

Raising awareness

Turtle Trails - Raising awareness of turtle and dugong populations conservation issues in the Torres Strait

Turtle Trails is a new children's comic book aimed at raising awareness on the conservation of turtle and dugong populations in the Torres Strait in relation to traditional hunting.

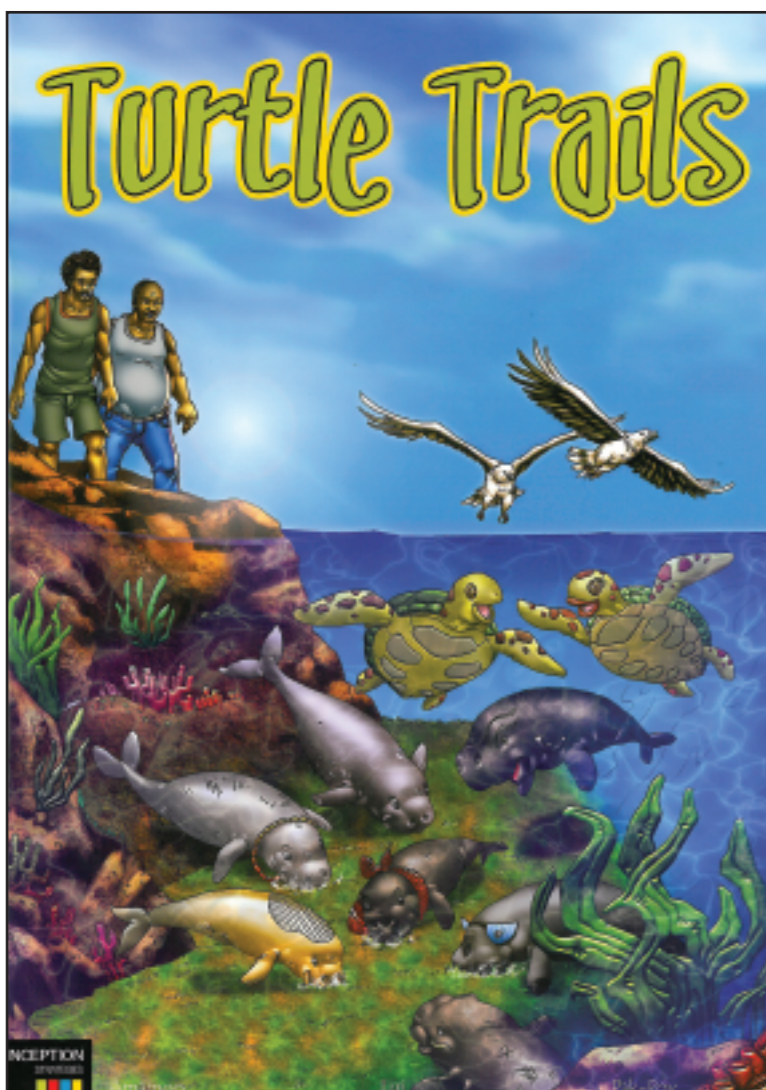
The Australian Fisheries Management Authority's Stan Lui developed the comic as part of the National 'Advance in Seafood Industry Leadership Program' he participated in during 2008. The aim of the project was to encourage the sustainable harvest management practices of turtle and dugong among Torres Strait communities.

As a Torres Strait Islander from Erub (Darnley) Island, Stan wanted to use a medium that would generate interest and encourage the participation of young indigenous children, and the comic format suited perfectly. Production team Inception Strategies held workshops on Thursday Island with indigenous community members who helped develop the storyline and characters.

Copies of Turtle Trails have been distributed to schools in Torres Strait and associated gov

ernment agencies in the region during July. The Fisheries Research and Development Corporation (FRDC) and the Department of Agriculture, Fisheries and Forestry (DAFF) kindly helped fund the publication of the project.

For a copy of Turtle Trails or additional information, please contact Stan Lui, AFMA, on (02) 6225 5487 or stan.lui@afma.gov.au.



Comics have always been popular with children but in this case instead of fantasy and the fantastic, Turtle Trails adapts the comic as an educational material source.



Photo of the month



Judging by the expression on his face Faris may well be asking himself who the grey bearded gentleman next to him was. Well Faris, let me tell you. He is not the jolly gentleman that comes around at Christmas time dressed in a red suit and his deer and sleigh are not parked outside. The gentleman's name is Allan Hunt from the central Victorian town of Bendigo an ex interstate truck driver who has been in the seafood industry for two years and now delivers fresh seafood to retailers throughout central Victoria.

