



### **Victorian fishery leading the way in sustainable seafood say leading marine conservation group**

Finding sustainable seafood can be challenging but there is one Victorian fishery assessed by the **Australian Marine Conservation Society (AMCS)** as taking the right approach to looking after our oceans.

The Corner Inlet fishery in South Gippsland recently implemented new regulations that limit their fishing effort to assist with the sustainability of stocks in a bay that is rich in marine flora and fauna.

The rules help fishers operating there to minimise the risk of bycatch (the accidental catch of non-target species) and habitat damage. They even run a program which protects and restores the seagrass bed habitats their fish stocks depend on.

As a result of their efforts, many of the species they target including King George whiting, rock flathead and southern calamari, have made it onto the green list 'better choice' ranking of AMCS's [GoodFish Sustainable Seafood Guide](#).

The latest updates for Tasmanian and Victorian wild-caught seafood options have just been published onto the fully independent Guide, which takes a holistic, science-based approach to assessing the environmental impact of Australian fisheries and aquaculture operations.

“The Corner Inlet fishery is a great example of fishers becoming custodians of the grounds in which they fish. They’ve worked with scientists and environmental experts to improve and maintain the sustainability of their harvest with their product catching the attention of some of Australia’s top seafood chefs, like Ben Shewry,” said **Adrian Meder, manager of AMCS sustainable seafood program**.

“Their methods and care for the environment in which they work could be a great model for many commercial fishers around Australia to learn from and replicate, for the good of our oceans. It is also one that will need to evolve as the climate changes.”

Luke Anedda, a Corner Inlet fisher and board member of Seafood Industry Victoria said: “It’s great to have so many of our Corner Inlet-caught fish green-listed in the GoodFish Guide. We’ve invested in limiting our fishing pressure, using gear that minimises impacts to our habitats and bycatch, and protecting and restoring the seagrass beds our fishery depends on. As a result we’ve got a healthy inlet, a healthy fishery and groups like AMCS are recommending our fish to seafood lovers.”

Mr Meder said some of the Guide updates had seen the sustainability ranking of species downgraded.

While there were many different reasons for these changes, one of the common contributing factors was the impact of global heating on south eastern fish stocks, he said.

“While many fishery managers and industry are beginning to recognise this, and some worthy research is underway, too few Victorian and Tasmanian fisheries are building the impacts and uncertainties of rapidly warming oceans into determining how much fish they should catch,” added Mr Meder.

“We know south eastern Australian waters are warming at almost four times the global average. And in most cases, we’re not doing enough about it and quickly enough.

“We urge fisheries managers and fishers to think carefully about how they fish and what they fish for to ensure seafood lovers can keep enjoying the fruits of their labours long into the future.”

ENDS

### **Notes to editors**

AMCS has proudly produced the GoodFish Sustainable Seafood Guide for 16 years as a fully independent and science-based guide to the environmental sustainability of seafood choices, creating a simple traffic light system to help seafood lovers know which seafood to enjoy and which to avoid. Our GoodFish Guide is free to use, and we don’t take any money from governments or the fishing industry.

This year AMCS is updating our scientific environmental assessments of over 170 seafood options covering more than 90% of the seafood on the Australian market.

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