

SEAFOOD

NEW ZEALAND

**The astounding
success of Seafood
Innovations Ltd**

**Takitimu
Seafoods sets a
new course**

OUR PROMISE

This is our promise to every New Zealander.

A promise about one of our most valued and treasured resources.

We are the men and women of the New Zealand seafood industry and we want you to be proud of each and every one of us.

We promise to be guardians of our oceans and to continue finding new ways to lead the world with sustainable practices – right now and for decades to come.

We may not always get it right, but we're committed to always exploring ways to do things better.

We have nothing to hide and much to be proud of.

So come with us and share our stories at seafood.co.nz.

OUR PROMISE IN PRACTICE

OUR CODE OF CONDUCT

We do not condone illegal behaviour.

We will always aim to do the right thing. The law surrounding fishing is both technical and complex and, at times, some people may make mistakes. When the law is breached, we will accept the consequences and make changes where needed.

We will work with Government and other interested parties to develop and implement principled and practical policies to ensure the use of fisheries resources is sustainable.

If we don't fish sustainably our industry has no future; it's the cornerstone of our business. We must ensure the economic gains we derive do not come at the cost of long-term sustainability. Working constructively with Government is vital to strike the best balance between current resource use and future opportunities for all New Zealanders. Striking this balance requires application of sound principles to develop evidence-based policy that uses robust information.

We will continue to actively minimise our impacts on the marine environment and encourage others to act similarly.

It is important to us we look after our marine environment. All New Zealanders derive benefits from our natural resources today, but we are also guardians for future generations. This responsibility requires that we take care when we harvest; that we are conscious of our impacts, and that we work hard to reduce them. All food production has an impact on the environment, but we will strive to get ours as close to zero impact as we can.

We will continue to invest in science and innovation to enhance fisheries' resources and add value.

Our fisheries are a treasured resource and, like all other countries, New Zealand uses these natural resources for food, recreation and commerce. We commit to harvest the commercial component of these resources responsibly. We commit to investments that add value to the resources we harvest to deliver optimum value to New Zealand.

We look after our people and treat them fairly.

We value our people. Whether they are working on land or on vessels at sea, we will work hard to keep them safe and to create an environment that fosters their passion for the seafood industry.

We will be accountable for delivering on Our Promise and will support increased transparency.

We will report annually on the progress we are making. We understand that much of what we do is over the horizon and out of sight, and we welcome the public becoming better acquainted with how we operate. Increased transparency is part of building that understanding and trust, but it must be affordable, practical and respect the privacy and dignity of our people.

We give our word

Features

- 10 Inshore fishermen an endangered species
- 14 Takitimu Seafoods sets a new course
- 18 **Cover Feature:** The astounding success of Seafood Innovations Ltd



Regulars

- 05 **Opinion:** New chief executive Jeremy Helson delivers his industry vision
- 08 **News:** Coping with Covid
- 31 **Obituary:** Lynn Atwell Ryan
- 37 **From the President:** Doug Saunders-Loder offers thanks to the Prime Minister and some advice
- 42 **Event:** A tale rich in Nelson fishing history



Science/Innovation

- 27 Plant & Food debunk fish oil myths



Recipe

- 44 Jerk-spiced market fish with coconut rice and mango-coriander salsa



EDITORIALS

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In this issue

ISSUE #262: The Covid-19 impact and its aftermath dominate this issue, which returns to print with the lifting of Government-imposed restrictions. The seafood sector is proving resilient and while challenges abound, new opportunities and business models are opening up.

Newly appointed Seafood NZ chief executive Dr Jeremy Helson outlines his approach and offers some timely advice, as does Federation of Commercial Fishermen president Doug Saunders-Loder. It is the primary sector, including the \$2 billion seafood export industry, that will lead this country out of its economic abyss. That means applauding and encouraging the food sector and pushing back against the zealots and saboteurs who would put small, independent fishers like Taranaki's Rob Ansley out of business. Those fishers are the endangered species, more so than the dolphins they are falsely accused of catching.

