

# PROFISH



NEWSLETTER - VOLUME 6, DECEMBER 2017

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# FROM THE DIRECTOR



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Well, what a year 2017 has been... We have continued to ensure high level industry representation, another 4 volumes of this amazing resource, PROFISH, and a new Seafood Industry Victoria consumer facing strategic focus. I present to you the December 2017 volume of PROFISH which gives a review of the 2017 year in the Victorian seafood industry and presents opportunities, workloads and the ongoing implementation of the new SIV Strategy. I extend a big thanks to all our contributors and sponsors who make it possible for us to continue providing you this publication.

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SIV has been extremely busy over the past quarter, working to implement our new Strategy and using the Strategy in Action concept through our day to day activities. By now you would have had a chance to review these documents and we are working to develop a roll-out strategy for our Victorian Seafood branding campaign. As the main voice for the Victorian seafood industry, we are therefore the main voice for the seafood consumer. If you want to start using our brand, or have ideas in mind of promoting Victorian seafood then please contact Johnathon ([johnd@siv.com.au](mailto:johnd@siv.com.au)).

SIV has continued our day to day activities, including regional meetings, media opportunities, advocacy for increased rights on Ocean Access licences, battling against seismic survey proposals, and continued to pursue savings under Cost Recovery. We have also been progressing a range of options for a revised funding model going forward and we will be coming to consult with industry in the near future on these options.

SIV has recently been awarded a \$288,000 contract from the Federal Government to undertake a joint leadership program with Queensland Seafood Industry Association, NSW Professional Fishermen's Association, Wildcatch SA and the Western Australian Fishing Industry Council. Once it becomes clearer as to how and when this training will be delivered, I will be seeking industry engagement to provide an opportunity to develop a group of Victorian seafood leaders.

We are currently gearing up for a large run of festivals in 2018, which provide us with an amazing opportunity to engage directly with the Victorian seafood consumer. We have provided you with a snapshot of these events, their dates and locations in this volume of PROFISH. If you would like to be involved with SIV in attending, representing industry and liaising with the consumer, the more the merrier so please contact us at the office.

Always remember that if you have an issue, question or need support to contact the SIV Office. We are here to assist you in whatever way we can.

- Johnathon Davey

# SIV COMMUNICATIONS

## World Oceans Council Sustainable Oceans Summit

From 29 November - 1 December 2017, I had the pleasure of travelling to Halifax, Canada, to present to the World Oceans Council's 5th Sustainable Oceans Summit. Earlier this year I was asked to attend to present the Australian fisheries perspective on Marine Sound. The organisers wanted to share with the participants the outcomes from the research SIV led from 2013-2015 titled 'FRDC 2013/209 - Optimising Processes and Policy to Minimise Business and Operational Impacts of Seismic Surveys on the Fishing Industry and Petroleum Industry'.

I also took the opportunity while presenting the communications and policy work, to bring the attendees up to speed on Australia's leading research that shows significant impact on Scallops, Rock Lobster and Zooplankton from exposure to seismic surveys. It was an extremely fruitful discussion and presented an excellent opportunity to represent and inform people of our Victorian fisheries and broader seafood industry who live, rely upon and respect the marine environment. If you would like to know more, please contact Johnathon ([johnd@siv.com.au](mailto:johnd@siv.com.au)).

## Victorian Stock Status Reports

Over the past 6 weeks, the Victorian Fisheries Authority (VFA) have been hosting a number of regional workshops to present their recently completed Victorian Stock Status Reports. SIV distributed electronically the final Victorian Stock Status Reports, however there are a suite of questions we hold over the report, including some of the determinations and the supporting science. SIV will be drafting a formal response following the conclusion of these workshops, and seek industry comment for inclusion. If you have comments you wish to be recorded please contact us via the SIV Office (03) 9687 0673, or [admin@siv.com.au](mailto:admin@siv.com.au). Given the time between the conclusion of the workshops and Christmas, it is likely this will be finalised and submitted early in the new year.

One of the biggest concerns that SIV holds is the complete lack of consultation on this work, noting the report has been finalised and signed off on before industry consultation. This is completely unacceptable, and secondly, we have concern that the invitations to the workshops were not sent to all licence holders and therefore for some of you this might be the first you hear of it... If this is so, please contact us at the office and we can send it to you.

## Seafood Industry Victoria AGM

On Thursday 26 October 2017, SIV held its Annual General Meeting, which was well attended from a wide array of stakeholders and Members. Attendees of the AGM appreciated the presentations by our three guest speakers, Jane Lovell, CEO Seafood Industry Australia, Brad Roberts, Industry Liaison Officer – Australian Maritime Safety Authority and Kirsten Abernethy presenting on the Victorian seafood industry valuation study.

At the AGM, we also confirmed the position of 4 SIV Directors following the required nomination process. We welcome Barbara Konstas (CEO Melbourne Seafood Centre) to a secondary sector position, while Michelle Hansen, Gary Leonard and Lisle Elleway were returned to their respective positions.

## Ocean Access Developments

Following my update in the last PROFISH, we are still progressing discussions towards an increase in the number of gummy shark from 2 to 5 bodies. This increase would apply to OFAL, Rock Lobster, In-shore Trawl and Giant Crab fisheries and would reduce the level of bycatch having to be returned to the water in these sustainable fisheries. This is an improvement SIV has been working with the Minister and VFA to deliver for some time now and we will continue to keep licence holders informed of updates as they arise.

