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# From the President

TIM HESS, AM

## Standing at the crossroads, but who's controlling the intersection

As I recently sat at an intersection waiting for the lights to change, it dawned on me just how appropriate the metaphor was for our industry. Tasmanian seafood is standing at a crossroads, navigating one of the most complex and uncertain periods in its history.

Some parts of the seafood industry have been waiting at a red light for years. Others are cautiously rolling towards the intersection, unsure whether to proceed or prepare to stop. Many are sitting there, full of ideas, investment and optimism, simply waiting for the green light.

The question isn't whether industry wants to move forward. It is whether the people controlling the intersection – policymakers, regulators, scientists and industry leaders – are aligned on where we're going.

Every day, Seafood Industry Tasmania works with ambitious fishers, farmers, processors, exporters and service providers who are investing, innovating and looking for opportunities. Yet many tell us they are spending more time navigating obstacles than pursuing opportunity.

Geopolitics, trade policy, freight reliability, biosecurity, climate change, labour shortages, rising costs and increasingly complex regulation are all influencing seafood business confidence, and decisions made in boardrooms and parliaments thousands of kilometres away can now have an immediate and profound impact on seafood businesses. For many operators, the question is no longer simply whether they can catch or grow seafood sustainably. It's whether they can continue to do so profitably.

Despite all of this, I remain optimistic. Not because the road ahead is easy, but because Tasmania possesses exactly what the world is increasingly searching for. As global populations grow, consumers are demanding more than just seafood. They want healthy, nutritious protein. They want food they can trust. They want products that are sustainably harvested or farmed, fully traceable and produced in clean environments with strong environmental credentials. Tasmania delivers all of that.

Our greatest advantage isn't our size or the volume we produce; it's our people, our waters and our reputation.

Together, they produce seafood that is recognised among the finest in the world. In an increasingly crowded global marketplace, quality, provenance, sustainability and trust are no longer simply marketing words, they are competitive advantages. They are exactly what premium consumers are prepared to pay for, and exactly what Tasmania is uniquely positioned to provide.

But great products don't sell themselves.

If we don't continue investing in our reputation and telling the story of our people, our fisheries and our marine environment, others will shape public opinion for us. Advocacy campaigns will always have a voice that's part of a healthy democracy. But when our own seafood sectors publicly undermine one another, we hand them the microphone. No one benefits when the seafood industry spends more time arguing with itself than championing what makes Tasmanian seafood exceptional. Our responsibility is not to argue louder internally or externally, but to tell the full story, one grounded in science, stewardship and the people who dedicate their lives to producing some of the world's best seafood.

Our future lies in producing premium seafood that commands premium prices, underpinned by world-leading fisheries management, science, biosecurity and market access. Achieving that future, however, requires more than resilient businesses. It requires coordinated leadership.

Like any busy intersection, traffic only flows when everyone understands the road rules, communicates effectively and shares the same destination. Too often our industry can feel as though different traffic lights are operating independently. Government pursues one priority. Industry another. Researchers identify opportunities. Markets send different signals. Environmental expectations continue to evolve.

None of these priorities are wrong. But unless they are connected by a shared vision, we risk unnecessary delays, frustration and missed opportunities.

Healthy fisheries require healthy businesses. Healthy businesses support regional communities. Strong exports rely on reliable freight. Innovation depends on research, but research only creates value if industry can adopt it. These aren't separate issues; they're all part of the same system.

Technology will undoubtedly help us navigate many of our challenges. Artificial intelligence, automation, electronic reporting and improved data will all play important roles. But technology won't solve our biggest challenge.

People will.

The industries that thrive over the next decade will be those capable of working together to solve increasingly complex problems while continuing to compete successfully in global markets. Tasmania has a real advantage here. We are small enough to collaborate, agile enough to innovate and connected enough to bring industry, government and science together around common challenges.

Yes, the traffic lights need a recalibration as they currently aren't working very well.

And that is exactly what Seafood Industry Tasmania, working alongside our sector associations, intends to focus on. We can't control every traffic light affecting our industry, but we can work to ensure the people responsible for setting the signals are talking to one another. Our role is to help bring government, researchers and industry together, advocate for practical solutions, reduce unnecessary roadblocks and, wherever possible, help synchronise the lights so the entire seafood sector can keep moving forward.

The world's demand for premium, sustainable seafood continues to grow, and Tasmania enjoys one of the strongest seafood brands anywhere in the world. Those are advantages we should never take for granted, but neither should we underestimate them.

The traffic lights will change eventually. When they do, I hope Tasmania's seafood industry is not sitting at the intersection wondering which way to go. I hope we're already moving, together, and leading the way.

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# Jetty Talk

## Tas eFish app now available for digital reporting

The Department of Natural Resources and Environment Tasmania (NRE Tas) has advised Seafood Industry Tasmania that the Tas eFish app is now available for commercial reporting by abalone divers and mother-boat operators, commercial dive licence holders and shellfish fishers.

The introduction of Tas eFish provides industry with a digital alternative to the current telephone reporting system. While the app is not mandatory at this stage, fishers are reminded that reporting requirements remain compulsory. Both the telephone reporting system and the Tas eFish app will operate in parallel for a transition period, allowing operators to choose their preferred reporting method.

According to NRE Tas, the app has been designed to make reporting quicker and easier while providing users with a record of their submitted reports.

A new Fishing Details Report has also been introduced for the abalone and commercial dive fisheries. This voluntary report enables divers to submit basic catch and effort information to assist with real-time fisheries management decisions. NRE Tas has advised that while the report is currently voluntary and does not replace paper catch dockets, divers are strongly encouraged to use it, particularly when operating in areas managed under smaller catch caps. The department has indicated this reporting function may become mandatory in the future.

Getting started is straightforward. The Tas eFish app is available as a free download from both the Apple App Store and Google Play Store. New users will then need to contact the NRE Tas Fisheries Support Team to obtain their login details and access code before they can begin using the app.

Instructional videos and frequently asked questions are available through the Tas eFish website to help users become familiar with the reporting process.

NRE Tas has established the dedicated Fisheries Support Team to assist fishers with registration, technical support and any feedback on the app. Support is available during business hours via [marinecompliance@nre.tas.gov.au](mailto:marinecompliance@nre.tas.gov.au) (with 'Tas eFish app' in the subject line) or by calling (03) 6165 3000 and requesting Tas eFish app support.

Seafood Industry Tasmania encourages members operating in the affected fisheries to consider downloading the app and becoming famili



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2. Based on feedback collected from Zembla customers between 1 January and 31 March 2025. Customers were surveyed about whether they would recommend Zembla to other businesses. Figures reflect responses received during the survey period only and may change over time as new feedback is collected.  
3. Based on Zembla commercial energy procurement records as of May 2026. Tender figures reflect commercial and industrial energy tenders conducted by Zembla across Australia. Comparative claim refers to known Australian energy consultants based on publicly available information at the time of publication.  
4. Based on Australian business customers that achieved energy savings using Zembla's business energy bill comparison service from 1 January 2025 – 31 December 2025 including GST. Savings are based on individual energy usage and available offers.

## Looking out for one another on the water

**Tasmanian Wild Seafood Adventures** is not only a nationally recognised tourism operator and recipient of a **Tasmanian Seafood Award 2026**, but its crew also recently demonstrated the professionalism, teamwork and community spirit that define Tasmania's seafood industry.

While returning from a private charter, the crew aboard Cuttlefish responded immediately to a Mayday call and joined the search for two missing divers near Tinderbox.

