



High value species

The total value of Australian farm and fisheries food production increased by 17 per cent in 2010-11, a new government publication has revealed.

Minister for Agriculture, Fisheries and Forestry, Senator Joe Ludwig, launching the Australian Food Statistics 2010-11 said the publication is a comprehensive look at the industry.

"This report shows that production has increased, but also that employment in the food industry now accounts for 15 per cent of total employment in Australia," Minister Ludwig said.

In 2010-11, more than 1.68 million people from production through to food service were employed in the food business. Between 2010-11, there was a 2 per cent increase in employment in the sector.

Minister Ludwig said the food industry was an important one for employment, but also the wider economy and national food security.

"As we celebrate the Australian Year of the Farmer in 2012, this report acknowledges the valuable role our primary producers play in Australian food production and supply," Minister Ludwig said.

Australia is a food secure na-

tion and the Australian Government is taking important steps to ensure that remains the case for the long term. We are fortunate in being a net food exporter by a significant margin, with more than half of our food production exported to international markets."

The contribution that farmers make to the Australian economy through this industry is reflected in Australia's food exports which were valued at \$27.1 billion in 2010-11, up 10% from the previous year.

The Australian Government is committed to maintaining a sustainable, globally competitive and resilient food supply and is developing a national food plan, working with industry to address potential gaps or vulnerabilities in the food chain safety and security system.

The Australian food industry encompasses many sectors—from production of raw materials used in food (the farm and fishing sectors) through export and import and the processing sectors and ultimately to domestic sales to consumers.

The total value of Australian farm and fisheries food production increased by 17 per cent in 2010-11, to \$40.7 billion, seafood accounting for 5% of that.

Employment in food and fisheries production in Australia in 2010-11 decreased by 5 per cent, to 317,750 people. Employment in agricultural production was down by 6 per cent, but employment in fisheries increased by 12.8 per cent.

The value of Australian food exports increased to \$27.1 billion in 2010-11, \$2.6 billion or nearly 11 per cent higher than in 2009-10. The main contributors to the rise between 2009-10 and 2010-11 were unprocessed grains (up \$2115 million), meat (up \$580 million), and unprocessed oilseeds (up \$297 million), unfortunately seafood's share has declined.

Australia's trade deficit in seafood products was \$288 million in 2010-11, up from \$266 million in 2009-10 (Figure 28). Australia has been a net importer of processed seafood since 2001-02 but remains a net exporter of fresh fish and shellfish. Australian fisheries exports are based on high value species such as rock lobster, tuna and abalone, while imports consist of more lower value products such as frozen fish fillets, canned fish and frozen prawns from countries with lower labour costs, particularly Thailand, China and Vietnam (ABARES 2011).



They look like high school students on an excursion to the Melbourne Seafood Centre, but at Easter time they were anything but students. Daimien Pritchard, Ryan McDonald and Chris Chidiac from Clamms were very busy serving customers as any seasoned fishmonger would have done.

Economic value of southern blue fin tuna

Recreational southern bluefin tuna fishing has increased considerably

The Victorian Coalition Government, with Glenelg Shire Council, has commissioned a study to assess the economic value of the recreational southern bluefin tuna fishery to South West Victoria, and in particular, the Portland community.

Southern bluefin tuna supports a significant commercial fishery in South Australia, but is also highly valued by the recreational sector in Victoria. "The recreational southern bluefin tuna fishery provides significant flow-on benefits to the Portland community and wider regional economy," Mr Walsh said.

The Victorian Government and Glenelg Shire Council believe it is important to quantify that economic contribution to help guide fu-

ture planning, infrastructure development and policy and decision making in relation to this highly valuable resource.

Recreational southern bluefin tuna fishing has increased considerably over recent years, with up to 300 trailer boats observed operating out of Portland in 2011 and 28 charter boats operating out of the region.

The significance of recreational fishing for southern bluefin tuna is poorly understood and quantified and has not been recognised in the national allocation of the global southern bluefin tuna catch limit by the Federal Labor Government, according to Mr Walsh.

Mr Walsh said the study would help reveal the total

economic value of recreational southern bluefin tuna fishing by both charter operators and private fishers to the Portland community and the regional economy.

