

Buoyant seafood industry conference

Cameras will not be introduced on commercial fishing vessels before other pressing issues are addressed, Fisheries Minister Stuart Nash confirmed yesterday.

He told the annual Seafood NZ conference at Te Papa in Wellington that if the process took longer to get right, then so be it.

The policies and settings around discards and dumping, deemed values for the landing of fish where there is no catch entitlement and the penalty regime all needed to be dealt with.

He said the industry's Promise campaign and related Code of Conduct sent a strong message that the sector was serious about lifting its performance.

Like politicians, the industry could be tainted by a few who did not step up, seized upon by an unforgiving media.

He said there had been gasps at the Forest & Bird conference when he reckoned that its head Kevin Hague and fishing leader Peter Talley wanted the same thing. That was sustainable fisheries.

Electronic reporting and global positioning was well advanced across the fleet.

He admitted that he, too, struggled with change and that every Friday a package of papers weighing about 20kgs relating to his four portfolios was delivered.

He always spoke from written notes, while others like Governor-General Patsy Reddy spoke off an iPad.

He said change was coming. "At the next conference I'll have my iPad."

Regional Development Minister Shane Jones told the conference the \$3 billion growth fund was open for business from the fishing industry.

He echoed Nash's stance on cameras, saying there were a number of legacy issues to sort out that extended back to the introduction of the Quota Management System.

Then the conversation could be had around cameras.

"Do not put the cart in front of the horse," he said.

He decried a creeping tide of cynicism and misinformation against the industry and also had a shot at the US-based Pew Foundation for intervening in the Kermadecs.

"Property rights are at stake. We will not repeat the errors of the last regime."

Nelson mayor Rachel Reese was also highly supportive of the industry that is such a vital component of her city, Australasia's largest fishing port.

She said Talley's, Sealord and Sanford were names to be proud of.

She urged better connection with local government and better story telling about the industry's successes.

The conference, which was preceded by a technical day, drew 300 delegates from throughout New Zealand and from Australia.

Seafood NZ chair Craig Ellison delivered a candid industry report card on progress on the code of conduct, which encompasses illegal behaviour, endangered species bycatch, science and innovation and crew safety.

A hard marker, his verdict was we are showing progress but still need to do better. There are high hopes for 2019.

My Food Bag co-founder and popular chef Nadia Lim said the company had grown to such an extent it was now delivering 10 tonnes of whitefish and 1.5 tonnes of salmon every week, an extraordinary amount.

This was changing peoples' eating behaviour, with fish becoming a more regular component of meat-based diets.

Lim, who confessed to once dreaming of doing a cooking show with Jamie Oliver to be called Food in the Nude, believes all fish are created equal and has introduced customers to 35 different species.

Fellow chef and Yellow Brick Road national sales manager Martin Bosley told of his similar work, promoting lesser-known species such as kahawai and trevally.

Department of Conservation leaders Lian Butcher and Ian Angus rated the collaboration with industry and praised the contribution by the Deepwater Group for reducing sea lion pup mortality on Campbell Island last summer.

The priority was to grow the relationship, drawing on the expertise of those fishing in the sub-Antarctic in particular.

The 2019 conference will be held in Queenstown on Aug 8 and 9, preceding the biennial Australasian rock lobster conference.



Iain Hosie presenting during the 2018 Seafood Industry Conference

Seafood industry acknowledges its stars

The New Zealand seafood industry recognised the men, women and organisations who are making a significant contribution in four categories yesterday.

The third annual Seafood Stars Awards were presented at the Seafood Industry conference at Te Papa.

Seafood New Zealand chief executive, Tim Pankhurst, said the quality of nominations was superb this year.

The Our People award went to two recipients; Justin Hough of New Zealand King Salmon for leading work in the Outer Pelorus Sounds, where sites are exposed to high seas and high tidal flow and to Moana New Zealand.

“Justin received this award for his efforts in ensuring staff safety and leading significant changes in farming processes.”

Moana was recognised for tackling mental health issues.

“Their initiative in engaging Mike King to speak to their staff throughout New Zealand about stress, depression and mental illness was ground-breaking and shows real leadership in staff welfare,” said Pankhurst.

The Future Development Innovation Award went to those involved in the revolutionary use of hoki skins to develop actiVLayr, a cosmetic skin product that has drawn international acclaim. The award went to Kathleen Hofman of Plant and Food Research, Andrew Stanley of Sanford, and Iain Hosie of Revolution Fibres.

Pankhurst said he was particularly pleased to see 24 year old Elle Kibblewhite receive the Young Achiever Award.

“Elle is a credit to her parents, Richard and Jean, who are also significant contributors to the industry. Elle is First Mate on a crayfishing vessel, a qualified skipper and electrician and already demonstrates impressive leadership skills. I am sure they are very proud.”

The Longstanding Service Award had four recipients this year. Dave Sharp who holds directorships on many seafood boards and has been in the industry since 1969, Vince Sydall of Moana New Zealand’s oyster operations, Donna Wells of FinestKind, and Greg Bishop of Leigh Fisheries.

