

# The Melbourne Seafood Centre

Construction work at the Kensington site that will house the Melbourne Seafood Centre is progressing at a steady speed.

When Seafood News visited the site recently with a number of providers and wholesalers from the current Melbourne Wholesale Fish Market, the concrete slab floor was being laid.

The providers and wholesalers that will in future be trading from the Melbourne Seafood Centre situated at 133 Kensington Road, West Melbourne are: Aquabest P/L, Ash Bros Seafoods P/L, Anz Fisheries, Bellco Seafoods P/L, Clamms Seafood P/L, Jack Miriklis P/L, McLaughlin & Consolidated Fishermen Ltd, Regal Seafoods P/L, Sea Merchant Seafood P/L, S&J Seafoods P/L, and Tim & Terry Oyster Supply P/L.

## Geralton Fisheries Co-operative turns 60

Western Australia's Fisheries Minister, Norman Moore, joined fishermen to mark the 60th anniversary of the Geraldton Fishermen's Co-operative (GFC).

Mr Moore said that since its inception, the GFC had become internationally associated with the State's valuable western rock lobster fishery. "Just as Western Australia's lobsters have gained an international reputation for coming from a sustainable fishery, the GFC's Brolos brand is similarly well-respected," he said.

"GFC has become a major stakeholder in a fishery that has changed significantly, since the first lobster was delivered to the processing company in April 1951. This co-operative came about because fishermen wanted a better return for their catch. The GFC has sought more ways to add value to the product ever since."

The Minister congratulated the company for its ongoing success at a special re-enactment of the first lobster consignment in Geraldton. The company also unveiled a new website and promotional DVD.

Compared to the early days of its operations, when freezer boats processed lobster at sea, today the bulk of western rock lobsters handled by GFC are exported live to overseas markets.

The Minister said the move to a quota system this season was designed to provide more opportunity for the industry to meet the issues of supply and demand and maximise economic return.

"Processors, like the GFC, will benefit from the greater flexibility a quota system brings to the supply of live lobsters," said Mr. Moore.



Mr. Con and Mr. Dimitrios Goulas and their families wish all fellow Christians a Happy Easter



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Peter and Rodney from Tim and Terry Oysters were falling over themselves to serve their customers oysters. Judging by the customer's smile there was no need

## AFMA new head

Minister for Agriculture, Fisheries and Forestry, Senator Joe Ludwig and Parliamentary Secretary of Agriculture, Fisheries and Forestry today announced the appointment of Dr James Findlay as Chief Executive Officer of the Australian Fisheries Management Authority.

Dr Findlay has been acting CEO of AFMA since 27 September 2010, since the resignation of the previous CEO, Mr Glenn Hurry.

Dr Findlay has had a long association with the agriculture, fisheries and forestry portfolio, working in the former Bureau of Rural Sciences as General Manager of both the Climate Change, Water and Risk Sciences Branch, and the Fisheries, Land, Forestry and Social Sciences Branch."

Dr Kelly said that Dr Findlay is well qualified for the position. He holds a PhD in Aquaculture from the University of Tasmania, where he was also a senior lecturer of genetics in the Department of Applied Science.

"I am confident that under Dr Findlay's leadership, AFMA, with its strong executive team and dedicated staff, will continue to deliver on behalf of the Australian community to protect and develop our fisheries," Dr Kelly said.

Dr Findlay's appointment is on a full-time basis for five years.

Australia has some of the best managed fisheries in the world. AFMA plays a lead role in this management process and the appointment of a new CEO is a significant appointment for this process.

AFMA is the Australian Government agency responsible for the efficient management and sustainable use of Commonwealth fish resources. Established in 1991, it is responsible for such things as licensing and quota management, marine bioregional planning, foreign and domestic fisheries compliance, fisheries co-management arrangements, and environmental risk assessments.

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Lobster  
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MSC  
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# Sustainability

## Supermarket giants lead charge

The supermarket giant Woolworths very wisely chose the same date as the Marine Stewardship Council was launching its Sustainable Seafood Day event, to announce its new sustainable fish sourcing strategy.

With global consumption of seafood hitting a record high, reaching an average of 17kg per person, the Woolworths strategy is designed to allow its customers to make sustainable fish choices in fresh and canned seafood. Woolworths Director of Supermarkets, Greg Foran says, "We want to assist customers in making more informed and sustainable fish choices. We are enabling this by providing options, at an accessible price point."

