

# Oyster News

South Australian Oyster Growers Association

January 2013

## Super Seafood Industry Kit

The Super Seafood Industry Kit is now available to all CRC participants...

Full Article **Page 6**

### Page 5

Oyster Basket Recycling Project

### Page 10

SA Prepares for Aquatic Disease Emergency

### Page 8

News from the new Oysters Australia Blog and Newsletter

## EO's Summary

The end of another year and what a full year it has been. It continued in the same vein as the last with a large amount of time spent on addressing issues affecting the Oyster Industry with a number of government departments. Our annual cost recovery discussions with PIRSA started early in the year followed by the SASQAP review and finishing off the year with extensive discussions with DEWNR and the successful outcome of our Marine Parks classification. SAOGA has been involved in two successful funding submissions this year. The first a joint application with Business SA for a grant

provided by SafeWork SA to assist with OHS standards and procedures for the oyster industry. This project commenced in November with Business SA carrying out a number of audits of Oyster business across the state. This information will provide a benchmark for the next phase of the project which will be OH&S workshops to be held in Cowell, Coffin Bay and Smoky Bay for all members in the first quarter 2013. SAOGA was also successful in a joint submission with the EPA for a feasibility study to be carried out on Oyster Basket Recycling. The funding for this project has been provided

EO's Summary

**page 1**

Presidents Report

**page 3**

Industry Blog & Newsletter

**page 4**

Oyster Basket Recycling Project

**page 5**

Subsidised Coxwain Training

**page 5**

Super Seafood Industry Kit

**page 6**

Act Amendments to Benefit Business

**page 7**

Oyster Code of Practice Review

**page 7**

Marine Parks a Successful Result for the  
Oyster Industry

**page 8**

Vessel Safety

**page 9**

SA Prepares for Aquatic Disease  
Emergency

**page 10**

News from Oysters Australia

**page 12**

Eyre Peninsula launches Flavour Wheel

**page 14**

Act Amendments to Benefit Business

**page 15**

Bay Representative Reports

**page 16**

SASQAP Update

**page 18**

Classifieds

**page 19**

# EO's Summary

*continued...*

by the Department of Manufacturing, Innovation and Trade and will kick off early in the New Year.

Another successful Seminar, AGM and Gala Dinner was held in Coffin Bay in August, with a strong turnout of growers and a record auction amount being raised in excess of \$34,000. The date for next year's Seminar in Smoky Bay will be finalised early next year.

A number of research funded workshops were held in the second half of the year, a SAMS workshop was held in Port Lincoln in September (another planned for around April 2013) this workshop was facilitated by Dr Charles Caraguel, for growers to provide their knowledge and views on high mortality incidents they have experienced. Two Biosecurity Workshops/Exercises aimed at developing an Aquatic Disease Response plan using POMS as the test disease was held in October and then again in December. A full report is provided on **page 10**.

In addition the Mudworm project continued throughout the year and the Oyster retailing project kicked off early December. Results of these project will be available around the middle of 2013.

SAOGA has also worked closely with Bruce in his role as President of OA providing submissions to the review of the Modern Award in relation to the absence of junior rates in the Aquaculture Award. This is a slow process that continues into the New Year. We will keep you updated on our progress.

Finally a new Oysters South Australia website was launched in December with a more modern look and feel, as well as a members only area and the future capability to take membership payments and seminar registrations online. The new website will also be integral in the development of an easy to use stock movement register that is a critical tool in helping us keep South Australia free of POMS.

On that sobering note I will stop writing and go and enjoy the rest of my Christmas break. I hope you have had a very relaxing and rejuvenating holiday season and wish you a very prosperous 2013.

**Trudy McGowan**

Executive Officer

# Presidents Report

After five months in the role of SAOGA President, I certainly have a keen understanding of the work undertaken by my predecessors. I would like to sincerely thank Bruce Zippel for the outstanding contribution he made to our industry at state and national levels over the previous 4 years, and nationally ongoing.

Able assisted by our Executive Officer, Trudy McGowan, the industry has been in very good leadership hands, and continues to be nationally with Bruce continuing in the role of President of Oysters, Australia.

It seems like there is never a dull moment!

## Marine Parks

Bruce and Trudy led the way with Marine Parks, undertaking some serious negotiations with DEWNR and media campaigns to raise awareness in the public eyes about the impact Habitat Protection Zones (HPZ) would have on existing industry if that zoning proposal was implemented by Minister Caica.

Leaving nothing to chance, I picked up where Bruce left off. With a promise from government of no impact on existing aquaculture by Marine Parks zoning in the forefront of our minds, and with the full support of PIRSA Aquaculture, Trudy and I arranged meetings with Minister Caica and senior DEWNR staff to reinforce the need for General Managed Use (GMU) zones being the appropriate choice. When it was clear that published impact statements were silent on aquaculture, we commissioned our own to inform the submission prepared by SAOGA during the consultation phase which ended in October. Thank you to every industry

member who got behind us and signed and sent our proforma style letters in to the Minister and DEWNR as well. Every bit helps and the outcome we all now know.....common sense prevailed and all existing oyster leases have been zoned GMU.

## Cost Recovery

Trudy and I met with all other aquaculture sector representatives and PIRSA Aquaculture to commence 2013/14 cost recovery negotiations in October. PIRSA is committed to gathering more comprehensive "Timewise" data which informs a more transparent approach to future cost recovery negotiations. Some sector comparative data was presented in October and more comprehensive data around actual time spent performing program related activities will be presented in January, 2013. PIRSA staff also presented some preliminary costings for fee for service transactions which after final consultation should be adopted for 2013/14. Once these new transaction fees are gazetted, industry will be able to fully appreciate the significant progress made by the Cost Recovery Working Party in this area.