## Merry Christmas and Happy New Year

2017 has been a busy, non-stop and ever trying year for all involved in the Victorian seafood industry, however for most of our great industry the busiest time of the year is upon us. Therefore, I want to take this opportunity on behalf of Seafood Industry Victoria (SIV) to wish you all a safe and Merry Christmas and a happy New Year. We will be back on deck early January 2018 and will be gearing up for the two festivals in Port Welshpool and Portland respectively. So many happy returns to you, your staff and your families and may 2018 be a fantastic year for our industry.

If you have any concerns, issues or items that need to be addressed and actioned then we urge you to contact us in the SIV Office, via [admin@siv.com.au](mailto:admin@siv.com.au), or (03) 9687 0673.

# SIV STRATEGIC PLAN UPDATE

As I briefly touched on in October's PROFISH, SIV's new 2017-2022 Strategy has been out with industry for comment and consultation since mid-October, along with the Call to Action document.

The four-page (double sided) document is our new five-year plan, this ensures it will not be a glossy booklet that sits on the shelf, but allows SIV to work with industry in a malleable way to change how our industry is viewed. This will allow us to respond to the current and changing conditions we are working in, and will allow our workload to shift and flow dependent on these conditions.

To date the feedback from industry has been extremely positive and there have been minimal comments on the content of the documents themselves, but more push from industry wanting to be involved and to get things rolling. This is an exciting time for SIV as we are looking to lead the industry into a position where the consumer begins to know 'the people, the places and the product' of our amazing Victorian seafood industry.

You will hopefully have been drawn to the new 'Victorian Seafood' logo on the front cover of this volume of PROFISH. We believe this is a proud logo that our industry can stand behind in a united manner, and we will be developing collateral to distribute to industry to grow the awareness of this brand. We are also continuing to seek external funding to run a significant marketing and communications campaign to grow awareness of the Victorian Seafood brand.

However, as is identified in the Strategy, we will continue doing the day-to-day business as usual, ensuring appropriate, strong industry leadership and voice is maintained in meetings,

the media and to other parties as required. We will continue to support new initiatives, foster the development of new fisheries and inform local and national policy that directly or indirectly relates to Victoria's seafood industry.

Other initiatives we are excited to deliver for industry under this new Strategy, are seeking opportunities for industry personal development. To ensure the appropriate leaders are in place and skilled to represent and promote the industry, noting that SIV cannot be at every meeting or in each port at all times. We will also investigate all possibly avenues to

ensure the industry is future proofed and the next generation are identified early and given the necessary skills to enter the industry.

So, the workplan is big and extensive and we will be striving to deliver these all over the coming 5-year lifespan of the Strategy. As per the call to action that was circulated, if there are any changing conditions, if there are opportunities you wish to explore and would like to discuss these, then please contact us at SIV urgently. Together, as a united industry we will be able to deliver strongly

on this Strategy and it will put us into a good light with the community, build social licence to operate and will secure the future.

In the short term, we will be looking to get SIV on the road more, attending local festivals and events (as per the centre double spread of this PROFISH) and we will get the consumer demanding our fantastic, local, Victorian seafood. If you have interest in being involved with any of these festivals, then please contact me ASAP, [johnd@siv.com.au](mailto:johnd@siv.com.au) and we look forward to delivering this Strategy with industry.



See the places. Meet the people.  
Taste the difference.

# FROM THE FISHER

*From the Fisher is written by industry and do not necessarily represent SIV views. If you are a fisher or part of the Victorian seafood industry and would like to contribute to the next issue, please get in touch with SIV.*

## EASTERN ZONE ROCK LOBSTER

Steve Parsons is a Victorian commercial Rock Lobster fisher, operating in the Eastern Zone fishery. The Eastern Zone extends from Apollo Bay to the New South Wales border, with the main species harvested in the fishery being Southern Rock Lobster (*Jasus edwardsii*). The stock status of Southern Rock Lobster across south-eastern Australia is sustainable, however continued effort and extractions from all resource users must be managed to ensure it remains so.



*Recreational dive boat, anchored right on top of commercial rock lobster pot.*

With the onset of favourable weather conditions leading up to Christmas and into the new year and the implementation of the Victorian Fisheries Authority (VFA) recreational rock lobster tagging program, has seen some significant changes in the way recreational fishers are operating. Steve, although in only his second year as a Rock Lobster fisher, has seen increased amount of recreational boats targeting rock lobster in and around his and other operators gear since the season re-opened on 15 November 2017. It is also very alarming to see the same recreational boats fishing day in day out for rock lobsters in the Eastern Zone, and surely the possession limit of 4 has to be better enforced.

There remains no doubt in the minds of all Victorian commercial fishers operating in the higher populated regions on Melbourne's doorstep, that there are illegal operations occurring. This can be backed up by Fisheries Compliance Officers issuing fines in recent weeks for a range of offences, including the use of illegal fishing equipment and exceeding catch limits.

You can see in the below photo, there are boats anchoring with divers deploying right on top of our commercial fishing gear, and it is offence in Victoria to interfere or tamper with commercial fishing equipment.