"As well as providing the data and analysis to ensure informed, evidence-based planning and investment decisions are made, the study will play an important role in informing resource sharing decisions to secure a long term share of the southern bluefin tuna fishery for recreational fisheries," Mr Walsh said.

Mr Walsh said the study was expected to be finalised later this year. The Victorian Government will also be working with the Commonwealth to secure long term access to the southern bluefin tuna resource for recreational fishers.

our current SIRP and potential improvements that can be made."

No participant received prior warning about the "incident" and they all were required to base their responses on the current SIRP which was developed in 2010.

This test of response from industry and authorities provides many valuable insights that would allow to better deal with such incidents should they ever occur. It has even allowed participants to think

about strategies which can reduce the likelihood of real seafood emergencies. The exercise will provide a structure for the next version of the SIRP.

The workshop, is part of the Australasian Aquaculture Conference 2012, and funded through Fisheries Research and Development Corporation.

Photo caption: A simulated seafood "emergency" response workshop at Crown Plaza Melbourne

SSA seafood "emergency" response



Participants at a workshop to test Australia's Seafood Incident Response Plan (SIRP) have taken part in a simulated seafood "emergency" to see how it works in the light of an emergency.

"The idea of simulating a real-life seafood 'incident' the way we did today is to test how well the industry and associated authorities respond," said Alan Snow, the workshop leader for the Seafood Services Australia project. "It also helps identify weaknesses of

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Wine of the Australian Aquaculture Awards from the National Gallery of Victoria



Left: M. Roy Palmer from WAS-APC with M. Chael New OBE, Founder of Aquaculture with Hon. F. on the right: S. K. e. ng Aus. als an Aquaculture 2012 at the National Gallery of Victoria

Articulture

Skretting Australasian Aquaculture International Conference and Trade Show 2012



Left to right: Angus Callander from the Western Australian Fisheries Industry Council, Coalitions Shadow Spokesperson for Fisheries Tasmania, and Senator Richard Colbeck and Neil Sumpter from the National Aquaculture Council

The cocktail event themed "Articulture" was a combination of art and aquaculture, and was held in the Great Hall of the National Gallery of Victoria International, and showcased the inaugural Australasian Aquaculture Awards. The awards were sponsored by the Global Aquaculture Alliance Best Aquaculture

The awards rewarded aquaculture excellence in several categories and were presented by BAP Vice President of Development Peter Redmond who said, "award winners are working toward the improvements that will be needed to sustainably farm more seafood over the coming years."

Tassal Operations Pty. Ltd., the largest vertically integrated Atlantic Salmon producer in Australia, won the Aquaculture Production Award. With sustainability at the core of all operations, it consulted varied stakeholders in preparing its first annual sustainability report, the first released by an Australian aquaculture company. Tassal were awarded an AUD

\$25,000 grant to develop an e-learning program and mentoring opportunities for students interested in aquaculture as a career.

The Fish Oil Replacement in Australian Aquafeed project won the Aquaculture Science Research Award. Project work by Prof. Chris Carter (University of Tasmania), Dr. David Francis (Australian Institute of Marine Science), Dr. Peter Nichols (CSIRO Food Futures Flagship) and Dr. Giovanni Turchini (Deakin University) is helping Australian aquaculturists plan for a more economically and environmentally secure future by reducing dependence on imported fish oil as an ingre-

diend in aquafeed. Sealite Pty. Ltd. won the Aquaculture Service Provider Award. The company is a technology leader in the development of marine navigation aids, and offers the widest range of solar-powered LED lanterns in the marketplace. Fish farmers install flashing lights to identify the boundaries of their farms.

Present at the awards night was the Shadow Parliamentary Secretary for Fisheries and Forestry, Tasmanian Liberal Senator, Richard Colbeck who said "The Australasian Aquaculture conference was a very worthwhile event

Continued Page 4

Fishing boats ordered to port for not following seabird rules

Four South East Trawl vessels have been caught out not using mandatory devices to prevent seabirds becoming caught, injured or killed in fishing gear.

The Australian Fisheries Management Authority (AFMA) has expressed its disappointment with these results following a recent aerial surveillance operation off Victoria and Tasmania to ensure compliance with seabird rules.

Under the rules introduced last year, trawlers must use devices to protect seabirds while trawl gear is in use.