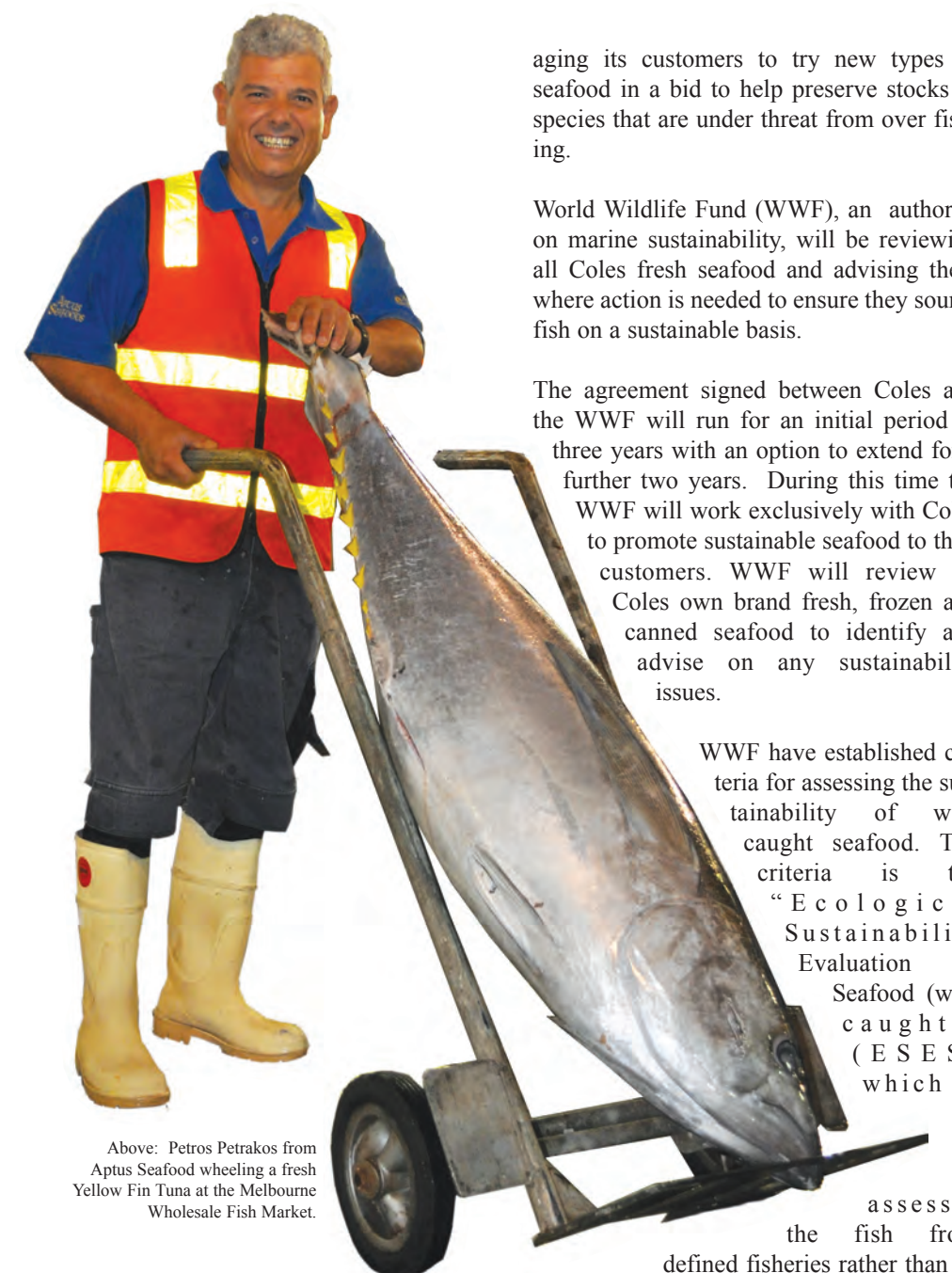
Woolworths has introduced Marine Stewardship Council (MSC) certified canned Salmon, and this month, April, will also introduce MSC certified canned Albacore Tuna, into its Select range. Following advice from fisheries experts, Woolworths has also delisted fresh Yellowfin Tuna and Orange Roughy from all Woolworths' stores, to ease pressure on the species.