With the limited resources allocated to compliance in Victoria, serious questions are being raised with regards to the Government's ability to properly monitor and manage the priority species resource, that is Southern Rock Lobster. Now with over 3000 recreational fishers/divers in Victoria acquiring rock lobster tags, we are seriously worried about the potential take from the recreational sector and its implications on our resource sustainability. When will action be taken to constrain the recreational take? In this day and age, the complete lack of management and a simple 3-year trial to 'assess' the take is just not enough, and the fear is from all commercial operators in the fishery is that we need to be taking action sooner rather than later.

We seek that the recreational tagging program be amended in a number of ways immediately, with the number of tags being limited, and separate tags issued for Eastern and Western zones to ensure the program cannot be manipulated in a way that the data gathered is not fit for purpose. There are also other measures that we believe need to be implemented, including boat limits like in other fisheries, to ensure long-term sustainability.

# FROM THE FISHER

## PRIMESAFE MATTERS FROM THE PAST 12 MONTHS

By Johnathon Davey

As you are all no doubt aware, the Victorian seafood industry has a number of concerns with the regulation of our industry by PrimeSafe, including the excessive costs applied and the level of service delivered.

At present the Victorian seafood industry currently contributes approximately 30 per cent of PrimeSafe's annual income from licence and registration fees. This is quite alarming due to the small size and throughput of our industry, when considered to those other industries under PrimeSafe's purview. The quantity of Victorian seafood equates to less than 1 per cent of total food throughput regulated by PrimeSafe, when considered to cattle, sheep, poultry, etc... The cost impost on our industry immediately places us at a competitive disadvantage compared with other states and other protein sources.

For many years now, we have been burdened by the requirements for wildcatch seafood, unprocessed seafood and imported seafood to be licensed by PrimeSafe, and SIV continues to work with Government and the Red Tape Commissioner to address industry issues and minimise the excessive red tape that is applied by PrimeSafe. The Victorian seafood industry

presents a very low risk, if any, to food safety and the requirement for the entire supply chain to be licensed by PrimeSafe is simply an unnecessary regulatory burden, one that is not present in most other states.

We also recall constantly the 2013 Parliamentary Inquiry into the Impact of Food Safety Regulation on Farms and Other Businesses. This inquiry recommended: "That the state Government remove the regulatory requirements around the handling of live seafood in Victoria, in a way that is consistent with the approach taken in other states in Australia" (Recommendation 7). The Victorian seafood industry maintains that this recommendation should be implemented as a matter of urgency to remove some of the red tape forced upon industry.

Most recently there has been a spike in PrimeSafe inspections on fishing vessels and other downstream operations. These inspections have been calling for unnecessary reporting to be carried out by operators, and a large amount of SIV's time has been taken up with refreshing and reviewing Food Safety Plans to ensure seafood continues to be provided for Victorian consumers.

We will continue to seek to reduce the burden of being regulated by PrimeSafe, including reducing paperwork and operational requirements. If you have any concerns with recent inspections or have questions for us then please contact the SIV Office.



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# LOVE AUSTRALIAN PRAWNS

In the 5 years since the Love Australian Prawns campaign began, the brand has grown from zero to 20% recognition nationwide. 400,000 new season recipe books are arriving at retailers around Australia right now and in January the campaign will release a glossy 100-page book with 72 recipes to inspire celebrations throughout 2018. Wine and prawns are perfect partners, so 30,000 bottles of Sauvignon Blanc will carry the LAP logo into bottle-shops and restaurants nationwide over summer. A beautifully hand illustrated map celebrating Australia's fisheries and farms will also be available through the Love Australian Prawns Store, which enables retailers to order marketing materials to help them promote Australian Prawns year-round. All this plus a strong social media presence and food service campaigns targeting chefs are all designed to help Australian producers realise a better on-the-beach or farmgate price into the future.



## PRAWN COCKTAIL SANDWICHES

### Ingredients

- 2 small brioche rolls, halved
- 1 ½ cups mayonnaise
- ½ cup crème fraîche
- 1 teaspoon tabasco
- 2 tablespoons tomato ketchup
- 2 teaspoons lemon juice
- 1 garlic clove finely grated
- 16 cooked prawns, peeled and coarsely chopped
- 1 tablespoon finely chopped chives
- 1 avocado, thinly sliced
- 1 baby cos, shredded

1. Combine mayonnaise, crème fraîche, tabasco, tomato ketchup, lemon juice and garlic in a bowl and mix well to combine, season to taste.
2. Add prawns and chives, toss to lightly coat.
3. Place bottom half of rolls out on a work surface, cut side up.
4. Spread the rolls with prawn mixture, top with avocado and lettuce, sandwich with the top halves and serve.

**Serves 4**



# AMSA UPDATE

## FUNDING ANNOUNCED FOR NATIONAL SYSTEM TRANSITION

Currently the states and territories deliver services under the National System for Domestic Commercial vessel safety, on behalf of the Australian Maritime Safety Authority (AMSA). From 1 July 2018, AMSA will take over the delivery of these services, including the certification of vessels and seafarers and ensuring they comply with safety standards.

