

## \$14.5 fund for research and MSC certification



photo of the month  
IN THE SEAFOOD INDUSTRY

In an Australian first the Western Australian Government has partnered with the Western Australian Fisheries Industry Council (WAFIC) to set up a \$14.5 million fund for Western Australian commercial fisheries to gain third party sustainability certification.

To verify the sustainability of its fisheries, the WA government has chosen the Marine Stewardship Council's (MSC) Certification and Eco-labelling Program.

Welcoming the announcement the Chairman of WAFIC, Mr. Brad Adams said "The Western Australian fishing industry recognises the need for independent sustainability validation of our fisheries management regimes to meet increasing demands from the Western Australian community and seafood consumers."

The chief executive of MSC Mr. Rupert Howes has applauded the WA Government's strong commitment to ensuring the sustainability of the fishing industry and the health of its oceans and said "I am also de-

lighted the government has chosen the MSC Certification and Eco-labelling Program to verify the sustainability of its fisheries."

The \$14.5 million funding will be rolled out over the next four years and will be split into \$8million for ongoing research and management and \$6.5million for assessment to gain MSC certification.

"WAFIC looks forward to working with the MSC, the Department of Fisheries and the supply chain, from fishers through to retailers and chefs, on the roll out of this significant and important initiative," Mr Adams said.

The Western Australian rock lobster fishery, was the world's first MSC certified sustainable fishery. This new partnership between industry and government, is seen as the region again demonstrating leadership in transforming the seafood industry on a sustainable basis.

"WA commercial fisheries are widely recognised as well-managed and undergoing an independent assessment

against the MSC standard will provide verification of good management and help the fishers access the market benefits associated with globally-recognised ecolabel" said Mr. Howes.

The MSC program for the certification of wild capture seafood is based on a rigorous science-based standard and independent, third-party assessment by internationally accredited certification bodies.

The MSC standard comprises three core principles against which a fishery's performance is assessed: the status of the fish stock, the impact of the fishery on the marine ecosystem, and the management system overseeing the fishery.

Once certified, Western Australian fisheries' products will be eligible to carry the MSC's distinctive blue ecolabel which provides assurance to seafood buyers and consumers worldwide that the seafood is fully traceable to a sustainable fishery that has been awarded MSC certification.



Flanked by Renée Molloy of Independent Fisheries on the left and by Johanna O'Connell Marketing Manager for Omega Seafoods of New Zealand, is the Company Director Chris Redwood. The trio were at the Fine Food Australia Exhibition in Mel-

bourne. On display at the Omega stand were transparent vacuum sealed bags of blue mussels and clams. Omega Seafoods is located on the south island of New Zealand and has been participating in similar events in Australia for the past seven years.

## Leadership an essential element

Thirteen leaders graduated from the six-month National Seafood Industry Leadership Program 2012 (NSILP 2012) in Canberra on the 20th of September 2012. The thirteen seafood industry leaders from across Australia were congratulated by the Minister for Agriculture, Fisheries and Forestry, Hon. Senator Joe Ludwig during the annual graduation dinner celebrations and were graduated by Senator Richard Colbeck and Fisheries Research and Development Corporation Executive Officer, Dr. Patrick Hone.

Minister Ludwig ensured the assembled guests and graduates that leadership was an es-

sential element for any industry and spoke about the importance of leaders becoming active in the industry. Minister Ludwig also congratulated the NSILP 2012 graduate group and encouraged them in their leadership endeavours. Ellen Smith, Reef Fish West, chaired the evening and Bryan Skepper, CEO of Sydney Fish Market, program gold sponsor spoke to gathered guests. Mr Skepper addressed the key national industry stakeholders and encouraged the graduates "to get involved and take part in the industry".

The Graduation was part of the final industry networking dinner that was once again

strongly supported by key stakeholders in the seafood industry, who flew in for the event from across Australia. During the graduation, participants provided addresses outlining the six-month mission that NSILP 2012 participants have managed and delivered for the Australian seafood industry.

The Graduation Dinner guests were addressed by two NSILP 2012 graduates who provided excellent information about specific sectors that make up the broad seafood industry and community. Ayesha Plant, Raptis P/L, provided an inspirational address outlining her role as an environmental officer in the seafood industry and



Graduates of the 2012 National Seafood Industry Leadership Program in Canberra

## Cats of Australia

An article published recently in the Journal of Agricultural and Environmental Ethics and titled *Towards Understanding the Impact of the Pet Food Industry on the World Fish and Seafood Supplies*, by Sena S. DeSilva and Giovanni M. Turchini makes for very interesting reading.