Our cover story by Lesley Hamilton charts the extraordinary success of the Seafood Innovations research partnership and moves to capitalise on its contribution and expertise.

The Ngati Kahungunu iwi is also breaking new ground with its takeover of the troubled Hawke's Bay Seafoods, led by former All Blacks captain Taine Randell.

We introduce two new columns – best fish'n'chips, celebrating the country's number one takeaway, and the view from Fisheries New Zealand. The latter is highly complimentary of the seafood sector's handling of the lockdown restrictions.

Lynn Ryan, a colourful stalwart of the Bluff oyster fishery, is farewellled in an obituary on page 31.

Emily Pope reports on a new testing technique that confirms the quality of Omega 3 content in fish oils; Cathy Webb updates on seafood standards and trade prospects and we review recent news stories – all this and more in the vibrant voice of the seafood sector.

Tim Pankhurst
Editor

New chief executive Jeremy Helson delivers his industry vision

Dr Jeremy Helson



Fishing attracts a huge range of diverse opinions that are often expressed through a commentary that's simplistic and delivered at high volume. When considering why, I inevitably return to the same answers.

In such an environment it's easy to forget we are in the food business and that there is not much more fundamental to human survival than food. In the modern world we are faced with an enormous range of options—but there is no perfect food. It must all be caught, raised, and grown before it lands on our plates. What is clear is that the food we produce must be sustainable and produced with minimal environmental impact. Minimal doesn't mean none. It means reduced to the extent practicable while still allowing for profitable and productive enterprise.

In a post-Covid New Zealand, producing good food for the world should be a key national focus. It's what we do well and it's what will provide the vital economic boost we need to recover. Fisheries and aquaculture have an important role to play,

as when they are well managed, they are among the most sustainable and healthy ways to feed a growing population. That is particularly so in New Zealand where our fisheries management system is regarded as among the best in the world, and some of our key stocks are independently certified to the highest global standards. Further, the potential for aquaculture is phenomenal and it could become one of our largest export industries. So, what's the problem?

Partly, it is that we have never explicitly decided that what New Zealand wants is a better, more productive and more profitable seafood industry. Is the post-Covid environment the stimulus we need to explicitly commit to that? Clearly, the answer is yes, and Seafood New Zealand has been working closely with government to deliver on that potential.

While I don't pretend to have all the answers, I do consider there are a few key ingredients that need to be in the mix.

1. Build on what works. While the Quota Management System (QMS) may have some wrinkles, it works. One fundamental reason for that success is the strength of the rights it offers to quota owners. It provides certainty that quota owners can fish today, and tomorrow. It provides an incentive to invest, and an incentive to ensure the fishery is sustainable.

Some criticise the QMS for not providing protection for the wider marine environment, but that is to conflate the QMS with the Fisheries Act. The latter has very significant environmental protections and with better application of some tools, like targeted cost recovery and co-investment initiatives, we could provide greater incentives still for environmental performance. Such arguments also ignore the fact that the great majority of those in the industry simply want to fish with a lighter

environmental footprint and are investing in just that. What's important is that denying the rights inherent in the QMS while demanding stronger environmental performance is no recipe for success.

2. Respect the Settlement. The Fisheries Settlement was not just a landmark agreement for fisheries but is among the most significant manifestations of the Treaty of Waitangi in action. Rights guaranteed under Article II weren't seriously given effect to until the late 1980s. Because of the explicit link to Article II, and the nature of the Deed between the Crown and Maori, the Fisheries Settlement has a Constitutional element that must always feature prominently in fisheries management decisions. We forget that context to our collective peril.