To support industry's transition to national service arrangements, Australia's Transport Ministers have agreed to provide more than \$100 million and are committed to phasing in cost recovery gradually, to allow time for industry to adjust and prepare for the changes.

For the first year of the new service arrangements—no levy will be charged to industry to ensure fair and equitable treatment of all operators as charging arrangements are standardised and services transition across Australia.

With the funding agreed, work can now progress to finalise the national system fees and levy charges—taking into account feedback from the levy consultation in 2016.

AMSA expects to present the proposed model and fee structure in early 2018.

AMSA will continue to work with industry to look at ways to reduce administrative burden so operators can get on with the job.

AMSA will be providing information to all customers and stakeholders and ongoing advice and updates regarding these changes will be available at [www.amsa.gov.au/domestic](http://www.amsa.gov.au/domestic).

## Engineered Fish Bin Delivers OHS and Return on Investment for Fishermen

Australian commercial fishermen now have access to a superior fish bin with the launch of the MIDI-Bin by the Lakes Entrance Fishermen's Co-Operative (LEFCOL). Taking five years of collaborative product development funded by both federal and private investment, the MIDI-Bin can deliver serious benefits to fishermen both on the boat and during processing and sale. Manufactured in Victoria from food grade, recyclable, high-tech polymer, the new bin reduces current OHS risks by limiting the capacity to 25kg and by improving the stability of a stack of laden bins. The new MIDI-Bin should also reduce cuts to hands and gloves from the smoother handle holes. Because of the reduced weight, the retained-value (and therefore market price) of fragile, high-value seafood is increased as bruising and crushing is reduced. After LEFCOL's exhaustive analysis of over 1000 existing broken bins, fishermen can expect a longer service life from their investment in the new MIDI-Bin which includes a strengthened and streamlined design. Fishermen will also enjoy the increased stacking efficiency on their boats and the market operators will enjoy the improved ticket retention the new MIDI-Bin provides. Approved for use at major Australian fish markets, the MIDI-Bin is now available direct from LEFCOL on (03) 5155 1688.



# CALENDAR OF

## JANUARY

### SeaDays Festival – 6 & 7 January 2018

Seadays Festival has been running since 2005 and is a family focussed festival that highlights the environmental and cultural importance of the Corner Inlet area. Proposed highlights for this year are Parks Victoria displays and touch tanks, Coastcare displays and art and craft activities, Marine mammals displays, Come Try Fishing with Victorian Fishcare children receive a free fishing rod at the end of this session but they must be registered, Underwater photographic displays, "Great White shark display" Jumping castle, Kraken boat tours, Prom Helicopter joy flights, Poster competition from local schools, Music by local musicians, Landcare displays, BBQ and local school has canteen lots more as well.

We can offer display space and would like you to highlight the sustainability of the Corner Inlet fishery and the efforts that are being made to improve the catchment which should make the inlet a better place for marine life.

The Yarram Landcare Network have recently won a Seafood Industry prize for its work in improving water quality in the Jack and Albert Rivers – it would be good to highlight this.

[www.seadaysfestival.com.au](http://www.seadaysfestival.com.au)



### Hooked on Portland – 26-28 January 2018

Thousands of people are expected to flock to Portland next year for the Australia Day long weekend to be part of the inaugural 'Hooked on Portland' festival on January 26-28. The three-day festival is run by the Glenelg Shire Council, Regional Development Victoria and the Victorian Fisheries Authority.

The weekend will feature:

- Twilight cinema
- A fishing competition for beginners, experts and everyone in between
- Victorian seafood information for consumers
- Tours of the port and foreshore water activities
- Market stalls and a 'Foodie' tent with seafood cooking demonstrations from Masterchef finalists Sam Goodwin and Eliza Wilson
- Live music
- A youth zone with skating exhibitions and a basketball competition
- Plus lots more

The event concludes on Sunday with a community big brekky and fishing competition presentations.

**What:** Hooked on Portland

**When:** January 26-28, 2018

**Where:** Portland Foreshore

**More details:** [vfa.vic.gov.au/hookedonportland](http://vfa.vic.gov.au/hookedonportland)

### Kilcunda Lobster Festival – 28 January 2018 – Kilcunda Foreshore Carpark

Scheduled to run on January 28, this annual community-minded festival held on the Kilcunda foreshore is a family-friendly event that raises money to fund important community projects and services. Attendees can try to win a Southern rock lobster by buying a ticket to the popular lobster wheel. Live music, rides and other amusements make this a top festival for kids, while fresh lobster meals put smiles on the faces of parents and children alike.

Stallholders inquiries should be emailed to [stalls@kcda.org.au](mailto:stalls@kcda.org.au) or phone 0401 718 216. Applications are also available via the website <http://kcda.weebly.com/lobster-festival.html>.

## FEBRUARY

### Apollo Bay Seafood Festival – 16-18 February 2018

The Apollo Bay Seafood Festival was established in 2012 to bring together the community of Apollo Bay over a celebration of the town's fishing industry. Over the last six years, the festival has grown to become a major event on the town's calendar, attracting up to 8,000 visitors over a weekend.

With a new management committee at the helm, the long-term view of the Festival is audience growth and development. With a permanent population of 1,600 and an accommodation capacity of 16,000, the Festival enthusiastically embraces the opportunity to fill the town with seafood lovers from all over Australia.

