

# OCEANOGRAPHY

## Chapter 13

### **Biological Productivity and Energy Transfer**

#### **part 3: Regional Productivity Energy and Nutrients in Marine Ecosystems, Fisheries**

Notes from the textbook, integrated with original contributions

**Alessandro Grippo, Ph.D.**

Shallow tropical waters: carbonate banks, oolitic limestones, low primary productivity  
Atlantic Ocean between Florida, U.S.A, and the Bahamas  
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# How Does Regional Primary Productivity Vary?

- Productivity in the ocean is not constant, but varies dramatically from place to place
- Productivity is measured in weight of carbon in grams (gC) per unit of area (square meters), per unit of time (year)
- Values range from 1 gC/m<sup>2</sup>/year to 4000 gC/m<sup>2</sup>/year based on:
  - Uneven distribution of nutrients
  - Changes in availability of sunlight

# A biological pump

- Overall, 90% of biomass from euphotic zone decomposes before descending below it
- The remaining 10% sinks to deeper water where about 9% is decomposed
- The remaining 1% reaches the ocean floor and accumulates there
- This removal of organic matter from the euphotic zone is called a **biological pump**

Why is that removal called a **biological pump**?

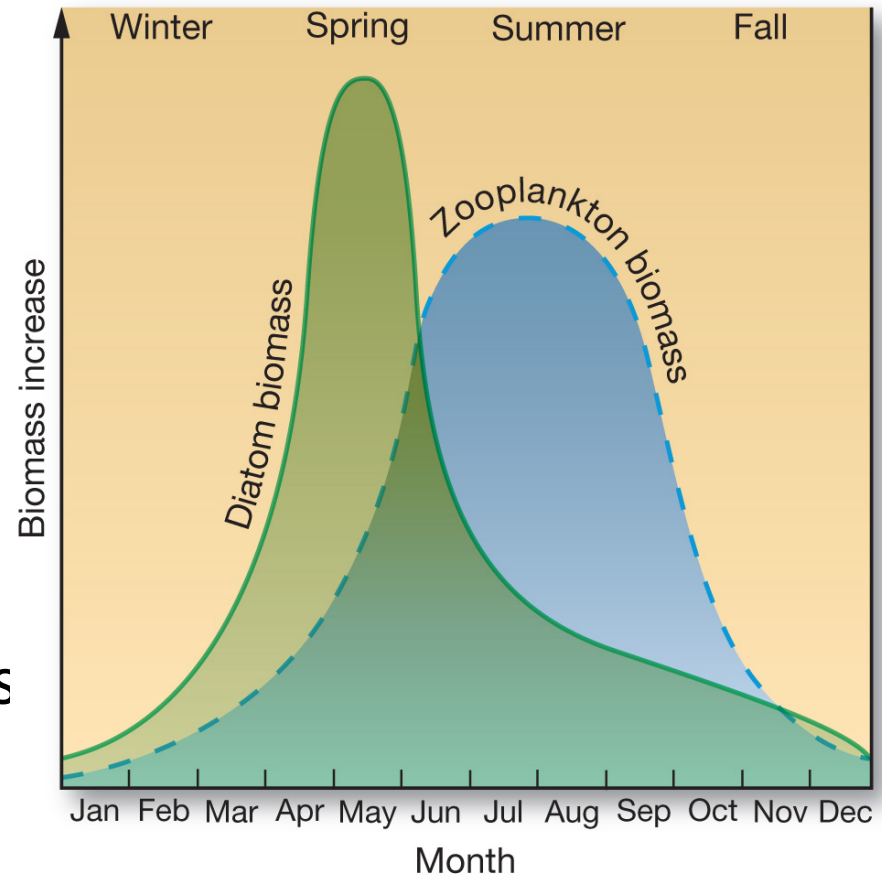
- The sinking to the ocean bottom of 1% of the organic matter produced in the euphotic zone “pumps” CO<sub>2</sub> and the nutrients from the surface to the bottom waters and sea floor sediments
- If those substances cannot come back to the surface, nutrients cannot be resupplied to the sunlit euphotic zone

## Water mixing, the thermocline and the pycnocline

- If a thermocline (and, as a consequence, a pycnocline) exists (warmer waters at the surface, colder at depth), **mixing cannot occur** and nutrients remain at the ocean bottom
  - In tropical waters, the thermocline is always present
  - In temperate waters, the thermocline is seasonal
  - In polar waters the thermocline is absent

# Polar Ocean Productivity

- Winter darkness
- Summer sunlight
- Phytoplankton (diatoms) bloom
- Zooplankton (mainly small crustaceans) productivity follows
- Example: Arctic Ocean's Barents Sea

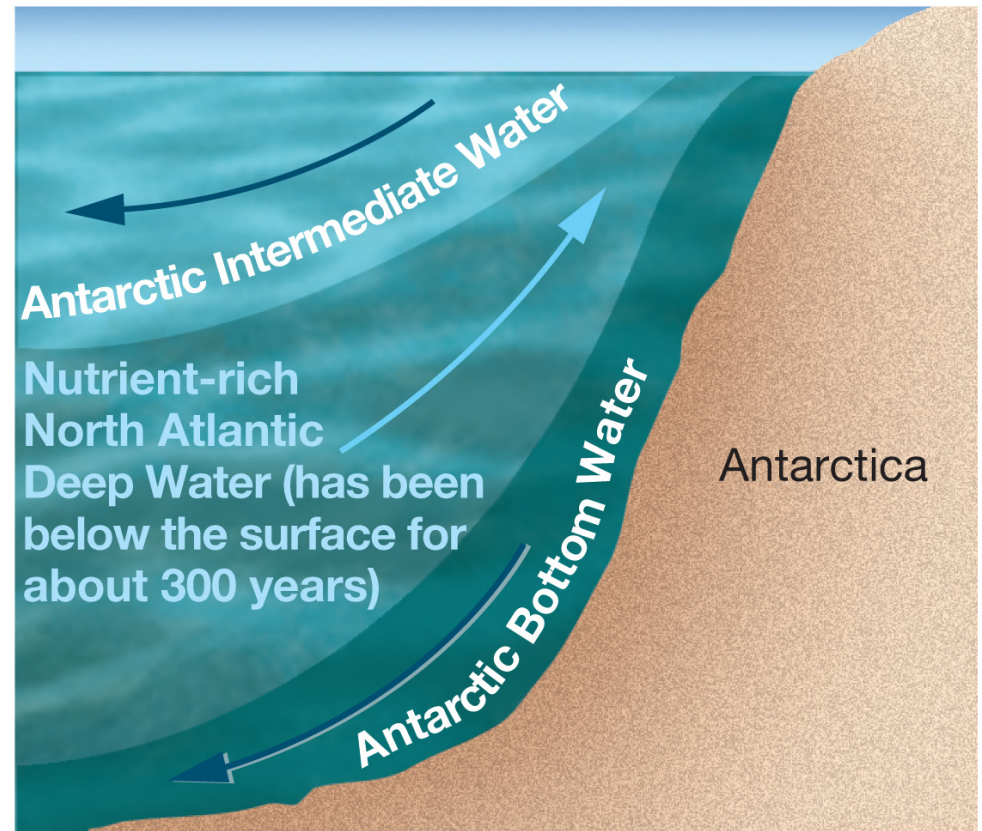


(a) Barents Sea productivity



# Polar Ocean Productivity

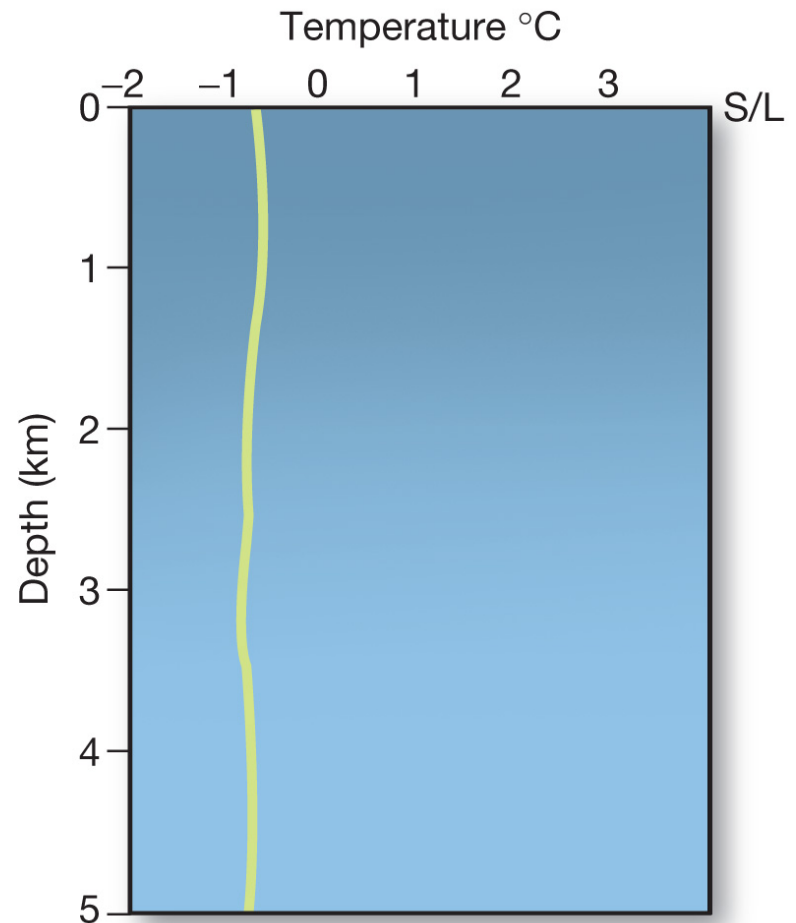
- Antarctic productivity slightly greater than Arctic
- **North Atlantic Deep Water** upwells near Antarctica
- Productivity decreases from UV radiation – ozone hole