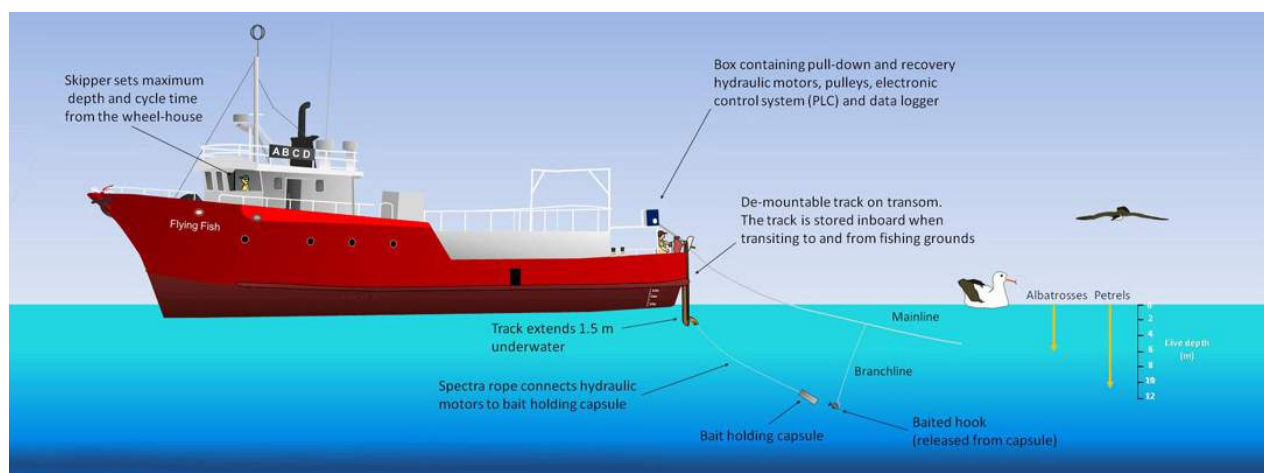
3. Aquaculture. With the massive increase in government debt after Covid-19, New Zealand has some very serious decisions to make about our economic future. There are very few opportunities to provide a significant financial injection into the New Zealand economy; aquaculture must be one. We have the fourth largest EEZ in the World, and with some 15,000 kilometres of coastline, New Zealand is rich in oceanic terms. Yet we use a minute portion of that area for aquaculture. This surely is an area where carefully planned development could occur, and the economic and social benefits are immense.

4. Invest in real solutions, not easy ones. Some of you will know that I'm fond of a quote by H.L. Mencken: *"For every complex problem there's a solution that's simple,*

clear and wrong." Too many times I have seen proposed solutions that are not solutions at all. The solution to seabird or dolphin bycatch is not to ban fishing, but to continue fishing while not catching them. An example is the work that industry has commenced in partnership with DOC and MPI around trialling a mechanical bait-setter that deploys hooks 10 metres underwater and away from scavenging birds. We need to think about how we can have better environmental performance and better economic performance, not one or the other. While this is harder, it's ultimately much better.

5. Don't work in isolation. While it may sound trite, we usually achieve better results when working with others. The seafood industry has formed productive relationships and is working with a range of other organisations, including WWF New Zealand, The Nature Conservancy and LegaSea. While we won't always see eye to eye, if we're clear on what we want there's at least potential for collaboration. While the commercial industry has rights, so do recreational and customary fishers, and we all have commensurate responsibilities. There is no free lunch. We should work with those who are willing to accept responsibility to contribute positively, less so with those who demand change and offer nothing more.

Decision makers often feel pressure to respond to various interest groups or to perceived political imperatives. That's reality. But when it comes to making difficult decisions, a reliance on a few fundamental principles often proves to be the lighthouse on the rock.



The underwater bait-setter is an innovative seabird bycatch solution being trialled by industry in partnership with DOC and MPI.



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Coping with Covid

Tim Pankhurst



In 1592 London's theatres were closed by the plague and Shakespeare turned to poetry instead of plays.

The contagion faced by the Elizabethans had a mortality rate of up to 50 percent.

New Zealand has got off lightly in the current Covid-19 pandemic but a winter of discontent lies ahead.

While the seafood sector appears to have weathered the Covid crisis as well as any, there are many unknowns about the ongoing virus's impact.

What is certain is that many businesses will fail, unemployment will rise and the economy will be under severe stress.

Trading patterns will continue to be disrupted, supply chains are broken, demand and returns will fluctuate, air freight space will be at a premium. That makes for an extremely challenging operating environment.

Even so, after some initial confusion and understandable fears about keeping staff and their families safe, the sector quickly stepped up once it was confirmed as an essential industry.