Globally a very large quantity of forage fish is used untransformed (frozen or fresh) for the pet food industry. Recently released data of Australia's importation of fresh or frozen fish for the canned cat food industry and the estimated amount of raw fishery products directly utilized by the cat food industry equates to 2.48 million metric tonnes per year.



Awarded by Team A

Michael Wooden spoke of his passion for many areas of the aquatic resource sector.

try workplaces.

Jill Briggs, NSILP Manager, also addressed the gathered dinner guests. "I spoke to the guests and graduates about the importance of understanding the concept of being change agents and the invaluable knowledge they now have as graduates of NSILP 2012. I specifically made reference to the knowing of "self" as a leader and positive impact in a rapidly changing industry that strong and focused leaders can provide. I encouraged the graduates of NSILP 2012 to continue to step out into the exciting area of leadership for their industry."

The graduation dinner was the final activity of the six-month NSILP 2012. During the six months, participants attended three 3-day residencies. NSILP 2012 participants plan and implement an industry mission; participate in more than twenty skills development sessions; network with over 90 industry stakeholders through guest speaker panels and industry networking activities and; tour at least two indus-

**MISSED AN ISSUE?**

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# SEAFOOD NEWS

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## Finger on the pulse



Keeping their finger on the pulse on seafood and food industry in general at the Fine Food Australia Expo in Melbourne, were Mr. Zisis Dardalis, bottom right, of Marathon and Mr. Con Goulas, second from right, of Conway Fish Trading. Both Mr. Dardalis and Mr. Goulas have been involved in the seafood and food industry for over half a century. Marathon was one of the many national and international exhibitors at the Melbourne Convention and Exhibition Centre. Promoting Marathon's products were: left to right, Sheena, Ian, Denise and Sarah.

## Fine Food Australia breaks record

This year's Fine Food Australia, at the Melbourne Convention & Exhibition Centre from the 10th-13th September, was the show's biggest and most successful show to date in its 29 year history.

Over thirty seven different countries took part this year, with an exhibition space of 30,000sqm and a record breaking attendance of 24,000 people over the three days.

This year's events included

The Les Toques Blanches Master Classes, where some of the most internationally renowned executive chefs took to the stage to share their skills and techniques while cooking up original dishes, the Food 4 Thought zone, where industry

professionals educated visitors on various aspects of catering and foodservice. A host of educational seminars, forums and tours of the show were also a welcome addition this year. The real focus this year was on

new and innovative products to enter the industry over the past year, which were highlighted in the New Product Showcase and in a series of New Product Show Tours. A record of 250 products were entered into the annual Best

New Product Awards, judged by independent industry experts, which celebrates innovation and excellence in the food manufacturing industry.

A number of best product awards were given.

## Senator Ludwig announces fisheries review details

The Terms of Reference for the first major review of Australia's fisheries management system in two decades, has been released by the Federal Minister for Fisheries Senator Joe Ludwig.

The scope of the review will include the Fisheries Management Act 1991 and Fisheries Administration Act 1991 and will recommend changes to Australia's fisheries legislation in order to reflect environmental, economic and social considerations as part of a modern fisheries management system.

"There has been a broad range of views expressed by stakeholders, community and Government about the fisheries

management system and the adequacy of the regulator under current legislation," Minister Ludwig said.

"This root and branch review will examine current fisheries legislation, including penalty provisions, licence cancellations, modern technology and co-management arrangements.

"The review will also examine any required changes to the fisheries management legislation to reflect the objective of a precautionary principle."

The review will be conducted by David Borthwick AO PSM, a former Secretary of the Department of Sustainability, Environment, Water, Population and Communities;

Deputy Secretary of Prime Minister and Cabinet, Health and Treasury, and former Australian Ambassador to the OECD.

"I have said from the beginning that I want industry to have a say in the future of our fisheries management system. Broad stakeholder consultation will play an important role in the review process," Minister Ludwig said.

"It's my role as Fisheries Minister to ensure we have the best possible fisheries management system in operation."

The review will be conducted within three months and will only apply to fishing operations within commercial Commonwealth fisheries.

## QSIA concerned by fisheries cutbacks

The Queensland Seafood Industry Association (QSIA) has expressed serious concern about cutbacks to services announced in Fisheries Queensland.