(b) Antarctic upwelling

# Polar Ocean Productivity

- Isothermal waters
  - Mixing can occur but in summer it is limited by melting of ice
  - Plankton remains at surface
- Blue whales migration timings are set on feeding during maximum zooplankton productivity

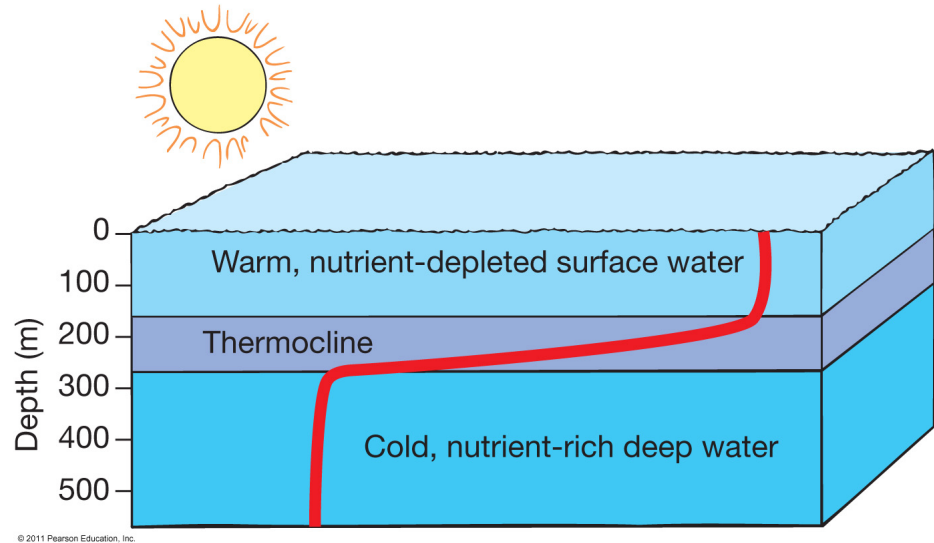


(c) Typical polar temperature profile



# Productivity in Tropical Oceans

- A permanent thermocline is a barrier to vertical mixing
- Low rate of primary productivity
  - Caused by lack of nutrients (cannot be recycled to the surface)
  - Opposite of what happens in polar waters where lack of light limits productivity

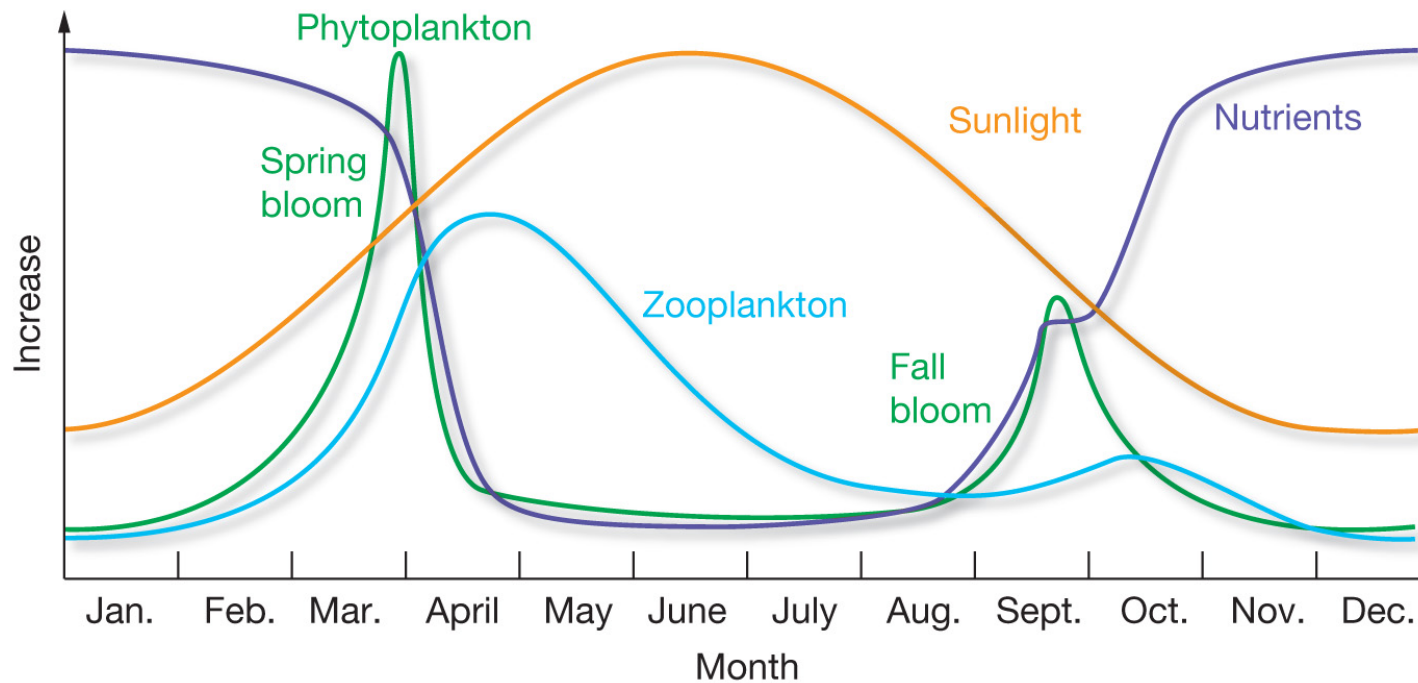


# Productivity in Tropical Oceans

- Generally, primary production in tropical ocean occurs at a steady but rather low rate
- Exceptions, where primary productivity is high in tropical oceans, occur in areas of
  - Equatorial upwelling
  - Coastal upwelling
  - Coral reefs
    - Symbiotic algae
    - Recycle nutrients within the ecosystem

# Temperate Ocean Productivity

- Productivity limited by both
  - Available sunlight
  - Available nutrients

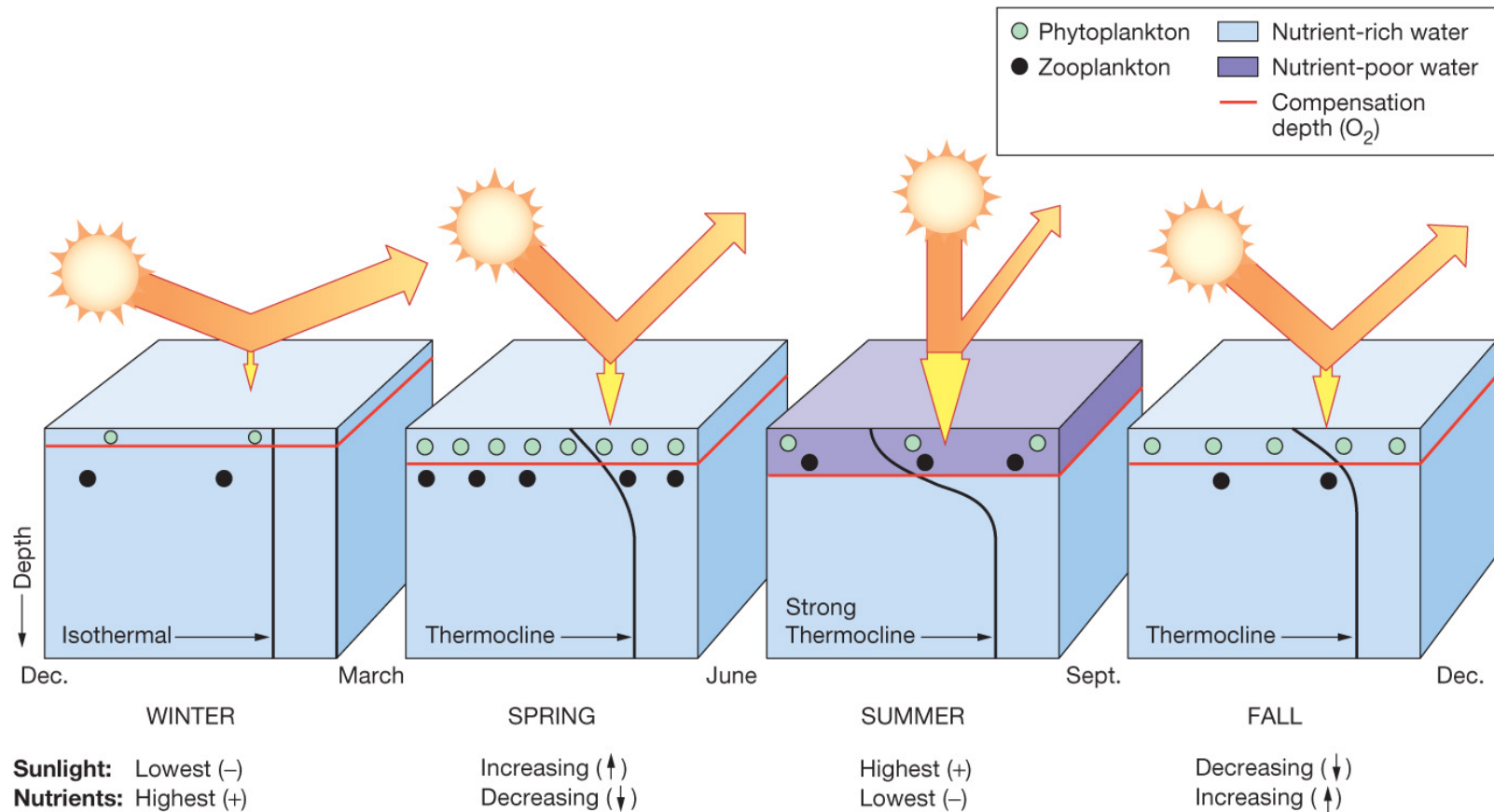


(a)

