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# CARP FARMING ESSENTIALS

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# Carp Farming Essentials

A Beginner's Guide to Profitable, Sustainable Aquaculture with Common, Grass, and Mirror Carp

The Farmer's Library

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Every effort has been made to ensure the accuracy of the information in this book at the time of writing. The legal status of the fish described in this book differs enormously between countries and between states and provinces within them. Several of these species are prohibited, permit-only or classified as invasive in major markets. Aquaculture authorisation, fish movement rules, water abstraction and discharge consents, notifiable disease reporting and food business registration all change and all differ by jurisdiction. Nothing in this book replaces the advice of your national fisheries authority, your veterinarian or fish health inspectorate or your own regulator.

First published 2025

Revised and expanded edition 2026

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## From the Publisher

The first edition of this book ran to about a hundred pages and roughly sixteen thousand words. It told you that carp farming is sustainable, that water quality matters, and that you should choose the right species.

All true. None of it enough to run a pond.

It also did something more serious by omission. It described grass carp and common carp as straightforward choices for a beginner without saying that in much of the United States, Canada and Australia these fish are prohibited, permit-only, or classified as invasive, and that obtaining them without the right paperwork is an offence. A reader in Queensland or in a US state with a grass carp ban could have followed that book straight into a prosecution.

This edition is a complete rewrite, roughly three and a half times longer, built from published figures rather than general principles.

that tells you your plankton bloom is right, the temperature window in which koi herpesvirus actually kills fish, the number of degree-days a common carp embryo needs before it hatches, feeding rates as a percentage of body weight against both fish size and water temperature, and the fillet yield you can honestly quote a customer.

Where credible sources disagree — and on several important questions they genuinely do — you get both figures and an explanation of why they differ. That is less comfortable than a single confident number and considerably more useful, because it tells you which parts of the subject are settled and which are still argued about.

Where a figure could not be verified from a source worth standing behind, it has been left out and the omission stated. There are no invented prices, no chemical treatment dosages, and no regulations quoted from memory in these pages.

One more thing this edition does that the first did not: it is realistic about the market. Mainstream retail demand for food carp is weak or limited in many parts of Britain, North America and Australia, although niche, ethnic, regional and direct-sale demand may exist. In those markets, fishery stocking and ornamental koi can offer stronger opportunities than commodity food carp. The commercial test is a named buyer, not an assumption.

Adapt everything here to your own climate, your own water, your own market and above all your own law.

Parts of this edition were prepared with the assistance of AI research tools, working exclusively from published material from the FAO, national fisheries and animal health agencies, university extension services, the World Organisation for Animal Health, and peer-reviewed aquaculture literature, and reviewed for accuracy and practical usefulness before publication.

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## Who this book is for

This book is for someone who intends to grow carp in a pond, at a scale between one small pond and a few hectares of water.

**It will suit you if:**

You have or can build a pond, and you want to produce fish in it rather than just keep them.

You are considering carp for food, for stocking angling waters, or for ornamental sale.

You farm anywhere in the world — the biology in this book is universal, and where the law is not, that is said plainly and you are told to check your own.

You want to know what the numbers should be, not just that they matter.

You are prepared to test water rather than look at it.

**It will not suit you if:**

You want a garden pond guide. This is about production.

about ponds.

You are looking for a business that runs itself. Pond fish farming is seasonal, weather-dependent, and occasionally requires you to be out at four in the morning with an aerator.

On scale and honesty. Published carp yields run from a few hundred kilograms per hectare in extensive European ponds to several tonnes per hectare in intensive Asian systems. Those are different enterprises using the same fish. Where a figure comes from a particular system, it is labelled — and a realistic expectation for a beginner is given alongside it.

On where you live. This book is written for an international readership, and carp farming means something different in each region. In central Europe it is a centuries-old pond culture with a Christmas market. In Asia it is the largest freshwater aquaculture sector in the world. In Britain it is mainly a fishery-stocking and koi business. In much of North America and Australia it is heavily restricted or effectively prohibited. Chapter 2 and Chapter 17 set out the legal position by region, and it is the first thing you should read.

## How to Use this Book

Read Chapters 1 and 2 before you do anything else, and read the legal sections in them twice. Whether you can legally keep fish where you live is not a detail — it is the first gate, and it stops some readers entirely.

Chapters 3 to 6 cover the pond itself: site, construction, water quality, preparation and stocking. If you get the pond right, most of the rest of the book becomes easier. If you get it wrong, no amount else rescues it.

