World Aquaculture Society Conference – Adelaide 2014
The World Aquaculture Society Conference was held in Adelaide during June. This is the first time the Conference has been held in Australia since it was held in Sydney in 1999.
The Conference brought together industry representatives, researchers and managers from around the world to discuss key issues affecting aquaculture. The Conference also provided an opportunity to showcase recent advances in technology and research as well as best practice in aquaculture techniques from around the world. A number of presentations were given by NSW DPI staff.

NSW DPI, Queensland DAFF and Fisheries Victoria also combined their resources on a promotional stand at the Conference Trade Show. The stand attracted considerable interest and a number of inquiries regarding aquaculture investment opportunities in NSW.

DPI Port Stephens Fisheries Institute Receives Major Aquaculture Award

In a major accolade for the NSW Department of Primary Industries fisheries research program, the Port Stephens Fisheries Institute at Taylors Beach was announced as the winner of the “Australian Aquaculture Award for Contribution from a Scientist or Institution” at the World Aquaculture Conference 2014. This internationally-acclaimed Award recognises demonstrated excellence through innovative and sustainable research practices. Established in 1972, the Port Stephens Fisheries Institute (PSFI) has long been regarded as one of Australia’s premier aquaculture research facilities.
The Executive Director of Fisheries (and previous PSFI Institute Director) Dr Geoff Allan was on hand to receive the award at the Conference President’s Dinner and praised the work of Aquaculture Researchers, Managers and Administrators who had all contributed to the award.

Contact: Steve McOrrie (02) 4916 3921

Sydney Rock Oyster Breeding Program Update
Sydney Rock Oyster (SRO) breeding activities in the Georges River continue so that the impacts of Pacific Oyster mortality syndrome (POMS) to the SRO breeding program can be assessed and resistance to QX and winter mortality disease can be further progressed.
There was a QX disease outbreak at Lime Kiln Bar in early Autumn which will assist in the selection for more resistance to this disease. There are also oysters at Quibray Bay ready for exposure to winter mortality disease in the coming months.
NSW DPI is also finalising a report for the Seafood CRC project “Incorporation of selection for reproductive condition, marketability and survival into a breeding strategy for Sydney Rock Oysters and Pacific Oysters”. This project assessed condition of seven mass selection lines and more than 60 single pair-mated families at three locations to determine whether it is feasible to incorporate meat condition as a breeding trait. An encouraging outcome from this work is that SRO meat condition will respond to genetic selection in a family based program. The next stage for this research will be designing an operational breeding plan that will enable multi-trait (e.g. disease resistance and condition) selection.

Contact: Mike Dove (02) 4916 3807
Enhancing Your Oyster Business Workshop

South East Local Land Services is hosting a travelling workshop series for south coast oyster growers during winter 2014. The ‘Enhancing Your Oyster Business’ workshops were held at Pambula and Tanja in June and brought experts to the growers door to boost their knowledge and capacity in various parts of their business, including wealth creation, best practice in floating long-line baskets, marketing, oyster breeding programs and oyster performance monitoring. The workshops will run in Batemans Bay and Greenwell Point 30 and 31 July.

Put an Oyster on your FORC

The need for new approaches to solve the challenges of providing food for the future is being acknowledged by the establishment of the Food Omics Research Centre (FORC) at Macquarie University. Omics is the study of an organism’s genes (DNA) and how they are expressed in their environment.

The Centre will train young scientists in the application of cutting edge molecular analysis techniques to solve specific problems that the food industry faces in the process of taking food production from "field to fork".

Oysters are one of the four key food industries to be targeted in a 2.1 million dollar program that will see research aimed at better understanding how stress and disease affects oysters and how breeding and management can be improved. In particular, researchers from FORC will work closely SOCo and Fisheries NSW over the coming 3 years to assist in improving the Sydney Rock Oyster breeding program.

At the end of the program a new generation of scientists will emerge, equipped with skills to take on industry challenges.

Future Hatchery Runs and Industry Feedback

In the upcoming Spring 2014, four commercial hatcheries are planning to produce spat from August onward: Southern Cross Shellfish Hatchery, Victorian Shellfish Hatchery, Camden Haven Oyster Supply and AquaFarms QLD.

To make an order or enquire about purchasing this spat, details of these hatcheries and nurseries can be found on the newly updated SOCo website (see below).

A NSW Government subsidy of $50,000 is also available that is rebating part of the spat cost to growers of disease resistant Sydney rock oyster spat. If you have purchased spat produced from October 2013 onward, or intend to purchase in the upcoming season, you are eligible to apply for a rebate. Application forms are available on the SOCo website or you can contact SOCo directly.

The breeding program continues to develop and Fisheries NSW are currently rearing the next generation of mass selected lines for production. With the support of a Seafood CRC Project and SOCo, the breeding program is advancing to produce single pair-mated family lines that have improved disease resistance, growth rates and meat condition.

For more information see:
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For more information see:

http://research.science.mq.edu.au/ittc/
Contact: Wayne O’Connor (02) 4982 1232

New Appointment to ARAC

Following a recent expression of interest circulated to all lease-based permit holders, the Minister has appointed Ms Jessica Zealand to the Aquaculture Research Advisory Committee (ARAC).