Working alongside Tasmania Police and the Westpac Rescue Helicopter, the crew helped locate the divers approximately five hundred metres from their planned surface point. Cold and exhausted, but thankfully unharmed, the divers were rescued and welcomed aboard, given warm showers and hot soup, and safely returned to shore.

Following the rescue, the crew received a personal visit from Fang Xinwen, Consul-General of the People's Republic of China, who came aboard the Cuttlefish to thank crew members Amy, Ruby and Dan for their outstanding efforts.

The incident serves as a timely reminder that preparation saves lives. Understanding safety procedures, carrying appropriate communication equipment, and regularly practising emergency drills can make all the difference when the unexpected happens. Equally important is the willingness to help people on the water to look out for one another, a value that continues to underpin Tasmania's seafood and maritime communities.

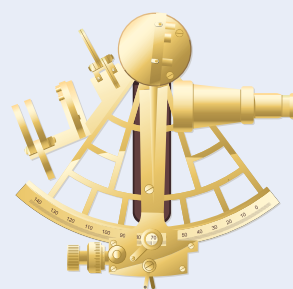
Congratulations to every involved for your professionalism, teamwork and swift response. Safe boating starts with preparation, and every one of us has a role to play in keeping our waterways safe.

### Coming soon... Diving into a world first

On another exciting note, Tasmanian Wild Seafood Adventures is preparing to launch what is believed to be the world's first live 'diver reality' marine experience.

Imagine exploring Tasmania's underwater world through the eyes of a commercial diver in real time, without getting your feet wet.

Watch this space... exciting details are coming soon!



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# Tasmania celebrates national success at the 2026 National Seafood Industry Awards

**Tasmania's seafood industry has once again demonstrated its national leadership, with six outstanding achievements recognised at the 2026 National Seafood Awards in Sydney, held under the biannual Seafood Directions conference.**

The awards celebrate excellence across Australia's seafood sector, recognising individuals, businesses, and collaborative initiatives that are advancing research, environmental stewardship, workforce development, seafood experiences and industry leadership. Tasmania's success this year reflects the breadth of expertise that exists across our state, from world-class scientific research and marine restoration to tourism, people development, and lifelong service to industry.

Seafood Industry Tasmania congratulates every Tasmanian finalist who represented our state on the national stage. To be recognised among Australia's best is an achievement in itself, and this year's results showcase an industry that continues to innovate, collaborate and lead.



## **Industry Ambassador Award: Stuart Richey AM**

Stuart Richey AM was recognised as joint National Industry Ambassador in acknowledgement of more than four decades of leadership, innovation and service to Australia's seafood industry.

From his beginnings as a second-generation fisherman, Stuart has helped shape the modern seafood sector through commercial success, export market development, governance, policy leadership and industry advocacy. He has represented industry across every level, from local fisheries management to Commonwealth agencies and international forums, earning the respect of colleagues throughout Australia.

His contribution continues to influence fisheries management, marine safety, seafood exports and industry representation, making him one of Australia's most respected seafood leaders.

Inductee to the Seafood Industry Hall of Fame: Stuart Richey AM

Adding to an extraordinary evening, Stuart Richey AM was also inducted into the Seafood Industry Hall of Fame, one of the highest honours Australia's seafood industry can bestow.

The induction acknowledges a lifetime dedicated to strengthening the seafood sector well beyond his own business. Through decades of voluntary leadership, governance, strategic advocacy and institution building, Stuart has helped shape many of the organisations, policies and industry structures that continue to support Australia's seafood industry today.

His legacy is reflected not only in the businesses and fisheries he has influenced, but in the stronger, more united industry he has helped build for future generations.



## **Research, Development and Extension Award: Scientific Leadership in Reopening Australia's Live Lobster Export**

A nationally coordinated research team led by Associate Professor Alison Turnbull received the National Research, Development and Extension Award for its scientific leadership in reopening Australia's live lobster export market to China.

When Australia's \$773 million live lobster export industry came to an abrupt halt in 2020, the team responded by delivering a rapid, nationally coordinated research and risk assessment program.

Their work quantified cadmium risk across species and regions, provided robust scientific evidence to support international trade negotiations, and delivered practical risk-management advice to industry.

Despite the challenges of COVID-19 restrictions, commercial sensitivity and tight timeframes, the research directly contributed to the reopening of the Chinese market in December 2024. Within the first month, more than 1,500 tonnes of live lobster were exported and beach prices exceeded pre-COVID levels, an outcome that benefited fishing businesses and regional communities across Australia.



## **Environment Award: Saving Native Species – Giant Kelp Restoration Project**

The Giant Kelp Restoration Project received national recognition for demonstrating how industry and science can work together to restore one of Australia's most threatened marine ecosystems.

Delivered through a partnership between the Institute for Marine and Antarctic Studies (IMAS) and the Tasmanian Commercial Divers Association (TCDA), the project is restoring Tasmania's giant kelp forests, which have declined by more than 95% in recent decades.

Through targeted sea urchin removal, kelp reseedling and ecosystem restoration, the project is rebuilding critical marine habitat, supporting biodiversity and strengthening the resilience of Tasmania's coastal environment. Importantly, it also provides a globally significant example of how commercial industry and researchers can collaborate to restore marine ecosystems at scale.



## People Development Award: Turn the Tide Program

Women in Seafood Australasia's Turn the Tide Program was recognised nationally for its outstanding contribution to developing Australia's seafood workforce.

The flagship three-year initiative connects, supports and champions women across the seafood sector by building leadership capability, confidence and career pathways. Developed through research and industry collaboration, the program has engaged more than 1,500 participants nationally since 2023, strengthening workforce capability while fostering a more diverse, inclusive and resilient industry.

Funded through the Australian Government's Women's Leadership and Development Program – Lead and Succeed grant, with the Fisheries Research and Development Corporation (FRDC) and Affectus as key partners, Turn the Tide demonstrates how investing in people creates lasting benefits for the entire seafood industry.

Importantly, the program was recognised not only through Tasmania but was also recognised as a finalist in Western Australia and the Northern Territory, highlighting its truly national reach and collaborative impact across multiple jurisdictions.



## Seafood Experience Award: Tasmanian Wild Seafood Adventures

Tasmanian Wild Seafood Adventures was named joint National Winner of the Seafood Experience Award for redefining how visitors experience and understand Australian seafood.



Left to right: Scott Ling (IMAS), Shane Wilson (TWSA), Julie Mann (TWSA), John Keanne (IMAS), Heidi Mumme (Affectus), Alison Turnbull (IMAS), Sarah Ugalde (IMAS), Stuart Richey AM

Founded by commercial fisherman Shane Wilson, the business has created immersive Deep-to-Dish experiences that allow guests to harvest, prepare and enjoy premium Tasmanian seafood where it is caught. More than simply showcasing exceptional produce, the experience connects visitors with the stories behind commercial fishing, sustainable harvesting and seafood provenance.

By combining authentic storytelling with hands-on experiences, Tasmanian Wild Seafood Adventures continues to build consumer trust, appreciation and confidence in Australia's commercial seafood industry.