There is no doubt that the positive working relationship between the oyster industry, other aquaculture sectors and PIRSA Aquaculture staff has fostered a far more constructive, transparent and accountable approach to cost recovery which in itself should greatly reduce future time spent in this area for all concerned.

## Biosecurity – Pacific Oyster Mortality Syndrome

A representative group of growers, PIRSA Biosecurity, Aquaculture and Fisheries staff and representatives from the federal department of Agriculture, Fisheries and Forestry participated in an introductory biosecurity exercise called "Seafox" at Lincoln Marine Science Centre in October to gain a greater understanding of national and state emergency response protocols and practices in the event of a biosecurity event or emergency.

A more in depth exercise was conducted in Adelaide in December with representatives from industry and government state and nationally and from New Zealand. It was somewhat humbling to be a part of an exercise focussed on responding to a potential POMS emergency in SA with growers and others present sharing their wisdom and experience; some of whom so closely associated with the devastation POMS had wreaked on industry in New Zealand and NSW. Those in attendance from SA were hugely respectful of and grateful for their contribution.

It was a really valuable opportunity for industry members to work closely with agency staff prior to an event occurring, to fully explore issues, to critique industry and agency perspectives on different approaches and to highlight the way particular approaches could impact positively or negatively, both economically and socially on us and our communities.

# Presidents Report

*continued...*

SAOGA must now take up the challenge of developing an Emergency Response Plan Framework with the promise of coming together with agency staff once more for further collaboration and refinement early next year.

Two key areas emerged for immediate follow up.

1. The need for accurate centralised (with SAOGA) record of oyster translocations between bays.
2. More accurate data on oyster mortalities.

Two areas of vulnerability also emerged:

1. The limitations on SA spat production and the need to maintain state based capacity in this regard.
2. Our total reliance on Pacific Oysters.

Trudy and I are working towards some recommendations to industry which will follow in the new year. Watch this space.

## South Australian Oyster Mortality Syndrome

The first of two Forensic/Breakout Workshops for growers and researchers was held in October. A report has been prepared and a series of recommendations made. Some follow up work will occur before this group conducts their second workshop with experts. Keep a look out for a full update in the SAORC newsletter.

## Review of the EPA Codes of Practice

As mentioned later in this newsletter the EPA are reviewing their codes of practice in conjunction with the oyster industry. Your input into this process is very important and we encourage you to respond to the questionnaire that has been sent to you.

**Jill Coates**  
SAOGA President

## Industry Blog and Newsletter

Oysters Australia's brand new, state of the art Industry Blog web site is now active. Have a look and feel free to initiate some blog comments. Please promote the blog far and wide in your networks and on your web pages. The web site address is: [www.oystersaustraliablog.org.au](http://www.oystersaustraliablog.org.au). We are hoping the blog will increase industry conversation and knowledge sharing, particularly regarding new research and development issues and ideas.

The Oysters Australia Board and the Seafood CRC have identified the need to develop and deliver practical, grower-focused extension and communication activities to increase the return from CRC research & development outputs. Part of the project is the establishment of this blog site to extend communication opportunities and national discussion of key issues.

The site is also linked to a new Quarterly Newsletter to which anyone can subscribe at the blog site at [www.oystersaustraliablog.org.au/enews](http://www.oystersaustraliablog.org.au/enews)

The site has been developed as part of the new CRC project Trialing Regional Grower Groups to Extend and Build on CRC Outputs. There will be more communication about establishing the grower groups in the near future.

# Oyster Basket Recycling Project

The EPA is please to announce that in conjunction with the SA Oyster Growers Association, we have been successful in securing \$40,000 to organise and co-manage a feasibility study to identify potential solutions for the recycling of waste plastic materials generated by the oyster industry.

This project has been 100% funded as part of the Department for Manufacturing, Innovation, Trade, Resources and Energy's Clever Green Eco-innovation Program.

The need for this project has arisen from us identifying a significant volume of decommissioned waste oyster baskets stockpiled at land-based depots while undertaking environmental surveys. We have been advised that baskets have proved difficult for recycling due to mixed construction materials and large amounts of marine biofouling. In addition, we have also been informed that many growers have been reluctant to dispose of the baskets, partly due to disposal costs, but also preferring a recycling solution. Stockpiles are increasing and it is estimated that it could be costing approximately \$600,000 per annum across the industry to dispose the waste materials to landfill.



The feasibility study will therefore aim to identify the type and volume of material present, opportunities on who can take the waste for recycling, technologies to minimise space for transport, logistics and coordination for removal, and a cost-benefit analysis of the options identified. Of note, the oyster industry in Tasmania and New South Wales are closely watching the project as they have similar issues with waste plastic infrastructure.

A steering committee has been established, represented by 4 oyster growers, EPA, DMITRE and the RDA in Port Lincoln. The first task for the committee will be to generate a concise project brief for the project and appoint a consultant to undertake the work, with the consultant hopefully appointed by the end of January. If you have any bright ideas to add to the project, please contact Coby, Trudy or one of the growers on the committee. Stay tuned for further advancements with this project.

## Eyre Peninsula launches Flavour Wheel

A Fisheries Research & Development Corporation (FRDC) funded project to help promote and market Eyre Peninsula's seafood has been launched. The world first, Flavour Wheel, works in a similar way to wine and cheese wheels in developing a language dedicated to describing the taste and the aroma of the cuisine.

Project leader, Oyster Grower Leicester Marshall and Executive Director, FRDC, Dr Patrick Hone discussed the initiative on ABC Rural Radio. A pod-cast of the interview is available on the ABC website.

[www.abc.net.au/rural/news/content/201212/s3648546.htm](http://www.abc.net.au/rural/news/content/201212/s3648546.htm)



# Super Seafood Industry Kit



The Super Seafood Industry Kit is now available to all CRC participants in the first instance through CRC participant industry associations and via the member's only area of the CRC website.