Chapters 7 to 9 cover breeding, hatchery work and raising fry. Most beginners buy fingerlings rather than breed their own, and that is the right decision for the first few years. Read these chapters anyway — they explain what you are buying and how to judge it.

Chapters 10 and 11 cover feed and feeding, which is where the money goes.

Chapters 12 and 13 cover health, disease and biosecurity. Chapter 13 includes the notifiable diseases and your legal reporting obligations.

Chapters 14 to 17 cover harvest, economics, marketing and regulation — the business half.

Chapters 18 to 20 cover where the sector is going, where to get help, and what to do next.

The appendices are the working half of the book. Water quality logs, a pond record, a stocking calculator, a feeding rate table, a disease investigation sheet, a harvest record, a troubleshooting index, a quick-reference table of every important number, and a glossary. They are designed to be photocopied and kept in a folder in the shed, because a number you have to look up in a chapter is a number you will not look up at dawn with fish gasping at the surface.

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In 2022, world aquaculture produced 130.9 million tonnes, of which 94.4 million tonnes were aquatic animals — 51% of all aquatic animal production. That was the first year in history that farmed aquatic animals overtook everything caught from the wild. [R01] [R02]

Carps are the largest single group in that total. Grass carp alone reached about 5.98 million tonnes in 2021. Silver carp 4.98 million. Common carp 4.18 million. Catla 3.79 million. Rohu 2.02 million. [R01] [R02]

You will often read that carps make up around 40% of world aquaculture. That figure is from 2004, when FAO put carps and other cyprinids at 18.3 million tonnes and 40.3% of global aquaculture output. World aquaculture has roughly doubled since; carp production has grown far more slowly. The tonnage is still enormous. The share is not what it was. [R01] [R02]

And here is the part almost nobody puts in a beginner's book: carp production is no longer growing. Industry analysis presented in late 2024 described global carp output as plateauing and on the verge of contracting, with expected global growth of about 0.5%, Chinese growth at zero to one per cent, and Chinese consumers shifting toward higher-value species. [R84]

So this is not a boom you are joining. It is one of the oldest and most reliable food production systems on earth, and the opportunity in it — for you — is almost certainly local.

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## The first question is not biological

Before anything else in this book matters, answer this:

**Is it legal for you to keep these fish where you live?**

That is not a formality. Silver carp, bighead carp and black carp are on the United States federal injurious wildlife list. Grass carp is regulated state by state across the US, with many states permitting only certified triploid — sterile — fish, and some prohibiting it entirely. Common carp is declared noxious or restricted in several Australian jurisdictions, and ordinary commercial carp farming is unavailable in several of them. Canada regulates several of these species federally. The European Union, by contrast, treats all four major carps as established aquaculture species for the purposes described in Chapter 2, while national and local controls still apply. [R35] [R36] [R39] [R41]

The same fish, on the same page of the same book, is a mainstream farmed food animal in Hungary and a prosecutable offence in Queensland.

Chapter 2 sets out the position species by species and region by region, and Chapter 17 covers the wider licensing that applies to any aquaculture business. Read both before you buy a fish, a pond liner, or a digger.

Nothing in this book is permission.

## What carp farming actually is

Carp farming is pond farming. That is the essential thing to understand, and it is what separates it from most of what gets called aquaculture in the marketing.

invertebrates, and fish eat some of both plus whatever you throw in. The fish are the last step in a chain that starts with water chemistry.

That has three consequences that shape the whole book.

Most of what your fish eat, you did not buy. In a well-managed extensive or semi-intensive carp pond, natural food does the majority of the work. One stable-isotope study of fed carp put zoobenthos at 48–49% of the diet, insects at 20–33%, and the cereals the farmer supplied at only 15–18%. That is why carp feed is properly called supplementary feed, not complete feed, and why fertilising the pond is often a better investment than buying more pellets. [R83]

Water quality is not a chapter. It is the whole job. Nearly every disease outbreak, growth failure and mass mortality in pond aquaculture traces back to oxygen, ammonia, temperature or handling stress. Chapter 4 is the longest technical chapter in this book for that reason.

The pond is a seasonal system. In a temperate climate, carp feed very little in cold water, grow mainly in a short summer window, and take two to four years to reach market size. In the tropics the same fish reaches a kilo in one season. Your climate determines your business model before you make a single decision.