Crab DNA nails fisher

A fisher has been fined more than \$40,000 after being found guilty of selling nearly a tonne of illegal crabs to Sydney Fish Markets. The fisher was successfully prosecuted after DNA proved the crabs were from Queensland, not the Northern Territory, despite falsified paperwork claiming otherwise.

Taking female mud crabs from Queensland is against the law and the severity of this fine reflects how seriously Fisheries Queensland treats fishers breaking the law.

This is the second time in Queensland, that DNA testing has been instrumental in the successful prosecution of commercial fisherman illegally selling female mud crabs.

The fisher provided false documentation to Fisheries officers leaving no doubt that this was a deliberate and calculated attempt to break the law.

He was charged with providing false documentation, one count of possessing 60 female mud crabs, one count of possessing 20 undersized male mud crabs and 27 counts of selling female mud crabs totalling 873.4kg to Sydney Fish Markets.

The fisher pleaded guilty, and was fined \$16,000 for all charges, and ordered to pay an additional penalty of \$24,364.95 plus court costs. Convictions were recorded for all offences. The maximum fine for keeping undersized or female crabs was \$100,000

Queensland Boating and Fisheries Patrol investigating officer Richard Bray worked closely with Biosecurity Queensland scientist Jayne Oakey to determine the origin of the mud crabs.

The defendant had gone to great lengths to avoid detection. "This was a complex case that took months of investigation," said Mr Bray.

In addition to the scientific testing to determine the origin of the crabs, authorities obtained a warrant to search the fisher's property, examine bank account histories and followed a significant paper trail.

They discovered packing materials in the garage and hidden in the roof space. The fisher had been packing illegal crabs at home, despite claiming they were pre-packed crabs bought legally from the Northern Territory.

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Raising awareness
"Turtle Trails"

Esso urged
to bury
pipelines

Coalition
pledges
consultation



Marisa

International
Seafood
&
Health
Conference



Australian fisheries scientists (left to right), Eva Plaganyi (CSIRO), Alistair Hobday (CSIRO), Mark Norman (Museum of Victoria), and Phil Munday (JCU) take questions from the audience during the discussion following the public lecture. From above, Symposium coordinator, John Koehn keeping an eye on proceedings

The Australian Society for Fish Biology (ASFB) presented a free public lecture at the Melbourne Museum on "Climate change and the aquatic environment - the future for fish and fisheries".

The four scientists who gave the lecture presented very convincing arguments on marine climate change in Australia that would have sent the most ardent climate change skeptic ducking for cover. Despite their well researched and presented data these climate change scientists do not have the political clout to change Government policies but are working hard to provide factual information to allow every Australian to understand the climate change issue.

Australia has a coastline of 60,000 km that

spans from the tropical waters of northern Australia to the cool-temperate waters of Tasmania. June 2009 was the warmest ocean ever recorded with our south-west and south-eastern waters warming the fastest. Marine biodiversity is changing in southeast Australia in response to warming temperatures and the strong East Australian Current, which they say, is likely to strengthen by about 20% by 2100.

Climate change is not "continuous" but it is however long term and Australia's climate is unlikely to revert to its previous state. People vary in their opinions; skeptics claim that climate change is a natural occurrence, whereas scientists while acknowledging that past climate change in previous millennia has been natural, point out that humans are the cause of the current climate change. Air and

ocean warming observed since the 1850s, both globally and across Australia are attributed to increases in atmospheric greenhouse gas concentrations, and since the 1950's the evidence is very compelling.

Some of the consequences of climate change to the oceans are a rise in sea levels, altered nutrient supply and acidification, and warmer sea temperatures, which in turn affects the movement and abundance of marine species, which then impacts on the supply of seafood and its related industries. There are observed shifts in the distributions of a number of commercially important fish species around the world and this has important economic and social consequences.

Recent research suggests that responses to environmental change occur at all levels from

individual to community and need to be integrated into all levels of fisheries management.

Climate changes are likely to have a significant impact on both target and non-target marine stocks worldwide, which may result in the decline of some fish species but an increase in others. "Preliminary results suggest that in some regions pelagic fish might increase in abundance whereas demersal fish species might show a decrease," said Dr. Éva Plagányi, of CSIRO. Such occurrences create the need for management strategies capable of sustaining fishing into the future.

A more holistic approach is needed towards seafood which considers both commercial and recreational fishing, looks at harvesting patterns, and takes into account social and cultural practices and profit margins.

