

Focusing on food safety
and quality



... to help you identify food safety
and quality initiatives relevant
to your seafood business

Focusing on Food Safety and Quality

2nd Edition – March 2000

**Compiled by
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Seafood Services Australia is a joint national industry/government initiative supported by the Fisheries Research & Development Corporation

Acknowledgments

The assistance of those people who spent valuable time updating their entries from the 1st edition and those who provided new information are gratefully acknowledged. The value of a document such as Focusing on Food Safety and Quality is directly related to its currency. Therefore, the ongoing assistance of the people responsible for these initiatives will continue to be appreciated in updating future editions.

Seafood Services Australia is supported by:



FISHERIES
RESEARCH &
DEVELOPMENT
CORPORATION



CENTRE FOR FOOD TECHNOLOGY



Disclaimer

This publication has been developed to assist seafood businesses to access information on food safety and quality initiatives. While Seafood Services Australia has compiled the information contained in this publication in good faith, it does not warrant that the information is free from errors or omissions. Seafood Services Australia shall not be liable in any way for any loss suffered by the user consequent upon, or incidental to, the existence of errors or omissions in the information.

The photograph on the cover has been provided by Rural Market Development - Centre for Food Technology; Department of Primary Industries, Queensland.

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FOCUSING ON FOOD SAFETY AND QUALITY

This document provides information and contact details for initiatives and programs which are designed to assist seafood industry members with food safety and seafood quality matters. It is evident that there is a large body of information and significant resources available. Some of these are industry based, some are government, and still more are cooperative initiatives. The key is knowing how to access them.

This is the second edition of an earlier SeaQual publication "Focusing on Quality" which was released in February 1997. This edition has been updated principally through the inclusion of the Quality Library information (Appendix 1) and more specific information relating to food safety.

Obtaining Copies

Designed for use with the SeaQual Information Packs, a copy is provided when a pack is purchased, updates will be provided free of charge for one year. A small charge is levied for additional copies to cover printing costs.

The Quality Code

The document layout has been organised in terms of coverage (National or State based), commencing with the current food laws that apply in each jurisdiction. Arrangement within each section is alphabetically governed by the first 'Quality Code' listed.

AC	Acts and Regulations	NE	Newsletter/Magazine
AW	Awards	OR	Organisation
CP	Code of Practice	PR	Program
EN	Environment	QA	Quality
FR	Freight	RE	Reports/Research
FS	Food Safety	SE	Seminar/Conference
IN	Information	TR	Training
MA	Marketing	VI	Video

Updates

Focusing on Food Safety and Quality will be updated regularly. To assist in ensuring that it is as up to date and as accurate as possible, notification of new programs, reports and initiatives as well as changes to ones listed in this edition would be appreciated.

When possible please advise Seafood Services Australia (contact details on title page) of:

Title	What is the report, service etc title?
Abstract	Brief description of what the program etc can provide.
Coverage	Is the entry applicable to a particular state or is it available nationally?
Organisation	Who is responsible for the program etc?
Contact Details	Name, address, phone, fax, e-mail and web address.
Fee Charge	Is a fee charged for the report, service etc?

Provision of contact details and a title will suffice when this level of detailed information is not available. When a change or deletion is required please provide necessary details such as what needs to be amended or the reason for deletion.

NATIONAL



Coverage: National
Quality Code: AC

Australia and New Zealand Food Authority Proposed Food Safety Standards

There are four draft new standards proposed by ANZFA for inclusion in the Food Standards Code in relation to food safety.

3.1.1 Interpretation and Application

The standard provides definitions (interpretation) and the categories of business to which the three other food safety standards apply. The objective of the food safety standards is to ensure that only safe and suitable food is sold in Australia.

3.2.1 Food Safety Programs

This standard is based upon the principle that food safety is best ensured through the identification and control of hazards in the production, manufacturing and handling of food, as identified in Hazard Analysis Critical Control Point system, or HACCP, adopted by the joint WHO/FAO Codex Alimentarius Commission, rather than relying on end product standards alone. The standard requires each food business to implement a food safety program based upon the HACCP concepts. The food safety program is to be implemented and reviewed by the food business, and is subject to periodic audit by a suitably qualified food safety auditor.

A food safety program must:-

- a) systematically identify the potential hazards that may be reasonably expected to occur in food handling operations of the business;
- b) identify where, in a food handling operation, each potential hazard can be controlled and the means of control;
- c) provide for the systematic monitoring of these controls;
- d) provide for appropriate corrective action when a hazard is found not to be under control;
- e) provide for the regular review of the program by the food business to ensure its adequacy; and
- f) provide that appropriate records are made and kept by the food business demonstrating action taken in relation to, or in compliance with, the food safety program.

3.2.2 Food Safety Practices and General Requirements

This standard sets out specific requirements for food businesses and food handlers that, if complied with, will ensure food does not become unsafe or unsuitable. The standard specifies process control requirements to be satisfied at each step of the food handling process. Some requirements relate to the receipt, storage, processing, display, packaging, distribution disposal and recall of food. Other requirements relate to the skills and knowledge of food handlers and their supervisors, the health and hygiene of food handlers, and the cleaning, sanitising and maintenance of premises and equipment.

3.2.3 Food Premises and Equipment

This standard sets out requirements for food premises and equipment that, if complied with, will facilitate compliance by food businesses with the food safety requirements of Standard 3.2.2 (Food Safety Practices and General Requirements). The objective of the standard is to ensure that, where possible, the layout of the premises minimises opportunities for food

contamination. Food businesses are required to ensure that their food premises, fixtures, fittings, equipment and transport vehicles are designed and constructed to be cleaned and, where necessary, sanitised. Businesses must ensure that the premises are provided with the necessary services of water, waste disposal, light, ventilation, cleaning and personal hygiene facilities, storage space and access to toilets.

Coverage: National

Quality Code: AW

Organisation:

Australian Quality Council

Contact Details:

Quality Awards Program
Manager

PO Box 298

St Leonards NSW 2065

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Fax: 02 9436 3251

www.aqc.org.au

Fee charged: na

Keywords:

awards, quality

Australian Quality Awards Program

Recognised as Australia's premier business awards, the Australian Business Excellence Awards are the showcase for organisations that have achieved Business Excellence across all the categories in the Framework. The AQC offers two levels of recognition: the highly prestigious Award level, recognising leading Australian organisations currently demonstrating Best Practice across the Australian Business Excellence Framework; and the Business Improvement Level, encouraging those organisations using the Framework to achieve Business Excellence.

The assessment criteria for the Awards program reflect recognised best management practice across seven categories: Leadership and Innovation, Strategy and Planning Process, Information and Knowledge, People, Customer and Market Focus, Processes, Products and Services and Business Results. They are based on quality management principles and current understanding of best management practice. The main objective of the Awards is to advance organisations by providing a proven framework to drive business initiatives. Award winners gain the right to use the Australian Quality Awards for Business Excellence logo for three years.

Coverage: National

Quality Code: AW

Organisation:

Seafood Services Australia

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www.ssaust.com

Fee charged: no

Keywords:

awards, quality

SeaQual Awards

The SeaQual awards provide State and National recognition of individuals and organisations in the Australian seafood industry for achievements in quality management. There are three levels of recognition:

1. Individual Achievement - a non competitive award recognising achievement of 3rd party accreditation in quality and/or environmental management
2. State Award - competitive award recognising the leadership in quality management in a State
3. Australian Award - competitive award recognising leadership in quality management at a National level

State and Australian awards are competitive and are presented to individuals and organisations in the Australian seafood industry who have implemented and maintained a recognised quality management system which is audited by a 3rd party accredited body. The awards are based on an evaluation by an experienced independent panel against the following criteria:

- ~ Leadership
- ~ Strategy, Policy and Planning
- ~ Information and Analysis
- ~ People
- ~ Customer Focus
- ~ Processes, Products and Services
- ~ Organisational Performance.



Coverage: National

Quality Code: CP

Organisation:

Australian Prawn Promotion Association Ltd

Contact Details:

Executive Officer

PO Box 97

Deakin ACT 2600

Ph: 02 6281 7220

Fax: 02 6281 0438

appa@appa.org.au

Fee charged: no

Keywords:

code of practice, prawn

Australian Prawn Promotion Association Code of Practice

The Australian Prawn Promotion Association Ltd developed a code of practice for the prawn industry in 1997. The code covers:

- ~ on board handling and processing techniques
- ~ product standards necessary to meet quality objectives
- ~ special processes
- ~ background information on quality systems and reasons for standards.

The Code is currently being reviewed, validated and updated to ensure it establishes an agreed set of standards across industry, applicable and achievable in all fisheries, covering boats and shore-based processing operations and all markets.



Coverage: National

Quality Code: CP, VI

Organisation:

Western Australia Fishing
Industry Council inc.

Contact Details:

PO Box 55

Mt Hawthorn WA 6915

Ph: 08 9244 2933

Fax: 08 9244 2934

Fee charged: yes

Keywords:

code of practice, lobster, quality

A Code of Practice for Handling Live Rock Lobster

The Code provides a guide to handling lobsters in a manner that ensures product quality is addressed. The Code of Practice comprises a manual and a video covering the following areas:

- ~ handling at sea
- ~ storage at sea
- ~ transfer to depot
- ~ transport
- ~ fishing for the future.

Coverage: National

Quality Code: CP

Organisation:

Australian Quarantine and
Inspection Service

Contact Details:

GPO Box 858

Canberra Act 2601

Ph: 02 6272 5027

Fax: 02 3271 6522

slava.zemanovic@aqis.gov.au

Fee charged: no

Keywords:

code of practice, GMP, heat-
treated

Code of Hygienic Practice for Heat-treated Refrigerated Foods Packaged for Extended Shelf Life

This Code establishes minimum standards of good manufacturing practice for the production and handling of heat-treated refrigerated foods packaged for extended shelf life, which ensure the health and safety of consumers. Specifically, this Code deals with:

- ~ the critical issues associated with heat-treated refrigerated foods for extended shelf life and the need for care in accordance with the Code;
- ~ the key issues to be controlled; and
- ~ the responsibilities of manufacturers, distributors and retailers.

Coverage: National

Quality Code: CP

Organisation:

National Aquaculture Council
(previously Australian
Aquaculture Forum)

Contact Details:

PO Box 533

Curtin ACT 2605

Ph: 02 6281 0383

Fax: 02 6291 0438

aaf@asic.org.au

Fee charged: no

Keywords:

code of conduct, best
practice, environment, food
safety

Code of Conduct for Australian Aquaculture

The Code lays out how the industry will work in conjunction with government and other stakeholders to ensure that aquaculture developments are managed sustainably (ecologically and economically) and that their considerable social, economic and environmental advantages are achieved. This will be accomplished through five guiding principles for environmental best practice.

The five principles are:

- ~ comply with regulations;
- ~ respect the rights of others;
- ~ protect the environment;
- ~ treat aquatic animals humanely; and
- ~ promote the safety of seafood and other aquatic foods for human consumption.

Coverage: National

Quality Code: CP

Organisation:

Australian Seafood Industry
Council (ASIC)

Contact Details:

PO Box 533

Curtin ACT 2605

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Fax: 02 6281 0438

asic@asic.org.au

www.asic.org.au

Fee charged: no

Keywords:

code of conduct,
environment, quality

A Code of Conduct for a Responsible Seafood Industry

This Code of Conduct sets out principles and standards of behaviour for responsible practices in the seafood industry. These practices will ensure the conservation, management and development of living marine resources. The Code is part of a series of initiatives by the seafood industry to ensure it continues to operate in an ecologically sustainable manner.

Coverage: National

Quality Code: CP

Organisation:

Department of Primary
Industries, Queensland (QDPI)

Contact Details:

Primary Industries Building

80 Ann Street

Brisbane QLD 4000

Ph: 07 3239 3100

Fax: 07 3239 6221

Fee charged: yes

Keywords:

code of practice, tiger,
prawns, farmed, quality

Post Harvest Handling of Farmed Black Tiger Prawns Code of Practice

This Code of Practice is a set of recommendations developed by Ruello & Associates in consultation with the Australian Prawn Farmers Association (APFA) to guide farmers in the harvesting, processing and distribution of black tiger prawns *Penaeus monodon* so that they can consistently deliver safe, prime quality product to customers. The adoption of this Code is not mandatory but is recommended by the APFA. The Department of Primary Industries, Queensland provided the funds for the preparation of this Code.

This Code describes the general procedures and principles that can be followed to achieve the best practice standards for prawn processing and distribution, and covers:

- ~ government requirements for food safety
- ~ responsibilities of management and staff
- ~ hygienic working environment
- ~ processing aims and principles for key tasks and a guide to how these can be undertaken.

This Code of Practice is not a detailed descriptive manual setting out exactly how each processing task should be carried out because there is usually more than one way to safely and efficiently undertake any particular activity.



Coverage: National

Quality Code: CP

Organisation:

Department of Primary
Industries, Queensland (QDPI)

Contact Details:

Primary Industries Building
80 Ann Street
Brisbane QLD 4000
Ph: 07 3239 3100

Fax: 07 3239 6221

Fee charged: yes

Keywords:

code of practice, barramundi,
farmed, quality

Post Harvest Handling of Farmed Barramundi Code of Practice

This Code of Practice is a set of guidelines developed by Ruello & Associates in consultation with the Australian Barramundi Farmers Association (ABFA) to guide farmers in the harvesting, packing and distribution of farmed barramundi so that they can consistently deliver safe, prime quality product to customers. Adoption of this Code is not mandatory but is recommended by the ABFA. The Department of Primary Industries, Queensland provided the funds for the preparation of this Code.

This Code describes the general procedures and principles to be followed for achieving the best practice standards and covers:

- ~ government requirements for food safety
- ~ responsibilities of management and staff
- ~ hygienic working environment
- ~ processing aims and principles for key tasks and a guide to how these can be undertaken.

This Code of Practice is not a detailed descriptive manual setting out exactly how each processing task should be carried out because there is usually more than one way to safely and efficiently undertake any particular activity.

Coverage: National

Quality Code: CP, FR

Organisation:

Agri-Food Council

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19 Hercules Street
Hamilton QLD 4007
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Fax: 07 3406 8677

ssa@ssaust.com

Fee charged: yes

Keywords:

airfreight, code of practice

Code of Best Practice for the Air Freight Export of Perishable Goods

This Code of Best Practice was developed by key stakeholders in the air freight export of perishables chain. The broad objective of this Code of Best Practice is to engender a commitment to greater cooperation and coordination of effort in the air freight export of perishable goods chain. Its key aim is to facilitate the development of a sustained export culture.

The document should serve as a catalyst for further developing the industry by identifying operating constraints and opportunities, defining rights and responsibilities, identifying and encouraging best practice procedures in areas of; reliability of supply from producers/exporters, sensitivity in handling and freight space allocations by airlines and freight forwarders and improved coordination through the export chain.

