Reinvent carp as a traditional food fish from pond aquaculture: Czech prospects and weaknesses

Zdenek Adamek University of South Bohemia Research Institute of Fish Culture and Hydrobiology Vodnany Czech Republic Carp pond farming is a kind of cultural and historical heritage with almost one thousand-year history First fishponds on the Czech territory - 10th/11th centuries production 10 - 20 kg per ha

> 14th century ⇒ 75,000 ha ⇒ 30 kg/ha 16th/17th century ⇒ 180,000 ha⇒ ≈ 30 kg/ha 1930´s ⇒ 45,000 ha ⇒ ≈ 80 kg/ha 2000´s ⇒ 51,000 ha ≈ 450 kg/ha (250-800 kg/ha) 03 ⇒ 200 (~ 500 m altitude) - 907 kg/ha (~ 200 m altitude)

Pond polycultures composition (2004 data)

Common carp (Cyprinus carpio) - 90.8%

Tench (*Tinca hinca*) - 1.0%

Herbivorous fish

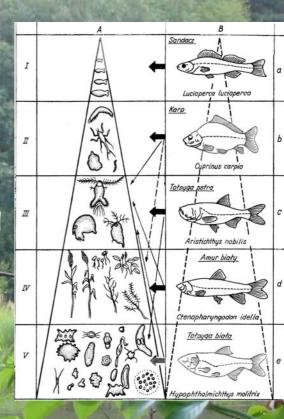
- grass carp (Ctenopharyngodon idella) 1.5%
- bighead and silver carp (Aristichthys nobilis and Hypophthalmichthys molitrix) - 3.0%

Predenory fish

Others - 2.3%

- pike (*Esox lucius*) 0.4%
 zander (*Sander lucioperca*) 0.3%
 wels (*Silurus glanis*) 0.3%
- perch (Perca fluviatilis) 0.1%

Rainbow trout (Oncorhynchus mykiss) - 0.1% Coregonids - (Coregonus lavaretus and C. peled) - 0.1%



Dominating fish species

Common carp (Cyprinus carpio) - ~ 88-90%

- marketable size 1.5 3 kg
- (2)3 4(5) year-old fish
- 80% of carp are sold during December as a traditional Christmas Eve dish

(carp soup and fried steak)

 Czech live gene bank of carp includes
 ≈ 20 carp strains





Why carp?

- flesh quality
- efficient utilization both of natural food items and artificial feeds (cereals)
- high fecundity
- good growth rate
- high resistance against:
 - unfavourable environmental conditions
 - handling
 - transportation
 - storage alive in high biomass

High fecundity => well mastered artificial propagation and hatching

Certainty of natural reproduction when necessary

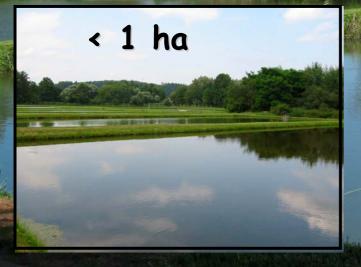


-advanced fry 0.3 - 1.5 g

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propriate growth



Hatchery tanks

fingerlings

(overwintering ponds)



Second year Ongrowing ponds

150 - 500 g







(↓)



Third year Marketing ponds

- 2 kg

market

10 – 100 <mark>(max 500) ha</mark>







High resistance to handling



High resistance to storage and transportation stress





efficient utilization both of natural food resources (often supported by manuring)



and artificial feeds (cereals) supply (~ 30% of the total yield)







Flesh quality







Czech carp is not considered only as a food fish but is consumation is associated also with religious traditions

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However,

despite increasing demand for fish products on the Czech fish market, the interest for **live** carp as a traditional food fish, slowly declines.

The reasons are above all in

- aversive approach to fish killing, gutting and carving
- accentuated feelings for animal welfare
- rich supply of various fish products of foreign (marine in particular) origin
- numerous Y-shaped bones in carp flesh



The problem of Y-shaped flesh bones appearance can be solved by application of special bone cutting machines



Weaknesses and constraints affecting Czech carp production

- multifunctional role of fish ponds accompanied by declining fish farming relevance
- statutory banned feeding and manuring allowed exclusively on the basis of time and site limited permission with given (tough) limit values of main environment quality determinants
- nature protection and increased numbers of piscivorous predators



Fundamentals for next development inhere in

- historical tradition
- sustainability of Czech pond aquaculture
- further support of consumers' continuous whole-year interest in carp as a food fish

Potentials for increased (steady?) demand for carp on the Czech fish market

- carp promotion as
- > a healthy food
- > a natural (ecological, almost organic) product
- wide-ranging spectrum of processed and ready-to-cook products
- increased propagation utilising various forms of advertising

carp promotion as a healthy food

catch and on-site-cook approach (agro-tourism)

RYBNÍK***

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Grilujete?

upravená ryba chutná dvojnásobne

 Ryby se připravují bez tuku Príjemná vůně a chut ryb vám učaruje

Pripravte se na to, že grilovaných ryb nebude níkdy tolik, aby

Gřilování ryb není jen o jídle, ale především o přátelské atmosféře navozené otevřeným ohněm, na němž v provodá odba chutná dvojnásohně

www.cz-ryby.cz

advices and recommendations

Český kapr v naší kuchyni

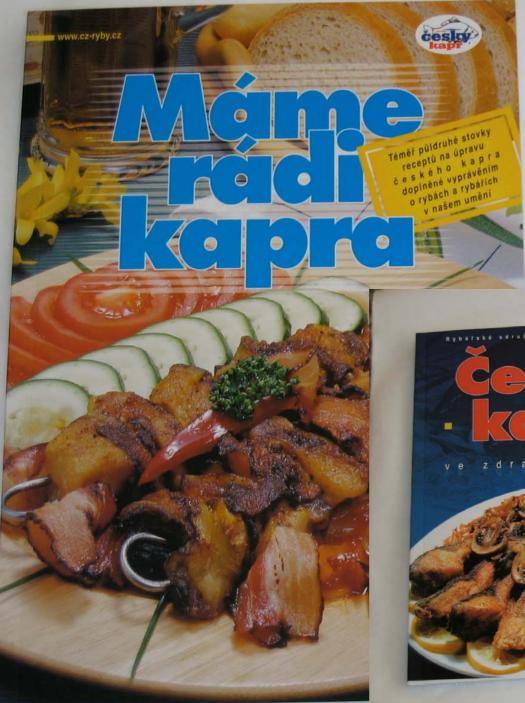
Rybářské sdružení České

nápověda pro méně po

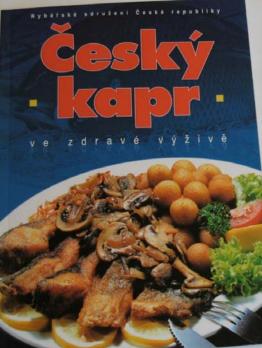
Jak si s ním doma poradit

PRAVIDLA SPRÁVNÉ VÝROBNÍ A HYGIENICKÉ PRAXE PRO ZPRACOVÁNÍ RYB

Rybářské sdružení České republiky



recipes





POHOŘELICKÝ KAPR

Udělejte něco pro své zdraví nejen o Vánocích !

product diversification with particular respect to ready-to-cook products





Enjoy carp!

Thank you for your attention!