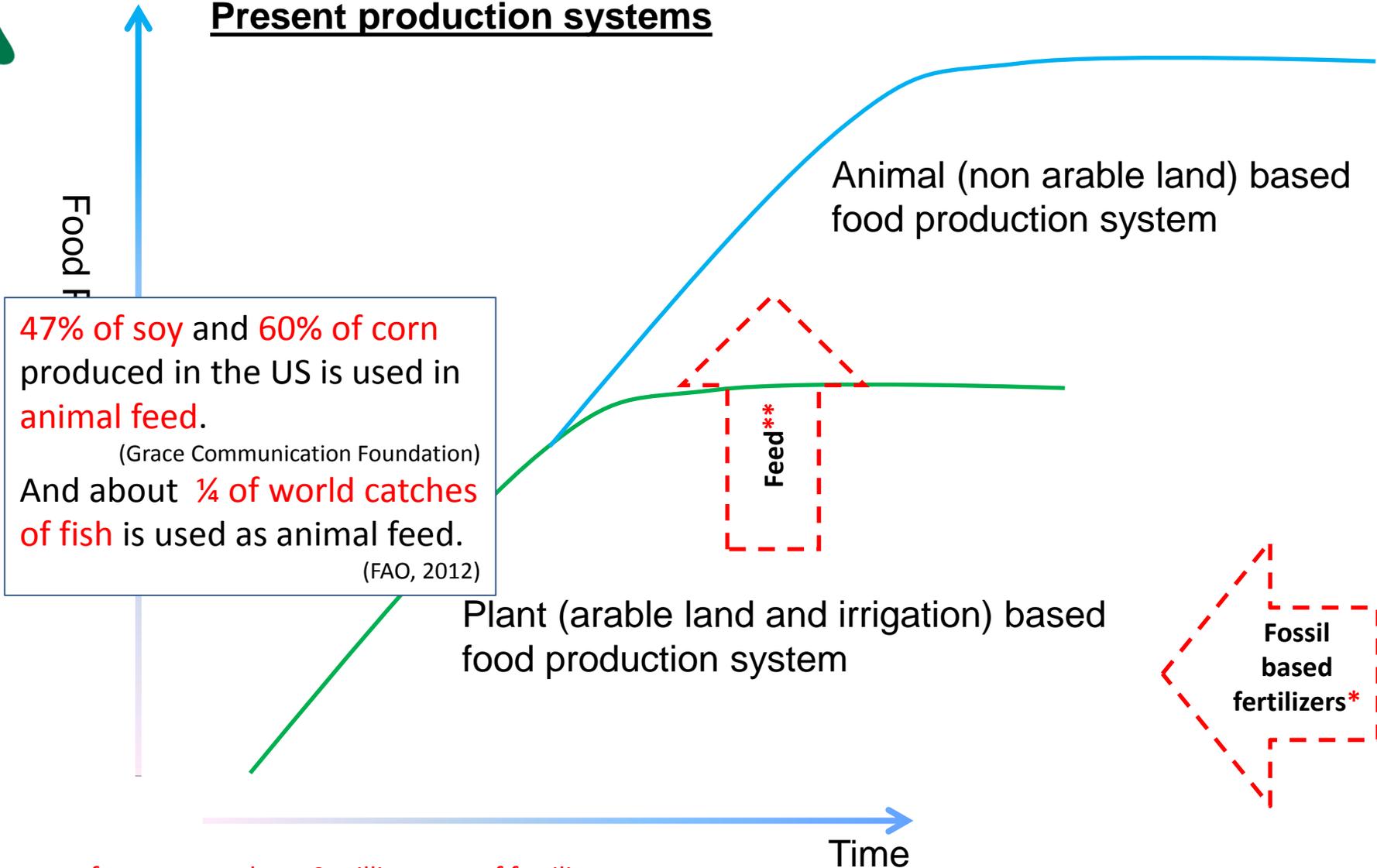
Södra Cell Pulp mill 100.000 m³ / day (1.2 m³ / sec)

10 °C over ambient due to environmental legislation

Is there an advantage to produce in water when utilising low grade surplus heat ?