A recent survey by Oceanwatch, commissioned by the South East Trawl Industry Association and supported by AFMA, showed over 90 per cent of operators are aware of these requirements.

However, the first surveillance operation detected a number of fishers not using the necessary devices and as a result AFMA issued two fishers with official warnings.

AFMA then contacted fishing operators by mail, SMS messages and through AFMA's vessel monitoring system warning that any further non-compliance would be dealt with more harshly.

Despite the reminders, later aerial surveillance operations



detected a further two operators not complying with the seabird management arrangements. Both vessels were ordered to port and investigations are continuing.

Peter Venslovas, AFMA General Manager Operations said that use of the seabird mitigation devices is a mandatory component of seabird management plans, which were developed and agreed upon with

each fishing vessel operator.

"It is disappointing to see the level of non-compliance particularly when AFMA and the fishing industry association have worked so hard to get these measures in place," Mr Venslovas said.

"AFMA takes these issues very seriously and will be taking strong action against any operators found to be non-compliant with the terms of their seabird management plans".

Since the plans were introduced AFMA has been working with owners and operators to develop a range of measures that reduce fishing impact on seabirds.

AFMA will continue to monitor fishing activity in areas where trawl boats operate.

Any fishing operator suspected of not complying with seabird rules will be subject to strict compliance action which could include an immediate order to return to port, investigation and possible prosecution.

Gladstone fish health monitoring expanded and intensified

Fisheries Queensland has expanded its investigation into fish health issues in Gladstone with an enhanced sampling program that is examining fish health across seasons and locations. The expanded sampling program will run at least until September 2012 to complete a full 12-month cycle of monitoring.

"The current program is more intensive than previous monitoring and the independent Scientific Advisory Panel recommended to Fisheries Queensland that it build on its previous sampling to provide a more rigorous baseline information inside and outside the harbour and to further assess possible causes of fish health issues." Dr Robertson said.

"To do this, we need to intensify our sampling to record how the variations in seasons and locations of fish compare scientifically between sites".

"We'll be sampling in April, July and September, with each trip running for around three weeks across ten locations said Fisheries Queensland

habitat and assessment manager Dr John Robertson.

Initial observations of fish health have been consistent with reports to date. The Boyne River remains the worst area with some barramundi showing signs of emaciation or exhibiting red patches on the body. However no fish exhibited the eye problems seen last year and there were no visible external parasites on the barramundi caught.

"Some other barramundi had quite severe physical abrasions, which are likely injuries from coming over the Awoonga spillover earlier this year when the dam overtopped. Similar injuries have been observed in fish that have been washed over spillways elsewhere in the state.

In other areas in Gladstone, fish appear to be in overall good condition with only some with parasites."

Sampling was concentrating on specific sites within and outside the harbour. Fisheries Queensland will be monitoring and collecting fish from

significant waterways including The Narrows, Graham Creek (Curtis Island), Calliope River, Boyne River, Hamilton Point and Rodds Bay, as well as within the Gladstone Harbour.

Data from the main study area will be compared with data from the nearby Fitzroy River to the north, Bundaberg with its adjacent coastal waters to the south, and other sites throughout the state.

During the sampling, Fisheries Queensland will be targeting specific fish and crustaceans that have been identified as key species for the area, have a range of life cycles and are good biological indicators of fish health. Those target species include barramundi, sea mullet, banana prawn, mud crab, bull shark, queenfish and trawl species such as grinner, Australian threadfin and herring.

"Biosecurity Queensland is working alongside us in the field so that fish samples collected can be processed immediately and sent for laboratory testing said Dr. Robertson.

IN BRIEF

Minister urges consumers but warns offenders

The NSW Minister for Primary Industries, Katrina Hodgkinson prior to Easter was urging consumers to purchase local seafood. Ms Hodgkinson said by purchasing local seafood consumers would not only support an important NSW industry, but guarantee that they would get a fresh, high quality product.

"I'm told that species such as flathead, yellowfin bream, bonito, octopus and snapper are in good supply and of the usual exceptional quality this

Easter" said Ms. Hodgkinson. Whilst encouraging consumers the Minister warned that fisheries officers from the NSW Department of Primary Industries, were out in force in the lead up to Easter to ensure that businesses such as restaurants, hotels, takeaway shops and itinerant seafood vans were purchasing their fish from legal and sustainable sources.