## Celebrating Tasmania's success

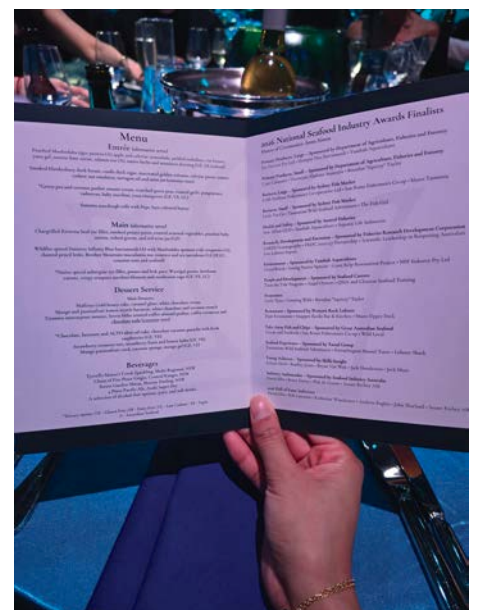
This year's national results demonstrate the remarkable depth and diversity of Tasmania's seafood industry. Whether advancing world-leading research, restoring marine ecosystems, investing in people, creating unforgettable visitor experiences or providing decades of industry leadership, Tasmania continues to make a significant contribution to Australia's seafood sector.

Seafood Industry Tasmania congratulates all national winners and finalists for representing Tasmania with distinction. Your achievements showcase the innovation, professionalism and collaboration that continue to strengthen our industry and inspire confidence in Australian seafood at home and abroad.

While Tasmania celebrated six national award winners, the state was also proudly represented by a strong contingent of finalists whose achievements reflect the depth, diversity and excellence of our seafood industry.

Congratulations to Mures Tasmania, Mures Upper Deck, Jock Mure, and Brendon "Squizzy" Taylor, who were recognised among Australia's best across categories including seafood production, hospitality, promotion, business excellence and industry leadership. Their nominations demonstrate that Tasmania continues to set a national benchmark through innovation, professionalism, and an unwavering commitment to quality.

Whether acknowledged as winners or finalists, every Tasmanian nominee demonstrated the passion, expertise and collaboration that continue to strengthen our industry and reinforce Tasmania's reputation as a producer of world-class seafood.



## Oysters Tasmania has produced a new industry report including data from 2014 to 2025.

In 2025, 3.3 million dozen mature oysters were produced. This is marginally higher than the amount in the previous three years. There was higher production in 2014, 2015 and 2021.

There were more than 85 licensed on-water leases in 2025, so average mature production was around 39,000 dozen per licensed lease.

In 2025, the average licensed lease was around 13 hectares, and there were around 1,100 hectares licensed in total. As such, average mature production was around 3,000 dozen per hectare.

The Tasmanian oyster industry directly employed around 300 Tasmanians during 2025, so average mature production was around 11,000 dozen per employee.

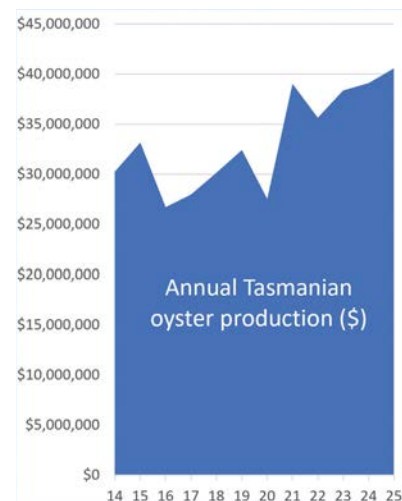
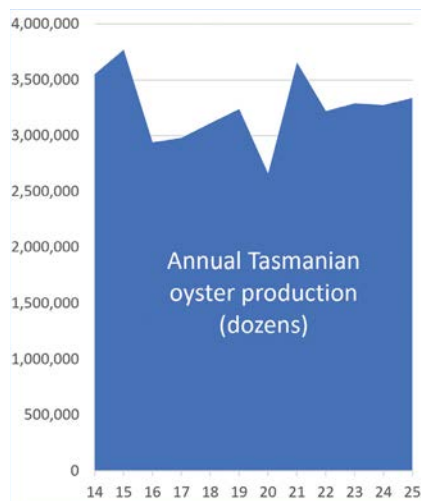
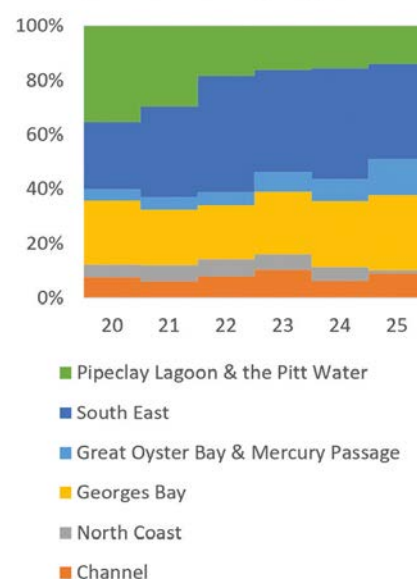
The farm gate prices received for oysters averaged \$12.18 per dozen according to our survey of growers at last year's Shellfish Futures conference.

Based on these prices, the value of mature oysters produced in 2025 was \$40.6 million. This is the highest value on record.

According to the reporting of growers to the department, from 2020 the regional shares of mature production have changed. (The reporting only relates to mature oysters, so it does not capture the productivity of regions that focus on juvenile oysters.) The share of mature production fell from 35 to 14% in Pipeclay Lagoon and Pitt Water, and rose from 25 to 35% in the South East, from 4 to 13% in Great Oyster Bay and Mercury Passage, and from 23 to 28% in Georges Bay.

The report is available at [oysterstasmania.org/ourindustry](https://oysterstasmania.org/ourindustry).

Share of mature production by region



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# Scallop Fishermen's Association of Tasmania Inc.

BOB LISTER

## Tasmanian Scallop Fishery

A Scallop Consultative Group Meeting was held on 3 June in Hobart where members discussed final arrangements for the 2026 scallop season.

Targeted surveys had already been undertaken along the east and north-east coasts of Tasmania, comprising an initial 107 tows by four vessels which expanded into an additional 170 exploratory tows as time went on.

Results varied but sufficient data was available for an IMAS assessment, which resulted in the opening of the Central East area from 20 June with a catch cap of 500 tonnes at a minimum shell size of 90mm. IMAS has identified 700 tonnes of scallops available for harvest in this area.

Six vessels participated in this fishery with exceptional results of good catch rates and clean shells and in some areas enormous meats. The area opened from Probation Point being north of Schouten Island to Grants Point which is just north of Georges Bay.

An area from Grants Point to Eddystone Point was declared closed as a spawning biomass area. North of that area would be considered later when analysis of exploratory survey data is provided by IMAS.

To 23 July, 414 tonnes has been harvested from this area, which will remain open until the end of the season on 31 December.

One very disappointing aspect was the vast numbers of eleven arm and northern Pacific sea stars which were taken during normal scallop activities and the large numbers of dead scallops as a result. Sea stars appear to be everywhere including Bass Strait, causing concern to all industry players.

A further Consultative Group meeting was held on 16 July, when data assessments for many additional tows were discussed and as a result the scallop harvesting area under Stage 2 was expanded from Saturday 25 July. At the same time the Central East area previously harvested was increased from 500 to 700 tonnes within a statewide TAC of 2500 tonnes at 90mm shell size.

The new area included from North of Eddystone Point including Banks Strait, Ringarooma Bay, west of Flinders Island and state waters in an around Babel Island. An area east of Flinders Island from the Pot Boil north to 40.05 degrees South was closed as a spawning biomass area, particularly as the shell discard rate under 90mm ranged from 24 to 56 per cent.



The IMAS assessments of preseason surveys indicate there is an adjusted biomass of around 4000 tonnes of available scallops in this new area at 90mm shell size with an average discard rate of approximately five per cent.

