

Commemorating the local fishing industry



photo of the month
IN THE SEAFOOD INDUSTRY



To commemorate the local fishing industry The Queensland Women's Industry Network Seafood Community (QWIN), Bundaberg branch, together with the local council, have erected a drinking fountain and a plaque on a rock at South Park in Burnett Heads, Queensland.

The plaque is dedicated to the professional fishermen from trawling, crabbing to line and net fishing who fished the Wide Bay waters.

Queensland Director of QWIN Bundaberg, Anne Whalley said "not that many years ago our river had over one hundred trawlers and now only thirty or forty".

"In those days our fishing fleet was a very large and a proud one, but over the years with restrictions, more regulations and closures it was soon in rapid decline. We wanted to ensure that the Pioneers were remembered whilst still recognizing the value, commitment and perseverance of the new breed of fishers who have instigated major gear adaptation to ensure that their quality product met the new legislation and that they could continue fishing".

Over one hundred people attended the ceremony including boatbuilders, processors, and fishers with their families.

The Managing Director of Seafood Services Australia, Mr. Ted Loveday officially unveiled the memorial and related his experience as a young boy growing up in Burnett Heads. The day's guest speaker was Mr. John Olsen, past President of QSWA, who took the guests on a trip down memory lane with stories and tales about the local fishermen from a long time ago.

Within the parklands, park benches have also been installed by the families of deceased fishermen. Each bench has a plaque with the name of the deceased fisher.

The project for the memorial, began over two years ago, when there were discussions at the local Council that it was planning to redevelop the area. "We felt that this area overlooking the Burnett Heads was a very appropriate place to install a water fountain and a commemorative plaque dedicated to all fishers, past, present and future" said Ms. Whalley.

The wording on the plaque reads:
Dedicated to the professional fishermen who fished the Wide Bay waters. May they always have fair weather, calm seas and great catches.

These fishermen were engaged in trawling for prawns and scallops, beam trawling, spanner, sand and mud crabbing, netting and reef line fishing.



Top from left to right: Jan Paulsen, WINS inaugural member, Margaret Stevenson QWIN Bundaberg member, Barbara Matt, QWIN Bundaberg Patron, Ted Loveday, Managing Director SSA, Anne Whalley WINSQld Director, and Katy Sellar, WINSQld Inaugural member in front of the plaque and at the Welcome Wall at South Park, Burnett Heads. Below: The Whalley family second generation fishers.



Mr. Tim Siderellis, (centre), from Tim and Terry may have felt the urge to rub noses with his New Zealand friends but we are not sure whether he did or not. Left to Right: Daniel, Henry and Brendon are all from the North Island and entered the seafood industry since coming to Australia.

Rock lobster research to boost stocks of fishery

According to the Tasmanian Minister for Primary Industries and Water, Mr. Bryan Green, good progress was being made in relocating rock lobsters from deep waters off Tasmania's South-West Coast to inshore waters along the West Coast in order to help boost the value of the fishery.

More than 60,000 rock lobster had been moved so far as part of a commercial trial being conducted by the Institute for (IMAS) Marine and Antarctic Studies.

"Moving the lobsters from deep waters where growth rates are slow to more productive in shore waters along the West Coast has the potential to significantly improve the productivity and value of the fishery," Mr Green said.

The two-year research project is being funded through the Australian Seafood Cooperative Research Centre (Seafood CRC) and aimed at easing pressure on dwindling rock lobster stocks on the East Coast.

IMAS scientists together with Tasmanian rock lobster fishers will be carefully monitoring the performance of the translocated fish and the fisheries in the release areas.



It is hoped the trial would lead to improved catch rates, yield and value of the fishery.

Lobsters from the deep water capture areas are very slow growing with female lobsters not reaching the legal size limit in their life time. When harvested from these areas they exhibit poor market traits such as pale colour, narrow tails, and low export survival rates.

The project builds on the work done to date by IMAS and if the commercial scale trial proves successful there will be long-term benefits for the fishery.

Mr Green said the new management plan for Tasmania's rock lobster fishery would also help tackle declining fish stocks.

The plan includes a further reduction in the total allowable catch for the commercial fishery and changes for recreational fishers including reduced bag limits on the East Coast, on water boat limits and reduced possession limits for non-licensed fishers.

"The new plan will help ensure we have a sustainable fishery for the long term," Mr Green said.

Mr Green congratulated both industry and the researchers on their cooperative approach to the commercial trial and said he was looking forward to the results of the work.

