

NYSG fosters active communication and synergistic collaboration to enhance the resilience and growth of NY's seafood industry.

NY Sea Grant Hosts 5th Annual NY Seafood Summit: Facilitating Cross-Sector Networking & Collaboration

The New York seafood industry is robust and diverse, but often operates in a siloed capacity. New York Sea Grant (NYSG) efforts to increase communication and networking amongst the various players in the seafood industry (producers, harvesters, culinary professionals, retailers, wholesalers, etc.) are helping to support the local seafood economy and enhance use and awareness of New York seafood products. This became increasingly more important during the economic upheaval of the COVID-19 pandemic.

In 2021, to foster active communications among the various sectors of the NY seafood industry, NYSG coordinated the 5th Annual Seafood Summit. The Summit was hosted virtually over the course of one week with a focus on a different sector of the seafood industry each day. The webinars highlighted new and ongoing efforts across the state and introduced participants to the delicious, diverse, sustainable, and versatile seafood available locally.

More than 175 seafood professionals and interested consumers participated in the 2021 virtual Seafood Summit. Topical webinars included a cooking demonstration, and presentations on fisheries, aquaculture, and seafood wholesale and marketing. A final day of panel discussions explored the impacts of COVID-19 and the industry efforts to adapt and build resilience. All sessions were recorded and made available online to broaden the reach of the Seafood Summit and make the content accessible statewide. Please see www.nyseagrant.org/seafoodsummit.

Project Partners:

- Center for Aquatic Animal Research and Management (CFAARM)
- GreenRabbits
- GrowNYC
- New York State Department of Agriculture and Markets



2021 NY Seafood Summit speakers (from top left clockwise): Paule Pachter, Long Island Cares; David Lepkofker, New York State Department of Agriculture and Markets; Chef Victoria Blamey, New York City; Warren Kremin, Blue Ribbon Fish Co.; Peter Haskell, Haskell's Seafood; John Ng, Hudson Valley Fisheries.

Through this virtual outreach programming coordinated by New York Sea Grant, more than 175 seafood professionals and consumers engaged with the local seafood industry to learn more about the diversity of seafoods and production methods that are utilized throughout New York State.

NYSG Focus Area for this project: Sustainable Fisheries, Aquaculture & Seafood Businesses in New York.

New York Sea Grant is a joint program of Cornell University, the State University of New York, and NOAA.

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