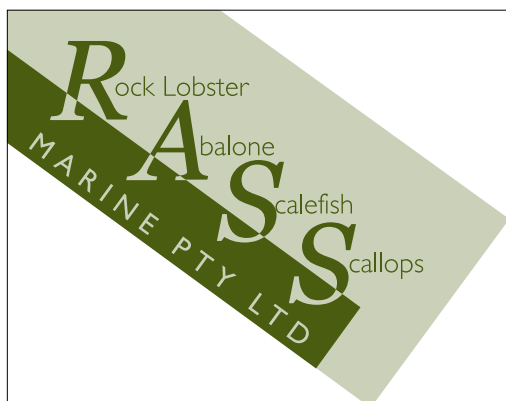
Initially three vessels elected to harvest north of Eddystone, and three vessels travelled to Babel Island and all reported good catch rates of clean shells with solid meats; however, the ever-present sea stars spoilt the party.

It will be very interesting to hear how scallop fishermen fare in this new expanded area as we expect meat quality to be exceptional and demand for scallops from processors and at retail is very good, even at retail prices of \$55 to \$59 a kilogram for meats.

## Bass Strait Central Zone

AFMA advised that a biomass survey would not proceed in 2026 due to poor fishery conditions and economic viability concerns. There was difficulty recovering survey costs last year at the then levels of stock, so the BSCZ scallop fishery opened in June at the 150-tonne default limit under the BSCZSF Harvest Strategy.

With all the issues and differences of opinion and scattered stock with plenty of sea stars, it looks like we may have another challenging scallop season ahead of us.



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## Florfenicol in salmon aquaculture

After nearly seven months, all rock lobster subblocks closed as a precautionary measure to manage the risk of FFC (florfenicol) were opened for commercial fishing. With most of State waters closed for rock lobster fishing from 1 September, the reopened subblocks will only be accessible for two months of this season (i.e. around 20% of normal).

Abbey Labs, the distributor of FFC used in salmon aquaculture, has applied to APVMA (the Australian Pesticides and Veterinary Medicines Authority) for a minor use permit to replace the now-revoked emergency use permit approved last year. We do not know whether the APVMA will approve FFC in salmon aquaculture; a successful application will create an existential risk for two of Tasmania's most iconic wild-catch seafood exports – rock lobster and abalone. While there is no risk to human health from FFC in seafood, there is no standard for FFC residues in wild caught rock lobster or abalone. In the absence of a standard, detecting ANY FFC residue is unacceptable and could result in market closures. This is as equally true in China, our largest market, as it is in the Australian domestic market.

The only way to safeguard against FFC detection in rock lobster is to close subblocks adjacent to treatment areas. Last year, with FFC detected in rock lobster taken at least 7 km from treatment sites, this meant closures in three subblocks in the D'Entrecasteaux Channel.

Should FFC be approved for use again, possibly at higher dosages and for longer periods, it seems likely that closures will be more extensive, particularly if fish in other areas are treated. Because of this risk, three Tasmanian wild-catch peak bodies released a common policy position on the use of therapeutants in State waters.

## Wild-catch policy position

The Tasmanian Rock Lobster Council Limited (TRLCL), Tasmanian Abalone Council Limited (TACL) and Tasmanian Commercial Divers Association (TCDA) have adopted a clear policy position that florfenicol (FFC) and other therapeutants must not be used in Tasmanian marine waters.

The wild-catch sector will continue to advocate for the protection of Tasmania's wild fisheries, commercial fishers and processors, seafood reputation, market access, and the regional communities that depend upon them. Accordingly, the sector will not support any policy, regulatory framework or management arrangement that creates unacceptable or avoidable risks to these interests.

The wild-catch sector does not support the use of FFC or other therapeutants. However, if their use is authorised or otherwise occurs, and results in adverse impacts on wild-catch fisheries, seafood markets or Tasmania's wild seafood brand, all affected businesses and stakeholders must be fully and appropriately compensated for all direct and consequential losses.

This policy position does not diminish the sector's commitment to constructive, transparent and evidence-based engagement with government, regulators and the aquaculture industry. The wild-catch sector will continue to participate in good faith to ensure it remains informed, contributes to robust decision-making, and advocates for outcomes that protect the long-term interests of Tasmania's wild fisheries and seafood industries.

## Seafood Industry Awards

The Australian Seafood Industry Awards were announced at the gala dinner closing the 2026 Seafood Directions conference. There were four Tasmanian recipients: Alison Turnbull and her team won the Research, Development and Extension Award for *Scientific Leadership in Reopening Australia's Live Lobster Export*; IMAS, TCDA and the Nature Conservancy won the Environment Award for Saving Native Species – Giant Kelp Restoration Project; Stuart Richey was a joint winner of the Industry Ambassador Award, and he was honoured a second time as a 2026 Seafood Industry Hall of Fame Inductee; and Tasmanian Wild Seafood Adventures won the National Winner of the Seafood Experience Award. The depth of Tasmania's seafood industry was well represented with these four Awards and through the 11 Tasmanian finalists across all award categories. Congratulations to all.



## 29th Annual Tasmanian Seafarers' Memorial Service & Blessing of the Fleet

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10.50am for 11am

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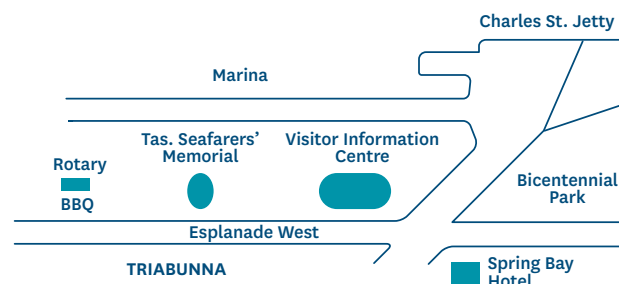
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[seafarersmemorial.org.au](http://seafarersmemorial.org.au)

## Tasmanian Seafarers' Memorial Service





## From the Chief Executive

**JULIAN HARRINGTON**

### Vale

It is with great sadness that we acknowledge the passing of Tabitha Dobson, the wife of SIT Director Michael Blake. On behalf of the Board, members and staff of Seafood Industry Tasmania, we extend our deepest condolences to Michael during this difficult time.

Tabitha was instrumental to the success of Tasmanian Gourmet Seafoods, helping build a business renowned for producing premium Tasmanian seafood. Through dedication, hard work and a commitment to quality, the business earned numerous industry awards and became a respected ambassador for Tasmania's seafood both locally and internationally.

Our thoughts are with her loved ones at this time.

### Seafood Directions conference 2026

Seafood Industry Tasmania was pleased to be represented at the recent Seafood Directions conference in Sydney, with myself and our Project Manager, Lek, attending. Seafood Directions remains Australia's premier seafood conference, bringing together industry leaders, researchers, government representatives and businesses from across the country to discuss the opportunities and challenges shaping the future of Australian seafood.

The keynote presentation explored the rapid advancement of artificial intelligence and emerging technologies. The speaker, Julian Moore, painted a fascinating picture of a future where robots routinely undertake household tasks such as cleaning and washing, smart glasses become an extension of our everyday lives, and AI transforms the way we work and make decisions. It was a timely reminder of just how quickly the world is changing. Many of us remember battery-operated handheld games that were bigger than today's laptops, yet we now carry devices in our pockets with access to virtually all of the world's information. It naturally begs the question, if technology has evolved so dramatically in a single generation, what will the next decade bring for our businesses, our industry and the way we produce and market seafood?

A recurring theme throughout the conference was Futures of Seafood and the importance of building a more united, collaborative and resilient seafood industry. While the Futures of Seafood vision is ambitious, the message was clear: Australia's seafood sector must work together if it is to remain competitive in an increasingly complex global environment.