Strict protocols around distancing and contact and hygiene were promptly put in place.

The ambiguous, chaotic, fast moving environment triggered significant behaviour changes.

Decision-making needed to be faster, communications clearer, leadership more visible.

Staff became more involved and morale rose as a result.

Social connectivity became a priority with so many isolated at home.

Who needs Skype or travelling to meetings when Zoom is so accessible?

Domestic sales shifted online as supermarkets remained the only direct outlet for shoppers and New Zealand's favourite takeaway, fish'n'chips, was off the menu.

In Sanford's case, operations got back to production levels that were unexpected in the demanding circumstances.

Many of the Stewart Island team stayed put during the lockdown, separated from their families. Those on the mainland lent a helping hand to the Bluff team, including spooning fish, driving forklifts, loading the gill cutter with fish and helping out the logistics team – a far cry from their normal duties on the island.

Sales and marketing worked tirelessly to serve existing customers, secure new ones and develop new product mixes and formats to meet changing demands.

Online sales through Sanford & Sons at the Auckland Fish Market grew at a phenomenal rate.

That was the case for a number of seafood retailers throughout the country, some of which struggled to meet demand.

Takitimu Seafoods in Hawke's Bay dealt with a dramatic shift in business, from wholesale and export to online retail and home delivery.

That meant retraining staff to process fish differently, including finer fillet cuts and sashimi style.

In the deep south the Foveaux Strait oyster fishery lost five weeks after the season opened in March but the prospects are good.

The initial target of 7.5 million oysters, conservatively set at half the Total Allowable Commercial Catch of 15 million, is likely to be met by season's end in August.

"The fishery is looking really good," according to Barnes Oysters general manager Graeme Wright.

"If recruitment carries on like we're seeing and in the absence of any further disease, the future looks very bright."

Live rock lobster sales to China, the largest and most lucrative market, also resumed during lockdown, albeit in small volumes but at prices similar to last year.

The determination to maintain seafood supplies despite the difficulties has seen a shift in public sentiment.

A too often negative narrative around fishing has been replaced by a feeling the sector is more valued than previously.

Numerous companies have aided that by generous contributions to the community.

King Salmon donated its prized product to 500 health workers at the top of the south; Talley's gave nearly six tonnes of frozen goods to community-based food programmes; Moana supplied 8000 meals through the Salvation Army from its Palmerston North factory; Sanford and Sealord provided fish for hungry hoiho in Otago; Moana teamed with LegaSea in west and south Auckland to supply fish to low income families.

The Aussies got creative too. The Sydney Seafood Market's cooking school delivered swimmer crabs and its chilli recipe and ingredients at a bargain rate in the inner city.

The only jarring note amongst a sea of goodwill was delivered by Forest & Bird with a tone-deaf claim that fishermen would use the Covid scare to plunder the oceans without observer oversight.

Radio NZ, true to form, ran the F & B line without seeking industry comment but the rest of the media treated the scaremongering with the disdain it deserved and it soon sank.

Hospitality, accommodation, air travel, retail, media and export manufacturing are the most damaged sectors in a ravaged worldwide economy and will struggle to recover.

In this country it is the primary sector that will be the key to restoring the fortunes of a small trading nation at the bottom of the world.

On the plus side, we are not going to run out of fish.

We have a sustainable, well managed wild fishery and an expanding aquaculture sector and demand for healthy, fresh seafood remains strong.

New Zealand Trade and Enterprise chief executive Peter Chrisp is upbeat.

"We can come out of this with a much stronger halo effect around the country that allows us to capture premiums on our long-term evolution from volume to value," he says.

"Our reputation for having managed the pandemic well will have added to our global reputation.

"The food and beverage opportunity is at the sharp end of that. The world is hunting for health, hunting for countries that care for their people and care for the environment."

New Zealand Seafood is well positioned to capitalise on that.



Moana New Zealand's Palmerston North factory has been producing ready-to-eat meals for people in need throughout the Covid-19 pandemic. Image; Moana New Zealand.

