

# Pacific Aquaculture, Inc.

Steelhead a Washington Icon



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# Boxley Creek

## Hatchery

Steelhead Hatchery

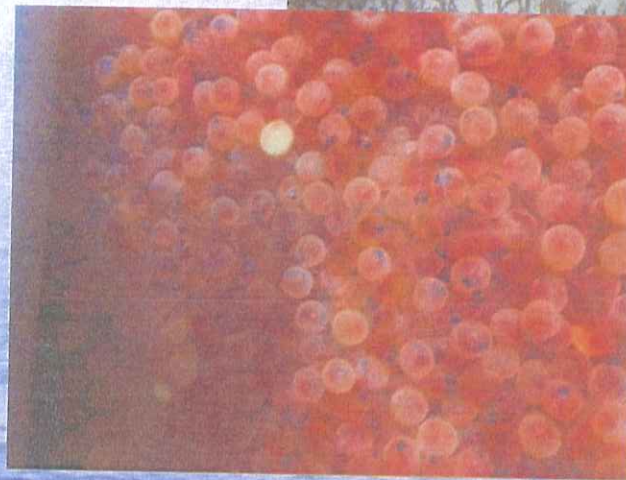
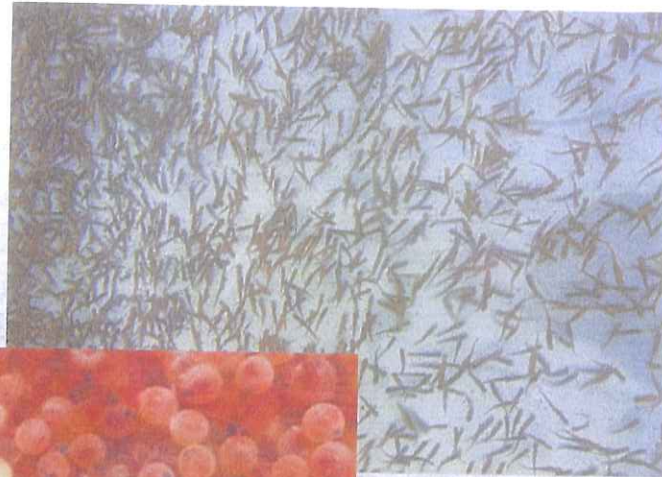


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# Boxley Creek

## Hatchery

Steelhead Hatchery  
Sterile Rainbow Trout



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# Christmas Creek Hatchery

## Hatchery

Fry Vaccination



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# Christmas Creek Hatchery

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- Fish Transport Truck



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# Pacific Aquaculture Colville Confederated Tribal Partnership

