

SEAFOOD EXPO NORTH AMERICA 2023

# Great Australian Seafood



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**EXPO DIRECTORY • BOOTH #3151**

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# Great Australian Seafood

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To find out more about  
Australia's Great Seafood  
producers and explore their  
operations scan the  
QR code below.





# Our Pledge

We are the Australian seafood industry, and we are committed to putting the best Australian seafood on your table now and for generations to come.

To ensure we do this in ways we are all proud of, we promise to:

**ACTIVELY** care for Australia's oceans and environment and work with others to do the same

**VALUE** our people, look after them and keep them safe

**RESPECT** the seafood we harvest and the wildlife we interact with

**BE TRANSPARENT** and accountable for our actions

**ENGAGE** with the community and listen to their concerns, and

**CONTINUALLY IMPROVE** our practices

**THIS IS OUR PLEDGE TO YOU.**

# Great Australian Seafood

**The Great Australian Seafood brand is lovingly managed by Seafood Industry Australia, the national peak-body representing the Australian seafood industry as a whole.**

With members from the wildcatch, aquaculture and post-harvest sectors, Seafood Industry Australia is the voice of Australian Seafood.

SIA provides consumers, Government and other stakeholders with confident and united representation. Our unity indicates that we love what we do, we stand by our products and that those products are the best in the world.

Our mission is to Promote, Protect and Develop the Australian seafood industry on the national and international level.

Connect with Seafood Industry Australia via LinkedIn via [www.linkedin.com/company/seafoodindustryaustralia](http://www.linkedin.com/company/seafoodindustryaustralia)

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# Austrade

## Looking to source premium seafood from Australia?

The Australian Trade and Investment Commission (Austrade) is Australia's leading trade and investment agency. With over 80 offices around the world, we are experts in connecting Australian businesses to the world and the world to Australian businesses. Thanks to its amazing marine life and a thriving fishing industry, Australia's fresh and sustainable seafood is in strong demand all over the world be it in Asia, the United States or Europe - from naturally tender octopus, to wagyu-like Patagonian Toothfish and unique Yellowtail Kingfish.

At Austrade we work with some of Australia's most innovative seafood companies with unique product offerings. Are you interested in sourcing premium seafood from some of our listed suppliers? Let us know, and our Austrade team will connect with you.

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# Discover Australia's Seafood Sector

Thanks to its amazing marine life and a thriving fishing industry, Australia's fresh and sustainable seafood is in strong demand all over the world, be it in North America, Europe or Asia. Australia has earned a worldwide reputation as a supplier of safe, high quality seafood, produced using environmentally sustainable practices in wild-catch fishing and aquaculture.

## MAJOR FISHERIES AND AQUACULTURE AREAS IN AUSTRALIA

Australia has the world's third largest fishing zone, with a coastline spanning approximately 60,000km, spread over a jurisdiction of 14 million square km. Australia's marine environment includes all the world's five ocean climate zones: equatorial, tropical, sub-tropical, temperate, subpolar and polar.

Australian waters contain over 3,000 known species of fish and at least an equal number of known crustaceans and molluscs. Only about 10 per cent of these are commercially fished.

Australian commercial fisheries are very diverse,

operating from estuaries and bays, across the continental shelf to oceanic waters and in some cases, on to the high seas. A wide range of species are caught including scallops, prawns, sea urchins and squid, coastal fish such as whiting and flathead, reef fish such as coral trout and oceanic Patagonian toothfish, tuna and billfish.

Fisheries production focuses on high-value export species such as rock lobsters, prawns, tuna, salmon and abalone. Australia is one of the world's leading producers of wild-caught abalone and rock lobster.







# AQUNA SUSTAINABLE MURRAY COD

Over five years ago, a collective of pioneering irrigators in the Riverina region established an aquaculture industry—from scratch—approximately 550 kilometres from the nearest ocean.

Now, our premium, sustainably-farmed Aquna Murray Cod is coveted as a fine-dining fish at top restaurants in Australia and in export markets around the world.

At Aquna, we grow high-quality Murray cod in open ponds (or dams) on the Murray-Darling Basin River system – the fish's native environment. With full traceability, we have a vertically-integrated approach for breeding, growing and supplying what is Australia's premium, native freshwater fish. We believe these ideal conditions contribute to making our Murray cod the best-tasting

on the market.