Patrick Caleo of the MSC says, "It's great to

see Woolworths playing a key role in supporting sustainable fishing. This is a big step and we are extremely pleased to be working with Australia's largest supermarket chain to help transform the seafood market to make it more sustainable. By introducing MSC certified canned Salmon and Albacore Tuna, Woolworths are providing consumers with the tools to make more informed choices, and are making a real commitment to helping safeguard fish stocks for future generations."

Woolworths is also currently undertaking an assessment with the Sustainable Fisheries Partnership of its wild-caught fish to identify which are available in sustainable supply. The assessment will assist in identifying fisheries that need improvement in their sustainability practices. Woolworths will offer funding incentives under its Fresh Food Farming sustainable food program to a select number of fisheries in its supply chain to conduct MSC pre-assessments and develop improvement plans for more sustainable practices leading to MSC certification.

"By supporting fisheries through the MSC pre-assessment process, and any required fisheries improvements, Woolworths is taking a strong



Above: Petros Petrakos from Aptsu Seafood wheeling a fresh Yellow Fin Tuna at the Melbourne Wholesale Fish Market.

aging its customers to try new types of seafood in a bid to help preserve stocks of species that are under threat from over fishing.

World Wildlife Fund (WWF), an authority on marine sustainability, will be reviewing all Coles fresh seafood and advising them where action is needed to ensure they source fish on a sustainable basis.

The agreement signed between Coles and the WWF will run for an initial period of three years with an option to extend for a further two years. During this time the WWF will work exclusively with Coles to promote sustainable seafood to their customers. WWF will review all Coles own brand fresh, frozen and canned seafood to identify and advise on any sustainability issues.

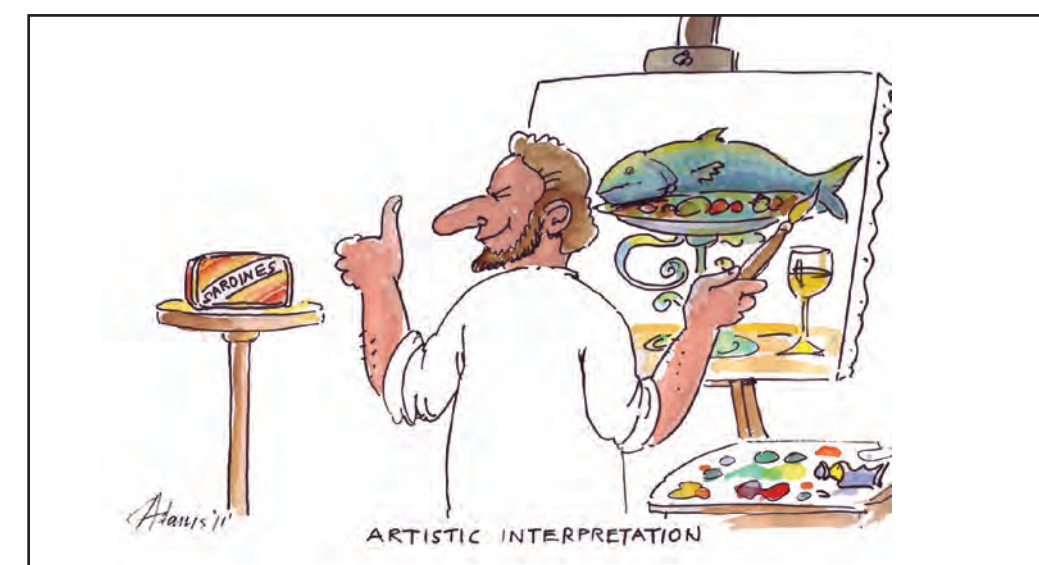
WWF have established criteria for assessing the sustainability of wild caught seafood. The criteria is the "Ecological Sustainability Evaluation of Seafood (wild caught)" (ESES) which

assesses the fish from defined fisheries rather than an overarching species evaluation. The ESES also recognizes that there are often differences in the way individual fisheries are conducted and managed.

leadership role. As a direct result of their support, select fisheries that may not have been able to meet the cost of the MSC pre-assessment can now do so," said Mr. Caleo.

The other supermarket giant Coles is encour-

Continued on page 5





## Hướng Dẫn về Những Đòi Hỏi đối với Giám Sát Viên về An Toàn Thực Phẩm

### 食品安全监督员要求指引

is s ñ s ó á s ip

Food laws introduced in New South Wales in September last year, require certain food businesses in the hospitality and retail food service sector to have at least one trained Food Safety Supervisor (FSS).

Businesses have until 1 October 2011 to appoint their trained FSS and notify the relevant council of their FSS within seven days.