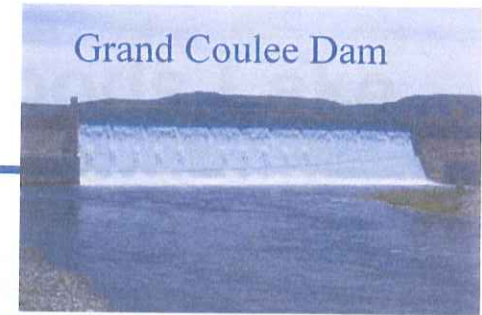


•Drying Salmon

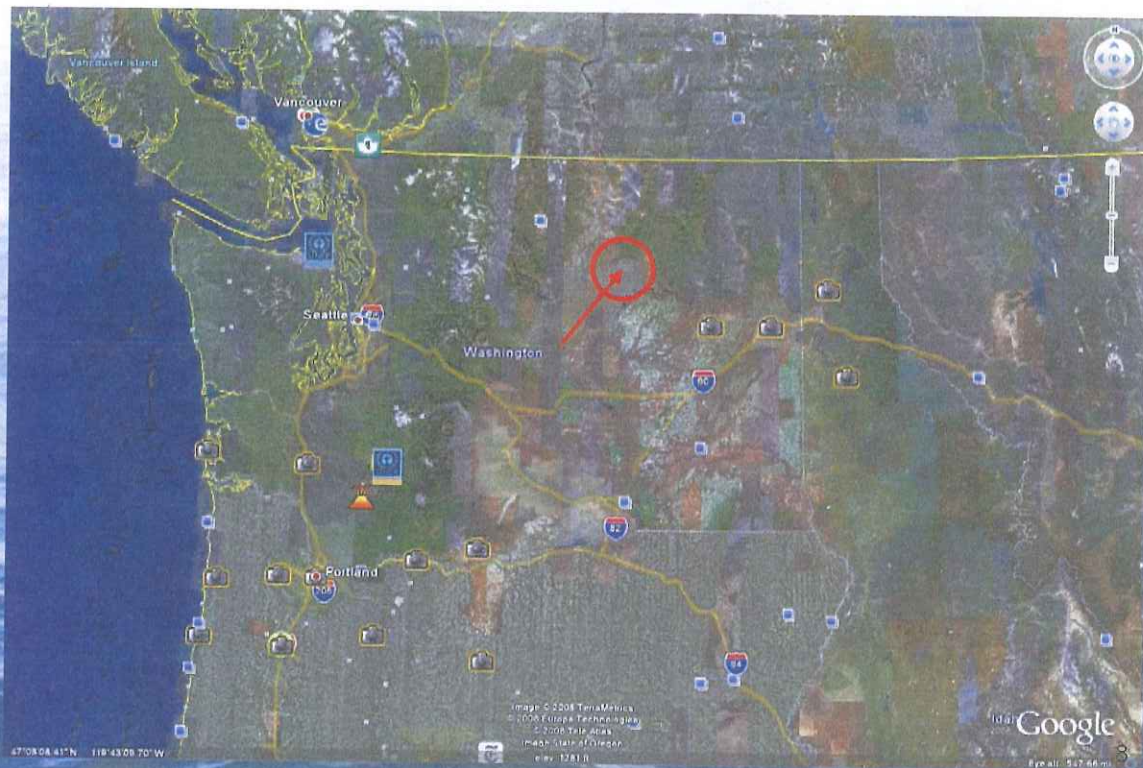


Photo's from Colville web site  
<http://www.colvilletribes.com/>

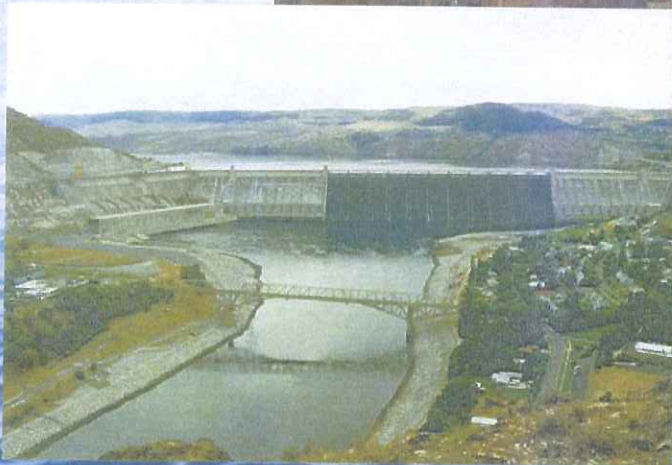
# Pacific Aquaculture



- Joint Venture with the Colville Nation
- A wholly-owned subsidiary of the Pacific Seafood Group (Pacific) [www.pacseafood.com](http://www.pacseafood.com)
- Located in Eastern Washington on the mighty Columbia River



# Pacific Aqua Location: Rufus Woods Lake



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# Pacific Aquaculture Site 1

Colville Confederated  
Tribal Partnership



# Pacific Aquaculture Site 2

Colville Confederated  
Tribal Partnership



# Size Grading

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# Fish Feeding



10.16.2009 15:20

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# Net Pulling

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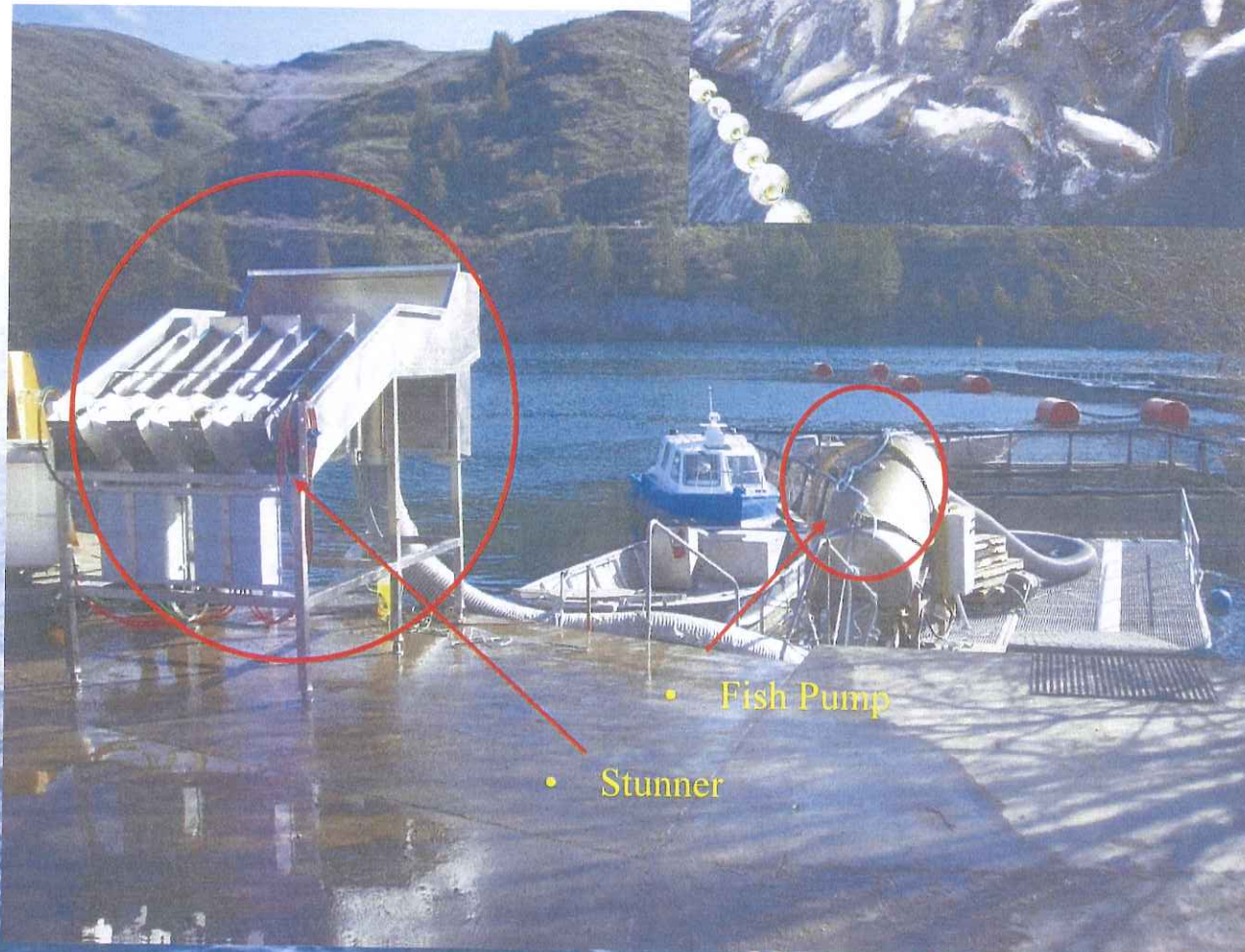
# Winter at the Fish Farm

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# Harvesting



- Stunner
- Fish Pump

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# Harvesting cont.

