

\$2.2 million spent on buyback

Queensland's Newman Government has agreed to buy back more commercial fishing licences following the conclusion of the latest round of offers in the East Coast Inshore Net Fishery.

Minister for Agriculture, Fisheries and Forestry John McVeigh said the buyback had so far proven successful, and attracted 74 submissions.

"The Queensland Rural Adjustment Authority (QRAA) has assessed the submissions and have agreed to the buyback of 13 licences with 42 symbols. This brings the total number of licences purchased through the net buyback to 35, including 113 symbols" Mr McVeigh said.

A licence grants authority to fish. Symbols on the licence define the fisheries in which the licence can be used and the type of fishing that can be done. For example, net, crab or trawl fishing.

Mr McVeigh said the offers primarily focused on N1 and N2 licences for net fishing, however some of the licence packages offered also included symbols for crab, line and trawl fishing.

Since commencing the buyback program in November last year, the Newman Government has spent \$2.2 million buying licences.

Mr McVeigh said opportunities to further extend the program were being considered, with funding still available out of the \$9 million committed to the program.



The boys at Oceania Seafoods, who from the very early hours of the morning prepare and deliver sashimi, fresh and frozen seafood to many of Melbourne's restaurants, took a moment off their duties to pose with a prized yellow fin tuna.

A matter of image

Consumer research in 2011 had shown that the Australian seafood industry has an image problem.

Fisheries Research and Development Corporation (FRDC) has committed to a strategy that will best promote the science and best practice that underpin the industry by improving communication with key stakeholders and the general public.

A key tactic in the fight to manage public opinion is to conduct media and commu-

nication training programmes for fishing industry participants. To achieve its aims it has employed Fuller, a communications agency, to conduct the training.

In its consultation with members of the seafood industry the agency has established that the industry lacks a united voice, is represented by different spokespersons and convey unclear and inconsistent messages.

Source FRDC "Fish" magazine.

Snapper thieves hit with fines and convictions

Two Melbourne men were convicted and fined \$3000 each in the Moorabbin Justice Centre for exceeding the daily catch limit for snapper and hindering a Fisheries Officer in the course of his duties during a routine inspection in December last year.

The men were inspected by Fisheries Officers and presented six snapper larger than 40cm to the Fisheries Officers and denied they had taken any other fish. A subsequent inspection revealed a further 12 snapper concealed under the floor of their boat.

The daily catch limit for snapper over 40cm is three per person, in addition it is an offence to hinder Fisheries Officers in the course of their duties by attempting to con-

ceal any fish or by providing false and misleading information.

Exceeding catch limits for snapper is a major issue in Port Phillip Bay due to Melbourne's increasing population and the way in which spawning snapper group together when entering the Bay. The schooling behaviour of snapper means they are often heavily targeted by boat based anglers and the ability to catch large numbers can create a strong temptation to exceed the bag limits.

This latest case demonstrates that magistrates will not tolerate such behavior and will issue stiff penalties, including large fines and convictions.

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A Letter from the Editor

A decade on from its humble beginnings, Seafood News has achieved a respectable position within the Australian Seafood Industry. Its first issue in 2003 consisted of four tabloid-sized pages, all in black and white, and was distributed at the Melbourne Wholesale Fish Market.

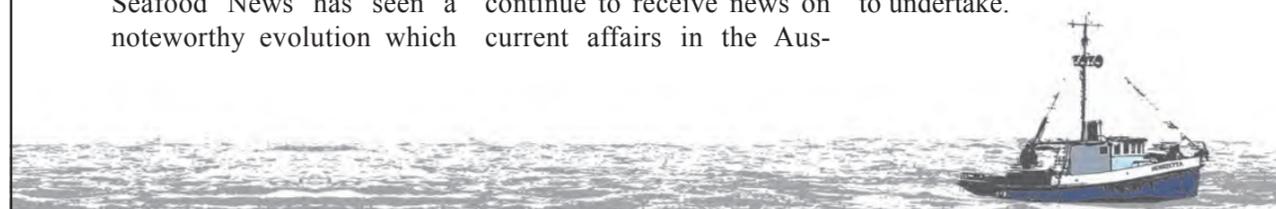
Although April 2013 was the final issue in tabloid size, Seafood News has seen a noteworthy evolution which

includes an increase of pages to six (four in color), in addition to Australia-wide distribution in both hard and digital formats.

