

# Western Australia's Seafood industry awards



Above: Seafood Industry Producer Joint Award Winners-L-R WAFIC Chairman Kim Colero with Award Winner, John Hutton of Marine Produce Australia, Award Winner, Clayton Nelson of One Sea Pty Ltd and Award sponsor, Peter Hammond of Slater Bouts. Centre left: Icon Award, David Carter accepting the Michael Kailis Seafood Industry Icon Award from Stephen Hood of MG Kailis Group. Centre right: Young Achievers, Peter Manifis, Young Achiever Award winner with WAFIC's Chairman Kim Colero. Bottom left: Tony Bart, Challenger TAFE accepting the environment award from Felicity Horn, Board director of OceanWatch. Bottom right: David Carter from Austral Fisheries accepting the environment award from Felicity Horn, Board director of OceanWatch.



The 2011 WA Seafood Industry Awards were announced at a WA Fishing Industry Council (WAFIC) hosted sun-downer at the Swan Yacht Club in East Fremantle on Friday 19th of August.

The Awards, are a recognition of Western Australia's seafood industry achievements and excellence. The event was opened by the Hon Ken Baston, Member for Mining and Pastoral, on the behalf of Fisheries Minister, Norman Moore.

WAFIC's Chairman, Kim Colero, said, "This is an important event in the seafood industry calendar and an opportunity to celebrate and acknowledge our industry's achievements".

The night's seafood was donated by: Blue Lagoon Mussels, Cone Bay Barramundi, Fremantle Octopus Group, Lerner's Oyster Supplies, Fremantle Sardines Co. Norwest Seafoods, Ricciardi Seafoods, Challenger Institute of Technology.

The following Awards were presented: **Seafood Restaurant Award** Awarded to Cicereellos. **Seafood Business Award** Awarded to Indian Ocean Rock Lobster. **Seafood Training Award** Awarded to WA Aquaculture Pty Ltd. **Environment Award** Awarded to (Joint Winners) Austral Fisheries and Challenger Institute of Technology. **Seafood Industry Promotion Award** Awarded to the Fishing School. **Young Achievers Award** Awarded to Peter Manifis. **Research and Development Award** Awarded to Catalano's Seafood Secrets. **Seafood Industry Producer Award** Awarded to (Joint Winners) One Sea Pty Ltd and Marine Produce Australia. **Michael Kailis Seafood Industry Icon Award** Awarded to David Carter.

Commendations were also given to: Aquarium Seafood Chinese Restaurant, Seafood Experience Australia, Rhys Arango of Austral Fisheries and Ed Lawler of Peak Sportfishing Adventures and the Fremantle Octopus Group.

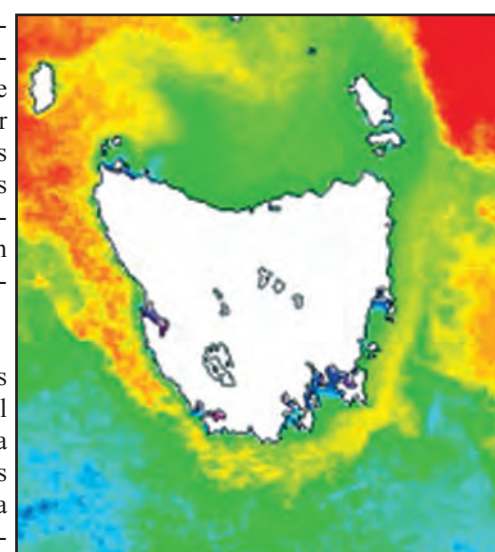
## Photo of the month



From left to right Andonis Yotis, Tom Mellas and Fanos Konstandaras otherwise known as the "Three Legends" were only too happy to display their friendship and good humour to the Seafood News camera.

## Trialling ocean temperature forecasts for fish farms

Marine scientists are trialling the first near-shore water temperature forecasts to assist Australia's aquaculture farm managers contending with rising ocean temperatures.



Near-shore water temperature forecasts are being developed to assist Australia's aquaculture farm managers contend with rising ocean temperatures.