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# Harvested Product

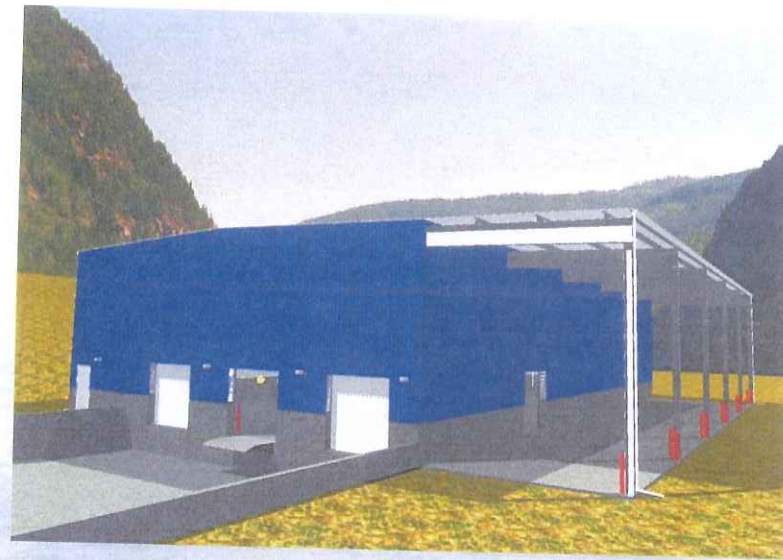
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# Proposed Processing Plant

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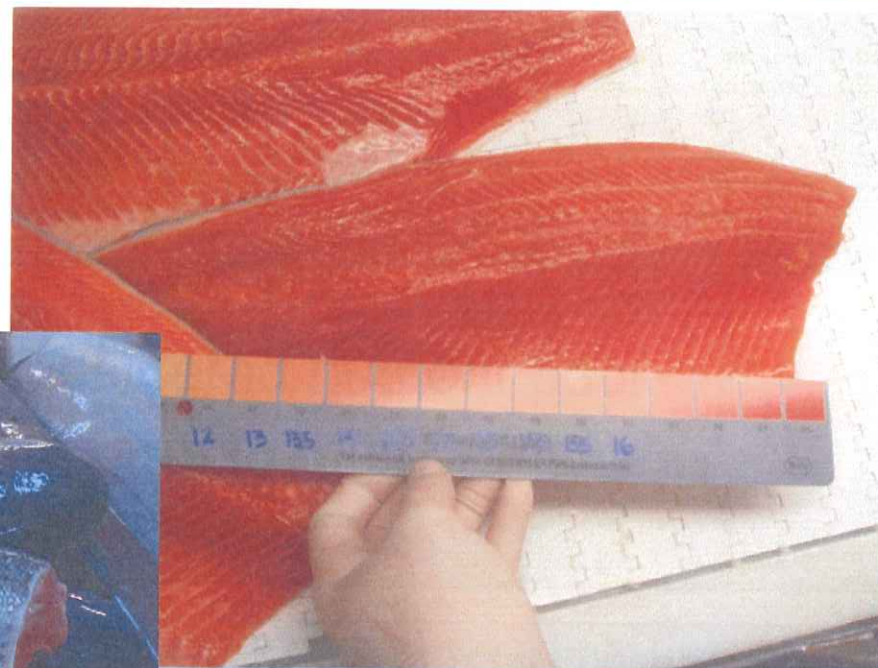
- On site processing
- Steel Building 60' x 100'