This is a message that strongly resonates with Seafood Industry Tasmania. As highlighted in President Tim Hess's article in this edition, Tasmania's seafood industry is at a crossroads. We face growing pressures from just about every aspect of seafood operations. Meeting these challenges will require a stronger commitment to collaboration across industry, government and research than ever before.



The discussions around Futures of Seafood reinforced that no single organisation, sector or business can solve these issues alone. For Tasmania's wild-catch fisheries in particular, there is an urgent need to rethink how we work together, advocate collectively and position our industry for long-term success. Seafood Industry Tasmania strongly supports initiatives that bring sectors together around shared goals, and we look forward to better understanding our role in the Futures of Seafood agenda to help ensure Tasmania remains at the forefront of Australia's premium seafood industry.

### Remembering the Tasmanian Wild Seafood Strategy

One of the more disappointing developments over the past year has been what can only be described as the stalled attempt to develop a Tasmanian Wild Catch Seafood Strategy. Industry participants invested significant time and effort attending workshops across the state, openly discussing the challenges, opportunities and long-term vision for the sector. Those conversations were distilled into a workshop report that clearly identified common themes, shared priorities and the actions needed to secure the future of Tasmania's wild-catch fisheries. Unfortunately, the momentum appears to have stalled. Whether the task became too complex or priorities shifted elsewhere, the appetite to see the strategy through seems to have diminished. Seafood Industry Tasmania believes the work undertaken should not be allowed to gather dust. When time permits, we intend to use the workshop report as the foundation for developing an industry-led strategy that can guide the future of Tasmania's wild-catch sector. We owe it to our fishers, their families and the regional and coastal communities that rely on them to keep striving for a stronger, more resilient and more prosperous future.

### National Seafood Awards Success

Congratulations to all of Tasmania's finalists and award winners at the 2026 National Seafood Industry Awards, and to every business and individual who represented our state on the national stage. A special thank you also goes to Seafood Industry Tasmania Project Manager, Lek, whose outstanding work in coordinating and submitting the nominations ensured Tasmania was showcased at its very best. With Tasmanian finalists represented across 11 of the 14 national award categories, the results speak volumes about the depth, diversity and strength of our seafood industry. We extend our congratulations to our national winners. Their success, alongside the outstanding achievements of all Tasmanian finalists, highlights that Tasmania continues to punch well above its weight on the national stage.

Winners are featured in this issue of Seafood Industry News.

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Tasmania seafood  
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# Tasmanian Rock Lobster Processors Association

NATHAN MAXWELL

## Market Intelligence Update

### China's growing appetite for Vietnamese lobster signals a changing market

China imported more than US\$506 million worth of Vietnamese lobster during the first five months of 2026, a 44% increase on the same period last year. While this demonstrates the continued strength of Chinese demand, it also highlights the increasingly competitive environment facing Australia's premium wild-caught lobster fisheries.

***"The market is growing, but so too is competition. Premium positioning can no longer rely on scarcity alone."***

#### Key market observations

- As discussed at the recent Tasmanian Rock Lobster AGM, lower-priced lobster is beginning to influence purchasing behaviour and premium market share in China.
- Much of Vietnam's production is based on wild *puerulus* (juvenile lobster seed), primarily *Panulirus homarus* sourced from Indonesia and grown through aquaculture before export.
- The Indonesian *puerulus* resource is widely regarded as extremely large, enabling substantial export volumes at highly competitive prices.
- Most farmed lobsters are marketed at less than 600 grams yet are increasingly accepted in premium banquet and food-service markets that historically preferred larger Australian wild-caught lobster.
- This shift suggests affordability is becoming a stronger driver of purchasing decisions.



#### Independent market analysis

These observations align with recent analysis by Western Rock Lobster Council economist Daniel Fels in 'An Overview of Global Lobster Production and International Trade', which identifies expanding global aquaculture production, greater competition in premium export markets and the growing importance of provenance, sustainability and brand differentiation.

#### Why Tasmania's story matters

Tasmanian rock lobster continues to hold advantages that cannot easily be replicated:

- Wild-caught premium product
- Science-based fisheries management and strong sustainability credentials
- Exceptional provenance from Tasmania's pristine waters
- Full traceability and rigorous Australian food safety systems
- International reputation for premium quality.

#### Strategic takeaway

As global supply expands and lower-priced alternatives gain market share, maintaining Tasmania's premium position will depend increasingly on provenance, quality, sustainability and consumer education. Continued investment in market development and telling the Tasmanian rock lobster story will be critical to protecting long-term value.

#### References

- VnExpress International: China snaps up Vietnamese lobsters worth US\$506m in 5 months  
<https://e.vnexpress.net/news/business/economy/china-snaps-up-vietnamese-lobsters-worth-506m-in-5-months-5093610.html>
- Daniel Fels, Western Rock Lobster Council – An Overview of Global Lobster Production and International Trade.

## Rural Alive and Well

### Supporting rural wellbeing, one conversation at a time

Life in rural Tasmania comes with many rewards, but it can also bring unique pressures. Long hours, isolation, unpredictable conditions and ongoing challenges can take a real toll over time. At Rural Alive & Well (RAW), we understand that rural life isn't always easy – and that's why we're here.

RAW is a free and confidential service, providing face-to-face support to people right across rural Tasmania. Our team works alongside individuals, families and communities to help people navigate life's situational stressors, build resilience and feel supported through difficult times. Whether challenges are work-related, personal, or simply the weight of 'everything at once', you don't have to handle it alone.

Our passion is helping rural communities not just survive, but truly thrive. And that starts with looking after the health and wellbeing of the people who live and work in them. We know that reaching out for support can feel hard, especially in tight-knit communities where people are used to getting on with the job.

RAW is proud to partner with Seafood Industry Tasmania to deliver the Stay Afloat program. This important initiative focuses on supporting the wellbeing of people working across the seafood industry, ensuring the sector remains strong and sustainable for generations to come.

Through Stay Afloat, individuals can access one-on-one support in their own environment, alongside education and awareness activities designed to build protective factors and reduce the risk of suicide across the industry/community.



# Tasmanian Abalone Council Ltd

DR JULIAN AMOS, CEO



## Staff spotlight

Samara Ford has been part of the team for almost two years and is the lead for our Stay Afloat Program. Samara works closely with individuals and communities across the seafood industry, providing practical support, guidance and a listening ear. Her passion for rural wellbeing and her deep understanding of the challenges faced by industry workers help ensure people feel supported, heard and connected.

*Samara is a lifelong local of the Huon Valley who brings both professional experience and heartfelt compassion to everything she does. With over 10 years working in outreach and more than 20 years co-running a small family business with her husband, Samara has built strong connections within her community and a deep understanding of life's situational stressors.*

*Samara is passionate about helping people explore their options, understand the pros and cons, and feel empowered to make informed decisions that are right for them – while also gently guiding them to consider any potential consequences along the way.*

*Outside her work, Samara has a love for animals (with the exception of birds!) and tractors, and much prefers being outdoors whenever she can.*

## Call to action / How to access support

Getting in touch is easy. You can complete a simple call-back request on our website – for yourself or for someone you're concerned about – and one of our team members will be in touch.

Visit <https://ruralaliveandwell.com.au/> to get started. Alternatively, you can call us directly on 1800 729 827

Support is available, and help is only a conversation away.

This edition covers three matters that have previously been covered but which are still current.

## Florfenicol

As stated in the previous edition, the use of florfenicol by the salmon industry is causing increasing concern. Sampling and testing have shown that the substance moves a considerable distance, but as yet we are unclear how it does so, as it has not been found in the water column.