An initial study led by Dr. Caleb Gardner of IMAS and supported by the Seafood CRC and the Fisheries Research and Development Corporation, investigating the feasibility of translocation, found that moving lobsters from "slow growth, low value" areas to more productive regions of the fishery increases yield and value, through increased growth rates and improved market traits.

Translocation has been identified as the only feasible way to improve productivity of the fishery, other than through natural recruitment processes.

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Marine Safety National Law Bill

"The most comprehensive reform of the maritime sector in Australia's history".

In a second reading to the Federal Parliament, the Federal Minister for Infrastructure and Transport, Mr. Anthony Albanese introduced the Maritime Safety (Domestic Commercial Vessel) National Law Bill 2012.

ers and commercial vessel owners.

In 2009 the Council of Australian Governments (COAG) agreed to a national approach in regulating the safety of domestic commercial vessels in Australia.

The Marine Safety (Domestic Commercial Vessel) National Law Bill 2012 creates a single national maritime regulator and a national safety system for domestic commercial vessels and which according to Mr. Albanese represents some of the biggest maritime reforms in Australia's history.

This legislation replaces eight existing federal, state and territory regulators with one National Marine Safety Regulator; the Australian Maritime Safety Authority (AMSA).

This Bill will replace 50 pieces of legislation in seven jurisdictions with a single national law, providing clarity and consistency for Australia's seafar-

This Bill establishes AMSA as the National Maritime Regulator, with responsibility not only for the large commercial vessels that undertake overseas voyages, but now also for the domestic commercial vessels that work around Australia's coast.

This Bill establishes one single national system for marine safety regulation.

The impact of this in practical terms is that marine safety standards will be consistent and consistently applied across the country.

This means that people who rely on domestic commercial vessels for their livelihoods or as a means of transport can be

confident that every commercial vessel, wherever it is, in Australian waters, will be required to meet the same nationally agreed safety standards.

It means that people who design and build commercial vessels in one jurisdiction do not have to have that vessel re-certified each time they sail into a different jurisdiction's water.

This also means that companies who operate national businesses and have vessels in more than one state will not have to grapple with different regulatory and administrative requirements to manage their fleet and their crew.

"There are no borders on the water – there is no reason our regulatory system needs to create artificial boundaries" said Mr. Albanese.

All states and territories and all jurisdictions and stakeholders have for the past three years actively participated in devel-

oping the legislation.

In the future, existing State and Territory regulators will deliver National Law functions under the delegation of AMSA.

The National Regulator will be able to draw on the extensive knowledge and experience that is housed in the state regulatory authorities; stakeholders will not lose the contacts they have come to rely on; there will be an opportunity to share knowledge and approaches across state and territory boundaries - but at the same time stakeholders will reap the benefits of national consistency and transparency.

"I would also like to thank the many parties who have given generously of their time, their

knowledge and their experience. Stakeholder support for this reform is very strong" said the Minister.

According to Mr Albanese the benefits the reforms will offer to the Australian economy and to Australians who own, run, work or travel on domestic commercial vessels are undeniable.

"As the Transport Minister I



Photo: Mr. Anthony Albanese.

Farmed shrimp safe says GAA

The Global Aquaculture Alliance (GAA) has reacted to rectify the impression left on consumers by a recent ABC News story on the use of antibiotics in shrimp farming.

According to the GAA great progress has been made to eliminate antibiotics, and shrimp can now be obtained from certified sources that provide the food safety assurance that consumers demand.

For added assurance, seafood buyers require their suppliers to test for illegal substances, a

requirement that is now mandatory for certification programs such as Best Aquaculture Practices (BAP), which the Global Aquaculture Alliance developed specifically to address concerns such as antibiotics.

BAP-certified farms produce 192,350 tons (174,500 metric tons) of shrimp annually. Most of this volume is sent to the United States, where it represents over a quarter of the shrimp imported to the U.S.

Shrimp imports to the United States are subject to multiple

controls. The U.S. Food and Drug Administration routinely tests imported seafood. Further, exporting countries test and screen shrimp for banned antibiotics and chemicals before it leaves their borders, and countries like China and Thailand also monitor their shrimp farms directly.

The use of banned substances has been reduced thanks to stiffer regulation and enforcement, and pressure from responsible buyers who refuse to buy suspect shrimp.

"The shrimp-farming industry

recognizes the use of antibiotics in food production should be avoided due to concerns about food safety and the development of antibiotic-resistant bacteria," GAA President George Chamberlain said.

