

# WHAT MAKES GRIMSBY GREAT?

**1,000** YEARS  
OF FISHING  
HERITAGE



**6,000**



The seafood industry already creates 6,000 local jobs with skill sets including processing and smoking within easy reach

The region currently processes

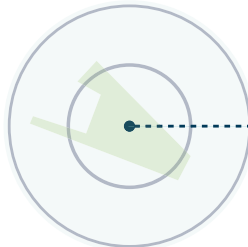
**70%**

of the UK's salmon

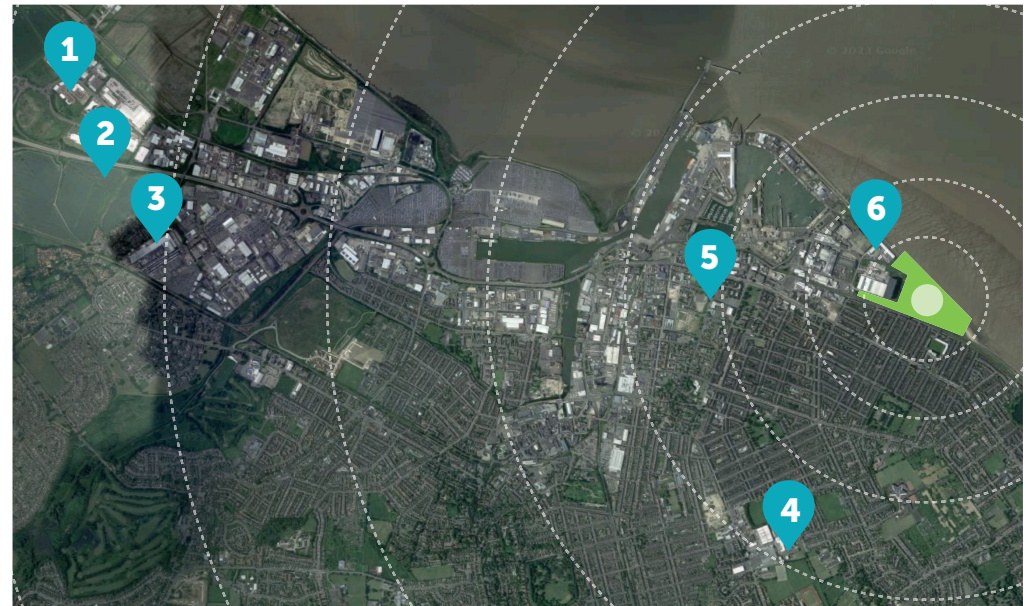


## A SUSTAINABLE LOCATION

**2**  
MILES



Almost all salmon produced by the proposed development would be processed within a 2-mile radius



A selection of the key seafood processors are already established close to the site for a more sustainable end to end process.



# SUPPORTING SUSTAINABLE **GROWTH**

**1,700**



## **LOWERING TRANSPORT**

Using current processes to meet growing demand, would mean adding 1,700 more trucks per year to local roads from Scotland and Norway.