In 2018 the Festival will celebrate the people, the produce and the place of Apollo Bay. The festival's main event, Harbour Day on Saturday 17th February, will be supported with a day either side of special dinners, tours, workshops, markets, cultural initiatives, family activities, talks and educational forums.

Festival goals include real outcomes around educating domestic audiences, connecting commercial operators with fresh seafood and fostering pride in the Apollo Bay community for their local seafood and produce.

<http://www.apollobayseafoodfestival.com/>



# EVENTS 2018

## MARCH

### Port Phillip Mussel Festival – Street Party – 10-11 March

The Port Phillip Mussel & Jazz Festival celebrates its 5th birthday in 2018 and it'll be one seafood street party you don't want to miss.

Spend the day in the sun with friends and family, feasting, dancing and celebrating seafood, all to the sounds of Melbourne's hottest jazz. Over the weekend expect a great mussel cook up from iconic Melbourne chefs, plus street peddlers and the sounds of Bourbon Street.

Think sangria and piping hot mussel paella, wok cooked drunken mussels and craft beer, mussels cooked in Bia Ha Noi with a crisp white wine, and artisanal ice cream and fun for the kids.

Sat 10 & Sun 11 March, from 12pm-late.  
More at [southmelbournemarket.com.au](http://southmelbournemarket.com.au)

### Hooked on Lakes Entrance

On Sunday 11 March 2018, the 'Hooked on Lakes Entrance' event will showcase the wonderful array of Victorian seafood caught by commercial and recreational fishers. Lakes Entrance is a fishing mecca, home to one of Australia's largest commercial fishing fleets and popular with recreational fishers. The event is based at the Lakes Entrance Foreshore Reserve overlooking the water. Hosted by The Victorian Fisheries Authority event attractions include:

- Fish filleting and fish preparation tips from experts
- Seafood cooking demonstrations including Masterchef finalists, Eliza Wilson and Sam Goodwin
- Cook-off with local personalities and chefs
- Victorian seafood samples and information
- Fishcare 'Come and Try' fishing clinics for children and families
- Local commercial fishers tied up to the wharf explaining their fishing practices and life at sea
- Food stands selling freshly cooked seafood and locally made produce
- Tables and chairs to relax and enjoy the views with family and friends.



The event promotes the high-quality seafood caught in the Gippsland region, other local produce and great fishing spots to take the family and wet a line.

**What:** Hooked on Lakes

**When:** March 11, 2018

**Where:** Lakes Entrance Foreshore

**More details:** [vfa.vic.gov.au/hookedonlakes](http://vfa.vic.gov.au/hookedonlakes)

## APRIL

### East Gippsland Field Days – 27-28 April 2018 Bairnsdale Aerodrome

The East Gippsland Field Days is an agricultural event, which provides a genuine, once a year opportunity for businesses to promote themselves to Gippsland consumers and experience all the latest in agricultural products and services.

**Times:** Friday 9am to 4.30pm; Saturday 9am to 4pm

**Location:** Bairnsdale Aerodrome, Bengworden Road, Bairnsdale

<http://www.egfielddays.com.au/>

## SEPTEMBER

### San Remo Fishing Festival – San Remo Foreshore – 9 September 2018

More information to come.

## NOVEMBER

### Portland Upwelling Festival – 1 November

More information to come.

### World Fisheries Day – 21 November

More information to come.

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**If you are aware of any festivals in your area, or an opportunity for SIV to engage and represent industry to the seafood consumer then please get in touch with us ASAP ([admin@siv.com.au](mailto:admin@siv.com.au)).**

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# VRLA UPDATE



## WHO IS VRLA?

VRLA (the Victorian Rock Lobster Association) is a 'not for profit' organisation with a voluntary membership base providing advocacy for the Rock Lobster Fishery. Representation is via an elected working group from across the regional ports.

Committee:

- Markus Nolle (President)
- Pauline Nolle (Secretary)
- Dave McCarthy (Portland)
- Marion Gordon (Port Campbell)
- Gary Ryan (Warrnambool)
- Les Feast (Port MacDonnell)

Port representatives:

- Zeb Johnson (Port MacDonnell)
- Peter Price (Portland)
- Peter Sandow (Warrnambool)
- Simon Nash (Port Campbell)
- Nick Polgeest (Apollo Bay)
- Steve Parsons (Queenscliff/San Remo/Flinders)
- Wayne Dredge (Lakes Entrance)

## WHY IS VRLA NEEDED?

In the past, our interests were represented by a sub-committee of the Co-Management Council. But in 2008 Co-Management was removed from the Fisheries Act limiting the legislative requirement for Industry engagement.

## WHAT DOES VRLA DO?

### Voice for the fishery

VRLA facilitates polling of all RL licence holders (via SIV) for their input on important matters. This has proven to be a successful mechanism to ensure all voices are heard and represented in a fair manner. VRLA also regularly engages with the VFA to provide Industry perspectives and resolve member issues ranging from Coff numbers to point of landing disputes.

