

Markets

Because of the initiatives of Industry and Government, markets both locally and overseas are keen to purchase a naturally produced product that can boast of being of World Class.

Simmonds Seafood Marketing Agencies currently market for 26 farms encompassing approximately 30% of the South Australian stock and are proud to be able to provide you the worlds best - South Australian Pacific Oysters.

Nutrition

Pacific Oyster (Crassostrea Gigas) Serving Size - 100g RAW

| | Amount per serving | source |
|----------------------------|------------------------|--------|
| Water (g) | 83.8 | (3) |
| Calories (calories) | 73 | (1) |
| | 90 | (2) |
| Fat (calories) | 20 | (2) |
| Total fat (g) | 2.4 | (1) |
| | 2.2 | (2) |
| | 1.5 (oysters general) | (3) |
| Saturated fat | 0.5 | (2) |
| Cholesterol (mg) | 81 | (1) |
| | 37 | (2) |
| Sodium (mg) | 315 | (1) |
| | 106 | (2) |
| | 73 (oysters general) | (3) |
| Potassium (mg) | 230 | (1) |
| | 121 (oysters general) | (3) |
| Calcium (mg) | 134 | (1) |
| | 88 (oysters general) | (3) |
| Phosphorus (mg) | 149 (oysters general) | (3) |
| Zinc (mg) | 65.6 | (1) |
| Iron (mg) | 3.9 | (1) |
| | 5.7 (oysters general) | (3) |
| Protein (g) | 12.2 | (1) |
| | 11.7 | (2) |
| | 8.7 (oysters general) | (3) |
| Omega - 3 (mg) | 700 | (2) |
| Energy (kj) | 306 | (1) |
| | 285 (oysters general) | (3) |
| Carbohydrate (g) | 0.6 | (1) |
| B carotene equivalent (ug) | 19 (oysters general) | (3) |
| Thiamine (ug) | 150 (oysters general) | (3) |
| Riboflavin (mg) | 0.19 (oysters general) | (3) |
| Niacin (mg) | 2.4 (oysters general) | (3) |
| Ascorbic Acid (mg) | 0 (oysters general) | (3) |

References

- 1 The Australian Seafood Catering Manual
- 2 The Seafood Handbook
- 3 Composition of Australian Foods



Oysters

South Australian Pacific Oysters

Crassostrea Gigas



For further information kindly contact:

Succulent...



...South Australian Oysters

Simmonds Seafood, Marketing Agency Pty Ltd
1 Muhlhan Avenue, Windsor Gardens SA 5087
P. +61 (8) 8369 1683 • M. 0428 235 888 • F. +61 (8) 8367 9051
E. rsimmo@arcom.com.au • ABN. 95 097 725 963



From its humble beginnings the South Australian Oyster Industry has emerged to be one of the most well-regarded and respected industries of its type in the world.

Specie – Pacific Oyster – *Crassostrea gigas*

Initially imported from Japan this specie of oyster is the most successfully grown oyster throughout the world.

Food Safety Programs

- Industry and Government run “South Australian Shellfish Quality Assurance (Q.A.)Program”(Water Testing Program) compliments the Australian Shellfish Quality Assurance Program, which is AQIS endorsed and based upon USDA guidelines.
- Industry based individual grower based HACCP programs supported by the South Australian Oyster Growers Association (SAOGA) and the South Australian Government.
- Oyster Bob HACCP (Q. A.) based program runs in conjunction with the above programs.

Growing Areas

Major growing areas are:-

- 1 Ceduna
- 2 Smoky Bay
- 3 Streaky Bay
- 4 Coffin Bay
- 5 Cowell (Franklin Harbour)
- 6 Yorke Peninsula
- 7 Port Broughton.



These growing areas are mainly situated on the far west coast of South Australia, where:-

- low rain fall
- the lack of major river systems
- low population densities

allow for the oysters to be grown in oceanic driven, nutrient rich seawater which adds to the unique clean salty taste.

Grading

| Club | Bistro | Plate | Standard Large | Jumbo |
|---------|---------|---------|----------------|----------|
| 45/55mm | 50/60mm | 60/70mm | 70/85mm | 85/100mm |
| | | | | 100mm + |

Growing Techniques

- BST adjustable long-line growing method.
- SEAPA oyster baskets.
- Fixed racking method.

In particular the BST growing method developed by three South Australian oyster farmers has revolutionised oyster farming throughout the world. This management system allows oyster growers to effectively manage their farms and product to avoid storm damage, heat stress, mudworm and to manipulate the oyster to generate meat condition and stop shell growth.

This system is now being sold to oyster farmers in Ireland, U.S.A, Canada, N.Z. and throughout Australia.

Product Selection

Growers select product for sale on the following criteria

- Size
- Meat Weight (meat to shell ratio)
- Meat Appearance

Benefits & Characteristics of South Australian Oysters

- Unique reasonably uniform deep cup which allows for superior presentation at consumer level.
- Outer shell cleanliness.
- Oysters at certain times of the year may inherit a GREEN tinge in their gills. The green colour comes from the natural algae in the water column, which the oysters feed upon and are perfectly safe to consume. In European markets this type of oyster is eagerly sought after for their nutritional value.
- A responsible approach from Industry and Government regarding Health and Water Quality issues.

Season – availability

The South Australian oyster season runs from March through to early January

- In early March the oysters come back from spawn and gradually build up their “fat” content till about November.
- Because the water temperature starts to rise during November the oysters then start to go through their reproductive cycle, whereby they convert the fat content to spawn (Egg)
- This event continues through to about Mid January when the oysters completely spawn out and then as the water temperature starts to drop, they then come back into condition in early March.



Harvesting and Transportation.

- Throughout the season oysters are harvested on weekdays, graded and packaged in hessian bags.
- They are then stored in a chiller awaiting transport.
- Oyster are then collected by specially selected chiller trucks and within approximately 12 hours of harvest arrive in Adelaide cold stores, where they are collated and dispatched by chiller transport to markets throughout Australia and overseas.
- It is a condition from Government and Industry that all hessian bags have a label attached, showing – harvest date, growing area, lease number and grower name, grade and recommended Best Before date. This requirement has been initiated to keep control over the product ‘From The Paddock To The Plate’ and part of our HACCP based Q.A. programs.

Recommended Storage Temperatures

- Whole Live – 8 days from date of harvest @ 2 – 5 Degrees Celsius
- Opened – maximum 4 days @ 2 – 5 Degrees Celsius.

Industry Size (As at 2003)

The South Australian Oyster Industry:-

- Has approximately 150 farmers encompassing some 270 licences.
- It employ’s approx 350 people directly & 680 indirectly
- 2002 sales indicate that the industry has advance rapidly over the last few years to produce some 35 million oysters
- In the future it is estimated that the industry could produce up to 55 million oysters per year.

Oysters