Focusing on Food Safety and Quality

Coverage: National

Quality Code: FR, NE

Organisation:

Department of Transport and
Regional Services

Contact Details:

GPO Box 594

Canberra ACT 2600

Ph: 02 6274 6035

Fax: 02 6274 6739

logistic@email.dot.gov.au

www.dot.gov.au/translog.htm

Fee charged: no

Keywords:

transport, freight

Transport Trade & Logistics - newsletter

The Transport Trade & Logistics newsletter is bi-annual and covers topics related to improving transport and logistics chains for freight movements in and outside Australia.

Coverage: National

Quality Code: FR, PR

Organisation:

Department of Transport and
Regional Services

Contact Details:

GPO Box 594

Canberra ACT 2600

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Fax: 02 6274 6739

richard.magor@dotrs.gov.au

www.dotrs.gov.au

Fee charged: na

Keywords:

export, logistics, freight

Air/Sea Freight Export Councils

Establishment of Air and Sea Freight Export Councils will enhance Australia's export competitiveness by facilitating international cargo chain logistics, particularly the export of perishable goods. The Councils are industry based and flexible enough to suit the particular needs of each region.

Coverage: National

Quality Code: FR

Organisation:

Victorian Airfreight Council

Contact Details:

Level 11, 55 Collins Street

Melbourne, VIC 3000

Ph: 03 9651 9154

Fax: 03 9651 9505

Fee charged: no

Keywords:

export, airfreight, packaging

A Guide for International Airfreight Users

The guidelines are intended to provide the constantly increasing numbers of companies involved in import and export activities with information about various aspects of airfreight procedures and advice on selecting service providers. This guide identifies the main stakeholders in the airfreight chain and explains terminology. It includes guidance on packaging. There are many variations in procedures for handling different types of freight and this booklet represents a guide only.



Coverage: National

Quality Code: FS

Organisation:

Seafood Services Australia

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Fee charged: yes

Keywords:

food safety, HACCP

SeaQual Food Safety Guidelines

There are three food safety guidelines available covering the harvesting, processing and retailing sectors. Another guideline on food safety in aquaculture is planned for release in early 2000.

The guidelines explain the principles and regulations behind the need for a food safety plan. Some of the possible food safety hazards that can be encountered in a seafood business are examined. The purpose of the guidelines to assist a seafood business to develop a food safety plan. An electronic template is also provided.

Guidelines can be obtained when purchasing SeaQual Information Packs. Purchasers receive one booklet and the electronic template as part of SeaQual Pack 1. Additional booklets can also be purchased separately at the same time.



Coverage: National

Quality Code: FS, IN

Organisation:

Department of Environmental
Health, Queensland

Contact Details:

Information Officer
19 Hercules Street
Hamilton QLD 4007

Ph: 07 3406 8617

Fax: 07 3406 8677

austinb@ssaust.com

www.ssaust.com

Fee charged: yes

Keywords:

food safety, retail

Guide to Safe Handling and Inspection of Seafoods

This guide is for those who retail seafood and covers the many practices, procedures and rules that must be employed to help ensure seafood remains safe to eat. Sections covered in the book are: determining seafood quality; seafood spoilage and how to reduce it; cleaning and sanitising seafood work areas; and requirements for display of seafood. This manual should be read in conjunction with the necessary Federal, State and Local Authority food laws.



Coverage: National

Quality Code: FS, IN

Organisation:

The Master Fish Merchants'
Association of Australia

Contact Details:

PO Box 247
Pyrmont NSW 2009

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Fax: 02 9552 3171

mfma@ozemail.com.au

Fee charged: yes

Keywords:

food safety

Safe Handling of Fish and Safe Handling of Molluscs and Crustaceans

Safe Handling of Fish Leaflet

This leaflet is a very brief guide for consumers outlining how to give you the most pleasure and safety from eating fish.

Safe Handling of Molluscs and Crustaceans

This leaflet is a very brief guide for consumers outlining how to store and handle molluscs and crustaceans.



Coverage: National

Quality Code: FS, IN

Organisation:

Australian Supermarket Institute
Standards Australia

Contact Details:

Customer Service Centre

Ph: 1300 654646

Fax: 1300 654949

sales@standards.com.au

www.standards.com.au

Fee charged: yes

Keywords:

food safety, consumer

What You Don't Know Can Hurt You! A Consumer Guide to Food Safety and Hygiene

This handbook addresses many of the issues and concerns raised by consumers regarding food safety and hygiene. It's a practical guide that provides important information to help people avoid food poisoning in their own homes. It is also intended to assist them in making sound decisions about the safety of food products they purchase when shopping and eating outside the home.

Coverage: National

Quality Code: FS, IN, AC

Organisation:

Freehill, Hollingdale and Page

Contact Details:

Lvl 3 London Court

13 London Crt

Canberra ACT 2600

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Fax: 02 6240 6222

jane_kriegel@fhp.com.au

Fee charged: no

Keywords:

food safety, regulation

Food Law in Australia

This booklet is intended to provide a general overview of the regulatory regime of the food industry in Australia and the context in which it is conducted. The booklet is aimed at readers with an interest in the food and agribusiness industries, whether private sector organisations, industry associations, or government bodies.

The August 1997 edition is soon to be updated with a new version expected to be completed around April 2000.

Coverage: National

Quality Code: FS

Organisation:

Victorian Fishing Industry
Training Committee Ltd.

Contact Details:

19 Hercules Street
Hamilton QLD 4007

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Fax: 07 3406 8677

ssa@ssaust.com

Fee charged: yes

Keywords:

HACCP, food safety

**An Integrated Quality Assurance/ Training System for
the Victorian Fishing Industry**

A project was conducted which involved observing the operations of typical trawling, processing and retailing operations. Following from these observations a booklet was developed to assist businesses when developing a quality system which includes a HACCP plan.

Coverage: National

Quality Code: FS, CP

Organisation:

Australian Food and Grocery
Council;
Australian Supermarket
Institute; and
Refrigerated Warehouse and
Transport Association of
Australia

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Level 1, 20 York Street
Sydney NSW 2000

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Fax: 02 9290 4045

Fee charged: yes

Keywords:

food safety, cold-chain,
transport, food service, storage

**The Australian Cold Chain Guidelines 1999: For the
handling, storage and transport of frozen foods, ice
cream and chilled foods for retail sale and in food service
outlets**

The Australian Cold Chain Guidelines recommend practices for businesses engaged in manufacturing, transporting, storing, retailing and serving refrigerated foods to ensure safety and quality is maintained. It is a companion volume with the Australian Cold Chain Food Safety Programs.

Coverage: National

Quality Code: FS, CP

Organisation:

Australian Food and Grocery Council;
Australian Supermarket Institute; and
Refrigerated Warehouse and Transport Association of Australia

Contact Details:

Level 1, 20 York Street
Sydney NSW 2000

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Fax: 02 9290 4045

Fee charged: yes

Keywords:

food safety, transport, cold-chain, storage

**The Australian Cold Chain Food Safety Programs 1999:
For the handling, storage and transport of frozen foods,
ice cream and chilled foods for retail sale and in food
service outlets**

The Australian Cold Chain Food Safety Programs (the companion volume of the Australian Cold Chain Guidelines) contains guidance on the preparation of food safety plans based on Hazard Analysis Critical Control Point (HACCP) principles and related technical information.



Coverage: National

Quality Code: FS, QA

Organisation:

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www.ssaust.com

Fee charged: yes

Keywords:

food safety, quality, export, HACCP

SeaQual Chooser and Information Packs

The SeaQual seafood chooser is a free leaflet that assists seafood businesses to determine their food safety and quality assurance needs. Choosing the quality system that is best for your business depends on factors like size and nature of your enterprise and your objectives.

The appropriate SeaQual Pack(s) to suit your business needs is determined by reviewing a list of statements. There are four SeaQual Information Packs covering food safety issues, requirements of specific buyers, export certification and a whole-of-business approach. Pack 1 on food safety contains one SeaQual Food Safety Guideline of your choice as well as a food safety plan template.



Coverage: National

Quality Code: FS

Organisation:

Seafood Services Australia

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www.ssaust.com

Fee charged: na

Keywords:

food safety, emergency

National Seafood Food Safety Emergency Management Plan

Although Australia has a good reputation for producing quality seafood products, a food poisoning, product contamination and other food safety incidents can have a devastating impact on the seafood industry as a whole.

In the short term, a failure to deal quickly and effectively with a food safety incident may result in costly trade disruption and threaten the commercial viability of seafood suppliers, processors, wholesalers, retailers and food service providers. It may also have an affect on Australia generally as a major food exporting country.

Despite the strength of Australia's preventative management systems, the possibility of a pest or disease outbreak or food safety or quality incident cannot be ruled out. Accordingly, there is a need to ensure that our emergency management arrangements are sufficiently enhanced to maintain these high standards and protect our access to overseas markets.

The plan was developed in consultation with industry and governments to provide a step by step guide should a crisis occur in the seafood industry. It outlines the relevant stakeholders and their roles and responsibilities. Seafood Services Australia will, in consultation with stakeholders, review the plan on an annual basis to ensure that the information remains relevant.



Coverage: National

Quality Code: IN

Organisation:

Seafood Services Australia

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Fee charged: yes

Keywords:

airfreight, export

Australian Seafood Exports: Airfreight Program

Fresh chilled and live seafoods are high value export products which maximise financial returns in much the same way as many other foods are highly processed. In the seafood industry value adding may actually require minimal processing with a much greater reliance on handling, packaging and transportation to maintain product quality (and value) from harvest to end user.

A vital requirement of this form of value adding is the ability of airfreight transportation systems to hold, load and deliver products to market. For this to occur in a planned and assured way, a better understanding of the needs and requirements of each link in the chain has to be developed.

Under this innovative program the Australian Seafood Industry Council, in partnership with Pacific Seafood Management Consulting Group and the then Department of Primary Industries and Energy:

- ~ conducted an "audit" of facilities and handling practices at eight major airports from the perspective of meeting the needs of the seafood industry; and

- ~ documented two case studies with the aim of developing model through chain quality agreements.



Coverage: National

Quality Code: IN

Organisation:

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Fee charged: yes

Keywords:

directory, post-harvest,
aquaculture, government

Australian Seafood Industry Directory 1997-99

The Australian Seafood Industry Directory contains the names and addresses of companies and individuals involved in the aquaculture and post-harvest sectors. User-friendly features include: state groupings, coastal strip maps and seasonality guide. Government agencies are listed in the front with contact numbers for head and regional offices. It is also available on CD. The database is continuously updated and a new edition will be released in late 2000.



Coverage: National

Quality Code: IN, QA

Organisation:

Australian Seafood Industry
Quality Assurance Project

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Fee charged: yes

Keywords:

best practice, ISO, prawns,
mullet, crab, reef fish

Best Practice Manuals

The two year Australian Seafood Industry Quality Assurance Project, which was funded by the Food Quality Program, Department of Industry, Science and Tourism was successfully completed on 30 May 1997 with 22 seafood companies achieving ISO 9002 third party audited certification in the following sectors:

- ~ mullet
- ~ wild-caught prawns
- ~ farmed prawns
- ~ reef fish
- ~ spanner crab

The Queensland Department of Primary Industries funded the publication and distribution of the ISO Best Practice Manuals.



Coverage: National

Quality Code: IN

Organisation:

CSIRO - Marine Research

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Fee charged: yes

Keywords:

marketing names, species

Australian Seafood Handbook - An Identification Guide to Domestic Species

The Australian Seafood Handbook is a comprehensive user-friendly identification guide with colour photographs of about 350 species of finfish and shellfish. Oil composition profiles, protein fingerprints and fish fillet characteristics are included. It is an essential reference for all professional and recreational fishers, retailers, processors, biologists and seafood consumers. This publication provides the marketing names that have been agreed on for use by the seafood industry.



Coverage: National

Quality Code: IN, FR

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Keywords:

airfreight, handling, packaging

Seafood Airfreight Packaging Strategy: A Series of Consultative Forums

At a meeting in 1996, representatives from the key sectors involved in airfreighting seafood identified a range of issues that needed to be addressed. One of the highest priority areas identified was that of packaging and handling. The resolving of packaging and handling problems requires a co-operative effort by all parties in the distribution chain.

Two consultative forums were undertaken to address these issues. Report (Project 97/401) describes the consultation process followed in the forums, the conclusions reached and an action plan for implementing changes to the current systems. The report proposes a process for ensuring that there is a reporting and feedback loop built in to the implementation process.



Coverage: National

Quality Code: IN, FS

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Fee charged: yes

Keywords:

mercury, shark

Mercury in Shark Case Study

This case study briefly traces the history of various changes to the food standard relating to mercury in fish and fish products since 1971. The objectives of the case study were to:

- ~ research and document the efforts of the seafood industry to raise the accepted level of mercury in shark; and
- ~ identify the reasons for the industry's successes and/or failures and to document the industry's approaches for dealing with these.



Coverage: National

Quality Code: IN

Organisation:

Fisheries Research and
Development Corporation

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Fee charged: yes

Keywords:

industry, strategy

Fishing Industry National Strategy (FINS)

The FINS project was conducted by ASIC with support from FRDC in 1993. It was a project intended to identify the main areas which the seafood industry needed to address, and to provide the industries with strategies for future development. The strategy has six interlocking themes:

Industry Profile:

Strengthen the position of the industry through a more robust self-image, greater recognition by the commonwealth and State Governments, and promote its image to the community as a responsible resource manager, a provider of high quality food products and a significant economic contributor.

Resource Access:

Facilitate the sustained development of the industry, including market related investment, by providing greater certainty about access rights to marine resources.

Quality:

Raise the quality of the product, and the efficiency of the process, by ensuring quality standards exist throughout the industry, and to provide industry with the ability and motivation to meet them.

Product Identification:

Enable the consumer to identify the type and origin of seafood, and whether it has met quality assurance criteria, thus providing incentives to industry for quality improvement.

Market Development:

Develop a market focus in the industry, replace supply as the driver, by improving the industry's marketing capability enabling it to identify potential market opportunities, for new and existing products and take advantage of them.

Information Flow:

Foster a more information oriented culture and put in place a structure for the development of efficient information networks.



Coverage: National

Quality Code: IN

Organisation:

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Keywords:

consultants, directory, post-harvest

Directory of Post-Harvest Seafood Consultants

Seafood Services Australia has compiled a national directory containing details on post-harvest seafood consultants. All consultants have cited previous experience in the seafood industry. The directory indicates the consultants' areas of expertise in the following categories:

- ~ Food safety systems
- ~ Training
- ~ Marketing
- ~ Processing
- ~ Product and process development
- ~ Packaging
- ~ Auditing
- ~ Testing of seafood
- ~ Quality management systems

Please note that the list of consultants is not exhaustive and entry in the directory does not constitute endorsement by Seafood Services Australia.