"Over the last 12 months fisheries officers have inspected 579 seafood vendors across NSW in the past year detecting 72 offences. The illegal trade

of seafood robs local licensed operators and regional economies said Ms. Hodgkinson.

Ms Hodgkinson said it is important to protect the NSW seafood industry which generates in excess of half a billion dollars of economic activity each year and employs about 4000 people.

"Our State's fisheries are precious and it's vital that we all do what we can to protect this valuable asset said the Minister.

Ignorance is not an excuse

Spearfishers are reminded that Sydney's North Harbour is strictly off limits after Manly Local Court ordered a man to pay over \$2,500 for spearfishing in prohibited waters.

"Fisheries officers witnessed the man swimming in a prohibited area, near Forty Baskets Beach, in possession of a spear gun and without a current recreational fishing licence in March 2011," Mr Tritton said.

in court and last month Manly Local Court increased the fines to \$450 and \$2,000 respectively, to a total of \$2,450 plus \$81 in court costs."

Mr Tritton said the man claimed he did not know that spearfishing was prohibited in the area and he had not realised that his recreational fishing licence had expired.

"It is every fisher's responsibility to understand the rules, ignorance is not an excuse," Mr Tritton said.

NSW Department of Primary Industries (NSW DPI) Fisheries Compliance Director, Glenn Tritton, said the man from Dee Why was found in possession of a spear gun in an area closed to spearfishing in Sydney's north.

"The man was initially issued penalty notices of \$200 for fishing without a recreational fishing licence and \$300 for spearfishing in prohibited waters.

"The offender subsequently elected to have his case heard

Government to remove wreck

The Australian Government has stepped in to remove the wreck of the MV Tycoon from the Port of Christmas Island.

The vessel broke free of its moorings and crashed into cliffs on 8 January 2012, and is now a wreck.

Removal of the wreck is normally the responsibility of the owner. However, as the owner has not taken any practical action to commence a salvage or wreck removal operation, the Australian Government has stepped in to arrange the operation.

The registered owner of the vessel is Tycoon Navigation SA, based in Singapore.

The Australian Government has approved funding for the removal of the wreck and remediation work at the site.

The government will take action to recover costs from the owner.

Female rock lobster season ends

The commercial and recreational fishing season for female rock lobster closed at midnight 30th of April.

Although recreational fishers can still take male rock lobster until 31 August, all female rock lobster must be carefully returned to the water immediately, in the area they were caught.

The Tasmanian Minister for Primary Industries and Water, Bryan Green, said the closure was in place to protect female

rock lobster during the breeding season.

Female rock lobster can be easily distinguished from males by the larger pleopods (flaps) under their tails, which are used to hold eggs, and the presence of a small nipper claw on their rear legs.

As well as the closed season for taking female rock lobster, it is illegal to possess rock lobsters that are 'berried' (carrying eggs) or to remove the eggs at any time of the year.

The seasonal closure of the take of female giant crabs for the recreational fishery also corresponds with the close of the female rock lobster season.

"Tasmania Police will be on the lookout for fishers who are putting rock lobster stocks at risk by not following the rules," Mr. Green said.

Further details on the rock lobster season can be obtained from the Department's website www.fishing.tas.gov.au or the Recreational Sea Fishing Line (03) 6233 7042.

Targeted patrols net illegal commercial fishers

Nets seized by fisheries officers at Wallis Lake.

Two commercial fishers have been fined, and a meshing net over 1,000 metres long has been seized as a result of targeted patrols by NSW Department of Primary Industries (NSW DPI) fisheries officers on the State's Mid-North Coast.

NSW DPI Director of Fisheries Compliance, Glenn Tritton, said that these targeted patrols, some based on reports from the public, focussed on uncovering and detecting the unlawful use of commercial meshing nets in Wallis Lakes.

Two commercial fishers were allegedly found unlawfully using nets and possessing illegally taken fish.

Two meshing nets of 1045 metres and 373 metres in length were seized along with over 110 kilograms of fish, including dusky flathead, yellowfin bream and sand whiting.

Most of the fish were returned to the water alive and the seized meshing nets, worth about \$5,000, will be retained by the NSW Department of Primary Industries.