# Temperate Ocean Productivity

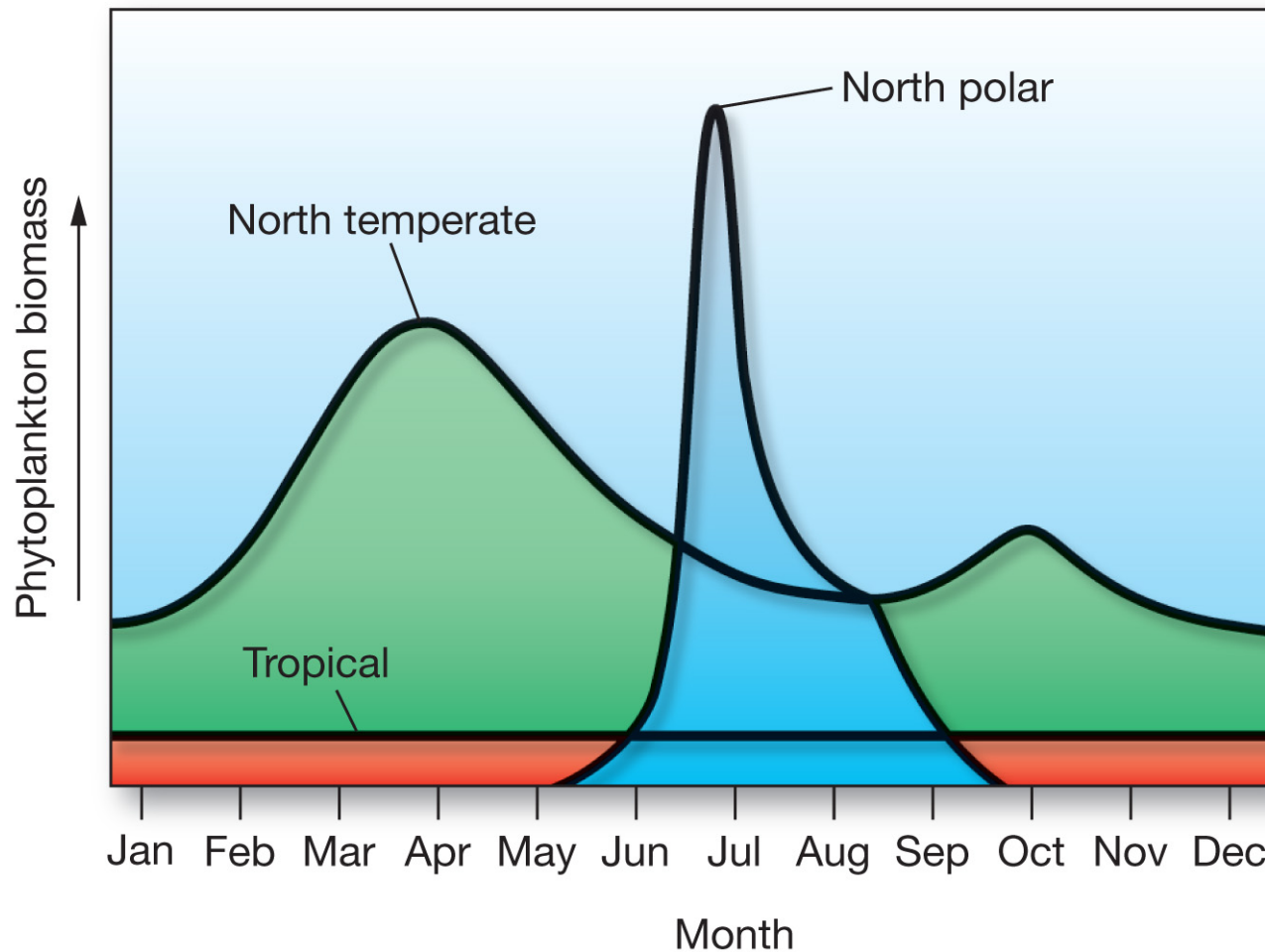
- Highly seasonal pattern
- Winter low
  - Many nutrients, little sunlight
- Spring high
  - Spring bloom
- Summer low
  - Few nutrients, abundant sunlight
- Fall high
  - Fall bloom

# Temperate Ocean Seasonal Cycle



(b)

# Comparison of Global Productivities

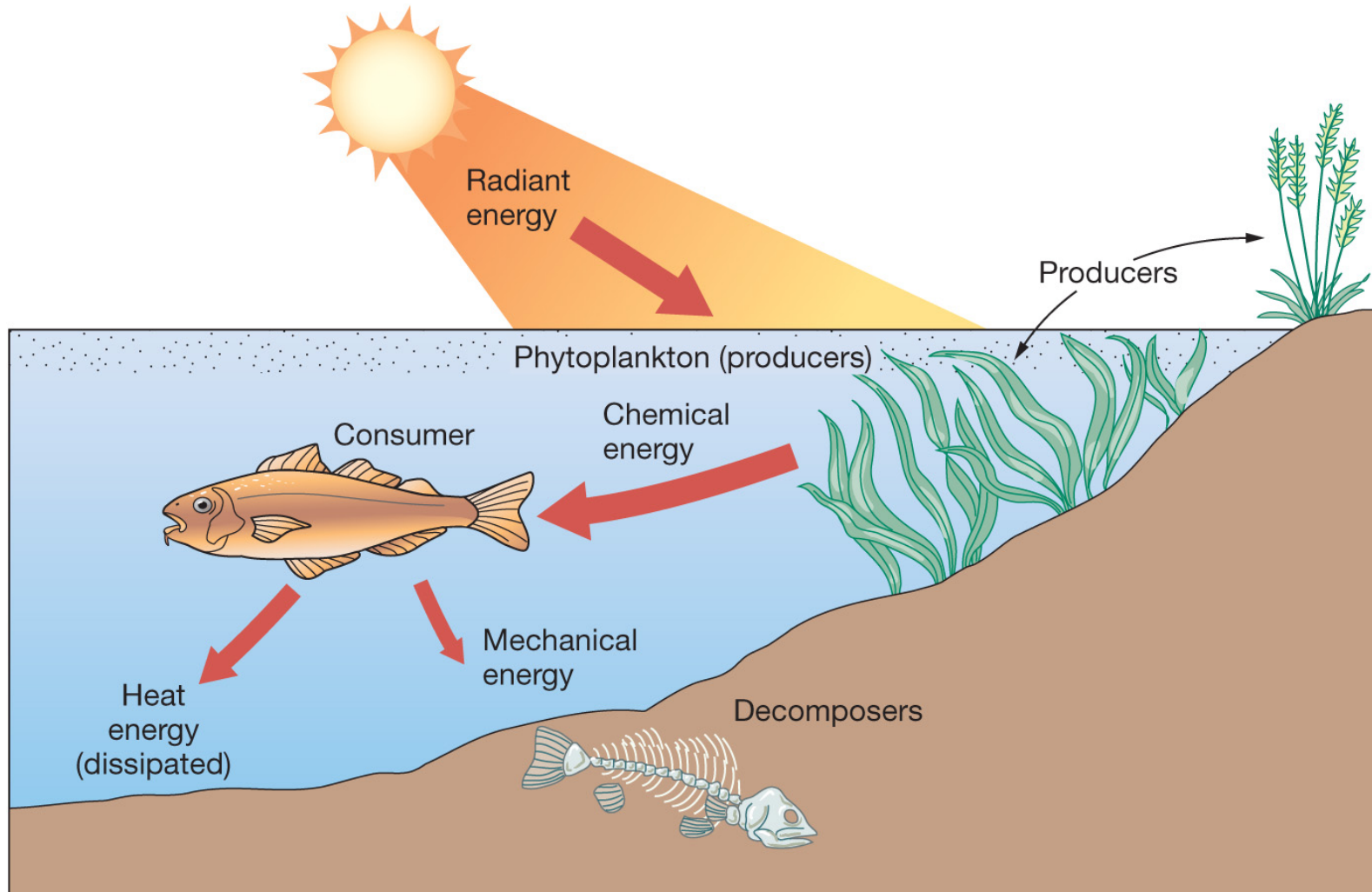


# How Are Energy and Nutrients Passed Along in Marine Ecosystems?

- Definitions
  - **Biotic community** – assemblage of organisms in a definable area or habitat
  - **Ecosystem** – biotic community plus environment
  - The energy flow in marine photosynthetic ecosystems is unidirectional based on a continuous solar energy input