# Finished Product

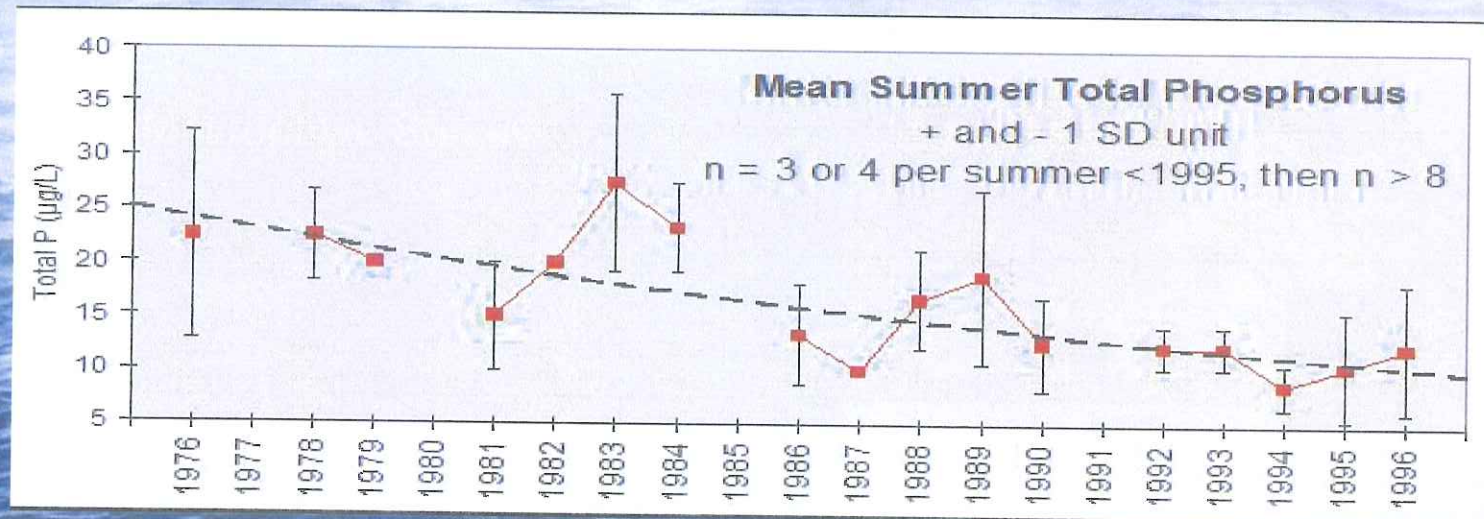
Naturally Pigmented with Paffia yeast



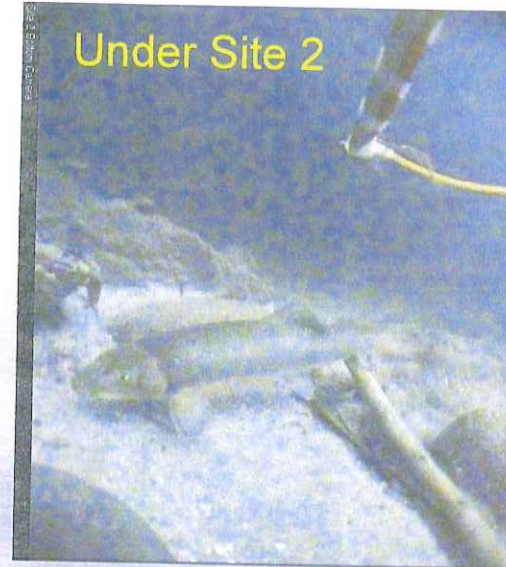
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# The Environment

- Rufus Woods Lake is considered nutrient poor.
- Nutrients supplied by the farm to the river is beneficial to the environment.



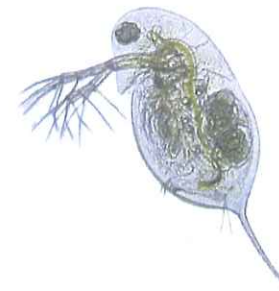
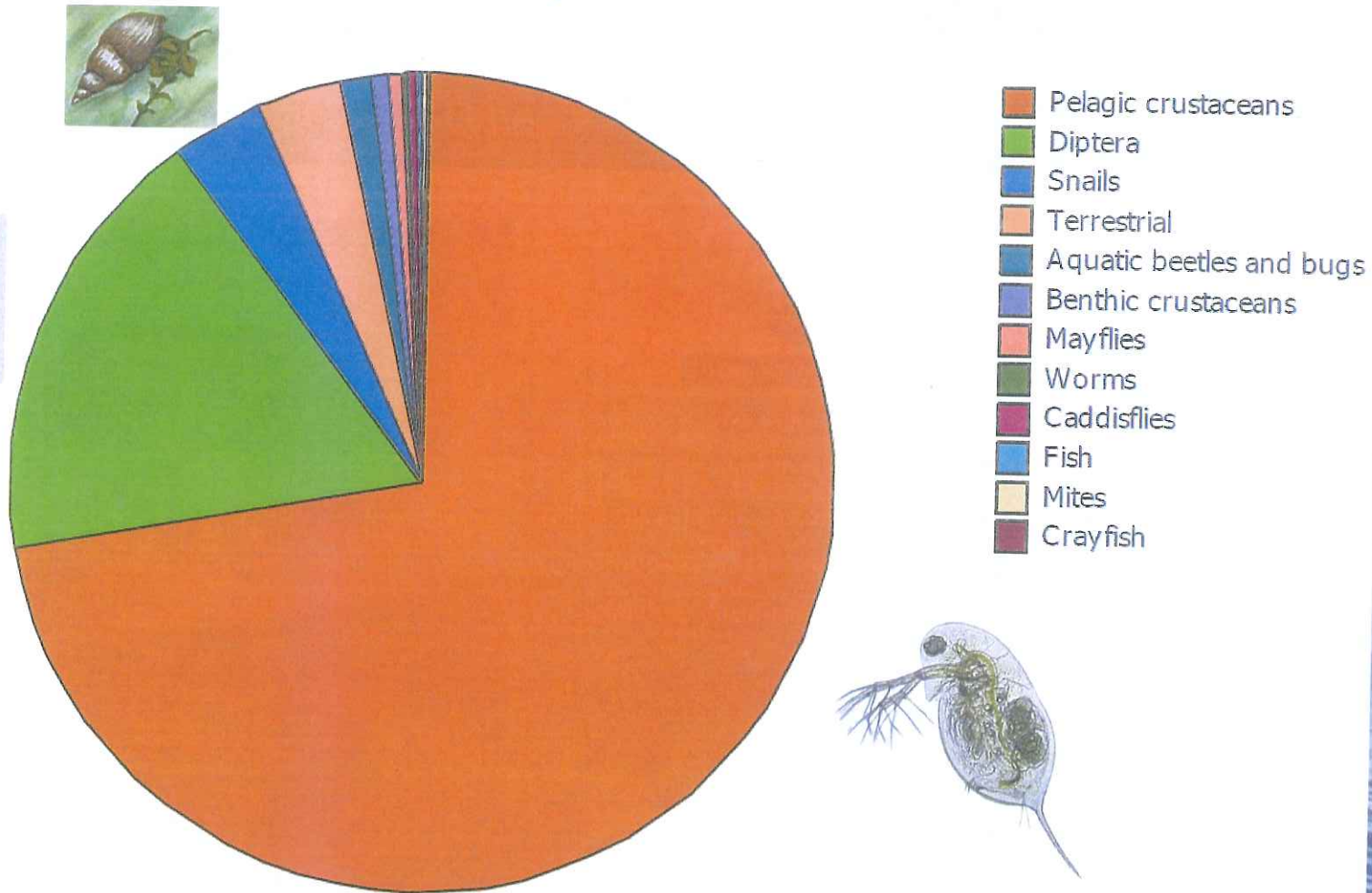
# The Environment



