



COMITÉ NATIONAL DE LA CONCHYLICULTURE

PRESS KIT

2023



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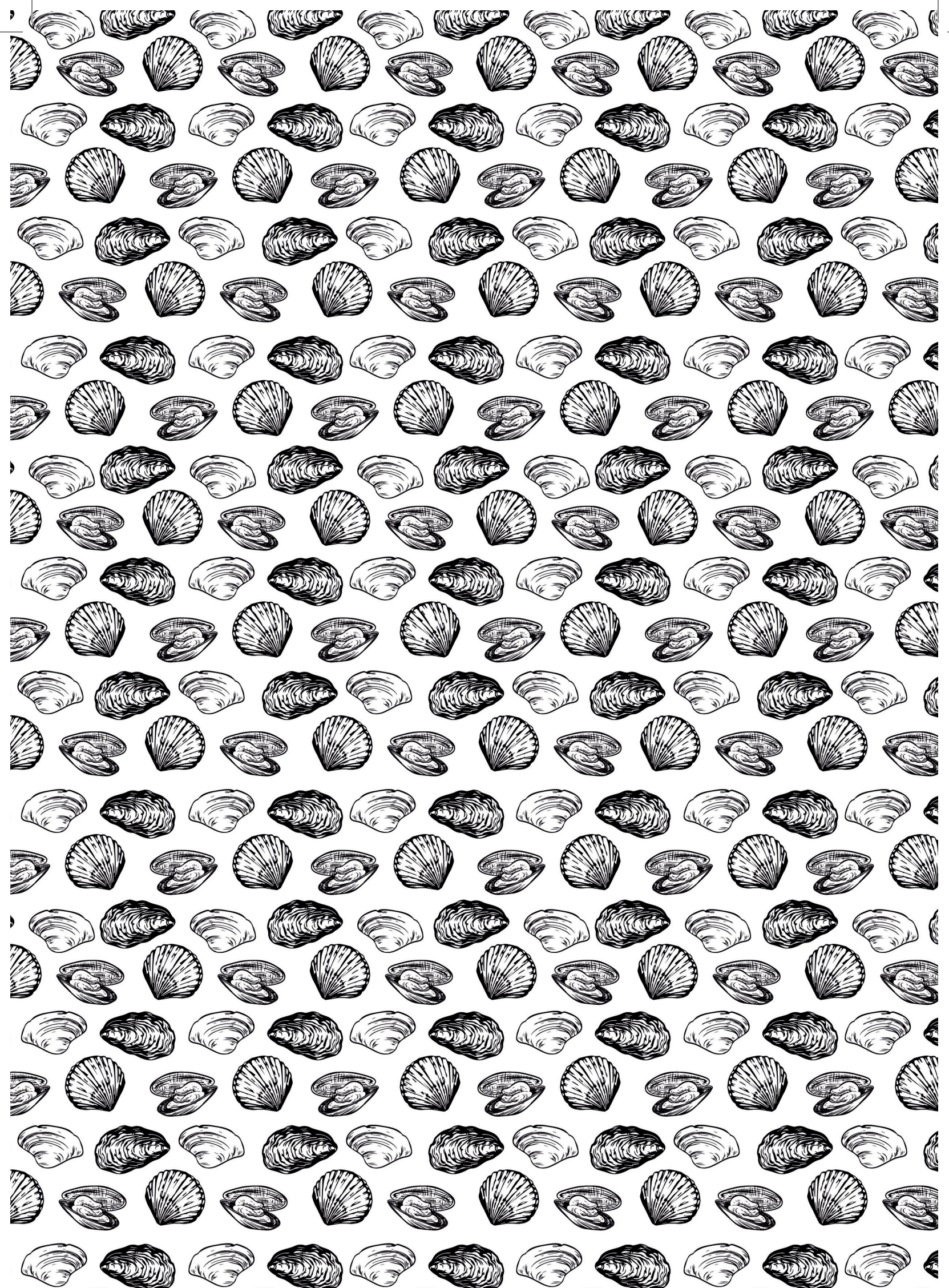
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foreword.

While shellfish farming faces many noble challenges, France remains the leading producer of oysters and the second largest producer of mussels.