Aquna Murray Cod is for customers who love great-tasting, white-fleshed fish with a firm texture and natural clean, creamy flavour. We work with a variety of chefs who head up fine-dining restaurants in Australia and internationally, with a keen interest in high-quality, fresh, sustainable produce which they can prepare in creative ways to elevate the dining experience.

Aquna is also a favourite for enthusiastic home cooks, who prefer to buy high-quality, sustainable seafood. As conscious consumers who prioritise ethical eating, they know they can rely on Aquna to deliver quality every time.



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**AQUNA**  
 Sustainable Murray Cod





# AUSTRALIAN LONGLINE

The Patagonian Toothfish and Antarctic Toothfish, also known as Chilean Sea Bass, are one of the world's most prized fish, found throughout Antarctic and sub-Antarctic waters.

Based in Hobart, Tasmania, Australian Longline Fishing Pty Ltd is proud to be the sole Australian operator fishing for both Patagonian and Antarctic Toothfish in four fisheries. Our two longline vessels (Antarctic Aurora and Antarctic Discovery) work to the sustainability standards set by Commission for the Conservation of Antarctic Marine Living Resources (CCAMLR) and the Australian Fisheries Management Authority (AFMA) that are monitored by the Marine Stewardship Council to help protect the fisheries and assure their future. Furthermore they are the first vessels in the world awarded the Responsible

Fishing Vessel Standard (RFVS) certificates by Global Seafood Assurances. The RFVS is a fishing vessel-based program certifying high standards of vessel management and safety systems including crew rights, safety and well-being.

The toothfish is processed on board our modern factory longline vessels into headed, gutted, and tailed trunks, size and quality graded then quickly blast frozen to  $-30^{\circ}\text{C}$  prior to packing into cartons and bags. Toothfish by-products such as Collars and Cheeks are also processed and packed onboard.



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# CLEAN SEAS SEAFOOD

Clean Seas is the global leader in full cycle breeding, production and sale of Yellowtail Kingfish and is renowned world-wide for exceptionally high quality fish. We are recognised for innovation and a high degree of expertise in the farming of Yellowtail Kingfish. We are the largest producer of aquaculture Yellowtail Kingfish outside of Japan.

Our Hatchery and Farms are located on South Australia's Spencer Gulf. The Antarctic currents flow up into the Spencer Gulf creating one of the purest, cleanest bodies of water in Australia. This unique location allows Clean Seas to produce our mighty Spencer Gulf Kingfish.

Our diverse customer base has long appreciated the consistent high quality of our fish and our reliability in supplying our fresh and frozen range to many of the best restaurants all over the world, 52 weeks of the year.

We are proud of our sustainability practices & are certified by the world's leading sustainability body for aquaculture – Aquaculture Stewardship Council, as well as being Friend of the Sea certified.



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**SPENCER GULF  
KINGFISH**  
FROM SOUTH AUSTRALIA





# FERGUSON AUSTRALIA

The Ferguson family have been involved in the fishing industry on the beautiful South Australian coastline since the 1960s. Today, Ferguson Australia Group operates fishing vessels and three export facilities in South Australia.

They are passionate about supporting local fishermen and supplying sustainable Australian seafood, both locally and to the world. Their product range is based on the premium Southern

Rock Lobster and has expanded to include Ocean Jacket, Southern Bluefin Tuna, Bight Redfish, Flathead, Latchet, Yellowtail Kingfish and Lobster Oil. Ferguson Australia is 100% owned by the Ferguson family.

Ferguson Australia Group exports to wholesale, foodservice and retail markets around the world.



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ESTD • 1969



# FREMANTLE OCTOPUS

Fremantle Octopus is Australia's leading fully integrated Octopus fishing, processing, distribution, and export company. Fremantle Octopus controls 42% of all the fishing licence units in the Western Australian Octopus Fishery.

Everything that we catch is collected by our own vehicles and processed 100% natural with no additives by our trained staff at our purpose-built facility in Western Australia. We operate 356 days of the year which has great benefits for customers looking for a guaranteed supply chain.

The Western Australian Octopus fishery became MSC certified in 2019. Department of Fisheries in Western Australia reported that our fishery in WA has a sustainable catch growth capacity of 5-10

times current activity.