Pathogens are increasingly managed through the use of specific pathogen-free broodstock and breeding for genetic resistance to disease. At farms, proper pond preparation, disinfection of incoming water and the application of beneficial bacteria to displace pathogens help limit diseases.



Education also plays a role and the GAA has an active educational program to assist farmers, regulators and policy makers in understanding the importance of health manage-

ment through prevention.

It is hoped that further training aquaculturists will move further away from the use of unapproved chemicals.

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Maria Manias 0447003146

Second Australian toothfish fishery certified sustainable

The Macquarie Island toothfish fishery (MITF) has gained Marine Stewardship Council (MSC) certification as a sustainable and well managed fishery, following independent assessment against the MSC standard.

This is the second Australian toothfish fishery to achieve MSC certification in recent times, with the Heard and McDonald Islands toothfish fishery also gaining certification in March this year.

Now, almost a third of the world's legally harvested toothfish is certified sustainable by the MSC. In total, there are four MSC certified toothfish fisheries worldwide, making up 31% of the global legal toothfish catch.

The MITF has demonstrated the toothfish stocks are healthy, its fishing practices have minimal impact on the marine ecosystem and the fishery is well managed.

The independent assessment was completed in less than 12 months including public consultations.

MSC Manager (Australia and

New Zealand), Mr. Patrick Caleo, congratulated the two companies operating within the fishery on achieving certification.

"Both Austral Fisheries and Australian Longline should be commended for their proactive approach in seeking independent, third-party certification of their sustainability."

"Increasingly here and overseas, the public are looking for assurances that the seafood they are sourcing is sustainable, and both companies have shown courage in opening up their practices to such a transparent, independent and rigorous assessment," he said.

David Carter, CEO of Austral Fisheries, is pleased with the recent certification.

"Both Austral Fisheries and Australian Longline are committed to legal, sustainable and productive fisheries. We've come a long way from the days of battling against illegal fishing to save stocks. We've also introduced new methods of fishing to protect seabirds, marine mammals, and the sensitive environment we fish in."

"The certification is positive

recognition of the collaborative effort between all stakeholders, including Australian Government managers, scientists, compliance officers, the Fisheries Research and Development Corporation, the 26 CCAMLR Member Governments and their Secretariat, industry, and conservation groups."

Dermot O'Gorman, CEO of WWF-Australia also welcomed the certification and commended the fishery's proactive environmental measures.

"Sustainable and responsible management of fisheries is an essential step in safeguarding the stunning marine life and ecosystems that surround our country. The certification of the Macquarie Island toothfish fishery is another example of what can be achieved when industry and NGOs work together to make us better environmental stewards of our planet."

"Through the management regime adopted by the fishery, we can ensure that this ecosystem along with the unique species it supports, can be maintained for generations to come," O'Gorman added.

practices," Mr McVeigh said.

Tunnel net fishing is regarded as an environmentally friendly way to fish as it uses by-catch reduction devices that help ensure unwanted catch can be released alive.

"We know that a number of protected species such as dugongs and turtles inhabit areas of the Bay where tunnel net fishing operations take place, so it was of particular importance that the Code addressed their safety" said Mr. McVeigh.

The Code details a need to take care when fishing so that protected species can be safely released according to set procedures.

Harvest changes for NSW pipis

New management measures for commercial fishers

The recovery in pipi numbers on most NSW beaches brings to an end the six month closure of all beaches to pipi harvesting.

"The commercial pipi harvest closure will end on 1 June 2012 as recent surveys indicate there has been a recovery in pipi numbers on most NSW beaches," Dr Allan said.

However, to maintain this recovery, new additional management measures will apply for all commercial fishers authorised to harvest pipis.

"A new minimum size limit of 45 millimetres will apply, as well as a new limit restricting the daily take to 40 kilograms."

NSW Department of Primary Industries (NSW DPI) Executive Director of Fisheries, Geoff Allan, said the pipi fish-

ery was closed to commercial harvest on 1 December 2011 in response to concerns about a decline in the State's pipi stocks.

While there are positive signs that pipi numbers appear to be rebounding on many beaches, there are still some concerns for Stockton and South Ballina beaches. Large areas of Stockton and South Ballina beaches will therefore remain closed to commercial harvesting while additional monitoring occurs.

"Daily catch and effort records must be submitted for checking on a monthly basis, along with water sampling requirements under biotoxin management plans" Dr Allan said.