Jessica is a third generation oyster farmer on the Shoalhaven River, involved in a well-established family business; Zealant Oysters. Jessica has been involved in a range of Industry, community and local government groups and is passionate about ensuring sustainable development of the oyster industry.

For Jessica's profile and those of her fellow ARAC members see:


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SOCo is pleased to announce it has been awarded “2014 FRDC Visiting Expert Award” grant, supported by funding from the FRDC on behalf of the Australian Government. This grant will enable Dale Leavitt from Roger Williams University USA to conduct a series of workshops in northern and southern estuaries on spat culture techniques. SOCo will provide updates of the workshops on our website and via email.


SOCo has also launched a new customer-feedback survey, providing a catalyst for industry to communicate with SOCo. The survey is attached to this newsletter and you are invited to provide SOCo with feedback, and also to be put on our contact list for email updates.

To lodge your response, please email your response to selectoysterco@gmail.com or;

Contact: Emma, SOCo Operations Manager, 0402 677 534

OceanWatch Australia Update
Delivering on a 2013 election promise, OceanWatch has recently been recognised and supported as a marine Natural Resource Management organisation by the Australian Government.

Our role is to promote best-practice harvesting and help increase long term returns to Australian seafood producers, including work to improve water quality and fish habitats in estuaries and coastal marine environments.

OceanWatch will maintain the NSW oyster EMS program during the transition into this new role. We will aim to source funding for on-ground works, and will assist estuary groups to develop and action their EMS documents. In recent months, two estuaries have progressed development of their EMS, whilst a further six estuary groups have reviewed their environmental achievements. This information has then been used to promote the local industry through the publication of educational leaflets.

Contact: Andy Myers 0488 656 366 or andy@oceanwatch.org.au

New Movement Controls for Pacific Oysters
The Fisheries Management (Aquaculture) Amendment (Movement of Oysters) Regulation 2013 was published in the NSW Government Gazette on 6 December 2013. This Regulation replaces the Previous Pacific Oyster Movement Control Closure that had been established under Section 8 of the Fisheries Management Act 1994. The new movement controls were developed following a detailed review that aimed to modernise and simplify management objectives regarding translocation of the Class 2 noxious Pacific Oyster on consignments of cultivated oysters between NSW estuaries. This amendment has been adopted in Division 2A of the Fisheries Management (Aquaculture) Regulation 2012. An advisory period is in place up until 30 July 2014 to allow oyster farmers to become familiar with the new rules. An outline to the development of this new Regulation and its benefits was presented at the recent World Aquaculture Conference in Adelaide. The presentation of the modernised and simplified management rules highlighted how a new range of business options are now available for oyster growers that were prohibited by previous controls. Further information is available on the NSW DPI web site at:


Contact: Ben Rampano (02) 4916 3907

Port Stephens Pacific Oyster Mortality Investigation Update
A laboratory based transmission trial conducted at the DPI EMAI Diagnostic Laboratory has now concluded. The trial was designed to further clarify previous studies (including a structured sampling program) and utilised material from a number of areas known to be suffering from mortalities, specifically from stock that was confirmed to be affected. This material was then used to inoculate healthy Pacific Oysters sourced from another estuary with no history of mortalities. Mortality data, bacteriology, histology, and PCR results found that there is no evidence of a known directly transmissible causative agent in the recent mortalities that were observed in Port Stephens farmed Pacific Oysters.

As such, no movement controls have been established for shipments of cultivated oysters or cultivation materials out of Port Stephens, other than the normal noxious Pacific Oyster Regulation.

Contact: Ben Rampano (02) 4916 3907

Fish Habitat Boosted with New Partnership
A new independent initiative to improve fish habitat and increase productivity of important species, called the NSW Fish Habitat Partnership (NSW FHP), has been launched by the Minister for Primary Industries, Katrina Hodgkinson.

Oyster grower Mark Bulley has been appointed as the inaugural Chair of the NSW FHP which includes 11 peak representative organisations from
key commercial and recreational fisheries, conservation and industry bodies.

The partnership will focus on improving fish habitat to ultimately increase the productivity of commercially and recreationally important fish species across NSW and improve the health of aquatic ecosystems. Healthy fish habitat is essential for the survival of fish and underpins the productivity of our State’s fisheries resources. The partnership enables NSW’s key fisheries stakeholders to work together on this important issue.

NSW Minister for Primary Industries, Katrina Hodgkinson, at the launch of the NSW Fish Habitat Partnership.

Jervis Bay Commercial Shellfish Leases
In May 2014 Fisheries NSW submitted to the Department of Planning and Infrastructure a response to the 133 submissions received regarding the proposed Commercial Shellfish Aquaculture Leases project in Jervis Bay.

The response to these submissions addressed issues such as visual amenity, navigational/recreational use, impacts on tourism, financial justification, mammal entanglement, debris/storm damage, water quality and biofouling.

Department of Planning and Infrastructure is currently preparing a report for the Minister of Planning. If the Minister grants consent to the development of the proposed Commercial Shellfish Aquaculture Leases they will then be offered by public tender.