While land farmers have used seasonal forecasting for nearly a decade, marine farmers in south-east Australia have sought the technology for a region identified as a climate change hotspot, with rates of ocean warming up to four times the global average.

Strategy for Primary Industries) Conference 2011.

CSIRO Climate Adaptation Flagship scientist, Dr Alistair Hobday, said the project, funded through the Fisheries Research and Development Corporation, is a response to requests by Tasmania's four major salmon companies for short-term ocean forecasts for their farm sites.

"Marine farms in this region, particularly south-east Tasmania, want to use all available resources to ensure proper planning and response measures are in place to combat against the warmer summer months which can have adverse effects on fish performance," Dr Hobday said.

"While adaptation to long-term change is seen as important by the sector, dealing with climate variability exacerbated by ongoing climate change is a more immediate need.

"Our objective is to provide marine farmers with forecasts at their salmon farming sites up to four months ahead. This will enable management to consider a number of responses

that will help maintain industry profitability in an uncertain environment. It should also help this valuable industry to come to terms with long-term climate change and begin formulating adaptation strategies."

Valued at \$380 million annually, salmon production is Australia's major seafood industry. The work will be detailed in Melbourne during the CCRSPI (National Climate Change Research Strategy for Primary Industries) Conference 2011.

The trials began in September last year, with forecasts provided to Tasmania's four major salmon farmers each month. Historical data back to 1990 and a seasonal ocean-atmosphere model developed by the Bureau of Meteorology are being used in the predictions.

An associated cost-benefit analysis of the predictions applied to each site also will be generated. The project involves trialling advanced statistical techniques to determine how well scientists can resolve the variations at the different time scales.

Dr Hobday said warm summers can significantly impact farm production through an increase in operational expenses and direct impacts on salmon, while cool winters slow growth in salmon.

He said validation of the forecasts using historical data is improving their accuracy and illustrating the likely benefits to the industry.

# SEAFOOD NEWS

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F S A A  
BREAKFAST

Who was  
Robert  
Ladlow?

QSI  
NOT HAPPY  
WITH  
RESERVE SIZE



Marisa

NTSC  
AWARDS

# The big three

## Tassal, Huon, Petuna, in joint \$30 million venture

The West Coast Council, the Tasmanian Government and the state's three major salmonid companies Tassal, Huon and Petuna are exploring the potential to grow the industry in Tasmania's Macquarie Harbour and the surrounding area.

The Tasmanian Premier Ms. Lara Giddings has welcomed the announcement and said the planned \$30 million joint venture would provide a welcome boost to the West Coast community and the wider economy.

"The Tasmanian Government will continue to work closely with the salmon industry to help facilitate this project" said Premier Giddings.

"This is the sort of announcement that can help to rebuild confidence in the wider Tasmanian economy" said Ms. Giddings. Recently the Premier had visited a number of businesses on the North West coast which she said "are thriving thanks to innovation and good-old-fashioned hard work".

The proposal will require an amendment to the Macquarie Harbour Marine Farming



Development Plan. An Environmental Impact Statement is being prepared to accompany the draft amendment. Once finalised, the EIS and the draft amendment will be forwarded to the Marine Farming Planning Review Panel as soon as practical for review. If the Panel considers that the draft amendment and EIS meet the requirements of the Marine Farming Planning Act 1995, it will recommend to the

Minister that the documents be released for a statutory period of public exhibition and comment. If the proposal proceeds, there is an opportunity to investigate the development of a land-based aquaculture hub, to service the marine farm lease expansion. An aquaculture hub is likely to be located away from the town centre, near where Petuna currently operate their land base.

There is significant unfulfilled demand for salmon and trout in the Australian domestic market, which not only presents a great opportunity for Tasmania's salmon and trout industry, but also for the West Coast Council, which is looking for investment for the region.

"It is great to see demand for our salmon is growing, which in turn is driving these expansion plans in Macquarie Harbour" Ms. Giddings said.