Coverage: National

Quality Code: IN, PR

Organisation:

AusIndustry

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www.ausindustry.gov.au

Fee charged: na

Keywords:

government, information, assistance

AusIndustry

AusIndustry is the Commonwealth Government's central point for business assistance and information. The Commonwealth Government through AusIndustry provides a number of assistance programs to help Australian businesses become more successful and internationally competitive. The AusIndustry Hotline provides access to information on over 800 assistance programs offered by Commonwealth, State and Territory governments and industry associations and chambers of commerce.

Programs and services administered through AusIndustry include the Business Information Service (BIS), R&D Start, the Innovation Investment Fund (IIF), Renewable Energy Equity Fund (REEF) and the R&D Tax Concession.

AusIndustry provides three levels of service - information, advice and referral, and one on-one client management. For the price of a local call, business can access information and find out what programs are available to them. AusIndustry provides business with advice and assistance in areas such as:

- ~ research and development
- ~ commercialisation
- ~ business improvement
- ~ business networks
- ~ business licensing.



Coverage: National

Quality Code: IN

Organisation:

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Fee charged: na

Keywords:

food safety, quality

Project - to study the development and implementation of quality assurance programs in the seafood industry in the United States and Canada

The project was to study the development and implementation of quality assurance programs in the seafood industry in the United States and Canada and in particular, to seek information on:

- ~ old and new food safety and quality assurance programs
- ~ the resources required for developing and implementing programs
- ~ the amount of industry input into developing and implementing programs
- ~ training industry and government officials.

The project identifies six target areas which could be considered for Victoria in view of its major findings from the United States and Canada.

Coverage: National

Quality Code: IN

Organisation:

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Fee charged: yes

Keywords:

library, quality, technical,
information

Quality Library

The Quality Library is a collection of text books, reference material, and bibliographic information relating to all facets of the seafood processing industry. The collection contains material as diverse as generic HACCP plans, processing guides, best practice manuals, and videos.

The library has been collated over a number of years and includes new material purchased through funding provided by the Fisheries Research and Development Corporation.

Material can be accessed through contacting the Technical information and Advice component of Seafood Services Australia (SSA). An information officer will discuss your needs with you and provide a customised information package, which will assist you to develop a quality system for your enterprise.

Seafood Services Australia will charge a small fee for this service.

Many of the titles available in the quality library are shown at the end of this report.

Coverage: National

Quality Code: MA

Organisation:

ABARE

Ruello and Associates

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Canberra ACT 2601

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Fax: 02 6272 2001

Fee charged: yes

Keywords:

prices, market, Sydney,
quality attributes

Price Formation on the Sydney Fish Market (1998) Research Report 98.8

This study was undertaken by ABARE and Ruello and Associates, with assistance from the Fisheries Research and Development Corporation and the Sydney Fish Market Pty Ltd. The project brief was to establish the relative importance of factors influencing prices paid at auction for selected species from the south east trawl fishery at the Sydney Fish Market. Factors examined include changes in the level of supply and the influence of quality attributes of products.

The objective of the first part of the study was to establish the relationships between prices received by operators and the volume supplied to the market. The study found that prices formed at the Sydney Fish Market for the major high volume species from the inshore sector of the fishery are relatively responsive to changes in volume sold. However, prices for other quota species from the southern trawl fishery were found to be less responsive to volume changes. Demand was also found to differ significantly for different size grades of a number of the species examined.

The second part of the study examined the influence of quality on price received by fishing operators. The quality of nine species was analysed. The quality analysis was based on an experienced assessor's visual evaluation of the accuracy of grading, icing and six appearance/quality characteristics of individual lots sold through the Sydney Fish Market over a twelve month period. For most species, there were premiums for accurate size grading, good icing practices and strong colour. However, most other quality factors assessed were found to have a mixed impact on prices.



Coverage: National

Quality Code: MA

Organisation:

Supermarket to Asia

Telstra

e-commerce

export

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Fee charged: no

Keywords:

e-commerce, export

FoodConnect

FoodConnect Australia™, developed by the food industry, Supermarket to Asia Council and Telstra, is an e-commerce export product developed specifically for the agri-food industry. The goal of FoodConnect Australia is to connect international food buyers with Australian companies to allow them to source, order, and transport Australian food from anywhere in the country to anywhere in the world in the most time efficient and cost effective way.

Coverage: National

Quality Code: MA

Organisation:

Department of Primary
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Fee charged: yes

Keywords:

Asia, markets, trade

An Analysis of Asian Markets for Seafood Products

The report forms part the project 'Hooking into Asian Seafood Markets' - Commercial development of selected under-utilised Australian fisheries resources for Asian Markets'. The report examines the potential seafood markets of six Asian countries, Japan, Hong Kong, China, Singapore, South Korea and Taiwan. Country and industry profiles are provided for each country, then the international trade patterns, market profile and potential market opportunities are examined.

Coverage: National

Quality Code: MA, QA

Organisation:

Agriculture, Fisheries and
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Fee charged: yes

Keywords:

supply chains, export

Chains of Success

Export success often depends on the cooperative strength of the whole supply chain, from producer to consumer.

Companies are achieving competitive advantage by cooperating as participants in strong chains. These chains cross national borders and dwarf the competitiveness of individual companies acting alone.

This report explores the current trends and issues relating to supply chain management. It comprises case studies of Australian and overseas companies that manage supply chains to Japan, outlining the implications for Australia's agribusiness industries.



Coverage: National

Quality Code: MA

Organisation:

Agriculture, Fisheries and
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Fee charged: yes

Keywords:

marketing names, species

Marketing Names for Fish and Seafood in Australia

Marketing Names for Fish and Seafood in Australia contains a list of over 270 species of fish and seafood including wild caught, farmed and imported. An essential tool for the marketing of fish and seafood.



Coverage: National

Quality Code: MA, VI

Organisation:

Agriculture, Fisheries and
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Fax: 02 6272 5771

www.affa.gov.au/rural/agribusiness/vid_order.html

Fee charged: yes

Keywords:

export, marketing

Export Marketing Skills

In this video leading Australian agribusiness producers and marketers share the keys to their success in export markets.

The video looks at:

- ~ the advantages to forming a network;
- ~ success factors for networks;
- ~ the role of an export marketing skills program consultant; and
- ~ how to select export markets and key steps to understanding a customers needs.

Coverage: National

Quality Code: MA

Organisation:

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Fee charged: yes

Keywords:

marketing, seasonal, species

Australian Seafood by Season Calendar

Following on from the success of the Seafood catering manual, the team at QDPI with support from with the FRDC have developed a Species Seasonality Chart. The chart is a response to demand for better awareness of seasonality by the food service, retail, export and distribution sectors.

The 'Australian Seafood by Season' calendar is a comprehensive guide to the seasonal availability of 130 of Australia's major wild caught and aquaculture seafood species. This wall calendar provides seasonality information on a month by month basis, with information presented via three categories - peak supply, available supply and limited to nil supply.

Coverage: National

Quality Code: MA

Organisation:

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Fee charged: yes

Keywords:

recipes, catering, nutrition

Australian Seafood Catering Manual

The Australian Seafood Catering Manual is a comprehensive guide to understanding the various characteristics of Australian seafood products from a cooking perspective. The Manual was developed for the food service and food retail sectors, but is also of value to anyone who enjoys cooking and eating seafood.

It provides detailed information on many aspects of seafood, including species characteristics, cooking ideas and wine suggestions. It covers areas such as how to purchase and handle seafood as well as safety and hygiene, preparation and cooking. The Manual presents an alternatives table that indicates which species can be substituted if a particular species is unavailable, as well as a nutrition table that presents the nutritious values for the range of finfish and shellfish species.

The second edition of the Australian Seafood Catering Manual is being developed. It presents updated information for over 60 groups of finfish and shellfish, and includes new species such as queenfish, beche-de-mer and sea urchin. The second edition includes a new recipe section which has been compiled from recipes contributed by well-known and highly-regarded chefs from each of the states and territories of Australia. It will be available for purchase in June 2000.



Coverage: National

Quality Code: MA, QA

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Fee charged: yes

Keywords:

Wallis Lakes, quality,
sashimi, markets

Wallis Lake Fishermen's Co-operative Marketing and Quality Assurance Plan Case Study

The Wallis Lake Fishermen's Co-operative Marketing and Quality Assurance Plan was originally developed from a series of quality control strategies aimed at producing silver trevally of quality suitable for the sashimi market in Japan. However, it subsequently evolved to address resource access problems through a qualitative fishing approach as well as value adding through quality assurance.

The case study traces the development of the plan and documents many of its previously unwritten aspects, for the benefit of those wishing to consider the model for their own use. It examines the links between -

- ~ identifying and assessing marketing opportunities;
- ~ enhancing product value by maintaining and promoting quality (to meet strict market specifications);
- ~ reducing production costs;
- ~ selective and sustainable fishing methods.

The case study focuses on two of the most important features of the scheme: its development through continuous improvement, and the daunting challenge of managing cultural change. The traditional attitudes and practices of the Co-operative's members and staff - a culture deeply rooted in the history of the port - presented one of the major challenges to the proponents of the Plan.

Coverage: National

Quality Code: MA, IN

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[www.supermarkettoasia.com.a](http://www.supermarkettoasia.com.au/FoodExGuide/contents.htm)

[u/FoodExGuide/contents.htm](http://www.supermarkettoasia.com.au/FoodExGuide/contents.htm)

Fee charged: no

Keywords:

market, access, export,
assistance

Food Exporters' Guide to Government Services

The Food Exporters' Guide meets the need of food exporters for a summary of Commonwealth Government organisations that help in food exports. It also gives a brief look at how the international trading system affects your food export business. It includes contact details for officials who can help you overcome problems in export markets. This Guide replaces the 1997 Market Access Guide.

Coverage: National

Quality Code: MA, PR

Organisation:

Pacific Foods Australia

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Fee charged: yes

Keywords:

market, taste, quality

Taste Plus Australia

The Taste Plus Australia program is an integrated marketing campaign that is designed to give exporters the benefit of a uniquely recognisable brand. Taste Plus Australia is also designed to offer a broad range of high quality and value added food and beverage products to established customers within our distribution system.

The program originated from marketing and promotional efforts carried out by Austrade in Japan, aimed at promoting "The best Australia has to offer". After conducting a review of Australian businesses in overseas markets, Austrade approached our organisation to establish a commercial program for their marketing efforts.

An independent certification Board made up of leading advocates of Foods Service industry will provide certification on all products and services to guarantee the highest quality is delivered. The Taste Plus signature, as awarded by the board, will become a source of aspiration for Australian seafood producers, and a guarantee for buyers.

Once selected, the supplier will benefit from the marketing distribution strength that has been developed by Pacific Foods Australia with Austrade, being one of the founding supporters of the Taste Plus concept, will continue to provide promotional strength and government backing to this national program.

The program has been established with the support of several Federal Agencies; Austrade, the Department of Primary Industry and Energy, and the Department of Foreign Affairs and Trade.

Coverage: National

Quality Code: MA, PR

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Fee charged: na

Keywords:

labels, clean

Ecolabels and Related Value Adding Concepts

The objective of this project is to develop a plan of action to encourage Australian agrifood industries to maximise potential returns from the Asian market which may be gained from developing and promoting the concept of food produced in the clean Australian environment. Market potential for clean, green, healthy food, underpinned by certification which may not be fully organic, will be explored and practical action plans developed which accord with Australia's agricultural environment.

The project will also attempt to develop and document a point of differentiation for some foods, and capture a value premium or preferred supplier status with minimal change to production systems.

Coverage: National

Quality Code: MA, QA

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Keywords:

prawns, markets, quality

Spencer Gulf and West Coast Prawn Fishermen's Association Case Study

The Spencer Gulf and West Coast Prawn Fisherman's organised the Queensland Department of Primary Industries to run a Quality Assurance workshop at Port Lincoln in 1992 with a 90% attendance by members. This was followed up by Market Study Workshop in Sydney and Melbourne in December 1992 where fishermen saw and heard first hand what consumers, fish merchants, restaurateurs and supermarket buyers wanted in the way of prawn and products and service.

The workshop identified three key issues:

- ~ that there needed to be an acceleration in the change to freezing at sea;
- ~ there was a need to clearly identify, differentiate and promote the western king prawn from South Australia in order to develop their markets; and
- ~ that the dyeing of prawns should be discontinued in the light of consumers concerns about food additives.

The Association went on to develop a guidebook on prawn QA, and provide further training. In 1994 it had a promotion exercise that the Adelaide Fish Market and a year later it undertook a market development program at the Sydney Fish Market which gained extensive media attention and raised consumer awareness of the western king prawns from South Australia.



Coverage: National

Quality Code: NE

Organisation:

Supermarket to Asia Council

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Fee charged: no

Keywords:

Asia, export

Supermarket to Asia - quarterly magazine

The magazine provides industry sector reports, updates on state programs and various articles related to exports to Asia.



Coverage: National

Quality Code: OR

Organisation:

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Fee charged: na

Keywords:

food safety, quality, standards

Seafood Services Australia - Food Safety, Quality Management and Standards

The food safety, quality and standards component of Seafood Services Australia is an industry/government initiative to increase the extent and rate of adoption of quality management systems throughout the seafood industry. This work is undertaken from a whole-of-industry as well as an individual operator perspective.

The Seafood Industry's Strategic Plan for Achieving Seafood Excellence outlines five key goals and details strategies for achieving them. Seafood Services Australia is dedicated to assisting industry stakeholders with the implementation of the plan as well as being responsible for undertaking several of the initiatives.

At an individual operator level, Seafood Services Australia provides information to assist industry members identify quality management systems which are relevant to and support the achievement of their individual business objectives. This is done through the SeaQual Chooser and the SeaQual Information Packs. These packs provide the most relevant up-to-date information in a readable accessible format.

With the need to ensure that Seafood Services Australia is responsive to needs of industry and that industry is aware of what it can provide, significant effort is currently being directed towards the development of 'Networks' in each state.

Standards Development

The need to support the growth of an internationally competitive sustainable seafood industry in Australia has resulted in significant increase in the pace and scope of regulatory reform and policy changes particularly in relation to environmental management and food safety. The business environment therefore for members of the seafood industry is in a state of constant change moving towards increased industry self regulation and responsibility.

To meet these challenges Seafood Services Australia will be developing a National Seafood Industry Best Practice Framework based on a set of standards incorporating food safety quality and environmental management elements.

