

TASMANIAN SEAFOOD INDUSTRY NEWS

VOLUME 40 FEBRUARY/MARCH 2023



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FROM THE PRESIDENT

LINDSAY NEWMAN

TSIC UPDATE NEWSLETTER

In the January issue of the TSIC Update newsletter, we touched on some of the resource security issues that will challenge the Tasmanian seafood community as we move into 2023.

The TSIC Update newsletter is distributed to holders of a Fishing Licence Personal, Marine Farm Licence and Seafood Processing Licence, but only if we have your email address. If you hold one of these licences but do not receive the TSIC Update newsletter, then we do not have a current email address for you.

To ensure you receive these important updates, please email your name and current email address to tsic@tsic.org.au or call 6224 2332.

Given this divergence in distribution of the TSIC Update newsletter and the Seafood Industry News magazine, I thought it important to reprint the following content in this issue of TSIN.

RESOURCE SECURITY

With a multitude of divergent interests all wanting continued or new access to the marine estate, resource security is becoming a major challenge for the seafood community in Tasmania and nationally.

TSIC will be fully engaged in any activity that could impact the future access rights of anyone in the seafood community. We will prioritise continued access for all current seafood operations, and we will take appropriate action if the livelihood of current seafood operators is impacted.

The following sections provide an overview of some of the more significant challenges we will face through 2023.

OFFSHORE RENEWABLE ENERGY

Significant areas of water off Western Australia and Victoria are being considered for offshore renewable energy production, with some proposed zones coming close to northern Tasmania. There is significant potential for zones to be in Tasmanian waters.

How offshore energy production will impact seafood operations remains unclear, but if established, there will at very least be an exclusion zone around infrastructure, such as wind turbines.

OIL AND GAS EXPLORATION

Oil and gas continue to show interest in waters off Tasmania, with a proposal for more seismic testing in deep waters (>1000m) west of King Island, and early discussions around drilling exploration for gas in Tasmanian waters.

RECREATIONAL FISHING INTERESTS

There are growing calls from Tasmanian recreational interest groups and individuals for formal resource sharing arrangements between recreational and commercial operators. This is not necessarily a bad thing; however, these recreational interests want priority and majority access for recreational fishers. The establishment of recreational only fishing areas is also on the agenda.

MARINE PROTECTED AREAS

There is currently a push by several organisations for 30% of Tasmanian waters to be protected through the establishment of comprehensive, adequate and representative marine protected areas.

INSHORE AND OFFSHORE AQUACULTURE (SEAWEED AND SALMON)

There are several research projects exploring the opportunity for offshore salmon and seaweed production (Blue Economy CRC), with further interests for seaweed and salmon opportunity in inshore waters.

This provides an opportunity for some sections of the seafood industry but may restrict access to other seafood operators.

SUMMARY

TSIC will keep abreast and actively engaged with all these proposed activities. We will keep potentially impacted operators updated with proposals, and provide opportunities for direct consultation and briefings as and when required.

CONSEQUENCES OF REDUCED SEAFOOD RESOURCE SECURITY

Although some recreational fishers and conservationists will rub their hands together at the prospect of having no or reduced commercial seafood operations in Tasmanian waters, there are some significant consequences for Tasmania and Tasmanians.

There would be a significant loss of jobs and job potential, with the corresponding loss of subsidiary innovation and technology, scientific and management capacity and capability from Tasmania. Similarly, there would be the loss of direct economic stimulus into Tasmania, especially in regional communities.

Perhaps the most significant consequence, and one the general public doesn't fully understand, is the loss of access by locals and tourists to Tasmania to sustainable and ethically produced local Tasmanian seafood in retail or food service outlets.

Imagine sitting down in your favourite restaurant or café and having no Tasmanian seafood options at all, and instead having to order seafood from the mainland or other countries. Some may argue Tasmanian seafood would still be available through recreational fishing activities, but only 1 in 5 Tasmanians recreationally fish, meaning 4 in 5 Tasmanians cannot catch themselves a feed, so would lose access to Tasmanian seafood.

As a small island surrounded by the best seafood in the world, Tasmanians not being able to readily buy Tasmanian seafood would be a travesty. ■

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COOKING WORKSHOPS IN GLENORCHY

with Eloise Emmett



TERM ONE 2023

NEW KIDS COOKING CLASS!!

Monday after school cooking class. The kids will be taking home a family dinner for 4 people. Book for a school term for 8-11 year olds and 12 years and over.

UPCOMING WORKSHOPS

9th February	Food Styling and Phone Photography
16th February	Tasmanian Cooking Experience
23rd February	Seafood Cooking
2nd March	Party Planning
9th March	Tasmanian Cooking Experience
16th March	Bread Baking
30th March	Tasmanian Cooking Experience
6th March	Seafood Cooking

About me

I am a trade qualified chef with over twenty years experience in commercial kitchens and I love sharing my professional skills and passion for wholesome, local, seasonal food. I have been teaching workshops for seven years to hundreds, maybe even thousands of people!

I host fun and affordable cooking, photography and styling workshops. I make sure they are casual and fun, and everyone with any level of cooking experience is welcome. We sit around a big kitchen bench and anyone can jump in to help if and when they want, or they can just watch and learn. The workshops always end with a long lunch feast of all our delicious cooking. Guests come with groups of friends or alone to meet new people.

Old School Kitchen

In 2023 I am excited to launch "Old School Kitchen" my new workshop venue in one of the original old farmhouses in Tolosa Street Glenorchy, a convenient 15 minute drive from the Hobart CBD.

Old School Kitchen is the new home for my cooking workshops and for photoshoots for my photography. I am also launching an after school cooking workshop for children this year!

Custom Workshops

I adapt my workshops to teach in other venues and schools, from fancy restaurants to grade 9 food tech classes. Private groups of eight or more are also welcome, and I may be able to put on a specific workshop on a date of your choice. Please get in contact with me to discuss any of these options in more detail.