Mr Mark Ryan, Tassal's Chief executive, said that the earliest date for fish to be in the water would be July 2012 with two million fish produced. Fish would be transported to Petuna at Devonport rather than to Tassal's facilities at Dover, Margate or Huonville.

An industry open day was held in Strahan in May 2011 to provide the opportunity for the industry to detail its plans and a forum for west coast residents and users of the area to provide their feedback. On-water tours of the existing marine farms were provided and an estimated 300 people attended on the day.

## Bluefin tuna quota

A special meeting of the Commission for the Conservation of Southern Bluefin Tuna (CCSBT) held in Sydney at the end of August was to decide the fishing quotas for this species.

Three years ago the Australian Government reduced the fishing quota of bluefin tuna by 23.7% for the 2010-11 season. The industry is now hoping to see an increase of the quota. The CCSBT, which conducts its own scientific assessments, refuses to make the findings publicly available until quota decisions have been made.

Greenpeace and the Australian Marine Conservation Society, AMCS, are calling on

the CCSBT to immediately publish its scientific findings and to impose a zero catch quota on southern bluefin tuna until stocks have recovered to at least 20% of their original spawning. Currently stocks are approximately 5% of their original spawning stock biomass, since industrial fishing began in the 1940s.

Advice from the Australian Government's Threatened Species Scientific Committee, states the only way for the species to recover to 20% of its original population within reasonable timeframes, as demanded by Australian fisheries principles, is to stop fishing immediately.

Continued on page 5





# QSI A not happy with proposed reserve size

“It forces more seafood to be imported, exports more jobs and weakens Australia’s food security”

The Queensland Seafood Industry Association (QSI A) is disappointed at the large size of the proposed marine reserves for the North Region, particularly in Queensland waters in the Gulf of Carpentaria.

The proposed networks of marine reserves are in Commonwealth waters which start 5.5 kilometres off the coast. The proposed reserves in the north-west region cover an area of approximately 377 296km<sup>2</sup> and those in the north cover 121 723km<sup>2</sup>.

The north region extends from as far west as the Northern Territory-Western Australian border to the Gulf of Carpentaria, Arafura Sea and the Timor Sea and the north-west region extends from Kalbarri, south of Shark Bay in Western Australia to the Western Australian - Northern Territory border.

“Fishing bans in these large proposed reserves would simply mean more foreign seafood being imported and more Australian jobs exported, QSI A President Michael Gardner.

The release of the North & North West Marine Bioregional Plans by Federal Environment Minister Tony Burke is the start of a 90-day consultation period. “We extended the 60 day consultation period to 90 days to ensure people have every opportunity to provide feedback. The feedback and input the Government receives will assist in finalising the proposal for a new marine reserves network and bioregional plan for the north and north-west” said Mr. Burke.

Mr. Gardner however said that “during this



Mr. Tony Burke, Federal Minister for Sustainability, Environment, Water, Population and Communities has released the Draft North and North-west Marine Plans.

period, the QSI A will undertake a comprehensive review of the draft plan and provide advice to the Government on alternative options that minimise impacts on the fishing industry and the regional communities they support.”

Mr Burke said the Government had worked with environment groups, the fishing industry, recreational fishing groups and other marine users in the development of draft bioregional

plans and a proposed marine reserves networks for the north and north-west.

To Mr. Gardner and the QSI A, it appears that the Government has targeted a number of fisheries they intend to shut down, and are doing so through the marine planning process while not recognising how well the QSI A has managed its fisheries.

“These include fisheries assessed as sustain-

able by fisheries managers; in fact, even assessed as sustainable by the Environment Department. Yet this same Department is imposing these large scale marine parks and exclude these fisheries from multiple use areas said Mr. Gardner.

The QSI A believes that it is possible to have zones that preserve biodiversity and are ecologically sound while at the same time permit low risk sustainable fishing practices.

Officers from the Department of Sustainability, Environment, Water Population and Communities will be visiting coastal centres throughout the North and North-west regions in the coming weeks to hold information sessions and meet with representatives of various industries and stakeholder groups.

The first public information session will be in Broome on Thursday 25 August and consultation closes on 28 November 2011.