QSIA chair Michael Gardener said the organisation was particularly concerned with the discontinuing of the Fisheries Observer Program and the withdrawal of funding for Fisheries Research and Development Corporation

(FRDC). The funding withdrawal will be for one year only and will again be reviewed after that time.

"The FRDC supports important scientific research across Australia and, on average, Queensland receives far more money back from FRDC's national pool of funds than the State contributes" said Mr. Gardener.

The observer program provides valuable information on

fish catches and some fishermen have expressed concern that loss of the observer program potentially could prevent Queensland seafood being exported.

"Fishermen are concerned that the provision to take an observer onboard fishing vessels is a requirement under the Federal Government's Environment Protection & Biodiversity Conservation (EPBC) Act, and that, without this

Continued on page 2



## Surveying our marine frontier

A voyage of discovery is currently underway in open waters off northern Australia by an Australian Government research vessel with 11 marine scientists aboard.

The 21-day survey of marine life is being undertaken under the auspices of the Australian Government's National Environmental Research Program (NERP) Marine Biodiversity Hub, in recognition of the global marine biodiversity significance of northern Australia and the increasing pressures facing this region.

Hub Director, Professor Nic Bax, said the voyage by the Australian Institute of Marine Science (AIMS) vessel RV Solander will produce immediate insights and collect enough data to keep some of the nation's top marine scientists busy for years.

Lead scientist on the Solander, Dr Andrew Heyward, from AIMS, says "this is the first time we've used baited remote underwater video cameras to search for free-swimming species close to the surface in

northern Australia.

"The technology will enable us to find out the type of species, abundance and size of pelagic fish like sharks and tuna that use the open waters in this region."

The cameras are suspended 10 to 40 metres from the surface and were trialled in April this year off Shark Bay by scientists from the University of Western Australia (UWA) and the Zoological Society of London: the video showed numerous species swimming at this depth, including sharks, sea snakes, turtles, wahoo and jacks.

Professor Bax said the unique feature of the RV Solander's voyage was that so many different ways of seeing the marine environment will be combined.

"We will see the shape and form of the seabed by bouncing soundwaves off it. We'll attract what is swimming down there using tasty bait attached to the remote underwater video cameras, and use a towed sled to sample what doesn't move."

Dr Heyward says while it may take some time to process all the data and specimens collected during the voyage, insights into biodiversity will be gained almost immediately.

The varied specialities of scientists aboard; from AIMS, Geoscience Australia, Northern Territory Museum and UWA, will broaden the knowledge obtained from this voyage.

The information gathered will be used to fill gaps in biodiversity knowledge and understand patterns of community assembly, associated physical drivers of marine biodiversity and provide a regional context to these patterns and processes.

The NERP Marine Biodiversity Hub is a national marine research collaboration supporting evidence-based management of Australia's marine environment. It is funded by the Department of Sustainability, Environment, Water, Population and Communities. Hub partners are the AIMS, Charles Darwin University, CSIRO, Geoscience Australia, Museum Victoria, University of Tasmania, and UWA.

## Prawn farmer finalist for prestigious award

The Australian Prawn Farmers Association (APFA) was thrilled to have one of its members chosen as a finalist in this year's Australian Farmer of the Year - Livestock Producer category award.

The prawn farmer Mr. Noel Herbst from the Gold Coast Marine Aquaculture and his wife Elizabeth were flown to Melbourne for a special gala dinner and awards evening.

finalists and while Noel was declared the runner up he felt honoured to be considered for this National award.

Noel Herbst has been in the industry for over 26 years, a pioneer to Australian prawn farming he converted sugar cane growing land to prawn farming and whilst he has faced many challenges along the way he now owns and operates several of the largest farms in the sector.

prawn farming "..... is trade exposed to many imported products but has the potential to play a huge role in meeting the increasing food demands of our growing population."

The Australian Farmer of the Year Awards, is an initiative of the Kondinin Group, and celebrates innovation, sustainability and professionalism of Australia's farmers. Now in its third year, the event promotes a positive image of farmers.

Each award category had three finalists and while Noel was declared the runner up he felt honoured to be considered for this National award.

### CORRECTION

In our September issue in the article "Oyster Frenzy at Albert Park Hotel" we reported that: "Phil Lamb of Spring Bay Seafoods served guests with his oysters" it should have read "with his mussels".