Offences detected in Wallis Lake District as part of the operation include:

A 35 year old commercial fisher from Tuncurry was fined \$500 for the unlawful use of a net A 31 year old commercial fisher from Nabiac was fined a total of \$1000 for unlawful use of a net and possessing illegally taken fish.

Mr Tritton said that fisheries officers regularly conduct overt and covert patrols across NSW to detect and deter this kind of illegal fishing activity.

"The use of meshing nets by commercial fishers is subject to a range of strict guidelines

that determine areas and methods of use and size limitations," he said.

"Individuals face a maximum fine of \$22,000 for the unlawful use of nets and \$22,000 for the possession of illegally taken fish, while both offences can also result in six months imprisonment. This penalty is doubled for second or subsequent offences.

"We will continue to target the illegal use of meshing nets in the Wallis Lake District.

"If you are using illegal commercial fishing nets, you have an increasing risk of getting caught."

Anyone who witnesses illegal fishing activity should report it immediately to the Fishers' Watch Phone Line on 1800 043 536 or to their local fisheries office.

NZ southern blue whiting MSC certified

New Zealand's seafood industry has welcomed the certification of its southern blue whiting fishery as sustainable and well managed fishery by the Marine Stewardship Council.

Products from the fishery, which last year alone was worth NZ\$36.3 million in exports, can now bear the internationally recognised blue MSC ecolabel.

The fishery earned its certification after an independent expert assessment process, conducted by Intertek Moody Marine. The assessment found targeted stocks are healthy, fishing practices have a minimal impact on the marine eco-system and overall the fishery is well managed.

Deepwater Group, which represents quota owners of deep water fisheries, said the certification was due recognition of the careful, science-based

management of the fishery.

"We're very pleased that the fishery has met the Marine Stewardship Council's rigorous environmental standards. The endorsement has confirmed for our customers what we already know, that a co-operative approach to fisheries management, backed up by excellent science and New Zealand's world leading quota management system, gets results" said the group's chief executive George Clement.

AMA calls on Newman to intervene

The Chief Executive of the Australian Marine Alliance (AMA) Dean Logan is calling on Queensland's Campbell Newman to intervene and put a stop to what he calls an almost fanatical Federal Labor agenda to implement marine and fisheries policy regardless of the economic and social ramifications.

"Put frankly, Queenslanders deserve better. The Coral Sea closure will decimate already struggling industries and communities. The entire process from the start has been riddled with confidential maps and sneaky back room deals by Federal Labor" Mr Logan said.

"Internal sources within Minister Burke's own inner sanctum confirm the immanent

closure of the Coral Sea and serious internal Government concerns that this will have irreversible economic and social ramifications for Queenslanders and the country in terms of food security."

In his media release, Mr. Logan lists a number of reasons for appealing to Mr. Newman for his intervention.

Fishing has not been identified as a serious or irreversible threat of environmental damage in the Coral Sea, in fact, fishing is not an irreversible threat anywhere in Australia;

The Japanese, Koreans, Filipino, USA and Chinese fishing fleets are projected to catch 1 million tonnes of tuna in the region this year alone and yet the Gillard Govern-

ment is closing the area to Australian fishermen and making what remains almost un-economic to fish;

Secret deals with elements of the recreational fishing sector naively prop up the decision;

Australia imports in excess of 70% of our seafood requirements. No solution to this problem and Australia's food security concerns is given by the Gillard Government;

Mr Logan concluded by saying that: "Queenslanders deserve more respect than a western Sydney politician cutting secret deals in the Virgin departure lounge at the Brisbane airport to make sure Wayne Swan's 3.2% margin in the seat of Lilley, on the back of Green preferences, is secure.

Cooking a recreational event

Cooking has become a recreational pastime more than ever before, according to Roberta Muir, manager of Sydney Seafood School which is reputed to be Australia's largest cooking school.

Australia boasts more food magazines per capita than any other country and the popularity of TV cooking programmes at the moment show no sign of abating.

Roberta's comments come with the recent release of the schools new group discount classes and says she's noticed a recent increase in the number of group bookings.

"Of course some people book on their own or in pairs, but recently we've seen a lot more small groups making it a social night out; sometimes a group of work friends, sometimes two or three couples. We also have family groups, Mum, Dad and a couple of teenage kids, which is great to see."

