



September, 2017

## SafeFish Update

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Dear SafeFish Stakeholder,

Please find below an update of SafeFish activities for you to share with your members. Please remember to visit our website: [www.safefish.com.au](http://www.safefish.com.au) or contact us for further information.

### Value Proposition

The SafeFish project is scheduled for renewal in June 2018. An independent consultant was commissioned to conduct a review of the value of the work undertaken by SafeFish on behalf of the seafood industry and its impacts. This review also outlined the proposed costs and some funding options to continue SafeFish post June 2018. Following this process, a value proposition has been developed which was presented to industry at the Fisheries Research and Development Corporation annual planning workshop in Adelaide in August 2017. Current SafeFish stakeholders have also been provided with the proposition and consultation to gauge support is currently underway. For a copy of the value proposition, please contact the [SafeFish secretariat](#).

### Research Project Updates:

#### Fighting Food Waste and Fraud Cooperative Research Centre (CRC)

A seafood authenticity project for the Fighting Food Waste and Fraud CRC bid was drafted by South Australian Research & Development Institute (SARDI), Curtin University, Honey and Fox, Safe Sustainable Seafood and ICS Seafood. This project proposal included partnerships with FRDC, Abalone Council of Australia (ACA), Southern Rock Lobster (SRL) and Australian Council of Prawn Fishers (ACPF), and focuses on countering the accidental and deliberate fraud of domestic and exported seafood. SafeFish will assist in the development and execution of this project. Contact the [SafeFish secretariat](#) to register your interest.

#### Harmonised Australian Retailer Producer Scheme (HARPS)

The seafood industry has an array of food safety industry standards to meet various domestic market requirements to ensure ongoing supply (e.g. supermarket requirements). As a result, industry is subjected to multiple food safety audits. Other sectors, including horticulture and the Australian Food and Grocery Council are implementing harmonised certification schemes, significantly reducing the cost and time for industry. SafeFish is currently scoping the possibility for a similar program for Australia's seafood industry.

#### Microplastics in Seafood

Microplastics in seafood are an issue of heightened public interest both domestically and internationally. SafeFish have undertaken a small review to determine what the issue is and



**FRDC**

FISHERIES RESEARCH & DEVELOPMENT CORPORATION

**SARDI**



SOUTH AUSTRALIAN  
RESEARCH AND  
DEVELOPMENT  
INSTITUTE



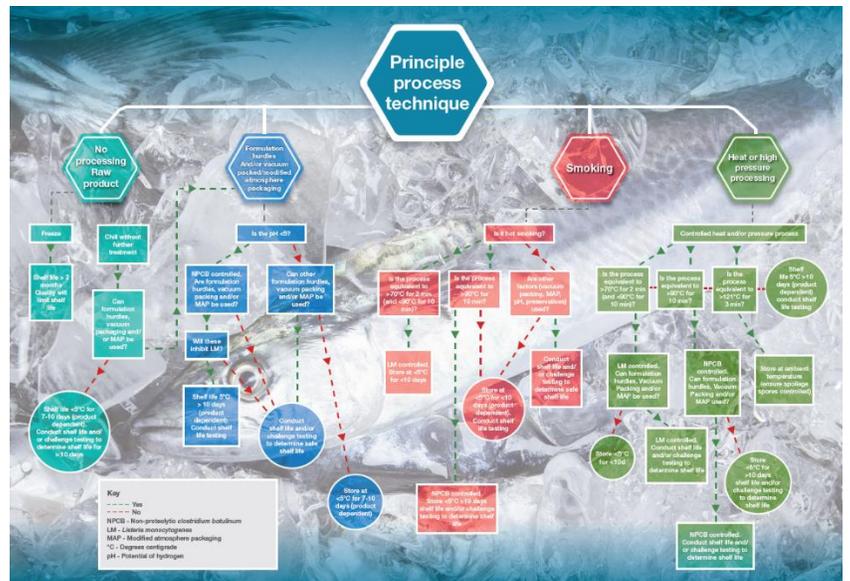
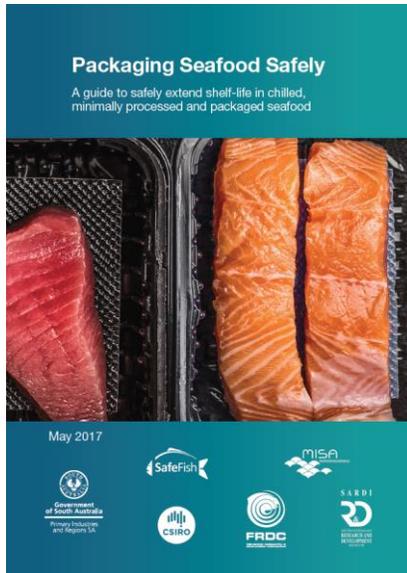
**Government  
of South Australia**