Inshore fishermen an endangered species



Rob Ansley at the wheel of his vessel Layla. He's never even seen a Maui or Hector's dolphin, let alone caught one.

Independent inshore fishermen like Taranaki's Rob Ansley are far more endangered than the dolphins they are falsely accused of catching, TIM PANKHURST reports.

The eco-warriors sitting in their cosy city offices, far removed from reality, blithely tell fishermen forced out of set netting and trawling to use other fishing methods such as long lining.

For Taranaki fisherman Rob Ansley, that means no more blue warehou and enormous financial pressure.

"You can't catch warehou longlining," he says. "I have run millions of hooks and only ever caught two blue warehou."

When the Maui dolphin commercial fishing restrictions along the North Island west coast were first imposed in 2012 and Ansley was forced out of inshore set netting, his catch of 60-70 tonnes of warehou, plus smaller amounts of rig and trevally, fell to a total of just six tonnes.

"I lost half a million dollars of turnover in those three species."

It got worse when then Conservation Minister Nick Smith, supported by then Fisheries Minister Nathan Guy, reacted to an unconfirmed report of a Maui dolphin capture and extended the commercial fishing ban to 6000 square kilometres, including prime fishing grounds.

"That took out the remainder of my warehou fishing," Ansley said.

"If this was a dairy farm, they'd never have gotten away with it."

**"I've never seen a Maui or a Hector dolphin. Never. They don't live here."
– Rob Ansley**

Even more draconian restrictions are now being considered by a green-tinged government spooked by the activist Sea Shepherd movement urging the US Government to ban New Zealand seafood exports on the spurious grounds commercial fishing is killing endangered dolphins.

That is despite the dolphin threat management plan conceding the threat to the Maui dolphin from commercial fishing is infinitesimal.

Cats carrying the disease toxoplasmosis in their faeces, which washes into waterways, represent a far more potent threat but no one knows quite what to do about that.

"We get a bum rap," Ansley says. "I honestly thought we'd get our fishing grounds back. Originally it was up to three years and then review. Then it went to five years, then indefinitely. How long does this have to go?"

Multiple protection measures have been put in place, including observers and more recently cameras. Sanford and Moana are also working with the World Wildlife Fund in an innovative use of drones to survey large areas of sea and warn of any dolphin sightings where fishing can then be avoided.

"It costs \$1100 a day to have an observer on the boat," Ansley says. "That is \$2 million spent on this vessel over the years. Instead of torturing me for those eight years, making me feel like a criminal, they could have paid me out."

Annual Catch Entitlement under the Quota Management System gives some surety around income but the fish still have to be caught and bills paid.

"Some weeks I'm just trying to catch enough fish so I can pay the crew a decent wage. If I have a bad week I can survive. If the crew have a bad week, Dave's not going to get his rent money."

Dave Cameron, the deck boss, is paid 10 percent of the catch. No fish, no money.

Crewmen Kelly Mattock and Alex Taylor are each on eight percent.

They seem happy with their modest lot and appreciate that the skipper does not subtract running costs – fuel, ice, bait, food – from their share, as some do.

Cameron, 26, has been with Ansley for a couple of years. He left school at 14. "I got an exemption."

Tall and lean, an unlit rollie plastered to his lip, he

goes about his work with practised ease. There is little talk and the odd burst of laughter. The trio live and work together – the two crew flat with him in his four-bedroomed house.

The best part for him is being back on land every day, no extended trips, while the downside is the uncertainty of regular income.

Mattock, 45, reckons he has crewed off and on for Ansley for six or seven years.

He rates him a good boss and like his deck boss Cameron enjoys being home every night.

"There is nothing bad about my job," he says. "I find it quite relaxing. I enjoy being on the ocean. I've got one of the best offices in the world."

And living in Taranaki, "you can snowboard and go for a surf in the same day".

He says getting up early is no problem.

The skipper might disagree. When we arrive at the factory in the darkness before dawn, Ansley grumbles the crew should have unlocked and be ready to go.

He is on the phone chasing them up when they arrive.

Another figure emerges out of the dark, pulling up on a bicycle.