In a complex environmental, economic and social context, industry players are united and particularly resilient. Thus, aware of the formidable stakes of shellfish farming, they intend to work so that the best answers are brought to the problems of these last years:

- Water quality: shellfish farming is highly dependent on its environment and is very sensitive to variations in the quality of coastal water. Our products are partly dependent on the state of wastewater and rainwater.
- The shellfish farming area is decreasing from year to year, currently occupying less than 1% of the coastal area. In order to maintain our European rank, but also to actively participate in French food security, we aim to triple the effective area by 2030.

The occupation of the French coastline also reveals new levers for action. In this respect, the development of offshore shellfish farming via offshore wind power, but also the diversification of production – in particular towards seaweed farming and integrated multi-trophic aquaculture (*IMTA*) – are projects on which we are already working hard.

Moreover, thanks to its very low carbon footprint and the provision of many valuable ecosystem services, the sector is full of resources and local initiatives to become part of an increasingly virtuous circular economy, especially with the recovery of used shells.

In short, which food chain allows, in addition to respecting the environment, to actively participate in the increase of French food sovereignty by providing a high protein, sustainable and high nutritional value food that is 100% natural, all the while decreasing the agricultural pressure and the use of water on land? The shellfish industry, or course! And believe me, its future is a bright one!

Philippe Le Gal.

President of the National Shellfish Farming Committee



1.

**Everything you need
to know about the CNC**

The CNC, a historic organisation

Since its origin at the beginning of the 20th century, under the name of Syndicat Général de l'Ostréiculture et des Cultures Marines (*General Union of Oyster and Marine Cultures*), the Comité National de la Conchyliculture (*National Shellfish Farming Committee or CNC*) has never stopped evolving. Created in its current form in 1991, the CNC has always kept its primary vocation: to be a place of consultation for all the actors of the shellfish industry.

Key dates

1905-1910

Establishment of the
**General Union of Oyster
and Marine Cultures**

1910

The General Union of Oyster
and Marine Cultures becomes the
**General Union of Oyster Farming,
Marine Cultures and their Trade**

1941

**Creation of the first Interprofessional
Shellfish Farming Committee**
(corporation for maritime fisheries)
by the law of the 13th of March

1945

Dissolution of the organisations created
by the law of the 13th of March 1941 by
decree of the 20th of January, then order
No. 45-1813 of the 14th of August for the
reorganisation of maritime fisheries

5th of Nov. 1947

Constitutive Assembly of the
National Shellfish Confederation
(C.N.C)

10th of Feb. 1950

Constitution of the
**Interprofessional Committee for
Oyster and Marine Cultures (CIOCM)**
which takes over the CNC

4th of March 1958

Constitutive Assembly
of the **Interprofessional Shellfish
Farming Committee (CIC)**
replacing the CIOCM

1991

**Law creating the National
Shellfish Farming Committee (CNC)**
and **the Regional Shellfish
Farming Unions (SRC)**

2010

**Law creating the National
Shellfish Farming Committee (CNC)**
and **the Regional Shellfish
Farming Committees (CRC)**



Operation & responsibilities of the CNC

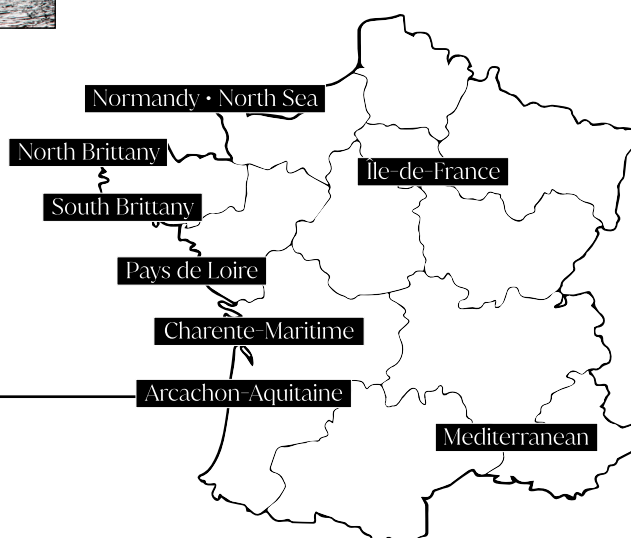
Placed under the supervision of the French Ministry of Agriculture and Food Sovereignty, the CNC is governed by articles L912-6 et seq. of the French Rural and Maritime Fishing Code. As such, it stands as **the privileged and mandatory representative** of the public authorities when it comes to shellfish farming regulations.