Present production systems



47% of soy and 60% of corn produced in the US is used in animal feed.
 (Grace Communication Foundation)
 And about 1/4 of world catches of fish is used as animal feed.
 (FAO, 2012)

*European farmers use about 9 million tons of fertilizer per year

**European farmers import the equivalent of 50 million tones of soybean per year.

Food Production

The Problem !! We end up with less food

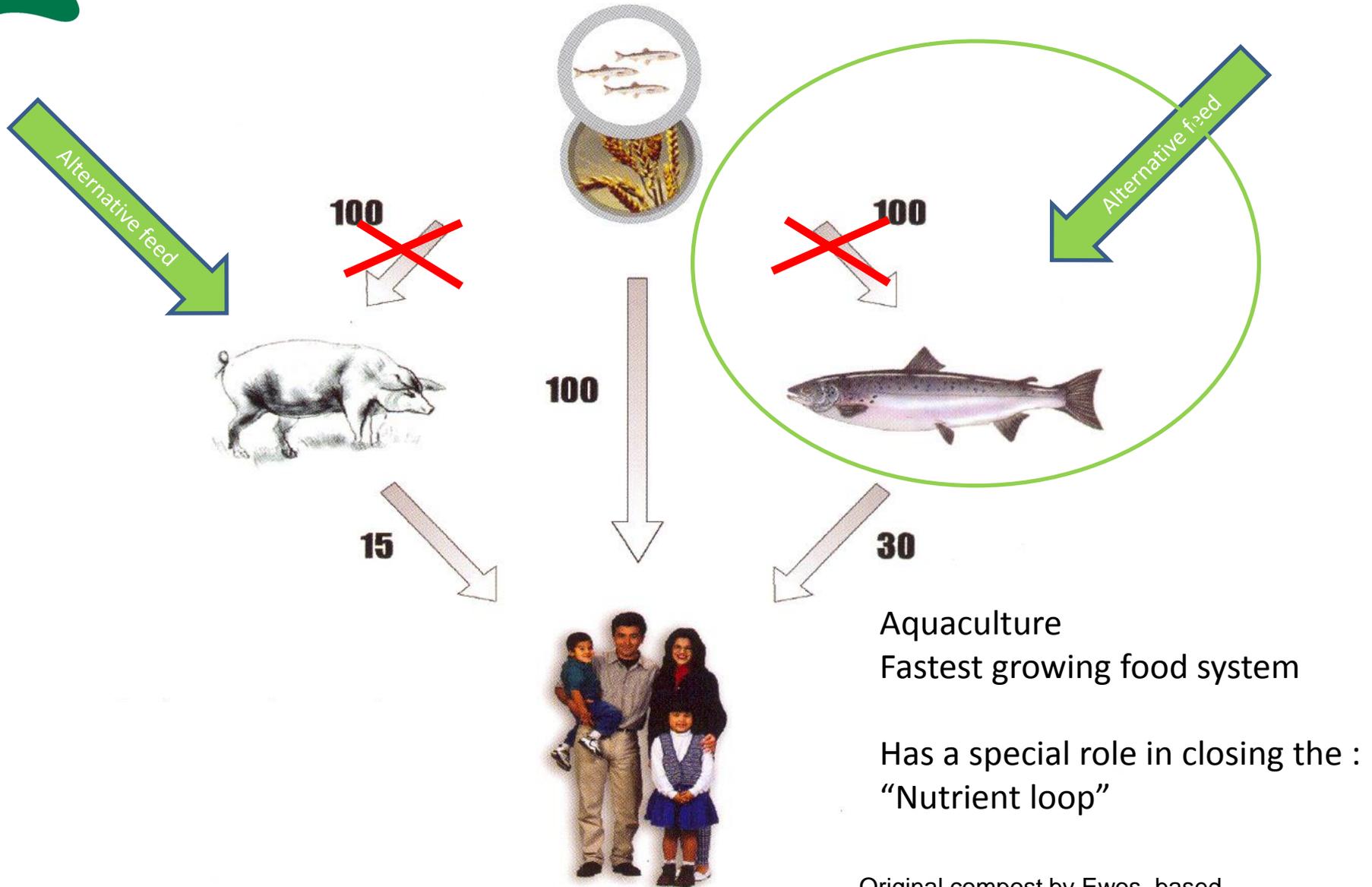
⇒ Fluctuating and increasing prices

And if combined with local weather effects =>

The OECD/FAO Outlook warns: A wide-spread drought such as the one experienced in 2012, on top of low food stocks, could raise world prices by 15-40 percent."