The SeaQual Food Safety Guidelines for the Harvesting, Processing and Retailing of Seafood together with the Seafood Safety Risk Profile (commissioned by SeaQual Australia) will provide the basis for the development of a National Food Safety Standard. Also relevant to food safety is the development of a National Seafood Safety Emergency Management Plan as well as a Seafood Safety R&D Plan. All of this activity is aimed at providing, at a strategic whole of industry level, a framework to respond to the new National Food Safety Standards and, at an individual industry member level, with assisting them to understand and comply with the legislative requirements.

The impetus and demand for the development of environmental management standards is increasing rapidly. The Seafood Services Australia standards development process used for food safety can be applied to environmental management. Working closely with the Joint Accreditation System of Australia and New Zealand (JASANZ) and Standards Australia will ensure that these standards are recognised nationally and internationally.

Coverage: National
Quality Code: OR
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Keywords:
product, process, post-harvest

Seafood Services Australia - Product and Process Development

The product and process development component of Seafood Services Australia was created in 1993 as a joint project by the Fisheries Research and Development Corporation and the Queensland Department of Primary Industries. The charter is to support value adding through product and process development within the post harvest sector of the Australian seafood industry by funding commercial research and development activities.

Applications are invited from seafood processors, research institutions, industry consultants and industry partners to undertake project work. These projects are commercially focused and are often completed within one year and have potential to deliver economic benefits derived from Australia's seafood resources. Applications are accepted throughout the year.

A sample of quality related projects funded by the product and process development service include:

Title

- ~ Development of an automated oyster grading and counting line.
- ~ Effect of pre-harvest fasting and modification to post-harvest handling on the quality of farmed southern bluefin tuna
- ~ Seafood Airfreight Packaging Strategy -A Series of Consultative Forums
- ~ Development of value added prawn through assessing and refining the cold chain and freezing techniques of brine immersion freezers.
- ~ Effects of stabilised chlorine dioxide on reducing rate of seafood spoilage and malodours.

Further reports are listed under the Fisheries Research and Development Corporation entry (code RE).

Coverage: National

Quality Code: OR

Organisation:

Seafood Services Australia

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Fee charged: yes

Keywords:

technical, information,
product, process

Seafood Services Australia - Technical Information and Advice

The technical information and advice component of Seafood Services Australia was established to provide the Australian seafood industry with access to relevant and up to date information and technology. Funding is provided by the Fisheries Research and Development Corporation and the Queensland Department of Primary Industries. Revenue is also generated through its fee-for-service activities.

The resource base available spans material from all over the world and extends back over several decades. This is important because solutions to today's problems can be found by searching original material. In addition to reacting to issues raised by individual industry members Seafood Services Australia also plays a proactive role in searching and scanning Australian and overseas journals to ensure that we are as up to date as possible. Seafood Services Australia is currently preparing specific interest information packs. Initial topics include allergens in seafood and smoking fish. Suggestions for additional topics are always welcome.

Seafood Services Australia has developed a large database of current information to support the industry in adopting quality systems. Using this material, customised information packages can be compiled to support the quality initiatives developed by the food safety, quality and standards service area of Seafood Services Australia.



Coverage: National

Quality Code: OR

Organisation:

Australian Quarantine
Inspection Service

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Fee charged: na

Keywords:

quarantine, export, import

Australian Quarantine Inspection Service (AQIS)

AQIS's quarantine, export inspection and certification and food safety standards activities are essential to maintaining Australia's highly favourable animal, plant and human health status and are important elements in the international regulatory framework that governs trade between nations.

AQIS plays a critical role in achieving and maintaining access for Australian agricultural and food products to hundreds of markets around the world, and to preserving the pest and disease free status of Australia's own animal, plant and fish industries.

Their primary role is to contribute to and administer Australia's quarantine, agriculture and food export laws. This achieved by working with stakeholders to ensure a shared understanding of quarantine and export legislation, and to review that legislation when needed.

AQIS is an operating Group within the Department of Agriculture, Fisheries and Forestry, Australia (AFFA). AQIS draws its strategic priorities from Government policy statements and the 1999-2002 Corporate Plan for AFFA, and works closely on policy and technical issues with the Department's policy and research Groups and the National Offices of Animal and Plant Health and Food Safety.

The AQIS Corporate Plan focuses on five key objectives:

1. enhancing the performance of our programs
2. delivering quality services to our clients
3. developing new service delivery methods
4. improving international quarantine and export standards systems; and
5. improving our management framework.



Coverage: National

Quality Code: OR, QA, TR

Organisation:

Australian Quality Council

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www.aqc.org.au

Fee charged: yes

Keywords:

quality, training

Australian Quality Council

The Quality Council was formed in 1993 by the merger of Australia's key organisations that pioneered the awareness, understanding and adoption productivity and quality improvement concepts. The Council is formally recognised by the Commonwealth government as the peak body for the strategic development and deployment of Quality principles and practices to achieve sustainable organisational excellence. The Australian Quality Council is a membership based, not-for-profit organisation.

The Australian Quality Council is uniquely positioned as the focal point for the development of knowledge regarding best practices, quality, continuous improvement and the transfer of this knowledge to Australian organisations through an integrated set of programs and services. All activities are based on the Australian Business Excellence Framework, an organisational model which operationalises proven principles.

Programs and Services provided:

Events

Publications

Organisational Self Assessment Methodologies

Customised Solutions

Referral Business

Benchmarking Services

Membership Benefits

Training and Education Services

Business Excellence through Continuous Learning:

The Australian Quality College is the accredited and recognised arm of the Australian Quality Council. The courses are based on the seven categories of the Australian Business Excellence Framework. Business improvement is the focus of all programs offered. All training is offered in face to face classes, distance education or in house delivery. Courses are held throughout Australia.



Coverage: National

Quality Code: OR

Organisation:

Australia and New Zealand
Food Authority

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www.anzfa.gov.au

Keywords:

food safety, health, standards,
regulations

Australia and New Zealand Food Authority (ANZFA)

Everyone needs food and we all expect our food to be safe. While governments cannot guarantee absolutely the safety of all food, it is their role to develop a framework that promotes the delivery of safe and healthy food by the food industry and the provision of adequate information to consumers. The Australia New Zealand Food Authority (ANZFA) is a partner in the food management framework for Australia and New Zealand.

An effective food management framework and a reputation for safe food is also vital to the competitiveness and survival of the food industry which is one of the major industries and export earners in Australia and New Zealand.

ANZFA is a statutory authority operating under the Australia New Zealand Food Authority Act 1991. ANZFA works with a Council of Health Ministers: the Australia New Zealand Food Standards Council (ANZFSC), to develop and maintain laws and systems which regulate food in Australia and New Zealand. The Parliamentary Secretary to the Australian Commonwealth Minister for Health and Family Services has executive responsibility for ANZFA.

ANZFA, in cooperation with the Australian Commonwealth, State and Territory Governments and the New Zealand Government, develops food standards and other regulatory measures for Australia and New Zealand. Food standards are published in the Food Standards Code once they are approved by ANZFSC. The Authority is currently reviewing the Food Standards Code to deliver food regulations which are consistent, easier to interpret, less prescriptive, more generic, and fewer in number. This review is scheduled for completion by the end of 1999.

In Australia, ANZFA also does the following:

Coordinates surveillance of food available in Australia.

Coordinates food product recalls in cooperation with the States and Territories.

Conducts research on matters that may be included in a food standard.

Undertakes food safety education initiatives in cooperation with the States and Territories.

Develops Codes of Practice for industry on any matter that may be included a food standard.

Develops risk assessment policies for foods imported into Australia.

ANZFA is currently developing a set of national food hygiene standards Australia.

Coverage: National

Quality Code: OR, RE

Organisation:

The Fisheries Research and Development Corporation (FRDC)

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Fee charged: na

Keywords:

research, quality

Fisheries Research and Development Corporation

The Fisheries Research and Development Corporation's mission is to increase economic and social benefits for the fishing industry and the people of Australia, through planned investment in research and development, in an ecologically sustainable framework.

An important element of this approach is to focus on Quality, whether it be in the production, harvesting or processing sectors. The FRDC regards Quality Assurance as an integral part of all of its programs. In addition the Corporation's commitment to quality is evidenced by adoption of and certification to AS/NZS ISO 9002.

The Corporation's investment in quality-related projects is considerable. An outline of all current and past projects that focus on quality or have it as an integral element in the project objectives are listed under a separate entry titled FRDC Projects.



Coverage: National

Quality Code: PR

Organisation:

Agri-Chain Solutions Ltd

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www.supermarkettoasia.com.a

u/chainsprogram/

Fee charged: na

Keywords:

export, quality, supply chain

Food and Fibre Chains Programme

The Food and Fibre Chains Programme was set up to improve the export performance of Australia's food and fibre industries by assisting businesses develop and implement superior demand chain skills and practices. The Programme aims to build stronger links between businesses throughout the demand chain to create the critical mass, reliability, product consistency and quality demanded by customers. This 3-year Programme is managed by Agri Chain Solutions Ltd (ACS), a subsidiary of Supermarket to Asia Ltd, a company established by the Prime Minister's Supermarket to Asia Council to undertake its work programme.



Coverage: National

Quality Code: PR

Organisation:

Jemajo Pty Ltd

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Fee charged: yes

Keywords:

Asia, HACCP, quality, export, ISO

Other Contact Details:

Supermarket to Asia Council

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Quality Food Australia Program

The Quality Food Australia Program was established to provide an 'umbrella image' for Australian agri-food exporters and to enhance the level of food safety accreditation within the industry. The Quality Food Australia mark symbolises the commitment of Australian food producers including farmers and growers, processors and transporters, to the delivery of quality and food safety. The Quality Food Australia logo is earned by Australian food exporters who must first demonstrate a commitment to reaching the highest international standards of quality management and food safety such as: ISO (International Standards Organisation), and HACCP (Hazard Analysis Critical Control Point), or other approved and specified standards that satisfy the Quality Food Australia criteria of quality management and food safety.

Coverage: National

Quality Code: PR

Organisation:

Supermarket to Asia Council

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instapw@hutch.com.au

Fee charged: yes

Keywords:

Asia, export

Other Contact Details:

Supermarket to Asia

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The Asia Market Bridge Program

Asia Market Bridge is a service package which provides tailored solutions to maximise export market opportunities. Fully endorsed by the Supermarket to Asia Council, Asia Market Bridge aims to reduce the time and cost to penetrate overseas food markets. A range of services is provided to lead companies through export preparation or repositioning stages for key Asian markets, in a systematic way.

Coverage: National

Quality Code: PR, CP

Organisation:

Australian Prawn Promotion
Association (APPA)

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Fee charged: na

Keywords:

prawns, code of practice, ISO

**Australian Prawn Promotion Association (APPA) Five
Year Plan**

The APPA five year plan has marketing of sea caught prawns underpinned by quality. To achieve this it is proposed that all APPA members' trawlers will operate to a Code of Practice which details product standards, hygiene and food safety (eg S02) controls, packaging freezing etc.

In addition land based APPA members are being encouraged to adopt formal quality systems, particularly ISO 9002. APPA has developed guidelines for ISO 9002 certification and distributed them to land-based establishments.

A Code of Practice for on-board handling of prawns has also been finalised, with trials in Shark Bay and Spencer Gulf. Distribution of the Code to industry to industry was accompanied by a series of workshops to familiarise trawler owners and skippers with the contents of the Code.

The Code is being reviewed in late 1999 with the aim of ensuring it is applicable across all fisheries. The Code includes requirements for both the export and domestic markets and can be upgraded to an industry standard.



Coverage: National

Quality Code: PR

Organisation:

Co-operative program
between Federal and State
government agencies

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Fee charged: na

Keywords:

shellfish, sanitation, food safety

Australian Shellfish Sanitation Control Program

The Australian Shellfish Sanitation Control program (ASSCP) was introduced in 1984 with the primary objective of protecting shellfish consumers from contaminated shellfish by controlling the commercial harvesting of exported shellfish. Australian shellfish that are harvested, processed and shipped in accordance with the ASSCP can be exported to a number of foreign markets including European Union, Japan, Singapore and the United States. The ASSCP covers all edible species of molluscan bivalves such as oysters, clams, cockles, scallops (except when the consumed product is only the adductor muscle), pipis and mussels, either shucked or in the shell, fresh or frozen, whole or in part or processed. However, the ASSCP does not include spat.

The administrative responsibilities for the management of molluscan shellfish resources (wildstock and aquaculture) and sanitation controls are shared by federal and State government agencies. ASSCP is therefore administered as a co-operative program by Federal and State government agencies. The Australian Quarantine and Inspection Service administers the sanitation controls for the post harvest processing and handling of shellfish exports. In general, State and local government agencies administer the management of the shellfish resources, the sanitation controls for shellfish growing areas (including sanitary survey and classification), harvesting controls and the post harvest processing and handling of shellfish that are harvested and consumed in Australia. Coordination of the ASSCP as a national program is achieved through the forum of the Australian Shellfish Quality Assurance Advisory Committee (ASQAAC). ASQAAC has a membership consisting of representatives from federal and state government agencies and the Australian bivalve molluscan shellfish industry.

The manual can be downloaded from the Internet at the following address:
<http://www.affa.gov.au/affa/subjects/operationsmanual.pdf>



Coverage: National

Quality Code: PR

Organisation:

Supermarket to Asia Council
Agriculture, Fisheries and
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Fee charged: na

Keywords:

Asia, exports

**Delicatessen Program - Developing Successful Niche
Agribusiness Exports (1999)**

The Delicatessen Program was set up to identify how producers can better assess business opportunities and overcome barriers to success in niche Asian markets. The Developing Successful Niche Agribusiness Exports report draws on:

- ~ information and feedback gained through the Delicatessen program research and pilot projects; and
- ~ the views of participants, speakers and delegates at the New Industries conference and 'Future Directions' summit held in Perth in October 1998.

Coverage: National

Quality Code: PR

Organisation:

Seafood Services Australia

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Fee charged: no

Keywords:

quality, strategic

**Seafood Industry Strategic Plan for Achieving Seafood
Excellence**

The strategic plan shows how the seafood industry's quality initiatives will be implemented. Its objectives and strategies - carefully chosen by industry members - are designed to help the seafood industry achieve its quality goals as efficiently and effectively as possible. Among other things, the plan:

- ~ states a mission for seafood quality and the ways to achieve it;
- ~ encourages pragmatic, practical responses to changing needs and priorities;
- ~ identifies roles and responsibilities of key stakeholders; and
- ~ outlines the strategies for implementing and managing of seafood excellence.

Coverage: National

Quality Code: PR

Organisation:

Transport SA (Project Management)

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Fee charged: na

Keywords:

codes of practice, quality assurance, export, logistics

COPQAG Livestock and Food Export Logistics Project

The ILN Study of Australian Codes of Practice, Quality Assurance and Guidelines Systems (COPQAG) Applicable to Export Logistics is currently underway.

