Aquaponic Products Conference

Saturday, March 22, 2014
2 - 6 pm
Kapiolani Community College Cafeteria

ALSS will host a conference to help current aquaponic farmers connect with food service buyers. Chef Alan Wong will prepare gourmet food using aquaponic products for conference guests. 100 buyers from grocery stores and food service industry will be invited to taste aquaponic products. State funds for this project were matched with Federal funds under the Federal-State Marketing Improvement Program of the Agricultural Marketing Service.

Conference contact: Liz Xu
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1. Why did I hear from Hawaii Department of Agriculture?

We would like you to consider purchasing aquaponically-grown produce and fish for your business need. The tilapia and Pak Choy shown in the photos above are products from aquaponic system.

2. What is aquaponics?

It is a closed ecosystem where the waste of fish gets absorbed by the plants, thereby cleaning the water. Fish swim freely in the tanks, and vegetables and fruits grow at an accelerated rate above.

3. What is good about aquaponics and the products?

Aquaponic system uses 80-90% less water in production comparing to soil-based farming. The plants grow faster and require less space so the system has about 5 times higher production capacity comparing to soil-based farming. No fertilizer and growth hormone are used in aquaponic farming. The vegetables have longer shelf life, e.g. up to 2 weeks for lettuce kept in the fridge.

4. What products are available?

Tilapia, catfish, swai, lettuce (red lollo, green lollo, butterhead and Manoa), tomato, Japanese cucumber, beet, radish, arugula, kale, green onion, Swiss chard, eggplant, watercress, baby Pak Choy, Shanghai Pak Choi, cilantro and sunflower sprout. The aquaponic farmers can grow the vegetables that you need that are not on the list.

5. Who are our aquaponic farmers in Hawaii?

Oahu has Bomi Enterprise LLC, Hapa Farms, Ili‘ili Farms, Kanu Farms, Kunia Country Farms, Mari’s Gardens, Nalolicious Farms and Olomana Gardens. Big Island has Living Aquaponics Inc.

6. What kind of impacts will I make if my business buys more local products?

You will help create more jobs for Hawaii, boost our local economy and reduce carbon footprint that is associated with long-distance transportation of products. Aquaponics, particularly, reduces water use and increases production capacity, which is a sustainable way to produce food for our ohana.

7. Who should I talk to in HDOA if I have questions about local aquaculture and livestock products?

Please contact Liz Xu, Economic Development Specialist at Aquaculture and Livestock Support Services (ALSS) of HDOA. Her email is jing.xu@hawaii.gov. Please follow “HAWPP” on Twitter, Facebook and Tumblr for news updates and tips on useful information. HAWPP stands for Hawaii Protein Production.

8. What does ALSS do?

Todd Low, Manager of ALSS, and his team focus on growing the aquaculture and livestock industries in Hawaii. ALSS provides a wide range of support for new and existing aquaculture and livestock businesses through planning and coordination, business counseling, information dissemination efforts. Please visit http://hdoa.hawaii.gov/ai/aquaculture-and-livestock-support-services-branch/ for more information.

Photo credit: Dr. Clyde Tamaru, Ili‘ili Farms and Hapa Farms.