The CNC's primary mission is to **represent and defend the interests of all shellfish breeders, processors and distributors.**

To this end, the CNC Council is composed of 58 full members, all of whom are producers, processors, fishmongers or restaurant owners. Throughout the year, the CNC studies and proposes all measures of a general nature concerning shellfish farming in order to improve the conditions of production and the means of sale of the various shellfish: protection of the coastline; defence of water quality; health standards; social and fiscal legislation for shellfish farmers; scientific and technical research; promotion of shellfish products; education and training; information for the interprofession; relations with the media, institutions and the general public.

In parallel to the CNC, the profession is organised into 7 Regional Shellfish Committees (*CRC*) representing the general interests of the professionals on their respective territories.



BOARD

members

Philippe Le Gal

*President of the CNC
and oyster farmer in Southern Brittany*



President of the CNC since 2018, he was re-elected in June 2022 and represents the 4,000 marine culture dealers: oyster, mussel, clam and cockle farms in France. An oyster farmer in the Pénerf river and in the Gulf of Morbihan, he has also been President of the Regional Committee for Shellfish Farming's Southern Brittany branch for the past three terms. His investment in shellfish farming was rewarded in 2020 with a Legion of Honour from the French Minister of Agriculture.

Olivier Laban

*Vice-President of the CNC,
President of sector 1
and oyster farmer in the Bay of Arcachon*



Olivier Laban, manager of company EARLLABAN, has been a Full Member representing the shellfish farming profession on the Specialised Council for Sea Products, Aquaculture and Professional Freshwater Fishing of FranceAgriMer* since 2010. He was elected President of the Regional Committee for Shellfish Farming's Arcachon-Aquitaine branch from 2008 to 2016, and again in 2022. He was also a member of CESER** from 2013 to 2015. He was elected Vice-President of the CNC and President of Sector 1 - oysters - in June 2022.

David Berteau

*President of sector 2
and shellfish farmer in Le Croisic*



Elected President of sector 2 - mussels and other shellfish - in June 2022, within the CNC, David is also a clam farmer in Le Croisic as well as the manager of company France Coquillages, created in 2009 and employing around 15 people.

Hélène Clautour

*Chair of the Commerce group and
restaurant owner in the Pays-de-la-Loire*



Within the CNC, Hélène chairs the Commerce & Distribution Group. In parallel to her work at the CNC, she is a restaurant manager, a field in which she has been working for many years. She is also a consultant and commissioner for the French Scalpers' Championship.

* National Establishment for Agricultural and Sea Products
** Economic, Social and Environmental Council of the Aquitaine Region

2nd
in Europe with
144,011
tonnes of shellfish
produced/year
= **€509 million**
in turnover

Leading
producer,
exporter and
consumer
of oysters
in Europe
(2 kg/year/inhabitant)

1 CNC
based in Paris

7
regional CRCs

2,500
national
companies

10,000
miles
of bouchot stakes



only 100%
natural breeder

15,998
employees
including 10,500
full-time

40,000
acres
of farming space

Oyster farming

80,783
tonnes of oysters
produced/year
= **€357 million**
turnover



Mussel farming

61,219
tonnes of mussels
produced/year
= **€138 million**
turnover



Shellfish farming

clams, cockles, etc.

€14,48
million
in turnover

Industry-specific goals & challenges

Faced with numerous obstacles, the shellfish industry is striving to achieve its societal, environmental and economic objectives. Here below is an overview of the major issues faced in France and Europe!



In France

- **Ensure the sustainable quality of controlled waters**

The sustainability of water quality is one of the sector's paramount challenges. Indeed, shellfish farming, as a natural activity, is highly dependent on the quality of coastal waters. However, for the last thirty years or so, shellfish farmers have been suffering from environmental and water quality degradation (*appearance of pathogens, increase in mortality, drop in production*), particularly linked to global warming.