Florfenicol is not, we are told, dangerous to human health, but its continuing presence in the marine environment does pose an existential threat to our industry because, unlike salmon, abalone and other wild fisheries do not have a set MR (maximum residue limit), here or elsewhere, and as such ANY presence of florfenicol can cause closure and an adverse market reaction.

As a precautionary measure the government can close blocks that are or are likely to be affected, and the industry endorses this decision.

The salmon industry has now declared its intention to seek a more permanent arrangement for the use of the substance and has applied to the APVMA to do so. We have expressed our deepest concern and raised the prospect of the salmon industry taking a range of management decisions regarding farm management, including destocking and moving pens out of the Channel. However, we must recognise that a permit could be issued and we must take appropriate precautions to ensure we are not adversely affected.

The matter is ongoing.

## Awards

It was pleasing indeed to see the team from IMAS win national recognition for their work on the kelp restoration project at the Seafood Directions conference, held recently in Sydney. Our congratulations go to Scott Ling and his team for winning the Environmental Stewardship Award.

## Marine Stewardship Council certification

Full certification is now underway. One element to achieving this is the need for a recovery plan to implement when an area has been closed.

The plan has now been drafted, and discussions have taken place between the MSC auditor, NRE, IMAS and ourselves. Essentially the draft plan has two trigger points, one when the biomass is down to 50%, and closure once it reaches 20%. Discussions are continuing, with consideration being given to the conditions that need to be satisfied before fishing can resume.

## Marketing

The TACL has embarked on a marketing program to lift awareness of our industry and our premium product in China. Our theme is 'Wildness'.

Having reached out to the Chinese audience in Stage 1, we have now entered Stage 2 of the campaign, and this will continue for the rest of this year.

Stage 2 will require establishing a trademark and a more focused targeting of our support base in China. More detailed Information regarding the project can be found on our website – [www.tasabalone.com.au](http://www.tasabalone.com.au), which has now been updated.

## General Meeting

A General Meeting has been called for 19 August, which will flow into the Fishery Reference Group meeting, where industry, NRE and IMAS can come together to discuss a range of fishery management topics. It is really important that our members are able to maintain dialogue with the regulatory authorities, to ensure that our concerns are heard and understood. It is a most valuable forum and I would urge members to attend.

And we are finalising a venue for our AGM, which will be held towards the end of October. More in the next edition.



Dr Ciara Willis. Credit: Nola Schoder/University of Miami's Shark Research and Conservation

## New study reveals how swordfish behave during game angling

As game fishers battle to reel in swordfish, little has been known about how these powerful predators behave during angling – until now.

A new study published in ICES Journal of Marine Science, conducted the first high-resolution analysis of swordfish behaviour during recreational angling.

"Swordfish are increasingly being targeted by recreational fisheries using deep-drop angling techniques in south-east Australia," said Dr Ciara Willis, lead author and adjunct researcher at IMAS and a postdoctoral fellow at the Monterey Bay Aquarium Research Institute (MBARI).

"People often see the dramatic end of a swordfish fight at the boat, but until now we've had a limited understanding of what these fish are doing underwater during capture.

"We wanted to uncover how swordfish respond to the stress of angling and identify ways anglers might reduce stress and improve post-release survival."

Swordfish caught in south-east Australian waters are typically large individuals and have a lot of control over their movements while engaged in 'tug-of-war' with anglers.

"A fight between swordfish and angler can last for hours – up to eight hours in this study," Dr Willis said.

"What happens during that fight is going to influence the survival of swordfish in catch-and-release fisheries, and very likely the quality of meat for those taking fish home to the freezer.

"By looking beneath the surface to the fish's view of the fight, we gain new insight into fight mechanics, exhaustion, and potential opportunities to reduce fight duration in recreational fisheries targeting this large pelagic predator."



Read the full story: <https://tinyurl.com/4vem24ts>

## Landmark study provides new understanding of Tasmania's iconic Sand Flathead

A landmark study has provided the clearest understanding yet of how Tasmania's iconic sand flathead populations have changed over time, establishing the scientific foundation needed to support future assessment, monitoring and recovery of the state's most important recreational fishery.

The report, Developing a cost-effective monitoring regime and stock assessment for sand flathead in Tasmania, synthesises more than three decades of biological research, over 130 years of fishing history, and over a decade of fishery-independent data to deliver the most comprehensive assessment of the species ever undertaken.

"Sand flathead populations differ significantly between regions in their size structure, age composition, growth, reproductive output and overall stock condition," said Professor Sean Tracey, Centre Head of Fisheries and Aquaculture at IMAS.

"The strongest evidence of long-term change was reported from south-eastern Tasmania, where fishing pressure has also been the highest for many decades. Spawning potential in this region was estimated at approximately 6% of unfished levels."

While some of this variation between regions may reflect natural environmental differences, when considered alongside the historical record, movement studies and stock assessment modelling, the evidence points to long-term fishing pressure progressively shortening the average size of fish.

Comparisons between historical and contemporary surveys showed that average sand flathead size has declined in several regions around Tasmania over recent decades, with the greatest changes occurring in the south-east.

In comparable surveys, average fish are now about 30 to 40 millimetres smaller than they were three decades ago in some south-eastern regions.

"Larger fish are predominantly female, making up about 60 to 80% of fish in the largest size classes," Professor Tracey said.

"These larger fish contribute disproportionately to spawning biomass and the production of future generations. Their decline has important implications for the long-term productivity of the fishery."

Read the full story: <https://tinyurl.com/2r8ktmym>



Professor Sean Tracey with a sand flathead.  
Photo: IMAS



The new seagrass restoration nursery. Photo: Peter W Allen/UTAS

## Tasmania's first seagrass restoration nursery set to restore vital red handfish habitat

Tasmania's first seagrass restoration nursery has officially launched, in a vital step towards restoring healthy habitat to help secure the future of the Critically Endangered red handfish.

Based at IMAS in Taroona, the nursery was developed with support from the Australian Government's Saving Native Species program.

"Seagrass meadows are an incredibly important marine ecosystem – and in Tasmania, they also provide crucial habitat for the last remaining population of red handfish," said IMAS marine ecologist, Dr Jemina Stuart-Smith who co-leads the seagrass restoration program at IMAS with Associate Professor Andrew Trotter.

The nursery will advance seagrass restoration capability in Tasmania and beyond, including developing techniques for seed collection, storage and propagation.

"We will also be working with our local community on habitat restoration trials in the wild," Dr Stuart-Smith said.

"Importantly, it will provide the critical infrastructure and expertise, and build the knowledge required for adaptive management of our marine ecosystems under ever-increasing human impacts, contributing to a growing conservation toolkit that underpins scalable, evidence-based marine restoration."

Read the full story: <https://tinyurl.com/2sxn6mn3>

## Hope for Maugean skate as juveniles reach adulthood in Macquarie Harbour

There are encouraging signs for the endangered Maugean skate, with a new monitoring report finding that a new cohort of skates born in Macquarie Harbour has reached adulthood.

Researchers from IMAS have released the [2025 Macquarie Harbour Maugean skate population status and monitoring report](#), aimed at assessing trends in the species' relative abundance across years and informing future conservation efforts.

"Monitoring of the Maugean skate population in Macquarie Harbour is critical to ensure the most contemporary information is available," said Dr Bailee Woolley, a Maugean skate biologist and ecologist at IMAS.

Along with higher relative abundance, the 2025 survey marks the first year scientists could detect individual skates born during the monitoring period reaching adulthood – an essential step for recovery.