While cooking with a group of friends suits some people, others prefer a more personal experience.

This social initiative also includes the recently introduced smaller special dinner party classes hosted by leading chefs with a wine expert matching a different wine to each course.

"These have a more intimate format with just 20 guests cooking in pairs under the chef's guidance to create a three-course menu (including dessert). They then sit down at one large table to enjoy their meal with the chef and wine expert" said Ms. Muir.

Upcoming classes are scheduled to include a French and Indian Dinner Party and a list of presenters of leading Sydney chefs, Ms Muir has her plate full.

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Muscle not mussel



There is more to Peter Simpson than handling seafood at McLaughlins at The Melbourne Seafood Centre.

Who would have guessed that under those baggy white overalls is a well hidden and well sculpted body.

Peter is an amateur body builder and was a first time participant in the Master Division at the recent amateur body building competition Fit X.

He was awarded third place, a great achievement for a first timer in that category.

It's a wonder that all those Aussie Greeks that he has worked with for many years in the seafood industry have not proclaimed him as their Adonis.

It's never too late, from a Simpson he may yet become a Simpsopoulos. Congratulations Peter.

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Easter at the Markets



This past Easter, Australians, and Melbourne in particular, enjoyed a fantastic variety of the best and freshest seafood available on the continent. Whilst visiting local markets

in Melbourne we found people lining up to four or five deep waiting to make their purchases. Most retailers were being run off their feet serving their customers.

At the wholesale end, all major Melbourne suppliers were also flat out meeting their customer's demands, particularly on the days leading up to Good Friday and Easter. At Sanfords this Easter was the best they

had since 2008. Overall they were very pleased with sales volumes, product range and the ability of their new fully temperature controlled facilities to function flawlessly under pressure.

In Melbourne on Good Friday wholesalers and retailers were closed, but no so at the Sydney Fish Market.

According to its supply manager, Gus Dannoun, over 350 tonnes of seafood was expected to sell through retail and the wholesale auction.



The South Melbourne Market young and old were looking for seafood Photo C. Aslanis



The prices on the abundance and variety of seafood on display was as fast as a flash



Sales at the Sydney Fish Market were much the same as last year

Seafood Prix d'Elite winners at European Seafood Exposition



Kavari and Prins & Dingemans En K de Caviar and Dish Hospitality of Mumbai in the national shrimp cones



At the 12th Annual Seafood Prix d'Elite new products competition at the European Seafood Exposition, arguably the world's largest and most prestigious seafood event, Kavari

and Prins & Dingemans were awarded the top prizes

From a field of 37 finalists announced at a special Seafood Prix d'Elite reception, Karviari of Paris, France, took the top

award for best new retail product with its entry, En K de Caviar®. Designed to change the way consumers eat caviar, En K de Caviar presents 15 grams of Osetra caviar and a special caviar spoon in an original

tin with an embossed lid. Available in six colors, the judges particularly noted the attractiveness and originality of the presentation and gave it a special award for Retail Packaging. Designed to attract new consumers and offer new meal opportunities, the unique tin with sliding lid presents caviar in fun and attractive way. The small, convenient package also allows consumers to easily carry and enjoy caviar anywhere, and encourages new customers to try a luxury product.

In the foodservice category, the top prize was given to Prins & Dingemans for its product, Zeeuwse Creuse Carresse. This specially selected Zeeland Creuse oyster has received extra care and a diet of specially cultivated algae. The oyster is grown in an optimal environment, rich in nutrients, and without outside influences, which allow it to become full-bodied, with a

velvety, briny taste. The judges noted the high quality of this oyster and its story, which they felt would be appealing to consumers.

In addition to the two grand prizes, the judges also gave other special awards.

Leroy Pålleggslaks Provence from Hallvard Leroy in Bergen, Norway was awarded the Seafood Prix d'Elite special award for Convenience. Designed to meet the high demand for sandwich options in the Scandinavian market, these sandwich slices are made from smoked salmon with flavorings from Provence.

Dish Hospitality of Mumbai, India was presented with a Seafood Prix d'Elite special award for Originality for its product, International Shrimp S'cones.

This innovative product con-

sists of savory mini waffle cones with two flavors of black tiger shrimp filling -- shrimp in creamy tomato gravy with a hint of fennel, and shrimp in coconut curry.