Time

Animal or Man ?



Original compost by Ewos, based on Åsgård et al. 1999

Microbes are the base of the food web
evolution of all higher animals including
ruminants.

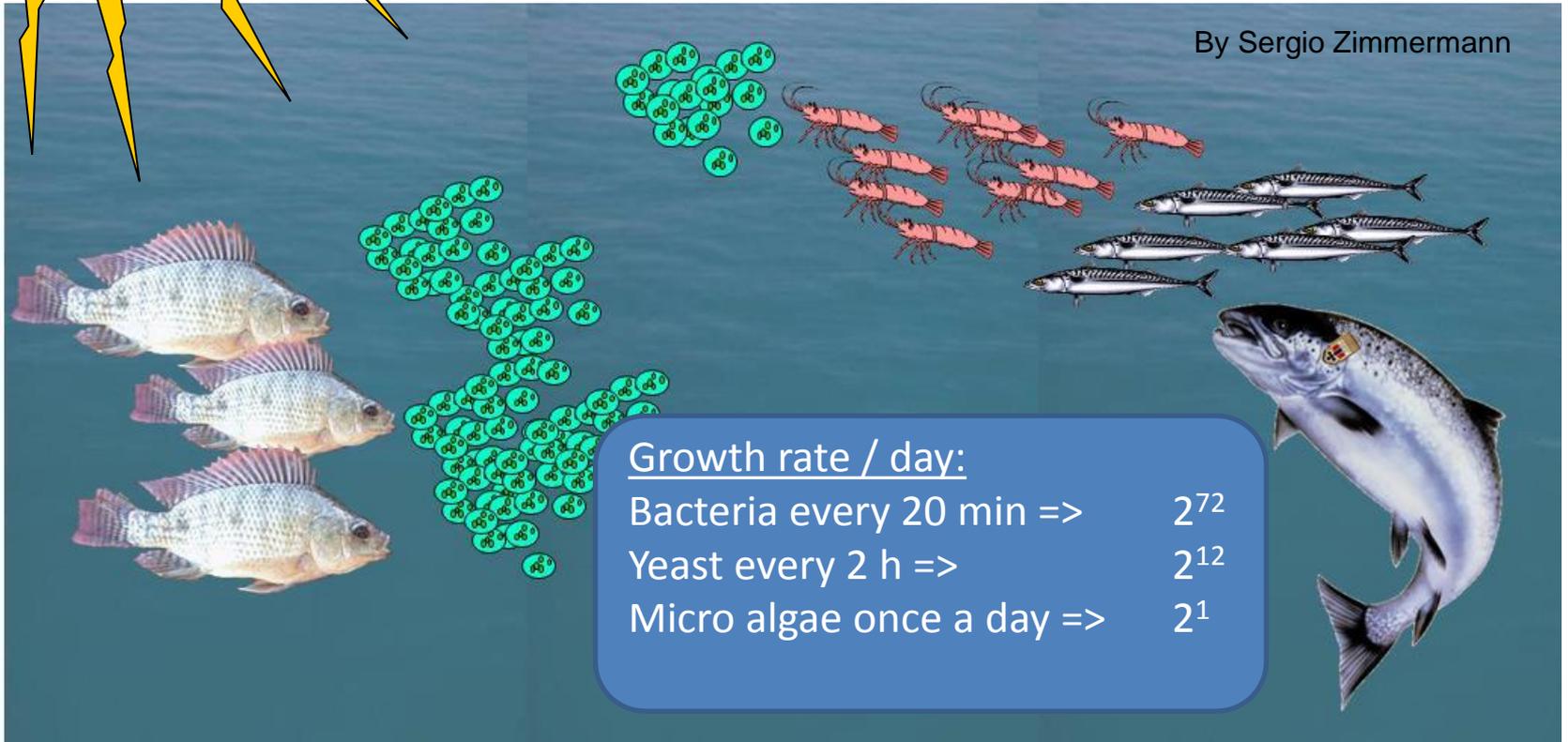
By Sergio Zimmermann

Growth rate / day:

Bacteria every 20 min => 2^{72}

Yeast every 2 h => 2^{12}

Micro algae once a day => 2^1

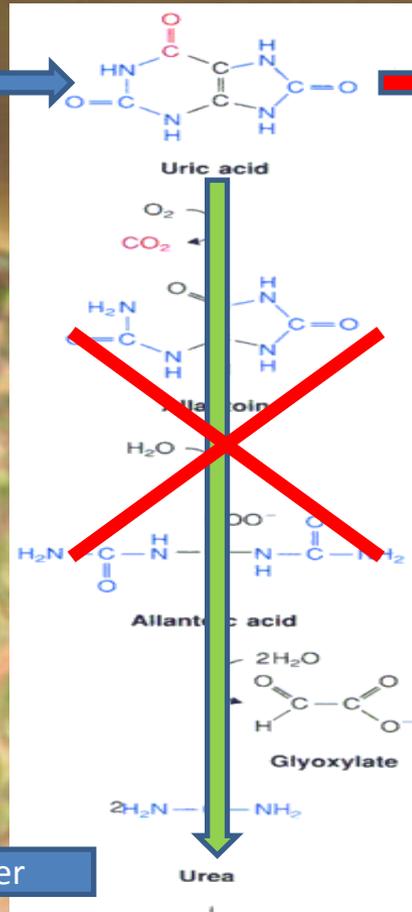


Microbes have high levels of RNA (10-15%) due to high protein synthesis.

Living cells metabolizing the N in RNA to:

RNA relay the information of DNA to the protein synthesis

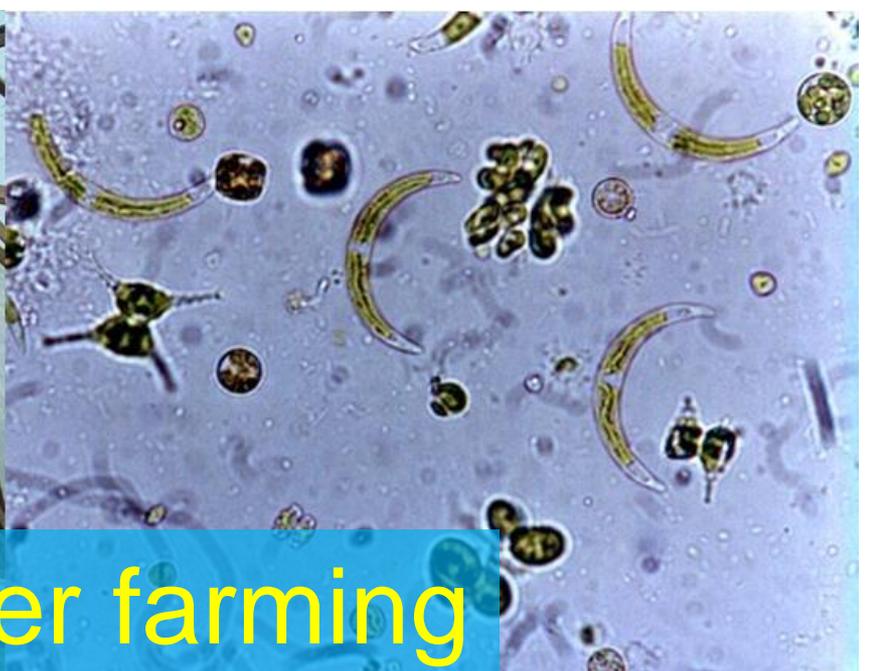
In mammals uric acid => kidney stones and gout