# Energy Flow in Marine Systems

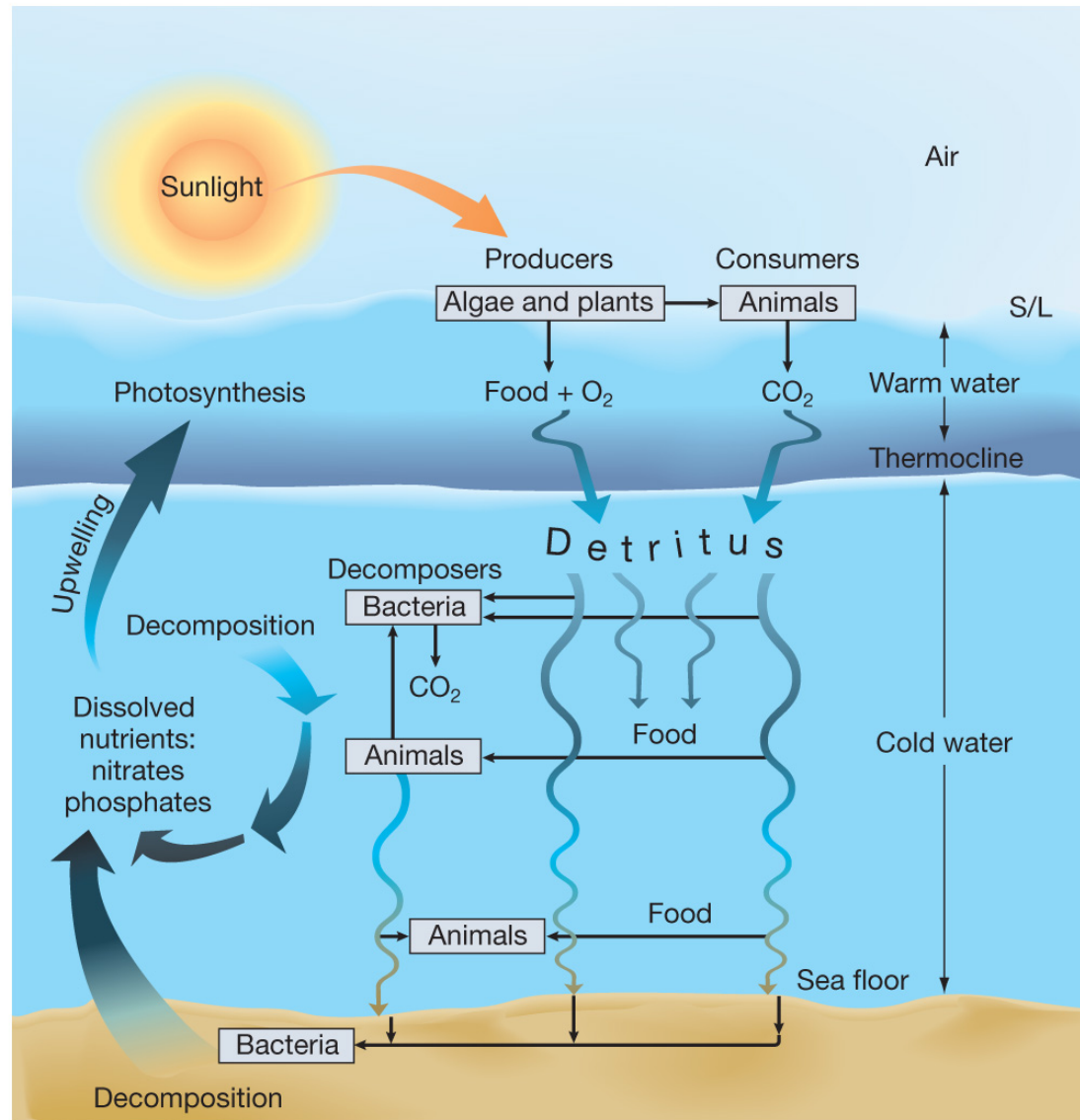


# Energy Flow in Marine Systems

- Three categories of organisms:
  - **Producers**
    - Nourish themselves with photosynthesis or chemosynthesis
    - Autotrophic
  - **Consumers**
    - Eat other organisms
      - **Herbivores** – eat plants
      - **Carnivores** – eat other animals
      - **Omnivores** – eat plants and animals
      - **Bacteriovores** – eat bacteria
    - Heterotrophic
  - **Decomposers**
    - Break down dead organisms or waste

# Nutrient Flow in Marine Ecosystems:

## Biogeochemical cycling



# Oceanic Feeding Relationships

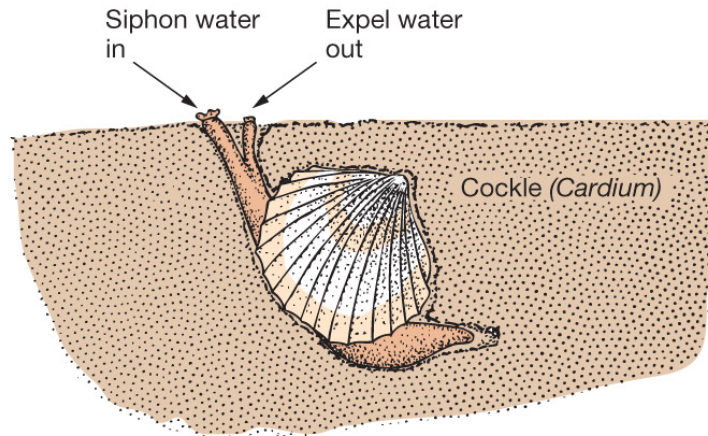
- As producers make food available to consuming animals, said food passes from one feeding population to the next
- On average, only 10% of the energy taken in at any level is passed on to the next
  - Energy is consumed and lost, mostly as **heat**
- As a consequence, the biomass of producers in the ocean is many times greater than that of the top consumers

# Feeding Strategies

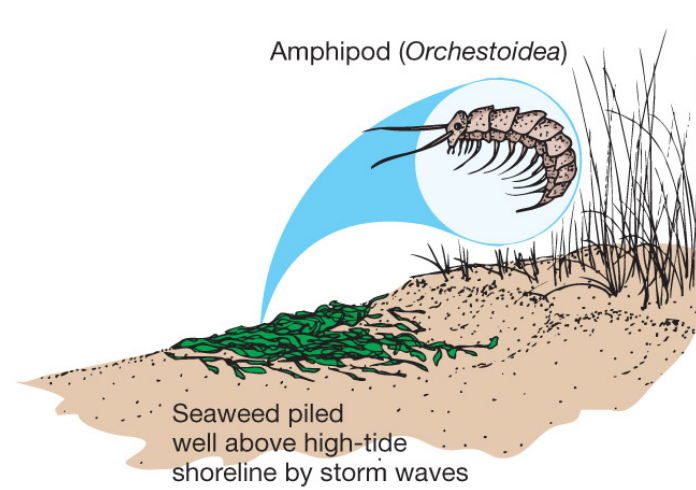
**For most marine animals,  
getting food takes most of their time**

- **Suspension feeding or filter feeding**
  - Take in seawater and filter out usable organic matter
- **Deposit feeding**
  - Take in detritus and sediment and extract usable organic matter
- **Carnivorous feeding**
  - Capture and eat other animals