# The Environment

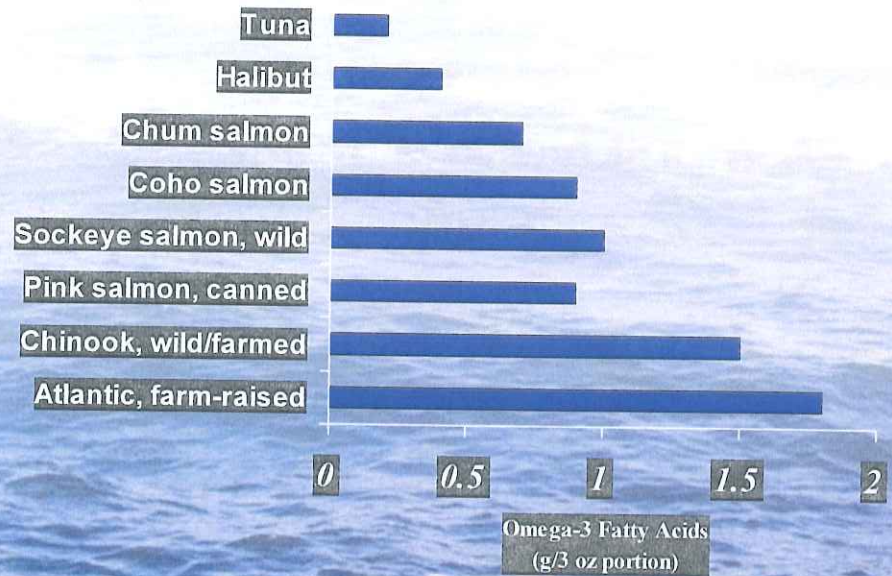


Released RBT stomach contents by abundance



# Healthy Choice

Our Steelhead tested at 2.5 g Omega-3 Fatty Acids for 3oz portion size



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# Quality Product

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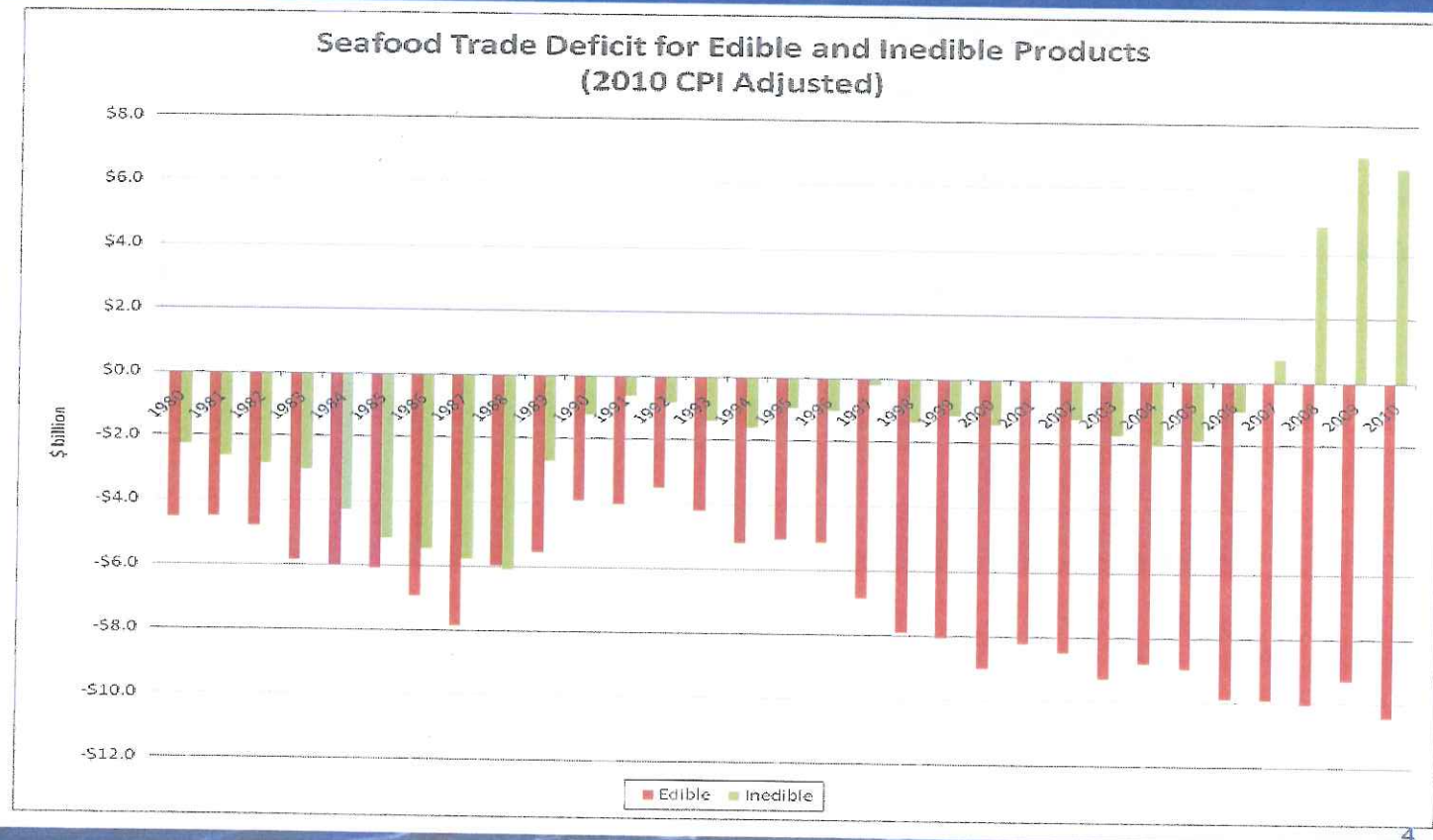