“All four of these people have made an outstanding contribution to the industry over many decades. Their expertise in their chosen fields has been invaluable in the growth of the New Zealand seafood industry and we all thank them for their service,” said Pankhurst.

Crab shells aid in sustainable packaging

Researchers at Georgia Institute of Technology have been trialling a new material derived from crab shell and tree fibres that have the potential to replace plastic that’s used to keep food fresh.

Cellulose, which comes from plants, is the most common biopolymer that occurs from nature; followed second by chitin - a primary component of arthropod exoskeletons and fungi.

The new creation combines the two by suspending chitin nano fibres and cellulose in water and then spraying them in multiple layers to form a film similar to traditional plastic packaging films. Once dried, the material is flexible but strong, transparent and compostable.

“The main benchmark we compare it to is PET, or polyethylene terephthalate packaging you see in vending machines and soft drink bottles,” said research professor Carson Meredith.

[The study](#) also found oxygen permeability reduced by up to 67 percent in some forms of PET, meaning food packed in the material would stay fresher for longer.

Compared to conventional plastic packaging, the new material has a crystalline structure that acts a gas barrier - making it more difficult for air to penetrate the film.

The research team had been looking at cellulose nanocrystal for several years as a way to improve food packaging and provide a renewable and compostable material that would be sustainable as populations grow.

According to a [2014 report](#) from the US Food and Agriculture Organisation, between 6 and 8 million tonnes of waste crab, prawns and lobster shells are thrown out annually throughout the world.

It’s hoped the chitin-rich by products that shellfish companies dispose of will be processed into this sustainable material to help reduce the industry’s environmental impact.

The next step in the material’s development will be producing it at a cost-effective and industrial level to entice the market to ditch traditional plastic.



Biodegradable plastic packaging derived from chitin and cellulose fibres.

Stephan Hand appointed as CMFA chairperson

The Coromandel Marine Farmers Association (CMFA) have announced that Stephan Hand will step in as their new Chairperson, in place of his predecessor Gilbert James.

As the current General Manager of Pare Hauraki Kaimoana, Stephan has had a significant role in the company's aquaculture investments and fishing in the Coromandel on behalf of Hauraki iwi.

He brings 35 years of experience in several Australian and New Zealand industries, including a strong background in financial and general management roles.

Stephan said he is looking forward to representing the industry and working with Government, the community, colleagues and business partners to achieve the next phase of industry growth.

Ocean Bounty - Talley's

Join host Graeme Sinclair on the final episode of Ocean Bounty. The team meet up with inshore fisherman Tony Roach who supplies Talley's through the west coast port of Greymouth.

Tune in this Sunday, 5pm on TV3. Catch up on previous episodes through [Three Now](#).



News

Aroma Aquaculture is to open a new mussel farm in the Marlborough sounds despite local's concerns that the new farm could affect the threatened king shag, *Stuff* reports. The application for the 10.5 hectare farm in the Kenepuru Sound was granted at the start of July. Marine ecologist, Robert Davidson said king shags' favourite foods are opalfish and witch flounder which are not typically found near the proposed site and no breeding colonies are nearby. The commissioners subsequently deemed the farm would pose minimal risk to the birds and granted the application. If a farm was at a feeding site or within 25 kilometres of breeding sites, Environment Court judges tended to take the "precautionary approach" encouraged by the RMA, Davidson said. Part of the problem is there's not a lot of knowledge about king shags, therefore there's no factual data on whether mussel farms would affect the prey of king shags or the species in general, Davidson said.

Two Canterbury real estate agents appeared in the Christchurch District Court this week after diving for crayfish in Akaroa Harbour's Pohatu Marine Reserve as part of an end-of-year office party, *Stuff* reports. Dougal Boyd and Benjamin Rhys Donaldson surfaced to find fisheries officers waiting. Both men pleaded guilty and the defence counsel asked for remand for a hearing on whether they should be discharged without convictions for their "genuine mistake". The defense said the pair did not pay attention to the signs at the jetty that marked where the reserve was. Judge Tom Gilbert did not enter convictions. Prosecutor Susan Newell told Gilbert "A large number of offenders have been diverted, but the offending only seems to be increasing. Deterrence is required." DOC have seized the men's diving gear temporarily and the hearing over a discharge without conviction will occur on November 23.

Concern is rising that tourists with selfie sticks are threatening the yellow-eyed penguin, *Stuff* reports. Department of Conservation said it's an increasing threat to nesting and moulting yellow-eyed penguins at Katiki Point, near Moeraki in north Otago. "Poor use of selfie sticks and people entering nesting areas is causing stress to nesting penguins. This may also lead to adults delaying returning to their nests when people are present. The presence of tourists can also affect chick survival rates and recruitment of new breeders," DOC said. Some visitors have been placing their selfie sticks through the fence on a track at Katiki Point in order to get a close photo of the penguin's nests. DOC technical advisor Bruce McKinlay said people see photos posted on the web of tourists posing with penguins and this encourages other people to do the same. As part of

Penguin Rescue's annual report, penguins exposed to unregulated tourism were found to have significantly lower breeding success and fledgling weights than penguins that were in an area visited infrequently.

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