The objectives of the Study are to improve livestock and food export logistics along the cargo chain by:

- ~ assembling information on existing codes of practice, QA systems and guidelines (COPQAG) in a user friendly accessible format for use by participants in the livestock and food export cargo chain;
- ~ identifying common and conflicting COPQAG elements to improve cargo chain participants understanding of each segment's standards and reasons for putting those standards in place;
- ~ identifying cargo chain segments which do not have standards in place so that those segments are better placed to develop them;
- ~ collecting sufficient and adequate information on existing standards to enable better integration of the various COPQAG elements; and
- ~ providing the base information and framework for subsequent development of an integrated livestock and food export logistics set of guidelines along the total cargo chain.

This is an Integrated Logistics Network (ILN) endorsed project, funded and managed as follows:

Transport SA (Project Management)

The South Australian AirFreight Export Council

The South Australian Freight Council for Sea Cargo (Funding Management)

The Northern Territory Department of Transport and Works

The Western Australian Department of Transport

The Department Of Infrastructure, Energy and Resources
Transport Division

The Commonwealth Department of Transport and Regional Services

The Cooperative Research Centre For International Food
Manufacture & Packaging Science

The above organisations are also members of the Project Steering Group. The Study is being undertaken by Story Horticultural Services Pty Ltd (ACN 011 066 274).

Coverage: National

Quality Code: PR

Organisation:

Agriculture, Fisheries and
Forestry - Australia (AFFA)

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Fee charged: na

Keywords:

export, commercialisation,
products, supply chain

New Industries Development Programme

The federal government is providing \$3.1 million over the next three years for the establishment of a New Industries Development Programme (NIDP), to assist in enhancing the capability of Australian agribusiness in commercialisation of new agribusiness product, services and technology.

To capture a greater share of emerging market segments Australia must respond to demands from new customers in new locations for new products and services by:

- ~ producing new products or different varieties, particularly those that have greater appeal to Asian palates and lifestyles;
- ~ using currently ignored by-products to satisfy customer needs; or
- ~ developing new technology and approaches to change the form, presentation and delivery of traditional products and services (value adding) to better meet customer requirements.

NIDP pilot commercialisation project (PCP) funding aims to help Australian agribusiness enterprises and their commercial partners to reduce the risks inherent in initial commercialisation of new products, services and technology.

PCP funding is available to assist in taking a new product, service or technology from initial market assessment and R&D (laboratory or trial crop stage) through formation of chain relationships, pilot trials and development of business strategies and proposals to a state of readiness for full-scale commercial investment.

For the purposes of PCP funding a product, service or technology is considered New when:

- ~ No significant export or import replacement capacity currently exists in Australia for the specified product, service or technology (that is less than \$1 million total sales to date from Australian sources and the potential for at least \$5 million in sales within 5 years).

Other initiatives being developed as part of the NIDP include:

- ~ new agribusiness opportunities intelligence site
- ~ new agribusiness initiatives mentor project
- ~ in-market experience scholarships
- ~ new agribusiness venture fund raising and risk management project.



Coverage: National

Quality Code: PR

Organisation:

Western Australian Air Freight
Export Council (WA) Inc

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Fee charged: na

Keywords:

export, cool-chain, quality,
packaging

Perishable Exports National Temperature Monitoring Project

The Air Freight Export Council of WA has taken the lead role in organising a perishable export produce, temperature monitoring project designed to identify, weak links in the transport cool-chain for produce moving from within Australia to overseas destinations.

The project has received joint funding from the Commonwealth's Supermarket to Asia scheme, the Air and Sea Freight Councils of Queensland, South Australia and the Northern Territory and from other Western Australian state government agencies such as Commerce and Trade, AgWest and the Department of Transport, the latter being a major sponsor. DHL International have also contributed financially and by arranging attractive discounts for use of their express-bag system.

The Temperature Monitoring Project (TMP) is a joint initiative of the Air Freight Export Council (WA) Inc, the Sea Freight Council of WA and Muresk Agricultural College of Curtin University of Technology. The project commenced in earnest on 1 September 1999 and will close on 30 June 2000.

Through their respective equivalents of the Air Freight Export Council, other States are assisting in the physical work associated with the Project and monitoring is currently underway in the Northern Territory and South Australia. Queensland is to commence shortly.

The aim of the TMP is to monitor perishable export cargo consignments out of all points of departure from Australia, to determine the variety of ambient temperatures the produce experiences during its journey from the packing shed to the overseas customer.

The main objective is to eventually improve the cool-chain through which these commodities travel. A wide range of produce including tuna, lobsters, mud crabs, flowers and fruits and vegetables, has been selected.

The method adopted after exhaustive trials is to insert five temperature loggers in each selected consignment, with the loggers being carefully placed in a particular pattern within the outer container. This is done at the first available opportunity (usually at the grower's packing shed) prior to the consignment being placed aboard a ship or aircraft. The loggers are removed at the overseas destination by, the exporter's agent/customer and sent back to Perth via the DHL express-bag system. The results are downloaded onto a computer database and a hard-copy report faxed immediately to the exporter/grower. Exporters/growers are given user-codes that protect their identity throughout the process, including the final report submitted to AFECs/SFCs and the University. That is to say that participants are not identified publicly at any time.

The monitoring results to date indicate that the logistic cool-chain does suffer from irregular handling practices both within

Australia, during the voyage and at the overseas destinations.

The data collected will be used to recommend to all shareholders, changes to handling practices, packaging and transport methods such that the cool-chain is improved and product quality at the destination enhanced, making the produce more attractive to the customer so that a better revenue return is realised.



Coverage: National

Quality Code: PR

Organisation:

Australian Quarantine
Inspection Service (AQIS)

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Fee charged: na

Keywords:

trade, impediments, non-tariff
barriers

Technical Market Access Programme

The Technical Market Access Programme (TMAP) has two major components:

- ~ representation based in key missions in North Asia; and
- ~ technical specialist staff based in Canberra to develop and progress market access cases and conduct negotiations where appropriate.

An AQIS Agricultural Counsellor and Veterinary Counsellor based in Tokyo and Seoul respectively, are responsible for developing closer working relationships between AQIS and counterpart agencies in North Asia, and negotiating the removal of technical impediments to trade.

The two Counsellors are supported by eight technical specialists in Canberra, who work in an integrated way with other AQIS staff responsible for maintaining and expanding market access, including for food products to Asia.

The aim of the programme is to achieve market access goals through facilitating trade to the Asian region by addressing technical impediments to agrifood market access, using the resources provided specifically for this purpose.



Coverage: National

Quality Code: PR

Organisation:

Agriculture, Fisheries and
Forestry - Australia (AFFA)

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www.affa.gov.au/ocvo/fhu/aquaplan/html

Fee charged: na

Keywords:

animal health, quality, animal
diseases

AQUAPLAN

AQUAPLAN is a world-first national strategy targeting aquatic animal health, jointly developed by fisheries, aquaculture and recreational fishing industry sectors as well as State, Territory and Commonwealth Governments.

AQUAPLAN consists of 8 interrelated programs:

- ~ International linkages
- ~ Quarantine
- ~ Surveillance, Monitoring and Reporting
- ~ Preparedness and Response
- ~ Awareness
- ~ Research and Development
- ~ Legislation, Policies and Jurisdiction
- ~ Resources and Funding

The AQUAPLAN booklet lists priority projects under each of these program areas. Funding (\$2.77million) was provided by the Federal Government in 1997 for four years to develop and implement AQUAPLAN with commitment from major stakeholders to help resource the individual programs.

Implementation of AQUAPLAN will:

- ~ Help keep Australia free from the many aquatic animal diseases found overseas;
- ~ Improve our ability to control disease outbreaks at all levels;
- ~ Boost exports and maintain market access;
- ~ Support quality assurance programs; and
- ~ Increase awareness of aquatic animal health issues and the quality of their management.

The Fish Health Management Committee, a sub-committee of the Standing Committee on Fisheries and Aquaculture (SCFA), which comprises membership from industry and government will oversee AQUAPLAN's development and implementation.

AQUAPLAN can be downloaded from the web
www.affa.gov.au/ocvo/fhu/aquaplan.html



Coverage: National

Quality Code: QA, VI

Organisation:

Agriculture, Fisheries and
Forestry - Australia (AFFA)

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www.affa.gov.au/rural/agribusiness/vid_order.html

Fee charged: yes

Keywords:

best practice, benchmarking

Best Practice and Benchmarking

The video shows how to maintain the fitness of your business so that you can provide a consistent volume and quality. Best Practice and Benchmarking looks at:

- ~ what does best practice mean;
- ~ what are the constraints;
- ~ how to assess the general fitness of a business;
- ~ what is benchmarking;
- ~ where do you start; and
- ~ can a consultant help.



Coverage: National

Quality Code: QA, FS, IN

Organisation:

Chisholm Institute

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Fee charged: yes

Keywords:

HACCP, quality, food safety

A Guide to Food Quality Assurance

This book provides an introduction to quality, examines the costs and benefits of using a quality system and looks at quality standards. The way forward for a business to put in place a Hazard Analysis Critical Control Point (HACCP) Plan is then detailed. It is a comprehensive guide to food safety in the food industry.



Coverage: National

Quality Code: QA, VI

Organisation:

Agriculture, Fisheries and
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www.affa.gov.au/rural/agribusiness/vid_order.html

Fee charged: yes

Keywords:

quality

Managing Quality

This video introduces some practical concepts which will help producers develop systems to produce exactly what their customers want. The video examines:

- ~ the key benefits of quality management;
- ~ who is responsible for quality;
- ~ who is the customer, where to start;
- ~ how to raise staff consciousness of quality; and
- ~ how a consultant can help with quality.



Coverage: National

Quality Code: RE

Organisation:

Seafood Services Australia

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Fee charged: yes

Keywords:

projects, reports, product,
process, post-harvest

Other Contact Details:

FRDC

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Fisheries Research and Development Corporation Projects

FRDC reports on sale through Seafood Services Australia:

Risk assessment for the NSW seafood industry - Project
1998/359

A study on the demand and importance of seafood sourced in
NSW and elsewhere to the catering and tourism industries in
NSW - Project 1995/126

Development of live fish transport techniques - Project 1993/184

Dried seafood marketing report 1996 - Project 1994/123A

Extending the high quality shelf life of seafood products -
Project 1996/338

Seafood the good food - Project 1995/122

Value-adding to seafood by application of modern drying
techniques - Project 1994/123B

Seafood Services Australia - Product and Process Development
funded projects (through FRDC funding), reports on sale
through Seafood Services Australia:

A study into the production of nuclei for pearl culture using
Australian mother-of-pearl shell - Project 1997/403

An improved packaging system for live western rock lobster -
Project 1992/125.09

Australian common carp: a marketing strategy - Project
1992/125.04A

Cephalopods of commercial importance in Australian fisheries -
Project 1998/483

Development of a process to manufacture powdered shark
cartilage - Project 1992/125.11

Evaluation of the cooking process of aquacultured giant tiger
prawns - Project 1997/485

Feasibility study for establishment of Victorian commercial
jellyfish fishery - 1992/125.31

Fish meal production using by-products of commercial fisheries -
Project 1992/125.08

Fish silage: can it be used in aquaculture? - Project 1992/125.19

Food processing concepts for the Australian beche-de-mer
industry - Project 1992/125.02

Improvements in post-harvest handling and marketing strategy
for blue crabs - Project 1992/125.17

Improving packaging technology, survival and market options
for kuruma prawns - Project 1992/125.32

Live seafood handling - strategies for development - Project
1992/125.26

Making the most of the catch - international post-harvest
seafood symposium proceedings - Project 1992/125.30

Maximising economic returns in the northern territory spanish
mackerel fishery - Project 1992/124.24

Processing of the southern king crab (*Pseduocarcinus gigas*) -
Project 1992/125.16

Reducing post-capture mortality when storing tropical rock
lobsters for live transport - Project 1992/125.27

Research on potential pharmaceutical products from Australian
holothurians - Project 1992/125.22

Seafood Airfreight packaging strategy: a series of consultative
forums - Project 1997/401

Silver perch industry development plan - Project 1992/125.21

Studies on the physical response of wrasse and horseshoe

leather jacket to capture and transport - Project 1992/125.15
Study of the by-catch, processing by-products and waste in
Queensland and New South Wales - Project 1992/125.10
The handling value-adding of farmed barramundi - 1992/125.33
The improvement in the quality of meat from frozen trawl-
caught blue crabs - Project 1992/125.34
Value-adding for squid processing in the Geelong region -
Project 1994/123B
Evaluating re-usable containerised systems for airfreighting live
fish using bottled oxygen - Project 1992/125.28
Effect of Pre-harvest fasting and modifications to post-harvest
handling on the quality of farmed Southern Bluefin Tuna -
Project 1992/125.23

FRDC reports on sale through Fisheries Research and
Development Corporation:
Live transport of crustaceans in air - prolonging the survival of
crabs - Project 1992/071
Development of improved onshore storage and transportation
protocols for the Western rock lobster *Panulirus cygnus* -
Project 1994/134.06
Review of depuration and its role in shellfish quality assurance -
Project 1996/355
Extending quality shelf-life of seafood products - Project
1996/338
Quality and safety assurance in marine finfish products: a pilot
study - Project 1994/119
Oyster quality assurance workshop - Project 1993/248
Development of tropical reef-fish fishery: assessment of
specific handling methods for production of high quality chilled
fish - Project 1989/093
Water content of saucer scallops, *Amusium balloti* - Project
1988/058
Benefits to the fishing industry from irradiation of Australian
species of fish and crustacea - Project 1986/022
Upgrading of royal red prawn quality for export and widen local
market usage and acceptance - Project 1984/036
Investigation of key factors in the maintenance of quality from
catching to consumer - Project 1983/046
Fish canning quality control and new product development - Project 1981/032
Development of fish handling, processing and packaging
systems and their influences on the quality of Australian
seafood products - Project 1980/007
Waterproof labelling and identification systems suitable for
shellfish and other seafood and aquaculture products. Whose
oyster is that? - Project 1998/360

Current Projects:

Evaluating effective quality monitoring methods for the
Australian seafood industry - Project 1999/358 contact Sue
Poole, Centre for Food Technology 07 3406 8548
Hooking into Asian seafood markets - Project 1999/347
contact Kevin Smith Department of Primary Industries,
Queensland 07 3239 3258
Greening Australia's Fisheries - a national strategy for
application of environmental management systems in the
Australian fishing industry - Project 1999/147 contact Bryan

Pierce, SARDI 08 8200 2457

Live export opportunities for value-adding of Australian freshwater and estuarine fishes - Project 1998/352 contact Bryan Pierce, SARDI 08 8200 2457

Oyster depuration: a re-assessment of depuration conditions and the role of bacterial and viral indicators in determining depuration effectiveness - Project 1998/319 contact Ken Buckland, University of NSW 02 9385 4378

Evaluation of anti-foulants on over-catch, other forms of biofouling and mud worm in Sydney Rock Oysters - Project 1998/314 contact Rocky deNys, University of Tasmania 02 9385 2102

Southern Bluefin Tuna (*thunnus maccoyi*) Sub-Program Project 4; effect of husbandry and handling techniques on the post-harvest quality of farmed southern bluefin tuna - Project 1997/364 contact Bruce Goodrick, Centre for Food Technology 07 3406 68579



Coverage: National

Quality Code: RE

Organisation:

Ausindustry

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Fee charged: yes

Keywords:

benchmarking, market, Asia

Food Quality Program - A Customer Focus to Quality Food

The report outlines the findings of a major benchmarking study commissioned by the Food Quality Program. The study set out to:

- ~ Better understand how Australian agri-food produce and firms are perceived in the Asian marketplace;
- ~ Quantify how Australian industry is positioned relative to our major competitors in Asia;
- ~ Benchmark the uptake of a quality management culture, practices and procedures by Australian agri-food firms; and
- ~ Contrast that against our competitors.