### Seismic sound impacts on Rock Lobster (FRDC 2012-008)

Supported by research evidence of damage done by seismic surveys, VRLA and SIV were able to negotiate with Origin (now Lattice Energy) to secure compensation for RL fishers impacted by this activity. This also resulted in 10% of the annual Western Zone commercial catch (over 20t) being 'retired' (left in the water) for the season and publication by the VFA of a new Policy on Seismic testing.

As there is limited scientific understanding on how to quantify (and therefore compensate for) the long-term impacts of this damage, Lattice has acted in good faith and agreed to provide a \$100K 'community grant' to help kick-off an innovative Industry-led research program to explore possibilities for 're-seeding' reefs with undamaged, juvenile RL stock. These hard-earned lessons will now be captured in NOPSEMA Rock Lobster Reference Cases, aimed to streamline future Industry engagement and consultation.

### Research & Development

VRLA, as part of Southern Rock Lobster Ltd (SA, TAS, VIC) oversees FRDC funding for RL R&D, the Lattice grant will be brought to this forum to seek additional leverage.

### Cost Recovery

VRLA successfully challenged overcharges in the 2013 RIS delivering annual savings to Industry of over \$200K PA. VRLA also championed re-tendering of the science contract with savings re-directed to projects like the Wet-tag trial to improve data collection for the monitoring program.

### New Management Plan & Harvest Strategy

Setting of the 2018/19 TACC will for the first time use the new strategy which links CPUE to TACC (subject to the 'Pre-Recruit Index' being at or above its long-term average). VRLA, (via port reps) will communicate and consult with members on the impacts of this once the annual RL stock assessment has been completed and figures are available for review in January 2018.

# AIC UPDATE

## ABALONE FISHERY SUPPORTS ALFRED HOSPITAL'S HYPERBARIC FACILITY

By Craig Fox and David Tonkin

Today's abalone divers are much more in control managing the risks of spending their working day under water.

Decompression illness, that is, nitrogen bubbles forming in the blood stream, can impact a diver as a result of over working at a depth and is one of the greater risks of underwater work. Wearable dive computers that keep track of working depths and time spent at various depths provide a reliable check on the health aspects of diving and can tell a diver when and how to progress returning to the surface to alleviate the risk of nitrogen bubbles forming, a condition commonly referred to as 'the bends'. However, situations may arise that force a diver to surface faster than planned resulting in the very painful condition of nitrogen bubbles in the blood stream. To assist in the provision of medical treatment for this condition, divers in South Eastern Australia, both professional and recreational, are fortunate that Melbourne's Alfred Hospital operates world leading hyperbaric intensive care services. In recognition of this service and its availability to divers, the Abalone Industry Committee recently made a donation to the facility to, specifically, assist with the provision of a pigeon hole storage unit that will help manage and maintain patient requirements while they are receiving treatment in the hyperbaric facility.

As well as providing medical services to divers, each year the hyperbaric facility also provides essential treatment for hundreds of inpatients and outpatients who have problem wounds and infections. The Alfred's Hyperbaric Service is a fully integrated



AIC handing donation to The Alfred - from left - Jason Watterson, Hyperbaric Clinical Educator, David Tonkin and Craig Fox, AIC and Theo Tsouras, Senior Biomedical Engineer

hospital service, located within the acute care zone of the hospital, immediately adjacent to the Emergency Department and the intensive care unit. The large main compartment of the chamber enables provision of hyperbaric oxygen to critically ill patients, without the patient having to be moved from their normal bed. Major trauma and orthopaedic patients can likewise be readily treated when this is useful. The facility also provides hyperbaric oxygen therapy for a wide range of problems such as refractory wounds, infections and post radiotherapy complications.



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# VBIFA UPDATE



*Professional fishermen Max Laub and Mick Hobson, by Drift media*

## VICTORIAN BAYS AND INLET'S UPDATE

### Gippsland Lakes

It has been an interesting year in the Gippsland Lakes fishery. We have seen an extra 50% extension added to the existing recreational only zones around river mouths. These extensions, along with higher predation of fish from our nets, by the ever-increasing numbers of seals and cormorants have made it a pretty tough year and meant less fish for Victorian seafood consumers. Gippsland Lakes professional fishers have adapted to the new net boundaries very well, considering they were forced upon them without any real justification or need for sustainability. The issue of seals and cormorant influx will need to be addressed soon.

In addition to the new boundaries at river mouths, a ban on the take of Australian Bass was written into the regulations. At first glance, it seemed to the professional fishers, that this would be a fairly easy rule to live with (Bass are not a large part of the professional catch). This was until the fishers were informed that any Bass "hybrid" would also not be for commercial take. Now we are seeing professional fishers discarding fish that may, or may not, fall into the not for commercial take category. It is distressing to see large (sometimes dead) fish being discarded, for fear of them holding some Bass DNA and being exposed to compliance action. Another addition to the regulations, was uniform marker buoy sizes for professional fishing gear. This has posed another (probably) unintended setback for fishers, with tampering and theft of fishing gear on the rise.

Fisheries Victoria, now the VFA, were warned of the potential for this to happen when they first suggested this change, but they proceeded with it regardless.

Hopefully I can report on some positive news in next year's roundup.