Please enquire on 0416 220 505 or email eloiseemmett@gmail.com
For bookings and more details go to www.eloiseemmett.com



AUSTRALIA'S GREATEST FISH & CHIPS SHOPS ANNOUNCED

SEAFOOD INDUSTRY AUSTRALIA – 15/12/2022

The winners of the 2022 Great Australian Fish & Chip Awards, organised by Seafood Industry Australia (SIA), have been announced, with the country's best fish & chippers in each state and territory crowned.

"In every town, across every state and territory, people spruik their fish & chips as number one. So, we've listened to the people, and crowned the most popular fish & chip shops around the country," SIA CEO Veronica Papacosta said.

"After close to 60,000 votes from the public spread across 683 stores around the country, the winners of the 2022 Great Australian Fish & Chip Awards People's Choice Awards have been crowned.

"It's no secret the Australian seafood industry and foodservice sector. We encourage everyone to take a night or two off from the kitchen, get together with your friends and family, and support your local takeaway store and your fishers, while you enjoy some Great Australian Fish & Chips.

"The Great Australian Fish & Chip Awards showcase the very best fish & chip businesses around the country, while they celebrate our great Australian seafood, and the fishers who produce all of our favourite seafoods.

"The awards also highlight the importance of buying fresh, local, Australian seafood. It's important to always ask for Aussie seafood; even why you're buying fish & chips. Australian seafood is one of the most sustainable protein sources in the world and our fisheries management is world-class. However, 62 per cent of seafood eaten in Australia is imported, so until the Albanese Government's Country of Origin Labelling for seafood sold in foodservice is brought in, it's important you chat to your server about where your seafood is from.

"Buying Australian seafood supports Australian fishing families and regional communities they operate in. And, the good news is, it's easy to support them. You do it just by eating some Great Australian Fish & Chips." ■

“ The Great Australian Fish & Chip Awards showcase the very best fish & chip businesses around the country, while they celebrate our great Australian seafood, and the fishers who produce all of our favourite seafoods. ”

NEW SOUTH WALES

Pelican Rocks, Greenwell Point

QUEENSLAND

Costa's Seafood Cafe, Capalaba

TASMANIA

Fraggles Fish and Chips, Launceston

SOUTH AUSTRALIA

Dolphin Fish Shop and Take Away, Netley

NORTHERN TERRITORY

Frying Nemo Fish and Chippery, Stuart Park

AUSTRALIAN CAPITAL TERRITORY

Snapper & Co., Yarralumla

WESTERN AUSTRALIA

Ralphy's Ocean Treats, Falcon

VICTORIA

Jarrah Street Family Store, Wodonga



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Alan (Tank) Gray ☎ 0417 357 005 ✉ tankgray@bigpond.com

AUSTRALIAN WOODEN BOAT FESTIVAL PROGRAM



10-13
FEBRUARY
2023

Friday 10 February	12:00 - 12:40	Welcome to Country with Bryan Denny (Ocean Blue Diving) and Trish Hodge (NITA Education)		
	13:00 - 13:40	Nathan Chilcott , Mures Tasmania	Blue-eye Trevalla	Jock Mure , Mures Tasmania; Tasmanian wine maker
	14:00 - 14:40	Tony Byrne , Tasmanian Oyster Co	Oysters	Josh Poke , Tasmanian Oyster Co; Robbie Gilligan , Last Sanctuary Gin
	15:00-15:40	Peter Handy , Vertical Pastures	Salmon	Sean Riley , Tassal
	16:00 - 16:40	Eloise Emmett , Little Norfolk Bay	Scallops	A Tasmanian seafood processor; Hobart Brewing Co.
Saturday 11 February	10:00 - 10:40	Vincent Macdonald , Procreate	Orange Roughy	Garry Kerr , Tim Ryan , CISRO
	11:00 - 11:40	Sabina Newton , former Masterchef contestant	Southern Rock Lobster	Brendon "Squizzy" Taylor , Rock lobster fisher; Clive Perryman , Rock lobster fisher; Damien Wordsworth , SALCO
	12:00 -12:40	Massimo Mele , Peppina	Abalone	Bryan Denny , Ocean Blue Diving; Jo Holyman , Stoney Rise Wine Company
	13:00 - 13:40	Peter Cooksley , Hamlet Community and Café	Australian "Cocky" Salmon	Ash Garland , local scale fisher; Jack Cooper , Fishy Business
	14:00 - 14:40	Tasmanian oyster shucking competition	Oysters	Local oyster growers and seafood processors
	15:00-15:40	Tracey Martin , Petuna Aquaculture	Salmon	Depha Miedecke , Petuna
	16:00 - 16:40	Eloise Emmett , Little Norfolk Bay	Hidden Treasures	Shane Wilson , Tasmanian Wild Seafood Adventures
Sunday 12 February	10:00 - 10:40	Josh Poke , Tasmanian Oyster Company	Oysters	Tony Byrne , Tasmanian Oyster Co; Paul Armstrong , NRM South; Marco Lubiana , Stefano Lubiana Wines
	11:00 - 11:40	John Botha , Lounge by Frogmore Creek	Scalefish	Jock Mure , Mures Tasmania; Bill Lark , Lark Distillery
	12:00 -12:40	Massimo Mele , Peppina	Long-spined Sea Urchin	Bryan Denny , Ocean Blue Diving; Johnny Keane , IMAS
	13:00 - 13:40	Rodney Dunn , The Agrarian Kitchen	Ocean Perch	Aiden Jackson , Aidens Fresh Tasmanian Seafood
	14:00 - 14:40	Stephen Lunn , Tasmanian Director, Australian Culinary Federation	Salmon	Natasha Excel , Huon Aquaculture
	15:00-15:40	Sabina Newton , former Masterchef contestant	Scallops	Stuart Richey , Richey Fishing
	16:00 - 16:40	Eloise Emmett , Little Norfolk Bay	Southern Rock Lobster	Brendon 'Squizzy' Taylor , Rock Lobster Fisher; Clive Perryman , Rock Lobster Fisher; Rural Alive and Well
Monday 13 February	10:00 - 10:40	Eloise Emmett , Little Norfolk Bay	Calamari	A Tasmanian seafood processor; Greta Pecl IMAS
	11:00 - 11:40	Waji Spiby	Salmon	Salmon Tasmania
	12:00 - 12:40	Tasmanian oyster farmer	Oysters	Robbie Gilligan , Last Sanctuary Gin
	13:00 -13:40	Eloise Emmett , Little Norfolk Bay	Abalone	Shane Wilson , Tasmanian Wild Seafood Adventures; Mark Allsop , True South Seafood