The report is about fostering a cultural change in industry and seeks to encourage Australians to:

- ~ Build on their strengths, in particular their capacity to build relationships;
- ~ Address weaknesses; and
- ~ Engage in an examination of, and debate about, their own firms' vision, culture, policies and practices.



Coverage: National

Quality Code: RE

Organisation:

Agriculture, Fisheries and
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Fee charged: no

Keywords:

quality, systems

**Food Quality Program - Food Quality Management
Systems for the Future**

The Food Quality Program was an initiative to foster a culture of quality throughout the agri-food industry. The program provided food enterprises with funding to establish enhanced Quality Assurance (QA) systems across a range of industry sectors. Following its conclusion PricewaterhouseCoopers conducted an independent evaluation of the program. The Food Quality Program - Food Quality Management Systems for the Future is a report on the evaluation.



Coverage: National

Quality Code: RE

Organisation:

Aquaculture Development and
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Fee charged: yes

Keywords:

aquaculture, drugs, chemicals,
registration

Registration of Aquaculture Chemicals

Like most other farmers, aquaculture producers need access to a range of safe and effective agricultural and veterinary chemicals so they can control pests and diseases on their farms and maintain water quality. The challenge for the aquaculture industry, governments and regulatory authorities is to develop strategies that combine efficient production methods without detrimental effects to food products, the environment, the safety of target animals and the safety of persons who administer the compounds.

Under the Chemical and Veterinary Chemicals Code Act 1994, all chemicals which fit the definition of agricultural and veterinary chemicals in the Act must be registered by the National Registration Authority before they can be supplied, sold or used in Australia. Yet, because it is a relatively small industry and the quantities of chemicals used are quite small and out of patent, most chemical manufacturers are reluctant to register products for aquaculture use as the registration costs are hard to justify in view of the small potential market.

Based on the results of an extensive industry survey of drug and chemical usage in the Australian aquaculture industry, conducted in 1995, the Fisheries Research and Development Corporation funded a project to:

- ~ Identify the most appropriate, but industry accepted, drugs and chemicals and their use patterns for each sector of the Australian aquaculture industry
- ~ Maximise the cost-effectiveness and efficiency of the drug or chemical registration process by the Australian aquaculture industry to the National Registration Authority
- ~ Establish registration of at least 12 of the identified high priority drugs and chemicals.

The project report details progress in achieving registration, minor use permits, and exemptions and provides guidance for obtaining further approvals.

As such the project has established the basis for access to a number of safe registered or NRA permitted drugs and chemicals. Availability of appropriately registered or permitted products and the information that is associated with them encourages consistent good practice throughout the industry which in turns helps ensure that high quality is a hallmark of the Australian aquaculture industry in domestic and overseas markets.

The final project report will be completed in 2000.



Coverage: National

Quality Code: SE

Organisation:

Food Operations

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Fee charged: yes

Keywords:

HACCP, food safety

Australian HACCP Conferences

HACCP Conferences are held annually, with the Seventh Australian HACCP Conference being held in Adelaide in late July 2000.



Coverage: National

Quality Code: TR, FS, VI

Organisation:

Australian Institute of
Environmental Health (AIEH)

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Fee charged: yes

Keywords:

training, food safety

Foodsafe - Food Handler Training Program

This kit contains a video and workbook and is targeted at those who prepare food for others to eat. The cost is \$60.00 per set plus postage. These are available from the AIEH.



Coverage: National

Quality Code: TR, FS, VI

Organisation:

South Australian Retail
Industry Training Board

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Fee charged: yes

Keywords:

food safety, training

Hygiene: It Means Business

This kit contains a video and a booklet and is targeted at food service personnel. Five modules cover:

- ~ introduction, microbes and 'why food safety'
- ~ personal hygiene
- ~ workplace cleanliness
- ~ temperature control
- ~ separation of clean and potentially unsafe foods.



Coverage: National

Quality Code: TR

Organisation:

Seafood Training Australia
(STA)

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Fee charged: na

Keywords:

vocational, training

Seafood Industry National Training Package

The Australian Seafood Industry Council is recognised by the Australian National Training Authority (ANTA) as the national Industry Training Advisory Body (ITAB) for the Seafood industry. The ITAB known as Seafood Training Australia (STA) is responsible for developing Training Packages for the three sectors of the Seafood industry - wild catch fishing, aquaculture and post harvest.

The Training Packages will help ensure that vocational training available to industry members and those seeking to enter the industry will give them the skills and knowledge required to perform safe, useful work to the standards required by the industry. The training will also lead to a career path and be nationally recognised.

Other responsibilities of the Seafood Training Australia include:

- ~ Providing advice to ANTA on industry-wide training matters and priorities. This is to be achieved by developing and maintaining an industry strategic training plan in consultation with state and territory industry bodies.
- ~ Marketing Training Packages throughout the industry and advising stake holders of their development, implementation and link to existing training arrangements and New Apprenticeships.
- ~ Proposing and managing other training related projects which will enhance training delivery by traditional and flexible means through the development of, for example, distance learning materials.

A representative from ASIC, Chairs STA's management committee which includes representatives of each State/Territory industry body. Seafood Services Australia, National Aquaculture Council, training providers and employees are also represented on the management committee.



Coverage: National

Quality Code: TR, FS, VI

Organisation:

Australian Seafood Industry
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Fee charged: yes

Keywords:

HACCP, food safety, training

"Boat to Belly" - Seafood Quality Training Video

'From Boat to Belly- a Chain Approach to Quality, Safety and Hygiene for the Australian Seafood Industry' is a training project which was completed in June 1998. It has a focus on seafood quality and addresses issues and concerns raised by ANZFA in the handling of seafood and the importance of developing uniformity in the regulation of seafood handling. The project is consistent with the implementation of Hazard Analysis Critical Control Point (HACCP) recommended by ANZFA and a Department of Human Services (Victoria) 1996 study. The video and Users' Guide will materially assist and promote safe seafood handling throughout the industry and public education in safe seafood handling practices.

The outcomes of the project is a practical training resource package in the form of a video dubbed in Greek, Vietnamese and Cantonese the three languages most spoken in the home by seafood industry employees. The video illustrates and explains recommended safe seafood handling requirements and techniques in all stages from bait to bite! A comprehensive support directory accompanies the video. The target groups are "the Boat" (fishers, aquaculturalists, importers, "to" (the middle operators- - wholesalers, processors, storage operators, fish markets--)) and 'Belly' (retailers, caterers, supermarkets, restaurants---).

The video runs for approx. 28 mins and is presented in modules each representing a particular sector/activity in the industry.



Coverage: National

Quality Code: TR, FS

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Fee charged: yes

Keywords:

training, food safety

Seafood Handling School

This three day course is currently conducted once a year on site at the Hawkesbury Campus of the University of Western Sydney. It is also available to be conducted "inhouse" at your location and convenience. The course is hands on and covers the handling processing and packing of seafood to meet customer requirements. It is suitable for people working in any area of seafood handling, processing, marketing, wholesalers, fish farmers, distributors and retailers or inspection in government and/or industry.



Coverage: National

Quality Code: TR

Organisation:

Australian Fisheries Academy

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Fee charged: yes

Keywords:

training, retailing, processing,
smoking

Australian Fisheries Academy

Based at Port Adelaide in South Australia is the Australian Fisheries Academy - an industry managed training institution dedicated to supporting the development of the Australian seafood industry.

Established from the need to provide hands-on competency based training for all sectors of the industry, the Australian Fisheries Academy's philosophy is that of providing structured training for existing industry members with clear career paths for new entrants.

As a fisheries dedicated training institution, the Academy focuses specifically on the development and delivery of fisheries (including seafood) training programs. It also provides maritime training for the trading sector. There is a wide range of accredited training programs and short courses delivered by the Australian Fisheries Academy as well as new courses constantly being developed. These are:

Existing Courses:

- ~ Certificate 2 Post Harvest Operations
- ~ Traineeships in Seafood Retailing
- ~ Traineeships in Seafood Processing
- ~ Certificate in Seafood Handling
- ~ Fishing Industry Pathway (for secondary school students)
- ~ Traineeship Commercial Fishing (Wild Catch)
- ~ Fish Filleting Workshop
- ~ Fish Smoking and Curing Workshop
- ~ Yabby Farming

Courses Currently Under Development:

- ~ Certificate in Seafood Retailing
- ~ Advanced Certificate in Seafood Retailing
- ~ Responsible Fishing Training Program
- ~ Certificate in Seafood Retailing (Open Learning).



Coverage: National

Quality Code: TR

Organisation:

The Australian Maritime College

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Fee charged: yes

Keywords:

training, HACCP, food safety

The Australian Maritime College

The Australian Maritime College (AMC) is Australia's only national institution of higher education established to provide education and training for people working in or wishing to enter the fishing, shipping and related maritime industries.

The College company, AMC Search Ltd, was established to provide advice and runs the many specialist short courses which are designed to meet the particular needs of the customer. The research, development and consultancy undertaken by AMC Search Ltd has grown into a multi-million dollar business.

AMC educates and trains people for the fishing, shipping and other maritime industries. To do this, it has designed a range of courses at certificate, advanced certificate, associate diploma, diploma, bachelors degree, postgraduate certificate, postgraduate diploma and masters degree levels. These are accredited courses, which means they are recognised throughout Australia, and in the case of professional qualifications, by the appropriate professional bodies throughout the world.

Short courses in seafood safety, HACCP familiarisation, post harvest technology and product development are available from the Sydney Fish Market.



AUSTRALIAN CAPITAL TERRITORY



Coverage: Australian
Capital Territory

Quality Code: AC

Australian Capital Territory Food Regulations

The ACT's legislation includes:

- ~ Food Act 1992
- ~ Public Health (Sale of Food and Drugs) Regulations 1928
- ~ Public Health (Eating House) Regulations 1928.





NEW SOUTH WALES

Coverage: New South Wales

Quality Code: AC

New South Wales Food Regulations

The Food Act, 1989 generally follows the National Health and Meat Research Council (NHMRC) Model Food Act. It operates in conjunction with the Food (General) Regulation 1997 and the Food Standards Code which was adopted by reference as a regulation by the Food Standards Code (Incorporation) Regulation 1995.

The Food Act creates offences in relation to the sale of food in the State, in particular:

- ~ Food composition (Standards, safety, purity etc);
- ~ Labelling and advertising; and
- ~ Food handling.

The Food Production (Safety) Act 1998 provides for the development and implementation of co-regulatory Food Safety Schemes, covering all primary production and seafood sectors where significant food safety risks arise. Food Safety Schemes will be introduced by regulation for specific sectors. The schemes will include notification and auditing requirements, and will require licensing where needed to ensure food safety.



Coverage: New South Wales

Quality Code: AW

Organisation:

Sydney Fish Market Pty Ltd

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Fee charged: no

Keywords:

awards

Sydney Fish Market Seafood Awards

The Sydney Fish Market Seafood Awards are an initiative designed to recognise excellence in all sectors of the Australian Seafood Industry, from the fishers supplying the seafood through to the restaurants producing seafood dishes. The Awards help to raise the presence, quality and the overall standing of the industry for the benefit of the consumer. Winners and finalists benefit from the exposure provided by the Sydney Fish Market Seafood Awards, gaining both industry and general media recognition of their achievements. The next awards will be held in 2001.

There are 15 awards presented:

Large Seafood Retailer of the Year

Small Seafood Retailer of the Year

Sydney Fish Market Retailer of the Year

Fishermen's Co-operative of the Year

Fisherman of the Year

Interstate or Overseas Supplier of the Year

Wholesaler of the Year

Sydney Fish and Chips of the Year

NSW Regional Fish and Chips of the Year

Australian Aquaculture Supplier of the Year

Sydney Seafood Restaurant of the Year

NSW Regional Seafood Restaurant of the Year

Commercial Cookery Student of the Year

Environment Award

King or Queen of the Sea

Coverage: New South Wales

Quality Code: FS, QA

Organisation:

Safe Food Production NSW

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Fee charged: na

Keywords:

quality, food safety, oysters,
consultancy

NSW Shellfish Quality Assurance Program

The NSW Shellfish Quality Assurance Program differs from other states Shellfish Quality Assurance Program's in that sites are not classified under the criteria adopted by the Australian Shellfish Sanitation Advisory Committee.

Coverage: New South Wales

Quality Code: FS

Organisation:

Safe Food Production NSW

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Fee charged: no

Keywords:

food safety

A Guide to Food Safety for all Seafood Handlers

The 12 page guideline is part of an information package NSW Fisheries is providing to all applicants for registration as intending Fish Receivers following market deregulation in NSW on 1 November 1999. The guideline provides information on simple seafood handling practices to help fish receivers and other handlers of seafood minimize food safety risks. Issues such as temperature control and prevention of contamination through good sanitation and handling practices are explained. The guide contains references for further assistance and a simple checklist of preventative measures for food premises.



Coverage: New South Wales

Quality Code: MA, QA

Organisation:

Oyster Farmers' Association
of NSW Ltd

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President

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Fee charged: na

Keywords:

oysters, export, market, best
practice, quality, strategy

NSW Oyster Industry Strategic Plan

NSW production of Sydney Rock Oysters peaked in the mid 1970s at about 15 million dozen per annum. Today production is now about 9 million dozen per annum. In dollar terms this represents a fall in value from about \$49 million to about \$27.6 million. Production values are still declining principally in Georges River and Port Stephens, due to a number of factors. Notwithstanding this decline it still represents the largest aquaculture sector in NSW and is a significant employer in regional areas.