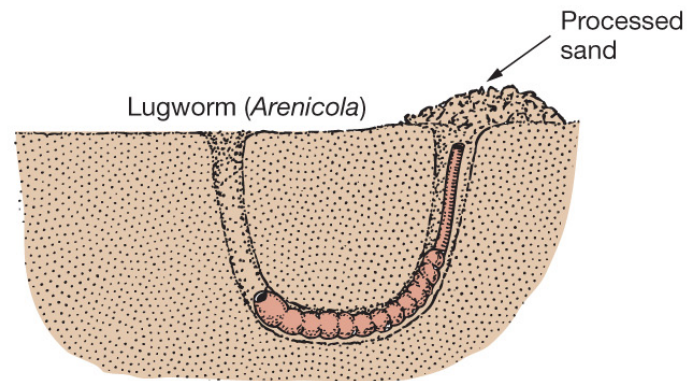
# Feeding Strategies



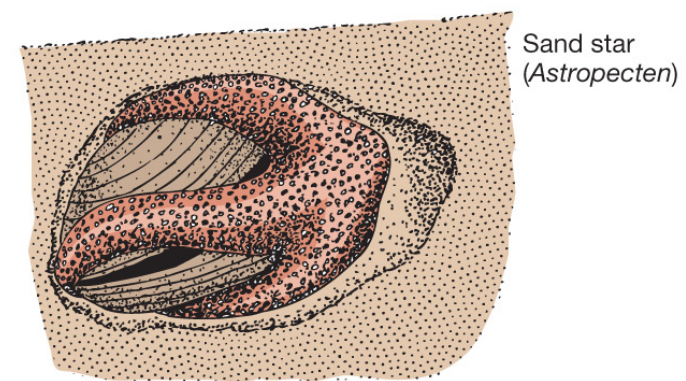
(a) Suspension feeding



(c) Deposit feeding



(b) Deposit feeding



(d) Carnivorous feeding

# Trophic Levels

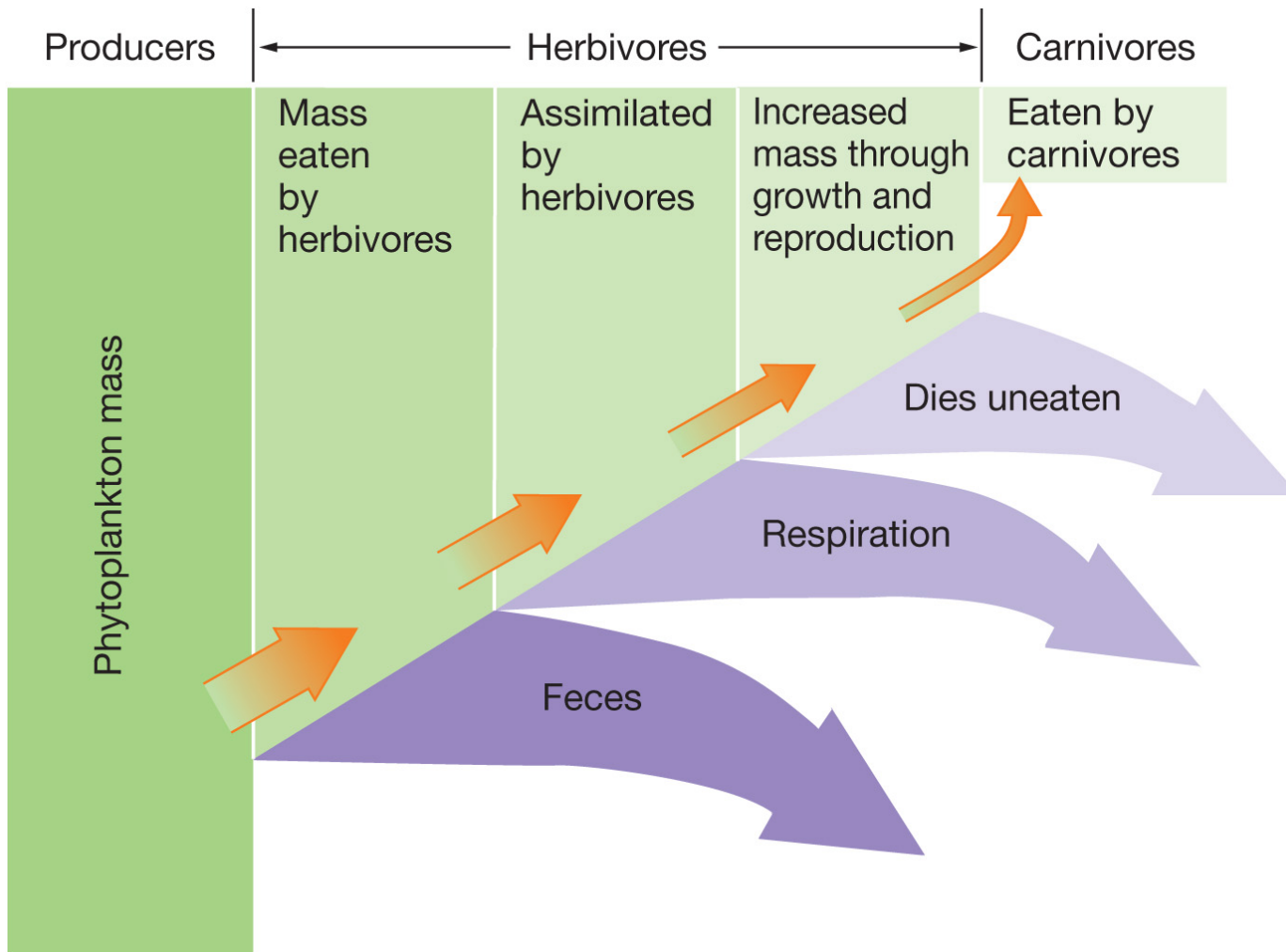
- Trophic levels are the different feeding stages within a community:
  - Diatoms make food, eaten by zooplankton, eaten by carnivores, eaten by big carnivores, and so on
- Chemical energy (from the Sun) is transferred from producers to consumers
- The transfer of energy between trophic levels is a continuous flow of energy
  - Small-scale recycling, storage, use for internal heat dissipate some energy (entropy increases)



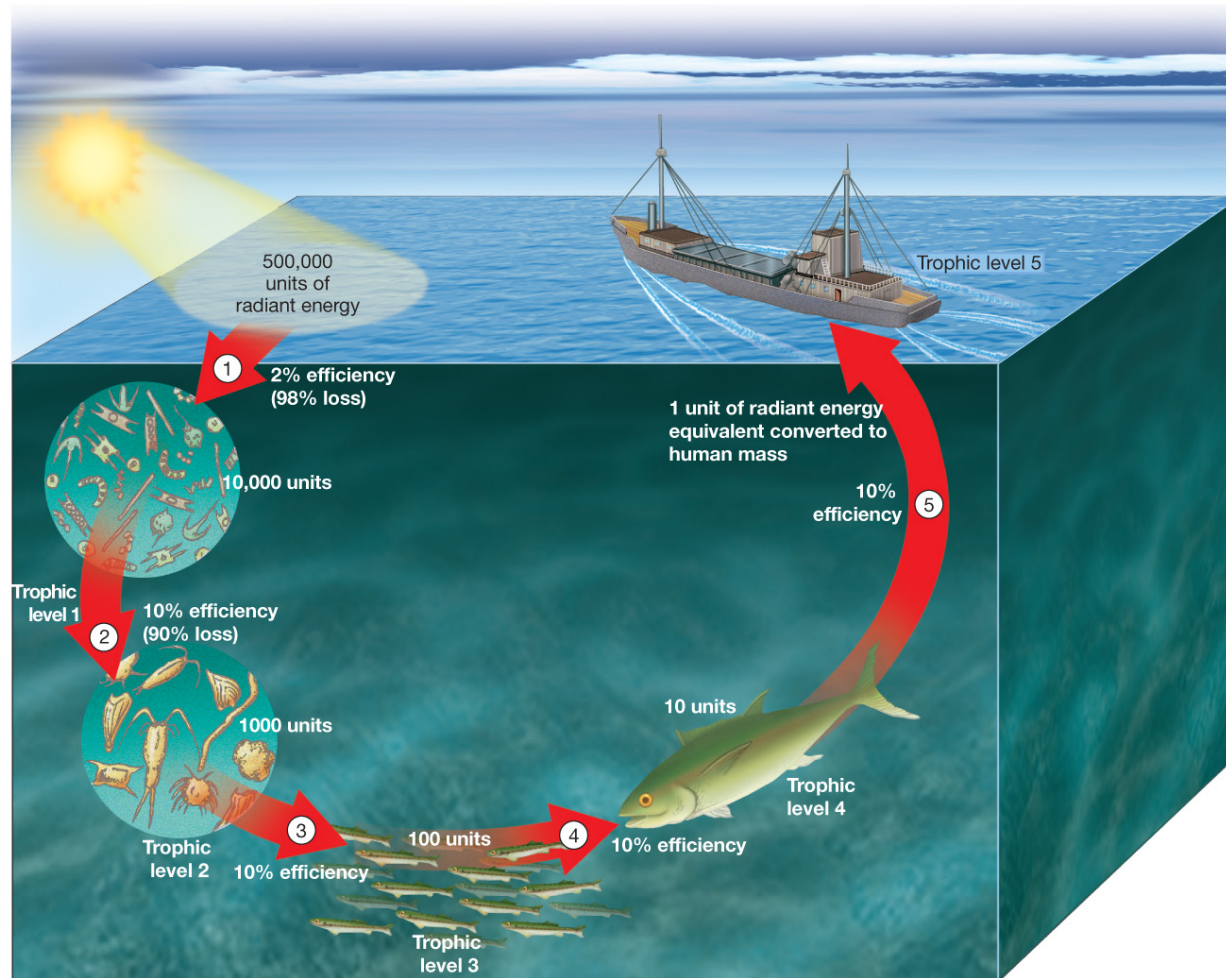
# Transfer of energy

- Transfer of energy is very inefficient
  - about 10% of energy transferred to next trophic level
  - From algae to zooplankton can be down to 2%
- **Gross ecological efficiency**
  - Ratio, at any trophic level, of energy passed on to the next higher trophic level, divided by the energy received by the trophic level below

# Trophic Levels



# Ecosystem Energy Flow and Efficiency



# Food Chains, Food Webs, and the Biomass Pyramid

- Loss of energy between feeding levels limits the number of feeding populations in ecosystems
- If there were too many levels, not enough energy would be available to support higher and higher trophic levels
- In addition, each feeding population must necessarily have less mass than the population it eats
  - Individuals of a feeding population are, as a result, bigger in size and less numerous than their prey

# Food Chains vs. Food Webs

- A **food chain** is a sequence of organisms through which energy is transferred
- A **food web** is a more complex system of food chains
  - If animals feed through a food web rather than a food chain, they are more likely to survive

# Food Chains

- Primary producer
- Herbivore
- One or more carnivores

Newfoundland  
herring



*Calanus*  
(copepod)

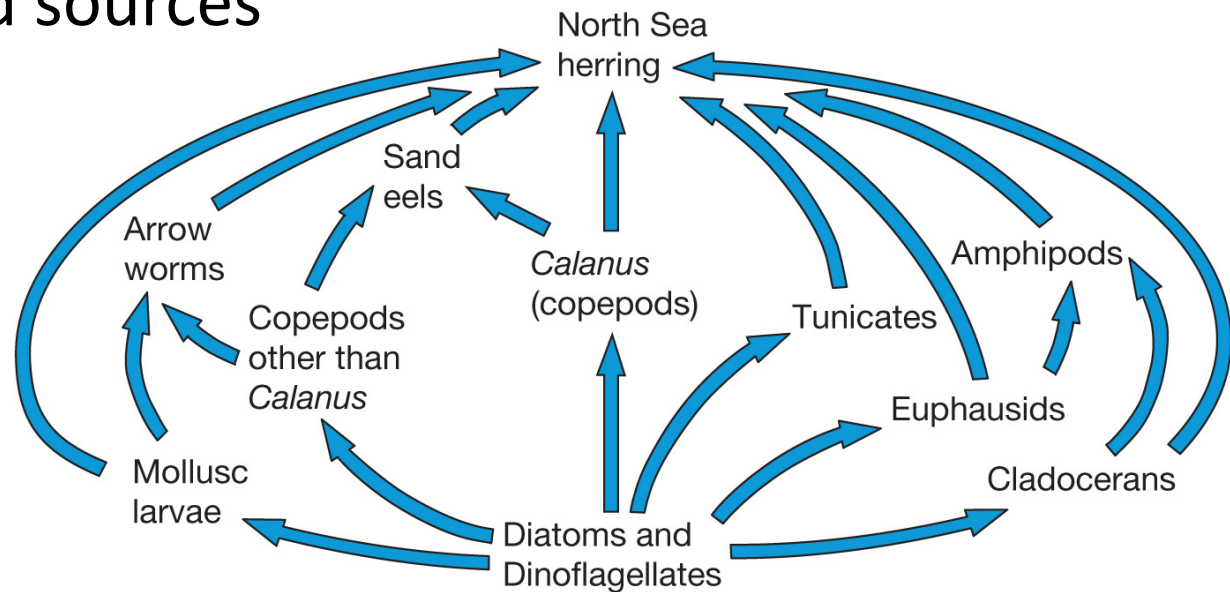


Diatoms

(a) Three-level food chain of  
Newfoundland herring

# Food Webs

- Branching network of many consumers
- Consumers more likely to survive with alternative food sources