"Where's your helmet?", the crew chip him.

"Don't need one," he responds.

This is Garry Hill, a bewhiskered old seadog who acts as Ansley's mentor, counsellor and volunteer helper.

"Once the sea's in your blood, you've had it," he says.

"The streets are safe while I'm out here."



Gurnard are the target species.



Layla crew Dave Cameron, Alex Taylor and Kelly Mattock longlining in sight of Mount Taranaki.

Hill, 72, made his money in the oil industry, running a seismic vessel, and renovates houses in "retirement".

He has been coming out with Ansley for the last 12 years 'for the love of it'.

"He's the one who has kept me going," Ansley says. "Without Garry coming out with me, I'd be in a mental ward. He can find a positive in every situation."

"The people Rob has had to put up with should be dropped over the side," Hill growls. "I like to help people out that I see are trying hard to make a living. The Government is virtually trying to put him out of business."

Hill stretches his small frame out in the wheelhouse, bosun's cap pulled over his eyes, on the one-hour run south to the gurnard grounds as the sun comes up after a starry night, big moon and big tides.

There is a slight sou'east breeze and a smooth sea as the morning chill is chased away.

A buoy attached to a tori line, streamers to keep seabirds away from the hooks, is tossed over and 1200 hooks on four kilometres of line are paid out in 67-metres about four kilometres off the coast.

The baits are skinless mackerel and kahawai, easy to set.

Traces are snapped on to the line every three metres, any closer and they will tangle.

Ansley yells out a warning as attention wanders and the space closes up.

"You're not allowed to yell at your crew - bullying and harassment policy," Ansley notes, clearly wishing that was not the case.

There is one major plus. The fishery is healthy, the fishing as good as it has been in 20 years.

Retrieving the longline, left to soak for only a short time, is a masterful exercise.

Ansley operates the line hauler by foot, works the throttle and steers the vessel while also detaching the traces and weights and flicking the fish off with unerring accuracy.

The crew immediately bleed the fish, which all come up live, and throw them in an ice slurry, ensuring they are in prime condition.

It is a good haul. Gurnard, gurnard, empty hook, spiky dog, gurnard, empty hook, snapper, hook, hook, gurnard..... The day's catch is worth about \$1600.

Despite the relative plenty, Ansley says the regulators are not managing the fishery properly.

"They're not. They increased the red cod quota halfway through the season when nobody wanted it, yet they don't do anything about snapper or kingfish, which are everywhere."

The strain on Ansley and other inshore fishers has been immense.

Commercial fishing - subject to weather, procuring catch entitlements, finding and keeping good crew, boat maintenance and fuel and bait and gear, healthy fish stocks and market demand and price – is a precarious business at best.

With severe fishing restrictions already imposed and constant harassment from environmental activists both domestically and internationally, and even more punitive measures in prospect, the future looks bleak.

Mental health has become an issue.

Farmers, also attacked for their environmental imprint despite being the backbone of the country's economy, have high suicide rates.

Fisheries NZ was warned beleaguered fishermen also needed support and, to their credit, did take heed.

Ansley has had three counselling sessions and on the last occasion was paid \$100 for his time.

He would take much greater comfort from being compensated for lost fishing opportunity.

He feels he is trapped. If he was debt-free, he could get by but there are no buyers for his mortgaged shore office and small processing factory.

"There's no other job I can do. You wouldn't

be able to lock me up in an office, I'd go nuts, especially if it had a sea view. You may as well put a man in jail.

"I don't think you could get politicians to understand that.

"When you've had a bad day and it's a bit depressing, you think about giving it away, but then you have a good day and you think, how could I ever give this up?"


Ansley, 52, has survived by working huge hours, processing the fish himself and finding new outlets and selling directly.

He first went fishing with his father Robert, known as John, and has paid off the family vessel *Layla*, a 40-foot boat built in Picton in 1992 by Harold Saunders and bought from Mark Roach in 1998.

"I've got no life outside fishing. I love golf but haven't played it for 15 years. The lifestyle is gone. I like travelling, want to do more. There's a lot of fun to be had in life and no matter how hard it gets you still need to have fun."