The FSS must be trained by a Registered Training Organisation (RTO) approved by the New South Wales Food Authority.

Only approved RTOs, and in certain circumstances the Authority, can issue a Food Safety Supervisor Certificate.

The food safety supervisor requirement applies to businesses serving food that is: ready to eat, potentially hazardous, and not sold and served in its package

Examples of such businesses include: restaurants, cafes, takeaway shops, caterers, bakeries, pubs, clubs, hotels and supermarket hot food sales.

At this stage the food safety supervisor requirement will not apply to businesses licensed by the Authority which process raw seafood.

#### What is a Food Safety Supervisor?

A Food Safety Supervisor is a person who: Holds an FSS certificate that is no more than five years old, is not an FSS for any other food premises or any other mobile catering business, and has the authority to supervise other people handling food and to ensure that the handling is done safely.

Businesses need to appoint at least one Food Safety Supervisor per premises, but can have more than one FSS at the same premises if they wish to. Businesses with several premises cannot use the same FSS for each premises. They must nominate a different FSS for each premises.

Businesses need to notify the relevant enforcement agency (usually the local council) of the name and contact details of their Food Safety Supervisor.

#### Who can be a Food Safety Supervisor?

The Food Safety Supervisor is nominated by the owner of a food business and may be the business owner, manager, employee (eg chef) or an external contractor (eg a person contracted to perform food service operations as part of a food business), provided they meet the criteria. For a small business, it may be most appropriate for the business owner to be the FSS.

#### Does the Food Safety Supervisor have to be at the business all the time?

No, although it is best practice that the FSS be on the premises at all times when food handling is being undertaken. If the FSS is away (eg not on shift, on leave, sick), the business must still maintain food safety.

The FSS can facilitate this by: sharing food safety knowledge with other staff, displaying signage and posters with key food safety messages, developing work instructions that staff can follow to continue handling food safely. Larger businesses that operate longer hours may choose to nominate several people to be trained and appointed as an FSS, to help cover shift work and leave.

#### What if a Food Safety Supervisor leaves?

The business owner must appoint a new Food Safety Supervisor within 30 operational days (ie days that food is processed and sold) of that FSS leaving, or ceasing to act in that role. The

business owner must then notify the relevant enforcement agency of the new FSS.

Everyone who works in a food business has a responsibility to handle food safely. Food handlers must have the skills and knowledge relevant to their food duties to keep food safe (eg a chef will need greater food safety skills and knowledge than a waiter or kitchen hand).

#### What are the training requirements?

Food Safety Supervisors will need to complete training in units of competency within the Vocational Education and Training (VET) system, and hold a current Food Safety Supervisor certificate. The legislation also requires refresher training every five years.

Training will only be recognised if it is delivered by a Registered Training Organisation (RTO) that has been approved by the Authority.

There are options available for persons where English is not their first language. Businesses should contact RTOs to find out what services they provide, and source the most suitable training option for their needs.



## Exmouth's fishing tournament

Western Australia's town of Exmouth was buzzing with fishing enthusiasts for the GAMEX 2011 fishing tournament.

Tourism Minister Kim Hames said GAMEX was the State's most prestigious game fishing competition, enabling participants to fish alongside, and pit their skills against, some of the best anglers in Australia.

GAMEX has been running for more than 30 years and its popularity continues to grow, with this year's tournament featuring 84 boats and 315 competitors.

The competition promotes sustainable fishing practices and provides educational opportunities to assist anglers with their knowledge of fishing for enjoyment and future sustainability.

Exmouth also hosted the Australian International Billfish Tournament which attracted 66 boats with about 230 anglers. The Minister said Exmouth was the ideal location for both competitions as it is a game fishing hotspot, home to more than 40 diverse game fish, including six different species of billfish.

"As Tourism Minister and a patron of the Perth Game Fishing Club, I am very enthusiastic about both events and the fact that they are located in an extraordinary destination such as Exmouth," he said.

"It is also an extraordinary tourism destination enabling visitors to experience the Ningaloo Reef and Cape Range National Park. The rugged national park offers spectacular gorges, canyons, wildlife and wildflowers, while Ningaloo Reef, one of the world's biggest fringing reefs, is famous for its tropical fish, colourful coral and the world's biggest fish, the whale shark."

In celebration of the yearly migration of the whale shark to the pristine waters of the Ningaloo Reef, Exmouth is also gearing up for the Ningaloo Whale Shark Festival, to be held from May 28-29.

