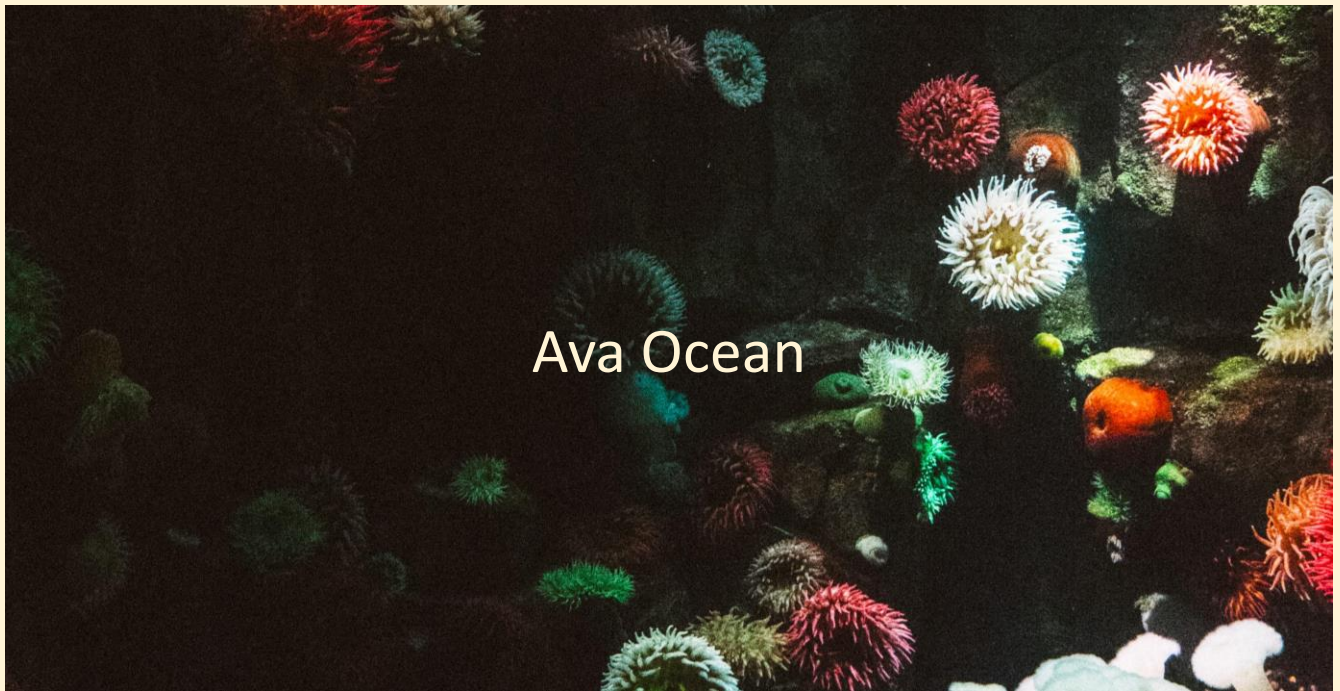


# Ava Ocean

An abundant ocean in harmony



“ Our business is all about exploring, finding new solutions to the wicked problems our oceans face. Our take on sustainable practices uses innovation to optimize the industry while supporting robust and resilient systems. Our tech can be a game-changer for the entire seafood industry and has the potential to play a part in advancing scientific knowledge and closing knowledge gaps in some of our most fragile ecosystems. ”

Dagny-Elise Anastassiou, Sustainability Manager at Ava Ocean

## About Ava Ocean

Ava Ocean<sup>1</sup> has developed a technology that enables the identification, selection, and sorting of bottom-dwelling ocean species without causing harm to the surrounding seabed. The technology is key to reopening the Arctic Scallops (*Chlamys islandica*) fishery in Norway, which has been closed for almost 30 years. The technology is being further adapted to several other species that are currently unexploited or where current harvesting methods are destroying seabed ecosystems, reducing natural carbon.