Climatic change impacts on seafood

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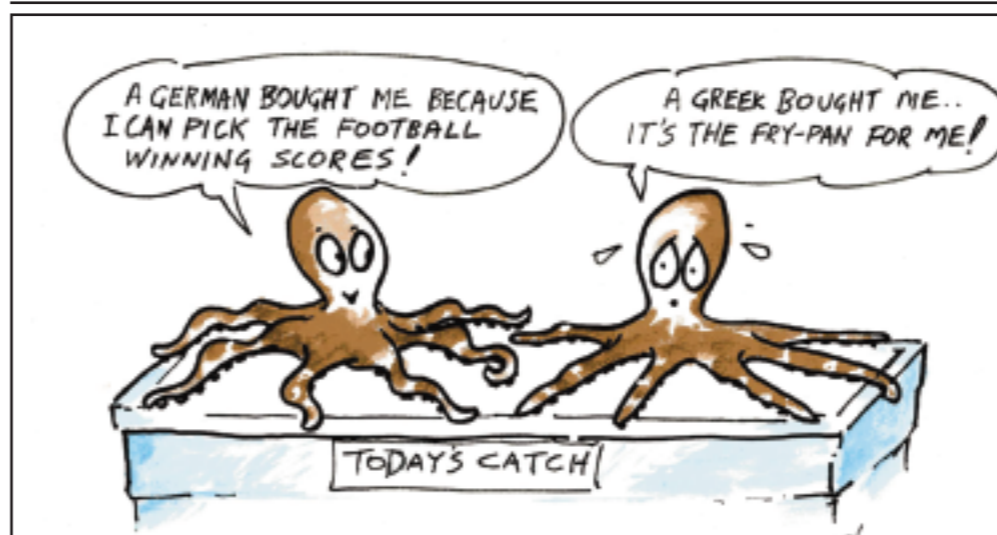


Illustration: Con Aslanis

Pacific Ministers Meeting On Fisheries and Law Enforcement

A landmark meeting of Pacific Island Fisheries and Law Enforcement Ministers, hosted by the Gillard Government, concluded with positive outcomes to protect regional fish stocks.

Continued on page 5

SOS: Save Our Snapper

Fisheries Queensland staff were present at major boat ramps from Mackay to Gold Coast raising anglers awareness about the shortage of snapper. Fisheries Queensland staff will be spending 130 hours over the next four weeks talking to fishers and handing out information at 28 boat ramps across Queensland.

Minister for Primary Industries, Fisheries and Rural and Regional Queensland Tim Mulherin said he want anglers to be fully informed about the snapper stock before he released a consultation document later this year seeking feedback on potential changes to the Rocky Reef Fin Fish Fishery.

"We want to make fishers aware of the shortage and also what measures they can take to help save Queensland snapper," Mr Mulherin said.

Fishers are also being urged to help protect Queensland snapper by registering their details online with Fisheries Queensland and getting involved in future consultation.

"The first full Queensland Stock Status Report was released in early July and highlighted concerns about snapper shortages. By world standards, Queensland is recognised as having well-managed, sustainable fisheries. In fact, snapper is the only species of Queensland's 62 assessed stocks that is classified as overfished.

Fisheries officers providing information at boat ramps is part of the Queensland

Government's ongoing awareness campaign to make people conscious of the plight of snapper. Anglers will also be able to find up to the minute information about snapper developments at Fisheries Queensland new Facebook and Twitter sites. With over two million Australians now on Twitter and over nine million on Facebook, it makes sense for the government to make information available through these social media forums.

"We have some important fishing issues to address in Queensland at the moment, including how we will manage our currently overfished snapper stock. We want to do everything we can to save our snapper now and protect future sustainability," said Mr Mulherin.

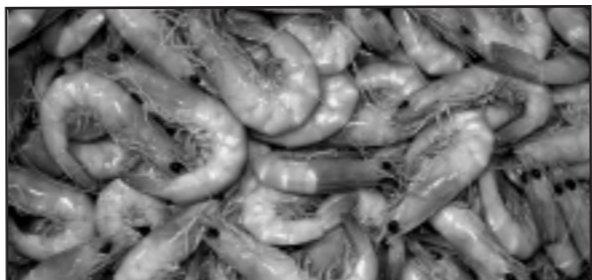
Mr Mulherin said fishers were being urged to register their details online to be involved in future consultation about this fishery.

"Fishers are urged to help protect Queensland snapper by registering their details online with Fisheries Queensland and getting involved in future consultation," Mr Mulherin said.