A new NSW DPI research project, partially funded by the Fisheries Research and Development Corporation,

(FRDC) has commenced to develop better techniques to assess pipi populations.

"This is one of the key ways to better understand factors affecting pipi abundance and allow more adaptive management. The Department is also currently working with commercial harvesters to obtain additional information on pipi numbers and will continue to seek advice from recreational and indigenous users. We will continue to monitor pipi stocks throughout the year to assess the need for future closures," Dr Allan said.

Arrangements for recreational fishers will remain unchanged with a maximum of 50 pipis permitted to be collected for bait purposes only (due to biotoxin management requirements) and within 50 metres of the high tide mark.



Mr McVeigh said the Code would also provide significant economic benefits to the fishery.

With an annual value of around \$2 million, the Moreton Bay tunnel net fishery is a valuable contributor to Queensland's commercial fishing industry.

By lowering the level of by-catch, fishers will be able to

increase their targeted catch, maintain locally caught produce for markets and improve the industry's profitability.

Moreton Bay is well known as a key source of Queensland's high quality seafood, with the tunnel net fishery in particular contributing species such as mullet, bream, garfish, whiting and flathead.

"With the help of the Code of

Best Practice, we will continue to see our reputation for outstanding seafood grow nationally and internationally" said Minister McVeigh.

The Code was developed by net fishers in consultation with the Queensland Government, and funded by the Australian Government's Caring for Our Country program.

Illegally taken snapper

Victorian Fisheries officers were stunned when a routine boat inspection at Mordialloc revealed a huge catch of illegally taken snapper. They found 81 snapper, most of them undersized, in an ice cooler.

The men were intercepted at the Mordialloc boat ramp at about eight o'clock at night, when they were returning their boat to shore.

Fisheries Victoria's Director of Education and Enforcement, Michael Hodder, said

such behaviour was criminal, which was clearly demonstrated by these individuals' actions.

"There are no excuses, and this is exactly why we utilise our confiscation powers in such circumstances. People who fish like this have no concerns for the fishery, current or future generations, it is all about 'self'" Mr Hodder said.

Fisheries patrols checked dozens of other boats on the night and found that everybody else was doing the right

thing.

Altogether 65 of the 81 snapper were less than the legal minimum of 28 centimetres. The bag or possession limit for snapper is ten. The men will be charged with taking undersized snapper, exceeding the bag limit and, in one case, fishing without a licence.

Anyone who sees or suspects illegal fishing activity is urged to call the 24-hour reporting line, 13FISH (13 3474).

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IN BRIEF

Pandering to USA environmental groups - says Logan

The Chief Executive of the Australian Marine Alliance (AMA) Mr. Dean Logan, claims the decision by Minister Tony Burke to close the Coral Sea, and other large marine areas throughout the country to Australian fishers, is pandering to radical USA based environmental groups.

"We wrote to the Minister for Foreign Affairs on April 16 asking a range of serious questions with regard to the way Minister Burke has handled this issue. We received an un-

dated 200 word response a week ago from a senior DFAT (Department of Foreign Affairs and Trade) official" said Mr Logan.

In the letter, according to Mr. Logan, "we raised genuine foreign policy questions as to Australia's role in the western Pacific to shape not only environmental, but sustainable fisheries management policy." The questions were left unanswered.

"One would have thought that DFAT in its duty to provide

frank, free and fearless advice would have protected the national interest and those of 16 Pacific Island States, (Pacific Islands Forum), before those of a radical USA based environmental group".

In his press release, Mr. Logan emphasizes Australia's responsibility throughout the Pacific is to develop a sustainable, environmentally friendly, fisheries management policy.

"By arbitrarily closing large areas we abdicate this responsibility" he said.

Tassal on MasterChef Australia

Tassal has announced it will join MasterChef Australia 2012 as a Production Partner with its salmon featured in the June episodes of the show.

Tassal spokesperson Caroline Hounsell is confident the partnership will highlight just how easy and versatile it is to pre-

pare and cook with salmon.

Tassal also hopes that exposure on the show will highlight the importance of sustainable seafood. To that end, Tassal has recently entered into a partnership with WWF-Australia which will help the company achieve the very highest standards in sustainable aquacul-

ture production.

"Tassal has implemented a raft of policies and procedures to improve environmental performance that ensure we are one of the most diligent and accountable operators in Australian aquaculture" said Ms. Hounsell.

