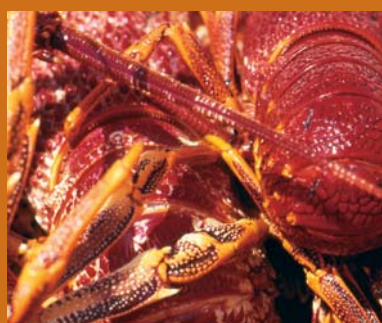




Tasmania's wild and aquaculture fisheries are located in the cool, crystal-clear waters adjacent to the Southern Ocean. From these beautiful blue, pristine waters, Tasmanians harvest premium quality seafood, which graces the tables of the world's best restaurants. The island state has a reputation for premium seafood, which is fresh, succulent and bursting with flavour.

# SEAFOOD



## Quality assurance and care

Tasmanian fishermen and marine farmers use sophisticated handling techniques, state of the art processing systems and stringent quality assurance programs. These systems ensure that Tasmanian seafood is handled with utmost care, maximising the unique flavours and texture of the product.

## Healthy choice

Tasmania's seafood is an excellent source of protein, and is rich in essential polyunsaturated fatty acids. Low in saturated fats, our products contribute to a healthy diet. Consumption of Tasmanian seafood is associated with a wide range of health benefits including the prevention and management of coronary heart disease, high blood pressure, diabetes and rheumatoid arthritis.

## Sustainability of fisheries

World-class sustainable management arrangements ensure the long term viability of all major fish species. Tasmania's relative isolation and strict quarantine controls ensure that Tasmania is relatively free of serious aquatic diseases.

## Seasonal availability

Tasmania's seafood industry has the capability to provide fresh products for the majority of the year. With the exception of wild southern rock lobster and wild scallops, fresh Tasmanian seafood can be provided throughout the entire year.



**ABALONE**

Tasmanian Abalone is harvested around the entire coastline under a quota management system. In addition to marine farms Tasmanian Abalone is mainly exported as live, canned and/or processed meat.



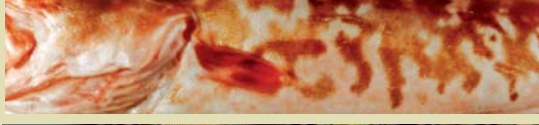
**BLUE EYE  
TREVALLA**

Blue Eye Trevalla is considered Tasmania's premium table fish. Hook caught fish ensures that the firm, moist and delicate flavour of individually handled fish are locked in to enjoy.



**TREVALLY/  
WAREHOU**

Trevally and Warehouse are good value, readily-available white table fish. A range of species including blue, spotted and silver is available as fillets or whole.



**PINK LING**

Pink Ling is caught in Tasmanian waters both inshore and offshore, pink ling has a mild delicate flavour with medium texture. Long, slender, cream fillets poached with creamy sauces are a popular choice on restaurant menus.



**STRIPEY  
TRUMPETER**

Highly esteemed as one of the best eating fishes in Australia, Stripey Trumpeter has firm, tasty and fatty flesh. This fish is in high demand as a premium table fish, appearing on many restaurant menus.



**TASMANIAN  
SCALLOPS**

Tasmanian Scallops are both wild harvest and farmed species. Tasmanian Scallops are plump and rich in flavour, their juicy flesh is creamy with orange or red roe. Rich in flavour and very popular when seasonally available.



**OCEAN  
TROUT**

Ocean Trout production volumes are increasing and the product can be supplied all year round. Ocean Trout is known for its vibrant orange colour, beautiful flavour and its versatility.



**SOUTHERN  
ROCK  
LOBSTER**

Vessels are utilised to harvest Southern Rock lobster from the entire coastline under a quota management system. The sweet, tasty, white flesh of Tasmania's Lobster is highly regarded by all consumers.



**ATLANTIC  
SALMON**

Atlantic Salmon is the king of table fish with a superb rich colour and is high in Omega-oils. Atlantic Salmon is available in a wide range of varieties such as fillets, cutlets, portions, whole and smoked products.



**PACIFIC  
OYSTERS**

Tasmania's Pacific Oysters are rich in protein, vitamins and minerals and low in fat, calories and cholesterol. The high meat content has extremely high nutritional value. Shellfish are farmed under the Tasmanian Shellfish Quality Assurance Program, ensuring the highest quality of product is consistently produced.



**BLUE  
MUSSELS**

Farmed under the Tasmanian Shellfish Quality Assurance Program around the State coastline. Tasmanian Blue and Green Mussels have a distinctive and enjoyable sea flavour. Tasmanian Blue Mussels are free from grit and their impurities, making them preferred by chefs and consumers alike.

Tasmanian fishers are always striving to expand the range of products that can be supplied. Tasmanian giant crabs are now much sought after by five-star hotels and restaurants; and the export of live fish (wrasse and banded morwong) are examples of new industry opportunities that have been developed. Tasmania has the world's first seahorse farm. The commercial farming of other species is being advanced through Tasmania's world class research and development programs.

**For further information, contact:**

**Department of Economic Development**

**Head office:** 22 Elizabeth Street.

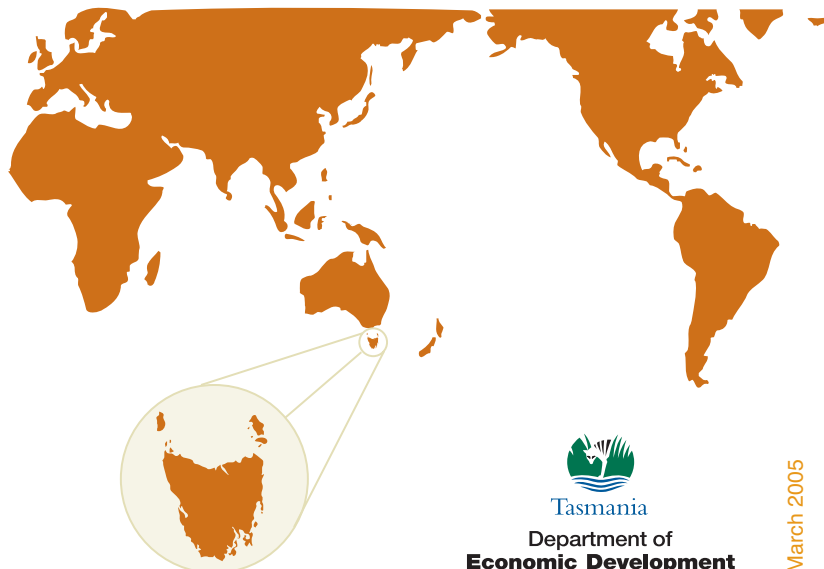
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**Tasmania**  
Department of  
**Economic Development**