- **Preserve and increase the area dedicated to shellfish farming**

With less than 1% of French coastal space available for developing its activity, the shellfish industry is committed to a better distribution of space allocated to maritime activities in Europe. Today, the growing attractiveness of the coastline and the competition between its various actors (*residents, tourism, professional and leisure fishing, aquaculture, water sports, etc.*) make the creation of new shellfish farming areas more complex.

New challenges are also emerging, such as:

- the development of offshore shellfish farming, in particular thanks to offshore wind power, which makes it possible to avoid poor water quality.
- diversification of production, particularly through algal farming and integrated multi-trophic aquaculture (*IMTA*).

In Europe

- **Short term challenges**

Support the transition to sustainable food systems by promoting shellfish products.

- **Medium term challenges**

Enable better access to resources by working on the social acceptability of shellfish farming in parallel with climate change.

- **Long term challenges**

To restore the quality of French and E.U. coastal waters in a sustainable manner.

Let's explore shellfish!

French shellfish farming is characterised by a high degree of heterogeneity in farming conditions, both in terms of species and the diversity of production sites along the coast. Here below is an overview of this sector!

Oyster farming

Oyster farming refers to the breeding of oysters. It takes 2 to 4 years and many stages of production: catching, farming (*elevated, suspended or ground-based*), maturing and finishing, before these sea gems – or pearls, should one say – arrive on the consumer's plate.

There are two types of oysters:

- **Hollow oysters** - *Crassostrea gigas* - introduced in France in the 1970s.

They are widespread in coastal waters and are also the most widely consumed.

- **Flat oysters** - *Ostrea edulis* - considered today as the rarest, were the only ones known in France until the last century. They are bred in Brittany and the Mediterranean and prefer deeper water, unlike the hollow oyster.



Mussel farming

Mussel farming – *mytiliculture in French* – consists of collecting spat in their natural environment and then rearing them in an environment that will ensure their growth and fattening according to different production methods such as bottom culture, pole culture or even rope suspension culture.

The mussel is a bivalve, a class of freshwater and saltwater molluscs.



And also...

Shellfish farming is also characterised by the breeding and production of other shellfish such as clams (*veniculture*) and cockles (*cerastoculture*) on the French coast.



2.

The virtues of shellfish

Already appreciated by the French for their flavour, oysters, mussels and other shellfish are even more cherished when consumers learn that they contribute to a cleaner sea, a more sustainable economy and a balanced diet. Zoom in on their benefits and impacts!

An eco-friendly and sustainable activity

Shellfish farming is one of the answers to the need to develop a food industry in line with the fight against climate change and the increase in biodiversity.

Limiting pollution and contributing to the fight against global warming

As soon as they are born on the production sites, shellfish absorb CO₂, the main gas responsible for global warming, dissolved in the ocean. During their growth, shellfish consume elements such as phosphorus and nitrogen. However, these components are released into the sea in large quantities by farms and contribute to the accumulation of nutrients in the marine environment (*resulting in the proliferation of algae, for instance*).

One should note that the shellfish industry is a completely natural food production activity that takes place in a no-input environment.

Biodiversity

By feeding on phytoplankton, shellfish help to filter the water. This makes it more transparent and promotes photosynthesis.

This results in a better development of the flora and attracts many animal species. This is a genuine benefit for the maintenance and development of local biodiversity. In addition, shellfish farms form reefs on which many animal and plant species thrive.

Natural farming and water quality

The entire life of the shellfish, or almost all of it (*larval stage in the hatchery*), is produced in the natural environment. Its diet is thus natural: no food or medication is given.

Nitrogen wells

Bivalves are real “nitrogen wells” that help clean up the marine environment. A publication resulting from the work of ECA (*a consultancy specialising in the development of innovative and comprehensive technological solutions for complex missions in hostile or constrained environments*) concluded in 2009 that European bivalve molluscs from farming and fishing represent a nitrogen sink of 57,000 tonnes per year, i.e., the equivalent of the nitrogen produced and discharged into the water by a population of 17 million people.

Decarbonisation and bio-based materials

The CNC aims to be an innovative sector, first and foremost in terms of decarbonising its production. In this respect, the realisation of the first barge with autonomous electric propulsion (*photovoltaic*) must of course be mentioned.