A new line of seafood ready-meals from Heiploeg Group in Oostende, Belgium was presented with a Seafood Prix d'Elite special award for Convenience. This line features three seafood combinations: Seafood Duo for Risotto, featuring seabob shrimp and crayfish; Seafood Duo for Pasta also with seabob shrimp and crayfish; and Seafood Trio for Paella, with seabob shrimp, mussels and Alaska pollock.

The filling is provided in microwaveable packaging, which allows the consumer to pipe it into the waffle cones, and the package includes a unique cut-out tray to hold the cones upright.

Articulture Continued from page 1



The International Trade Show at the Melbourne Convention and Exhibition Centre over 100 exhibitors from Scandinavia, Poland and from the US and Canada to Sydney Australia

to attend and provided me the chance to catch up with a number of stakeholders and friends and to hear first-hand how this industry views its future".

"Seafood is becoming an increasingly important protein source and with greater restrictions on wild catch fisheries, it is obvious that aquaculture is going to have a critical role in future global food supplies".

It was with the future in mind and themed "The Next Ten Years" that over one thousand national and international delegates participated in Skrettings Australasian Aquaculture and International Trade Show gathered at Melbourne's Convention and Exhibition Centre.

Conference Chair Pheroze Jungalwalla said, "this year's conference we will look ahead 10 years - this is really important because we all have a chance to help shape the sort of industry we want well into the future."

"With aquaculture now making up around 50 per cent of global fish production, it is vital that we ensure it continues as an ecologically sustainable as well as a profitable industry," said Mr Jungalwalla, who is also the Chair of Australia's National Aquaculture Council.

Since their inception, the biennial Australasian Aquaculture conferences have been organised on a joint venture basis between the Australian National Aquaculture Council and the World Aquaculture Society-Asia Pacific Chapter.

At the many sessions of the conference, delegates heard the very latest about finfish health, hatchery technologies, planning for sustainable aquaculture development, genetic

breeding programs, new species for aquaculture, future feeds for crustaceans and opportunities and threats to aquaculture over the next 10 years.

Addressing a sustainable aquaculture session at the conference, Mr. Peter Redmond from the United States-based Global Aquaculture Alliance (GAA), said the Best Aquaculture Practices (BAP) seafood certification was conceived to improve practices and lessen the environmental impacts of the aquaculture industry.

The program outlines standards for each type of facility, from hatchery and feed mill to farm to processing plant. It currently certifies shrimp farms and hatcheries, salmon, tilapia, channel catfish, Pangasius farms, seafood processing plants and feed mills.

The role of Aquaculture in global food security was addressed by Mr. Julian Cribb, author of "The Coming Famine". Mr. Cribb foresees aquaculture as having a vital role in the future of food security.

"The modern metropolis can't survive without oil and without food," Mr Cribb said. One of the most urgent needs of the 21st century will be to re-design the system for sustainable food production. The modern food system is utterly dependent on oil, and food accounts for one-third of the world's energy use, most of it in transport and cool storage.

What does all this mean for aquaculture? Mr Cribb says that by the second half of this century, it will grow steadily to become the biggest food producing industry in the world.

Mr Cribb told the Conference

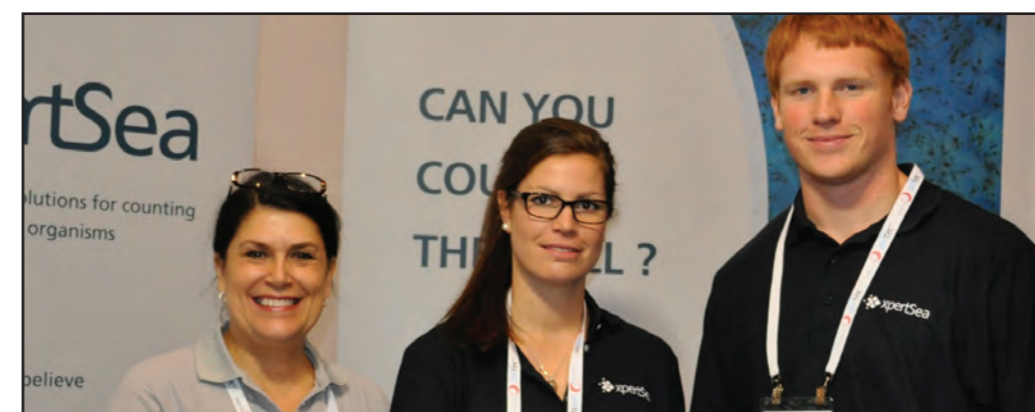
a CSIRO spatial analysis carried out a couple of years ago estimated that more than 1.5 million hectares of coastal land in northern Australia alone is suitable for farmed fish production.