[en.tautech.no](http://en.tautech.no)

1. Formerly TAU Tech

2. Applying Norselab custom value set mapped to SDGs

## Key information

Founded: 2016

CEO: Øystein Tvedt

HQ: Ålesund, Norway

Impact theme: Sustainable food systems

Industry: Ocean

## Impact potential

5/5 | Impact-generating

## SDG targets contribution



## Net impact score

+54 % | +77 %<sup>2</sup>

# Ava Ocean

## Meet the founder

**Born and raised in Ålesund, Øystein Tvedt combines entrepreneurship with his love for the ocean as the CEO and one of six co-founders of Ava Ocean. Through in-house developed technology, the company is on a mission to reinvent how we harvest seafood from the seabed.**

You grew up by the rugged north-western Norwegian coast. How did that shape your vision for Ava?

All the founders of Ava Ocean are born and raised by the clean, cold waters of the Sunnmøre fjords and the open, harsh North Atlantic Ocean. This has shaped the way our company shows utmost respect and admiration for the ocean. Our enthusiasm for the sea and our local background made us gain experience and knowledge in shipbuilding, fisheries, equipment development, marine biology and subsea operations in some of the most inaccessible parts of the oceans.

Were there moments, especially in the research and development phase, where you thought you could fail?

I have always been 100% convinced that it is technologically possible to harvest sustainably from the seabed. The world requires this technology to shift away from harmful seabed harvesting practices. We dedicated five years of research to build our technology resulting in a fantastic breakthrough on Arctic Scallops harvesting in Norway. It feels like we've only just begun and the best has yet to come.

How is your product changing the game in the seafood industry?

Seabeds are rich in natural resources and proteins. Harvesting these proteins can help solve our global food shortage. Today however, there is no viable and sustainable solution to access the seabed without causing harm to the seabed itself.



Øystein Tvedt  
Name

Ava Ocean  
Company

Current seabed harvesting methods are destructive and disrupt the balance of our fragile ocean. Through sustainable seabed harvesting rich proteins can be brought to the surface and help solve food shortages. With 90% of the world's fish stocks already being overfished, sustainable seabed harvesting is a welcome addition to preserve marine ecosystems and close the food gap.

Making the decision to expand your business and team is a big deal. Tell us about your first hire.

Our ambitions are based on sustainability and research. As we work with technology development in the fisheries sector, it was crucial to expand the team with a sustainability manager with marine research experience early on. Dagny-Elise Anastassiou joined from Cyprus and recently moved to Ålesund, where we are headquartered.

Any advice to other founders who want to contribute to a more sustainable food system?

My advice is to be thorough, patient and let science lead the way.

**Øystein and Ava Ocean will be promoting sustainable seabed harvesting across the world with their new technology.**

# Ava Ocean

## Sustainability challenges

### The food gap

Despite a global commitment to eliminate hunger by 2030, one-tenth of the global population is estimated to be undernourished today. Seafood is the largest traded food commodity globally, corresponding to nearly 20 percent of the protein intake for 3.3 billion people worldwide. By some estimates, nearly 500 million metric tons of edible protein will be required to feed the global population in 2050 and the ocean could produce up to two-thirds of this.

### Ocean biodiversity under pressure

The ocean is one of the main repositories of the world's biodiversity. A healthy ocean is a vital driver of planetary systems and a fundamental climate regulator. Despite the ocean's crucial role in keeping our planet in balance, only 3 percent of the ocean has been described as free from human pressure. For example, the most common catching method for shellfish globally, so-called dredging, causes widespread damage to the seabed ecosystems, which can take up to 10 years to recover.

## Theory of change

Ava Ocean has developed a unique, seabed-friendly method for harvesting bottom-dwelling species. Their innovative technology makes it possible to identify, select and sort these species without harming surrounding ecosystems so that the world can access consciously harvested, nutritious proteins from the ocean. The method, developed in close collaboration with Norwegian independent research institute SINTEF, opens up new, sustainable opportunities for fisheries around the world. Making Ava Ocean's method widely available has the potential to end harmful seabed harvesting practices for good.



Target 2.4

From 2022 onwards

Tons harvested



Target 14.4



Target 13.2

From 2022 onwards

km<sup>2</sup> where recent or historical dredging was replaced



Target 8.5

From 2022 onwards

Jobs created or preserved