Fremantle Octopus is a unique product as the species, we catch, and process is only found and commercially fished in Western Australia. Western Rock Octopus is regarded as the best in the world because of the quality and colour of its flesh when cooked. The succulent flavour and texture of this octopus has to do with its diet of abalone, rock lobster, crabs, prawns and scallops.



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# GERALDTON FISHERMEN'S CO-OP

Western Rock Lobster fishery (*Panulirus Cygnus*) is Australia's most valuable single-species wild caught fishery. Considered the pinnacle of seafood globally, Western Rock Lobster is chosen for fine dining and celebrations around the world.

As the world's first fishery to be certified as sustainable by MSC over 20 years ago, Western Rock Lobster continues to be considered a world leader in sustainable fishing practices.

Formed in 1950, Geraldton Fishermen's Co-operative Ltd (GFC) has grown to be the world largest exporter of Australian rock lobster and sets the benchmark for sustainable, quality seafood exporters worldwide. GFC's fishing family members controls

approximately 70% market share of Western Australian rock lobster commercial catch and enjoys a renowned reputation for premium Australian lobster under the 'Brolos' brand.

Unique in its scale, GFC is a world leading co-operative, delivering a truly boat to plate supply chain by connecting customers directly to our fishers 365 days a year.



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**GERALDTON  
FISHERMEN'S  
CO-OPERATIVE**

Rock Lobster Exporters



# HUON AQUACULTURE

Huon Salmon are raised in the cool clean waters of Tasmania at the edge of the wild Southern Ocean, where the untouched, pristine, oxygen-rich waters are an ideal environment for raising Atlantic salmon that are healthy and delicious, offering a full flavoured experience and superior product. The welfare of our fish is just as important as their pristine environment. It is here – where over the last 35 years, Huon Aquaculture has created an unrivalled reputation on the world stage for producing the finest quality Atlantic salmon.

Huon have been pioneers in raising salmon, continually innovating to improve the quality of life for our salmon. A lot has changed over 35 years but our focus on fish welfare has always been a priority. We are the only salmon producer with Australian RSPCA

certification.

As Australia's most comprehensive, vertically integrated salmon producer, Huon operations encompass all elements of the production chain and lifecycle of its fish. This includes freshwater hatcheries, marine farms, processing, and the sales and marketing of a wide variety of fresh and smoked products.

We sell salmon across the globe, supplying the most discerning customers with the freshest premium product. After all, the fresher the salmon, the better it tastes. That's why not all salmon is Huon Salmon.



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# KANSOM AUSTRALIA

Kansom Australia is a collaboration of minds determined to achieve the best possible dining experience. We pioneer for excellence and innovation, presenting to you only the highest quality luxury seafoods.

We are located on the edge of the Great Southern Ocean. This gives us access to one of the last remaining healthy, wild resources of abalone. Abalone is not only a delicacy with the highest prestige throughout Asia, but also with Australian Aborigines who for thousands of years have enjoyed this shellfish. Our purpose is to bring rare items such as abalone, which is rich in tradition, culture and health into the 21st Century by giving you the consumer the opportunity to share in the experience of this delicacy. For