The kit provides seafood producers, processors and retailers with the most up to date analysis of the nutritional value of Australian seafood. The kit has been developed from the study - "Australian seafood compositional profiles" (Project 2008/905) undertaken by the South Australian Research and Development Institute which was led by Dr David Padula and Dr Cath McLeod.

This is the first major update of seafood nutritional information in more than ten years. This new information can be used to support marketing claims based on nutrition and to prepare nutrition information panels required on seafood products.

If you need access to the member's only section of the CRC website (only available to CRC participants) in preparation for the launch of this material, please contact Rachel Robbins at [rachel.robbins@seafoodcrc.com](mailto:rachel.robbins@seafoodcrc.com)

## What's in the Kit?

You will find these downloadable resources for each Australian seafood species tested in pdf, jpeg and eps formats:

- Fact sheets that outline how to use the information provided.
- Nutrition information panels.
- Daily intake guide images.
- Health claims that can be made, including marketing images.
- Marketing images that show omega 3 comparisons of seafood species with either chicken or beef.

All these resources are available for the following species:

- Farmed Ocean Trout
- Farmed Barramundi
- Farmed Yellowtail Kingfish
- Farmed Ocean Trout
- Wild Australian Sardines
- Wild Gummy Shark
- Wild Sea Cucumber
- Farmed Prawns (Banana and Black Tiger)
- Wild Prawns (Banana, Brown Tiger, Endeavour, School and Western King)
- Farmed Oysters (Native, Pacific and Sydney Rock)
- Farmed Abalone (Greenlip and Blacklip)
- Wild Abalone (Greenlip, Brownlip and Blacklip)
- Wild Southern Rocklobster

# Act Amendments to Benefit Business

In October 2012, the *Aquaculture Act 2001* (the Act) and *Aquaculture Regulations 2005* (as a result of changes to the Act) were amended to provide for greater streamlining of administrative processes for both government and industry.

The amendments to the Act were necessary to keep legislation up-to-date with the rapid development of industry practice, aquaculture management standards and administrative world's best practice.

Some of the key changes for industry arising from the amended Act include:

- The introduction of the ability to register third party interests in aquaculture leases and licences which will help facilitate investment.
- The introduction of more effective emergency lease provisions.
- The introduction of research leases which removes the potential for competition between research providers and aquaculture farmers for lease area.
- Remodeling of the Aquaculture Resource Management Fund to clarify that research monies may be collected and the fund may hold funds collected for the purpose of lease rehabilitation.
- A new and more transparent tenure allocation scheme for zone policies.
- The provision for amalgamation of sites.

The immediate benefit for the oyster industry is the ability to amalgamate adjoining aquaculture leases and/or licences. Developed in consultation with industry and relevant State Government agencies, amalgamating leases will have multiple benefits, including creating farm management efficiencies, simpler reporting requirements and administrative red-tape reduction for both PIRSA and the lease/licence holder.

Application forms are now available from PIRSA and have been designed to incorporate all administrative possibilities required to complete an amalgamation transaction. The all-in-one form includes any associated transfers, lease movements, or variations to the lease and/or licence that are required to enable the amalgamation to occur.

The fee associated with the amalgamation will depend on the level of complexity of the application. For more information or to obtain a lease amalgamation application form contact PIRSA Fisheries and Aquaculture on 8226 0087 or email PIRSA, [aquaculture@sa.gov.au](mailto:aquaculture@sa.gov.au). A fact sheet outlining some of the changes is available at [www.pir.sa.gov.au/aquaculture](http://www.pir.sa.gov.au/aquaculture)

The revised Act and Regulations can be viewed on the South Australian Legislation website [www.legislation.sa.gov.au](http://www.legislation.sa.gov.au)

## Oyster Code of Practice Review

In 2005 the EPA in consultation with the oyster growers produced a Code of Practice for the environmental management of the oyster industry. The Code provides a tool which assists industry in meeting their environmental obligations by relating EPA legislation to industry practices. The EPA is required to review Codes every 5 years to ensure they are up to date and still relevant to industry. Considering this, the EPA is now requesting the assistance of the oyster industry to undertake this review.



A questionnaire has been sent to all PIRSA oyster licence holders that will guide you through this review process. Any comments / suggestions etc would be greatly appreciated to ensure the Code is practical for industry and easy to use. Please feel free to contact us if you have any questions regarding the review.

For any EPA related matters, both Tara and Coby can be contacted on 8463 6581 ([tara.ingerson@epa.sa.gov.au](mailto:tara.ingerson@epa.sa.gov.au)) or 8207 2592 ([coby.mathews@epa.sa.gov.au](mailto:coby.mathews@epa.sa.gov.au)).

Meanwhile we hope you have a safe and happy festive season.



# Marine Parks

## a Successful Result for the Oyster Industry

As most of the Oyster industry in South Australia is already aware SAOGA was pleased to advise back in early December that due to the effort made by the association & its members, via submissions to the Marine Parks process and extensive lobbying of Minister Caica, all South Australian Oyster leases have now been removed from Habitat Protection Zones and reclassified as General Use Zones. This was fantastic result for the Oyster Industry!!!

The result was as we wanted and had expected however the industry faced an unexpected battle to get to this outcome. At the beginning of the marine park process the South Australian government made a commitment to the aquaculture industry, that there would be no impact on existing aquaculture. The oyster industry (and aquaculture overall) had requested not to be located within marine parks and assumed that if existing aquaculture zones were placed in marine parks, they would be at the worst be in general managed use marine park zones (GMU). Accordingly, recommendations were made in the South Australian Oyster Growers Association (SAOGA) submissions to the Local Advisory Group (LAG) via written submissions and personal representation and accepted through that process.

