

Study finds eightbar grouper can live fifty years

Researchers from the Western Australian Department of Fisheries have found that the eightbar grouper (*Hyporthodus octofasciatus*) can live to fifty years, grow to 1.5 meters in length and weigh up to 65 kilograms.

Recreational and commercial fishers donated hundreds of fish frames for scientists to examine, making the study possible.

The eightbar grouper lives, 200 to 600 metres deep in underwater terrain such as the Perth Canyon.

In recent years this species has become increasingly popular with recreational fishers.



If one were to take a snapshot of the Australian seafood industry one would find a magnitude of peoples from different parts of the world. In the past there were not many people from India and the subcontinent, but today however they are an integral part of it. Most of the workers in our photo have been in the industry for years.

Asian Seafood Exposition to showcase premium seafood

Organisers of The Asian Seafood Exposition, scheduled for September in Hong Kong, have announced that this year's exposition will focus on premium seafood products.

According to Mary Larkin, Vice President of Seafood Expositions at Diversified Business Communications, the organization that produces the Asian Seafood Exposition, the rationale behind showcasing a greater variety of premium seafood this year is due to an increasing demand in China for higher

value products such as lobster, crab, abalone, scallops, oysters, mussels and caviar.

Research indicates that there is a strong link between income growth and seafood consumption. With seafood culturally considered to be both healthy and prestigious on mainland China, the Food and Agriculture Organization (FAO) of the United Nations predicts that seafood consumption in China is likely to rise from the current average levels of 12 kilograms per person to 36 kilograms by 2020.

In addition, China has emerged as the world's largest exporter of seafood mainly supplying affordable fish and shellfish to markets such as Japan, Europe and the United States.

Hong Kong was selected as the location for this year's Asian Seafood Exposition as it is well positioned as a re-export centre for seafood products in Asia. Between 30%-40% of seafood imported into Hong Kong is re-exported to the United States, mainland China, Macau, Taiwan and Vietnam.

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.

Αποδοχές Κληρονομιών-Πληρεξούσια-Διαθηκές-Γονικές Παροχές
Κτηματολόγιο-ΕΦ-Αγοραπωλησίες Ακινήτων-Διαχείριση Ακινήτων
Μισθώσεις-Ελληνικά Διαβτήρια-Δικαστικές Υποθέσεις-Φορολογικά

Τηλέφωνο: 0416 585 095
Email: afrot@ yahoo.gr
Διεύθυνση: 338 Danks street, Middlepark, VIC 3206

Australian Registered Foreign (Greek) Lawyer
entitled to practise Greek Law only

MISSED AN ISSUE?

Read us on the Internet
www.seafoodnews.com.au

WHO Knows of you?

Have your products, goods and services reviewed in Seafood News and be known Nationally and Internationally

SEAFOOD NEWS

SERVING THE AUSTRALIAN SEAFOOD INDUSTRY

June 2013 Volume 11 No 5 ISSN 1834 4399 PO Box 75, Preston, Vic. 3072, Australia Tel/Fax: (613) 9480 1261
Email: info@seafoodnews.com.au www.seafoodnews.com.au

Australia's food, envy of the world

The Minister for Agriculture, Fisheries and Forestry, Joe Ludwig, has launched the country's first National Food Plan, geared to business and consumers, by announcing new initiatives which will create opportunities and steer the way for the future of Australia's food, from paddock to plate.

"Australia's food is the envy of the world, as we produce more than twice the food we consume, we need to remain focused on finding new markets for our high quality exports" said Mr. Ludwig.

The National Food Plan is underpinned by the four key themes of 'growing exports', 'a thriving industry', 'people', 'sustainability', includes sixteen goals and is supported by new initiatives, that include:

- ★ \$28.5 million for an Asian Food Markets Research Fund to support our agriculture and food industries to capitalise on

opportunities offered by growing Asian markets.

- ★ strengthening our trade ties in the Asian region by investing an additional \$5.6 million to give our agriculture industries a stronger, government endorsed voice in key overseas markets

- ★ \$2 million to develop Australia's own trusted and recognised food brand, to ensure our trading partners continue to associate Australia with quality, innovative, safe and sustainable food

- ★ What Asia Wants study to identify food needs and preferences in the region and identify long-term risks and opportunities for the Australian food industry

- ★ a Moving Food study which will analyse food industry trends to help business and governments plan infrastructure to support a growing industry to 2025.

