



Manna Fish Farms, Inc.
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November 1, 2018

Donna Lanzetta
CEO and Founder

**MANNA FISH FARMS LAUNCHES
ORGANIC RAINBOW TROUT
AT EAST END EDIBLE MAGAZINE'S 3RD ANNUAL
'FOOD LOVES TECH' EXPO
TAKING PLACE THIS WEEKEND IN INDUSTRY CITY, BROOKLYN, NEW YORK**

*FRIDAY AND SATURDAY NOVEMBER 12TH AND 13TH 2018
INDUSTRY CITY IS LOCATED AT 274 36TH STREET,
BROOKLYN, NEW YORK
FROM 10AM TO 4PM*

Brooklyn, New York -- Manna Fish Farms of Southampton, New York is excited to serve up delicious samples of organic rainbow trout this Friday and Saturday, at Edible Magazine's 3rd annual 'Food Loves Tech' Expo. Manna organic trout is the first certified organic farmed finfish in North America. This premium product is expected to explode into the New York marketplace.

The premium organic product is raised in the pristine waters of Lake Huron in Ontario, Canada. With a delicate, buttery flavor the delectable rainbow trout was sustainably farmed without anti-biotics chemicals or hormones. High in essential omega 3's this healthy seafood should be part of everyone's nutritious viable diet.

Mike Meeker, Chief Operating Officer of Manna Fish Farms will be speaking on a panel on Friday, November 2nd at 1:30pm regarding



<http://www.manna-fish-farms.com>



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About Manna Fish Farms

Manna Fish Farms, Inc. (MANNA) is leading the way in offshore aquaculture development in the United States. Led by CEO and Founder, Donna Lanzetta, MANNA will be one of the first offshore finfish farms on the East Coast of the United States. MANNA will operate the first North American organic certified finfish farm in Ontario, Canada, and MANNA is currently permitting to operate one of the first farming operations in the Gulf of Mexico. MANNA will implement a project plan that is responsible, transparent, and eco-friendly.

Committed to sustainability, MANNA is a pioneering, innovative venture in an industry where there is great need for innovation and expansion, both locally and globally. The United States, despite possessing the world's largest Exclusive Economic Zone, is a leading global importer of fish and fish products. Current imports are a staggering 91% of the seafood consumed, creating a U.S. \$15.50 Billion dollar trade deficit. The United Nations states that aquaculture production must double by 2030 if seafood consumption is to continue at current levels.

MANNA has assembled a team of marine scientists, aquaculture and operational experts, as well as collaborators from numerous prestigious academic institutions. Integration and partnerships between academia and industry are vital to advancing sustainable aquaculture in the United States and around the world. Manna Fish Farms is taking a leadership role by adopting transparency and best aquaculture practices (BAP), as established in other regions of the world. Manna's strategy for the future will boost economies and take the pressure off wild fish stocks. Ocean farming is not an option, it is imperative and supports the Manna's philosophy of sustainable food producer and job creator.

www.mannafishfarms.com

About Mike Meeker

After attending the University of Wisconsin, where he studied Zoology, Mike Meeker played professional hockey for a few years. Following a brief period in British Columbia where he ran a hatchery, Mike settled on the West end of Manitoulin Island in 1984 with his family.

At that time there were no fish farms on the Island and despite a great deal of skepticism Mike established Meeker's Aquaculture in 1984.

He started with a 20 foot square pen made from logs he cut in the bush and a hand sewn net. Over the next 30 years the operation expanded and evolved to comprise 14 submersible open net pens, and one Stormsafe Submersible hex pen. Mike developed a reputation in the industry as an inventor as well as an entrepreneur. He designed a submersible cage system to deal with the damage that could occur to the



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infrastructure when ice moved on the lake surface in early spring. This proven innovative technology protects the livestock from the forces of nature and has been adopted by other aquaculture operations.

He has more recently improved the submersible net pen by inventing the “Stormsafe Submersible System” which not only increases the rearing capacity but is extremely easy and quick to submerge when inclement weather threatens the livestock or the integrity of the infrastructure. This cage is specifically designed for high-energy sites in the Great Lakes and open ocean sites.

Seeing a niche in the consumer market for clean protein, Mike modified his operation to successfully meet the stringent requirements of the Canadian Organic Aquaculture standards. At present, the Wolsey lake farm is the only organically certified producer of Rainbow trout in Canada.

The development of another product, Meeker’s Magic Mix, was the result of Mike’s concern about the disposal of fish offal created when processing fish. His determination to utilize the fish waste and reduce its disposal to landfill sites were the catalysts for creating a desirable product. The result in an organic compost which is sold across the country.

It is interesting to note that Mike was the recipient of four (4) Premier’s Awards for Agri-Food Excellence for the above noted innovations. He has also been the recipient of a number of other awards for entrepreneurship and innovation in the freshwater aquaculture industry in Canada.

Mike is dedicated to the promotion and expansion of the aquaculture industry. He was the President of the Northern Ontario Aquaculture Association for 13 years. He is invited to speak at numerous functions and symposiums and was the keynote speaker at the Michigan Seafood Summit in Detroit and was a panelist at the Chefs for Responsible Seafood Consumption in Toronto.

About Food Loves Tech

Founded in 2016, Food Loves Tech is a first-of-its-kind education by entertainment innovation expo, focusing on how technology shapes and changes the way food is cultivated and consumed. Food Loves Tech reaches beyond digital products to embrace new and alternative ingredients, best practices, sustainability, composting, and shifts back towards more simplistic approaches.

Now in its third year, ‘Food Loves Tech’ combines immersive installations, tastings, leadership panels and dining experiences to explore and celebrate the future of food.