Although the appearance and large volume of information permissible by the tabloid format had made it the wisest option in the past, a transition to a broader and more inclusive A4-size publication is the way to the future. Readers will continue to receive news on current affairs in the Aus-

tralian seafood industry. Seafood News will continue to uphold its decade-long tradition of providing its readers with impartial and informative articles.

Additionally, the industry will be informed of goods and services available to it by companies that supply it. Reviews and information of seafood products will lead the transition Seafood News seeks to undertake.



Project Sea Dragon

Western Australian Resources Limited (WARL) a subsidiary of the CO2 Group headquartered in Perth has embarked on a new business direction to investigate opportunities for new water projects, agribusiness, food development projects as well as aquaculture.

Project Sea Dragon, is the first of a up to ten large scale, land-based aquaculture production system in northern Australia, each designed to produce 100,000 metric tonnes per annum (Mtpa) of black tiger prawns to meet an ever-increasing international demand for high-quality seafood.

An array of market drivers are pushing up demand for protein, particularly for sustainably-sourced, high-quality seafood. Wild catch of fish and marine produce cannot continue to meet this demand and globally aquaculture production has enormous potential to fill this demand.

Australia has a number of strategic and natural advantages, when combined with the appropriate vision and financial resources, will enable its aquaculture production to take advantage of the compelling global demand for marine protein.

Aquaculture, particularly land-based operations, has the same elements and therefore the same risk and opportunity profile as any other form of traditional agriculture. WARL's approach to aquaculture, with Project Sea Dragon, will be based on world-class scientific, technical, engineering and project delivery capabilities that Australia has utilised to develop other industries.

As part of the project, WARL has been active in seeking international partners to provide product distribution.

Αφροδίτη Τρουπιώτη
Δικηγόρος Ελλάδας
G Zindilis Lawyers

Με πείρα και διαρκή παρουσία 26 χρόνων στα Ελληνικά Δικαστήρια και Δημόσιες Υπηρεσίες αναλαμβάνουμε όλες τις ναυτικές υποθέσεις στην Ελλάδα.

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Mr. Roy Palmer

Price rather than quantity

Roy Palmer

Making money from fish is an important element that policy makers in EU are keen to understand. There is much evidence that fishermen, in particular, are price takers and that there is much room for improvement.

Of course the EU already collects much data but generally this comes out many months after the event and they were keen to get information, not only for themselves, but for all people in the chain. As a result they decided to concentrate their new work, a project known as EUMOFA, on prices rather than quantities. The public website, EUMOFA, was launched at European Seafood Exposition, Brussels.

The program enables the user to get all the information required quickly with between 3 and 5 clicks of the mouse as it was determined that beyond that people would lose interest.

The developers stress that this Tool goes beyond statistics - it is quicker and is aimed at being a marketing aid and not a statistical tool. Additionally it is available in 4 languages.

The EC invested 4 million Euros in establishing the program and clearly these will be ongoing costs as there will be substantial data coming in on a weekly basis.

Interestingly this will be available on both wild harvest and aquaculture products and both internal and external imports and exports.

It was emphasised that this will be an easy to read and understand program aimed to cover the entire chain and public policy makers and the purpose is to promote market transparency, help prevent destabilising phenomena, facilitate decision making and planning and provide customised information. It is imagined that some people in industry will see this as a 'big brother' activity which supports lazy operators as many smart operators are already gathering such data but for policy makers they need easy and single access to the basic macro information landings, imports, consumption per capita, etc.

Training for various groups is planned, as despite the emphasis on the ease of the process the EU Commission is keen to see the tool used and understood, as they believe, given time it will assist the industry down the track.