EAT MORE TASSIE SEAFOOD MARQUEE

Join us in the *Eat More Tassie Seafood Marquee* at the **2023 Australian Wooden Boat Festival** in the Mures carpark from Friday to Monday.

The program has chefs, Tasmanian seafood oral history exhibit and industry-side presenters including NRM South, NITA Education, FRDC, Salmon Tasmania, Marcus Hardwick making cray pots, Paul Richardson making abalone nets, 'Squizzly' Taylor – Aussie Lobster Man and IMAS. Have a chat, learn more, see you there.

australianwoodenboatfestival.com.au

The *Eat More Tassie Seafood Marquee* is proudly sponsored by:



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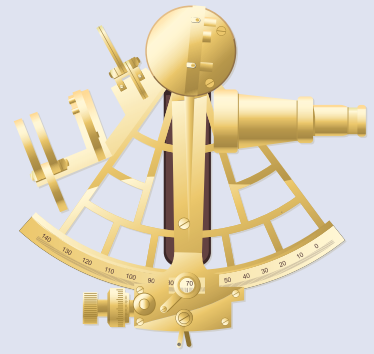

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SEAFOOD AND MARITIME TRAINING



A WHS course run at Hobart Function and Conference Centre

DEMONSTRATING FLEXIBILITY IN RESPONSE TO INDUSTRY NEEDS

Over the busy festive season, SMT responded to new demands and created unique training opportunities for the local seafood and maritime industries.

SMT HELPS RECOVER CSIRO ECHO SOUNDER

Over 12 months ago, CSIRO was unable to recover a 'multi-frequency seabed echo sounder' on the seabed near Maria Island and struggled to locate it during the initial recovery efforts.

Not only was it a unique piece of equipment, but it also contained valuable data about the waters in the area.

Recently, SMT had the opportunity to partner with Fulcrum Robotics to provide maritime support and expertise that contributed to the successful recovery of the echo sounder.

Onboard *Navigator*, a crew from SMT, CSIRO and Fulcrum Robotics undertook a detailed search of the seabed using a remotely operated vehicle (ROV) and *Navigator's* powerful depth sounder.

SMT doesn't usually undertake missions like this; however, it was a great opportunity for our staff and training team to take part in a very detailed maritime operation that included 6 hours of exploration at up to 90m depth.

The mission included the development of a detailed recovery plan, ocean navigation, use of technical equipment and teamwork.

This has provided us with a range of learnings and content for future training activities.

It was a fantastic opportunity to partner with other organisations to undertake a challenging activity on local waters.

BESPOKE TRAINING TO SUPPORT THE LAUNCH OF A NEW VESSEL

Following the procurement of a new vessel, the Department of National Resources and Environment (NRE) contacted SMT for training support.

SMT often helps organisations with the development of unique training programs and, in this case, we were able to help NRE develop an operational safety program for their new vessel.

This includes on-water training for their team plus the safe use of the vessel's davit arm, which enables them to lift objects and equipment from the water into the vessel.

NRE officers attended a one-day course that included theoretical and practical training, focusing on vessel stability, lifting actions and vessel operation.

HIGHER DEMAND FOR FLEXIBLE TRAINING OPTIONS

In recent months, a larger number of students have been calling for work health and safety training, which has led us to expand the intake numbers for certain courses and add extra courses to our training schedule.

This included booking larger facilities at the Hobart Function and Conference Centre to accommodate larger groups that exceeded the capacity of the SMT training facilities.



SMT Trainer Peter Cheesman and NRE officers performing a lifting task on the new vessel



Locating the 'multi-frequency seabed echo sounder' on the sea floor and lifting up to Navigator

Also, additional rigging and dogging courses were provided to accommodate a group of Tassal employees.

We encourage all industry organisations and partners to contact us if they have a bespoke training need, as we are flexible to accommodate these requirements.

CHANGES TO THE SMT CREW FOR 2023

SMT welcomes two new team members in 2023: Quality & Compliance Officer Jennifer Huryk and new Course Administration Ashleigh Heather.

With a wide range of experience, Jennifer has worked with other RTOs for more than 10 years including as Trainer Assessor plus other RTO management, compliance and administration roles. In addition to her valuable experience, Jennifer holds a Diploma of Leadership and Management, a Certificate IV in Training and Assessment and a Bachelor of Arts.

Ashleigh comes from a business administration background including 4 years of experience working with other Registered and Group Training Organisations. She has previously completed her Certificate III in Accounts Administration and Certificate IV in Accounting.

We'd like to take the opportunity to farewell Trainer Steve Williams.

Steve has spent many years training our Coxswain Deck, Coxswain Engineering and Elements of Shipboard Safety students, and we appreciate all of his contributions to SMT. He provided us with valuable experience from his 'previous life' with the Marine Division of Tasmania Police. After a long history of professional boating, we wish him all the best with a well-earned retirement.

SMT also says goodbye and good luck to Kayla Noel. Kayla has been with us since 2014 and we're going to miss the brilliant support that she provided to our team and the authentic level of care and engagement that she provided to our students. ■

TASMANIAN ABALONE COUNCIL LTD



JULIAN AMOS, CEO

A new year and a new Board. The TACL has a lot on its agenda as we move into 2023. The TACL will be involved in the reviews by NRE of the Living Marine Resources Management Act and the harvest strategy, and the reviews of the Diver Code of Practice and the Biotoxin Management Plan.