To register for snapper updates visit www.deedi.qld.gov.au and click on Fisheries.

Latest information will also be available via Twitter www.twitter.com/fisheriesQLD or find us on Facebook under Fisheries-Queensland.

Survey of wild stocks finds WA prawns clear of exotic viruses



Western Australia's wild caught prawn fisheries are considered to be free of exotic viruses, after a major testing program to check for the diseases.

Department of Fisheries senior pathologist Dr Brian Jones said the checks showed there was no presence of the three most feared prawn viruses IHNV (Infectious Hypodermal and Haematopoietic Necrosis Virus), WSSV (Whitespot Syndrome Virus) and GAV (Gill-Associated Virus) in the State's northwest waters.

"GAV does occur in the Joseph Bonaparte Gulf on the WA/Northern Territory border, where it is believed to have established following escapes from NT prawn farms stocked with infected Queensland prawns," Dr Jones said.

Apart from that specific location though, which has been known about for five years, GAV has not been detected anywhere else in WA.

Dr Jones said there were wild caught prawn fisheries around Shark Bay, Exmouth Gulf, Onslow, Nickol Bay, Broome, and in the Kimberley (which extends from Koolan Island to Cape Londonderry).

The industry is currently worth between \$25 and \$30 million to the State every year, and even though the viruses are harmless to humans, the disease free status of WA's prawn fisheries is vital to their ongoing success.

"Strains of the highly infectious virus IHNV were detected in five Queensland prawn farms in 2008 and it is important that we continue to protect WA's wild caught prawn fisheries (we have no prawn farms) from imports of infected live Queensland prawns" said Dr. Jones

"There is also a need to test for WSSV and GAV to maintain our claim to be free of these serious diseases. WA prawns are at high risk of becoming infected with these viruses."

Dr Jones said the testing, which began last year, focussed on all the prawn fisheries on the North West Shelf as far north as Broome.

"Biosecurity is a vitally important factor in maintaining the health of Western Australia's fisheries and the department has been involved in projects to help enhance the State's marine defences, through strategies and equipment to diagnose and identify potential and present risks."

Salmon Released into Lake Rosebery

The Tasmanian Inland Fisheries Service has released 250 salmon each weighing around 3 kg into Lake Rosebery at Tullah in the lead up to the new angling season.

This is the first time Lake Rosebery has been stocked with Atlantic salmon which already has good resident populations of both brown and rainbow trout and excellent facilities for boating anglers.

The Minister for Primary Industries and Water Mr. Bryan Green said nearby Lake Macintosh was also easily accessible and boasted a large and productive fishery.

The Salmon release is designed to create interest in the West Coast fisheries, particularly at the start of the season, which begins Saturday August 7th, and hopefully will also bring benefits to the local economy.



The Tasmanian Minister for Primary Industries and Water Mr. Bryan Green

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In Brief Support for seafood levy mechanism

The Federal Government's has committed to its 2007 election promise to support the Australian seafood industry to establish a levy mechanism to fund marketing and promotion.

The chairman of Seafood Experience Australia, (SEA) Dr Ron Edwards, said "SEA, through its Board and members, has finally convinced the Minister of Agriculture, Fisheries and Forestry, Mr. Tony Burke, that the seafood industry is working at a decided disadvantage in selling seafood, compared to the other major primary industries."

Minister Burke, has suggested a way forward regarding the legislation required and has written to key seafood industry members and invited them to communicate on their support regarding an industry wide or sector-by-sector levy.

The Australian seafood industry is the last major agribusiness sector not to have a marketing and promotion body, despite a plethora of government-funded projects identifying this area as the industry's key weakness.

We hope to have a more detailed report on this matter in our next issue. Editor

Vic Government rejects proposal

The Premier of Victoria Mr. John Brumby has rejected a proposal put forward by the Victorian National Parks Association (VNPA) for a further 20% increase of the state's marine parks.

"We've got no plans to change any of our marine parks at this point in time. We've been very supportive of recreational fishing and we've got hundreds of thousands of Victorians who are out every weekend enjoying fishing in inland Victoria and in the ocean".

Premier Brumby reiterated the government's commitment to the commercial fishing industry by stating "We've made a commitment to increase fish stocks by 30 per cent by 2010 and I'm told we're well and truly on track and we might even surpass that number".

The VRFish office however has been inundated with phone calls & emails since the story broke. Recreational fishers have been asking 'what can we do?'. One keen rec fisher has gone a step further and has put together a web petition.

