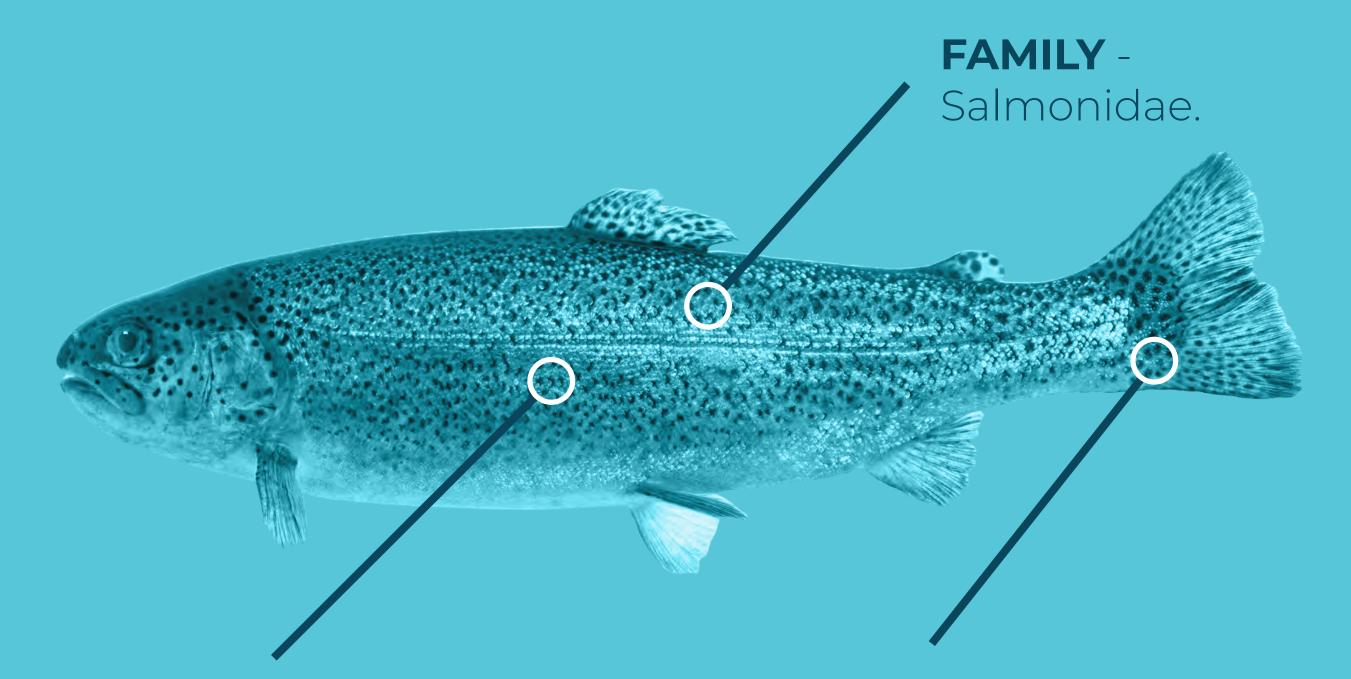
The Species of SEA2SEE

Rainbow Trout Oncorhynchus mykiss



HABITAT This species lives in the fast-flowing, oxygen-rich waters of mountain rivers and lakes. It is native to North America and was introduced to Europe in the 19th century.