Quota increase for SETFIA

The South East Trawl Fishing Industry Association (SETFIA) quotas will increase from 16,957 tonnes in 2011/12 to 18,076 tonnes in 2012-13, an increase of 1,119 tonnes. Although the increase seems significant, in comparison to international volumes however, it is very small. The quota excludes gummy and school sharks which are mostly caught by the gillnet sector.

The biggest fishery in the world, the Alaskan Pollock fishery, has an annual quota of 535,000 tonnes while the New Zealand hoki (blue grenadier) fishery has a 130,000 tonne quota.

Quotas in the South East Trawl Fishery are set at precautionary levels. This is not the case in most international fisheries where quotas are set at their sustainable level or where quo-

tas are prone to political interference.

Although SETFIA is interested in accurate assessments and not large quotas, it remains concerned about the accuracy of the ling, school whiting and saw shark assessments. It continues to lobby for the eastern orange roughy quota to be set using data from the CSIRO's acoustic optical system (AOS) surveys where possible.

\$4 million in transitional funding for grain, fish and egg exporters

Transitional funding of more than \$4 million will start flowing to the grain, fish and egg export industries next month after regulations underpinning new export certification arrangements passed through the Federal Parliament.

The Minister for Agriculture, Fisheries and Forestry, Senator Joe Ludwig, said the changes will support a smooth transition to new certification and inspection arrangements and contribute to an increase in export productivity and international market share.

These new arrangements will provide more efficient export certification systems by reducing the cost of doing business while improving confidence in Australian food exports.

The value of Australian agricultural, fisheries and forestry exports is anticipated to be worth around \$38.9 billion in 2012-13 and the export income from the Australian grain, fish and egg industries will be a key contributor.

"The Government is determined to improve service delivery and reduce costs, to

improve profitability, of our export industries at every opportunity.

The transitional assistance is a demonstration of the Gillard Government's commitment to small to medium sized businesses and to jobs in regional Australia" said senator Ludwig.

Revised agreements with state regulators and the use of approved auditors will provide benefits to fish and egg exporters in the future.

Australia represented at 6th World Fisheries Congress in Scotland

Swapping the warm tropical climate of Darwin with the cold wet and damp climate of Edinburgh, Scotland in the name of science is to be admired. That is what Dr. Mark Grubert, Senior Fisheries Scientist with the Northern Territory Department of Resources (DoR), will be doing when he attends the 6th World Fisheries Congress in Scotland to present NT research findings on escape vents in mud crab pots.

Dr Grubert has been working on the project for three years and his paper is titled, "Does fitting escape vents to circular, collapsible polyethylene mesh pots decrease the retention of undersized giant mud crabs (Scylla serrata)?" He

says that the research has shown that escape vents are a valuable addition to mud crab pots.

"Fitting two escape vents can reduce catch rates of undersized crabs by up to 40% and also increase catch rates of legal-sized crabs by 10 to 15%" Dr Grubert said.

Funding from the FRDC (Fisheries Research and Development Corporation) has allowed researchers to produce escape vents using plastic injection moulding for about 50 cents each. Two thousand units have been distributed, free of charge, to commercial crabbers in the NT and QLD.

"The Fisheries Congress will be an opportunity to present

the findings of the escape vent research to an international audience, and demonstrate the NT Government's commitment to ongoing research and development to improve the way our fisheries are managed" Dr Grubert said.

The trip has been funded by the Australian Government's Fisheries Research and Development Corporation (FRDC) as part of their support for crab research in the Northern Territory.

The World Fisheries Congress is held every four years to encourage international cooperation in fisheries science, conservation and management. The focus of this year's congress is "Sustainable Fisheries in a Changing World".

Winter trout spawning

Annual closure 12 June - 29 September

Time has run out for fishers who intended to bag a trout in designated trout streams and rivers across NSW, as the fishing season has closed in these waters over winter.

NSW Department of Primary Industries (NSW DPI) Senior Fisheries Manager Inland, Cameron Westaway, said the annual closure started on Tuesday 12 June and will end in time for the October long weekend on Saturday 29 September.

This closure enables brown, rainbow and brook trout to breed uninterrupted during their annual spawning run.

It is an offence to fish in trout streams during the closed season and any persons found fishing can be issued with on-the-spot fines of \$500.