SAOGA was also aware that PIRSA was fully supportive of aquaculture being placed in GMU not habitat protection marine park zones (HPZ). The Department

for Environment and Heritage (2009) had also stated overlap with activities such as ...aquaculture should where possible be minimised within marine parks, and where overlap is unavoidable, will be catered for in appropriate zoning design."

It was therefore a complete surprise to SAOGA when the draft zones were released, that some oyster leases had been placed in HPZ. This was completely inconsistent with industry recommendations, original commitment, and documented intent.

In addition the impact statements commissioned by the Department of Environment, Water and Natural Resources (DEWNR) and prepared by Econsearch were flawed. The impact of habitat protection zones on aquaculture had not been considered at all and industry has not been consulted during the process of preparation.

The governments definition of HPZ's states - activities and uses that do not harm habitats or the functioning of ecosystems. Harm includes the "risk of harm and future harm" This meant to be located in a HPZ there should be no impact on the seabed, however, as we all know intertidal oyster aquaculture impacts the seabed. Posts are sunk into the seafloor and posts, bags, lines and oysters "collect" barnacles and other marine life. Farm workers walk the sea bed and flat bottom punts are required to access the leases.

Due to SAOGA and its members extensive lobbying and numerous submissions it was successful in having all oyster leases and aquaculture zones in South Australian oyster growing bays be placed in GMU. General Managed Use Zones allow ecologically sustainable development – protection whilst allowing some risk." This is entirely consistent with existing Aquaculture practice. A great result for everyone!!!!



# Vessel Safety

Transport Ministers agreed in November 2012 that the National System for Domestic Commercial Vessel Safety (National System) is to commence in March 2013.

The Australian Maritime Safety Authority (AMSA) will become the National Regulator for domestic commercial vessel safety and administrator of the National System and State and Northern Territory marine safety agencies will act as delegates to the National Regulator.

Regulations and Marine Orders to support the Marine Safety (Domestic Commercial Vessel) National Law Act 2012 will also be implemented on the commencement date.

## NSCV Part E: Consultation Now Open

The exposure draft of the National Standard for Commercial Vessels (NSCV) Part E – Operations - is now available on the NMSC website for eight weeks of public consultation (21 November – 16 January 2013). This standard will support the implementation of the National System for Domestic Commercial Vessel Safety through a consistent set of national requirements for maritime safety management.

## NSCV Part D: Consultation Now Open

The latest draft of the National Standard for Commercial Vessels (NSCV) Part D – Crew Competencies is now available on the NMSC website until 16 January 2013. This is an important licencing standard for industry and individual seafarers. Opportunity exists to provide comment on a range of specific questions as well as general comments to help guide the direction of the Standard.

## Consultation Report on Draft Regulations

As foreshadowed in the October 2012 Stakeholder Bulletin, AMSA has placed on the National System web site at [www.nationalsystem.amsa.gov.au](http://www.nationalsystem.amsa.gov.au) its consultation report on the draft Regulations. The report lists the issues which were raised during the consultation and outlines how they are to be treated in the final regulations.



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BST Oyster Supplies are proud supporters of the Cowell Area School Aquaculture Facility and Oyster Farm. "BST consistently provides the school with fantastic support which impacts on the positive learning outcomes of the students." *Jan Potter school Principal*



**2010 Winner**  
Australian Government Innovation in  
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# SA Prepares for Aquatic Disease Emergency

South Australia has taken the lead in aquatic disease preparedness, hosting a national emergency response exercise named Sea Fox.

Following the success of the Phantom Fox (terrestrial disease) exercise in May, PIRSA has just completed a simulation exercise in aquatic disease outbreak in the aquaculture industry.

Exercise Sea Fox brought together more than 70 government and industry representatives (which included SAOGA) from across Australia and New Zealand to develop and practice the skills and procedures required when responding to an aquatic animal disease outbreak.

## Objectives:

- Raise awareness of state and national government and industry agencies on national and state emergency management obligations.
- Provide industry and government personnel with an opportunity to develop and practice skills and procedures when responding to an emergency aquatic animal disease
- Explore and agree the policies and strategies to apply during a POMS incident
- Identify gaps in the government and industry's aquatic response capability

The exercise began in Port Lincoln in October and included site visits to aquaculture farms and workshops at the Lincoln Marine Science Centre, aimed at improving the understanding of the aquaculture environment in a disease context and raising awareness of national and state emergency response arrangements.

The exercise culminated in a hypothetical desktop exercise held in Adelaide in November, based on an outbreak of Pacific Oyster Mortality Syndrome (POMS) – an aquatic disease that is considered a high threat to the State's oyster growing sector. While POMS does not pose a direct risk to human health, it has previously caused substantial economic damage to oyster growing industries in France and New Zealand.

Executive Director of PIRSA Fisheries and Aquaculture, Professor Mehdi Doroudi said in the area of animal health, exercises such as Sea Fox were essential for preparing government and industry personnel for a real emergency event.

"This exercise is about testing response procedures, identifying any shortcomings, and ensuring we know what to do if we had a real disease outbreak" Professor Doroudi said.

"By involving industry and government in an exercise of this nature we aim to enhance the State's preparedness for responding to an emergency aquatic animal disease outbreak."

Exercise Sea Fox is a joint initiative of PIRSA Fisheries and Aquaculture, Biosecurity SA, the Fisheries Research and Development Corporation and the Department of Agriculture, Fisheries and Forestry and aquaculture industry representatives from South Australia, New South Wales and Tasmania, as part of a national objective to develop Australia's capacity to prevent and manage disease outbreaks.