Fish => Has all enzymes to eat large amounts of microbes



25-30 °C

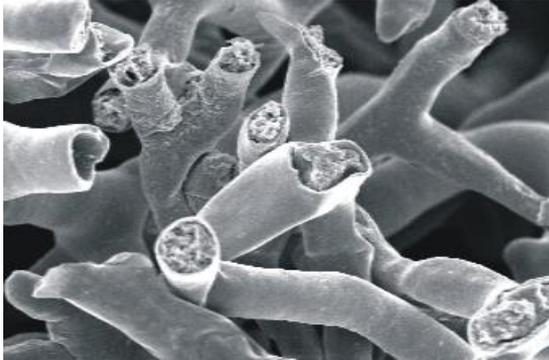


Green water farming

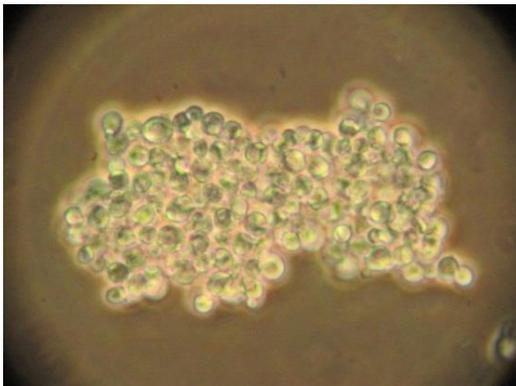
By Sergio Zimmermann



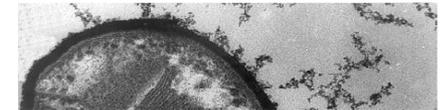
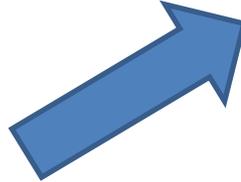
Microbial protein / Bio-protein meal



Micro fungi



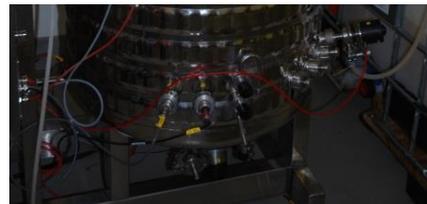
Yeast



Need low temp drying
 10% DM in bio-generator
 90% DM in protein meal

(otherwise reduced quality)

Need 30 mil. ton protein to aquaculture alone 2030
 => Dry 48 mil. ton water



Swedish Yeast company. Produce 20.000 ton yeast/year



1. 10 mg of yeast => 150 ton, in a week.
2. Global protein production by wheat: 1.74×10^3 ton protein => 9.7×10^6 ton protein
(low in lysine, arginine and methionine).
3. If use same amount of yeast protein using: $(1.74 \times 10^3) / 10^{-5} \times 150 \times 52 =$ 1.4×10^{12} ton protein
(amino acid composition as fish meat)
4. If makes salmon feed of 40% protein (90% DM), with a FC of 1 and a slaughter yield of 60% => 3.3×10^{12} ton of salmon
5. Present production and harvest of fish, given as fillet, is roughly 1.2×10^8 ton of fish
6. To dry that amount of yeast (48% protein content) one needs 4.2×10^{15} kwh (1.5 kwh/kg yeast)
7. Present global soy meal production is roughly 113 million ton

1.3×10^8 ton soy meal	(48% protein)	=> 3.6×10^{11} kwh (mainly fossil)
1.3×10^8 ton fish meal	(72% protein)	=> 5.8×10^{11} kwh (mainly diesel)
1.3×10^8 ton yeast	(48 % protein)	=> 1.9×10^{11} kwh (low temp (surplus) energy)

Do we need to care ?

FULL PLANET, EMPTY PLATES

The New Geopolitics of Food Scarcity



Lester R. Brown

Food is second to drinking water the most central priority to man

1. Global food security is based on wheat, soy, corn, rice.
2. We loose arable land due to present farming practices and human activities.
3. We treat our fresh water as waste baskets and in the same time is many rivers dry even before reaching the sea due to irrigation.
4. We postulate: As we must turn to more sustainable farming techniques and a more sensible use of artificial fertilizers, **plant production will not single handed be able to ensure global food security as we increase from 7 to 9-10 billion people.**
5. I.e. We need to invest in next generation feed systems capable of producing food independent of large land areas, massive input of artificial fertilizers and huge fresh water resources.