**THE ANNUAL GROWTH RATE OF DEMAND FOR SALMON IS**

**4-6%** 

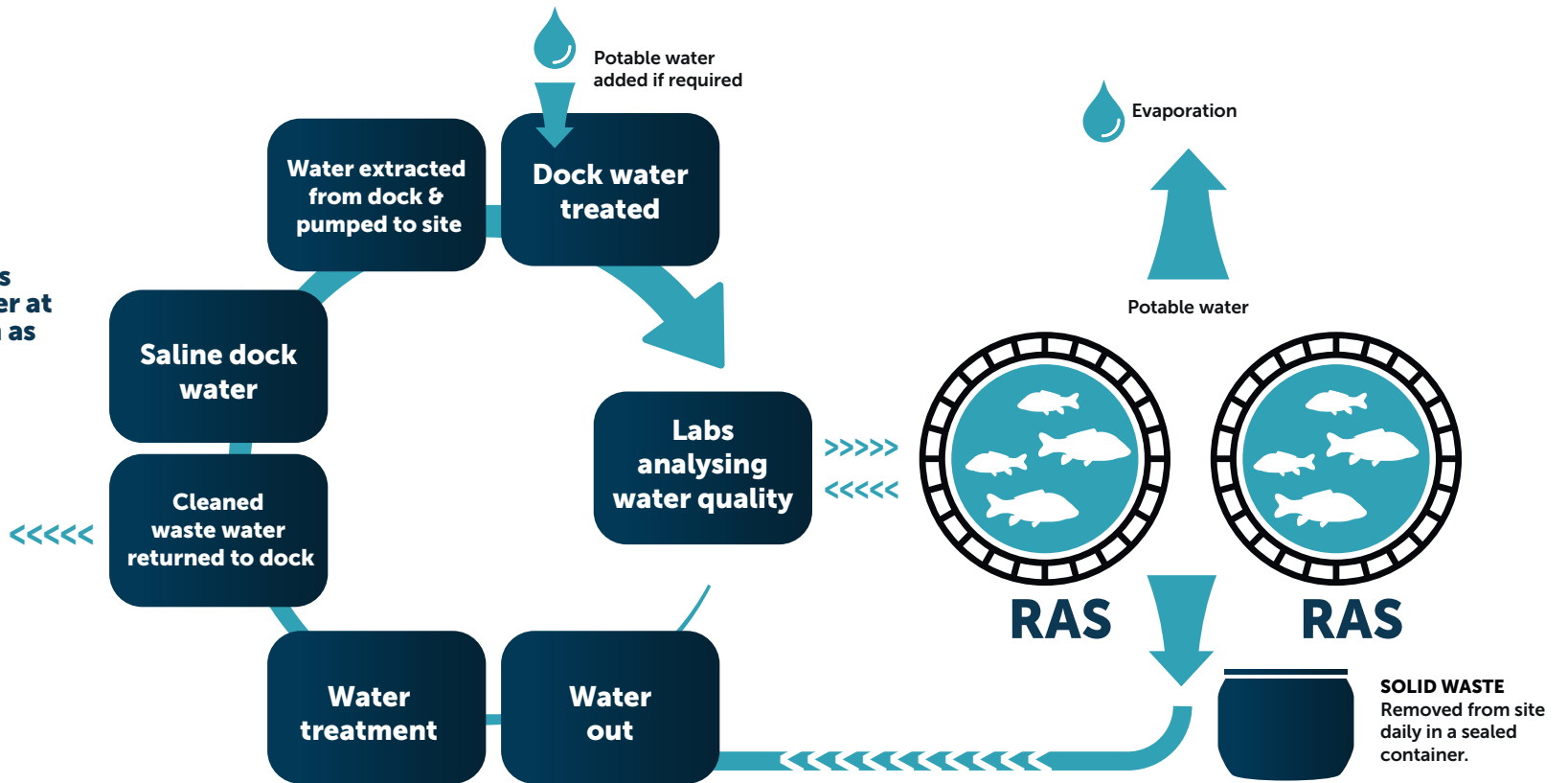
## **REDUCED PACKAGING**

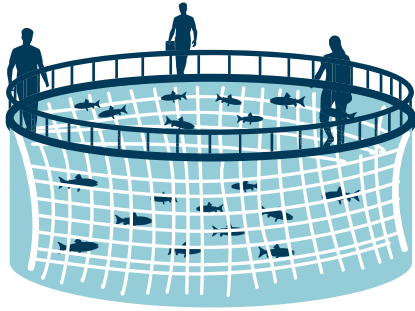
The polyboxes removed from the system each year due to proximity to local processors would be ...

**250,000** 

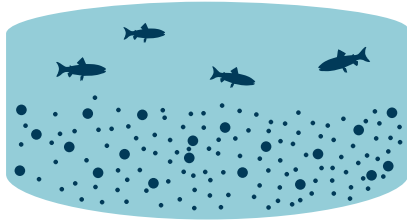


Water returns to the Humber at least as clean as when it was extracted.

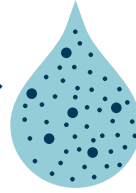




FISH ARE FED AND REARED IN TANKS



Accumulation of solids in the water – uneaten food, digested food and dissolved nutrients



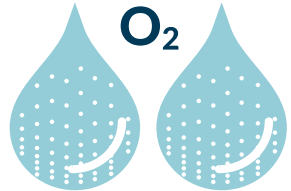
Solids are filtered out preventing harmful build-ups



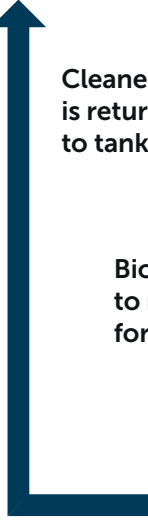
Solids sent daily for processing in sealed container



Filtered water is biofiltered with beneficial bacteria



Biofiltered water is aerated to maintain optimal oxygen levels for fish health and development



Cleaned water is returned to tanks