- Healthy and nutritious product
- Good taste and quality
- Year round supply
- Protects wild stocks from over fishing by providing a source of fish to meet growing world population
- Opportunities for rural communities providing employment,
- Tribal partnerships

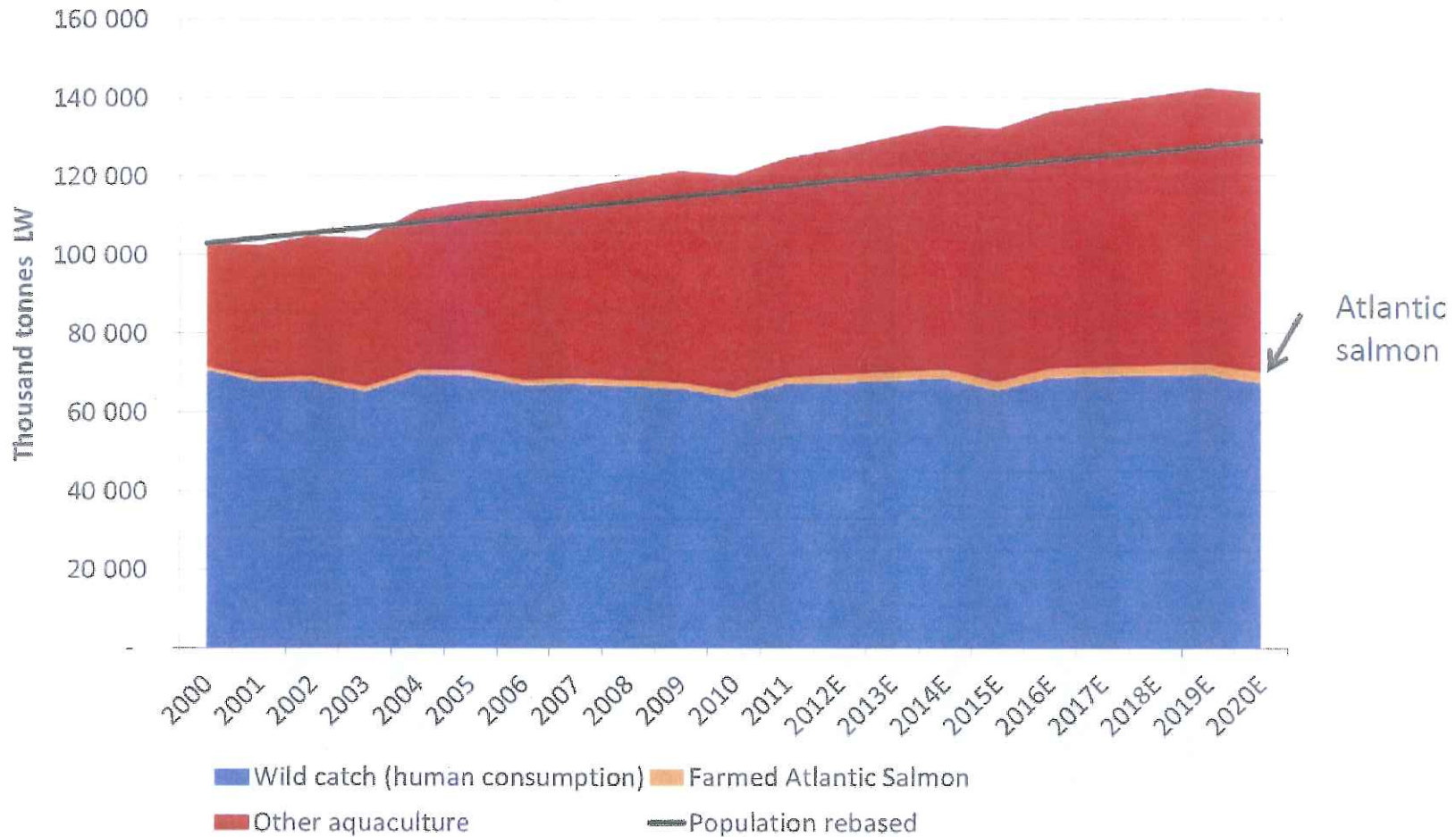
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# US Seafood Trade Deficient World Salmon Supply, & Trends