A decision also needs to be made about the future of the Minister's Advisory Committee (AbFAC) and a resolution of the effect of government decisions that affect both commercial and recreational fishers. At this stage, AbFAC's future is unknown.

The current review of the harvest strategy needs to take into account the 19 recommendations made in the Little review, which acknowledged that a strategy needs to be adaptable to changing circumstances, and also the findings contained in the Knuckey report, which also suggested a more flexible approach when determining the catch.

Industry is conscious of the need to ensure the continuance and maintenance of healthy stock levels, because without them there will be no industry. A lot of weight has been given to CPUE (catch per unit effort) as a measure of the health of the fishery, but it is at best a proxy for the real thing in that it can in fact hide the true situation. A lot of consideration needs to be given to improving our knowledge on the status of the stock. What are the controls necessary to ensure ongoing viability, and how does the length of the animal reflect its maturity? The TACL is supporting research to provide answers to these and other related questions.

TACL is concerned to ensure diver safety and wellbeing, and it has embarked on a number of projects in support of divers. A revision of the Diver Code of Practice is now in its second draft, and hopefully will be finalised in the first quarter of this year, while a first draft of a revised Biotoxin Management Plan is also presently being prepared.

One of the biggest issues facing the industry at this time is the presence of the spiny urchin *Centrostephanus* (Centro) and its future management. The AIRF has been a fund that has supported research into the species as well as funding a range of management tools to control the spread of the urchin down the east coast. The AIRF is now in its final year of operation, and the TACL has sought an assurance from government that the fund will continue into the future. That assurance has as yet not been forthcoming, and is a matter of deep concern to us.

A Centro workshop will be held in Launceston in the first days of February, where matters relating to the management of Centro will hopefully be addressed. No doubt it will also be raised at the International Abalone Conference, which will be held in New Zealand at the end of February.

It is to be hoped that TACL will play a leading role in providing leadership in these matters over the coming year. It has established two separate management sub-committees to help focus on the matters mentioned above.

TACL also hopes to address necessary changes to its Constitution to ensure the document is relevant to modern day practice, and is revamping its website to ensure information is made available as and when it happens. ■

SALMON TASMANIA



SUE GRAU, CEO

NEW CAMPAIGN

Salmon Tasmania is really excited to kick off the new year with the commencement of our new campaign called 'Tassie, we need to talk salmon!'

The campaign is taking aim at misinformation and addresses the questions people have head on. This is the beginning of a broader campaign encouraging people to 'Savour Our Salmon'. To date the videos have had great success with nearly 1 million impressions and around 250,000 engagements through social media.

It's been great featuring the dedicated staff from within the industry, and the pride of the people really shines through. It's been so well received, people are volunteering to feature in future productions, so there's a bit of a waiting list.

There will be plenty of opportunity for increased participation, as we will feature more voices from within the industry and the wider 'salmon family' as the campaign develops.

You can follow our campaign on Facebook, Instagram, LinkedIn and YouTube by following our pages /salmontasmania

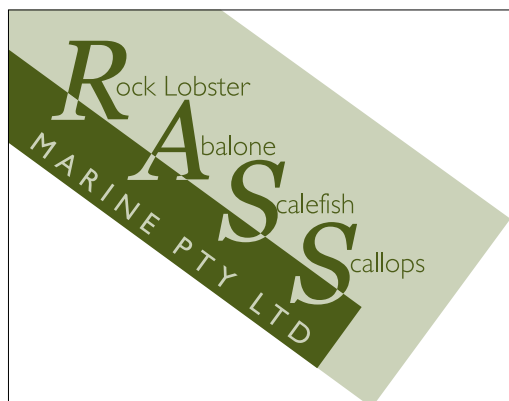
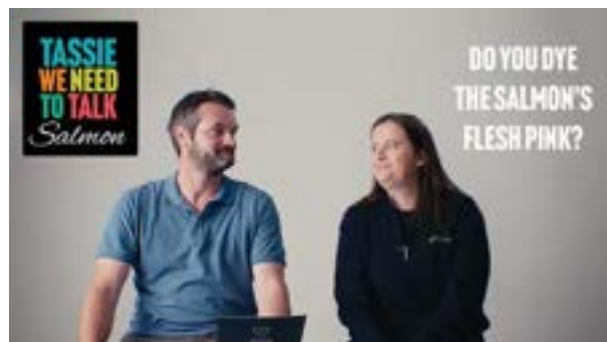


DRAFT TASMANIAN SALMON INDUSTRY PLAN

Salmon Tasmania has provided a submission to the draft Tasmanian Salmon Industry Plan, which basically indicated that further detail and clarity were required.

We are focused on developing a plan that delivers for the community, industry and government by providing clear direction and business confidence.

On behalf of the industry, Salmon Tasmania will continue conversations with the Tasmanian Government as it works to finalise the plan by May 2023. ■



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FROM THE CHIEF EXECUTIVE

JULIAN HARRINGTON

GOTTA LOVE TASSIE SEAFOOD

Over the last decade, TSIC, with the support of our Tasmanian seafood community, has been proud to promote our industry and the product it produces under the Eat More Seafood, and more recently Eat More Tassie Seafood, campaigns.

Under a limited budget and lots of enthusiasm, I am very proud of what the past and present TSIC teams have been able to achieve in the interests of our industry.

In late 2022, we decided that we needed a new campaign direction to keep things new and fresh. To get some ideas on a new direction we engaged the creative team at Red Jelly. What they have come up with is simple, very positive and speaks the truth about our amazing industry – Gotta Love Tassie Seafood.

The TSIC team is really excited to transition to this new look campaign and we cannot wait to deliver some of the ideas that Red Jelly have delivered.