In addition, extremely promising regional initiatives in terms of partnerships have been set up to recycle both shells and shellfish plastic waste or to move away from petrol-sourced plastic, which is not infinitely recyclable, and replace it with biosourced, biodegradable and compostable plastic.

Offshore wind energy

Secondly, the industry intends to leverage the expansion of offshore wind energy to develop synergies with wind farms. Partnerships could be considered and would make it possible to access new production sites, to overcome the possibly poor water quality on the coastal fringe or to diversify production, particularly through integrated multi-trophic aquaculture.

Recycling shells

Some municipalities provide specific skips for depositing and collecting shells.

They will then be supplied to companies that will give them a second life, whether in various everyday objects, in beauty products, in the design of cement or various coatings or in animal feed such as poultry.

It is also possible to recycle them yourself

- In vegetable gardens to keep pests away
- Maintaining plants to preserve them
- Fighting limescale and tartar
- Feeding chickens and having good eggs

Economic and social attractiveness

Shellfish farming is a sustainable activity, an authentic French expertise. Indeed, shellfish are highly prized abroad, as oyster farming is one of the few French sectors with a surplus trade balance.

The production of the various shellfish favours short circuits and highlights the traceability of products from the natural environment. But beyond this nutritional function, shellfish production is rooted in France's cultural and gastronomic heritage.

By opening their production sites to the general public (*visits, tastings, direct sales*), producers position themselves as ambassadors of traditional know-how, passed down from generation to generation.

As key players in the attractiveness of our coasts, they create genuine economic and human wealth and constitute the identity of the French coastline.



Nutritional and gastronomic benefits

Shellfish are a complete food with strong nutritional benefits. These are healthy products, raised in a natural environment and a source of quality for the body. To be consumed without moderation!

Oyster farming



The oyster is a real detox ally for holiday aftermaths, and for sun-kissed weekend meals! In addition to the fresh feeling it gives you when you taste it, it is the perfect nutritional equation. It is a complete food that is tonic and rich in essential nutrients:

Oysters contain:

- vitamins (A, D, B1, B2, B3, B5, B6, B12, C)
- iron and magnesium to fight against fatigue and lack of concentration,
- potassium for the proper functioning of the heart,
- copper and manganese, which, together with iron, contribute to blood regeneration,
- calcium for the bones and the proper functioning of the cells,
- selenium to slow down the ageing of arterial tissues,
- high quality proteins and Omega 3 and also phosphorus, sodium and fluorine as well as iodine!

A treat for the taste buds and the body, with no calorie intake: 70 calories per 100 g.

How to choose them?

To be sure of the quality and freshness of the oysters, choose them well closed.
When you open them, they should be bathed in water.
The oyster is alive and well if it shrinks under the tip of the knife or under a trickle of lemon juice.

Mussel farming



The French mussel is slightly iodized and has a long finish and a pleasant smell when cooked.

Like most molluscs, mussels have exceptional nutritional properties.

Mussels contain 20 g of protein and only 3 g of fat and carbohydrates per 100 g.

The consumption of proteins provides a good dose of energy thanks to the amino acids they contain and gives mussels a high satiating power.

Each 100 grams of mussels (*with shell*) contains 57 calories, which makes it a perfect food for anyone who wants to eat a healthy and balanced diet.

They are a treasure trove of goodness: they are among the richest foods in calcium, magnesium, iron, zinc and selenium.

In addition, they provide vitamins B8, B12 and E which, as anti-anaemics, help to maintain the good condition of the skin and nerve cells.

Each mussel is unique, their size and flavour differ slightly depending on the region and production technique.

A more iodized, pronounced taste and a light flesh for the rope mussels. A more complex and richer flavour with a dense and soft flesh for the bouchot mussel.

How to choose them?

Make sure the shells are well closed.
If any are open, apply light pressure with your fingers and they will close by themselves.
If not, do not cook them. The same applies if you notice that the shell is cracked or even broken.

The virtues of shellfish

Other shellfish



The shell, which is particularly rich in phosphorus, iron and zinc, helps combat fatigue and strengthens intellectual and physical performance as well as the immune system.

It contains 130 mg of calcium, 68 mg of magnesium and 26 mg of iron per 100 g.