"A high proportion of individuals captured as adults in 2025 were linked to the 2020 and 2021 cohorts, providing evidence that some recent juveniles have survived to maturity," said Dr Woolley.



IMAS researcher Dr Bailee Woolley with a Maugean skate in Macquarie Harbour.  
Photo: Mark Priest

Read the full story: <https://tinyurl.com/ffsu5zzr>

# Seafood And Maritime Training



## Aquaculture journey of 9,000 kilometres

Korean student Sein Yi is successfully building a career in Tasmanian aquaculture.

Sein undertook a number of small, practical classes at SMT (Seafood & Maritime Training) late last year as part of her aquaculture education and is now thriving in the industry and embracing Tasmanian nature.

Sein's passion for marine life began with a desire to work in aquariums. This inspired her to study at the Korean Marine Meister High School, setting her on a path that ultimately brought her to Australia to study and work. Last month, Sein caught up with the team at SMT to reflect on her journey. She credits the SMT programs, featuring small class sizes and practical, hands-on teaching, with giving her a strong foundation in various elements of Tasmanian aquaculture.

Working in the local aquaculture sector has been "great, really great," Sein says. She highlights the positive perspectives and cheerful attitudes of her colleagues as major highlights of working in the region. Sein started her career in processing at Huonville for Huon Aquaculture. She has since transitioned to the Tassal Hatchery, also located in Huonville. Looking to the future, her goals include securing a full-time hatchery role, trying her hand as a farm attendant, and training to become an aquaculture diver.



Sein Yi and Jennifer Huryk



2026 b Kinder BBQ at SMT courtyard

Outside work, Sein has settled well into the Tasmanian lifestyle. She loves the fresh air, uncrowded spaces, and beautiful natural environment. While she tried bushwalking and decided it wasn't quite for her, she enjoys spending time at the beach near her home. She does admit to missing her family, authentic Korean food, and the lightning-fast delivery times she was accustomed to in South Korea, joking that Tasmanian shipping can take a bit too long!

When she isn't working or studying, Sein is an avid piano player. She has also recently taken up a traditional Korean craft known as *Maedeup*, the ancient art of interlacing silk threads into intricate, symmetrical patterns. It is a beautiful, delicate contrast to the heavy-duty knots she regularly encounters in her day-to-day work in the aquaculture industry!

## 2026 b kinder BBQ

Thank you to all the trainers, support staff and students who were part of our 2026 b kinder day BBQ!

The weather in the back courtyard was a little cold and wet, but the sausages and veggie burgers were hot, thanks to our CEO, James Garde, taking on grill master duties. A few colourful balloons also helped make the event a bit brighter.

Danny and Chris from b kinder joined us to share in the festivities and chat about the wonderful work b kinder does in schools and workplaces around Australia.

The highlight of the day for everyone was, of course, our office mascot and chief morale booster, Luna the black labrador, who joined us for the event.

## SMT hosts successful Master 45 AMSA oral

Recently, SMT had the privilege of hosting the Australian Maritime Safety Authority (AMSA) Master <45m Near Coastal oral examinations at our Battery Point location.

We understand that oral exams can be an incredibly stressful milestone for maritime students. To alleviate that pressure, SMT and AMSA have partnered to let candidates complete their face-to-face assessments right here in our familiar, welcoming training rooms.

Hosting these exams onsite ensures students have continuous access to their trainers and assessors for last-minute support and enquiries, creating a much smoother and more confident examination experience.

Congratulations to all the students who successfully completed their AMSA orals.

## Real skills for real emergencies: Meet SMT trainer Ian Riley

Ian Riley has built a career around education, safety, and helping people feel confident in challenging situations.

Ian started his career as an environmental scientist before moving into teaching in 2004. In 2015, he added another qualification to his resume by becoming a scuba instructor.

Today, Ian splits his working week between delivering First Aid and Wader Safety training for SMT, working with Surf Life Saving delivering Advanced Resuscitation and Aquatic Rescue courses, and teaching Outdoor Education at Southern Christian College.

Ian believes CPR is one of the most important life skills a person can learn. "Everyone should know CPR," he said.

Over the years, Ian has been called on to use his first aid skills in a range of real-life emergencies. These have included treating snake bites at Lake Pedder, broken arms at a skate park, a fractured skull, shattered elbows at Mount Field National Park, and a serious head injury.

For people who feel nervous about applying first aid in real situations, Ian offers simple advice: "Stick to your level of training and you won't make things worse."

When it comes to wader safety, Ian says people often underestimate the dangers of moving water. "Any moving water is dangerous and it's easy to get into trouble," he explained. "But having really simple processes in place can help make it safe."

His number one survival tip? "Don't panic."

Ian says one of the things he enjoys most about training is helping people become more confident in their workplace and seeing them gain practical understanding and skills. "My favourite part is getting to know people and hearing where they're from," he said. He also enjoys the practical scenarios at the end of first aid courses, where participants often fully commit to the role play.

Students will also often hear one of Ian's favourite training phrases: "That's great – super near enough." It reflects Ian's practical approach to training and the reality that emergencies are rarely perfect situations.

Outside work, Ian enjoys spending time with his wife and children. He loves surfing with his son, while rock climbing and hiking with his daughter are favourite family activities.

One of Ian's favourite hiking locations is Mount Field National Park, and he has also completed some of Tasmania's most challenging wilderness hikes, including tackling Mount Anne.

## Regional courses – Coxswain Deck

SMT is offering regional Coxswain Deck training courses across Tasmania. This 5-day program is designed for individuals working in the maritime industry seeking an Australian Maritime Safety Authority (AMSA) certificate of competency.

The qualification is required for people requiring a commercial licence to operate a commercial vessel up to 12 metres in length and forms the core of the Coxswain Grade 1 and 2 Near Coastal Certificate of Competency.

### Course locations & dates:

Smithton: 14-18 September

Strahan: 12-16 October

St Helens: 14-18 December

Training runs from 9:00am to 5:00pm Monday to Friday. Topics covered include vessel handling, rope work, emergencies, stability, weather and machinery.

For more information on the course or to fill out an application head to [www.smt.edu.au](http://www.smt.edu.au) or give us a call on 6286 0400.



*Ian Riley exploring a beautiful Tasmanian wilderness*

# Tasmanian Commercial Divers Association



SUE GRAU



## Commercial divers and IMAS win the Environment Seafood Industry Award

The Tasmanian Commercial Divers Association alongside the Institute of Marine and Antarctic Studies (IMAS) is proud to be the recipient of the national Seafood Industry Environment Award.

This recognises the work of our divers in the restoration of giant kelp in the marine environment.

Tasmanian Wild Seafood Adventures thanks all the organisations involved in the project, including the Nature Conservancy of Australia, NRM South, CSIRO and SIT. We also acknowledge Yumbah who sponsored the award and congratulate all the divers and other individuals involved in this valuable project.

Thanks to project funding, the TCDA was represented at the Awards by Scott Bedford who was one of the divers that participated in the project.

## TCDA levy increase

The Minister for Primary Industries and Water, the Hon Gavin Pearce MP, approved an increase to the TCDA levy component of commercial dive fishing licences. This will apply from the next renewal, with notices due to be distributed in early August; it followed consultation with members by TCDA and NRE Tas.

The TCDA Committee is pleased that members have supported or accepted this levy increase as it ensures that the peak body can continue to represent the commercial dive fishery in Tasmania.

## Wild-catch policy and position re therapeutant use in Tasmanian waters

TCDA alongside the Tasmanian Rock Lobster Council (TRLCL) and the Tasmanian Abalone Council (TACL) boards, has endorsed a policy and position statement on the use of therapeutants, including florfenicol, in Tasmanian waters.