The first steps will be to introduce the new campaign as part of the Eat More Tassie Seafood marquee at the 2023 Australian Wooden Boat Festival in early February. Shortly after this event, you will start to see some promotion on the side and back of metro and regional buses, so keep an eye out for the catchy quotes!

As we make this transition, we hope that all our Eat More (Tassie) Seafood supporters will come along for this next part of the seafood journey.

TSIC ASSOCIATE MEMBER

TSIC is aware that there are many seafood stakeholders interested in the work and policy of TSIC who do not receive our communications.

The TSIC Constitution does allow for Associate Membership of TSIC.

As an Associate Member, you are included in the distribution of our Seafood Industry News magazine (hard copy and/or electronic copy) and the electronic distribution of the TSIC Update newsletters.

To encourage broader stakeholders to engage with the work of TSIC, we are offering any broader seafood community member the opportunity to a FREE 12-month Associate Membership.

Please share this opportunity with anyone you know who may be interested in the opportunity.

To take up this opportunity, simply contact the TSIC Office (6224 2332 or tsic@tsic.org.au) and provide your email address, phone number and connection with the Tasmanian seafood community.

SAND FLATHEAD STOCKS IN TROUBLE

The latest Scalefish Fishery Assessment is out, and it shows that stocks are mostly sustainable, but some popular species are not in good shape (Tasmanian Scalefish Fishery Assessment for 2020/21).

Twelve species were classified as sustainable; however, sand flathead, striped trumpeter, bastard trumpeter, southern garfish and blue warehou stocks were all classified as depleted, and southern calamari stocks were found to be depleting.

The report and associated media from IMAS and NRE Tasmania clearly showed that sand flathead stocks are depleted because of heavy fishing pressure from the recreational fishing sector, with 98% of sand flathead in Tasmania being caught by recreational fishers.

The commercial sector in State waters (Danish Seine) and Commonwealth waters (SE Trawl Fishery) target tiger flathead, which was classified as sustainable, with very little sand flathead bycatch.

Despite this finding, many recreational fishers are directly blaming the commercial sector for the depleted sand flathead classification. Comments on social media include:

Stop the trawlers. We catch a kilo they catch tonnes.

What about the commercial fishers, always the recreational.

Ban selling flathead and whiting in Tas and they would come back strong.

Ban the commercial fishing industry.

Some people try inform the debate with comments such as “Trawling has been banned in Tasmanian waters (i.e. out to 3nM) since 2001” and “Commercials don’t target sand flathead they catch sustainable tiger flathead”, which have been met with a barrage of comments about illegal trawling, the trawler was in Mercury Passage the other day and they trawled Port Arthur over the weekend.

These comments and debate are typical of the recreational vs commercial debate across several species, and the rhetoric, blaming and stone throwing towards sustainable commercial operations will only get worse as the Government discusses options to constrain the recreational take of species such as sand flathead, and continued discussions about management of other species, such as southern calamari.

Throughout this debate, it is important to remember that the vast majority of Tasmanians do not recreationally fish, or fish very infrequently. So the majority of Tasmanians rely on the commercial sector to buy seafood at retail and food service outlets. Get rid of the commercial industry, and the majority of Tasmanians will not be able to enjoy Tasmanian seafood.

DEC/JAN 2023 MAGAZINE ERROR

In the last issue of the Seafood Industry News magazine, the Tasmanian Abalone Council article was on page 11 contained a significant error in that it was attributed to a previous CEO who is no longer with the Council.

On behalf of TSIC, I offer our unreserved apology to the TACL CEO and Board for this error. Both the publisher and TSIC have improved our internal check and approval systems to ensure this does not happen again. ■



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TASMANIAN ROCK LOBSTER FISHERMEN'S ASSOCIATION



RENE HIDDING, CEO

For both our commercial and recreational rock lobster fishers in Tasmania, 2023 is going to be the year that the East Coast got itself 'sorted out'.

It has needed sorting out since around 2012, when Zone 2 (Coles Bay) and Zone 3 (St Helens) started showing 8.5% and 10% 'unfished biomass' (tomorrow's fish) numbers, compared to the basic benchmark around 30% and over in other areas.

In any discussion on these matters, the 'East Coast' is the area from the bottom of Bruny Island, including the Channel area, heading north to include waters around Storm Bay, Tasman Peninsula, Maria Island, Coles Bay, Bicheno and St Helens up to Ansons Bay. That whole area makes up the fisheries management area named the East Coast Stock Rebuilding Zone.

It's now officially recognised as being overfished - not being 'smashed by vandals'. Rather, the real problem is that the total numbers of recreational fishers on the East Coast has exploded to a suspected 12,000 recreational pots. And with our State's population projected to increase to 650,000 over the coming years, we can assume that a natural percentage will head down to the East Coast.

But even if this year's incoming, new compulsory reporting regime for recreationally caught rock lobster were to confirm these numbers, frankly, why wouldn't they all be fishing there? This East Coast of ours is quite likely one of the most extraordinary recreational fishing areas in the world!

With the delectable blue-eye trevalla and striped trumpeter being available, as well as almost unlimited premium sand flathead, plenty of calamari, topped off by 2 'crayfish' per day per family member taking lobsters of a species and genus acknowledged as simply the best in the world, a family on an annual holiday on Tasmania's East Coast can routinely enjoy world-class seafood protein at a cash value of literally thousands of dollars per week!

As for us in the commercial rock lobster sector, this will be the year to put up or shut up. Our annual take has been slashed from 119 tonnes to 104 and recently down to an 'uncommercial' 94 tonnes. Without some serious leadership from us, we will again become the 'takers' of any old solution, rather than one of the 'makers' of a really smart one.

We will do everything in our power to prevent a 'Port Phillip Bay' situation developing on our East Coast. Victorian pensioners these days are forced to buy fish imported from Asia for their weekly meal of fish, while the elitist recreational fishers in expensive boats get to eat the local fish at relatively little cost. Our excellent East Coast tourism operators would no longer be able to offer East Coast crays to tourists and locals, and that alone is unconscionable.