Britain and Bretagne winners of the Seafood Prix d'Elite



The Big Prawn Company's winning entry the 13th annual Seafood Prix d'Elite

At the recent 21st edition of European Seafood Exposition's in Brussels, and the 13th annual Seafood Prix d'Elite, for best new retail product, the top award, was given to The Big Prawn Company from the United Kingdom with its entry of Squid and Apple Black Pudding with Scallops and Minted Pea Purée.

Created as a gourmet starter or main course for the seafood connoisseur, it is a convenient, ready-to-cook version of a favorite British dish, with each ingredient in an individual compartment in a clear tray with a colorfully designed sleeve.

In the Food Service category, the top prize went to Globe Export for its product of Fresh Seaweed in Sea Water. A line of

five different fresh seaweeds from Bretagne that includes dulse, nori, wakame, sea lettuce and sea bean, packed separately in seawater in 400-gram tubs.

The winners were selected from a field of 42 finalists and in addition to the two grand prizes, the judges also gave five special awards for Retail Packaging, Convenience, Health & Nutrition, Originality and Seafood Product Line.

Now in its thirteenth year showcasing the finest new seafood products entering the market, and with more than 1,600 exhibitors at the European Seafood Exposition and Seafood Processing Europe, to be chosen as a winner or selected as a finalist of the Seafood Prix d'Elite is seen by many as a notable achievement.



Pasta con spada e melezzane Casarecce with swordfish and eggplants



Swordfish and tuna continue to be the most prized fish in Sicily. I am travelling through Sicily and one of the things I enjoy doing is walking through food markets. This is how they sell swordfish in the Catania fish market. It is sold in the open air and it is sliced in front of the buyer.

I was a guest in a restaurant just outside of Catania and this is the pasta dish that was presented to me. It is a typical recipe from this eastern side of Sicily; the skin is removed from the swordfish before it is cooked. Swordfish is not a fish I usually purchase and in Australia I prefer to cook this recipe using a sustainable fish like mackerel or flathead.

The pasta are casarecce (casa means house/ home and the shape of the pasta looks like home made pasta hence the name). Being in a restaurant it was cleverly presented in half of a baked eggplant, the flesh in the centre has been scooped out and used in the pasta dish.

An easier option is to add fried diced eggplant; while they are cooking move them frequently with a spatula so that they do not stick together. Once cooked remove them from the oil with a slotted spoon and let the pieces drain on a paper towel. I also like to add fresh mint leaves before serving.

For 6 people.
INGREDIENTS
pasta, 500g, casarecce (type of pasta)
fish, 400g, cut into mouth size pieces
eggplants, 2, diced and fried in extra virgin olive oil
extra virgin olive oil, ½ cup
red cherry tomatoes, about 10, cut in half
white wine, ½ cup
garlic, 3 cloves, chopped
mint, fresh, 10-15 leaves
salt and freshly ground black pepper to taste
fresh mint, optional

PROCESSES
Heat the extra virgin olive oil, add the garlic and the fish and lightly seal it.
Add the tomatoes, sauté them lightly and then add wine, a pinch of salt and a sprinkling of pepper. Cook for just 3-4 minutes so that the alcohol in the wine evaporates. Cook the pasta.
Add the eggplant pieces to the fish mixture and heat through.
Add the drained pasta to the sauce and over high heat stir the contents.
Serve. Add 4-5 mint leaves to each portion

"The trouble with eating Italian food is that 5 or 6 days later you're hungry again".
George Miller, British writer.

"Above anything we could have hoped for"



Brady IPS, specialist food facility builders, recently completed a new seafood facility fit out for YNJ Japanese Catering, a family run business producing traditional handmade sushi and sashimi for catering companies and venues throughout Melbourne.

The new facility features production area with airlock, holding cool room, new stainless steel drainage system, grease interceptor trap and a highly durable food grade

flooring and cove system of the highest standard. Stainless steel fixings and hardware have been used throughout the facility helping to prevent corrosion due to constant wash down. Brady IPS introduced Hygiene Select® a package of ancillary items incorporating hot wash hose reel and colour coded cleaning utensils.

"The quality of the end product is over and above anything we could have hoped for" said Gregor Jackson the owner of YNJ.

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Gregor Jackson
YNJ Japanese Catering

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