"Phil Lamb of Spring Bay Seafoods served guests with his oysters and described the event as..."

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## Tasmanian seafood at the click of a button

An innovative new concept to market high-value Tasmanian produce direct to Hong Kong has been launched by the Tasmanian Premier, Lara Giddings.

Tasmaniafresh is an online virtual farmers market that showcases only the best Tasmanian products, including vegetables, fruits, red meats, leatherwood honey, salmon, ocean run trout, abalone, rock lobster, truffles, fresh wasabi and a wide range of Tasmanian cheeses and cool climate wines.

Hong Kong consumers will be able to obtain fresh, safe and pure Tasmanian produce direct to their door within 48 hours of picking, at the click

of a button. TasMania and the Tasmaniafresh website are the creation of Tasmanian businessmen David Meredith, based in Hong Kong; John Goodyear, based in Vietnam and Robert Wallace, based in Tasmania.

"This new concept will bring some of the best Tasmanian produce from the land and the sea direct to restaurateurs and discerning customers in Hong Kong," Ms Giddings said.

"As the owners of Hobart's iconic Islington Hotel, David and John have played an important role in developing Tasmania's reputation as a boutique tourist destination.

This new venture is focused on using those strong brand

values to tap into the international demand for quality food that is safe and free of disease.

The Tasmanian brand is based on pure air, clean and abundant water, fertile soils, four distinct seasons and very importantly, freedom from major pests and diseases.

It is these values that are increasingly sought-after across Asia, particularly with the rise of the discerning middle-class.

By creating a virtual market place for Tasmanian products it is also hoped that customers in Hong Kong will be encouraged to visit the state to sample its products first hand and even meet some of the farmers and producers.

## New directors for FRDC

Federal Minister for Agriculture, Fisheries and Forestry, Senator Joe Ludwig, announced the appointment of new directors to the Fisheries Research and Development Corporation (FRDC).

The new directors, along with those re-appointed for a second term, will support the FRDC's vision to plan, invest in and manage fisheries research and development throughout Australia.

The re-appointed directors are, Ms Heather Brayford, Ms Renata Brooks and Mr Brett McCallum, and the newly appointed directors are Dr Bruce Mapstone, Dr Peter O'Brien and Mr David Thomason.

The new board, chaired by the Hon. Harry Woods, offers the knowledge and skills necessary to achieve balance across the range of fisheries research and development issues.

"The Australian Government recognises the importance of the Australian fishing industry, not only to provide world class seafood, but to support regional jobs and boost tourism," Minister Ludwig said.

"Boards work best when they have a wide range of skills and life experience and it was important to get the selections right," Minister Ludwig said.

"Mr Woods and the new board has the expertise to guide the extension of new in-

sights to the fishing industry and the wider community.

The minister said that he looked forward to working with the new board while acknowledging outgoing members Mr Stuart Richey AM, Mr Richard Stevens OAM, Dr Daryl McPhee and Professor Keith Sainsbury for their service to the corporation.

The previous board's term expired on 31 August 2012. The new board was selected under processes established in the Primary Industries and Energy Research and Development Act.

The new board will hold its first meeting on 27 November 2012.

*Continued from page 1*

Queensland seafood could lose its accreditation to be exported".

Mr. Gardener however says he has been assured that other fisheries monitoring programs, such as the long term monitoring program, routine biological and habitat monitoring, logbooks, vessel monitoring, quota monitoring, stock assessments, stock status reporting, performance measurement systems and ecological risk assessments will remain in place, and at this stage no immediate implications are anticipated from the cessation of the observer program.

Despite this assurance he thinks that the issue still needs to be closely monitored.

The QSLA has adopted a conciliatory stance and says it un-

derstands the Government's need to make cutbacks in the recent budget and will work with Fisheries Queensland to try to help it make best use of available resources.

"The QSLA will certainly work positively with the downsized fisheries department to maintain sustainable management and to retain public confidence in that management. Sound fisheries management is in our best interests and we will try to help the department achieve its goals with the resources at its disposal" said Mr. Gardner.

A statement from Fisheries Queensland says that there will be a restructure of the Queensland Boating & Fisheries Patrol intended to build capacity and expertise in priority regional locations. Enforcement of fishing rules is

also very important according to Mr. Gardner.

"A strong and effective network of Boating & Fisheries Patrol officers is absolutely vital in protecting fish stocks and preventing problems like illegal fishing," he said. "Bona fide professional fishermen are aware of problem areas along the coast and will certainly want to work with the department in putting resources to best use."