At the same time Mr. Gardner said that they too will be working closely with their members and other sectors of the fishing industry to achieve the best outcomes from this planning process. They will also be working with the Government to ensure these issues are “front and centre” in the final design of the marine park.”

However, Mr. Gardner said “we should not lose sight of the fact that every time the Federal Government closes another area to fishing, it forces more seafood to be imported, exports more jobs and weakens Australia’s food security”.

## In brief

### Victorian rainbow trout equal to Australia’s best

Trout produced from the Department of Primary Industries’ freshwater hatchery at Snobs Creek are the equal of their Tasmanian cousins.

Some anglers have historically questioned the genetic integrity of Victorian rainbow trout compared to their interstate counter-

parts, however new findings dispel that myth once and for all.

Acting Fisheries Victoria Executive Director Jon Presser said new research funded by recreational fishing licence fees showed Victorian trout grew and thrived just as well as trout in Tasmania.



### With \$33.3m profit, Tassal in good position to grow

Tassal’s Chief executive Mr. Mark Ryan said that the company has now completed three years of significant investment in infrastructure, and that its very successful farming program has delivered very strong growth in fish and harvest size over the past 12 months.

He said the company had continued its retail

strategy with export sales improving 94 per cent during the year.

Tassal’s live fish focus on sustainable growing practices and world class infrastructure now in place, allows it to grow and produce attractive returns for its shareholders. It announced a \$33.3 million profit, after tax for 2011, and a dividend of two cents a share.



### Good catches of King George whiting

The forecast for King George whiting in Port Phillip Bay is for good catches in 2012 and moderating over the next two to three years.

Fisheries scientists can forecast the likely performance of the fishery strength based on

the number of King George whiting larvae that settle in Port Phillip Bay each year. This annual settlement determines the size of the juvenile King George whiting population that will grow up in the bay and enter the fishery in years to come.



### The weight of 100,000 horses CSIRO report on orange roughy

Australia’s orange roughy stocks are managed in five zones in southern Australia with targeted fishing permitted in only one of the zones.

The CSIRO has released a report into the state of the eastern orange roughy stock where no targeted fishing is permitted. The report has found that stocks are rebuilding in this area and that between 2006 and 2010 there was an increase of 7,400 tonnes out of a total of 48,000 tonnes in the total zone. This

is equivalent to the weight of 100,000 horses.

Simon Boag, the South East Trawl Fishing Industry Association’s CEO said, “This report comes as no surprise to the fishing industry. Although roughy was overfished, very strong fisheries management legislation in Australia means that the fishery is rebuilding well. Australian fisheries are recognised as the best managed in the world. To make a sustainable choice consumers should ask for Australian caught fish”.

## Who was Robert Ladlow?

The following was read on the night of the awards

Robert Ladlow was a professional fisherman in the Northern Territory who prided himself on being good at what he did, and he was.

He would get quite upset when politicians, public servants and single issue lobby groups denigrated his industry and his fellow fishermen – and he had every right to be.

He was a businessman who had a dream to own his own vessel and create interstate markets for his products from NT waters when very few existed at the time, and he succeeded.

He could also be quite a larrikin, and he enjoyed that.

He had a great sense of humour, loved life, and had one of the most infectious laughs possible, and he laughed a lot.

Robert loved and was proud of his family, wife Leanne, son Daniel, and daughters Cara and Naomi, and he had every reason to be.

He was also a leader, but he never really understood or accepted that.

He basically thought of himself as a “barefoot fisherman” with limited education who went to sea fulltime working in the fishing industry off the South Australian coast when he was only sixteen. It was a life he loved. His boss at the time, Peter Von Stanke, recognised his potential and encouraged and helped him to achieve his Skippers ticket at age eighteen – making him at that time one of the youngest fully qualified fishing skippers in South Australia.