In fact we are so determined to 'put up', that we have already submitted to the Minister a preliminary plan to resolve the biomass dilemma as well as a plan to equally share the fishery with the recreational sector going forward. The TRLFA will, of course, participate fully in the soon-to-be-released consultation package, but we suspect that our formal submissions will not be very different to our pre-emptive one!

The proposed, once-and-for-all solution that the Government needs has to be more than words. To show the way here, the TRLFA has \$175,000 of specially levied funds in the bank and on the table as a 50% contribution towards our proposed \$350,000 joint expenditure between the commercial and recreational sectors for the first of a 5-year dedicated 'repair-by-translocation' exercise into the problem East Coast zones.

This very significant targeted translocation program that we will be proposing has no inherent logic unless both parties are fully invested. On the one hand, the East Coast rock lobster, arguably bigger and 'redder' than elsewhere in Tasmania, has been commercially fished by a local and statewide fleet of fishing boats since the early 1960s.

On the other hand, recreational catching of East Coast rock lobster, whether by pots, rings or diving, became an iconic family activity at around the same time. It was just never projected that the sheer numbers of recreational cray fishers would explode like they have. The increase of shacks being built, the burgeoning caravan parks and campsites, and the advent of Airbnb are all evidence of ever-increasing recreational fishers on the East Coast.

As always, just when you think there will be enough crays for a feed for everybody, the latest strategy to resolve biomass dilemmas flies out the window due to the relentless population increase. But that can only occur when you don't have hard facts at your disposal.

The compulsory counting, recording and reporting of recreationally caught lobster, starting on the East Coast on 1 November 2023, is going to transform the management of our joint fishery by moving from guesswork to reality. This historic new licensing requirement will require serious policing until such time as the compulsory accounting for everyone's catch of crays becomes as natural as baiting the pot.

The TRLFA looks forward to making its formal submission of a proposed East Coast Policy and Plan, which we have developed over the past 2 years. It will ensure that a very healthy regional fishery is able to sustain a jointly managed, fully responsible premium rock lobster fishery for the foreseeable future. ■

OYSTERS TASMANIA

DUNCAN SPENDER, CEO



OYSTERS FOR COMMENTATORS

Over the past year, Oysters Tasmania has been providing complimentary, premium Tasmanian oysters to commentators at Tasmanian events broadcast to the mainland and beyond.

The idea started when Hobart hosted an Ashes Cricket Test in January 2022, and the commentators heaped praise on the Tasmanian oysters provided as part of the hospitality, as part of broadcasts beamed across Australia and the world.

The oysters on offer at the AFL games in Launceston and Hobart throughout 2022 found their way to the Sydney Swans players after their Anzac Day victory against the Hawthorn Hawks. The Swans took to Instagram to praise the premium Tasmanian oysters they enjoyed as part of their celebrations.

The basketball commentators loved the oysters on offer throughout the 2022 finals series when the JackJumpers made it all the way to the grand final in their first year. More oysters have been on offer to commentators in early 2023 as the JackJumpers vie for another tilt at the finals.

Oysters were provided for commentators at the netball, when the Collingwood Magpies took on the Queensland Firebirds in Hobart.

When the T20 Men's Cricket World Cup came to Hobart in October 2022, oysters were provided to the massive media contingent to boost the favourable view of Tasmanian oysters internationally, with games involving teams from the West Indies, South Africa, Sri Lanka, Scotland, Ireland, the Netherlands, Zimbabwe, and Bangladesh.

Tasmanian oysters have been on offer to commentators at the recent Cricket Big Bash, as well as the Women's T20 match between Australia and Pakistan on Australia Day.

While favourable on-air comments cannot be guaranteed in the absence of paid advertising, this hospitality in the form of premium Tasmanian oysters for commentators has good prospects as a cost-effective way to subtly influence relevant influencers.

We will provide complimentary, premium Tasmanian oysters at some further broadcast events in 2023 then assess our efforts as part of our broad goal to promote the provenance of our product. ■



AUSTRALIAN MARITIME SAFETY AUTHORITY

CLAIRE CUNNINGHAM, LIAISON OFFICER



Australian Government
Australian Maritime Safety Authority

FOCUS ON POLLUTION PREVENTION

AMSA is committed to safe and clean seas. AMSA, on behalf of Australia, is responsible for the implementation of numerous international conventions and codes.

The International Convention for the Prevention of Pollution from Ships (MARPOL), which Australia is a party to, is implemented through Australian legislation and AMSA Marine Orders. While operating in Tasmanian waters, State legislation implements all MARPOL requirements, except air pollution (see the *Pollution of Waters by Oil and Noxious Substances Act 1987*). Outside of State waters AMSA is responsible for the implementation or and compliance with MARPOL requirements.

MARPOL includes regulations aimed at preventing both accidental pollution and pollution from routine vessel operations. Requirements may apply based on the size, age and type of the vessel.

The MARPOL requirements that apply to DCVs include:

- retaining all oil and oily mixtures (lube oil, oily bilge water, oily sludge) on board for disposal at appropriate shore facilities (except when using oil filtering equipment in accordance with MARPOL Annex I)

- prohibiting the discharge of all garbage into the sea, except in some limited circumstances
- displaying placards notifying the crew and passengers of the garbage discharge requirements (for vessels 12m or more in length); these can be ordered free of charge from AMSA (www.amsa.gov.au/publications-order-form) or you can make your own
- maintaining onboard a garbage management plan (for vessels 100 gross tonnage and above or 24m or more in length or certified to carry 15 or more persons)
- having onboard a valid Engine International Air Pollution Prevention (EIAPP) certificate and associated technical file for each marine diesel engine > 130 kW installed or that undergoes a major conversion from 1 January (read further below).