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## Orange roughy ban misleading for consumers

The Chief Executive Officer of the South East Trawl Fishing Industry Association (SETFIA), Mr. Simon Boag said his organisation supports the Woolworth and Coles decision to sell only sustainable fish and is looking forward to working with them in defining sustainable fisheries.

Their decision not to sell orange roughy is not based on current science or sustainable management practices and is very misleading for consumers claims Mr. Boag.

Current catches of orange roughy are sustainable with quotas set by scientific process. The Australian Government's Bureau of Agriculture and Resource Economics and Sciences, (ABARES), in its 2009 Fishery Status Report lists the five Australian orange roughy stock status, with regards to current catches as "not experiencing overfishing."

Following significant closures five years ago to ensure rebuilding of orange roughy stocks, SETFIA has partnered with CSIRO to complete a survey of eastern orange roughy stocks. Results are yet to be released but it is likely that the results will show the success of the orange roughy stock rebuilding strategy.

Most orange roughy in Australia is caught by trawlers in the Southern and Eastern Scalefish and Shark Fishery. The Association understands that consumers are concerned about overfishing of some orange roughy stocks in Australia and overseas but consumers of Australian caught fish can be assured that the Fisheries Management Act and the Environment Protection and Biodiversity Conservation Act safeguard fish stocks and the marine environment.

SETFIA represents Commonwealth licensed (deep water) fishermen in the south east of Australia.

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**EASTER TRADING TIMES**

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FRIDAY 22nd April CLOSED  
SATURDAY 23rd April CLOSED  
SUNDAY 24th April CLOSED  
MONDAY 25th April CLOSED  
TUESDAY 26th April CLOSED

WED/DAY 27th April OPEN 5.30AM

*In brief*

## Tasmania's sea urchin invasion

Tasmania's Minister for Primary Industries and Water Mr. Bryan Green convened a forum in Hobart recently to look at ways of managing threat posed by the long spined sea urchin (Centrostephanus) in Tasmanian waters.

The Government was committed to working with key fisheries and conservation stakeholders to look at ways of managing the pest which is impacting on marine ecosystems and extending its reach down the State's East Coast.

"The sea urchin is very difficult to manage and impossible to eradicate and we need a multi-faceted approach to fight the invasion," Mr Green said.

Mr Green said the sea urchins threatened the

habitats of a range of native species including abalone and rock lobster.

The incursion of the sea urchin into Tasmanian waters is likely to continue and we need a well coordinated response.

The forum provided an opportunity to discuss the latest scientific research with input from stakeholders on how they may help manage the threat.

The Institute for Marine and Antarctic Studies is currently undertaking research while the Tasmanian Conservation Trust is also studying the impacts.

Mr Green said he had also met with industry stakeholders and recreational fishers to discuss management options.



## Banned from fishing

A 65-year-old Springvale man has been banned from fishing for five years, convicted and fined \$8000 for taking nearly six times the legal limit of red shore crabs at Blairgowrie, Victoria.

Frankston Magistrates Court was today told the man was a repeat offender who had 175 of the crabs with him when he was intercepted by Fisheries Officers in the early hours of November 13 last year. The catch limit for red shore crabs is 30.

## Minister Wallace, meets Sunfish representatives

Fisheries Minister, Craig Wallace, visited Hervey Bay earlier this month to talk to Sunfish representatives about the best way to sustainably manage Queensland's snapper fishery.

Mr Wallace held a meeting with Sunfish Chairman Dr Barry Pollock to personally hear the views of recreational fishers.

Mr Wallace announced that he had scrapped a proposal to charge recreational fishers a fee for catching snapper. The fee proposal was strongly opposed by the fishing community.

The Minister said that he will take a hands-on role in resolving the issue of the future of the snapper fishery with the recreational, charter and commercial fishers.

Mr Wallace is insisting that any final plan must be acceptable to the fishing community.

Fisheries Queensland public meetings that were scheduled for Mackay, Yeppoon, Bundaberg, Hervey Bay and Tin Can Bay did not go ahead.

Instead Minister Wallace will hold a series of personal meetings with recreational, charter and commercial fishers to ensure the views of the fishing community are heard at the highest level of government.

Proposals for changes to Queensland's snapper industry are contained in a Regulatory Impact Statement which is currently the subject of public consultation.

Mr Wallace said a final agreement on the snapper fishery could be a combination of remaining proposals in the Regulatory Impact Statement or it could be something entirely different.