Robert and Leanne came to the Northern Territory seeking their future in 1985, after he’d spent nine years fishing across the waters off South Australia. A chance meeting with a man in the bar at the Parap Hotel soon after arriving changed his life. He was offered a job on the fishing vessel Patience chasing shark and grey mackerel in deep water off the coast

of Arnhem Land. Within a year he’d negotiated to purchase the Patience - and he and Leanne created their company Tropical Fisheries.

Over his 31 year fishing career, he literally covered hundreds of thousands of nautical miles of sea.

Robert knew that for a fishery to achieve long term sustainability, not only the management regime had to be right, but also that fishermen had to actively participate in that regime and the development of its regulations. Despite being a full-time fisherman, he managed to find time to do just that, becoming the inaugural Chairman of the NT Shark Fishermen’s Association in the late 1980s, a position he held until he retired due to ill health in late 2004.

He also was passionate about the need for all fishermen to stand together for the good of the Northern Territory industry. As a board member of the NT Fishing Industry Council he worked tirelessly behind the scenes to achieve that – and people listened to him when he spoke, both at industry and government levels.

When the peak body decided in the 1990s to embrace the aquaculture and trader/processor sectors of the industry under the banner of the Northern Territory Seafood Council, Robert was a strong supporter, serving as its Vice Chairman for several years.

An advocate of sustainability well before it became a fashionable buzz word in the 1990s, Robert also recognised the value, and supported the appropriate delivery, of education and training to industry participants towards achieving that goal.

The seafood industry award that now bears his name is a fitting testament to that belief.

Robert Ladlow died in Darwin of cancer on 4 April 2005 at the age of 48.

He never really saw himself as a leader – but he certainly was.

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### Bluefin tuna quota

As was reported on ABC1 Lateline, members of the commission are aware of the difficulty of turning that historical low around. “Even in the absence of fishing, the stock would not recover to our agreed interim rebuilding target of 20 per cent by the year 2020,” said Phillip Glyde, who leads Australia’s delegation.

In addition, with individual bluefin recorded as fetching over \$300,000 in Japanese fish mar-

kets, conservation groups fear that pressure from the industry is likely to influence the catch quotas for the 2012 and 2013 fishing seasons.

Australia exports about 10,000 metric tons of bluefin worth approximately A\$200million, almost all of it from penned stock.

The CCSBT is made up of Japan, New Zealand, Australia, South Korea, Indonesia and Taiwan. Their final quota decision will be made at its annual meeting in October 2011 in Indonesia.

## Salmonids most valuable fisheries product in 2009-10

The value of salmonids production increased by 13 per cent to \$369.1 million in 2009-10, to surpass rock lobster as Australia’s highest earning fisheries product, according to Australian fisheries statistics 2010, released by ABARES (Australian Bureau of Agricultural and Resource Economics and Sciences).

Australian salmonids production predominantly consists of trout and Atlantic salmon.

ABARES acting Deputy Executive Director, Terry Sheales, said the higher value for salmonids was underpinned by higher production in the aquaculture sector, more than 95 per cent of which is in Tasmania.

“Despite higher earnings from the production of salmonids and prawns, the gross value of Australian fisheries production fell by 2 per cent to \$2.18 billion in 2009-10,” Dr Sheales said.

The decrease was mainly a result of lower earnings from the wild-catch sector, which fell by 3 per cent, while earnings from aquaculture production remained roughly stable.

Australian fisheries production, in volume terms, increased by 2 per cent in 2009-10, however lower export prices for many fisheries products resulted in the gross value of production falling in the year.”

Export earnings in 2009-10 were influenced by the appreciation of the Australian dollar against several major currencies – 18 per cent against the US dollar, and by 8 per cent against the Japanese yen – which resulted in Australian producers receiving a lower price for their exports.

In 2009-10, the value of Australian fisheries exports decreased by 18 per cent to \$1.2 billion, with rock lobster the most valuable fisheries export in the year (valued at \$400 million), followed by pearls (\$244 million), abalone (\$216 million), tuna (\$118 million) and prawns (\$61 million).

Hong Kong and Japan remained the main export markets for Australian fisheries exports in 2009-10. Other major export markets include the United States, China and Singapore.