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## The species, briefly

Chapter 2 covers all of them properly. In outline:

Common carp (Cyprinus carpio) is the base species of European pond farming and one of the oldest farmed fish in the world. It works the pond bottom, eating insect larvae, worms, molluscs and detritus, and takes cereals readily. Best growth between 23 and 30°C. Optimum pH 6.5 to 9.0. It tolerates salinity up to about 5 parts per thousand. [R73]

Mirror carp is not a separate species. It is a scale variant of common carp — the same fish with a genetically determined reduction in scale cover. Chapter 2 explains the genetics, which matter more than they sound because one combination of the scale genes is lethal. [*R03*] [*R08*]

Grass carp (Ctenopharyngodon idella) is a macrophyte feeder — it eats water plants — and is the highest-tonnage farmed carp on earth. It is also one of the species most likely to be prohibited or tightly restricted where you live.

Silver carp and bighead carp are filter feeders, taking phytoplankton and zooplankton respectively out of the water column. They are the plankton half of Chinese polyculture. Both are federally injurious in the United States. [*R04*] [*R05*]

Catla, rohu and mrigal — the Indian major carps — occupy surface, mid-water and bottom niches respectively, and are the basis of the Indian composite culture system.

Koi is common carp bred for colour, and it is a different business entirely: ornamental, high-value, sold by the individual fish rather than by the kilo. [*R03*]

## Why polyculture is the central idea

A single-species pond uses one slice of the food available in the water. A polyculture pond stocks several species that eat different things in different places

It is not a modern innovation. Chinese pond farmers have been doing it for over a thousand years, and it remains the highest-yielding low-input fish production system in the world.

The species also feed each other indirectly. Grass carp digest poorly, so their waste fertilises the plankton bloom that silver and bighead carp eat, and what settles out feeds the bottom invertebrates that common carp and mrigal work over. [*Ro3*] [*Ro5*]

Chapter 6 gives the published stocking ratios for the Chinese and Indian models. For now, hold the principle: you are stocking a food web, not a species.

## What you can realistically expect

Published yields span more than an order of magnitude, and the spread is not noise — it reflects genuinely different systems.

### Carp Production Systems

| System | Inputs | Typical character |
|---|---|---|
| Extensive | Natural food only, or minimal fertilisation | Low yield per hectare, low cost, low risk, large area needed |
| **System** | **Inputs** | **Typical character** |
| Semi-intensive | Fertilisation plus supplementary cereal feed | The classic European and Indian pond model |
| Intensive | Complete pelleted feed, high stocking, aeration | Highest yield per hectare, highest cost, highest risk |

Chapter 15 gives the published enterprise budgets, and they contain a genuine surprise. In a German analysis of carp pond economics, stocking fish was 39 to 53% of variable cost and feed only 14 to 30% — the exact inverse of the pattern in fed catfish or trout where feed dominates. In extensive carp culture, the expensive input is the fish you put in, not the food you give them. [R55]

And the same Bavarian analysis reported a loss of €14 per hectare on market-size carp in the year of study. In Czechia — Europe's second-largest carp producer — a published analysis found that government grants exceeded average annual profits. [R55] [R54]

That is not a reason not to farm carp. It is a reason to be very clear about which market you are selling into, which brings us to the most important commercial fact in this book.

## Where the money actually is

Carp is eaten enthusiastically across Asia, and across central and eastern Europe, where the Christmas carp tradition concentrates a huge share of annual sales into a few December days. One Polish study found Christmas accounted for 80 to 95% of annual sales. [R53]

Mainstream retail demand for food carp is weak or limited in many parts of Britain, North America and Australia, although niche, ethnic, regional and direct-sale markets do exist.

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can be niche, regional or channel-specific and may not absorb a pond crop at a viable price. Identify the buyer first.

In the UK, carp for stocking angling fisheries sells for three to twenty times the price of carp for food. Published 2024–2027 price lists from British fish farms show carp at around £5.50 to £5.60 per pound at C2 grade, £16 to £18 per pound at C5, £27 per pound at C6, and individual specimen fish at £1,000 to £2,250 each. Against central European live food carp at roughly €2.91 to €3.70 per kilogram in 2018. [R59] [R60] [R85]

Top grades are routinely reserved before they are grown. And selling live fish for stocking avoids food law entirely, though it brings its own movement and health documentation requirements.

Ornamental koi is a third market again, sold by the individual fish, on colour and conformation rather than weight. [*R03*]

Decide which of those three businesses you are in — food, fishery stocking or ornamental — before you design the pond. They need different fish, different sizes, different handling and different paperwork.

## The shape of a carp year

Everything in this book hangs on this cycle. Chapters expand each row.