A strategic plan was developed under the guidance of a joint industry government steering committee. The strategic plan replaced the previous adhoc approach to industry development and management. The plan made recommendations on the following issues:

- ~ Degradation of Water Quality
- ~ Policy Directions
- ~ Government Administration of the Industry
- ~ Industry Structure and Adjustment
- ~ Export Market and Development
- ~ Availability and Adoption of New Technology and Industry Best Practice Procedures
- ~ Promotion
- ~ Investment Banking
- ~ Quality Assurance

Addressing quality assurance in such an integrated manner will assist the industry to further develop the NSW Shellfish Quality Assurance Program and adopt protocols and quality parameters which will be necessary to secure both domestic and potential export markets.



Coverage: New South Wales

Quality Code: NE, FS

Organisation:

Safe Food Production NSW

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Fee charged: no

Keywords:

newsletter, food safety

Safe Food News

The newsletter provides regular updates on seafood safety projects, such as a Risk Analysis of Seafood in NSW, conducted by Safe Food Production NSW.



Coverage: New South Wales

Quality Code: OR, FS

Organisation:

Safe Food Production NSW

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Fee charged: na

Keywords:

food safety

Safe Food Production NSW

Safe Food Production NSW ("Safe Food") has been established under the Food Production (Safety) Act 1998 as a major step toward the ultimate goal of a single New South Wales agency responsible for food safety. Safe Food will be responsible for ensuring the safe production, processing, wholesale, and transport of foods for human consumption from the paddock or ocean to the back door of the retail shop. NSW Health and Local Government will continue to cover the retail and food service sectors until a comprehensive food safety authority is established, probably in around five years.

Safe Food will work with the primary produce and seafood industries in preventing food borne illness by implementing food safety programs as required by national Food Safety Standards and which are in line with international best practice. Safe Food will develop and implement co-regulatory Food Safety Schemes similar to those now operating in the dairy and meat industries and recently established in the oyster industry in NSW. These Schemes will be developed using risk analysis and will be based on the proactive implementation of HACCP based food safety programs.

Safe Food is being established before national Food Safety Standards come into force with a 6 year implementation period. All Food Safety Schemes will comply with the requirements of these standards. The schemes will be developed in stages over the next four to five years, beginning with industry sectors involving the highest food safety risks.

In July 1999, Safe Food introduced the Dairy Food Safety Scheme and took over the functions of the NSW Dairy Corporation. Safe Food also administers the NSW Shellfish Quality Assurance Program (SQAP). In mid to late 2000, Safe Food will introduce the Meat Food Safety Scheme and incorporate the functions of the NSW Meat Industry Authority. A Seafood Safety Scheme or Schemes, which will incorporate the NSW SQAP, will be introduced by the end of 2000. A risk assessment scoping study of the plant products industries will commence in March 2000 to identify priority products/processes for Food Safety Scheme development.

The Government believes that the establishment of Safe Food will enable NSW to implement national standards in the agricultural and seafood production and processing sectors in an integrated and consistent way. The aim is to maximize food safety benefits for consumers and the food industry, while minimizing compliance costs for individual food businesses.



NORTHERN TERRITORY



Coverage: Northern Territory

Quality Code: AC

Northern Territory Food Regulations

The principal Northern Territory food safety legalisation consists of the:

- ~ Food Act 1986 (based on the NHMRC Model Food Act)
- ~ Food (Administration) Regulations 1995
- ~ Food (Interim Provisions) Regulations 1986, and
- ~ Food Standards Regulations 1988
- ~ Public Health (Shops, Eating Houses, Boarding Houses, Hostels and Hotels) Regulations 1982.





QUEENSLAND

Coverage: Queensland

Quality Code: AC

Queensland Food Regulations

Food legislation administered in Queensland includes:

- ~ Food Act 1981
- ~ Food Standards Regulation 1994, and
- ~ Food Hygiene Regulation 1989

The Food Act 1981 sets out basic administration and enforcement provisions and prescribes offences and penalties in connection with the sale and preparation of food.

The Act also sets general labelling requirements. More specifically, the Act regulates all aspects of food preparation, processing, handling, packing, labelling, serving, supplying, storage, transport and sale.

The Food Hygiene Regulations 1989 prescribe for, among other things:

- ~ Structural specifications for food stores
- ~ Conduct and personal hygiene of workers
- ~ Food handling and storage requirements
- ~ Conditions for licensing of persons and registration of premises

The Queensland Food Act 1981 has subordinate legislation which is the Food Standards Regulation 1994 which adopts the national Food Standards Code. The food standards code provides for specific labelling requirements and compositional requirements for foods.



Coverage: Queensland

Quality Code: AW

Organisation:

Queensland Commercial
Fishermen's Organisation

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Fee charged: no

Keywords:

awards

Queensland Seafood Festival Awards

The Queensland Seafood Awards recognise excellence in all sectors of the Queensland Seafood Industry, from fishermen providing high quality Queensland seafood, through to marketers, processors, retailers and restaurants producing fine and innovative seafood dishes. The Awards highlight the presence, the standard, the quality and the overall standing of the industry for the benefit of the consumer and its importance to tourism and the Queensland economy.

There are 10 awards presented:

- ~ SeaQual Gold Award
- ~ Oyster Industry Contribution Award
- ~ Queensland Oyster Growers Gold Award for Excellence in Promotion
- ~ Award for Excellence in Promotion of the Seafood Industry
- ~ Seafood Industry Environment Award
- ~ Seafood Exporter of the Year Award
- ~ Seafood Industry Training Award
- ~ Fisherman of the Year Award
- ~ Seafood Restaurant of the Year Award
- ~ Fish and Chips of the Year Award

Contact Sharon Kimmins on 07 3262 6855 to obtain details on when the next awards ceremony will occur.



Coverage: Queensland

Quality Code: FS, QA, PR

Organisation:

Department of Primary
Industries, Queensland (QDPI)

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Fee charged: na

Keywords:

shellfish, food safety, quality

Queensland Shellfish Water Assurance Monitoring Program

QSWAMP commenced in late 1993 following discussions between Australian Quarantine Inspection Service (AQIS), Queensland Oyster Growers Association and the Department of Primary Industries, Queensland.

QSWAMP assesses individual oyster growing areas of Moreton Bay and allocates a classification. This classification reflects their suitability as an area for the harvesting of oysters for export. Initially the United States of America (USA) was the country targeted for export. The pre-determined categories of classification were adopted from the USA National Shellfish Sanitation Program (NSSP).

The Australian Shellfish Quality Assurance Advisory Committee (ASQAAC) is comprised of committee members from all States and the Northern Territory. ASQAAC provides technical and scientific advice to AQIS and shellfish producers on matters relating to shellfish sanitation. AQIS is the lead agency in Australia for ensuring that any oyster product destined for export meets the criteria as outlined in the Operations Manual of the Australian Shellfish Sanitation Control Program (ASSCP).

Analyses of oyster growing areas include heavy metals, bacterial and biotoxins (toxic algae). Data which is compiled from these analyses allows the QDPI to allocate classifications according to criteria in the ASSCP. The growing areas are re-assessed annually to ensure that they still conform to the criteria for their classification.

Recently AQIS has certified the Moreton Island growing area as approved. This then allows those farmers within this growing area to export their product to an overseas country/market.

Work is continuing to update existing classifications, attain new classifications and subsequently gain certification for the remaining oyster growing areas of Moreton Bay. These remaining areas are Amity/Myora, Canaipa, Pumicestone Passage and Broadwater/Pimpama.



SOUTH AUSTRALIA



Coverage: South Australia

Quality Code: AC

South Australian Food Regulations

The SA Food Act 1985 covers four areas of food legislation:

- ~ Composition (ingredients, residues, additives);
- ~ Labelling;
- ~ Hygiene of premises and personnel, and
- ~ Prevention of the sale of unfit food.

The SA Food Hygiene Regulations 1990 supports the SA Food Act 1985 on hygiene and unfit food.

SA Food Regulations 1986 facilitate the adoption of the Food Standards Code into legislation and allow for some regulations that are specific to South Australia.

Coverage: South Australia

Quality Code: AW

Organisation:

Women's Industry Network (WIN)

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Awards Co-ordinator

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Keywords:

awards

South Australian Fishing and Seafood Industry Awards

The purpose of the Fishing and Seafood Awards is to raise the presence, standard, quality and overall standing of all sectors of the fishing industry for the benefit of the consumer.

The awards recognise excellence in all aspects of the industry with the seventeen awards covering fishers, trainee fishers, seafood retailers, commercial cookery students, fish and chip shops, seafood restaurants, the environment, and outstanding individuals.

The awards are a biennial event raising money for the WIN project of that year, eg. in 1999 Catch of the Day, a history of the SA Fishing Industry presentation display at the SA Maritime Museum Port Adelaide.

Award Categories are:

- ~ SA Fishing Industry Pathway Student
- ~ Commercial Cookery Student
- ~ Aquaculture Product Supplier
- ~ Best Fish & Chips
- ~ Environmentally Sustainable Fishing & Seafood Practices
- ~ WIN Research Award
- ~ Small Processor of the Year
- ~ Best Regional Seafood Restaurant
- ~ Small Retailer of the Year
- ~ Best Metropolitan Seafood Restaurant
- ~ Large Processor of the Year
- ~ Accomplishment Award
- ~ SeaQual Award
- ~ Export Award
- ~ Large Retailer
- ~ Fisher of Year
- ~ Crowning of King/Queen of the Sea

Coverage: South Australia

Quality Code: CP

Organisation:

Prawn Industry South Australia

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Fee charged: no

Keywords:

code of practice, prawn

Prawn Industry South Australia Code of Practice

This Code of Practice outlines the commitment of the state's prawn fishers to ensuring that their fishery is the best in the world, not only producing the best prawns but also committed to looking after its fishers, the consumer and the aquatic environment. The Code contains statements on the environment, management of the health and safety of the fishers, research and product handling.



Coverage: South Australia

Quality Code: EN

Organisation:

The Southern Fisherman's Association

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Fee charged: yes

Keywords:

environment

Wild Fisheries with a Future - Environmental Management Plan of the Southern Fisherman's Association 1998/99

This plan produces a formal, coordinated, industry wide response to the manner in which the Southern Fisherman's Association members conduct all their activities with respect to interactions with the environment. The 1998/99 plan is the output of the first stage of the process in which an initial review was conducted into their activities and various objectives, actions and targets were identified. It is expected that the plan will be reviewed in greater detail, to continually extend and amend the plan where appropriate.

The plan was not developed in isolation, in fact a key aspect of the plan is its cooperative approach. The plan itself is the result of a partnership venture between the Southern Fisherman's Association and the Inland Waters Program of the South Australian Research and Development Institute (Aquatic Sciences). Several other key stakeholder groups have or will be contacted in order to access their help and obtain their comments and input, to help maximise the benefits of the plan.

By its nature this plan will never be finalised as it is designed to be adapted in response to change and the desire to consistently improve their environmental performance.



Coverage: South Australia

Quality Code: FS, QA, PR

Organisation:

Primary Industries and
Resources South Australia

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Fee charged: na

Keywords:

food safety, shellfish, quality

South Australian Shellfish Quality Assurance Program (SASQAP)

The aim of the South Australian Shellfish Quality Assurance Program (SASQAP) is to provide public health protection for consumers of South Australian shellfish. To achieve this the program surveys, monitors and manages all farmed shellfish growing areas for real or potential pollution risks. The SASQAP program has a NATA accredited laboratory and office in the Lincoln Marine Science Centre at Port Lincoln where much of the testing is performed.

Successful management of the growing areas is dependent on support from growers and other agencies eg Local Councils. Each area has a Liaison Officer that reports any unusual or potential events that may impact on the water quality in the area. This helps target supplementary testing and monitoring to be more effective.

SASQAP has adopted a 'clean waters' approach to area classification which is preferred by the US and is also used in Tasmania and Victoria. Growing areas are classified following approximately two years of intensive surveillance and testing. Shellfish in South Australia are harvested from Approved or Conditionally Approved growing areas only. There are no growing areas classified as Restricted in SA.

Conditionally Approved growing areas are required to have a Management Plan that identifies adverse conditions under which testing will be implemented and a formal closure procedure. This early warning system, with the cooperation of the growers allows for closure of a growing area before possible contaminated shellfish are harvested. Management plans are individually adapted for each shellfish harvesting area.

Once classifications are in place the program will have legal status in which the Department of Primary Industries and Resources of South Australia will have the power to enforce, investigate and if necessary prosecute.



Coverage: South Australia

Quality Code: PR

Organisation:

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Fee charged: na

Keywords:

assistance, information,
government, quality

The Business Centre - Assistance to Business in South Australia

The Business Centre is the primary location for advice and assistance to business in South Australia. Services are offered via the following areas:

~ Business Development Services - caters for manufacturing and service companies with turnover greater than \$1m and 15 employees or more and who derive a minimum of 35% of their revenue outside South Australia. Amongst other services, assistance is available on Quality Management Systems and Quality Assurance.

~ Industrial Supplies Office - assists businesses and buying organisations source their requirements from local producers who can provide goods, equipment and services competitively against imports.

~ Small Business Services - fosters the start up and growth of small businesses by providing practical advice, training and information to business owners.

~ Regional Development Services - works in partnership with Regional Development Boards to assist business development and economic growth in regional areas.



Coverage: South Australia

Quality Code: QA

Organisation:

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Keywords:

quality, oysters

OYSA Quality Management Plan

The South Australian oyster industry has expanded rapidly since its first harvest in 1991. In 1992 the industry identified a number of critical success factors and set about addressing these. One of the major outcomes was the formation in 1994 of OYSA Limited which is a public unlisted company comprising 72 oyster growers responsible for about 95% of the State's production.

OYSA's charter is to develop interstate and overseas markets whilst maintaining quality standards and practices. OYSA recognised early on the value of having a formalised Quality Assurance Program to:

- ~ Maximise safeguards for handling and delivering product to OYSA customers;
- ~ Minimise potential hazards to the product;
- ~ Educate the grower shareholders on the benefits of quality assurance for their individual farms and OYSA Limited;
- ~ Link with State, Commonwealth and international quality standards and initiatives.

With the assistance of Agribusiness Programs and the South Australian Centre for Manufacturing OYSA embarked upon a quality assurance program comprising the following elements:

- ~ Total Quality Management workshops for the OYSA board and the manager;
- ~ Growers applying for SQF2000 accreditation;
- ~ A generic quality assurance manual for grower shareholders;
- ~ Quality assurance systems, procedures and manuals for OYSA Limited; and
- ~ Quality assurance workshops for grower shareholders.





TASMANIA

Coverage: Tasmania

Quality Code: AC

Tasmanian Food Regulations

The Tasmanian Public Health Act 1962 covers:

- ~ Labelling and composition
- ~ Analysis and sampling procedures (ingredients, residuals and additives)
- ~ Personal hygiene and food premises requirements
- ~ Offences in connection with the sale of unfit food, use of unfit premises etc

The Act is supported by the Food Hygiene Guidelines 1998.