The value of Australian imports of fisheries products declined by 11 per cent to \$1.5 billion in 2009-10, mostly because of lower import values of pearls.

## 13FISH a winner in the fight against fish crime

Since the inception of the 24-hour reporting line for illegal fishing activity, 13FISH, in 2003 almost 15,000 calls have been recorded from all over Victoria.

“These calls have led to the prosecution of, or issuing of on-the-spot fines to nearly 1,100 individuals,” said Fisheries Victoria Executive Director, Anthony Hurst. As a result of one call, fisheries officers were able to plan and conduct an operation that led to the arrest of three men for illegally using a mesh net to take 832 fish. 709 were undersize. The men pleaded guilty and were ordered to pay \$30,000 including fines and compensation.

The Victorian Government has committed \$500,000 (up from \$300,000) to continue and enhance this program to support the future of recreational and commercial fishing in

Victorian waters and dependent businesses.

13FISH provides the community with an opportunity to help protect fisheries resources and is a key part of Victoria’s fisheries compliance program. This comprises community engagement and education, high profile (uniform) and plain-clothes Fisheries Officer patrols, intelligence collection and targeted investigations.

These are all underpinned by significant statutory penalties, gaol sentences, forfeiture and enhanced officer powers.

Manager of Strategic Intelligence in Fisheries Victoria, Ian Parks said the reporting line provided a single point of contact for the public to report fisheries offences as well as provide valuable intelligence.

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# NTSC AWARDS

The NT Seafood Ball and Awards held on Saturday 6th August 2011 at the Holiday Inn, Darwin Esplanade, was from all accounts, a very memorable event.

Mr Robert Ladlow. The scholarship was awarded to Mr Will Bowman, who is using the scholarship to participate in the 2011 National Seafood Industry Leadership Program.

Celebrating the event, were over one hundred and eighty members of the Northern Territory's seafood industry and related industries, together with the Minister for Primary Industry, Fisheries and Resources Mr. Kon Vatskalis, Dr Chris Burns MLA, Minister for Education and Training, Senator Trish Crossin, Senator Nigel Scullion, Leader of the Opposition Mr Terry Mills and Deputy Leader of the Opposition Kezia Purick, to celebrate

Guests at the formal black suit and tie dinner were treated to an all Australian line up of seafood that including oysters, pearl meat, mud crab, banana prawns, tiger prawns, calamari, saddletail snapper, and barramundi.

All seafood was generously provided by the industry. Austop Pty Ltd, Australia Bay Seafoods, Barramundi Licensee Committee, Darwin Fish Market, Northern Prawn Fishery Industry Pty Ltd, NT Mud Crab Licensee Committee, Paspaley Pearls, WA Seafood Exporters.

### AWARD WINNERS

Robert Ladlow Industry Development Scholarship Winner: Will Bowman



At the Northern Territory's seafood industry award and Seafood Ball night held in Darwin winners of the different categories hold up their awards

**Seafood Restaurant Award**  
Sponsor: Northern Territory Seafood Council  
Winner: Saffron Restaurant

**Sponsor: Northern Territory Government Department of Resources – Fisheries Division**  
Winner: Dan Richards

**FRDC PROJECT 2009/216 STEERING COMMITTEE**

**Seafood Promotion Award**  
Sponsor: Fisheries Research and Development Corporation  
Highly Recommended: Indo Pacific Marine

**Environment Award:**  
Sponsor: Darwin Port Corporation  
Winner: Bruce Davey, Wildcard Wildcaught Pty Ltd

**Seafood Training Award**  
Sponsor: Northern Territory Seafood Council  
Highly Recommended: Northern Territory Government Department of Resources – Fisheries Division  
Indigenous Development Unit (DoR)

**Research and Development Award**  
Sponsor: GDF SUEZ Bonaparte  
Winner: "Tracking the impacts on seafood consumption at dining venues arising from the Northern Territory's seafood labelling laws"

**Seafood Icon Award**  
Sponsor: Northern Territory Seafood Council  
Winner: Horst Fischer

**Young Achiever Award**

# Drop in use of imported product



Three years ago the NT Government put in place licence conditions under the Fisheries Act, that required fish retailers serving imported seafood for public consumption to clearly identify to the consumer that the product was imported.

