



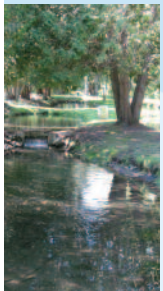
Wisconsin Aquaculture

What is aquaculture?

Aquaculture, or fish farming, is the raising of aquatic organisms in controlled environments. Wisconsin fish farmers use water responsibly to produce the highest quality fish.

Over 150 Wisconsin fish farms raise fish for food, pond and lake stocking, and bait for recreational fishing. Species include trout, yellow perch, bluegill, walleye, northern pike, musky, bass, and minnows.

Fish farms have been a part of Wisconsin agriculture since 1856.



Wisconsin Aquaculture

Get hooked on it!

Support your local farm and ask for Wisconsin farm-raised fish to enjoy the exceptional quality for food, stocking and bait!

To learn more about Wisconsin farm-raised fish, please contact:

The Wisconsin Aquaculture Association
Phone: (715) 373-2990
Web: www.wisconsinaquaculture.com

Or your local fish farm:

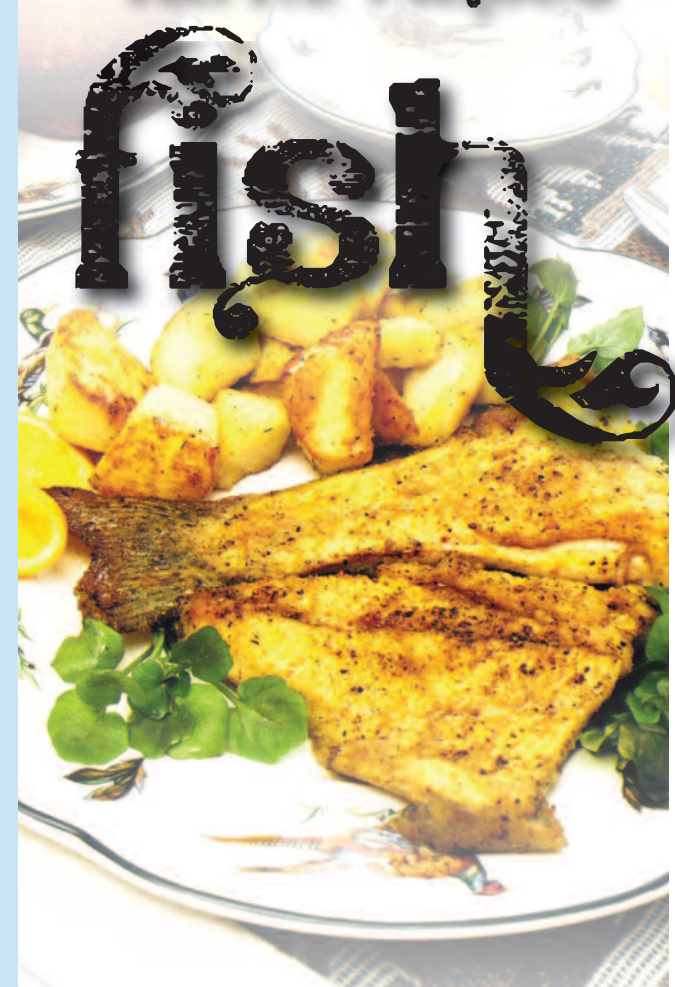
The Wisconsin Aquaculture Association

The University of Wisconsin-Stevens Point
Northern Aquaculture Demonstration Facility



Wisconsin farm-raised

fish



Local, Healthy, and Environmentally Friendly!

The Wisconsin Aquaculture Association

Wisconsin Aquaculture

Wisconsin Farm-raised Fish are ENVIRONMENTALLY FRIENDLY

Wisconsin fish farm environmental and fish health regulations are among the most stringent in the country.

Wisconsin farm-raised fish are raised according to industry best management practices:

- Clean water
- Responsible use of natural resources
- Nutritionally-balanced and wholesome feeds
- Veterinarian-certified fish health program



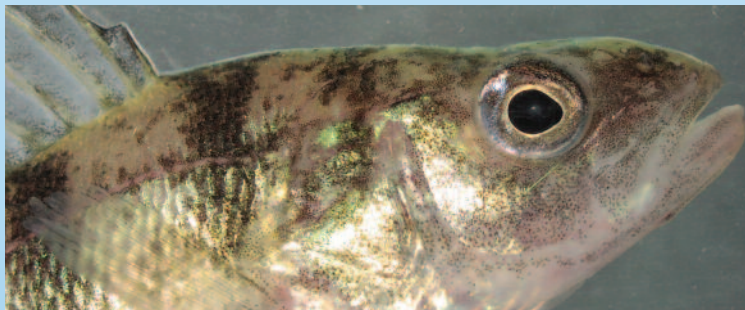
Wisconsin Farm-raised Fish are HEALTHY

American Heart Association encourages 2 or more meals of fish per week as a part of a balanced diet.

Fish are:

- High in protein, potassium and other nutrients
- High in Omega-3 essential fatty acids
- Low in fat, calories, and cholesterol
- Linked to a reduced risk of stroke, heart-disease, depression and mental decline with age.
- DHA (specific Omega-3) is beneficial for brain development in infants.

Based on testing conducted, there are no suggested restrictions on the consumption of Wisconsin, farm-raised fish for men, women or children.



Wisconsin Farm-raised Fish are LOCAL

Buying local keeps your dollars circulating in your community.

WISCONSIN GROWN

- Buying locally-grown fish supports your local economy.
- Buying local reduces the number of miles your food has to travel.
- Buying locally-grown fish decreases our dependence on seafood coming in from overseas.
- Locally-grown fish provide exceptional quality, freshness and taste great!