### The Production Cycle

| Stage | What happens | Chapter |
|---|---|---|
| Site and build | Soil, water supply, pond design, construction | 3 |
| Preparation | Drying, liming, fertilising, filling | 5 |
| Stocking | Species, ratios, densities, acclimatisation | 6 |
| Growing season | Feeding, water quality, monitoring | 4, 10, 11 |
| Health | Prevention, observation, response | 12, 13 |
| Harvest | Netting or draining, grading, purging | 14 |
| Sale | Live, fresh, stocked or ornamental | 16 |
| Overwinter | Holding stock through cold, or restocking | 4, 6 |

In a temperate climate that cycle takes two to four years from fry to market carp. In the tropics it takes one.

## What kills beginners' fish

Not exotic disease. Almost always one of these five, and every one is preventable.

Oxygen. Dissolved oxygen falls through the night and reaches its minimum at dawn. A dense algal bloom that dies suddenly, a hot still night, an overstocked

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| | | |
|---|---|---|
| capsules | | |

And here is the part beginners get wrong. Finding a parasite does not prove it caused the deaths. Healthy or subclinically affected fish can carry low burdens of Trichodina, monogeneans and other organisms. What matters is abundance relative to the damage you can see, the species involved and whether environmental stress explains why the burden rose. Record what you see and keep those notes so a fish-health professional can compare across seasons and ponds. [*R71*] [*R76*]

## White spot, and why treatments seem to fail

Ichthyophthirius multifiliis is the parasite whose life cycle every carp farmer should be able to recite, because that cycle explains every failed treatment. [*R20*]

What you see: fish looking as though they have been sprinkled with salt. Bumpy skin. Large amounts of mucus sloughing off. Flashing. Fish gathering around inflowing water, where oxygen is highest — which tells you the gills are affected. Refusal to feed. Then deaths. [*R20*]

The cycle has four stages. The trophont is the feeding stage embedded in the fish, under the mucus and epithelium — that is the white spot you can see. The tomont leaves the fish, attaches to a surface and forms a cyst. Inside the cyst it divides into as many as 2,000 tomites. These become theronts — free-swimming infective swarmers, which die within a day or two if they do not find a host. [*R20*]

Now the critical sentence: only the theront and tomont stages are sensitive to treatment in the water. The trophont on the fish is protected under the mucus and epithelium.

Which means any treatment must be repeated over a period longer than one complete life cycle at the current water temperature. And that period varies enormously:

Under 4 days above 24°C. Over 5 weeks below 7°C.

Ich commonly infects fish between 20 and 25°C and cannot reproduce properly above 30°C. This is also why outbreaks sometimes end on their own during a heatwave. [*R20*]

Judge treatment success by new spots appearing, not by old ones disappearing. The spots you can see are the stage you cannot reach.

Under the microscope, mature Ich is up to 1 mm across — visible without magnification — appearing as a dark sphere that changes shape, covered in cilia, rolling in an amoeba-like way. The adult has a distinctive C-shaped macronucleus. The tiny infective stages do not. [*R20*]

## The parasites you will actually meet

### Trichodina and relatives [R76]

Where: skin and gills. What you see: flashing, weight loss, swollen gills, lethargy. [R76]

Microscope: a spinning saucer or hubcap with three rings of cilia, tumbling across the field. [R76]

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What you see: the adult female only — a white thread about 2 mm long with an anchor buried in the fish and a pair of egg sacs trailing behind. Males die within 24 hours of mating. [R73]

Cycle: 18 to 25 days at 29°C. Eggs hatch in 24 to 36 hours; a female releases up to 250 juveniles every two weeks for up to 16 weeks above 25°C. [R73]

Temperature limits: optimal development 26–28°C; development halts below 20°C; reproduction ceases at 14°C. Females overwinter attached to fish and resume when the water warms. [R73]

Damage: intense focal inflammation and haemorrhage at the attachment site, red and ulcerated. [R73]

The real danger: those wounds lead to secondary Aeromonas hydrophila and fungal infection, which is what actually kills the fish. [R73]

Note what the temperature limits mean in a temperate pond. Anchor worm is a mid-to-late summer problem, and fish going into winter with attached females will seed next year's outbreak. Any treatment has to cover the entire water for 18 to 25 days to catch every stage, because only the free-swimming stages are susceptible. [R73]