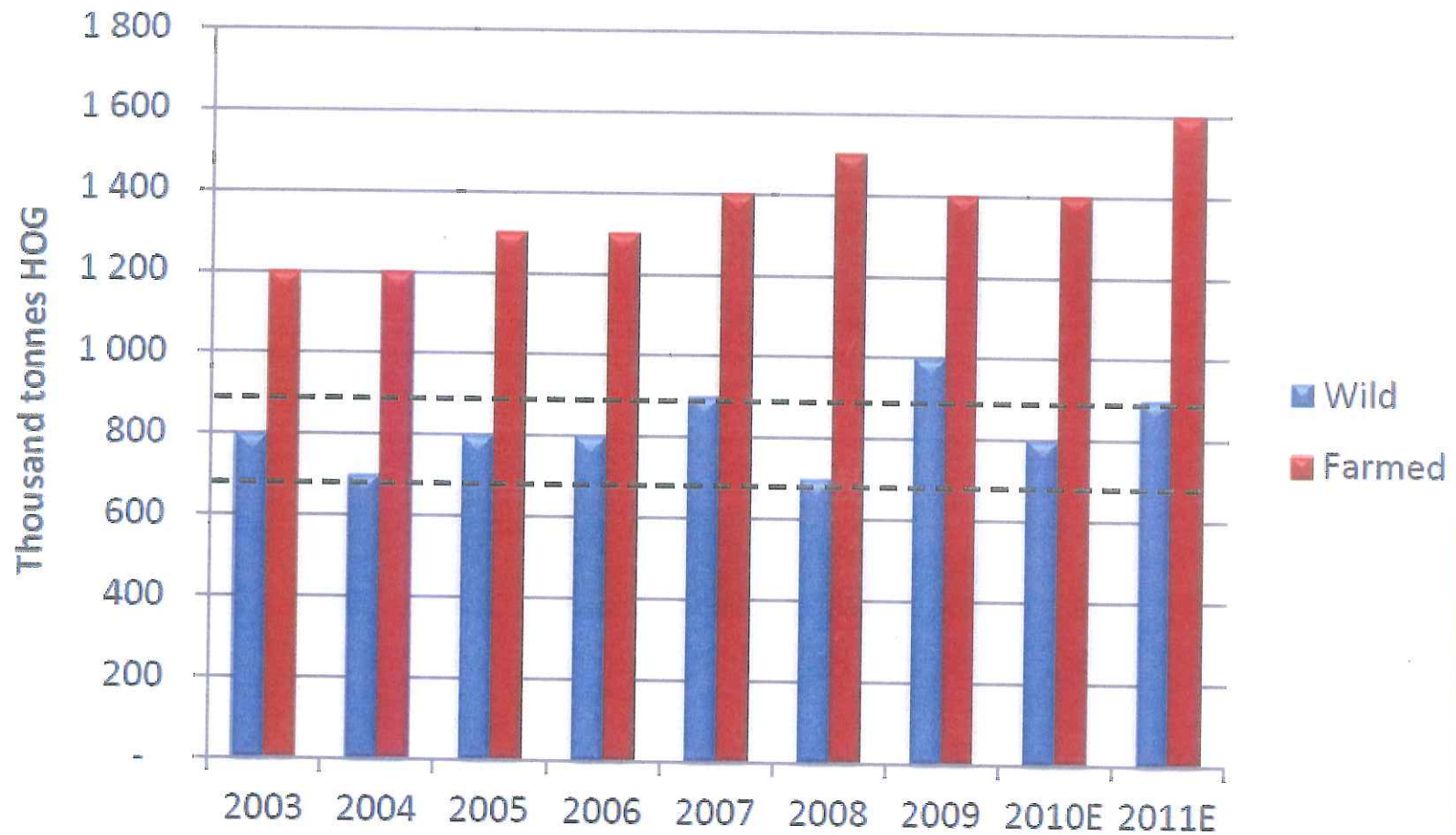


# Growing Aquaculture

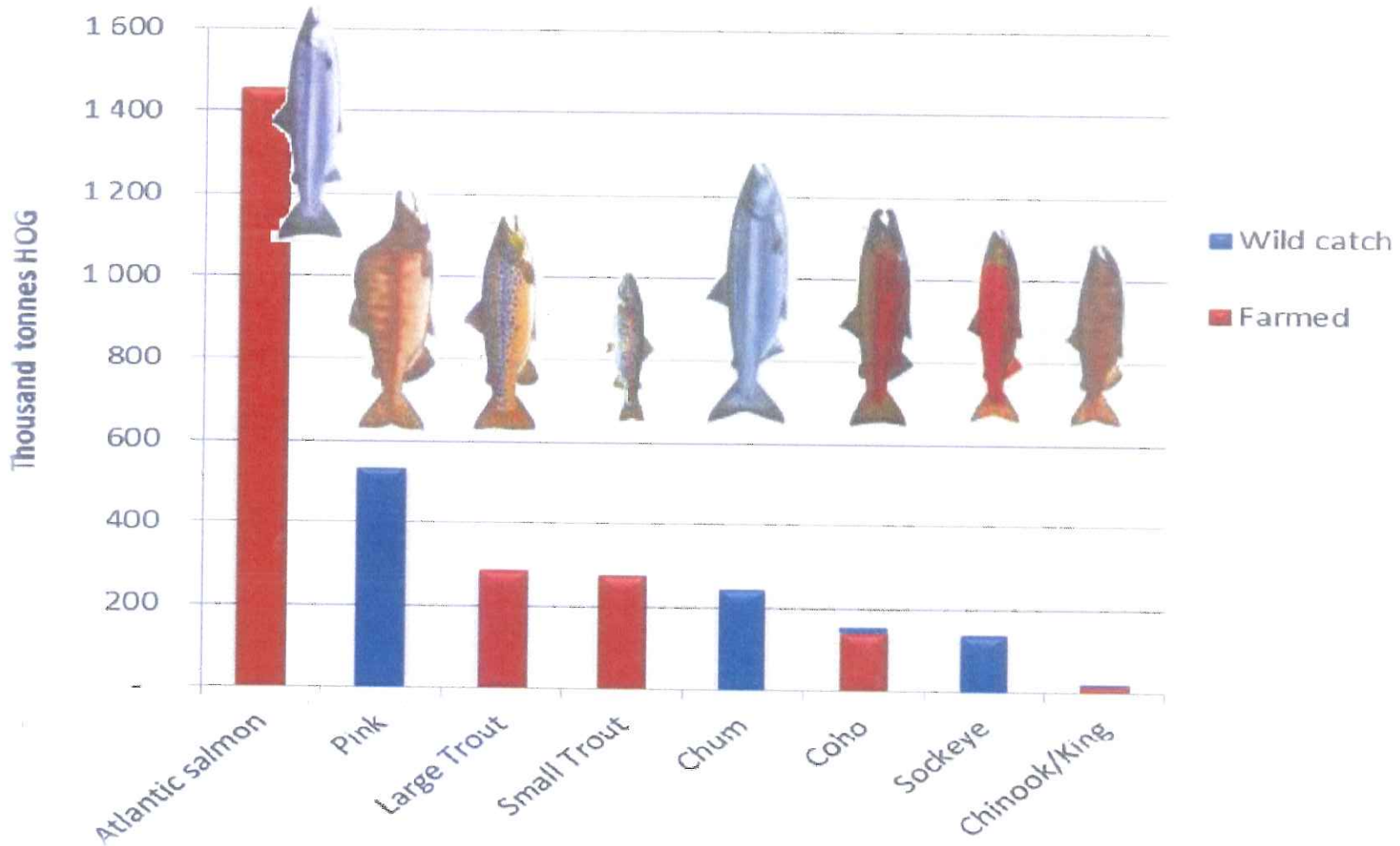


# World Salmon Supply

Historical supply of farmed and wild salmon

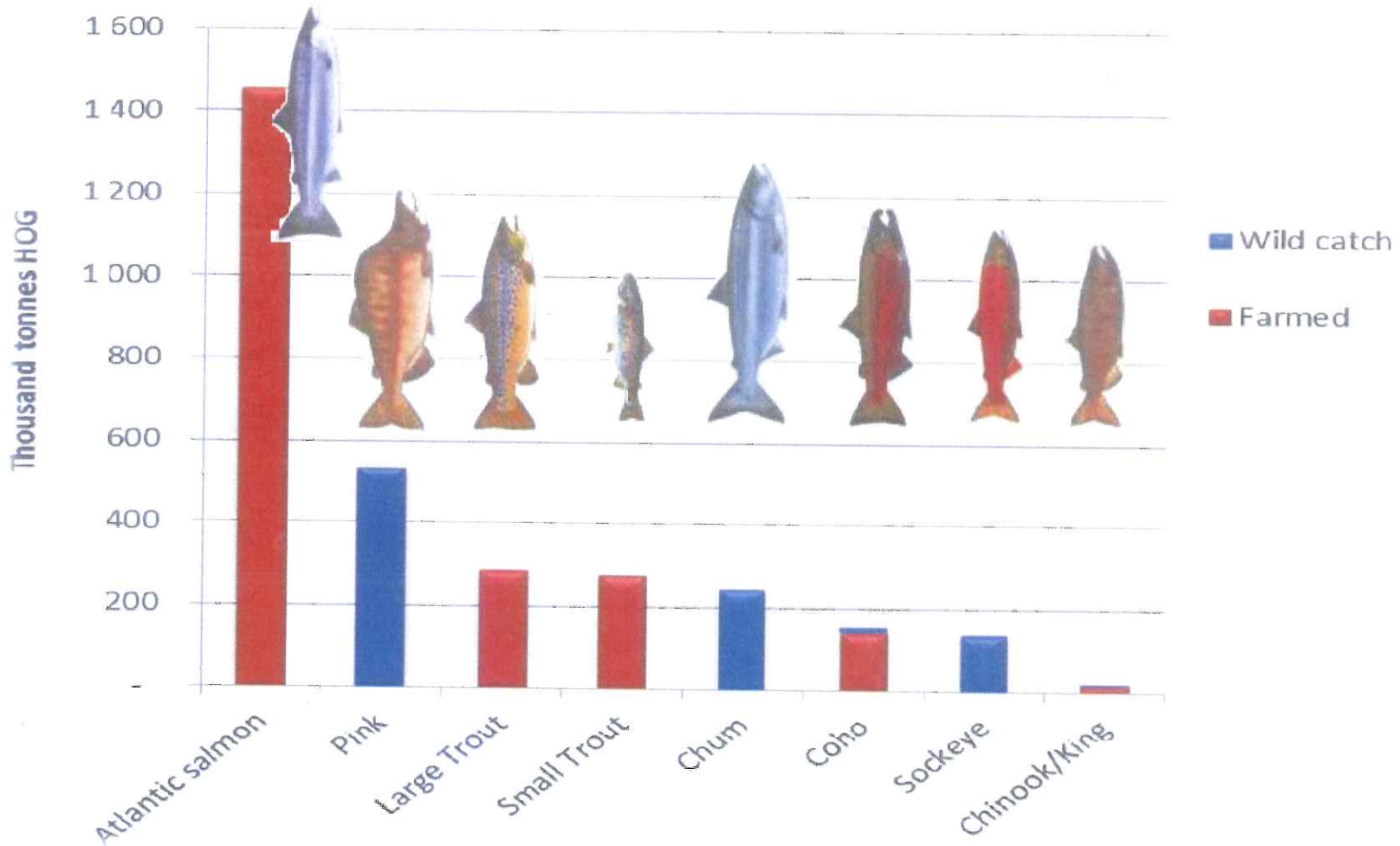


# Salmon Harvest: 2.3% of Global Seafood



Source: Kontali Analyse

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Source: Kontali Analyse

# Pacific Aquaculture Commitment

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- Pacific Aquaculture is committed to finding solutions that work for everyone
- We care about:
  - The environment
  - Our communities
  - Stakeholders' concerns
- Conserve ocean resources
- Provide sustainable healthy food
- Be socially & ecologically responsible.



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# Salmon Aquaculture

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- Salmon aquaculture is food production – it is farming not industrial manufacturing
- A sustainable salmon farm depends on maintaining a healthy environment
- The salmon farming sector has a culture of continuous adaptation & change.



# Messaging

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- There is always room for improvement and we are committed to finding solutions that work for everyone

- We care about:
  - the environment
  - our communities
  - stakeholders' concerns



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The logo for Pacific Seafood, featuring the brand name in a blue, serif font with a yellow underline.



## Take away message

- Farmed salmon is a healthy and nutritious protein
- Aquaculture provides career opportunity and jobs for communities
- Aquaculture is environmentally sustainable
- Pacific is committed to Stewardship, Sustainability, Quality Assurance & Traceability

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