Tell that to the zealots who put animal protection above people's livelihoods.


Small, independent fishers like Rob Ansley are the backbone of the country's inshore fishery and they, too, need protecting.




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Takitimu Seafoods sets a new course



Fish'n'chips and retail at Takitimu's popular Napier shop.

It is just over a year since Ngati Kahungunu took over the scandal-plagued Hawke's Bay Seafoods. And it has been a challenging transition, according to acting chief executive Taine Randell, made even more so by the Covid-19 lockdown, TIM PANKHURST reports.

With no wholesale or export trade, the business has been stood on its head.

The emphasis has shifted to home delivered and online retail sales.

Despite some strains, Randell is upbeat about the new opportunities the dramatic shift in buying patterns is opening up.

"People are making online purchases for the first time and are really appreciating getting seafood direct. It's fresher and better quality."

He gives the example of his mother in Havelock North, previously a supermarket buyer, who ordered some fish online at 10am and it was delivered by 2pm.

That was not special treatment for the boss's mum.

"If you order before 12, we'll deliver that day."

There is also a new level of co-operation between seafood companies.

"Moana, Sanford, Waitangi Seafoods in the Chathams, we're all helping each other out.

"It might be, we've got more fish than we need, can you help us out? Or, we've run out of fish.

"That's been really, really good. I couldn't see that happening in the meat industry, not a chance.

"As bad as it is, we have new opportunities.

"We're going to be one of the industries that gets

New Zealand out of the muck we're in."

It has been a rollercoaster ride in a business a financial consultant advised the iwi not to purchase.

Besides balance sheet concerns, there was also a bad smell around the company, whose principals Nino and Joe D'Esposito were facing serious fishing fraud charges.

But Kahungunu was determined to capitalise on its fisheries assets and saw the company as its means of doing so.

It was also determined to protect jobs for its people in an otherwise wealthy area that has pockets of deprivation.

The purchase of Hawke's Bay Seafood assets was made on April 1 last year for an undisclosed sum.

Randell was brought on as interim head and found a company in disarray.

"Fishing is a complicated business and we weren't ready. It was a very messy time."

Randell says the company had grown too quickly and did not have the properly qualified staff it needed.

There was also the complication of court action against Hawke's Bay Seafoods following the Ministry for Primary Industries' biggest ever fisheries bust in the spring of 2014.

After lengthy court action, convictions were finally entered last year on multiple charges against Antonino (Nino), Giancarlo (Joe) and Marcus D'Esposito and related companies.

The penalties amounted to \$1,086,673, the largest fine ever imposed on a New Zealand-based company. Judge Hastings also ordered the companies to pay \$418,500 in redemption fees for the return of the four fishing vessels the court had ordered forfeit to the Crown.

The brothers gained the unhappy distinction of exceeding the previous record fine, which they also incurred.

In the 1990s they were fined nearly \$1 million for falsifying records when trading out of Petone in Wellington, before moving to Hawke's Bay.

The iwi had been intending to buy a controlling interest in the Hawke's Bay company in 2014 but the negotiation was suspended until the court action was settled, according to Ngati Kahungunu chairman Ngahiwi Tomoana.

Since 2010 Hawke's Bay Seafoods had an agreement to purchase the iwi's annual catch entitlement of about 1000 tonnes of various species in return for providing employment and training for iwi members.

In 2017 Kahungunu announced it was entering a joint venture with the Tainui iwi, although this has not proceeded, for the \$3.5m purchase of



Taine Randell now tackling Takitimu Seafoods.

the 34-metre *Glomfjord* vessel, which it bought in Norway, with the intention of fishing its own quota. The vessel is currently jointly owned with Nino D'Esposito.

Joe D'Esposito is said to be no longer involved with Takitimu but brother Nino continues to work there in an office next door to the chief executive's.

He remains personable and cheerful.

A picture of him shaking hands with former Prime Minister Sir John Key is on the wall.

A presentation case of a dozen premium wines, predominantly the distinctive red wax sealed TOM, Church Road's homage to red wine pioneer Tom McDonald, is prominently displayed.