**Ergasilus, the gill maggot, is a parasitic copepod found primarily on the gills. Adult females attach to the gills with modified antennae, while males and juvenile stages are free-living; eggs hatch into free-swimming nauplii, so populations can build within a pond without an intermediate host. White grain-like parasites on the gill arches can be mistaken for fungus.** *[R86]*

## The tapeworm that ends a fishery

The Asian tapeworm — Schyzocotyle acheilognathi, formerly Bothriocephalus — deserves its own section because it is the parasite that makes the strongest possible argument for buying only from health-screened suppliers. [R77]

Appearance: a long ribbon-like segmented worm with a distinctive heart-shaped head bearing two attachment grooves. Specimens up to 50 cm are recorded. [R77]

Host: a wide range of fish, but particularly the carp family. It infects species with no prior exposure history, which is why it spreads so readily into new waters. [R77]

Life cycle: two-host and temperature-dependent, completing in anything from a month to a year. Adults live in the intestine. Each worm produces approximately 20,000 eggs a day, shed in faeces. Free-living larvae infect copepods, which fish then eat. The worms are hermaphrodites, so a population can grow from a single parasite. [R77]

Damage: intestinal swelling and inflammation, documented necrosis, haemorrhage and stretching of the intestine, and in severe cases rupture. Liver damage and emaciation. Fish under 10 cm are particularly vulnerable, with mortality potentially reaching 100%. [R77]

And the part that matters. There is no usable chemical control. The Environment Agency factsheet is blunt: chemical treatments cannot be used, and the only complete eradication route is to de-stock, drain and lime the fishery —

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And the honest practical message: water mould is almost always secondary. It colonises dead tissue — a net graze, a spawning injury, an anchor worm wound, a patch of skin killed by handling in cold water, or an egg that had already died. [R75]

Prevention is handling technique and water quality, not chemistry. Netting carp gently, at the right temperature, into clean water, without dragging them over dry surfaces, prevents more saprolegniasis than any bath treatment. [R75]

## When to stop guessing and send samples

Send samples to a laboratory when you suspect a notifiable disease — in which case you must report first and follow instructions; when mortality is rising rather than falling; when water quality tests come back acceptable and fish are still dying; when routine observation or permitted non-invasive sampling has not identified the problem; when you need antibiotic sensitivity testing; and before you spend money on any treatment. Diagnose, then treat. [R80]

Send at least five or six fish showing signs of disease, including some mild and advanced cases, plus two or three unaffected fish for comparison. Live or dying fish are strongly preferred, because decomposition after death is rapid, particularly in warm water. A fish that has been floating since yesterday is worthless for diagnosis. [R80]

### Packaging Samples

Live fish: a bucket of fresh pond water with aeration if possible, transported immediately. For shipping, bag about 30% filled with water and injected with oxygen. [R80]

Freshly dead fish: wrap in wet newspaper or bag it, and pack in a cooler with ice. Use freeze packs rather than loose ice for overnight shipping in a polystyrene box. [R80]

For bacteriology specifically: place in a plastic bag with no water in the bag, refrigerated or packed in ice. Never freeze. [R80]

Water sample: collect separately from the transport bucket, about 470 ml, sealing the container underwater with no air inside. [R80]

Labelling: permanent marker on each bag, or a pencil-written label inside it. [R80]

Send a case history with the samples, and make it complete: species, age class, size, numbers, pond area and depth; the date deaths started and the daily count since; water temperature now and last week, with oxygen, pH, ammonia and nitrite readings; feeding history including any change of feed or batch; everything done to the fish in the last 14 days — netting, grading, moving, transporting, spawning, new introductions; any treatments given; and the source and date of the last stocking with any movement documents. [R80]

Appendix H is laid out as that form. Fill it in while you wait for the laboratory rather than reconstructing it afterwards.

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consistent with latent virus reactivating periodically.

Surviving carp may remain persistently or latently infected and can present a long-term carrier risk. Do not move, stock or sell surviving fish unless the competent fish-health authority confirms that movement is lawful and specifies any conditions. Treat shared equipment, organic debris and site-specific contamination as biosecurity risks until the competent authority or fish-health professional has set cleaning, fallowing, testing and movement criteria. Do not describe pond water itself as permanently infectious: experimental work shows free KHV infectivity declines substantially in natural environmental water and sediment, while live carrier fish are the more durable epidemiological risk. [R23] [R25] [R26]

Transmission is horizontal via faeces, urine, gills and skin, with heavy shedding in mucus in the early phase. The virus enters primarily through the skin. It survives in water at least 4 hours but under 21 hours at 23 to 25°C, and reduces significantly within three days in pond water or sediment at 15°C. Shared nets, buckets, boots and transport water are a real same-day risk, but open pond water is not an indefinite reservoir. Sediment and live fish are.