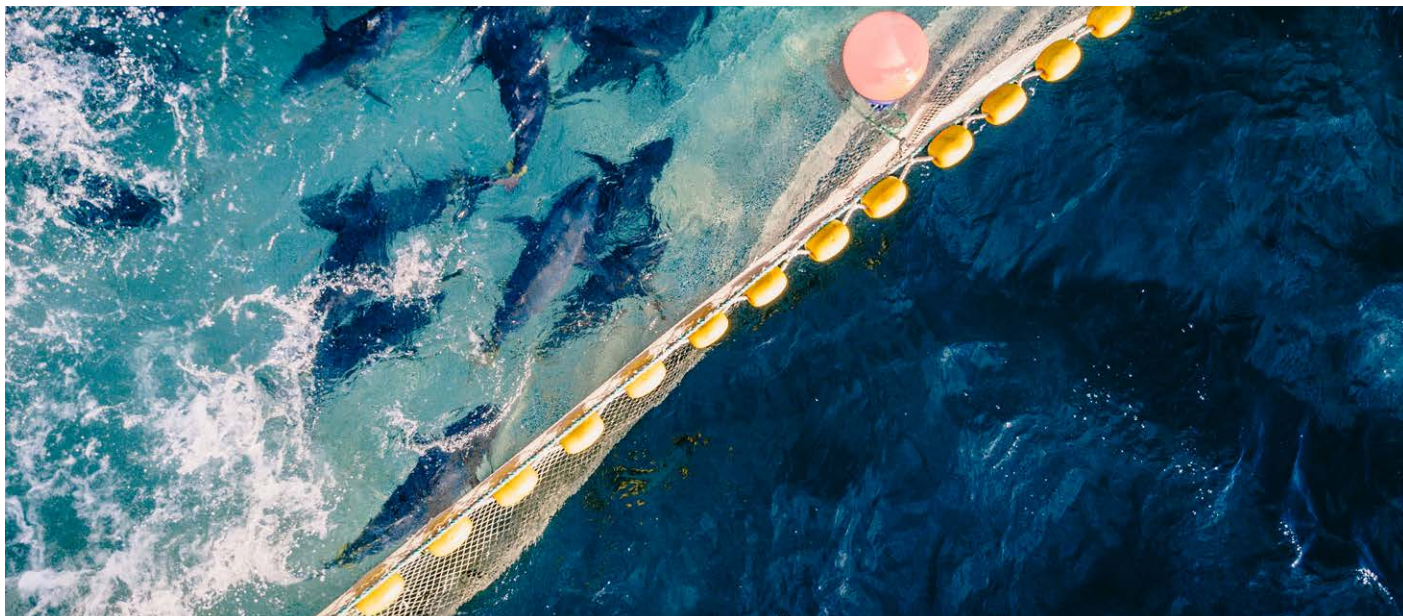
Kansom, it is important that you have the genuine experience with minimal processing aids or chemicals – pure is the best.

Established in 1985, we are driven by innovation and passion. We choose to define the abalone industry rather than be defined by blending science and technology to produce unique and premium abalone products. Our products are prepared ready to eat, enabling them to be convenient, natural and above all else delicious. Kansom has a long since established reputation as “The Innovator”, with the world’s first commercial “real” Abalone Sauce as one of our many successfully global innovations.



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# KIN GROUP

KIN is an ultra-premium, liquid nitrogen Super Frozen Southern Bluefin Tuna brand, hailing from the seafood capital of Australia, Port Lincoln.

The brand combines the widely recognised and progressive methods of three world-renowned Port Lincoln fisheries with new ways of thinking. They are one of the most sustainable tuna farming industries globally, with their processes recognised by science and industry.

KIN's product range includes beautiful, uniformly cut saku blocks of tuna. Total velvety perfection. You can choose Otoro (from

the tuna's belly - this 'Wagyu of the sea' is sweet and rich), Akami (the leanest part of the tuna - fresh and sweet), and Chutoro (a combination - sweet, buttery and meaty).

The beauty of saku blocks is their 100% yield and the preparation's simplicity. Store the blocks of sashimi grade Super Frozen Southern Bluefin Tuna in the freezer, ready to pull out, defrost and slice into sashimi.



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**KIN** Perfectly Wild.





# MAINSTREAM AQUACULTURE

Mainstream Aquaculture – the producers of Infinity Blue Barramundi – have the goal to feed the world with nutritious, delicious white fish. With over 20 years of fish husbandry experience in Australia, Infinity Blue entered the USA market through the acquisition of a farm in Arizona.

Infinity Blue Desert Springs Barramundi is grown in pristine spring waters pulled from an ancient aquifer. Our Barramundi is a delicious fish with firm, white succulent flesh; the result of passionately combining all-natural ingredients, gentle fish handling practices and a deep understanding of Barramundi.

Our fish are proudly grown in Arizona using premium feed and truly sustainable farming techniques. The convenient Desert

Springs farm location allows our fish to be harvested, chilled and delivered to our customers within 24 hours, all through an extremely short supply chain with low food miles. Free of antibiotics, hormones, colourants and whitening agents, Desert Springs Barramundi are high in omega-3s and low in fat.