Coverage: Tasmania

Quality Code: FS, QA, PR

Organisation:

Department of Health &
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Fee charged: na

Keywords:

shellfish, food safety

Tasmania Shellfish Quality Assurance Program (TSQAP)

All commercial bivalve shellfish growing areas in Tasmania are assessed and classified according to their sanitary quality by the Tasmanian Shellfish Quality Assurance Program (TSQAP), a program administered by the Department of Health & Human Services.

The purpose of this assessment and classification is to ensure that when the shellfish are harvested for human consumption, they are free of both toxic substances and microbial pathogens. In assessing and classifying shellfish harvest areas, the TSQAP uses the criteria of the Australian Shellfish Quality Assurance Program. Each growing area is subjected to an extensive shoreline survey in which all actual and potential sources of pollution are identified and evaluated. When the shoreline survey is coupled with the results of an intensive and ongoing microbiological sampling program, the harvest area can be assigned a "Classification". This classification is used as the basis for prohibiting, restricting or allowing harvesting from areas. Some areas may have harvesting permitted only under certain environmental conditions and are therefore subjected to management plan criteria.

The philosophy of only allowing harvesting from clean growing areas is well proven and obviates the need for post harvest "de-contamination" of shellfish that have been grown in potentially contaminated waters.

Coverage: Tasmania

Quality Code: QA, PR

Organisation:

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Fee charged: na

Keywords:

quality, assistance, HACCP

Tasmanian Quality Assured Inc.

TQA was established in 1997 to co-ordinate quality assurance for the production and service sectors of Tasmanian primary industry. The organisation is industry driven and government funded.

Vision: Profitable primary industries selling quality Tasmanian products that are recognised and demanded throughout the world.

TQA has three main activities;

1. Provide "first stop shop" for quality assurance information
2. Provide service - auditing, HACCP training, assistance with development of quality systems
3. Provide marketing advantage through the TQA Quality Mark

Membership includes beef, lamb and pork producers, eggs, milk, honey, vegetables, wool, fruit, wine and flowers. A number of export companies have also joined TQA along with service sector representatives.



VICTORIA



Coverage: Victoria

Quality Code: AC

Victorian Food Regulations

In Victoria, the law regarding the wholesomeness and safety of foods for sale is contained in the Food Act 1984. Among other things the Act gives effect to Australian Food Standards developed by the ANZFA. The Act also makes it an offence for any person to sell, prepare for sale or pack any food that is unfit for human consumption or that is adulterated.

The Food Act 1984 was amended in 1997 and requires every Victorian food business to:

- ~ to have a written food safety program;
- ~ nominate a food safety instructor and make sure all food handlers possess competencies in food safety relevant to their work;
- ~ have their food safety program audited by a certified food safety auditor at regular intervals; and
- ~ provide for the recall of unsafe food.

The date for each class of food businesses to comply with these requirements is declared by the Secretary to the Department of Human. This classification determines priorities for the implementation of food safety programs across the range of food premises and food vehicles. The Food Safety Code provides guidance for establishing Good Hygiene Practices in food premises.

Manufacturers/processors, retailers and food service businesses need to be registered with their local councils. Currently is no requirement for harvesting operations to be registered with councils, however, they are still legally bound under the Food Act to produce food safe for human consumption.



Coverage: Victoria

Quality Code: FS, QA, PR

Organisation:

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Fee charged: na

Keywords:

shellfish, food safety, quality

Victorian Shellfish Quality Assurance Program

The Victorian Government, through Fisheries Victoria and associated service providers, has run a Shellfish Quality Assurance Program monitoring program since 1987 (except for a period in 1998 and 1999). The program aims to minimise the food safety risks associated with eating shellfish by monitoring for the presence of toxic and other problem algal species and bacterial levels in five growing areas within Port Phillip Bay and Western Port Bay. The monitoring program is carried out to meet the Australian Shellfish Sanitation Control Program (ASSCP) guidelines and is soon to be audited. Typically, water and mussel samples are taken every two weeks from designated areas.

If toxin concentrations in tissue go over safe levels, pollution events or rainfall events occur then commercial harvesting of shellfish in the affected areas are temporarily closed until these concentrations return to safe levels. The program provides both national and international food safety accreditation for the export of shellfish.



Coverage: Victoria

Quality Code: FS

Organisation:

Food Safety Victoria

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Fee charged: no

Keywords:

food safety

How to Develop Industry Guidelines for Food Safety: a Template for Industry Associations

Victoria has moved away from a prescriptive regulatory approach, A Fresh Approach - Victoria's Food Hygiene Strategy, to managing food safety towards one of co-regulation focusing on prevention through the assessment and control of hazards. This approach recognises that industry is responsible for managing and delivering food safety.

Food Safety Victoria has produced this template to assist industry associations and other collective organisations develop sector-specific guidelines, which in turn will help individual businesses tailor their food safety programs to their own processes.



Coverage: Victoria

Quality Code: FS

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Keywords:

food safety, catering, hygiene

Food Hygiene Code for Catering, Temporary Premises and Vehicles

The purpose of this Food Hygiene Code for Catering, Temporary Premises and Vehicles is to provide more specific food hygiene information to those people who are engaged in food preparation and handling outside 'normal' food premises.



Coverage: Victoria

Quality Code: FS

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Fee charged: no

Keywords:

food safety, premises

Food Premises Code

The purpose of this Food Premises Code is to help proprietors of retail food premises and their employees who handle food in their work to comply with the legislation by explaining the procedures and precautions that should be taken to protect food products for the benefit of the Victorian community.



Coverage: Victoria

Quality Code: NE, FS

Organisation:

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Keywords:

food safety

Seafood Safety News

Food Safety News is a newsletter that provides up to date information on food safety events and issues in Victoria.



Coverage: Victoria

Quality Code: OR

Organisation:

Seafood Services Victoria

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Keywords:

food safety, quality

Seafood Services Victoria

Seafood Services Victoria Statement of Purpose:

- a) To be recognised by industry, consumers and government authorities as an authority of seafood safety and quality management systems.
- b) To maintain a membership, that incorporates the respective role of bodies representing industry, government, and consumers.
- c) To provide advice to government, consumers and industry organisations on current and future seafood safety and quality needs of the Victorian seafood industry.
- d) To develop and implement strategies to promote the value of and increase industry commitment to seafood safety and quality management systems.
- e) To act as a forum for information and advice on seafood safety and quality for the Victorian seafood industry.
- f) To contribute to the implementation of the 'Seafood industry's strategic plan for achieving seafood excellence'.
- g) To contribute to Seafood Services Australia's aims and objectives and provide for industry feedback relating to specific issues of the Victorian seafood industry.
- h) To promote and assist in the development of a national, multi-jurisdictional, single set of regulatory standards that covers the needs of all industry and government agencies, with the particular purpose of reducing costs and encouraging maximum market flexibility and participation for industry.



WESTERN AUSTRALIA



Coverage: Western Australia

Quality Code: AC

Western Australian Food Regulations

~ Health Act 1911, Section VIII - covers the broad powers on food safety. Section IX on infectious diseases is relevant to food safety as so far as it prohibits an infected person from selling 'anything' which may have been exposed to infection.

~ Health (Food Hygiene) Regulations 1993 cover a variety of hygiene and safety issues including requirements for temperature control, storage, protection of food from contamination, classification of food premises and building requirements for food preparation areas additional to the Building Code of Australia. These are largely performance-based regulations.

~ Health (Adoption of the Food Standards Code) Regulations 1992 adopt the Australian Food Standards Code as gazetted by the Commonwealth and published by the Australia New Zealand Food Authority as regulations in Western Australia. This was undertaken in order to achieve national uniformity of Food Standards in Australia.

~ Various Local Government Authority Health by-laws some of which cover eat-house by-laws. These by-laws are specific to each Local Government Authority.



Coverage: Western Australia

Quality Code: AW

Organisation:

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Fee charged: no

Keywords:

awards

MG Kailis WAFIC Commercial Fishing Industry Awards

The MG Kailis WAFIC Commercial Fishing Industry Awards were held for the first time in 1998. Thirteen awards were presented with the aim of show-casing the achievements, professionalism, creativity, innovation, integrity and commitment of individuals and companies who together make the commercial fishing industry great. The awards are intended to become a biennial event, with the next ceremony in September 2000.



Coverage: Western Australia

Quality Code: CP, VI

Organisation:

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Fee charged: yes

Keywords:

code of practice, yabbies,
aquaculture

A Code of Practice for the Farming and Handling of Yabbies

The Code of Practice was developed by the Yabby Producers Association of WA. The Code provides a step-by-step guide to successful yabby farming and current industry best practice. It draws on the expertise and experience of industry members and Fisheries WA, providing a perfect reference for both prospective and established yabby farmers.

The Code of Practice comprises a durable manual and a 30 minute video covering the following areas:

- ~ starting up
- ~ choosing suitable dams
- ~ stocking your dam
- ~ feeding
- ~ seasonal influences on dam management
- ~ harvesting and handling
- ~ quality assurance
- ~ water management
- ~ keeping yabbies healthy
- ~ safety.



Coverage: Western Australia

Quality Code: CP

Organisation:

WA Seafood Quality
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Fee charged: no

Keywords:

code of practice, quality, food
safety

Code of Practice for Handling Pilbara Trawl Fish

This Code was developed after some work at sea and consultation with fishermen and fish merchants from the Pilbara Trawl fishery. This Code describes general procedures and principles to be followed for consistently achieving good practice standards on board Pilbara fishing vessels. It is intended to guide fishermen in fish harvesting (by trawling), chilling, packing and road transport of chilled fish so that they can consistently deliver safe, prime quality product which meet the requirements of discriminating buyers and consumers.



Coverage: Western Australia

Quality Code: FS, QA, PR

Organisation:

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Keywords:

shellfish, food safety, quality

Western Australia Shellfish Quality Assurance Program (WASQAP)

The Shellfish Sanitation Program in WA is called the Shellfish Quality Assurance Program. It is run jointly by Health WA and Fisheries WA. Currently three sites are classified under the criteria adopted by the Australian Shellfish Sanitation Advisory Committee. They are Kwinana in Cockburn Sound which is "Conditionally Approved" and King George Sound and Oyster Harbour at Albany which are "approved". These classifications were reviewed by AQIS in December 1997 and audited in December 1998.

The products covered are mussels and oysters from Albany for both domestic and export sales and mussels from Kwinana. The State authorities are working with industry to require the same standard for domestic product as for export. There is no deputation permitted (or contemplated) in WA under current licence conditions.

Coverage: Western Australia

Quality Code: MA

Organisation:

Fisheries Department of
Western Australia

[www.wa.gov.au/westfish/com
m/broc/market/](http://www.wa.gov.au/westfish/com
m/broc/market/)

Fee charged: yes

Keywords:

wet fish, market

Improving the Western Australian Wetfish Market

This report examines the current market for fish in Western Australia. The value and volume of the market and who comprises the market are reported along with opportunities for increased consumption. The factors that affect consumer demand for seafood, health benefits, population, demographic and lifestyle changes are discussed.

The issue of quality is examined with the factors that affect quality such as transport and storage and handling reported. The possibilities of the introduction of electronic marketing or an industry based marketing body are raised.

Coverage: Western Australia

Quality Code: PR, QA

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Keywords:

quality, assistance, strategic

WA Seafood Quality Management Initiative

The Seafood Quality Management Initiative (SQMI) seeks to promote the adoption of quality management systems in the WA seafood industry. The SQMI encompasses the philosophy of continuous improvement of quality and productivity with total customer satisfaction being the driving force.

SQMI provides services including:

- ~ Advice for seafood businesses in choosing the most appropriate quality system;
- ~ Information extension and liaison between government and industry relating quality management issues;
- ~ Advice and assistance with funding applications for quality management activities;
- ~ Operating a help desk to assist WA seafood businesses address seafood quality management issues;
- ~ Workshop and seminar event coordination as required;
- ~ Liaison with other State and Territory and Commonwealth Departments involved in seafood standards and other quality management issues; and
- ~ Strategic planning and policy support to government and industry relating to quality management issues.



Coverage: Western Australia

Quality Code: QA

Organisation:

WA Seafood Quality
Management Initiative

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Fee charged: yes

Keywords:

quality assurance, systems

Quality Assurance Guidebook

This QA Guidebook was developed to assist seafood businesses to identify the most appropriate QA system for their enterprise. An overview of financial and human resource requirements of various QA systems for various sectors of the fishing industry is given.



Coverage: Western Australia

Quality Code: QA

Organisation:

WA Seafood Quality
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Fee charged: no

Keywords:

quality, on board

Handbook for on Board Handling of Fresh Fish

The handbook describes general procedure and principles to be followed for consistently achieving good practice standards on board Pilbara fishing vessels to meet the requirements of discriminating buyers and consumers. A checklist is provided for typical operational practices on existing converted prawn trawlers using brine tanks on deck and limited ice making facilities. New vessels may need to adopt different practices according to their own ice and mechanical refrigeration capacities.





Appendix 1

QUALITY LIBRARY - SUBSET

The Quality Library is a collection of text books, reference material and bibliographic information relating to all facets of the seafood processing industry. The library has been collated over a number of years and includes new material purchased through funding provided by the Fisheries Research and Development Corporation.

The list below represents a subset of what is contained in the Quality Library. Materials in it can be accessed through contacting the Technical Information and Advice component of Seafood Services Australia. An information officer will discuss your needs with you and provide, for a fee, a customised information package that will assist you to develop a quality system for your enterprise.

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"A Customer Focus to Food Quality"; Ausindustry; [1995]; (5445)

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"Action levels for poisonous or deleterious substances in human food and animal feed - US Food and Drug Administration Industry Activities Staff Booklet"; [1998]; (7441)

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- "Ciguatera - Sea Grant Extension Fact Sheet Number 11"; Otwell WS; [1998]; (7442)
- "Ciguatera Fish Poisoning - a review in a risk-assessment framework"; Lehane L; AFFA Report; [1999]; (7830)
- "Code of Conduct for Responsible Fisheries"; FAO; FAO Technical Guideline; [1995]; (7773)
- "Computerized Sensory Evaluation System"; Billmeyer B A Wyman G; Food Technology July; 100-103; [1991]; (4014)
- "Condition Factor, Fat Content and Flavour of Farmed and Wild Salmon"; Schallich E Gormley T R; Farm and Food Autumn/Winter 1996: 28-31; [1996]; (6253)
- "Conductance method for quantitative determination of *Photobacterium phosphoreum* in fish products"; Delguard P Meljholm O Huss H H; Journal of Applied Bacteriology 1996 81(1): 57-64; [1996]; (5466)
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