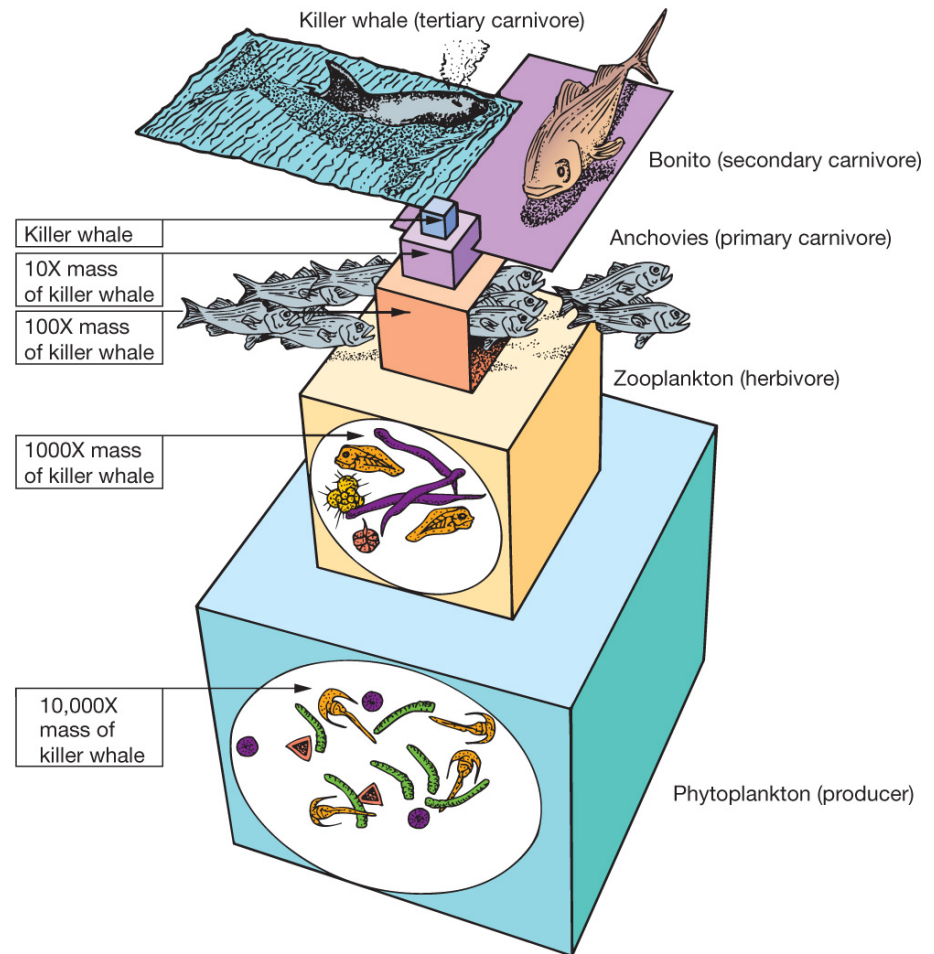


(b) Food web of North Sea herring containing many food chains



# Biomass Pyramid

- The number of individuals and total biomass decreases at successive trophic levels.
- Organisms increase in size.

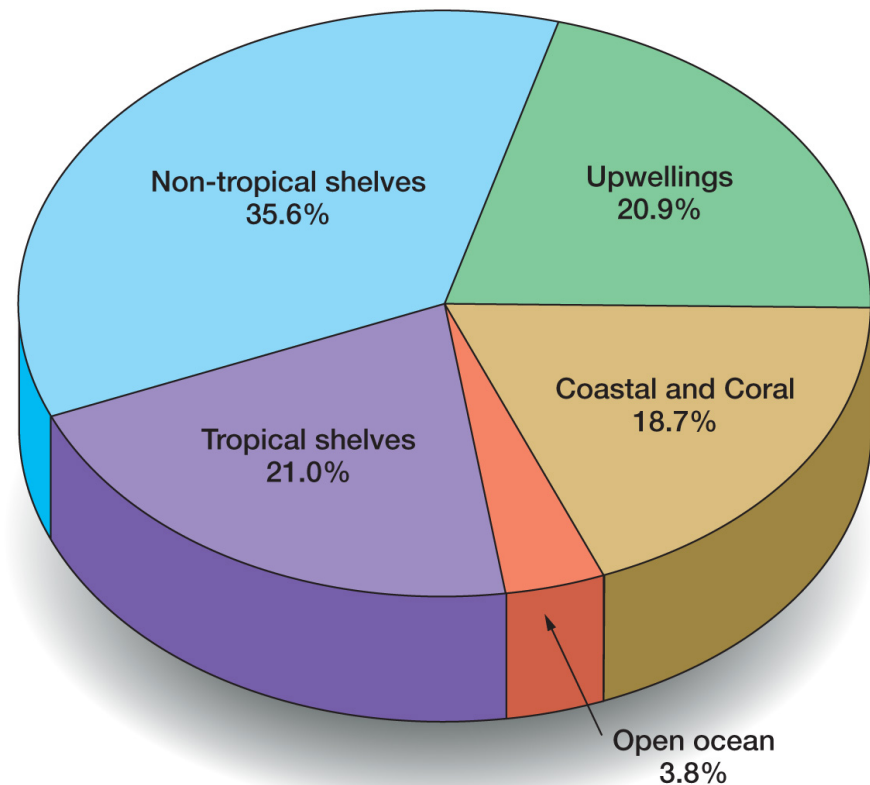


# What Issues Affect Marine Fisheries?

- Humans have used the sea as a source of food for a long time
- Fisheries (fish caught from the ocean by commercial fishers) have provided food for billions of people
  - Marine resources provided 20% of protein intake for people overall

# Marine Ecosystems and Fisheries

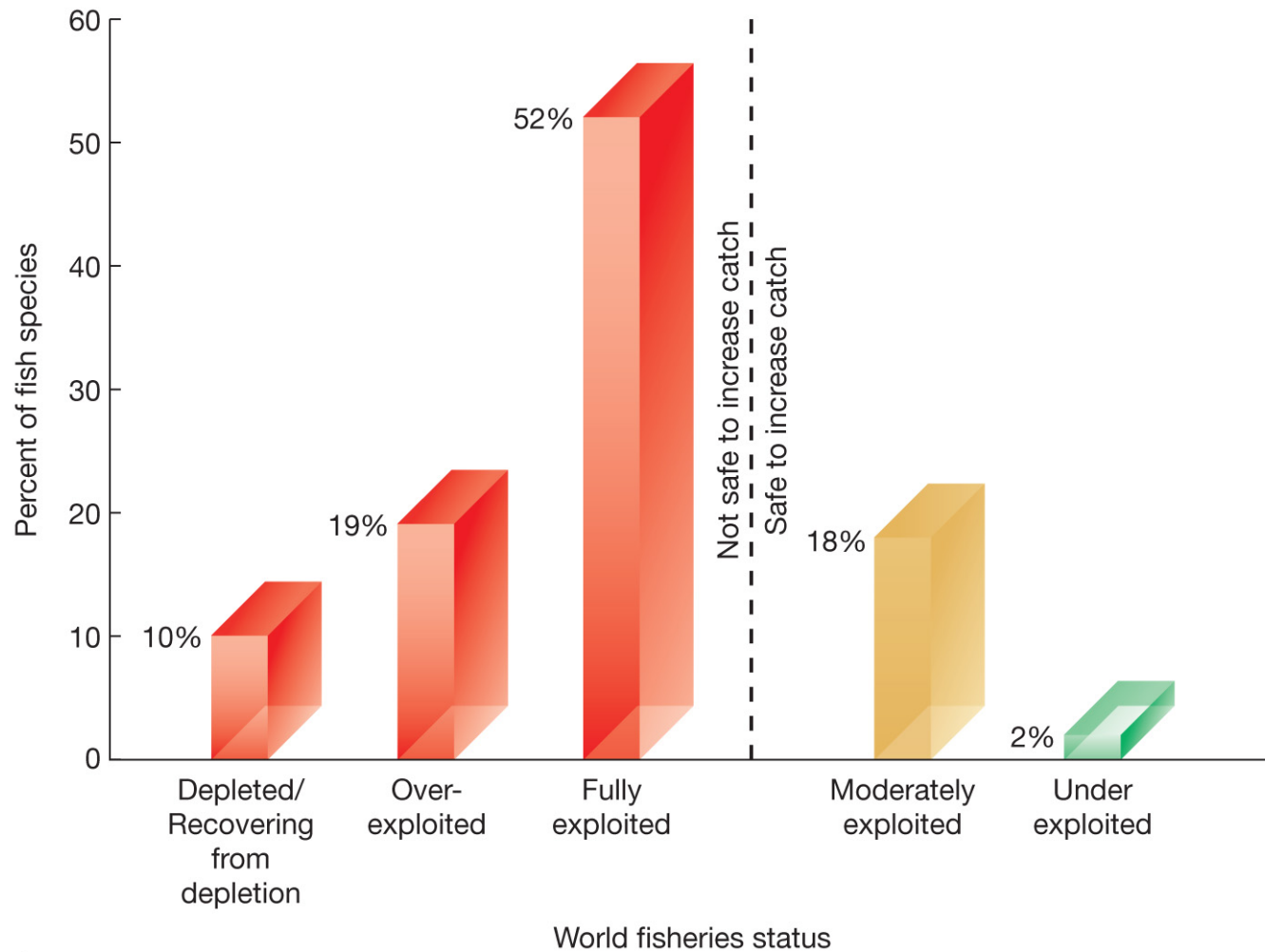
- Most fisheries is drawn from continental shelves
- Over 20% come from areas of upwelling, areas that make up only 0.1% of ocean surface area