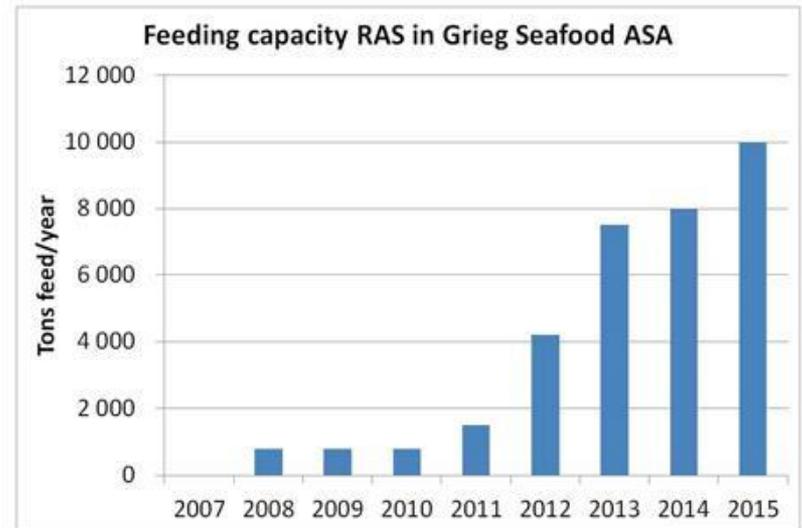
1. Photo credit WE need to go **from less to more control of our food production.**

This is already happening and the reason is increased control of:

1. Temperature (production time)
2. Infectious diseases/parasites
3. Feed use / feed waste / effluents.



The use of RAS in Grieg Seafood ASA is illustrative for the general RAS development



By Frode Mathisen



But we are only in the beginning of this development.