The Queensland budget has outlined savings of \$31.7 million for the Department of Agriculture, Fisheries & Forestry, the contribution from Fisheries Queensland (FQ) to the savings are \$4.3 million this year. As a result, FQ's staff numbers will be reduced by 60 positions, with a total workforce of 190 people by the end of June 2013.

## IN BRIEF

### A plea for help from the NTSC

The Northern Territory Seafood Council (NTSC) circulated a petition asking for peoples help so as to prevent the closure of Chambers and Finke Bay by the Northern Territory's newly elected Country Liberals Government.

According to the NTSC the closure will impact on the ability of the barramundi fishery to

provide consumers with fresh wild caught barramundi. The Government however thinks that consumers can access either farmed or frozen barramundi.

The NTSC is questioning the science behind the closure and also the lack of transparency regarding the closure. It also has not received any information on how the closure will

benefit the Northern Territory or the recreational fishers.

"The Northern Territory's barramundi stocks are highly sustainable and in pristine condition, so sustainable in fact that the removal of the commercial operators from the Chambers and Finke Bay area would not even be noticed by recreational fishers" said NTSC Chairman Rob Fish.

### Two million native fish for Victoria

The Victorian Coalition Government has stocked more than two million native fish into lakes and rivers to improve recreational fishing opportunities across Victoria.

"Most of these fish were released as fingerlings and will take three to five years to reach legal minimum size, depending on the species.

"However, anglers won't need to wait that long because there are already productive freshwater fisheries and some developing ones.

"The extensive stocking of Nagambie Lakes is beginning to yield results with legal size golden perch caught last summer by local club anglers. More than 900,000 native fish have been stocked into the Nagambie Lakes since 2009.

"Stockings of Australian bass in Gippsland are also showing encouraging signs with catches of fish in Blue Rock Lake, the Macalister River and Lake Glenmaggie last summer.

"Lake Eildon has a long history of Murray cod stocking since the 1990s so anglers don't even have to wait for these million fish to grow. Several giant cod measuring more than one metre have been landed and the lake has a growing reputation that should only improve when these recently stocked fish reach size."

## More rock lobster for recreational fishers

Recreational fishers in Western Australia will be able to take more western rock lobster in the West Coast Region this season, with the daily bag limit rising from six to eight per person. The limit has been increased to help recreational fishers get closer to reaching their share of the rock lobster catch.

The West Coast Region runs from Black Point, east of Augusta, to the Zuytdorp Cliffs, north of Kalbarri.

Each season the recreational sector is allocated a five per cent share of the sustainable harvest level set for western rock lobster, with commercial fishers allocated ninety five per cent. But in the past five years

recreational fishers have been taking less than three per cent. To boost their share of the take, recreational fishers have been allocated a total catch of 322 tonnes for the 2012-13 season, up from 290 tonnes last season.

As well as the higher bag limit, the number of licensed fishers able to operate from a boat will increase from two to three in the West Coast Region. This means the boat possession limit will rise to 24 in that region, with three licensed fishers able to catch eight rock lobsters each.

The number of pots that may be pulled per boat trip has also risen in the West Coast Region - from four to six - when there are three or more licensed fish-

ers on board.

Another change is a decrease in the escape gap size on pots from 55 mm to 54 mm. Escape gaps are required in all regions except the North Coast Region and the part of the Gascoyne Coast Region that is north of North West Cape.

The recreational rock lobster fishing season runs from November 15, 2012, to June 30, 2013.

With the previous ban lifted, licensed fishers will now be allowed to dive for rock lobsters at the Abrolhos Islands. The season there runs from March 15, 2013, to June 30, 2013.

### Bartley: wind back unnecessary regulations

The newly elected President of the Queensland Aquaculture Industries Federation is the Condabilla fish farmer Rob Bartley. Mr Bartley was unanimously elected and replaces Dr Trevor Anderson.

Farmed seafood in Queensland

has been undertaken for the past twenty years and is worth over \$100 million annually. This figure is significantly lower than other states.

Currently Queensland farms barramundi, crayfish, whiting scallops, Murray Cod, perch and prawns. Mr. Bartley farms

Murray cod and silver and jade perch.

A priority for Mr. Bartley is to convince Queensland's Newman Government to wind back unnecessary regulations that place heavy financial burdens on farmers.