- ★ \$1.5 million for a Community Food Grants program to help boost our communities' connection with food

- ★ \$1.5 million to build on our work to grow our young people's knowledge of food and agriculture and the rewarding career opportunities in the sector by better supporting teachers and career advisers

- ★ Productivity Commission review to identify priority areas for reforming food supply chain regulations

- ★ establishment of an Australian Council on Food to engage with industry and community leaders on food

- ★ five-yearly State of the Food System reports to monitor the food system and analyse trends.

Despite Australia's food supply chain having a strong foundation, with high levels of food security it faces a number of challenges including climate change, population growth, diet-related health issues, and competition for resources. There are also enormous opportunities for Australian food, with increased demand from Asia.



Deep Sea Dory more acceptable than Oreodory

Simplex Australia Pty. Ltd, has been using the term Deep Sea Dory and its Latin equivalent on its Birds Eye brand packaging.

Labelling the product Deep Sea Dory, says the Fish Names Committee (FNC), does not match the Standard Fish Names (SFN) term of Oreodory and has approached Simplex to have the product name aligned to SFN

guidelines. Market research by Simplex has shown consumer recognition of the term Oreodory to be poor but a greater acceptance of the name Deep Sea Dory, the term used on the company's packaging.

Currently there is no Family Name for Oreodory and the fish have been differentiated by species only. Though Simplex is primarily concerned with the Black and Smooth

species a proposal was made to the FNC to resolve the issue. FNC suggested that a new group name, Deepsea Dory, is to cover the four species of *Neocyttus rhomboidalis*, *Pseudocyttus maculatus*, *Alloctytus verrucosus*, and *Alloctytus niger*.



Rebuilt Victorian mussel industry set to break record



L to R: At the Portarlington Pier, Mr. Peter Bold, Mr. Peter Walsh, Victoria's Minister for Agriculture and Food Security, Mr. Peter Lilley and Lance Wiffen with a platter of Victorian mussels and oysters.

A successful partnership between the Victorian Coalition Government and industry at Queenscliff, which has rebuilt Victoria's mussel industry, is set to continue.

Victoria's Minister for Agriculture and Food Security, Mr. Peter Walsh, has announced the collaboration between the Coalition Government and the

mussel industry group known as the Victorian Shellfish Hatchery (VSH) will continue for another three years.

"This continued collaboration shows how government and industry can work together to apply research in a commercial setting and help to build a profitable Victorian seafood industry," Mr Walsh said.

Fisheries Victoria teamed with industry in 2008 when mussel harvests were at rock bottom, due to the poor availability of wild spat, or baby mussels, in Port Phillip Bay.

"The collaboration led to the operation of a state-of-the-art shellfish research hatchery at Queenscliff where techniques were developed to successfully grow spat in the hatchery and transfer them to open water farms.

Since the start of the partnership and the hatchery, annual industry production of mussels has more than doubled, with 951 tonnes produced in 2010-11 this record is expected to be broken within the next two to three years.

The new three-year lease agreement will allow industry to further develop production of

mussel, oysters and possibly scallops. During this time the VSH will progress its work to transition to its own purpose-built commercial hatchery.

The benefits of accessing Fisheries Victoria's research hatchery will continue to be shared with the wider industry, with 20 per cent of production made available to other mussel farmers.

"Interest from the farmers has been very positive with more wanting to acquire hatchery mussel spat and diversify into oysters," Mr Walsh said.

Mussel farmer Lance Wiffen said the industry had re-established itself as a major producer.

"This year we should reach record mussel production and see locally grown oysters on menus," Mr Wiffen said.

More support for fisheries recovery in Bundaberg

Queensland's Newman Government and the Bundaberg Business Enterprise Centre (BEC) are appointing an Industry Recovery Officer (IRO) to support the fisheries sector in Bundaberg.

The IRO would be based in Bundaberg and will focus on the local fishing industry which was seriously affected by flood damage to infrastructure and facilities.

