MARICULTURE ENTREPRENEURSHIP AND ITS IMPACT ON THE ENVIRONMENT IN INDIA

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ABSTRACT

Environmental issues are mistreated in India, while allowing for mariculture practices, but unfortunately the environment suffers the most because of over use. The stress of mariculture over environment starts with the collection of fish seed, because the natural water body is till now the prime source of mariculture stocking materials. In mariculture ample of tons of water and exchange of that is needed periodically, but in our country we have a very little or in most of the cases don't have any wastewater handling facility in hatcheries or culture farms and that's why recycle of waste water or treat water before discharge to the nature is not possible till now. In most cases, the used water or wastage of mariculture is being released into the natural water body or a main river flow without any handling which leads to the disease outbreak, invasion of undesired species or foreign species, difference in biodiversity and ecosystem.

Keywords: *Cartagena Protocol on Bio-Safety, Living Modified Organisms, Habitat Modification*

I. INTRODUCTION

Mariculture is the farming and crop growing of marine undergrowth and animals in salty water or marine environments. While mariculture harvest is unmoving dwarfed by the tonnage of farmed freshwater organisms, it is growing globally, and its preparation has significant inferences for marine and coastal biodiversity at the level of genes, species and ecosystems. Mariculture is conquered by seaweed (Japanese Kelp) and molluscs (Pacific cupped oyster) and high valued finfish salmon. Also, there are undersized scale cultures of Sea horse, giant clam, microalgae, rotifers and brine shrimp. The species like milkfish, etrpolus, and mullets are cultured in salty water. At the same time the force on the aquatic resources and wild fish stock is performance an rising trend as the human public grows. The Global marine seize was about 14 million tonnes (1950), which enlarged to 65 MMT in 2012 (FAO, 2014). It is also noted that the total catch was more or less stable around 70-65 MMT overt the last 25 years and gives the suggestion that there may not be further amplified from the detain section. Mariculture offers good quality food and relatively more competent than several other food fabrication systems. Agri-farms to get better organizational effectiveness of the recovering