For more information regarding Sea Fox or general aquatic animal health issues, contact:

PIRSA Aquatic Animal Health Officer,

**Dr Shane Roberts**

on (08) 8226 3975 or [shane.roberts@sa.gov.au](mailto:shane.roberts@sa.gov.au)





# Suppliers to the Oyster Industry

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- Sewing Thread

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# oysters australia News

## Seafood Retail

The oyster industry has heard the consumer and has responded with a branded oyster merchandising unit that will appear in De Costi Seafood's stores in Sydney and central Coast in December. This is part of a trial to improve presentation of oysters at fish mongers.



In response to Seafood CRC consumer research results which demanded origin transparency and freshness, the display units clearly display species, region of origin, and a flavour descriptor. After purchase, a sticker across the top of the pre-formed tray displays the same origin information with storage details. A support flyer details everything from species, storage, flavours, opening, locations and a recipe. In February, oyster demonstrations begin at selected stores.

After looking at consumer, retailer & grower feedback with the in store sales results and a cost benefit, we'll decide whether the idea can be commercialised.

## The flyer

**Buying, storing, opening**

**Buying oysters**  
Whether already opened or still closed, the oyster that has a fresh sea smell is the freshest. Buy opened oysters that look wet and juicy.

**Storing oysters**  
Store opened oysters in the fridge (0-5°C) for up to 3-4 days when freshly opened. A purist will tell you they taste the best when eaten as soon as you open them!  
Unopened Sydney Rock oysters should be kept between 15-20°C for up to 10 days from harvest date and Pacific Oysters at 5°C for up to 7 days from their harvest date. So that they can breathe and keep cool, wrap or cover oysters in a damp cloth rather than in plastic or in water or on ice.  
Cover and refrigerate at <5°C within 30 minutes after opening your oysters if not eating them straight away.

**Australian oyster growing locations**

**South Australia**  
Davidson Bay  
Smoky Bay  
Streaky Bay and Haslem  
Coffin Bay  
Cowell  
Torre Peninsula  
Kangaroo Island

**New South Wales**  
Twisted, Richmond, Clarence and Mood Rivers  
Bellinger-Kolong, Nambucca and Macleay Rivers  
Healds River  
Camden Haven  
Manning River, Hunter River  
Wallis Lake  
Port Stephens  
Brisbane Waters  
Howesbury River  
Georges River  
Shoal and Crookhaven Rivers  
Clyde River  
Wagonga Inlet, Turass Lake  
Berrigall River, Wagonga Lake and Nelson Lagoon  
Merimbula, Pambula and Womburn Lakes

**Tasmania**  
For north west (Montagu, Big Bay, Duck and Kamps Bay)  
Port Sorell  
St Helens (Moulling Bay)  
Great Oyster Bay  
Great and Little Swarport  
Blackman Bay  
Dunstaffley Bay  
Tasman Peninsula  
Britt Marine  
Pike Clay Lagoon  
Bruny Island  
For South

**Queensland**  
Moreton Bay

**Western Australia**  
Albany

**Opening oysters**

- Position oyster with flat shell facing up and oyster 'nose' facing out - apply pressure to insert oyster knife at 15 degrees to the bottom shell and get leverage between the shells.
- Twist oyster knife using a motorcycle 'accelerator' grip to break hinge between shells.
- Slide oyster knife along the top shell to the 2 o'clock position on the top shell and snip adductor muscle - releasing the top shell.
- Gently run oyster knife along the underside of the oyster cutting the oyster off the shell. Gently roll oyster over in shell.
- Present oyster and serve.

**Recipe**

**Oysters with tomato salsa**

**INGREDIENTS**  
Serves 4  
2 dozen oysters, freshly opened  
1 large ripe tomato, seeded and diced  
1/2 red onion, finely chopped  
2 tablespoons chopped fresh parsley  
2 tablespoons lime juice  
Freshly ground pepper  
Salt

**Preparation method**  
Prep: 7 minutes  
Combine the tomato, onion, parsley, lime juice, a good grinding of pepper and a pinch of salt in a medium bowl. To serve, top each oyster with 1 teaspoon of the salsa.

**Australian oyster species**

**Sydney Rock Oyster** *Saxostrea glomerata*  
**WHERE** Native to Australia, cultivated since the late 1800s. Grown from south east Queensland, along the New South Wales coast and in Western Australia.  
**TASTE** A soft oyster of rich savoury flavour with subtle mineral and herbaceous finish. Just like the Pacific oyster there are many taste and texture variations.  
**SEASON** Peak in late spring through to autumn with availability all year across Qld, NSW and WA.

**Pacific Oyster** *Crassostrea gigas*  
**WHERE** Introduced from Japan in the 1940s and the most common in Australia. Grown in southern Australia waters of South Australia and Tasmania, and in some New South Wales estuaries.  
**TASTE** From Tas and NSW - A firm oyster with a refreshing salty, sweet ocean burst and subtle herbaceous flavour.  
From SA - A firm oyster with a refreshing sweet ocean burst and pleasant saltiness.  
Many variations between regions and even between growers!  
**SEASON** Peak in winter and spring with availability all year across NSW, Tas and SA.

**Angasi (or Flat) Oyster** *Ostrea angasi*  
**WHERE** Native to Australia but grown in small quantities around the Australian coastline.  
**TASTE** A firm oyster of full-bodied flavour with subtle mineral and herbaceous finish.  
**SEASON** Peak in autumn and winter with availability all year across NSW, Tas and SA.

All oysters are low in cholesterol but loaded with beneficial fats and minerals. For details see [www.oystersaustralia.org.au](http://www.oystersaustralia.org.au)

**Sydney Rock Oyster**

**Pacific Oyster**

**Angasi Oyster**

**oysters australia**

Grown in Australia's secluded coves and wide open bays, Australian oysters are the ultimate natural food experience.

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Oyster Industry Benchmarking Snapshot  
Industry Edition



Download the full Oysters Benchmarking report from [www.oystersaustraliablog.org.au](http://www.oystersaustraliablog.org.au).