Further guidance can be found here: www.amsa.gov.au/news-community/pollution-prevention-domestic-commercial-vessels

EIAPP CERTIFICATION REQUIREMENTS

A revised version of MO97 that commenced on 1 January this year requires that each new or replacement marine diesel engine with a power output of more than 130 kW installed on a domestic commercial vessel from 1 January 2023 – or existing engines that undergo a major conversion from that date – must have on board an Engine International Air Pollution Prevention (EIAPP) certificate and associated Technical File.

An EIAPP certificate and Technical File provides evidence that the engine complies with Australian and international nitrogen oxides (NOx) emission standards. This documentation is important for compliance purposes and must be kept on board with the engine throughout its life on the vessel.

Any existing diesel engines installed before 1 January 2023 will not require an EIAPP certificate or associated Technical File unless the engine undergoes a major conversion or the vessel undertakes an overseas voyage (for example, to undertake maintenance or for delivery).

To help DCV owners/operators obtain this important documentation, the revised MO97 also places an onus on Australian marine diesel engine suppliers and people that carry out major conversions to provide EIAPP certificates and technical files.

Visit the AMSA website here for more information: www.amsa.gov.au/eiapp-certs-and-technical-files

LAGGING OF EXHAUST FLANGES

AMSA inspectors have recently been noticing that the flanges on the outlet of turbos and exhaust systems for diesel inboard engines sometimes are not appropriately lagged.

It is important that lagging covers these flanges, as well as the exhausts and turbos, otherwise they present a potential source of ignition for fuel sources (for example, an injector line or hydraulic line leak). Proper lagging may also help decrease engine room temperatures. Make sure you use lagging material that has the appropriate high performance thermal insulation properties and is fireproof. ■



Damaged lagging



Absence of appropriate lagging



Aluminium foil is not appropriate lagging

DEPARTMENT OF NATURAL RESOURCES AND ENVIRONMENT TASMANIA



NRE Tas has another busy year ahead, with a full card of fisheries and aquaculture projects and reforms underway and planned.

From higher level legislative and policy reviews to major planning processes, broader engagement and communications, new technology and process reforms, and the ongoing processes and priorities of Government, we're looking forward to another year of working with you.

Over the summer, the Flathead for the Future program has been rolled out by NRE Tas Fisheries to engage recreational fishers, tackle shops and community groups and inform them about stock challenges, listen to fisher views and deliver responsible fishing messages to promote greater stewardship. This coincided with the decline in sand flathead stocks, as identified in a new report from IMAS. NRE Tas will work with fishers, researchers and the community to implement actions to address this decline. To ensure the future of sand flathead in Tasmania, a range of actions will be implemented including education programs, research and consultation on potential management options that will recover the fishery. Management options are being developed and will be progressed in the Scalefish Review, with consultation taking place in March 2023. For updates visit <https://fishing.tas.gov.au/community/flathead-for-the-future>.

From November 2022 to January 2023, we held public consultation on the *Draft Tasmanian Salmon Industry Plan*. This included 10 community briefing sessions held across the State, where we provided information on the draft plan, answered questions and explained how to make a submission. The draft plan will provide strategic direction and certainty for industry and communities, and is expected to commence on 1 May 2023.

Over 1 and 2 February 2023, we co-sponsored the National Centrostephanus Workshop with FRDC. The workshop brought together the various sectors from three states (Tasmania, Victoria and New South Wales) in one place to understand the current state of management and research, identify the knowledge and operational gaps, recognise where the key challenges and opportunities lie, and build a strong foundation from which to advance a regional management approach for *Centrostephanus* (or long-spined sea urchin).

Work on the Fisheries Digital Transition Project continues, and the team are trialling a new Digital Reporting Service (DRS) mobile app for rock lobster and giant crab. The app has been developed to provide an alternative to the current telephone reporting service. Fishers taking part in the trial will still need to complete all their usual telephone reports alongside reporting on the mobile app, so it will not yet replace usual reporting obligations.

The app that's being trialled is anticipated to be twice as quick as phone reporting. Any rock lobster or giant crab fishers interested in being part of the trial or who would like more information about the app being trialled, email fdtp@nre.tas.gov.au or phone 0488 845 657.

Finally, we have been joined by Dr Wetjens Dimmlich, who is the new Wild Fisheries Branch Manager, joining us from his most recent assignment in the Solomon Islands as the Director of Fisheries Management with the Pacific Islands Forum Fisheries Agency.

Contact: Laura Fatovich, Marine Industries Engagement Specialist (Prospect Office)
laura.fatovich@nre.tas.gov.au

RECREATIONAL FISHER CONVICTED ON 8 CHARGES

On 28 October 2022, Mr Luke DANCE was convicted in the Hobart Magistrates Court of unlawfully taking more than 10 abalone, taking undersized abalone in the southern area, taking abalone by diving in State waters from a Marine Nature Reserve and failing to measure abalone as soon as practicable.

The charges resulted from Tasmania Police Marine & Rescue Service Officers patrolling the D'Entrecasteaux Channel near Ninepin Point Reserve close to the shore on Saturday, 9 April 2022. Officers found that Mr DANCE had taken 17 abalone, 12 of which were undersized. Mr DANCE held a fishing licence (recreational abalone) which permitted him to take a maximum of 10 abalone from State waters in any one day. Mr DANCE pleaded guilty to four charges.

Mr DANCE received fines and special penalties totalling \$3,794.50.

MALCOLM BUDD, MANAGER – COMPLIANCE AND LICENSING ■



TSIC REGULAR UPDATES

TSIC are sending regular updates to members via email. If you have not received these newsletters, that means we don't have your email address.

Please email your name and email address to tsic@tsic.org.au to stay up to date.