This was the first time that such a law had been put in place in Australia. The Northern Territory (NT) was the first Australian jurisdiction to implement such laws so far along the supply chain. In all other Australian jurisdictions seafood labelling laws cease at the back door of food outlets, with consumers unable to identify country of origin of the product.

After sixteen months an assessment is being made of the impacts the laws have had on those involved in the serving of, and the consuming of seafood in the NT and whether the labelling laws had led to changes in seafood purchasing behaviour at a food supply level, as well as with consumers.

The information obtained through the assessment will be used to specifically assist the NT seafood industry and NTG to assess the impacts of the current labelling laws, and to provide information to other Australian jurisdictions who may be considering a similar approach to labelling

The assessment involved face-to-face surveys of two specific groups; Food Service Sector Venues (pubs/clubs, cafes/restaurants and takeaways) and Consumers. This was achieved through five waves of surveys over a 12 month period, and took into

account Darwin's distinct seasonal activity based around the tourism industry and local fishing fleet activity.

The laws are generally supported by both the food service sector and consumers, although there was a degree of confusion as to what the labelling laws involved, and a general lack of awareness that the legislation was in place.

The survey showed that the source of seafood has not changed dramatically as a result of the labelling laws, but there has been a drop in the use of imported product provided by seafood wholesale suppliers to fish retailers. Labelling laws influence consumer choice, and it was rated as a key decision factor. After freshness, country of origin is the second most influential factor for consumers when choosing seafood for a meal.

The labelling laws do not stipulate that all seafood should be labelled, causing a degree of confusion, as to what the labelling laws involved. To overcome the confusion to tourists and the transient population of the Northern Territory there is a need for an ongoing education programme. A possible solution would be to legislate that all product is labelled as Australian or imported, thereby simplifying the education process for consumers.

Although general awareness was low, 82% of respondents indicated that an understanding of the NT Seafood Labelling laws would significantly influence their choice of seafood purchase. This reiterates the value of having labelling laws clearly and consistently detailed at the point of sale.

## FSAA breakfast and seafood



L to R. Mr Roy Palmer receiving a moment of appreciation from FSAA Chairman Mr. Lindsay Yoemans and Mr. Peter Haycroft receiving his moment of appreciation from Mr. Vince Crawley, Managing Director of Business Solutions at the William Angliss Institute Restaurant.

At the recent Foodservice Suppliers Association Australia, (FSAA), Breakfast Forum held at the William Angliss Institute Restaurant in Melbourne, guest speakers were, Mr. Roy Palmer, and Mr. Peter Haycroft.

Both speakers spoke about seafood from their respective positions.

Peter as the Executive Chef of the Melbourne Cricket Ground Culinary Centre and Roy as the Chief Executive Officer of Seafood Experience Australia.

Mr. Haycroft has more than twenty five years experience in kitchens and has worked at some of the world's premier hotel kitchens such as the Hyatt, The Accor and The Ritz Hotel in London. Today he is the driving force behind the food philosophy of Epicure, one of Australia's leading catering companies.

His speech "Catering at Australia's Leading Sports Venue" was an insight into what constitutes a leading catering company. The use of imported seafood is not permitted at Epicure. They have chosen to use local seafood and support local industry because of the shorter distances the seafood has to travel in comparison to imported seafood. It is also to ensure the product complies with local food laws, that the seafood is not from polluted waters or from endangered or over-fished stock, and that it does not exploit workers in underprivileged countries.

