



# THE OCEAN CLUSTER INITIATIVE

Keeping Local Seafood Local

## AT A GLANCE...

Across the globe, consumers are making conscientious food choices to reduce carbon footprint. Help support this trend by increasing availability of local Oregon foods, especially locally-caught seafood.

Oregon seafood too often goes directly from harvest to plane, bypassing Oregon communities. The OCI is working to shift this dynamic. Relocalizing seafood will reduce carbon footprint of Oregon's food system. Join us on this mission!

## Let's look at the numbers.



**90%**

of seafood sold on the Oregon coast is imported from foreign markets



**~ 57%**

of Oregon seafood flown overseas is flown back to the U.S. after processing, a cycle called "re-importing". Re-importing doubles carbon emissions.



**76%**

potential reduction of emissions from using more local seafood

## GET INVOLVED!



[www.OregonSeaFare.com](http://www.OregonSeaFare.com)



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## CHALLENGE



Food production accounts for nearly 25% of anthropogenic carbon emissions; seafood transportation makes up a large part of this. Even seafood that is caught or grown responsibly, becomes unsustainable when it is shipped great distances. In Oregon, 90% of the seafood sold on the coast is imported from distant domestic and foreign markets, while most Oregon-caught seafood is immediately exported.

## SOLUTIONS



Oregon fishers, processors, distributors, and users need resources and partnerships to build an effective and reliable local supply chain. The Ocean Cluster Initiative aims to help make these resources available through:



**Local Buyers Clubs**



**Workforce Development**



**Infrastructure & Technical Assistance**

## BENEFITS



1

### Reduced Carbon Footprint for Seafood

Sourcing Oregon's seafood from Oregon saves on transportation, which can reduce carbon emissions by 76%!

2

### Expanded Access to Sustainable Proteins

Seafood is one of the most sustainable proteins. According to the latest data, wild seafood has a lower carbon footprint than red meat, cheese, and chicken.

3

### Foster Connection to Nature

Eating local products, especially local seafood, provides a deep connection to the natural environment, which in turn helps build stewardship values and gratitude for the environment.