# Breaking News – Benchmarking

By demand, the benchmarking program will now include 11/12 financial year data at the same participation cost as the 10/11 year. Rural Direction's Snapshot system will also be altered to include production and marketing components of the business, not just the financial side.

Gathered in Jan-Feb and reported in April, growers will receive;

- their individual business performance assessment,
- an assessment of Australian oyster industry performance by state including trends and an insight as to what makes the difference – production techniques and marketing strategies.

Growers attending grower groups in April next year will hear report on Australian averages followed by a closed session for program participants on how to fine tune business performance from benchmarking results.

2010/11 benchmarking results are out. Growers involved in the project have received a detailed version plus their individual business performance report.

## Some summary points from 10/11:

- Greatest income per developed hectare; SA growers
- highest income per dozen earned, the most income per FTE and highest average profit; Tas growers.
- 10/11 operating costs (esp labour) for the Australia oyster industry is a weakness for the industry compared to other primary production industries and it directly affects profitability

Download the full Oysters Benchmarking report from [www.oystersaustraliablog.org.au/breaking-news-benchmarking](http://www.oystersaustraliablog.org.au/breaking-news-benchmarking).

Please contact Rural Directions P/L if you wish to discuss results or if you would like to be involved in the next round of benchmarking – phone 08 8841 4500.

Growers can join at any time.

# Nutrition Info

In September the Seafood CRC released nutritional information and relevant health claims about oyster species.

## Claims

All Australian oysters are a good source of omega 3 and a source of magnesium.

Pacifics are also a source of iron and phosphorous.

Sydney Rocks are also a source of iodine and selenium.

Angasi are also a good source of iodine and selenium and a source of phosphorous.

## How was the experiment done?

Fatty acids, carbohydrates, protein, minerals and vitamins were tested to FSANZ standards. An average and standard deviation were calculated and claims were assessed according to the Food Standards Code.

## Where was stock from?

### Pacifics

- Smokey Bay; 3rd week Oct 2010
- Little Swanport; 3rd week Nov 2010
- Coffin Bay; mid Dec 2010
- Port Stephens; mid Dec 2010
- Lower Pittwater; start Feb 2011

### SRO

- Wallis Lake; start Dec 2010
- Port Stephens; mid Jan 2011
- Camden Haven; end Jan 2011
- Clyde R; end Feb 2011
- Pambula; start Mar 2011

### Angasi

- Coffin Bay; start Mar 2011
- Pambula; mid Mar 2011

## Any surprises?

Where is zinc?! Drawing on stock from 5 locations for each of SRO and Pacific meant that there were large variations between samples for oysters and an 'across the board' claim for zinc can't be made. Some exceed the zinc RDI% but others hardly rate – depending on the water they're from.

What about fat? At approximately 2g fat/100g oyster, oysters are not a high fat food! Making a low fat claim relies on Code of Practice on Nutrient Claims in Food Labels and in Advertisements values whereas this analysis used Food Standards Code values.

If you want to use the claims, the full NIPs need to be displayed as well.

Visit [www.oystersaustraliablog.org.au/nutrition-info](http://www.oystersaustraliablog.org.au/nutrition-info) to download the Summary nutrition NIPs & guides-oyster industry

# Oysters at the House

Oysters from around Australia, from Moreton Bay, Qld in the north to Smoky Bay, SA in the west were on show outside the Sydney Opera House on Sunday 18 November.

It was an event aimed at general public – tourists and locals. Oysters at the house was organised by Opera Kitchen's PR agency, logo-ed by Oysters Australia and sponsored by FRDC.

Food/media celebrities Simon Marnie, John Susman and Lyndey Milan ran master classes on the oysters:

- Moreton Bay, Qld;
- Lease 65 & Blue Moon in Tas;
- Port Stephens Oysters & Bega Coast Oysters in NSW;
- Pristine Oysters & Angel Oysters in SA.

A positive event, though we aim to alter its format to broaden its exposure for best industry return in the future.



# Subsidised Coxswain Training

TAFESA has been proud to deliver training to the SA Oyster Industry over many years. Traditionally the majority of this training has been in Restricted Coxswains, a four day DTEI approved qualification allowing oyster growers to master a vessel up to 12 metres in sheltered water aquaculture zones. Employees wishing to gain this qualification require 60 days commercial or 120 days recreational sea time and Senior First Aid, together with some associated ID and medical documentation.

Lecturer Travis Henson takes enquiries from companies wishing to put employees through this course. When there are enough enquiries at any particular location he will travel and deliver the course at the nearest TAFESA campus or suitable location. TAFESA use local oyster vessels for practical assessments. An oral exam with the DTEI examiner is organised for employees to attain the final tick of approval, also conducted at grower's locations.

The South Australian Government through its "Skills For All" program is currently subsidising full, unrestricted coxswains

courses. This free course is a three week DTEI qualification allowing people to be a master of a vessel up to 12 metres in length up to 15 nautical miles from the coast and is recognised Australia wide, in a range of sea going operations.

TAFESA will also work closely with aquaculture businesses for other training and related requirements, including seafood handling and quality control training and OHS compliance and training. Staff skills can be recognised against national training standards and add weight to company quality programs such as ISO, and risk reduction strategies for SafeworkSA and seafood quality.

Please ring Travis Henson at TAFESA on 0427 701 504 for Restricted Coxswains information and to put employees down for the next available course.

TAFESA would also love to work with your company to tailor time and cost effective training for staff retention, quality, and risk reduction and compliance strategies.

## REACH MORE CUSTOMERS ONLINE

Selling via your website is easy to set up and allows you to reach a much wider customer base, making it a very cost effective way to grow your business.