### Corner Inlet

Corner Inlet and Norramunga includes a complex network of intertidal mangroves, saltmarsh, mud banks, seagrass beds, islands and deeper channels. A small fleet of commercial fishermen operate in the inlet, they are passionate about the local environment and ensuring the area has a prosperous future. They understand the delicate ecosystem that supports the fishery and value the natural habitat of the inlet. Their catch is sought after from top restaurants who recognise that Corner Inlet is a sustainably managed fishery.

Integral to the health of the fishery is the health of the catchment. Sediment and nutrients can enter rivers and make their way into the Inlet, causing a decline in the extent and health of seagrass. The seagrass is a food source and a shelter area for marine species and a nursery area for juvenile fish. "Without seagrasses in Corner Inlet the whole system, all the birds and aquatic life, they wouldn't be here and that would then flow on to the recreational and commercial fishers, they wouldn't have anything for their pursuits," says Michael Hobson, a fifth-generation fisherman and restaurateur from Port Albert.

We will all continue, as industry, and through the Corner Inlet Connections group to continue to work to ensure the future of the inlet.

*Note: we will provide a report on Port Phillip Bay in the next volume of PROFISH.*

# VFA UPDATE



It's been another busy year for commercial fisheries management in Victoria. The Victorian Fisheries Authority (VFA) has been up and running for nearly 6 months, and we are already seeing the benefits and opportunities that come with being an independent Authority.

It's an appropriate time to note some important initiatives that have been delivered in conjunction with the commercial sector over the past 12 months.

The VFA, in partnership with the industry made wrasse licences transferable and developed a harvest strategy that has allowed licence holders a greater opportunity to grow their businesses in the long run. Victoria continues to maintain its important export fisheries, with Commonwealth export approval recently obtained for the Corner Inlet fishery. A new eel management plan is providing a framework to manage the fishery into the future and, in the abalone

sector, we are working productively with industry representatives to complete a harvest strategy for the fishery. Another great initiative has been the successful implementation of Australia's first rock lobster tagging program, which will allow the VFA to estimate the recreational rock lobster harvest.

As we move into 2018, the VFA will continue to look for opportunities to support the commercial fishing sector. In addition, we will partner with the industry, working closely with SIV to develop a strategic framework to increase the value of Victoria's fresh seafood. We will also aim to reduce red tape to businesses, and value add to our fisheries. Current initiatives include trialling a 'Fresh from the Boat' program, partnering with industry to promote our seafood at Apollo Bay, Lakes Entrance and Portland and also establishing management arrangements for our new and developing fisheries such as pipi and octopus. We are also reviewing the paperwork for licence renewals to make it simpler for fishers to use.

The VFA will continue to build our relationship with the industry throughout 2018 to support and grow our valuable commercial fisheries. It is an exciting time for fisheries in Victoria and the future looks bright.

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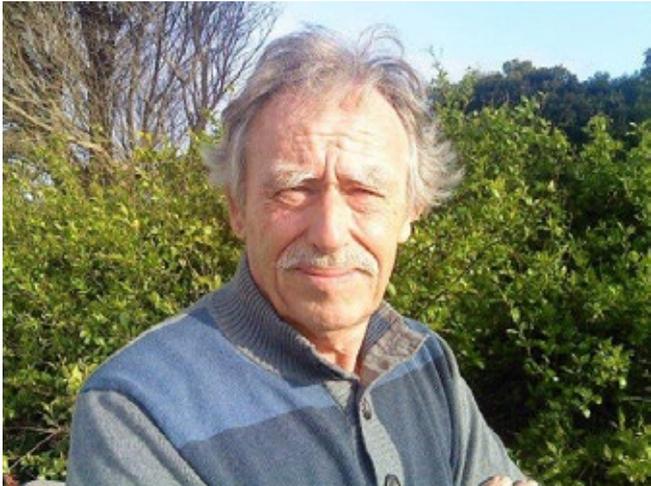
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# SIV PROFILE



**Lisle Elleway**  
**Seafood Industry Director**

Even though I was born and bred a farmer I have always harboured an interest in fishing. At the age of 35, in 1983 I purchased my first commercial fishing boat. Of course, knowing nothing about commercial fishing, financial success was a distant dream. Lucky, I was able to sell the farm in order to finance my hobby. After a few years of learning and not much success in 1988 I bought a boat for squid fishing, and along with Andy Watts on the Nephelle we went squid fishing using the Japanese gear and system. We were not the first to try this new fishery but were probably the first to give it a real crack and make it work. Within a few years we had quite a few others join us. Maybe more than 30 boats at one point. At the time of the purchase of my first boat, my brother in law who owned a law practise in Port Lincoln, and was well associated with the fishing industry, said to me, if you are going fishing you should become involved politically because commercial fishing is a very political business. I mostly ignored that advice but I was on the Commonwealth Squid MAC for a long time. I subsequently became aware that the politically successful commercial fishing groups employ professional leaders or lobbyist to advance

their cause, and those that don't flounder along taking the political punishment. The squid fishing itself was not particularly financially successful in its own right but we built a factory, started a small company and processed our own and other boats catch, into squid rings for the Victorian domestic market. This enterprise did enjoy some financial success and is still going.