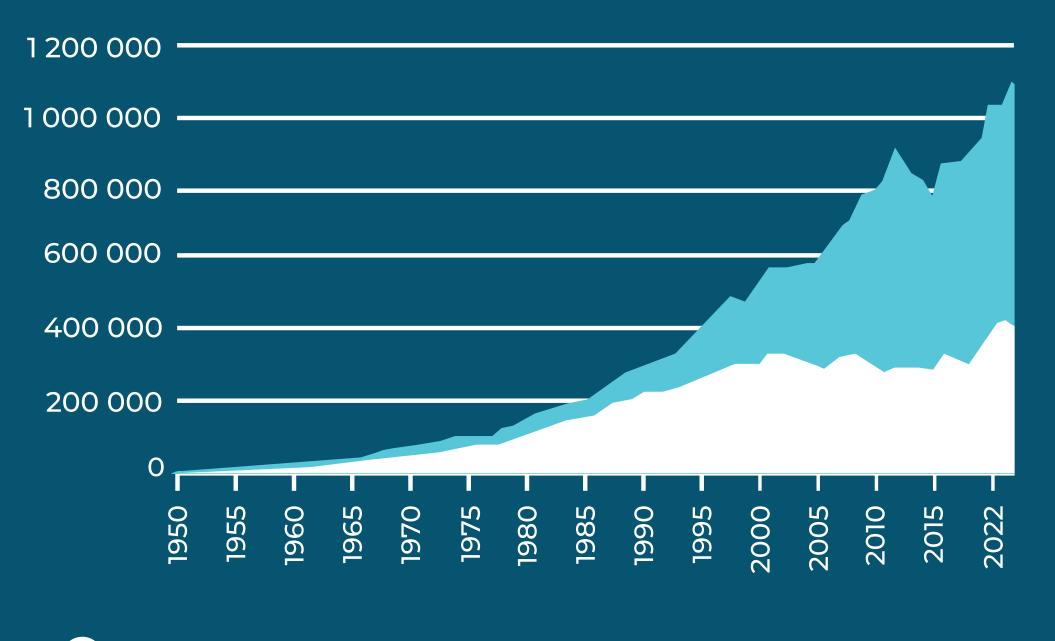
DISTINCTIVE FEATURES

Elongated and streamlined body speckled with black dots, small head and slightly open mouth that stops before the eye; adipose fins, iridescent and pink lateral line.

Fishing

- Global commercial trout fishing has reached around
 6,500 tons per year since 2010.
- Salmo trutta is the most popular and used trout species, accounting to 47.2% of catches in 2022.

World production of farmed trout (all species combined) (in tons):



of which European countries

Source: FAO 2024

Fishing

- Uzbekistan, the world's largest trout-fishing country, captures exclusively Oncorhynchus mykiss – around
 643.5 tons in 2022.
- Finland, the second largest global producer, exploits
 Oncorhynchus mykiss and Salmo trutta, 359 and 269
 tons in 2022, respectively.
- The Finnish fleet fishes Salmo trutta in the Baltic Sea and in the rivers that flow into it.
- **Trout** is also highly sought after by recreational fishers.



Wild trout populations (all species combined) have declined worldwide due to heavy fishing pressure, climate change, and habitat degradation triggered by water pollution, waterway artificialization and others. An additional threat is genetic pollution due to some hybridizations when farmed fish escape into the wild or as a result of restocking introductions.



Aquaculture

- Rainbow trout is the most widely farmed trout species globally for human consumption. Other species, such as river trout (*Salmo trutta fario*) and **sea trout** (*Salmo trutta trutta*), are mainly produced for restocking rivers.
- Some of the Salmo trutta fario farmed production is sold in markets.
- The first trout farming ponds were established in Denmark at the end of the 19th century.



Aquaculture

From the **1960s** onward, the mastery of farming processes and the introduction of compound feeds led to developing production in several **European countries**. It takes **nearly a year** for the trout to reach a portion size weight of around **350 g** and **two years** to reach **2.5 kg**. Iran is the world's **largest producer** of farmed trout -**194,000 tons** in **2022** - ahead of Turkey and Russia. Norway is the largest **European producer**.

Consumption

- Trout is sold whole, gutted, fresh or frozen, in portion size of 200-350 g.
- It is also offered as smoked fillets or slices, along with trout eggs and prepared products like rillettes, sushi and more.
- Larger trout are sold as **fresh fillets**, with or without skin, or as steaks.



Consumption recommendations

Wild trout:

• To avoid: all origins.

Farmed trout:

• Check the production conditions before purchase.



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