"In a world where farm land is running out, where fresh water irrigation is increasingly scarce, where energy costs are very high and where the cost of feeding livestock will be astronomical, the farming of fish has huge advantages," Mr Cribb said.

The Managing Director of Skretting in Australia, Mr. James Rose has warned that if the aquaculture industry remains reliant on fishmeal and fish oil, its future growth will be severely restricted.

"Our key focus in recent years has been how to reduce or eliminate the reliance of the industry on fishmeal as a key ingredient in fish food. Our ultimate goal is to have a product so that we don't have to use fishmeal at all. That would mean we don't have a reliance on what is a very limited resource and it opens up a much more sustainable future because we are no longer reliant on that very finite resource" said Mr Rose.

Mr Rose said the next concept Skretting is working on, is how it might be possible to grow and produce healthy and nutritious fish that are still a good source of omega-3 without relying on scarce fish oil. Skretting, he said is committed to continuing to help grow and support the industry, committed to the sustainability of the industry, and committed to innovation in product development. "A lot has been achieved but there is lots more to be done," Mr Rose said



Sylvie Lavigne, Valerie Robaille and Cody Andrews from Sea Quebec Canada



SPAGHETTI CON PESCE E POMODORINI (Spaghetti with fish and cherry tomatoes)



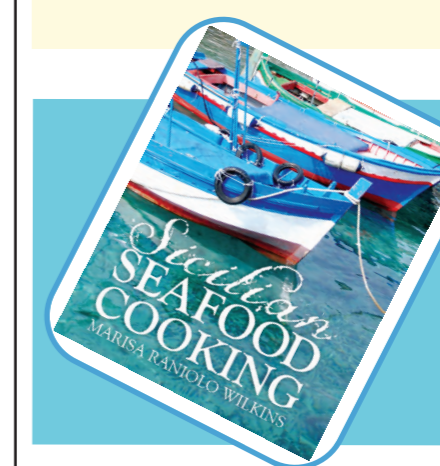
When eating in Italy, the every day structure of the meal will always consist of two courses. Il primo (the first - this can be a soup, risotto or pasta) and il secondo (the second - the main course). In Southern Italy pasta is often the preferred choice for the primo. These days, I too am happy to eat just one course followed by a salad and fruit. Often I like to select recipes that I can prepare in minutes and this is one such recipe. Although tomatoes are a summer crop there seem to be an endless supply of cherry tomatoes around, these are called pomodorini, or cigliegini (little cherries) in Italian. Spaghetti is usually the preferred shape of pasta for fish sauces.

Ingredients

- spaghetti, 500g
- fish, 500g, cut into manageable pieces
- garlic, 5 cloves, chopped finely
- cherry tomatoes, 1 punnet, if too big cut in half, extra virgin olive oil, 1 cup
- fresh herbs, use either: a handful of basil or parsley, or fresh mint, white wine, 1 cup
- salt and freshly ground pepper (or chilli flakes)

Processes

Cook pasta and make sauce as it cooks. Heat the oil in a frying pan. Sauté the fish until it is golden on all sides, add the cherry tomatoes, salt and garlic and toss them around the pan until the tomatoes soften and wilt; some will also split. Remove the solids from the pan but leave the juices. Add the white wine and reduce until you end up with half of the amount of liquid. Add the herbs and stir through the sauce. On this occasion I also added fresh marjoram because it is growing so well on my balcony (but marjoram is not popular in Sicilian cooking). Return the fish and tomatoes to the sauce and heat through. Make sure that the fish is cooked to your liking. Drain the pasta and return it to the pan where it was cooked (this helps to retain the heat). Add chilli flakes or black pepper. Mix in the sauce and serve. I always like to add a few leaves of fresh herbs on top for looks and fragrance).



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



Cartoon by Con Aslanis

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