Products which they have chosen to use and the reasons why:

Epicure has chosen to support all Australian aquaculture with the exception of blue fin Tuna. **Spencer Gulf Prawns** because it is at the forefront of fisheries management in Australia that is achieving an ecologically sustainable industry. **Yarra Valley Salmon** whose caviar they say is the highest quality salmon roe produced in Australia. **Harvey Bay Scallops**, considered to be the highest valued scallops in the world due to their appearance, texture and flavour. **Lakes Entrance flathead** because it is an excellent eating fish and has been classified as a sustainable species by the Australian Marine Conservation Society. **Spring Bay mussels** which are consistently large, beautiful and

clean with a clean water taste, so you can taste nothing but the meat. **Huon Salmon** who are striving to improve raw product quality and who produce disease free salmon. **Goulburn River Trout** from Victoria's High Country ideally suited for farming trout.

Mr. Palmer on the other hand whose speech was titled "Seafood Facts - Not Just opinion" gave a more rounded picture of the Australian seafood industry, and the future challenges it faces.

Seafood according to Mr. Palmer is the world's largest traded food commodity, employing over forty-five million people worldwide, is the most environmentally sustainable protein food on the planet and is one of the very few "wild" products that we eat.

World fish production is on the increase and aquaculture is leading the way. According to figures from the FAO, in a period of sixty years the production of farmed seafood has risen from twenty million tonnes in 1950 to more than one hundred and forty million tonnes in 2010. Aquaculture, it is said, will determine the future supply of seafood.

Some of the shortfalls and challenges that Mr. Palmer sees facing the Australian seafood industry paint a very bleak future.

Some threats which he pointed out were: an increase in population growth and coastal development associated with lifestyle and tourism, high fuel costs, fertilizer, pesticide and wastes from the agriculture industry seeping into the seas.

The industry is stuck in the past with fishermen not trained as business people whose concept of doing business ends at the end of the wharf.

Mr. Palmer laments the lack of a training culture within the industry, the increase of regulations, issues with recreational fishing, eco tourism and Non Government Organisations.

The Foodservice Suppliers Association Australia has been holding such events for the past three years and are always fully booked. Such events provide opportunities for the associations members to network with industry colleagues and keep abreast with events happening within the industry. Guest speakers are usually experts in their field.

## Marisa's Recipes

www.allthingsicilianandmore.blogspot.com



### GRILLED CALAMARI CALAMARI 'NTA BRACI (Sicilian) CALAMARI ALLA BRACE (Italian)



Both calamari and cuttlefish (seppie) are very popular with Sicilians. Calamari is the Italian word for squid and it refers to those species of squid with long side fins; those with relatively shorter side fins are seppie (cuttlefish). In Australia the two species are often sold interchangeably.

Cuttlefish is usually braised and is favoured for making black ink sauces. As for squid, it is cooked and eaten in many ways, including raw but probably my favourite way of cooking squid is alla brace (grilled over hot coals); my gas fuelled Baby Webber does a good job too.

I prefer to grill squid on high heat for a short time; Italians (includes Sicilians) generally prefer to cook it on medium-low heat for longer. When you cook it for a short time, the squid may still look a little shiny, but the residual heat completes the cooking and the flesh will turn opaque but remain moist.

I generally buy small to medium sized squid (anything bigger than 400g each I consider to be large squid)

### INGREDIENTS AND PROCESSES

Season the squid with a fine sprinkling of salt and leave it to rest for about 5 minutes. Baste the squid with a little extra virgin olive oil; for extra flavour, use a strong sprig of rosemary or oregano as a brush. Brush a little oil on the metal grill before cooking the squid and grill the squid for 4-8 minutes on each side. This will depend on the size of the squid and how you like it. Place them on a large serving platter and rest it for about 3-5 minutes before covering it with a little dressing.

### SALMORIGANO

A simple, Sicilian dressing is salmorigano. Mix together some extra virgin olive oil, lemon juice, a little dried oregano (it is stronger tasting than fresh), some finely cut flat leaf parsley and some salt and pepper to taste. Some also add a clove of finely chopped garlic.

### Improving their seafood knowledge



Every couple of years Mr. Nick Ruello (far left) and Judith Woods conduct their customised three day Seafood School for Simplot/John West technical staff at their Chifley Park facility. This helps to improve the staff's knowledge about seafood technology and processing. Seafood News caught up with the group on a cold Melbourne morning at the Melbourne Seafood Centre.

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