Esso urged to bury pipelines

The South East Trawl Fishing Industry Association (SETFIA) and The Lakes Entrance Fisherman's Co-Operative (LEFCOL) are concerned at Esso's plans to lay three new pipelines in eastern Bass Strait, Victoria.

Esso already has 21 wellheads and pipelines in an area approximately seventy two square kilometers off Lakes Entrance. The new pipelines will have a severe impact on the fishing industry because vessels cannot fish over or near the pipes.

The new pipelines dissect the main fishing grounds and will have a much greater impact on fishing.

Both SETFIA and LEFCOL have requested that the parts of the pipeline encroaching on

the traditional fishing grounds be buried. This would allow both fishing and oil industries to co-exist. Esso has refused to investigate the proposal.

Concern amongst the fishermen exists that a similar situation to that which has devastated fisheries in the Gulf of Mexico may occur here if any of the pipes rupture. Similarly to the Gulf of Mexico the East Gippsland economy depends heavily on fishing, tourism and the environment. The area's commercial fishing contributes over \$200 million to the Victorian economy.

The south east trawl fishery has operated for more than 100 years and has provided employment and food security for many Victorians.

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Welcome Marisa

It is our pleasure to introduce Marisa Raniolo Wilkins, our new seafood chef. Marisa, whose book on Sicilian food is being published by New Holland Publishers and will be released in 2011, has kindly agreed to share her recipes of seafood with our readers. Instead of us how-ever telling you about Marisa we will let her tell us about herself.

I am a first generation Italian-Australian. Both my parents were born in Sicily but lived in Trieste (North Italy) where I grew up. I have extended family in Sicily and have travelled there many times.

I have always been passionate about fresh, local ingredients. In Trieste my family lived in the centre of the city, very close to the market and as an adult I have always chosen to live close to a food market, notably the Adelaide Market and Queen Victoria Market in Melbourne.

The cooking of Sicily, like the cooking of mainland Italy, is strongly regional and there is an appreciation of locality with variations in recipes and specialities to celebrate the diversity in Sicilian cooking. Each month, I hope to contribute a fish recipe to Seafood News.

I notice that in last month's Seafood News, there was a short article about how some low-quality, imported Barramundi is perhaps being sold as Australian produce. I am fortunate to be able to buy wild-caught Barramundi from my fish vendor, it is one of my favourite fishes, so lets begin with a simple recipe using seasonal ingredients. (see page 4)

Barramundi is an Aboriginal word meaning river fish with large scales. It can be a truly wonderful, tasting fish and is extremely versatile (it has medium to firm texture and medium oiliness). My fish vendor told me that unlike the species grown in cages, the wild caught barramundi has a yellowish tail

Fennel is in season and rosemary is one of the few herbs which does well in winter and complements the sweetness of the fennel.

End of recreational scallop season

The recreational scallop season at Tasmanian's D'Entrecasteaux Channel closed on July 31st as did other fishing waters which were open to recreational scallop diving.

A personal daily bag limits and an on-water possession limit of 50 scallops applied, with a possession limit of 100 scallops or 3 kilograms of scallop meat applying on land.

The D'Entrecasteaux Channel is the most popular recreational scallop fishery in the state with around 95% of all fishing conducted there. A special minimum size limit of 110mm for commercial and queen scallops had been imposed for the Channel to leave sufficient

All scallops had to be taken by hand only and could not be taken on behalf of another licence holder. Making multiple trips in a single day and taking the daily bag limit each time was illegal and puts future scallop seasons at risk.

Pacific Ministers' Meeting On Fisheries and Law Enforcement

Continued from page 1

Minister for Agriculture, Fisheries and Forestry, Tony Burke and Minister for Home Affairs, Brendan O'Connor attended the meeting in Canberra.

The meeting focused on ongoing management challenges faced by Pacific Island countries, especially the overfishing of tuna stocks. Ministers noted that fisheries resources, principally tuna, constitute a critical segment of many Pacific Island economies where in some countries fisheries contribute up to 10 per cent of gross domestic product.

"Illegal, unreported and unregulated fishing poses a serious threat to the sustainability of the

region's fisheries, and a coordinated approach will help us tackle the problem of illegal fishing more effectively" Mr Burke said.

Ministers also discussed directions for Pacific maritime security. This discussion was supported by a workshop of maritime security experts held in parallel with the ministerial meeting.

Minister Burke announced \$2.4 million over the next three years to support the negotiation of the Niue Treaty Subsidiary Agreement. Formal negotiations on the Agreement are expected to begin after the leaders' meeting at the Pacific Islands Forum in Port Vila on 4 to 6 August 2010.

