

American Unagi

An Efficiency Maine Custom Program Case Study



American Unagi raises sushi-grade Maine glass eels for local restaurants and other eateries across the globe. Recent upgrades to their farm in Waldoboro - **the first land-based aquaculture facility raising eels in North America** - enable them to raise and deliver these delicious delicacies more efficiently and inexpensively. Historically, baby eels or elvers, were caught in Maine then shipped to Asia to be raised, before returning stateside for consumption. **With American Unagi's new facility, eels are now sourced and raised locally.**



Using **\$130,000 in incentives** from Efficiency Maine, American Unagi installed two value-added equipment options that have reduced facility energy costs and lowered the farm's carbon footprint: **High-efficiency oxygenation equipment** delivering oxygen during water pumping and **specialized energy recovery ventilators** which are designed to operate in the high humidity conditions of indoor aquaculture.



American Unagi expects an estimated annual energy savings of **250,000 kWh** and **2,500 MMBtu's** of propane.



Learn more at efficiencymaine.com