Life circumstances change and by 2011 the squid fishing was losing its shine and I was looking for something extra to do in the off season. My son John started to talk about the pipis in Discovery Bay west of Portland and he spent some time walking the beaches before persuading me to use my OFAL to harvest the pipis. We did a few trips pulling a hand trolley but found it impossible to carry enough in a trolley to make it a viable business. So, we bought and registered a couple of second hand quad bikes. We used these bikes for a year before Fisheries Victoria prosecuted us for the alleged illegal use of a vehicle on a Victorian beach. During this first year two other fishermen joined us and also used vehicles. The position was "no vehicles meant no fishery". Since mid 2012 the battle over vehicle use has raged between Fishers, Fisheries Victoria and Parks Victoria with allegiances swapping and changing. The politics has been intense. The pipi fishery is a good fishery and has enabled two of us to gain accreditation of the pipis and beach to enable their sale for human consumption. The food market at least doubles the value of the product and absorbs about two thirds of the production of pipis from Discovery Bay. Pipi fishing on Discovery Bay is my future provided we can cope with the ongoing politics of vehicle access to the fishing grounds and the politics of quota allocation. I am on the board of SIV as the OFAL representative and my ambition going forward is to widen the scope of OFA Licenses so that those licensees have the opportunity to use more and different gear and so access more ocean fish resources to try to replace some of the fish lost to Victorian fresh fish markets due to the closing of Port Phillip Bay.



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# VICTORIAN RECIPES



This is a drinking food. Simple drinking food! Get some fresh local Victorian Gummy shark, soak it overnight in a marinade, roll it in some flour, then deep fry it. In Spain they use **cazón** (or spotted dogfish), but we've opted for fresh, local gummy shark. What is interesting is the use of water in the marinade – and the lack of salt. Salt draws liquid out of the fish; water plumps it up. So, what we're doing is making super-succulent, slightly sharp, bite-sized morsels of fish that are so moist they form their own batter when rolled in

the flour. Try these on a hot night over Christmas with plenty of beer or chilled fine sherry. Enjoy!

*Frank will be doing a pop-up in Lorne in January; <http://lornehotel.com.au/event/movida-pop-up/>*

*Frank will also be a guest chef hosting the Friday night Fiesta dinner at the Apollo Bay Seafood Festival on 16-18 Feb, 2018. For more information see <http://apollobayseafoodfestival.com/>*

## CAZÓN FRITO EN ADOBO (DEEP FRIED MARINATED SHARK)

### Ingredients

- 1 kg fresh Victorian gummy shark fillets, cut into 2.5cm chunks
- 2 tablespoons dried oregano
- A handful of parsley, chopped
- 2 tablespoons sweet paprika
- 1 ½ tablespoons ground cumin
- 1 brown onion, finely sliced
- 4 garlic cloves, roughly chopped
- 150 ml extra virgin olive oil
- 250 ml sherry vinegar
- Olive oil for deep frying
- Seasoned plain (all-purpose flour) to coat
- Sea salt flakes, to sprinkle

1. Place the shark fillets in a large bowl with the herbs, spices, onion, garlic, olive oil, vinegar and 150ml cold water. Mix together well, then cover and refrigerate overnight.
2. Fill a deep-fryer or large heavy-based saucepan one third full of oil and heat to 180-190°C, or until a cube of bread dropped into the oil browns in 10-15 seconds.
3. Working in small batches, remove the shark from the marinade, gently shake off the excess liquid and dust well in the seasoned flour. Deep-fry for 1 ½ - 2 minutes, or until well browned and cooked through.
4. Drain on paper towel, sprinkle with sea salt flakes and serve immediately.

**Serves 8 Tapas**

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If you would like to post events or employment opportunities for the next issue, please contact [admin@siv.com.au](mailto:admin@siv.com.au) by February 8<sup>th</sup> 2018



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Apollo Bay Fishermen's Co-op  
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East Gippsland Estuarine Fishermen's Association  
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Lakes Entrance Fishermen's Co-op  
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Melbourne Seafood Centre  
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Port Franklin Fishermen's Association  
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San Remo Fishermen's Co-op  
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Victorian Trout Association  
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Western Abalone Divers Association  
[Harry Peeters – wada@pipeline.com.au](mailto:Harry.Peeters - wada@pipeline.com.au)

## Website Links

Australian Fisheries Management Authority  
[www.afma.gov.au](http://www.afma.gov.au)

Australian Maritime Safety Authority  
[www.amsa.gov.au](http://www.amsa.gov.au)

Department of Agriculture and Water Resources  
[www.agriculture.gov.au](http://www.agriculture.gov.au)

Fisheries Research and Development Corporation  
[www.frdc.com.au](http://www.frdc.com.au)

Maritime Safety Victoria  
[www.transportsafety.vic.gov.au/maritime-safety](http://www.transportsafety.vic.gov.au/maritime-safety)

Northern Territory Seafood Council  
[www.ntsc.com.au](http://www.ntsc.com.au)

Queensland Seafood Industry Association  
[www.qsia.com.au](http://www.qsia.com.au)

Seafood Industry Australia  
[www.seafoodindustryaustralia.com.au](http://www.seafoodindustryaustralia.com.au)

Southeast Trawl Fishing Industry Association  
[www.setfia.org.au](http://www.setfia.org.au)

Tasmanian Seafood Industry Council  
[www.tsic.org.au](http://www.tsic.org.au)

Western Australia Fishing Industry Council  
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