Squid hidden in anchor well

A NSW man now residing in Tootgarook, Victoria, was convicted in the Frankston Magistrate's Court and sentenced to nine months jail to be served by way of Intensive Corrections Order after stealing a commercial quantity of abalone. The Intensive Corrections Order means he will essentially be working within the community and undergoing rehabilitation and counselling.

A 68 year old man was fined \$1500 after pleading guilty for possessing more than twice the daily catch limit for squid which he attempted to conceal from Fisheries officers under the anchor rope in his boat's anchor well.

A Warrnambool-based commercial rock lobster

WA Government slashes red tape for aquaculture projects

Under changes announced by Western Australia's Environment Minister, Donna Faragher and Fisheries Minister Norman Moore, existing and proposed aquaculture developments would no longer need works approval and licensing under the Environmental Protection (EP) Act.

Mrs Faragher said the change would remove duplication in regulating aquaculture activities that were also subject to regulation under the Fish Resources Management Act. This is expected to save the industry up to \$100,000 each year in licensing fees.

(MoU) and three Codes of Practice covering all aspects of the aquaculture industry. This would ensure environmental outcomes from this industry would be maintained and improved.

"The Department of Fisheries will now manage operational, compliance and enforcement activities associated with the WA aquaculture industry. Fisheries also will manage any complaints, but will refer events to DEC where the powers of the EP Act may need to be used" Mr Moore said.

Previously, aquaculture operators needed to obtain a works approval and licence from the Department of Environment and Conservation (DEC) and an aquaculture licence from the Department of Fisheries. The new arrangement should result in a marked reduction in the time and cost it takes for aquaculture industry operators to comply with regulatory and reporting requirements.

Mr Moore said the two departments had endorsed a Memorandum of Understanding

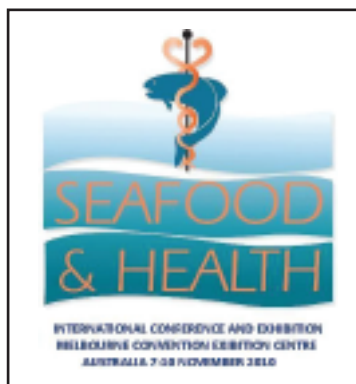
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July's 10 best sellers

Species No 32kg

Mixed Fish	15165
Flathead Tiger sml	1929
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Flathead Tiger lrg	894
Ling gutted	709
Gummy Shark	584
Squid Arrow	502
Flathead deep water	397



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INTERNATIONAL CONFERENCE TACKLING KEY TO BETTER HEALTH: *CHANGING BEHAVIOUR*

An international conference later this year is tackling the key to improving personal and community health: changing behaviour.

Mr Roy Palmer, in New Zealand to address the inaugural conference of the World Health Care Networks in Auckland today (Thursday, 22/07/2010), said the importance of changing people's behaviour to improve their health was highlighted by new recommendations from the American Heart Association (AHA) last week (July 12).

"A team of researchers, on behalf of the AHA, examined the results of 74 separate studies in the 10 years to 2007 to find the best ways to make lifestyle changes to reduce the risk of cardiovascular disease (CVD).



Mr Palmer, Chairman of the International Seafood & Health Conference and Exhibition

"They concluded the best technique involved -- and this is the basis of the new AHA recommendations -- counselling, long-term one-on-one follow-up with a health care provider, and self-monitoring of diet and exercise. This is far more effective than more generalised approaches such as websites and brochures.

"This is the approach we will be exploring at the International Seafood & Health Conference (ISHC) in Melbourne in November. Health researchers will gather from round the world to examine the best ways to encourage people to improve their diet and lifestyle, for example by eating seafood more often, which is a proven way to reduce the risk of CVD and a number of other serious ailments.

"The theme of the conference is 'Creating a Paradigm Shift', with a strong focus on human behaviour and effective communications. CVD is still the largest single cause of death in Australia and New Zealand, responsible for more than a third of all deaths of men and women, but the incidence of CVD could be cut dramatically if people would simply eat better and exercise more."

Mr Palmer, Chairman of the International Seafood & Health Conference and Exhibition, said the event was attracting many of the world's leading health researchers and was a "once in a lifetime" opportunity for Australians and New Zealanders to hear firsthand about the latest research and help

shape future work. "It is critical the world identifies ways to provide adequate nutrition for a fast-growing population, ensures sustainability of seafood stocks and communicates health messages that will change behaviour," Mr Palmer said.