# Overfishing

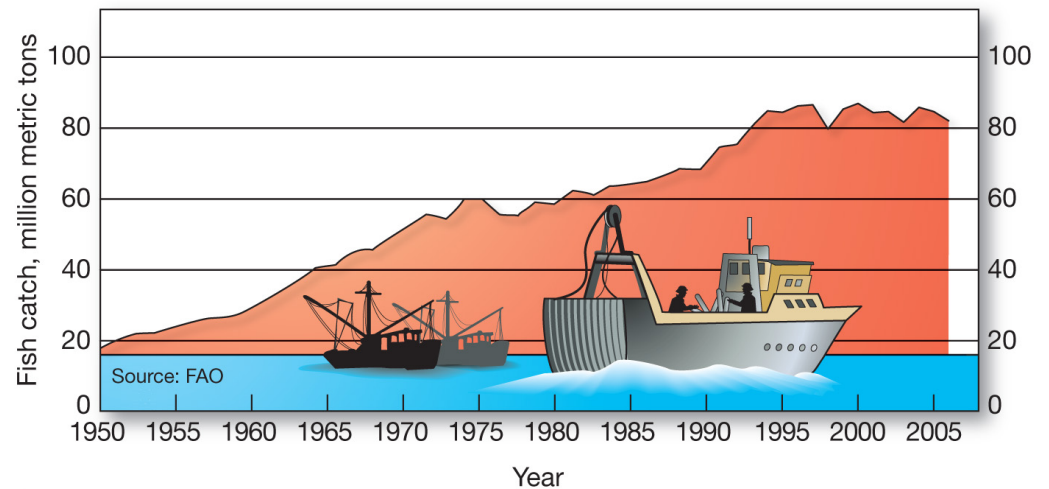
- Fisheries harvest from a population's **standing stock**
  - the mass present in the ecosystem at any given time
- **Overfishing**
  - Occurs when the fish stock is harvested too rapidly, and juveniles are not sexually mature to reproduce
- Reduction in **Maximum Sustainable Yield (MSY)**
  - Maximum amount of fish biomass that can be removed yearly from a stock and still allow a population to be sustained indefinitely

# Exploitation Status of Marine Fish



# Overfishing

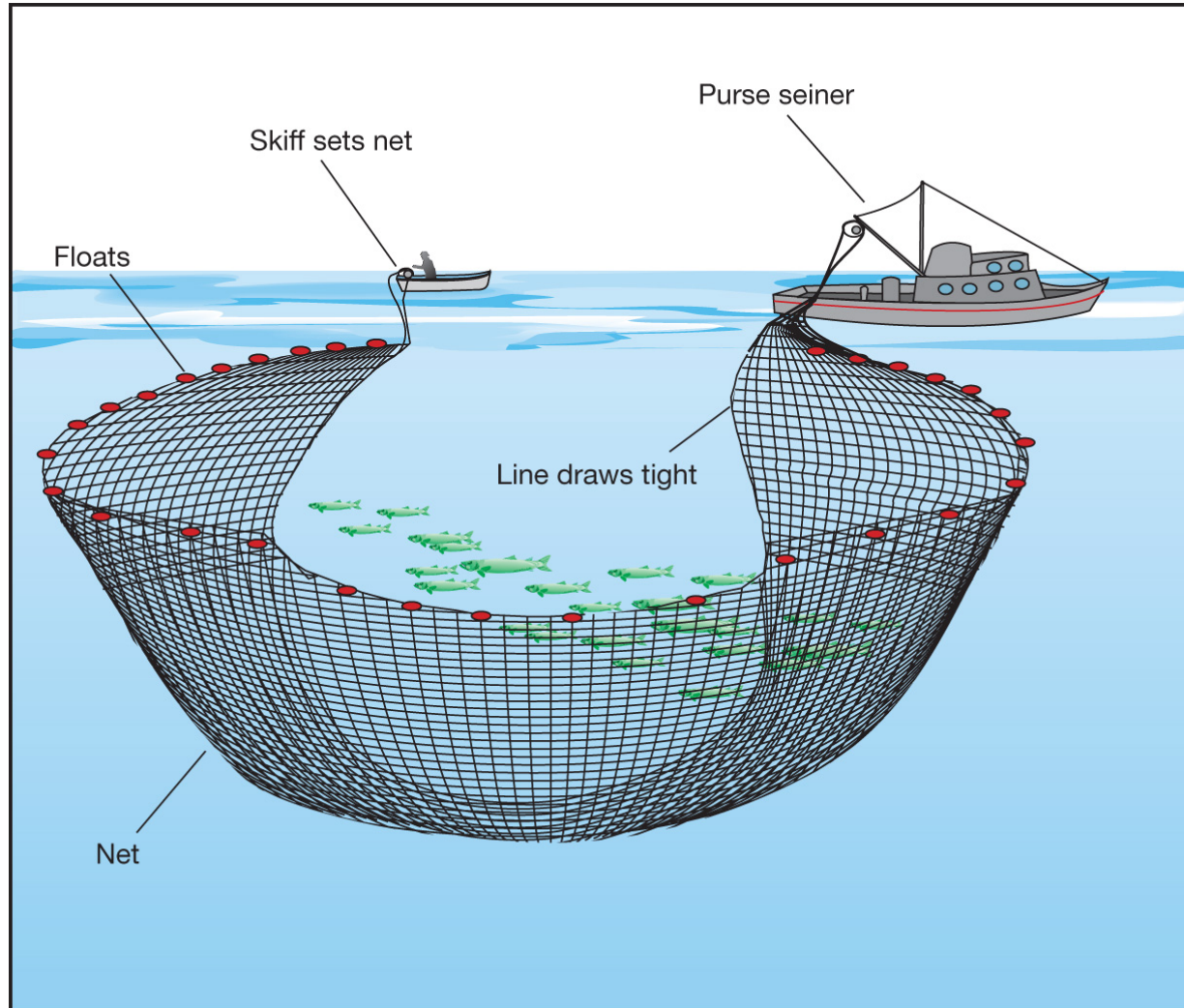
- 80% of available fish stock fully exploited, overexploited, or depleted/recovering
- Large predatory fish reduced
- Increased fish production, decreased stocks



# Incidental Catch or Bycatch

- Non-commercial species are taken incidentally by commercial fishers.
- Bycatch may be up to 8 times more than the intended catch.
  - Birds, turtles, dolphins, sharks
    - Tuna and dolphins swim together
    - Caught in purse seine net
    - **Marine Mammals Protection Act** addendum for dolphins
    - **Driftnets** or **gill nets** banned in 1989

