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Sent: Saturday, February 13, 2021 11:42 AM
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Subject: [External] The Shrimp Industry Is Dirty. Can New Farming Technology Clean It Up? | Serious Eats

[External]

Faith, will you please post this article as a public comment from Annette Smith, Vermonters for a Clean Environment. Thank you. Annette

Text below is an excerpt from this much longer July 2018 article, updated Oct. 31, 2019.
<https://www.seriousseats.com/2018/07/the-shrimp-industry-is-dirty-can-new-farming-technology-clean-it-up.html>

• FOOD INDUSTRY

More Breadcrumbs

The Shrimp Industry Is Dirty. Can New Farming Technology Clean It Up?

....They were soon approached by Capergy, a French company that formerly specialized in the production of diesel and natural gas plants and now focuses exclusively on renewable energy. Capergy offered to include them as one spoke in a broader \$800 million investment project in Maine, where it's creating a biomass power plant at an abandoned industrial site and channeling the excess electricity into sustainable production methods. Construction is ongoing, and Frajmund tells me it'll be completed by the end of summer 2018. He claims he's currently capable of growing 10,000 pounds of shrimp each year. Fahim Samaha, the CEO of Capergy, says

they're aiming to produce nearly half a million pounds within the next 36 months.

But when I asked for more details about the technology, Frajmund and Samaha were both light on the specifics, though they offered me a tour of the facility once it's completed. They said that the aquaculture techniques used will be totally different from those popularized by Brown, and, while both systems rely on biofloc, what's truly game-changing about this new project is the infrastructure that will accompany it. The operation in Maine will be the first in a series of standardized facilities that are close enough to the major metropolitan areas in which Frajmund intends to sell his product fresh, eliminating any need for a processing plant. That standardization will make it possible to train employees at one farm, then transplant them to another thousands of miles away. To ensure quality, the facilities will be wirelessly connected to make remote monitoring possible. Once there's proof of concept and the production is far enough along, Frajmund also claims that he'll make it an open-source technology—taking a cue from Tesla—to usher in a new era of sustainable shrimp production.

It sounded impressive, but when I brought it up later with Brune, the agricultural engineering professor, he groaned.

"This is nonsense as far as I'm concerned," he said. "It just sounds like the same old thing..."