MainStream Aquaculture is the largest supplier of Barramundi fingerlings in the world and proudly distributes high quality fingerlings to Barramundi producers in 28 countries across 5 continents. MainStream operates an advanced selective breeding program and remains focused on continued stock improvement



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DESERT SPRINGS  
BARRAMUNDI



# RARE FOODS AUSTRALIA

Rare Foods Australia (ASX: "RFA"): Based in Western Australia, our business is one of a kind, founded as Ocean Grown Abalone to develop new and exciting methodologies, we balance sustainable business needs with the protection of nature to create the highest quality products possible.

In November 2021, we rebranded to Rare Foods Australia to prepare our future business for growth. In June 2022 we received MSC accreditation for our Wild-caught Greenlip Abalone operation (we currently harvest 25% of the global Wild-caught catch). We also harvest and sell other species of Abalone (including Roei plus Brownlip). Plus in recent months we launched a Retail outlet next to our operation centre, where we showcase

our innovations to Tour groups plus the general public.

We also recently started selling Ocean Cellared wines, where we place crates filled with bottles of wine underwater for up to a year to create a truly unique wine offering.

Our purpose is to fuse together outstanding techniques to deliver the most premium range of products to customers around the world. Where the lands meet the oceans, we will continue to discover rare food opportunities and uniquely foster a connection with nature to enable continuity and consistency of supply.



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**RARE FOODS**  
 AUSTRALIA





# SALCO - SOUTH AUSTRALIAN LOBSTER COMPANY

South Australian Lobster Company (SALCo) is dedicated to the sustainable fishing and live export of wild-caught Southern Rock Lobsters, *Jasus edwardsii*.

Established in South Australia in 2010 as a partnership between local fishermen and New Zealand's Fiordland Lobster Company, SALCo is now the largest exporter of live Southern Rock Lobsters from Australia.

Our brand, Wild Legend, celebrates the wild caught origins and famous status of this prized lobster, found throughout the pristine marine eco-system spanning South Australia, Victoria, Tasmania and New Zealand.

SALCo is committed to the conservation and sustainable fishing of the local underwater environments where these bright red and orange lobsters slowly grow. And we remain true to our focus, delivering the finest live lobster to discerning world markets.



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## WILD LEGEND

THE WORLD'S FINEST LOBSTER





# SEA HARVEST

Sea Harvest is a vertically integrated fishing company in Australia, based in Western Australia (WA).

Catching our range from our 22 owned vessels, with a focus on wild caught sustainable, high-quality product.

We have an FDA approved fishery in Exmouth, WA which we own in its entirety, catching up to 1000 tons per year.

Famous for its coral reefs, seagrass beds, natural wild beauty and renowned for the rich dark coloured prawns that execute a vibrant orange after cooking.



Home to Western Brown Tiger Prawns, Western King Prawns and Endeavour Prawns.

We also manage six vessels from the Spencer Gulf Fishery in South Australia also approved by the FDA.

Home to Western King Prawns

All our product is frozen at sea in 5kg cartons, export ready, FAO zone 57, season from April to November, and MSC certified sustainable.

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# TRUE SOUTH SEAFOOD

High in nutrients, urchin roe or 'uni' has many health benefits and is enjoyed by countless cultures all around the globe. Eaten fresh, its uniquely delicate texture is sweet with an umami kick. It is often incorporated into pasta or rice dishes and famously, eaten with sushi or sashimi.

True South Seafood worked closely with experts from Japan, who trained our specialist staff to international standards to select, process and pack only the very best product for export to over a

dozen different countries.

We specialise in both the long-spine and short-spine sea urchins ensuring we have fresh products available almost year-round.



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# YUMBAH AQUACULTURE

Australia's largest and most awarded abalone producer, Yumbah Aquaculture proudly cultures Australia's finest quality Greenlip and Tiger abalone using the highest possible standards of craftsmanship and care.

From deep arctic canyons, the Great Southern Ocean and Tasman Sea bring nutrient abundant currents to the shores of Australia, and since 1999, Yumbah has been culturing the world's most prized abalone in these unique, life-giving waters.

With 4 fully integrated farms along Australia's pristine coastline,

Yumbah's team of experts combine passion and dedication with world leading processing techniques to consistently, reliably and sustainably culture Australia's finest abalone.



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**yumbah**  
AQUACULTURE



## This image shows a blank sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.



[greataustralianseafood.com](http://greataustralianseafood.com)

[#GreatAustralianSeafood](#)