## Invest in food boom

Australia should be investing in food with commercial fishing and aquaculture playing a major role. That is the opinion of Dr. Patrick Hone, scientist, keen fisherman and Executive Director of Fisheries Research and Development Corporation for the past fifteen years.



Dr. Patrick Hone urging Australia to invest in food beyond the mining boom

Speaking at a House of Representatives Agriculture, Resources, Fisheries and Forestry Committee hearing into the role of science for fishing and aquaculture Dr Hone told MPs that we should be investing now for a food boom beyond the mining boom.

With Australia having the third largest exclusive economic zone in the world, he is very optimistic for its blue economy. Australia's economic zone is the 13.6 million square miles of internationally sanctioned fishing zone which reaches into the Indian and Pacific oceans and stretches from Papua New Guinea in the North to Antarctica in the South.

Despite its size however this

fishing zone is low in fish numbers due to biophysical characteristics and low level of nutrients in the water. Despite this we are one of the most diverse biologically countries in the world.

What we lack in numbers we more than make up in quality by producing high valued species such as abalone and rock lobster.

According to Dr. Hone there is a plethora of unfounded comments about Australia's fisheries and the status of stocks and only one in four Australians believe that the seafood industry is sustain-

able despite our management of them being amongst the top five in the world.

Many people don't know that the most traded animal protein in the world is fish and is also the fastest and largest growing food protein industry worldwide.

Australia has the world's largest abalone fishery and produces 50 per cent of the world's abalone, we also produce 30 per cent of the world's spiny rock lobster. Our wild catch and aquaculture industry has a combined gross production value of \$2.1 billion, of which aquaculture provides around 40 per cent. Our exports are currently worth an estimated \$1.2 billion.

With global seafood consumption increasing at about 2.5 per cent per annum FRDC estimates that by 2050 the quantity of seafood that will be required will be double the present tonnage and that by 2015 however aquaculture is expected to overtake wild catch fisheries as the primary source of fish protein for human consumption.

## \$6.8m shark mitigation to protect WA beachgoers

The Western Australian Premier, Colin Barnett and his Fisheries Minister, Norman Moore announced a \$6.85 million package of new shark mitigation strategies aimed at reducing the risk of shark attacks against Western Australian beachgoers.

Mr Barnett said the new measures were the result of extensive consultation and research and followed an unprecedented five fatal shark attacks within 12 months.

**The measures include:** \$2million for a new service to allow the Department of Fisheries to track, catch and, if necessary, destroy sharks

identified in close proximity to beachgoers, including setting drum lines if a danger is posed, \$200,000 for a feasibility study and trial of a shark enclosure in conjunction with local government, \$2million to continue shark tagging programs, including the use of real-time GPS tracking systems, \$2million over four years for an applied research fund, overseen by the Chief Scientist, \$500,000 for Surf Lifesaving WA to purchase jet skis to bolster beach safety, \$150,000 for additional community awareness programs, including a smartphone app.

The new funding is on top of the \$13.65million shark mitigation package announced by

the State Government last year. "These new measures will not only help us to understand the behaviour of sharks but also offer beachgoers greater protection and confidence as we head into summer," the Premier said.

Mr Moore said the State Government had reviewed the circumstances under which an order may be given to take a white shark posing an imminent threat.

"Previously the orders were used in response to an attack, but now proactive action will be taken if a large white shark presents imminent threat to people," Mr Moore said.

## WAFIC rejects environmental lobby claims

Claims by several environmental lobby groups that WA's South West gillnet fisheries are a risk to endangered species have been rejected by the Western Australian Fishing Industry Council (WAFIC).

WAFIC Chief Executive Officer, Mark Tucek said the fisheries in question have recently been assessed as not posing an unacceptable risk to other species and have also been reapproved for export by Federal Government environmen-

tal authorities. "It is very disappointing that a couple of environmental lobby groups have raised the issue in such an alarmist way," Mr Tucek said.

"The Western Australian fishing industry is highly regulated, extremely professional and very proud of the work it continues to do to ensure local fisheries are sustainably managed."

"We understand that lobby groups such as the Australian Marine Conservation Society

have their own theories and agenda, but making emotive accusations via the media is clearly not the best way to have a rational discussion about such an important issue."

"WAFIC and its members welcome open dialogue with all of its stakeholders, including environmental lobby groups, and hope that our co-operation continues to be reciprocated and we are all able to further the enviable reputation WA's professional fishing sector has already earned."