Further information is available on the NSW DPI web site at:

Contact: Graeme Bowley (02) 4916 3845

The Approved Use of Chemical in Aquaculture
Due to changes in the legislation regarding the use of chemicals used in aquaculture production, Fisheries NSW has been working closely with industry associations, other State fisheries agencies, National Aquaculture Council and Australian Pesticides & Veterinary Medicines Authority (APVMA) to renew a number of minor use permits (MUP) for some chemicals used within the aquaculture industry.

Primarily those chemicals which were approved under previous MUPs are those currently being investigated. Those that are approved under a MUP are formalin (PER14489), potassium permanganate (PER14749), AQUI-S®, sodium percarbonate (PER12944) and copper sulphate (PER14748).

Please consult the APVMA website (below) to check if the chemical you are using is approved for use in aquaculture.

CSIRO Patented Prawn Food Amazes Prawn Farmers
In a world first the CSIRO has produced the first fish-meal-free prawn food. The secret formula food is the result of a 10 year $10 million CSIRO Research program. It is reported that the new pelletised feed known as “Novag” enables prawns to grow 40% faster and produces healthier, fatter prawns that can be stocked at higher densities. The research team is now in the process of developing a sustainable non fishmeal formula for farmed fish.

These developments are a real “game changer” for the aquaculture industry which in the past has been criticised for its reliance on wild fish stocks as a source of protein in commercial fish and prawn diets.

For more information:

Contact: Graeme Bowley (02) 4916 3845
You’ve got to “Love Australian Prawns”

In another win for Port Stephens, Nelson Bays Fisherman’s Wharf Seafood took out the “Love Australian Prawns” campaign Top Retailers Award.

The Love Australian Prawns Campaign was sponsored by prawn farmers and prawn trawler operators to encourage consumers to eat more prawns and involved the placement of promotional kits in selected seafood shops around Australia. Owners were also invited to theme their seafood outlets and enter the best display competition.

Contact: Graeme Bowley (02) 4916 3845

New Intermediate Lease Marking Requirements Available On-line

The new edition of the NSW Oyster Industry Sustainable Aquaculture Strategy (OISAS) is now on line at the NSW DPI web site. OISAS maps for each NSW oyster growing estuary can be accessed and you are able to check your lease marking requirements. The new edition of OISAS now provides specifications for alternative lease signage. This also includes specifications for lease marker buoy’s which can be used on application where depth of water or bottom substrate prohibit the use of a post and sign. For further on these requirements see Chapter 7 of the new OISAS at:


Contact: Steve McOrrie (02) 4916 3921

Global Food Fish Production Continued to Outpace World Population Growth

The Food and Agricultural Organisation (FAO) has recently released its latest update on the State of World Fisheries and Aquaculture. The 2014 publication highlights the fact that the global population is expected to increase by another 2 billion to reach around 9.6 billion people by 2050. Most of the growth will occur in coastal urban areas.

This presents a huge challenge in terms of feeding the human population while at the same time protecting its natural resources. Increases in fisheries and aquaculture production are expected to meet a significant proportion of this burden.

Contact: Mark Booth (02) 4916 3816

2013/2014 Aquaculture Production Report

The annual Aquaculture Production Report has been revised for 2013/2014. Production returns will be forwarded to all current permit holders in August. These returns will be easier to complete and will result in a clear, concise report for the Industry. Please be reminded that all production returns for 2013/2014 are to be completed and returned to NSW DPI by 30 September 2014.

Contact: Raelene Trenaman (02) 4916 3843
FEEDBACK SURVEY

Contact details
Name:
Business name:

Email:
Phone:

1. Would you like to keep informed about hatchery runs and other important news from SOCo? Y/N
   If so, what form would you most likely use?
   a) Emails from SOCo
   b) SOCo Website
   c) Online blog
   d) SMS alerts
   e) Workshops
   f) Newsletters (e.g: DPI Aquaculture Newsletter, NSW Farmers Oyster Newsletter, Committee updates)

2. If you have purchased SOCo stock, have you seen improvements in growth and disease resistance among your B2/WMR stock compared with wild stock from the last stock you purchased? If so, could you estimate (please circle) the positive difference in:
   a) Increased growth rate: 0-25%, 26-50%, 51-75%, 76-100%
   b) Resistance: 0-25%, 26-50%, 51-75%, 76-100%

3. If you have not purchased SOCo stock before, could you please indicate any reason(s) why?
   a) Not satisfied with spat performance
   b) You cannot rely on spat supply
   c) You are not interested in selected stock (disease resistance, fast growth, condition)
   d) SOCo spat is too expensive
   e) Other

4. Whether you are an existing customer, or you are thinking of buying SOCo spat for the first time, how would you most likely source SOCo spat?
   a) Contact your hatchery or nursery
   b) Contact SOCo
   c) SOCo website www.selectoysterco.com.au to source a hatchery/nursery
   e) Other

5. What do you expect from SOCo? What is your main priority?

THANK YOU FOR YOUR INPUT
Please lodge your responses with our operations manager Emma at selectoysterco@gmail.com or 0402 677 534