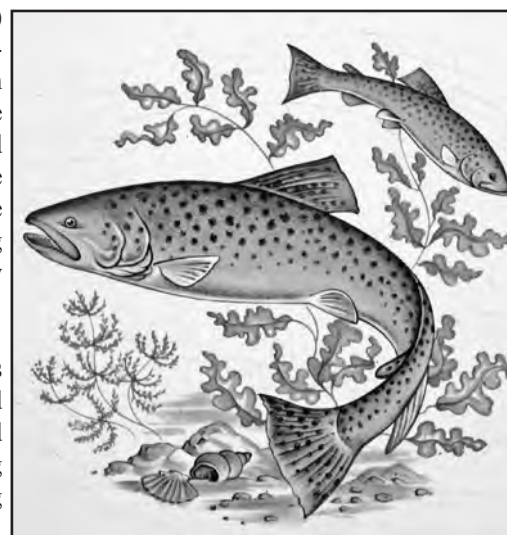
Fisheries officers will be patrolling the State's waterways to ensure that fishers are ad-

hering to these regulations.

Mr Westaway said that fishers can continue fishing for trout during the annual closure, without breaking the rules, at any of the trout dams across the State that have been stocked as part of the NSW

NSW DPI, in conjunction with local acclimatisation societies, has been stocking trout dams and rivers in NSW for many years.

During the 2011/12 season, around 2.9 million trout were stocked in NSW waterways, consisting of two million rainbow trout, 600,000 brown trout, 225,000 Atlantic salmon and 40,000 brook trout.



"Fishers heading to one of the trout dams are reminded that they are required to have a current NSW recreational fishing licence on them at all times while fishing."

Detailed information

on all fishing rules can be found on the NSW DPI website www.dpi.nsw.gov.au/fisheries, or in the 2012 NSW Freshwater Fishing Guide available from NSW DPI offices and most bait and tackle stores.

"Popular winter fishing spots include Lakes Jindabyne and Eucumbene, Oberon Dam near Bathurst, Tantangara and Talbingo Dams near Tumut, and Lake Wallace and Thompson's Creek Dam near Lithgow," he said.

New CEO appointment for WA Fishing Industry Council

Following an extensive search the WA Fishing Industry Council (WAFIC) has appointed Mr. Mark Tueck as its new Chief Executive Officer.

Mr Tueck has 20 years experience in Western Australia's primary production industries, most recently serving as CEO of the Council of Grain Grower Organisations and replaces Mr. Guy Leyland who has undertaken a new role co-

ordinating industry's involvement in the third party certification of WA fisheries.

"I am very excited to have joined WAFIC at a time when a number of exciting fisheries initiatives and reforms are underway," said Mr Tueck who commenced in his new position on the 5th of June.

"I am looking forward to working with the WAFIC Board, members, government

and key stakeholders towards outcomes that will ultimately enhance the access rights and profitability of the WA commercial fishing, pearling and aquaculture industries," he said.

Mr Tueck believes that first-class, professional representation of the interests of WAFIC's stakeholders is crucial to a thriving WA seafood industry.

A one stop shop

"We know what the seafood industry needs"



Kon and Nick Tsigaras with a box liner destined for the seafood industry

Having a one-stop-shop to buy packaging, safety and cleaning supplies has become an indispensable part of the food processing industry. For seafood processors, Premier Supplies offers the most comprehensive product range.

Supplying the industry with many of its consumable needs,

the family-run Premier Supplies has been operating for the past eleven years.

Premier's vast range of products enables its customers to reduce their number of vendors and the associated paperwork, transaction costs and delivery costs of having to deal with several suppliers.

The company understands the seafood industry's needs and how to supply it. It has become a "one-stop-shop" with thousands of products that can be supplied within 24 hours. Its products include uniforms, gloves, gumboots, pallet wrap, paper towelling and other consumables that cover the industry from the wild catch through to the consumer.

Its real strength however is the way it complements its stock product range with custom product solutions. "Our strength in sourcing and supplying plain and printed poly bags and sheeting as well as labels really sets us apart from other packaging and safety distributors. Our local and imported plastics are manufactured from virgin materials and come with ISO approval" said Kon Tsigaras, General Manager.

Visit Premier Supplies at www.psupplies.com for an overview of the business and access to the company's full product catalogue.

Kon or Nick can be contacted on 03 9465 8638 or nick@psupplies.com.

Radioactive tuna reach California

Scientists from Stony Brook University's School of Marine and Atmospheric Sciences (SoMAS) and Stanford University's Hopkins Marine Station have revealed that Bluefin tuna exposed to radioactivity that leaked into the Pacific Ocean after Fukushima Dai-ichi power plants were damaged by an earthquake and subsequent tsunami on March 11, 2011, carried that radioactivity to the waters off California.