"At present, the major issue for western nations like Australia is simply lack of recognition by most people about the need to improve their diet with more Omega-3 oils and other essential nutrients from seafood but, in future, issues of sustainability, supply and food security will come into play.

"The Melbourne conference comes at a critical time and potentially will have a very significant role in shaping major decisions surrounding nutrition and mental health worldwide over the next decade." The International Seafood & Health Conference will be held at the Melbourne Exhibition Centre from Sunday, November 7 to Wednesday, November 10, and the related Wonders & Opportunities of Our Oceans Exhibition from Saturday, November 6 to Tuesday, November 9. See: <http://seafoodhealthconference.com>

FURTHER INFORMATION:

Mr Roy Palmer Tel 0419 528 733

For more information on the World Health Care Networks, go to:

www.whcnetworks.com/index.php/conference



Mr Roy Palmer and Claire Broun, Communications Officer for NZ Seafood Industry Council jointly promoting seafood



Ms. Clair Broun and Amanda Johnson at the World Health Care Network Conference in Auckland

Australia and NZ promoted seafood jointly at the World Health Care Network Conference in Auckland

A first for the Seafood Industry – Australia and New Zealand jointly promoting seafood at the World Health Care Network Conference in Auckland where approximately 600 GP's attended.

Claire Broun, Communications Officer for NZ Seafood Industry Council and

Amanda Johnson (registered Nutritionist and dietetic consultant) joined Roy Palmer (SEA) at the event.

Amanda is writing a book 'The Role of Seafood in the NZ Diet' for NZSeaFIC, who will be a sponsor at IS&HC. Amanda Johnson will be speaking at the Conference and appearing at the public Exhibition.

Former executive director of the NZ Dietetic Association in UK Amanda was the national spokesperson for the British Dietetic Assn, editor of the British Nutrition Foundation Task Force Report on Obesity.

The book is a review of the key nutrients in seafood, current intakes in NZ, and the role of seafood in health and disease.

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Coalition pledges consultation

Appropriate and effective consultation is needed if Marine Protected Areas are to balance environmental concerns with the need to promote jobs and sustain communities that rely on commercial and recreational fishing.

In establishing Marine Protected Areas, the Coalition will consult closely with those people and industries that use the marine environment, including the recreational and commercial fishing sectors, to determine Marine Protected Area management plans in accordance with relevant legislation and other regulatory frameworks. All Marine Protected Areas will be signed off by both the Minister for Agriculture, Fisheries and Forestry and the Minister for Environment Protection, Heritage and Arts.

NZ Salmon wins award

Following its success at the iTQi, Superior Taste Awards in Belgium, New Zealand's Regal Salmon has also won the meat and smallgoods award at the 6th annual Food Magazine Challenge Awards with its "Regal Smoked Salmon Pastrami".

The Food Magazine Challenge Awards recognises companies that have food or drink processing in Australia and New Zealand and who are industry leaders whose products successfully demonstrate innovation and high standard.

Smoked Salmon Pastrami is an excellent source of omega 3 and amino acids. It is manufactured by cold smoking King Salmon, covering it with pastrami crust of three cracked peppers and then sliced into thin slices.

Seafood Chef Marisa

www.allthingssicilianandmore.blogspot.com



PESCE CON FINOCCHI (Fish with fennel)

I never go to the market to buy one specific type of fish, and for this particular dish there are other sustainable fish which can be used instead, for example: garfish, King George whiting (I like to cook some of these fish whole), trevally and flathead.

Barramundi is sold in pieces, without bones. All fish benefit from scoring – slash the side of the fish that formerly had the skin – a thin layer of membrane remains, and unless it is scored, it can curl during cooking.

INGREDIENTS

fish, (estimate 1-1.2 kg for 6 people)
fennel, 2 large
water or white wine, 1 cup
extra virgin olive oil, ¾ cup
salt and freshly ground pepper,
rosemary, fresh sprigs

PROCESSES

Use a sharp knife to make shallow cuts in the flesh. Insert little sprigs of rosemary in the slashes, pour on a little oil, cover and set aside.

Prepare the fennel:

Remove the fennel tops from the bulbs and discard. Trim away any bruised or discoloured portion of the bulbs. Cut the bulbs length-wise (vertically) into thin slices less than 1cm thick.

Add the sliced fennel to a pan with hot olive oil and sauté for 5-10 minutes before adding seasoning and about a cup of water or wine.