"The IRO will be a primary point of contact for enterprises which need advice or guidance on accessing grants and loans to help their recovery," said Queensland's Minister for Agriculture, Fisheries and Forestry Mr. John McVeigh.

The new appointee will work closely with local government and the local fisheries supply chain, including fishing boat operators and processors, to overcome obstacles and speed up recovery.

Bundaberg BEC Manager, Peter Peterson said a number of

local priorities had been identified including:

- * returning the Burnett River to a safe state for fishing vessels
- * redevelopment of infrastructure for commercial fishing, processing, recreational fishing, tourism and charter/cruising boat clubs; and
- * economic and community renewal in the town reach precinct.

Currently there are 16 Industry Recovery Officers working with organisations in the areas hardest-hit by the floods earlier this year under a \$1.5 million program jointly funded by State and Federal Governments, and the Queensland Farmers' Federation.

The new fishing Industry Recovery Officer will be appointed as soon as possible. For information on flood assistance for primary producers visit www.daff.qld.gov.au or call 13 25 23. For information on small business support visit www.business.qld.gov.au

Keep your distance

This year's whale watching season will see the highest number of humpback whales entering the

Great Barrier Reef for more than half a century, Marine Park users are urged to abide by approach distances.



ASH BROS
0413 758 875
Email: con@ash.com.au
Fresh sustainable seafood



Fried whitebait Bianchini fritti

So simple and yet so tasty. Although crispy fried whitebait is popular in many countries in the Mediterranean including Italy, my fondest memories are eating it in Greece with plenty of ouzo or retsina. These were piled up on a plate and placed in the centre of the table to share with friends. For those who have never eaten them, whitebait are deep fried and eaten whole – heads and all. They are called bianchini in Italian.

The first way of presenting the whitebait is the common way. I rather like the Whitebait fans as an alternative way to present them.

- 500 g whitebait
- 1 cup plain flour
- a little salt and black pepper
- wedges of lemons
- quite a bit of extra virgin olive oil to fry them

Drain fish and place them on paper towels to dry. Combine flour with salt and pepper and dredge fish through the flour, shaking off any excess. Heat oil over high heat and gently cook the fish in batches. Each fish needs to be crisp and golden and to cook very quickly. Remove with a slotted spoon and drain on paper towels. Repeat with remaining fish.

Pile hot fried fish on a plate and sprinkle with more freshly ground black pepper. Serve immediately with lemon wedges.

Pick one up with your fingers and pop it in your mouth.



IMPORTANT NOTICE TO ALL ADVERTISERS

The Trade Practices Act 1974 provides that advertised prices for goods and services which attract GST should be GST inclusive. Prices should not be quoted as being 'excluding GST' or 'plus GST' or by the use of words or phrases conveying similar meaning. Readers are entitled to expect that the advertised prices are the actual prices at which they can purchase the particular goods and services. Seafood News will not knowingly accept for publication any advertisement which may be in breach of the Trade Practices Act 1974 or any other relevant law.

The publisher of Seafood News takes all care in its technical production, but no responsibility on opinions expressed in it by its editor, publisher or contributors. The publishers will not be held liable for any loss, damage or expenses incurred by any persons or organisations relying on the information published in Seafood News. No material appearing in this publication may be reproduced without the prior written permission of the editor. Seafood News is edited and published by A. Argyropoulos. Contributors: Con Aslanis, Roy Palmer. All contributors have no claim to ownership of Seafood News, or financial rewards from it.



Dinos Toumazos
(61) 423 588 611

PO Box 14517
Melbourne MC 8001

dinos@toumazos.com
www.agora-dialogue.com

AquaBest Pty. Ltd

Dynamic sales representative required for new business in the Melbourne Seafood Centre.

The successful applicant must:

- ▶ Have previous experience in the seafood industry
- ▶ Be loyal and reliable
- ▶ Be sales and results driven
- ▶ Develop a strong relationship with customers and suppliers
- ▶ Be motivated for early morning start

Contact: admin@aquastar.com.au
133-165 Kensington Road
West Melbourne, Vic 3003, Australia