Photo A. Kiessling

Food for thought

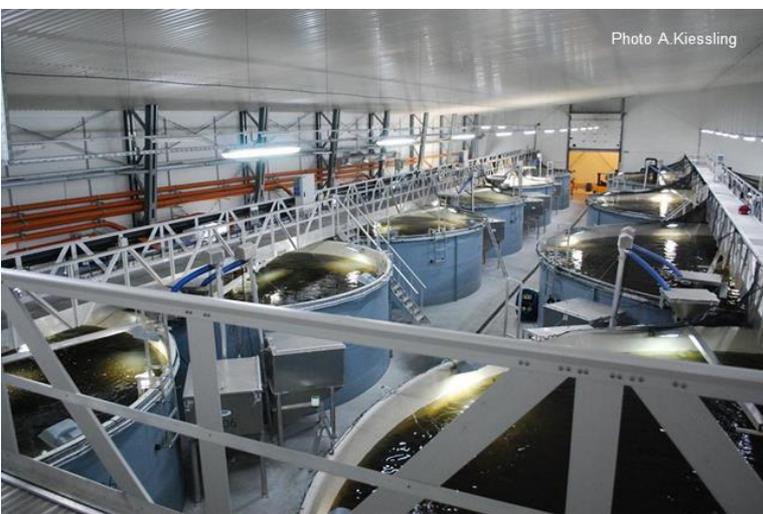
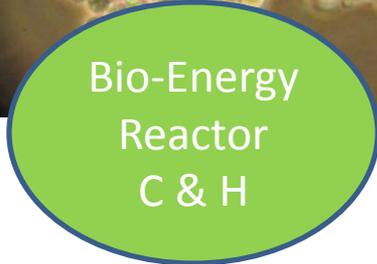
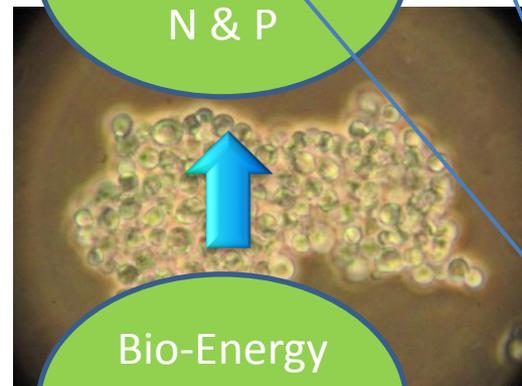
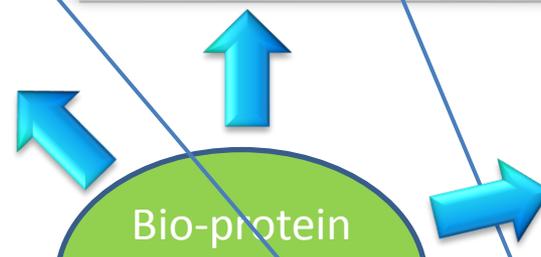
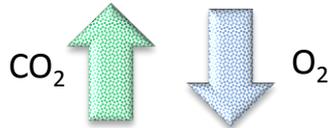
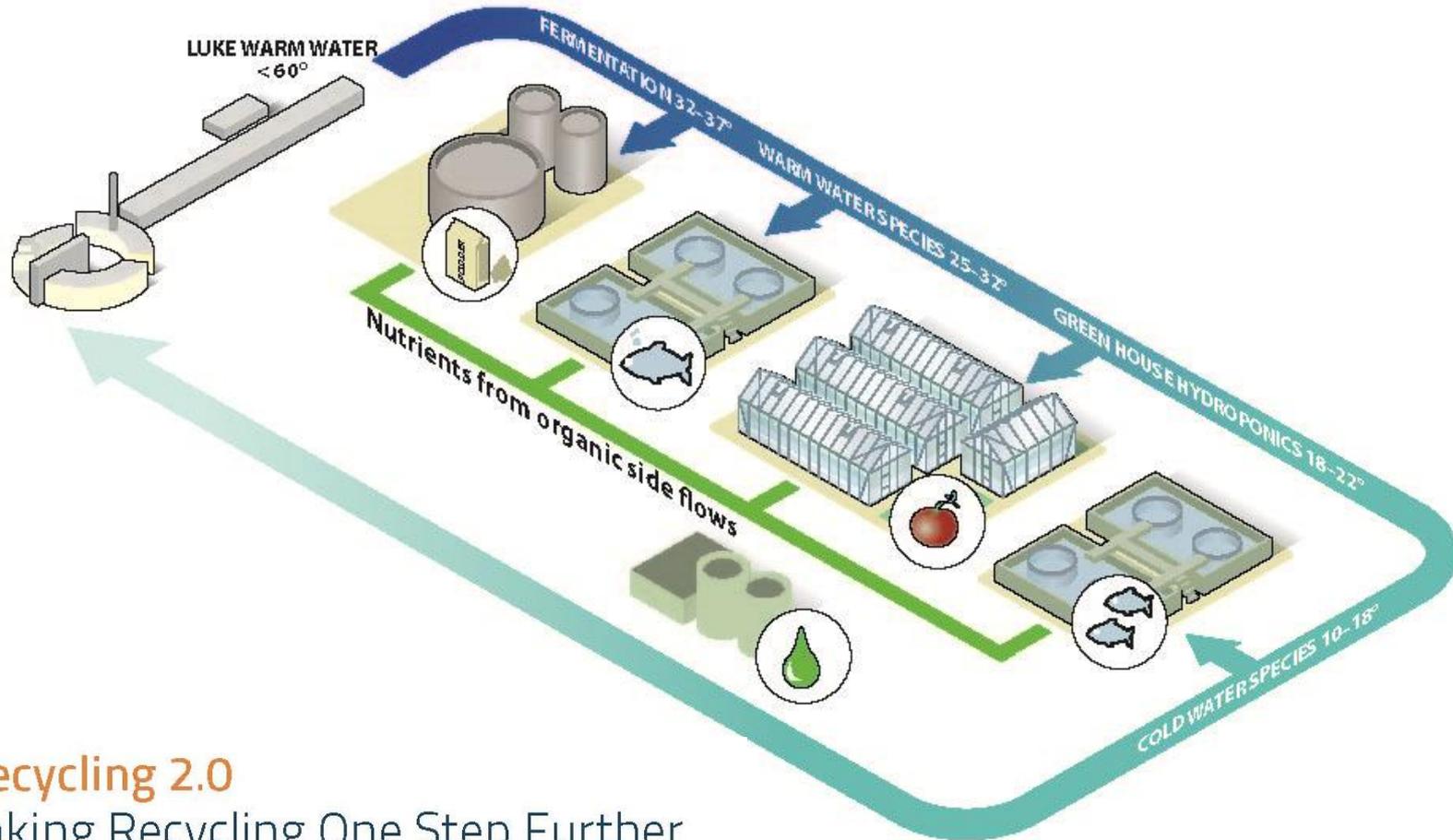


Photo A. Kiessling



SURPLUS ENERGY AND FOOD PRODUCTION.

Thanks for your attention



Recycling 2.0

Taking Recycling One Step Further