Primary Industries  
and Regions SA

how likely it is to affect Australian seafood. By the end of 2017, SafeFish will distribute a fact sheet on the issue to industry, and will continue to monitor it as a watching brief.

## Processing and Packaging of Seafood Guide & Poster

A report specifically addressing food safety risks associated with packaging and shelf-life extension has been produced in collaboration with CSIRO. This report has now been turned into a user-friendly guide and quick reference ‘principle process technique’ poster. For a copy of either the guide or the poster, please contact the [SafeFish secretariat](#).



## CODEX Activities:

In June 2017, Hong Kong issued a Sanitary and Phytosanitary (SPS) notification proposing to establish/modify Maximum Levels (MLs) for metallic contamination in a range of foods and food groups including fish, crustaceans, molluscs and other aquatic animals. The proposed amendments will be stricter than Australian domestic (FSANZ) and Codex Maximum Limits. SafeFish has consulted with industry stakeholders on this critical issue, highlighting the potential ramifications for Australia’s seafood industry and its markets, and is working with the Department of Agriculture and Water Resources to formulate a response.

Codex standards and Codes of Practice for seafood currently under review or development are:

- Methylmercury in fish;
- Ciguatoxins;
- Non Dioxin-like PCBs;
- Lead in fish;
- and fish oils.

## SafeFish Partners Meeting & Free Stakeholder Event:

The next Partnership meeting will be held at the Sydney Fish Markets on the 24<sup>th</sup> October. Please contact the SafeFish secretariat with any concerns you would like to raise.

Following the meeting, there will also be a **free get-to-know-you stakeholder event** from 3-5pm. All are welcome to come along and spend some time getting to know the partners, other industry contacts, regulators, and researcher partners, and let us know your food safety issues.



The poster features a background image of fresh seafood, including salmon fillets and various fish, arranged on a white surface with green herbs. The text is centered and presented in a clean, professional layout.

### SafeFish Stakeholder Get-To-Know-You Event

We would like to invite you meet us and discuss any current or emerging food safety concerns or market access issues impacting your industry.

**24<sup>th</sup> October 2017, 3-5pm**  
Sydney Fish Markets  
Bank Street Pyrmont

SafeFish is a partnership between industry, government and researchers to address food safety and trade and market issues for the Australian seafood industry.

*Our Partnership group includes members from:*

- [Food & Animal Bi-products Section, Export Standards Branch of the Commonwealth Department of Agriculture, and Water Resources \(DAWR\)](#)
- Dairy, Eggs and Fish Program, Export Division, [Commonwealth Department of Agriculture, and Water Resources \(DAWR\)](#)
- [Fisheries Research and Development Corporation \(FRDC\)](#)
- [Food Standards, Australia and New Zealand \(FSANZ\)](#)
- [Food Safety & Innovation Division, The South Australian Research and Development Institute \(SARDI\)](#)
- Australian Shellfish Quality Assurance Advisory Committee (ASQAAC)
- [Seafood Trade Advisory Group](#)
- [Sydney Fish Market](#)
- Representatives of the seafood processing industry
- Independent Chair Dr. Anne Astin

Visit us at [www.safefish.com](http://www.safefish.com)