While the radioactivity levels in the Pacific bluefin tuna (Thunnus orientalis) pose no public health threat, the findings represent the first documented instance of the transport of radioactive materials in the sea through a biological migration.

Research scientists measured the levels of two radioactive isotopes of cesium in bluefin tuna caught in August 2011

off the coast of San Diego, California. Pacific bluefin tuna spawn in the western Pacific and many migrate in their first or second year to the waters of the eastern Pacific. Analyzing the radionuclide

content in top marine predators such as bluefin tuna, should provide unequivocal evidence of migratory routes and timing of these animals, the researchers concluded.

Such information would complement other migratory tracking tools and be useful for management and conservation of key fisheries and possibly other endangered species.

The findings also demonstrate the interconnectedness of distant eco-regions, where events in one can be linked to findings in another region, even thousands of miles away.

By the time these fish arrived in California, the artificial radioactivity levels in these fish were more than twenty times lower than the Japanese safety limit and over thirty times lower than the naturally occurring potassium-40, another gamma-emitting radioisotope which is present in all marine biota.

While the radioactivity levels in bluefin tuna caught in California in August 2011 were only about 3 percent above the natural background radioactivity, levels in this year's bluefin may be higher, given that they would have been exposed to radioactive food and water for about one year prior to migration, unlike in 2011 when they were exposed for only about one month.

RAS workshop 2012 (Recirculation Aquaculture System)



Professor Tom Losordo, centre with light blue shirt, from North Carolina State University and Dennis DeLong, at far left with dark blue shirt, from Pentair Aquaculture Technologies, with participants of the "Aquaculture Recirculation Technology Short-Course" at the Northern Melbourne Institute of TAFE Epping campus.

NMIT was delighted to host Professor Tom Losordo from North Carolina State University and Dennis DeLong from Pentair Aquaculture Technologies for a two day short course on Saturday 28th and Sunday 29th April 2012 in the Auditorium at the Epping campus.

The "Aquaculture Recirculation Technology Short-Course" attracted 35 registered participants from a variety of backgrounds including education and training, researchers and representatives from the recirculating aquaculture system industry.

Participants in the workshop came from as far afield as Malaysia to hear the world-

renowned Professor Losordo give detailed presentations into several aspects of cutting-edge recirculating aquaculture system (RAS) technology, covering all aspects from the latest technology, to the planning and building and economics and management, of such systems.

The short-course was a great success and kept all enthused and interested for the entire time that it ran, and included a tour of the Aquaculture Training and Applied Research Centre.

"As far as NMIT (Northern Melbourne Institute of TAFE) hosting this workshop, it was an absolute no-brainer given our commitment to education, training and research in aqua-

culture, but especially given that the centerpiece of our program is based on a RAS unit", said Primary Industries (Aquaculture and Environmental Management) Lecturer Andrew Christie. "The feedback from such an esteemed Professor, that our system was a great model for education and teaching, is a feather in the cap for our program. It was an honour and a privilege to be able to host such a fantastic and worthwhile workshop".

Professor Losordo has been hosting similar workshops in Australia and at various locations around the world for 20 years, during which time significant advances have been made in this intensive production farming system.

QSIA welcomes UN report

The Queensland Seafood Industry Association (QSIA) has welcomed a United Nations (UN) report warning about the environmental concerns related to port development in Gladstone Harbour.

The UN inspection team that visited Gladstone has signalled the need for better environmental performance in Gladstone right now, and better environmental safeguards as port capacity is expanded elsewhere along the Queensland coast.