Cover the pan and cook on a low to medium heat for about 20 minutes or until the fennel is wilted and soft. You may need to add a little more liquid as it cooks.

Increase the heat to evaporate any liquid left in the pan – this will result with the fennel cooking in the left over oil and turning a deep gold colour.

Add freshly ground pepper, turn the heat down to medium and push the fennel to one side to make room for the fish in the pan.

Put the fish in the pan, sprinkle with a little more salt and freshly ground pepper, and spoon some of the oil in the pan over it (or add a splash of fresh, extra virgin olive oil).

Add more rosemary, cover and cook for 6-7 minutes, turn the fish once and baste again. Cook for another few minutes or so, depending on the thickness of the fish.

Transfer the fish to a serving dish, remove the rosemary and place the fennel and juices over the fish and serve.

EU aquaculture static

Aquaculture is one of the world's fastest growing food sectors, and provides the planet with about half of all the fish it eats

In Europe, aquaculture accounts for almost 20% of fish production, and directly employs some 65 000 people.

EU aquaculture is renowned for the high standards of its products and production methods.

Yet this progress in excellence has not been re-



flected in growth of production. EU output has been more or less constant since 2000, while in the rest of the world aquaculture production has grown by one third.

Looking more closely, we see that different aquaculture sectors are developing in almost

opposite directions. While Europe's production of seafood continues to grow, both molluscs and freshwater fish have shown a steady decline over recent years.

Lower Hawkesbury River warning

Commercial operators have ceased harvesting shellfish

Industry & Investment NSW has issued a precautionary warning to recreational fishers in Patonga Creek, Brisbane Waters, Broken Bay and surrounding areas after positive results for Paralytic Shellfish Poisoning (PSP) were detected in some parts of the Lower Hawkesbury River.

As a precautionary measure people are advised to avoid collecting and eating bivalve molluscs (such as oysters, mussels, cockles, pipis and scallops) in the Patonga Creek, Brisbane Waters, Broken Bay and Hawkesbury River Mouth areas. Advisory signage will be put up in affected areas.



Oysters that are sold through market structures are safe to eat

ingestion. Symptoms can include nausea, vomiting, diarrhoea, abdominal pain, and a tingling or burning feeling to the lips, gums, tongue, face, neck, arms, legs and toes. Shortness of breath, dry mouth, a choking feeling, confused or slurred speech and lack of coordination are also possible. Ordinary cooking methods do not eliminate the toxin.

The NSW Food Authority confirms that commercial operators have ceased harvesting shell-

fish in the affected areas. Shellfish sold through market structures are not affected due to the stringent testing guidelines in the shellfish industry.

People

should seek medical advice if they feel unwell after consuming shellfish from these areas.

Water monitoring in the area by the NSW Food Authority has detected the presence of toxins associated with PSP, however no algal blooms have been sighted and the specific algae responsible has not yet been identified.

Further water monitoring is being conducted by the NSW Food Authority. PSP affects those who come into contact with the affected shellfish by

For further information visit: www.foodauthority.nsw.gov.au/industry/industry-sector-requirements/shellfish

Food Safety and water monitoring: NSW Food Authority Media Liaison (02) 9741 4812

Fishing media inquiries: Industry and Investment NSW (02) 6391 3785

Greens policy unrealistic

The Greens policy to ban fishing in a minimum 30% of all waters off Queensland would cripple the State's seafood industry claims the Queensland Seafood Industry Association (QSIA) President, Mr. Michael Gardner

Mr. Gardner has described the policy as unrealistic and not having consulted with the fishing families who would be put out of business by the plan, "to the best of my knowledge, the Greens have not talked about the policy to any of the people who would be put out of business" said Mr. Gardner

The policy would also affect onshore business which depend on fishing, such as, fishing gear manufacturers plus supplies and seafood processors and marketers.

"Since the then Federal Government imposed an equivalent policy in the Great Barrier Reef

Marine Park in 2004, it has cost Australian taxpayers more than \$220 million in compensation for affected fishing and onshore businesses".

According to Mr. Gardner, the Greens would ban all fishing throughout the entire Coral Sea, as insisted by such organisations as the US-based Pew group and the Swiss-based World Wildlife Fund, plus 30% on top of that in all other waters round the Queensland coast."

The Greens policy shows scant regard for other countries marine environment who will rush to meet Australia's demand for seafood and thereby creating additional problems.

In conclusion Mr. Gardner believes that fisheries production is best managed by fisheries management, which is far more flexible than the blunt instrument of fishing bans.



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