Ask anyone how they would go about finding a local product or service and chances are that 'Google' and 'It' will form the majority of responses. Maintaining a website that allows customers to find you online and purchase your products is already far more important to your business than any yellow pages or print ad.

With a little planning you can be up and running quickly and easily, taking your business safely into the future.

Having recently developed the new SAOGA website I can already see the demand to purchase Oysters from online search. If you'd like to know more about why getting online is a great way to grow your business, please feel free to give me a call.

**Joshua Lee**  
**0407 199 254**  
[joshua@roomthree.com.au](mailto:joshua@roomthree.com.au)

# Bay Representative Reports

## Coffin Bay

Hello all

2012 has slipped away and here we are again, priming for an early Easter in 2013 and looking back with a smile or a sardonic grin.

The weather and food counts have proved again interesting for 2012, no doubt playing havoc with the best made plans. Food counts have been below average in Coffin Bay for this year, apart from Kellidie Bay, which has shone brightly for those with leases still in there.

A wet year on the east coast, and Tasmania slowing down during winter has lead to strong demand interstate for product which has been positive.

The annual SAORC oyster seminar was held in Coffin Bay this year. It was another success and well attended by government, and oyster farmers alike. The oyster competition was a very close affair, with Turner aquaculture winning best open dozen for the second year in a row, and Marine Culture winning best closed dozen. All entrants should be congratulated for providing excellent oysters.

The POMS real time scenario, held on the friday, was very useful in stimulating ideas and discourse amongst the participants who attended.

My thanks to the growers from N.S.W. and Tasmania who came along, and to all the oyster growers from around South Australia who show support every year by travelling many kilometres to attend. Thanks also to Dave Sims, Marion Tretheway, Vicki Blesing, Jill Coates, the Coffin Bay yacht club, the Sporting Club, and Trudy!

The Coffin bay stocking density project is nearing completion, 100,000 litres per hectare being the proposed figure. Each type of oyster carrying unit has been tested by SARDI and given a volume capacity. Thankyou to all the growers who dropped around oyster bags and units for this exercise.

On a personal note, I would like to thank Dr Wanye O'Connor, Steve Jones, and Ewan McAsh for their hospitality on a recent trip down the coast of N.S.W. I would also like to thank Steve O'Connor, Rob Moxham and the staff of Steve Jones for their time and overall cheer as they went about explaining processes and farming techniques. One thing became apparent to me apart from the passion of oyster farmers across Australia. It's the fact that oyster farmers are just bloody good people, makes me proud to be one. Have a good Xmas and safe New Year.

Cheers

**Jedd Routledge**

## Cowell

Greetings all from Franklin Harbour,

It has generally been business as usual here. Winter was slow this year for conditioning and growth but things have really started firing here over the past two months. Growth is good. The oysters built up with spawn relatively early this year but have remained full.

From attending the operation seafox exercise and the SAMS workshop I would like to emphasise the importance of early reporting of unusual mortality. Even if it is initially telling your neighbour and your bay rep so that others can check their stock and samples sent for testing. The second key is hold stock movement. It has been shown in NSW over the last three years that if the movement of oysters can be restricted so too can the spread of POMS. Early detection and confirmation of POMS in a bay will be the difference between a few business suffering and the whole industry suffering.

I would like to wish you all a safe and happy Christmas and a prosperous New Year.

Maybe we can all ask santa not to bring POMS to South Australia or Tasmania.

**Carl Jaeschke**

## Smoky Bay

Smoky Bay has generally had a quite winter and spring with little growth however December has bought a change of fortune with improved growth and conditioning.

It is interesting that our mudworm infection has mirrored the oyster performance.

This is suggesting that the mudworm breeding cycle is driven by food availability not temperature.

In many parts of the world, food availability is connected with temperature and therefore the connection was made between temperature and mudworm.

Lexie Walker, our mudworm scientist found fresh mudworm eggs in the middle of winter throwing into question the connection with temperature.

There will definitely be differences between species.

Still a lot to learn in this field.



We say farewell to Aiden and Janet Gregor from oyster farming and wish them well in their new endeavors.

For a quote I favour this quote because of the time of year.

*"As I ate the oysters with their strong taste of the sea and their faint metallic taste that the cold white wine washed away, leaving only the sea taste and the succulent texture, and as I drank their cold liquid from each shell and washed it down with the crisp taste of the wine, I lost the empty feeling and began to be happy and to make plans."*

- Ernest Hemingway, A Moveable Feast

Merry Christmas and a Happy New Year to all.

**Gary Zippel**

## Streaky Bay

It has been an interesting time in Streaky Bay over the past year. There were good volumes of production from the northern parts of the bay throughout the season. The southern end of the bay started off slow, however I believe that these growers are mostly sold out, as we reach the end of the year.

Growth seems to be quite good throughout Streaky Bay at the moment, so we are hoping for a better start to the season next year for all growers.

It is good to see Paul Evans has returned to Streaky Bay and is trying out his hand at oyster farming with his father Tom. We wish him well in his venture.

I would like to wish everybody a merry Christmas and a prosperous and happy new year.

**Reg Brown**

## Yorke Peninsula Zone

After 7 years in oysters I am still trying to understand how the industry works!! Whilst we try and manage out as many variables as we can – at the end of the day we are dependent on the cycles of nature – This is "Primary Production"!!

We seem to be in an oversupply of seed at the moment and it is affecting some operations in the Bay. Timing and volumes of sales is not as high as predicted...and I won't even mention cash flow!!!.

We seem to have a real problem with seaweed (tree weed) at the moment and are re-locating stock away from the worst areas.

Weed in these volumes, along with the strong summer tides means broken lines and posts – so along with more stock on hand at this time of year – additional maintenance is the order of the day.

Yorke Peninsula enjoyed some publicity in the Advertiser and on TV recently.