The clam is one of the most energetic shellfish. It is particularly rich in iron (*14 mg per 100 g*) and vitamin B12 (*25 micrograms per 100 g*).

How to choose them?

Shellfish can be bought live with a closed shell or one that closes to the touch.

The flesh should be shiny with a little sea water inside.

Do not eat shellfish with cracked or broken shells.





3.

Up for a taster?

Up for a taster?

EASY AND TASTY RECIPES

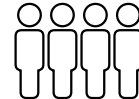
CREAMY OYSTERS WITH TRUFFLE OIL



Preparation / 10 min



Cooking / 15 min



Serves 4

INGREDIENTS

- 20 oysters (*category 4*)
- 30 cl of liquid cream
- 2 shallots
- 2 small glasses of dry white wine
- 2 tablespoons of chopped chives
(+ a little extra to serve)
- 2 tablespoons of truffle oil
- Truffle carpaccio (*optional*)
- Salt & pepper to taste

To easily open the oysters, place them in a steamer basket for 1 to 2 minutes and then use a knife.

STEPS

1. Preheat the oven to 180°C (356 °F).
2. **Open the oysters** and collect their water in a pan, place them in an ovenproof dish and put them in a cool place.
3. **Preparation of the sauce**
Chop the chives and shallots, then pour into the pan containing the oyster water. Add the white wine, season with pepper and heat over low heat for 5 minutes. Add the truffle oil and cook for 5 minutes.
4. **Cooking the oysters and dressing**
Put the oysters in the oven for 2 minutes to stiffen them. Remove from the oven and place on a serving dish. Pour a little cream into each shell, add a few slices of truffle, some fresh chives and a turn of the pepper mill.



recipe No.1

Up for a taster?

EASY AND TASTY RECIPES

TOMATO MUSSELS PAPILLOTE STYLE



Preparation / **30 min**



Cooking / **15 min**



Serves 2

INGREDIENTS

- 1.40 kg of mussels
- 1 shallot
- 16 cherry tomatoes
- 2 cloves of garlic unpeeled
- 2 sprigs of rosemary
- 1 small glass of white wine
- Salt & pepper to taste

To make the papillotes solid, place 2 sheets of baking paper on top of each other or use aluminium foil.

STEPS

- 1. Clean the mussels and drain them.**
- 2. Finely chop** the shallot and then cut the cherry tomatoes in half.
- 3.** Lay out 2 large sheets of baking paper and place half the mussels at the centre of each sheet.
- 4. Put half the shallots and tomatoes in each foil.** Add an unpeeled clove of garlic and a sprig of rosemary each time. Sprinkle with a little white wine and close the wrappers (*papillotes*) with a string, without tightening them too much, so that the mussels will easily open once cooked.
- 5.** Place the two papillotes in a preheated oven at 180°C (356 °F).
- 6.** After 15 minutes, the papillotes will have puffed up, a sign that the mussels have opened. Remove from the oven, season with salt and pepper and **serve hot** with linguine in olive oil or homemade chips!



recipe No.2

Up for a taster?

EASY AND TASTY RECIPES

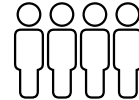
CLAMS & BABY POTATOES



Preparation / **25 min**



Cooking / **25 min**



Serves 4

INGREDIENTS

- 700 g clams
- 800 g baby potatoes
- 15 cl white wine
- Sprigs of thyme and parsley
- 1 bay leaf
- 15 g butter
- 1 lemon
- Salt & pepper to taste

Summer version!

This recipe can be made with first early potatoes, chopped spring onion and rosemary instead of parsley.

STEPS

- 1. Wash the clams** to remove any sand. Rub the potatoes without removing the skin.
- 2. Pour the wine and 45 cl of water into a pot.** Add the butter, thyme and bay leaf. Then add the potatoes and heat on high for 20 minutes (*cold start*).
- 3. Meanwhile,** slice the lemon and chop the parsley. At the end of the 20-minute cooking time, add the lemon slices, parsley and clams to the pot and mix. Cover and cook for 3 to 4 minutes so that the clams open.
- 4. Serve immediately** with a pinch of fleur de sel, pepper and a ladle of juice.



recipe No.3



Notes

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**COMITÉ
NATIONAL
DE LA
CONCHYLICULTURE**

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