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INSTITUTE FOR MARINE & ANTARCTIC STUDIES

UNIVERSITY of TASMANIA



Institute for Marine and Antarctic Studies



Sand flathead

TAKING STOCK OF TASMANIA'S SCALEFISH FISHERY

Tasmanian fish stocks assessed in a new IMAS report were found to be mostly sustainable, despite some popular species, including sand flathead, being classified as depleted due to overfishing.

IMAS has released the Tasmanian Scalefish Fishery Assessment for 2020/21, which involved researchers evaluating 22 of the State's most important fish and cephalopod species through commercial and recreational catch data. This helped determine whether Tasmanian stocks are sustainable, depleting, depleted or recovering.

"Overall, data showed that most assessed fish stocks are in a healthy position, with 12 species classified as sustainable," lead author, Dr Kate Fraser said.

"However, the report confirmed that high fishing pressure is a concern for 6 popular species. Sand flathead, striped trumpeter, bastard trumpeter, southern garfish and blue warehou stocks were all classified as depleted, while southern calamari stocks were found to be depleting."

CHALLENGES FOR SAND FLATHEAD

Sand flathead is Tasmania's most popular recreational species, with recreational fishers taking more than 98% of caught fish.

For the first time, IMAS researchers have classified sand flathead as depleted in Tasmanian waters due to stock abundance trends. Size and bag limit changes introduced in 2015 were initially believed to be supporting stock recovery, but new analysis showed that the biomass and reproductive potential of populations in most regions has declined below critical levels.

"Heavy fishing pressure on sand flathead across Tasmania is likely to be unsustainable and will prevent stock recovery in most regions, specifically where stock rebuilding is most urgently needed - including the D'Entrecasteaux Channel, Frederick Henry-Norfolk Bay, and Great Oyster Bay," Dr Fraser said.

"There are low numbers of legally sized and sexually mature fish in south-east and eastern Tasmania, where populations are subject to these heavy fishing pressures.

"Sand flathead aren't reaching the 32 cm minimum size limit in many areas and, once they grow to this size, they're generally caught within a short time and don't have the opportunity to reproduce.

"Fish that reach sexual maturity before reaching the minimum size limit produce substantially fewer eggs than faster-growing fish, and their offspring tend to have a reduced chance of survival. It's also important to note that females grow larger than males, so receive less protection from size limits. Their protection relies more on regulations that control catch, like bag limits."

To address concerns about sand flathead stocks, IMAS is leading a research project involving the development of a new monitoring regime and stock assessment for sand flathead in Tasmania. This has funding from the Australian Government through the Fisheries Research and Development Corporation.

IMAS is also leading a broader investigation profiling recreational fishers to understand what they value about the Tasmanian recreational sand flathead fishery. This project is funded by the Tasmanian Government.



Sand flathead (Rick Stuart-Smith, Reef Life Survey), striped trumpeter and southern calamari (Antonia Cooper)



Captured sand flathead



Red hand fish (Rick Stuart-Smith)

IMPROVING SCALEFISH STOCK MONITORING

Dr Fraser said IMAS is continually improving the scalefish stock assessment, using internationally recognised, up-to-date assessment approaches.

“The aim is to refine and improve population status estimates of our scalefish species, which will help ensure communities have long-term access to these highly-valued fishery resources.”

DIVE INTO OUR HANDFISH GUIDELINES

Tasmanian divers are being encouraged to check out a new set of guidelines before dropping into handfish habitat.

Tasmanian scientists, including from IMAS, divers and snorkelers have developed Best Practice Guidelines for Diving and Snorkelling with Handfish.

The guidelines highlight and minimise impacts to the critically endangered red, Ziebell’s and spotted handfish in Tasmania through ethical diving.

Dive into the details, pick up a hard copy at IMAS Salamanca or download the guidelines, here:

bit.ly/handfish-diving-guidelines ■

SPECIES/SPECIES GROUP	2016-17	2017-18	2018-19	2019-20	2020-21
Australian Sardine					
Barracouta					
Bastard Trumpeter					
Blue Warehou					
Common Jack Mackerel					
Eastern Australian Salmon					
Eastern School Whiting					
Flounder					
Gould’s Squid					
Jackass Morwong					
King George Whiting					
Leatherjackets					
Longsnout Boarfish					
Sand Flathead					
Snook					
Southern Calamari					
Southern Garfish					
Striped Trumpeter					
Tiger Flathead					
Bluethroat Wrasse					
Purple Wrasse					
Yelloweye Mullet					

LEGEND

Depleted

Depleting

Recovering

Sustainable

Undefined

Not Assessed

Assessed scalefish species status for 2020-21



TASMANIAN SEAFOOD INDUSTRY COUNCIL (TSIC)

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The editor intends to present contributions in a fair manner in order to promote constructive debate in relation to issues important to the Tasmanian Seafood Industry. The editor only therefore accepts responsibility for editorial content over which he has had direct control. Contributions that are printed in full shall not be the responsibility of the editor.

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Australian Fisheries Management Authority (AFMA)

www.afma.gov.au

Australian Maritime Safety Authority

www.amsa.gov.au

The Bureau of Meteorology

www.bom.gov.au/marine

CSIRO – Marine and Atmospheric Research

www.cmar.csiro.au

Dept of Agriculture Fisheries (DAF)

www.daf.qld.gov.au

Dept of Environment and Water Resources (DAWR)

www.environment.gov.au

Fisheries Research and Development Corporation (FRDC)

www.frdc.com.au

Food Standards Australia New Zealand (FSANZ)

www.foodstandards.gov.au

NRE Marine Resources (Department of Natural Resources and Environment Tasmania)

nre.tas.gov.au

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Seafood and Maritime Training (SMT)

www.smt.edu.au

STATE

NRE Marine Resources (Department of Natural Resources and Environment Tasmania)

nre.tas.gov.au

www.fishing.tas.gov.au

Institute of Marine and Antarctic Studies (IMAS)

www.imas.utas.edu.au

Marine and Safety Tasmania

www.mast.tas.gov.au

Natural Resource Management South

www.nrmsouth.org.au



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