## Boost for Tasmanias trout fishery

Tasmania's Minister for Primary Industries and Water, Mr. Bryan Green said that Tasmania's most popular trout lakes were set to provide even better fishing for anglers and boost the fishery's world class reputation.

An agreement has been reached between Hydro Tasmania and the Inland Fisheries Service for higher water levels at Arthurs and Woods lakes in the Central Highlands.

"This will maintain the quality fishing experience at the lakes and protect the environmental values of these important fisheries while recognising their importance to hydro generation and irrigation," Mr Green said.

Arthurs Lake is the most popular trout fishing destination in Tasmania closely followed by Great Lake and Woods Lake and all support large self sustaining populations of brown trout.

A Memorandum of Understanding between Hydro Tasmania and Inland Fisheries will see higher water levels maintained at the lakes. This reflects a genuine spirit of cooperation for the ongoing management of our freshwater resources.

Mr Green said the MOU would balance the need for electricity generation with the management of the lakes for recreation and irrigation. The three inter-connected lakes are managed by Hydro Tasmania primarily for hydro electric power generation.

Given the fishery's world class status it is very important that environmental and recreational values are factored into Hydro Tasmania's ongoing management.

"Ultimately this will benefit anglers in terms of better fishing as well as improved water quality, ecological stability and the sustainable management of these important fisheries," Mr Green said.

## Fisheries education initiative uses new website and Facebook to target students

A new website set up as a joint initiative between the Western Australian Department of Fisheries and Woodside Energy will deliver interactive and fully integrated marine education resources to primary school teachers across the state.

Fisheries Minister Norman Moore officially launched the new website called MarineWATERS. The site is also accessible to the public by registering at <http://marinewaters.fish.wa.gov.au>

Mr Moore said the website was an exciting development for marine education in WA and gave teachers extensive and up-to-date content to help students understand and value the diversity, complexity and beauty of the marine environment.

"MarineWATERS connects educators and students with the teaching tools they need to study our State's unique marine ecosystems and address challenges to the sustainability of WA's aquatic resources," he said.

There are five themed modules on the website, with resources to meet the demands of WA's curriculum framework and the new Australian curriculum.

While the initial target is primary schools, new resources will be uploaded regularly, including

content currently under development for secondary schools. A full suite of secondary school resources is expected to go online by next year.

The Minister said MarineWATERS would also tap into social media activity.

"Having a presence on Facebook will give MarineWATERS a chance to recruit supporters and spread the Fish for the Future message which is so important in educating about protecting the state's important marine environment," he said.

The Facebook presence will allow feedback and discussion opportunities for teachers, educators and other interested people in the community.

The website will support teachers through lesson plans, fact sheets and information on current and emerging issues as well as provide links to credible and relevant sources."

Mr Moore said \$300,000 in sponsorship from Woodside Energy had helped make the new website project possible.

"This sponsorship continues Woodside's ongoing partnership with the Department of Fisheries to expand its marine education programs," he said.

## Sustainability

Continued from page 1

The outcomes of the ESES review will inform the development of Coles sustainable seafood program for its own brand products.

As a result of the WWF review more certified sustainable seafood will be introduced to customers and some existing fish will be phased out. For example the black tipped reef shark will be replaced by the better choice of gummy shark which is caught in the waters off South Eastern Australia.

Coles will be working with experts from the WWF to support its seafood suppliers in identifying sustainable fish stocks and catch methods which will help to ensure future availability of fish that are currently 'at risk'.

The agreement with the WWF builds on the work Coles has already done to improve the sustainability of seafood on offer. Two years ago they moved all Coles Brand canned tuna to 100% skipjack tuna from sustainable sources and last year removed Orange Roughy from all their stores in response to concerns about the sustainability of the fish.

Coles also plans to work with the WWF to help customers, suppliers and team members understand why sustainable seafood is important and what they can do to help. Australian Chef and Coles Ambassador, Curtis Stone is backing the move and has launched a new 'Feed your family seafood' guide to help customers select, prepare and cook fresh and tasty seafood.

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# Sustainable Seafood Day



Google staff enjoy sustainably sourced seafood at Café Esky



Stewart White from Whiteworks introduces Sustainable Seafood Day to more than twenty journalists at the SSD media event at Fish & Co in Annandale

Thousands of Australian consumers restaurants, cafes and canteens have made Australia's annual Sustainable Seafood Day (SSD) event, held on March 18, the most successful in its history.