Local fishermen share the UN's concerns and recall how

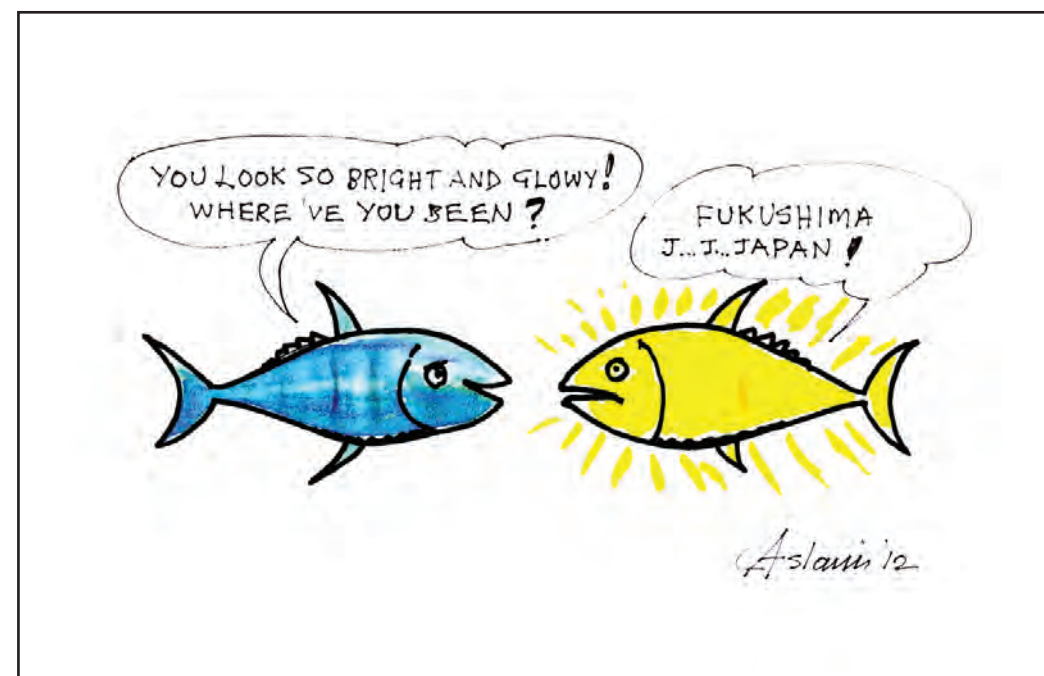
in 2011 sick fish discovered in the harbour were simply thrown back into the water with no real investigation to determine the cause.

The developments in Gladstone Harbour and Curtis Island have had a detrimental impact on many businesses including the live trout fleet, net and crab fishers and land based processors and wholesalers says the QSIA.

The independent scientific report by Dr Matt Landos confirms the only possible factor that can explain all of the marine life disease is the dredging and construction activities.

"Fishermen are not simply opposed to every port development. The QSIA certainly believes the independent inquiry in Gladstone requested by the UN is necessary, and it would help ensure the damaging mistakes already made in Gladstone are not repeated at every port that is expanded along the Queensland coast" said QSIA President Geoff Tilton.

"While the hype focuses on mining and port developments being worth billions and billions of dollars, the resource boom is badly damaging the seafood industry" said Mr. Tilton.



Cartoon: Con Aslanis



Pan fried Trout with Saracen, green olive sauce

I thought that this trout should be cooked very simply - it was so fresh when I purchased it and the less fiddling with it the better. I presented it with a dollop of a Sicilian sauce that is particularly suitable for plainly cooked fish.

olives, sugar, pine nuts, saffron and sun dried sultanas. Apart from the olives, the other ingredients are attributed to the Arabs who settled in Sicily and at one time in history they were referred to as Saracens.

This sauce keeps very well for a few weeks when stored in the fridge. Place the sauce into a clean jar and press the contents down to eliminate air bubbles. Top it with a little

extra virgin olive oil to seal it and always repeat the process if you remove some from the jar. This sauce is always served cold.

I hardly ever cook without using herbs and on this occasion I used the tops of a bulb of fennel. I also put herbs in the cavity of the fish. Other favourite herbs when pan-frying fish are fresh bay leaves, rosemary or thyme.



Ingredients

Trout, as many as you need.
herbs, fresh
white wine, ¼ cup per fish

Saracen sauce:

green olives, 1 cup, stoned and chopped finely
salt and pepper
extra virgin olive oil, about ½ cup
sugar, 1 teaspoon
pine nuts or almonds, ¼, chopped finely
oregano or parsley, 1 tablespoon fresh, cut finely
sultanas, ½ cup seedless, sun dried
saffron, 2 good pinches (it will depend on the potency and quality of your saffron – you need to be able to taste it and see some yellow tinge).

Process

Make the sauce beforehand.

For the sauce:

Soak the saffron in a little warm water.
Heat the oil in a pan, add the olives and heat through.
Add the other ingredients, the saffron and water. Stir it over low heat to amalgamate the flavours. Allow to cool.

For the fish:

Dry the trout, sprinkle with a little salt and pan-fry the fish in a little extra virgin olive oil and the herbs. Turn once and about a minute before it is cooked to your liking add the wine and evaporate. This will result in a small amount of sauce, which you can drizzle on the plate before placing the fish on it. Present the fish with a dollop of sauce on the side.



For more seafood recipes look for Marisa's book of Sicilian Seafood Cooking



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