The newspaper article in the "Weekend Extra" section under the "SA Secrets" by-line featured Stansbury as a tourism destination – and a secret haven for families, whilst the SA Life programme on Channel 7 featured the oyster industry in particular promoting the clean green and fresh image of oysters.

This has seen growers scrambling for size with the tourists back in town and finished stock (saleable sizes) selling out, before the school holidays!!

To add insult to injury... the Local Pub (The Dalrymple Hotel), has finally extended the bar area with the addition of a deck, outdoor seating and folding doors to open up the bar area on the seaward side of the hotel, in time for the School Holiday trade – and we won't have an oyster of finished size left – WTF!!

With the arrival of the holiday makers, the boat ramp becomes a circus !! (frustrating to see 2 lanes taken up launching a 10 foot tinny with kids running everywhere) when you are trying to get in with a boat load.

Which leads to more talk of a dedicated lane...

On behalf of all YP Growers may I wish you all the joy and peace at Christmas. I hope everyone gets a break and has an opportunity to rest.

Regards to all

**Steve Bowley**

# SASQAP Update

## Introduction

It has been a busy end to the year after a quite winter, I attended a conference in South Korea on harmful algal blooms (HABs), and my report will be out shortly if anyone is interested.

HABs are increasing globally at a huge rate and so is their toxicity, I was amazed at how many more species are being detected in countries that had never had witnessed them before, there is now a major economic loss to a variety of industries compared to 30 years ago. We are very lucky in Australia with our tight biosecurity controls.

## Closures

At the time of writing the report the Mount Dutton Bay Harvesting Area is closed due to high levels of the toxic dinoflagellate *Dinophysis acuminata*. We have not had a closure due to toxic algae for the last two years, so we might be getting back to normal conditions, however what is normal conditions.

The Kellidie Bay Harvesting Area is closed due to high levels of *E. coli*, this has been occurring since June and is very out of the ordinary and has warranted an investigation.

## Microalgae

Counts took a little longer than normal this year to reach the bays; however samples analysed recently show millions of cells per litre along the west coast of the diatom *Leptocylindrus danicus* in small chains.

Counts from other parts of the state are also increasing at a steady rate.

SASQAP is currently trying to source some funding to design a new laboratory database, the idea is that when I report a algal count it automatically uploads onto our website, therefore growers can see the algal counts in their bay real time rather than the three monthly system we have now.

## Masters update

I have been meeting with my supervisors and analyzing the 10 years of algae data; we have compiled chlorophyll data over the ten years and tried to link it up with my raw data. Soon I will be able to present a seasonal pattern of chlorophyll data in SA as a short movie. Chlorophyll is the pigment in algal cells.

I am not sure what we are going to get out of the 10 year data set; however it is a start, while at the HAB conference a scientist spoke on microalgae data gathering, his comments, "10 years you have just started, 30 years you can make some assumptions, 50 years to can nearly make predictions". We have a long way to go.

The SASQAP team wishes you all a merry Christmas and we look forward to working with you all in the New Year.



**Clinton Wilkinson**  
Program Leader SASQAP  
Mob. 0428105649  
Ph. 86832563

# Classifieds

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## Ongrown Oysters

Southern Yorke Oysters  
contact Paul Dee  
0407189121  
syoysters@bigpond.com

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## Juvenile Oysters For Sale

Edithburgh Oysters  
contact Lindsay Stone  
0400125861  
sgannon@internode.on.net

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## On-Growers

200K S/Cult Triploid – Nov 2011  
200K Cam Dip – Nov 2011  
100K S/Cult Trip F/Line X – Dec 2011  
200K Cam Dip – Feb 2012  
200k S/Cult ASI – Feb 2012  
300K Cam ASI POMS Resistant – March 2012  
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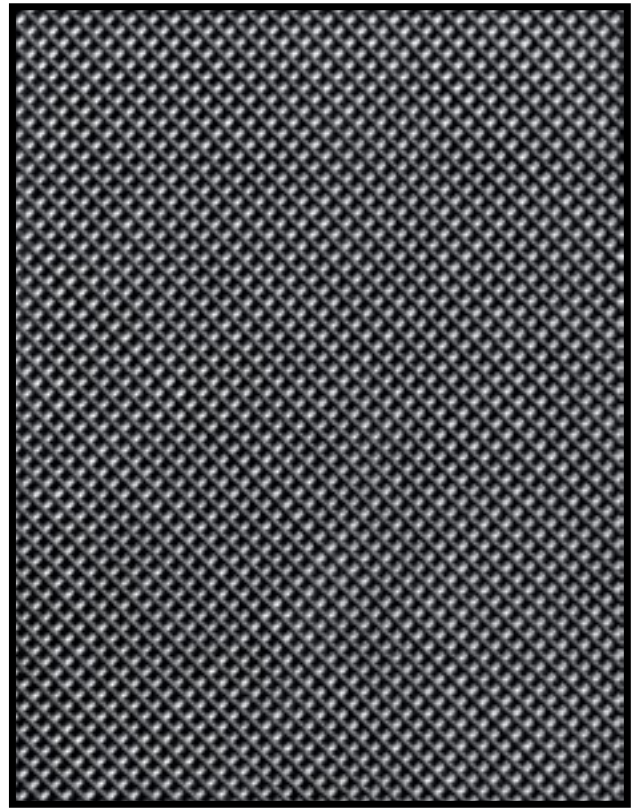
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# OYSTER MESH



**3.4mm Diamond shape**



**1.5mm Diamond shape  
(Spat Mesh)**

**Material: HDPE UV Stabilized.**

**Colour: Black.**

**Roll Width: 1000mm   Roll Length: 50 metres**

**Mesh can be cut to suit any roll width from 50mm to 1000mm**

**Roll length can be varied upon application**

**Diamond shape 1.5mm to 25mm**



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