More than 150 restaurants, cafes and canteens, a leap from the 29 participating establishments last year - helped celebrate sustainable fishing practices, by eating or serving Marine Stewardship Council (MSC) certified seafood on the day.

The significant increase and success of this year's event highlights the growing strength of consumer preferences for sustainably-sourced seafood, and the role of restaurants, cafes and canteens in helping to satisfy that demand.

More than 120 of Compass' workplace canteens and cafes took part this year, through their Eurest, Scolarest, Medirest, ESS, Restaurant Associates and All Leisure Hospitality brands. These included sites at Google, Bluescope,

Mercedes Benz, The Reserve Bank of Australia, Taronga Zoo, IBM, Pfizer, David Jones and a number of government agencies, hospitals, universities and TAFES. In addition, Sodexo Australia had a further 15 sites from across the country involved.

Patrick Caleo, MSC Manager ANZ, congratulated both organisations: "The outstanding contribution of Compass and Sodexo to this year's Sustainable Seafood Day highlights the crucial role foodservice compa-

nies can play in transforming the seafood market to a sustainable basis."

A number of independent restaurants and cafes also took part this year.

Adding to its success, Sustainable Seafood Day was also the focus of Taronga Zoo's seal shows and a cooking demonstration by celebrity chef, Simon Bryant from the ABC's The Cook and the Chef, at the Adelaide Showground Farmers Market.

Chef and acclaimed author, Tom Kime, also spoke at an SSD media event - held at Fish & Co Café - attended by more than twenty-five consumer, food and hospitality, business and environment journalists.

"It is great to see so many consumers, foodservice companies, restaurants, cafes and canteens actively celebrating sustainable fishing practices and playing a role in safeguarding seafood stocks for future generations" said Mr. Caleo.

## Lobster super mum

A fully domesticated female ornate rock lobster is a mother following the hatching of tens of thousands of eggs at the Institute's Townsville headquarters. The lobster larvae will grow to become the second generation of lobsters fully reared in captivity

The Australian Institute of Marine Science (AIMS) is the first research institution to report these results as tropical rock lobsters are difficult to breed in captivity. The breakthrough will open the way to selective breeding, giving researchers the opportunity to focus on development of commercially important traits in domesticated lobsters.

Research institutions and private companies are working to understand the complex breeding cycle of lobsters, so high-value lobsters can be farmed to supply growing demand in places such as China and Southeast Asia.



Private companies are working to farm high value lobster to meet growing demands in China and South East Asia

The head of the project, Dr Mike Hall said: "This latest breakthrough builds on AIMS' strength and the team's expertise in crustacean research, microbiology and nutrition. It continues on from our successes in a research consortium in black tiger prawn domestication, which has been passed on to industry.

Dr Hall said the AIMS project had reached some important milestones. The team have been able to induce breeding in lobsters throughout the year, through out-of-season breeding manipulation. The team had a world first in publishing in the peer-reviewed literature the complete description of the larval cycle of the ornate rock lobster (*Panulirus ornatus*) in captivity. It has also achieved identification of a new species of disease causing bacteria; rearing of larvae on formulated artificial diets and finally, the spawning

of second generation domesticated brood stock.

"These are all fundamental issues that had to be resolved, in order to build proof-of-concept for the establishment of a commercial lobster industry. The team has met these challenges" he said.

"With the recent spawning of a completely domesticated lobster we can now undertake selective breeding, which will also be important in the establishment of lobster farms."

"Much of this research progress has been possible because of the AIMS research vessel, the RV Ferguson which has given us the platform to study the secret life of the lobster, in its natural habitat in the Coral Sea," Dr Hall said.

Dr Hall said the establishment of a commercial

lobster farm industry would help ease pressure on rapidly-dwindling stocks of wild lobsters. "Australia's marine domain makes up over 70 per cent of its territory, but has one of the largest seafood trade deficits in import (193,500 tonnes) to export (46,900 tonnes) ratio in the world. The demand for high value seafood from the wild is relentless and will continue for decades to come."

He said AIMS' aquaculture research was making an important contribution to knowledge which addressed the relentless demand for seafood. Seafood supply through aquaculture was helping to slow overexploitation and degradation of marine ecosystems.

For further information contact:

Dr Mike Hall, AIMS Principal Research Scientist, (07) 4753 4308; 0407 553 408; m.hall@aims.gov.au

## NZ tops list

The chief executive of the New Zealand Seafood Industry Mr. Owen Symmans said that International scientists have once again ranked New Zealand best in the world at managing its marine and fisheries resources.