One myth to kill. Artificially raising water temperature to 30°C during an outbreak — "cooking out" the virus — only marginally increases survival, risks secondary bacterial and parasitic infection, and is not recommended.

## Spring viraemia of carp

Agent: a bullet-shaped RNA rhabdovirus.

Who gets it: common carp in all varieties, koi, ghost carp and hybrids are the primary hosts — but also bighead carp, grass carp, goldfish, bream, roach, zebrafish, golden shiner, fathead minnow and wels catfish. SVC has a much wider host range than KHV, so a mixed-species pond is more exposed. [R23] [R25] [R26] [R24]

The temperature window is the mirror image of KHV. Outbreaks generally occur between 7 and 17°C, rarely below 10°C, and mortalities decline above 22°C. [R23] [R25] [R26]

SVC is a spring disease. KHV is a summer disease. The water temperature at the time of a die-off is one of the most useful pieces of information you can record, and it costs you a thermometer. [R23] [R25] [R26] [R24]

One caveat: virus has been isolated from apparently healthy fish at 24 to 27°C in Canada. Warm water does not prove absence.

Mortality: losses in European aquaculture reach up to 70% in young carp, but typically run 1 to 40%. Australian figures put it usually under 40% with a range of 5 to 100%. The honest summary: highly variable, usually well under half the stock, worst in fish under a year old, occasionally catastrophic.

What you see: the two most obvious and consistent features are abdominal distension and haemorrhages — on skin, at fin bases, in the eyes and on the gills. Also lethargy, separation from the shoal, loss of equilibrium with the fish lying on its side breathing slowly, darkened skin, bulging eyes—contrasting with the sunken eyes commonly associated with KHV—and a swollen inflamed vent, sometimes trailing a mucoid faecal cast.

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Two transmission routes deserve special attention, because they connect this chapter to Chapter 12.

*The fish louse Argulus foliaceus and the fish leech Piscicola geometra have both experimentally transferred SVC virus.* Parasite control is disease control. [*R24*]

And virus was detected in fish regurgitated by herons within 120 minutes of feeding on infected carp. A heron flying from an infected water to a clean one is a delivery mechanism, not a nuisance.

SVC virus also survives far longer in the environment than KHV: five weeks in river water at 10°C, and more than six weeks in pond mud at 4°C — falling to four days in pond mud at 10°C. That cold-mud figure is precisely why pond drying and liming between crops matters for this disease. [*R23*] [*R25*] [*R26*] [*R24*]

## Carp edema virus

An unclassified poxvirus, first identified in Japan in the 1970s and now documented across Europe, North and South America and Asia. Common carp and koi are the primary hosts.

The name describes it. Fish become lethargic and unresponsive, often lying on the bottom or on their side, and can be picked up by hand. Also swollen gills, gill necrosis, sunken eyes, skin lesions at the fin bases and mouth, and an inflamed anus.

Originally associated with 15 to 28°C, though disease has been reported at lower temperatures too — CEV does not respect a neat seasonal window the way SVC and KHV roughly do. [*R23*] [*R25*] [*R26*] [*R24*]

Here is why it matters to you. CEV is the disease most likely to be mistaken for KHV by eye. Both cause gill damage, lethargy and sunken eyes in warm water. Only a laboratory can tell them apart, and the legal consequences differ enormously. [*R23*] [*R25*] [*R26*]

Which is a very good reason to submit samples rather than guess.

CEV is classified as an emerging disease requiring reporting to the World Organisation for Animal Health under emerging-disease provisions, rather than being a listed disease in its own right.

### England and Wales — KHV reporting and the June 2026 control change

Suspected or confirmed KHV must still be reported immediately to the Fish Health Inspectorate. That legal duty did not change in June 2026. What changed is the routine control response at straightforward recreational fisheries. Where species, temperature, clinical signs and mortality are consistent with KHV and there is no reason to suspect another listed or emerging disease, the FHI will not routinely take statutory samples or impose statutory disease controls at recreational fisheries. It will assess, record and monitor the case, advise on biosecurity and escalate if the risk picture changes. [*R27*] [*R29*]

The change does not apply in the same way to authorised aquaculture production businesses or sites involved in fish movements. Fish farms, importers, wholesalers and other movement sites may still be subject to statutory investigation, testing

SAMPLE PREVIEW