# Purse Seine Net



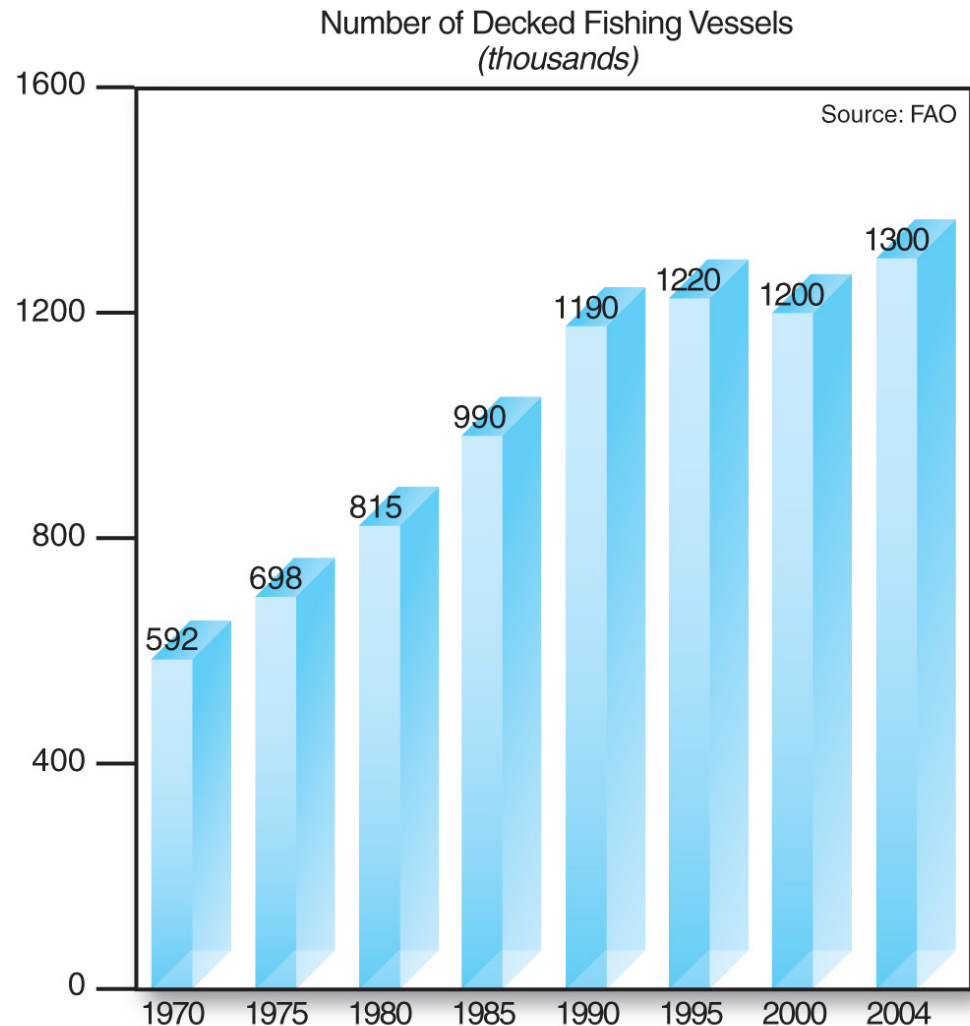


# Fisheries Management

- Regulate fishing
- Conflicting interests
- Human employment
- Self-sustaining marine ecosystems
- International waters
- Enforcement difficult

# Fisheries Management

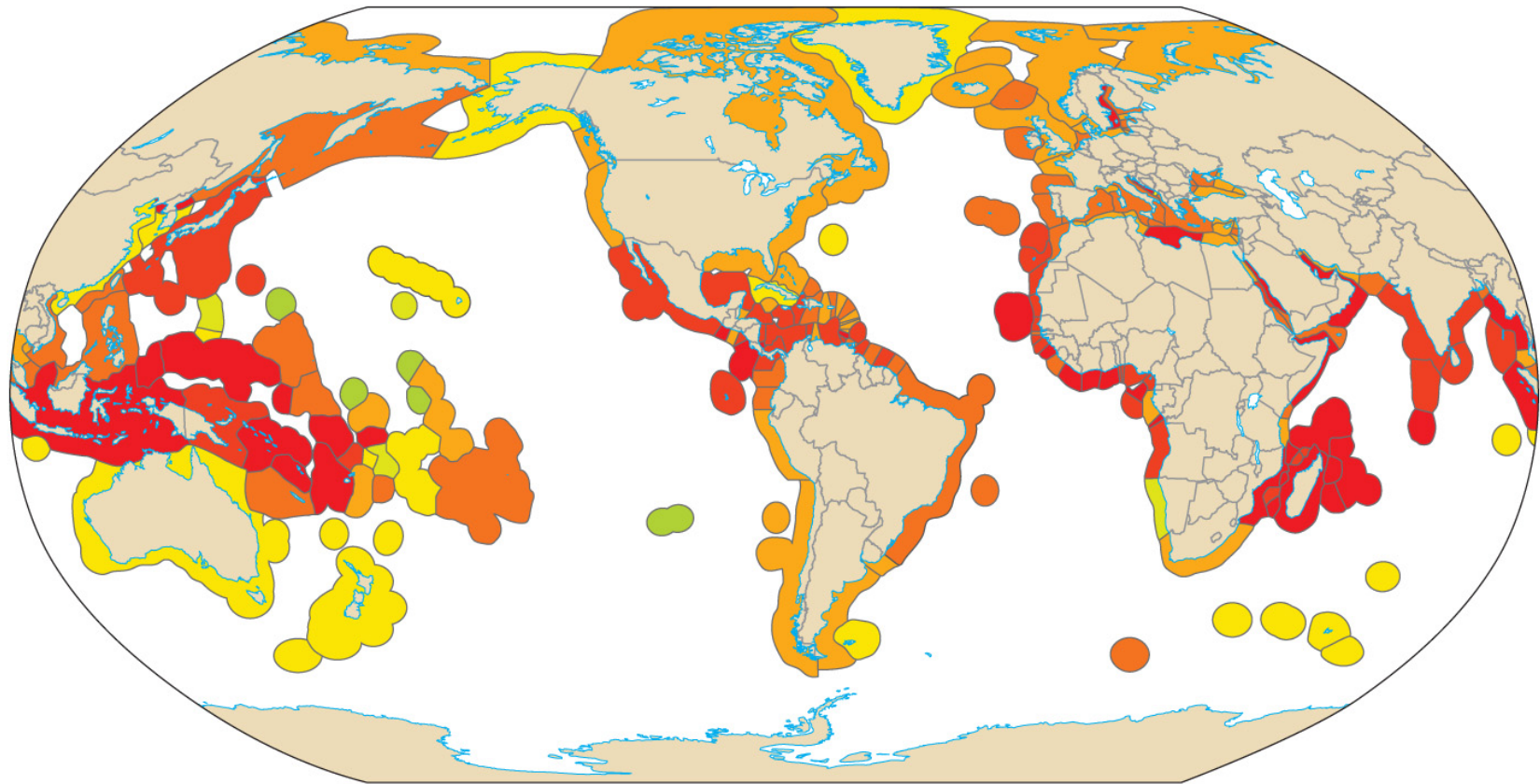
- Many large fishing vessels
- Governments subsidize fishing
- 1995—world fishing fleet spent \$124 billion to catch \$70 billion worth of fish



# Fisheries Management

- Northwest Atlantic Fisheries such as Grand Banks and Georges Bank
- Canada and United States restrict fishing and enforce bans
- Some fish stocks in North Atlantic rebounding
- Other fish stocks still in decline (e.g., cod)

# Fisheries Management Effectiveness



# Fisheries Management

- Consumer choices in seafood
- Consume and purchase seafood from healthy, thriving fisheries
  - Examples: farmed seafood, Alaska salmon
- Ecosystem-based fishery management
- Avoid overfished or depleted seafood
  - Examples: tuna, shark, shrimp

# Seafood Choices

Best Choices	Good Alternatives	Avoid	Support Ocean-friendly Seafood
<p>Arctic Char (farmed)            Barramundi (US farmed)            Catfish (US farmed)            Clams (farmed)            Cod: Pacific (Alaska longline)*                (trap or hook &amp; line-caught)            Crab: Dungeness, Snow            Halibut: Pacific*            Lobster: Spiny (US)            Mussels (farmed)            Oysters (farmed)            Pollock (Alaska wild)*            Salmon (Alaska wild)*            Scallops: Bay (farmed)            Striped Bass (farmed or wild*)            Sturgeon, Caviar (farmed)            Tilapia (US farmed)            Trout: Rainbow (farmed)            Tuna: Albacore US*, British                Columbia troll/pole)            Tuna: Skipjack (troll/pole)</p>	<p>Clams (wild)            Cod Pacific (trawled)            Crab Blue*, King (US), Snow            Crab: Imitation/Surimi            Flounders, Soles (Pacific)            Herring: Atlantic/Sardines            Lobster: American/Maine            Mahi mahi/Dolphinfish (US)            Oysters (wild)*            Scallops: Sea            Shrimp (US farmed or wild)            Squid            Swai, Basa (farmer)            Swordfish (US)*            Tuna: Bigeye, Yellowfin (troll/pole)            Tuna: canned light, canned                white/Albacore*            Yellowtail (US farmed)</p>	<p>Chilean Seabass/Toothfish*            Cod: Atlantic            Crab: King (imported)            Flounders, Soles (Atlantic)            Groupers*            Halibut: Atlantic            Lobster: Spiny (Caribbean imported)            Mahi mahi/Dolphinfish (imported)            Marlin: Blue*, Striped*            Monkfish            Orange Roughy*            Rockfish (Pacific trawled)            Salmon (farmed, including Atlantic)*            Sharks*            Shrimp (imported farmed or wild)            Snapper: Red            Sturgeon*, Caviar (imported wild)            Swordfish (imported)*            Tuna: Albacore, Bigeye, Yellowfin                (longline)*            Tuna: Bluefin*            Yellowtail (Australia or Japan,            farmed)</p>	<p><b>Support Ocean-friendly Seafood</b></p> <p><b>Best Choices</b> are abundant, well-managed and caught or farmed in environmental friendly ways.</p> <p><b>Good Alternatives</b> are an option, but there are concerns with how they're caught or farmed-or with the health of their habitat due to other human impacts.</p> <p><b>Avoid</b> for now as these items are caught or farmed in ways that harm other marine life or the environment.</p> <p><b>Key</b></p> <p>*Limit consumption due to concerns about mercury or other contaminants, Visit <a href="http://www.edf.org/seafood">www.edf.org/seafood</a></p> <p>*Some or all of this fishery is certified as sustainable to the Marine Stewardship Council standard. Visit <a href="http://www.msc.org">www.msc.org</a></p> <p>Seafood may appear in more than one column</p>

# Biological Productivity and Energy Transfer

part 3: Regional Productivity Energy and Nutrients in Marine Ecosystems, Fisheries

**The end**