The TCDA thanks SIT for facilitating discussions between Salmon Tasmania and the wild-catch sector to progress this issue.

## Annual General Meeting

A reminder that the TCDA's Annual General Meeting will be held on Friday 21 August at noon either online or in person at the SIT office. This will include election/appointment of members to the TCDA Committee with nominations required prior to the meeting.

## Tasmanian Urchin Incentive for Chefs Reimbursement Program

This program ran from 21 May to 30 June 2026, providing financial support (up to \$500) to restaurants, cafés and caterers to encourage chefs to trial, understand and utilise premium Tasmanian longspined sea urchin (Centro) on their menus. It aimed to establish new relationships between urchin divers, processors, and wholesalers with chefs in Tasmania, as well as raise awareness of Centro as a high-value seafood for Tasmanians to enjoy locally.

If you took part in the program, considered participating, or simply wanted to learn more, we'd love to hear from you. Your feedback is valuable and will help us understand what worked well, identify any challenges or barriers, and improve future programs that support Tasmania's seafood industry and the use of Centro.

The survey takes just a few minutes to complete, and your insights will help shape future initiatives. Complete the survey at <https://forms.cloud.microsoft/r/8zm4iMyXiI>

Thanks for taking the time to share your feedback.

## Export accreditation

A number of fisheries have recently been re-granted ongoing export accreditation.

The Tasmanian Commercial Dive Fishery has been accredited for export under the Part 13 (protected species) and Part 13A (wildlife trade) provisions of the *Environment Protection and Biodiversity Conservation Act 1999* (EPBC Act), with a listing on the List of Exempt Native Specimens (LENS) for a period of 5 years until 8 December 2030.

The Tasmanian Abalone Fishery has been accredited for export under Part 13 (protected species) and Part 13A (wildlife trade) provisions of the EPBC Act, with a listing on the LENS for a period of 10 years until 15 January 2036.

The Tasmanian rock lobster fishery is eligible for listing on the LENS under Part 13A of the EPBC Act for a period of 10 years until 12 May 2036.

The Tasmanian Native Oyster Fishery has been accredited for export under Part 13A (wildlife trade) provisions of the EPBC Act, with a listing on the LENS for a period of 10 years until 9 July 2036.

The Tasmanian Scallop Fishery has been accredited under Part 13A (wildlife trade) and Part 13 (protected species and ecological communities) provisions of the EPBC Act until 20 July 2031.

## Be prepared for H5 bird flu

Australia has confirmed its first detections of H5 bird flu.

For updates to confirmed cases nationally visit [www.agriculture.gov.au/campaigns/birdflu](http://www.agriculture.gov.au/campaigns/birdflu).

At the time of writing this article, H5 bird flu has not been detected in Tasmania.

This is the first time the globally circulating H5 bird flu strain has been detected in Australia.

NRE Tas has been working closely with a range of stakeholders to prepare for the expected arrival of the disease.

Australia has well-established national response arrangements in place to respond to emergency animal diseases, including bird flu.

If Australia experiences a H5 bird flu incursion, there will be a rapid and coordinated national response led by the Department of Agriculture, Fisheries and Forestry (DAFF), with state and territory governments leading response activities within their borders.

Tasmania is also well prepared for emergencies. An outbreak in Tasmania will be managed through a whole-of-government response.

Tasmanians are asked to stay vigilant for signs of disease but should not touch sick or dead animals.

If you see sick or dead birds or other wildlife:

**AVOID** contact.

**RECORD** what you see – the type of animal, the number of animals, the location and take photos or video.

**REPORT** by calling the Emergency Animal Disease hotline as soon as possible on 1800 675 888 or by filling out the online reporting form.

More information about bird flu and how you can prepare, including the Tasmanian Avian Influenza Readiness and Response Plan, is online at [www.nre.tas.gov.au/birdflu](http://www.nre.tas.gov.au/birdflu).

## Contact

Laura Fatovich, Team Leader, Stakeholder Engagement  
[laura.fatovich@nre.tas.gov.au](mailto:laura.fatovich@nre.tas.gov.au)



**REPORT ILLEGAL FISHING**  
**FISHWATCH ☎ 0427 655 557**

# SEAFOOD INDUSTRY TASMANIA

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**Cover image:** TOP Fish

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### Tasmanian Commercial Divers Association

PO Box 878, Sandy Bay TAS 7006  
President: Rob Langdale  
tcdapresident@gmail.com  
EO: Sue Grau  
executive@tcda.au

### Tasmanian Rock Lobster Council Ltd

C/- PO Box 878, Sandy Bay TAS 7006  
President: Dawn Jordan 0427 621 428  
president@trlc.au  
EO: Jane McGann 0474 916 299  
eo@trlc.au

### Tasmanian Scalefish Fishermen's Association

PO Box 878, Sandy Bay TAS 7006  
President: Shane Bevis  
03 6247 7634  
vessseafood@hotmail.com  
Secretary: Colleen Osborne

### Scallop Fishermen's Association of Tasmania

286 Windermere Road, Windermere TAS 7252  
President: John Hammond 0429 130 238  
Secretary/Treasurer: (Mrs) Jill Hammond  
03 6328 1478

### Tasmanian Rock Lobster Processors Association

President: Ash Marshall  
sit@sit.org.au

## Aquaculture

### Oysters Tasmania

PO Box 878 Sandy Bay TAS 7006  
Chairman: Andrew Gregson  
chair@oysterstasmania.org  
CEO: Duncan Spender 0401 065 131  
ceo@oysterstasmania.org

### Salmon Tasmania

83 Salamanca Place, Battery Point TAS 7004  
CEO: John Whittington 0439 335 429  
admin@salmontas.asu  
www.salmontasmania.au

### Australian Abalone Growers Association

EO: Nicholas Savva  
eo@aagai.com.au

## Government

### 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/index.shtml

### CSIRO - Marine and Atmospheric Research

www.cmar.csiro.au/research/mer.html

### Department of Agriculture, Fisheries and Forestry (DAFF)

www.agriculture.gov.au

### Department of Climate Change, Energy, the Environment and Water

www.dcceew.gov.au

### Fisheries Research and Development Corporation (FRDC)

www.frdc.com.au

### Food Standards Australia New Zealand (FSANZ)

www.foodstandards.gov.au

### NRE Tas - Marine Resources (Department of Natural Resources and Environment Tasmania)

nre.tas.gov.au

### Wild Fisheries Enquiries

Matt Bradshaw 0457 097 534

### Recreational Fisheries Enquiries

Matt Bradshaw 0457 097 534

### Commercial Dive, Marine Plants and Shellfish Fisheries

Sharna Rainer 0457 124 668

### Commercial Fisheries Licensing

03 6165 3000

### Permit Enquiries

Holly Rickards 0476 799 222

### Abalone Enquiries

Sharna Rainer 0457 124 668

### Scalefish, Squid and Octopus Enquiries

Rosie Katunar 0457 046 561

Project Manager

### Scallops, Giant Crab or Rock Lobster Enquiries

James Parkinson 0457 005 376

### Aquaculture Enquiries

Rachel McKay 0447 150 261

### Emergency Animal Disease Hotline

1800 675 888

### Biosecurity Enquiries

03 6165 3777

## Training

### Seafood and Maritime Training (SMT)

www.smt.edu.au  
03 6286 0400

## State

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

www.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

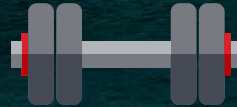
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