The research, just published in Marine Policy, evaluated 53 countries and rated New Zealand best overall against 14 indicators of marine resource management. The countries in the study account for more than 95 per cent of the world's fisheries catch.

Mr Symmans said the research underlined New Zealand's position as leading the world in fisheries management. "It offers further proof that fisheries can be managed to ensure

long term sustainability. You can rest assured that if it's New Zealand seafood it has been harvested sustainably," Mr Symmans said.

The research comes after a major international study published in the journal Science this year gave New Zealand the highest 'green' rating and ranked her fisheries management the best in the world.

But despite these latest findings, Mr Symmans said the work to improve New Zealand's fisheries management never stops. "This research is a great endorsement of our practices, but it doesn't give us an excuse to rest on our laurels. We will continue to look for opportunities to enhance our current system.

Marisa's Recipes

www.allthingsicilianandmore.blogspot.com



## PESCE AL CARTOCCIO

(Fish in a bag)



Al cartoccio in Italian is the culinary term for cooked in a paper parcel or a paper bag and versions of this dish are cooked all over Italy. You may also have eaten pasta al catoccio and in fact, I ate this recently in a restaurant in Melbourne.

Last time I was in Sicily I ate Fish in a bag in a restaurant in Sciacca (south west coast). They had added a little seawater and a few capers to their version and I have used black olives instead.

Traditionally the fish was wrapped in strong

parchment-like paper, but metal foil has reached Italy and Sicily and has replaced the paper. I like to use foil, but I line the package with some baking paper - this prevents sticking and provides greater insulation.

Every time I have eaten this dish in a restaurant in Italy, the parcel was presented at the table and pierced by the waiter, who then separated the fish into fillets and served it on my plate.

I have used a whole Yellowtail Kingfish for this recipe and it was sufficient for two people.

### INGREDIENTS

fish,  
½ cup extra virgin olive oil,  
salt or (1 tablespoon of seawater)  
flat leaf parsley or fresh basil or oregano to taste  
garlic, 1-3 cloves, sliced  
black olives (good quality), to taste  
cherry tomatoes, 4-5 per fish

### PROCESS

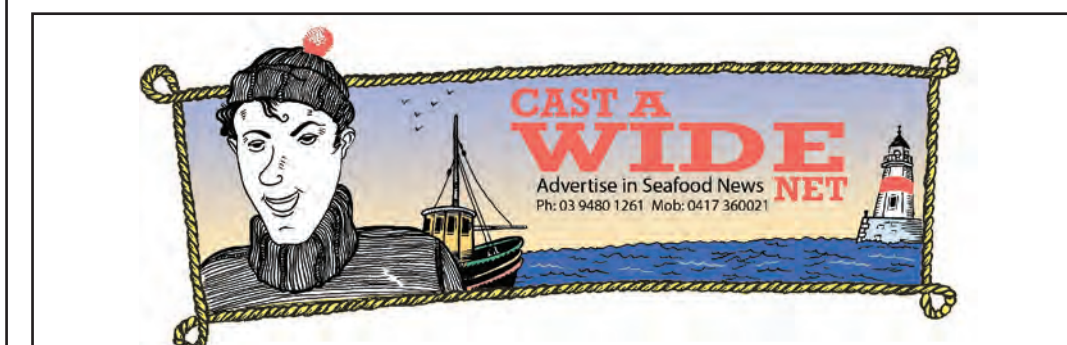
Preheat the oven to 220 C. Clean the fish: scale, gut and wipe dry. Use a sharp knife to make shallow cuts in the outside of a whole fish, slash the fish but leave whole.

Use strong foil large enough to wrap the fish like a parcel. Place a piece of baking paper on the foil and the fish on the centre (with a little oil underneath). Add other ingredients. Fold the edges of the foil together tightly to make a neat package with an airtight seal.

My fish weighed just below 1 kilo and I cooked it for 25 mins.

The easiest way to see if it is cooked, is to check it after this time and cook it longer if necessary. Once you take it out of the oven, remember that the residual heat in the fish will cause it to keep on cooking, either keep it sealed if you wish it to go on cooking, or make a hole in the parcel to allow some of the heat and steam to escape.

Serve the fish with the juices from the package. At the time of serving it, I added a drizzle of my best, extra virgin olive oil to make it more aromatic.



## Introducing the new location for Melbourne's wholesale fish market, the Melbourne Seafood Centre

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