

# Exploring Our Marine

## From sea to plate

- Seafood is one of the most popular sources of protein worldwide. Popular species in Ireland are salmon, cod and tuna. Shellfish such as Dublin Bay Prawns, oysters and mussels are also common.
- The Marine Institute undertakes a range of monitoring, sampling, analysis and scientific advice to ensure Irish seafood is among the safest, most sustainable and of the highest quality available in the world.
- Ireland's fisheries resource is the bedrock of the Irish seafood industry, which is valued at €1.22 billion. Scientists at the Marine Institute undertake fisheries surveys each year on the RV *Celtic Explorer* and the RV *Celtic Voyager* to assess many of the key commercial fish and shellfish stocks in the waters around Ireland.
- The quality and health of farmed fish and shellfish is assessed for a range of food safety criteria to ensure only the highest quality produce enters the human food chain. The Marine Institute also monitors the marine environment to ensure our waters are clean for wild and farmed fish, crustaceans and shellfish.
- In Ireland, marine aquaculture produces salmon, mussels and oysters. Aquaculture research is an important element of the work carried out at the Marine Institute's Newport Research Facility, Co Mayo, and the Lehanagh Pool Marine Research Site at Beirtreach Buí Bay, Co Galway.



*Foras na Mara*  
*Marine Institute*



The Marine Institute is Ireland's national agency responsible for marine research, technology development and innovation. By building ocean knowledge and delivering ocean services, the Institute aims to empower Ireland and its people to safeguard and harness our ocean wealth.

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