Tasmanian ABALONE Council

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MEDIA RELEASE

Tasmanian Wild Abalone Fishery achieves global sustainability Standard

The Tasmanian Wild Abalone Industry has been awarded certification at the highest globally recognised standard by the ***Marine Stewardship Council*** (MSC), for environmental sustainability.

Tasmanian Abalone Council **President Dean Lisson,** is thrilled with the international recognition the industry has achieved and looks forward to continuing acceptance and acknowledgement of our sustainable harvest practices.

This is tremendous news for our industry and for all who work within it. Sustainability is everything. "Without it, we don't survive", Mr Lisson said.

The Marine Stewardship Council is an international non-profit organisation that sets the standard for wild capture fisheries and runs an independent, third-party certification scheme utilising science-based evidence.

Dr Sabine Daume, lead auditor and Managing Director of bio.inspecta Pty Ltd, the Australia based conformity assessment body (CAB) that conducted the third party assessment of the fishery, said:

> *"On behalf of the whole team at bio.inspecta, we are very pleased that the fishery has demonstrated great stewardship and is committed to meeting the conditions of certification that were set during this rigorous process.*
> *"We are proud to support the industry and thank the scientists and managers in Tasmania for their contribution throughout the process.*
> *This is the first MSC certification in Tasmania and is now the only MSC certified wild caught abalone fishery in the world"*, Dr Daume said

This was backed in by the Marine Stewardship Council. From spokesperson **Anne Gabriel**:

> *"This is a proud moment for Tasmania and for Australia. The Tasmanian wild abalone industry has backed its commitment to sustainability with action, opening its practices to rigorous, independent verification and earning recognition alongside some of the world's most sustainable fisheries.*
>
> *Behind this achievement is a culture of leadership and stewardship that treats sustainability as fundamental to the industry's future. Global standards come to life through fisheries willing to put them into practice. Tasmania's abalone industry has done exactly that, and deserves to be celebrated."*

The annual Tasmanian harvest of wild blacklip and greenlip abalone is presently 732 tonnes, and is managed under strict regulatory controls.

Marine Stewardship Council MSC

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“The industry can now look forward with confidence that its sustainable approach has been recognised at the highest level on the international stage”, President **Dean Lisson** said.

“Most of our product is exported, with international markets increasingly preferring seafood which has attained independent third-party certification. For Tasmanian wild caught abalone, MSC Certification is a powerful strategic marketing asset.”

“In practical terms many large retailers, global hotel chains, multinational brands and food-service companies use MSC as their primary or sole benchmark for purchasing and procurement of sustainable wild-caught seafood.” Mr Lisson said.

“We currently export around 90% of our abalone to China and compete with local and imported abalone of mixed and often unclear origins and quality standards.”

Mr Lisson said “MSC Certification will provide Tasmanian wild caught abalone with a clear, third-party-verified point of difference:

“Wild, from a certified sustainable fishery, audited to international standards.”

Its value as a certification scheme will steadily increase over time as China tightens its food-safety and food-quality expectations.”

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