It was bought for \$10,000 at an auction for the blind and will likely be donated to another good cause, D'Esposito says.

He did not respond to a subsequent request for details of his remaining seafood interests.

Despite their dismal track record, Randell says Hawke's Bay Seafoods are good partners for Kahungunu.

"There is a lot of criticism of that association. Our harshest critics are from our own.

"Ultimately our route into fishing was through Hawke's Bay Seafoods.

"The alternative would have been a big hole.

"We need corporate friends. We are not big enough on our own.



Filleter Rocky Wakefield happy in his work.

"And we want JVs with other iwi. We want more restaurants in New Zealand.

"We are open to investments. We could toddle along, but we want to grow.

"If we get the value and the margins up, we've got a good business.

"It's all about getting more from the same amount or less."

Former fisherman and Sanford executive Greg Johansson, now a fisheries consultant who hails from Napier, has joined Takitimu as an advisor to the board.

"From what I have seen to date, they have definitely got the right intentions and are heading in the right direction," he said.

There was also the need to provide employment. When Moana pulled out of Napier and relocated to Auckland several years ago, 18 jobs were lost, with the majority from Kahungunu.

The iwi is Aotearoa's third largest, with about 61,000 members, around 10 percent of the total Maori population.

Centred in the Hawke's Bay and Wairarapa regions, its tribal rohe, or area, is the second largest, extending from the Wharerata Range in the Wairoa district to the Remutakas in south Wairarapa.

Its vision is Ki te whaiao, ki te ao marama - achieving excellence in all areas of our lives.

Randell is applying that vision to Takitimu, named after the tribe's great voyaging canoe.

"We want to be above international standard," he says.

"The Takitimu board said the number one priority is health and safety of our people and compliance.

"If we have to take commercial hits, our board has given us an unfettered mandate to do that.

"Our values are, we are in this company forever.

"We have got one of the best fisheries in the world.

"We need to not just talk about it but prove it."

He recognises the importance of social licence and the need to build Takitimu's brand.

"We're not perfect by any stretch of the imagination, but we're not good at telling our story.

"We're good at being reactive and defensive, but not at saying how great our fishery is in New Zealand."

The business has two arms - Takitimu Seafoods in the inshore and Pania Reef Fisheries in the deepwater.

Takitimu's forecast volume for 2020 is just under 4000 tonnes.

The largest species are ling and fresh hoki, making up just under a third of the volume.

Hapuku, gurnard, tarakihi and snapper are the next biggest species.

Pelagics also form part of the catch plan - bluefin, yellowfin, big eye and albacore making up 15 percent.

There are six tonnes of paua, all consumed on the local market, and around 2.5 tonnes of rock lobster, leased Annual Catch Entitlement, although this year has been an exception with the impact of the coronavirus, with significant amounts of cray sourced from exporters unable to sell into the China market.

That was good news for consumers - a \$25 crayfish special included a half cray cooked in garlic butter, with salad, chips and sauces.

The Kahungunu Asset Holding Company supplies around 35 percent of ACE, with the remainder leased in from long-term (Nino D'Esposito) and more recent partners.

Pania Reef Fisheries has a 50:50 joint venture with Hawke's Bay Tuna Ltd (Nino) plus its own deepwater vessel *Glomfjord*.

The vessel was converted into a freezer headed



and gutted trawler last year.

Its volume is about 2000 tonnes, with hoki making up about 60 percent of that, with alfonso, silver warehou and squid being other major species.

Takitimu has processing and retail facilities at Napier and Hastings, including a busy fish'n'chip shop with attached dining area at its Napier base.

Randell says "it's not flash" but it is certainly popular. Iwi members are offered a 15 percent discount.

Randell studied commerce and law but practiced neither.

After his rugby career finished, he settled in London and was employed in oil trading.

The flip side of the energy industry was carbon offsets. His arrival back home to Hastings was coincidental with the launch of the emissions trading scheme, which he became involved with.

Several governance roles followed - he remains a director of Fiordland Rock Lobster – and there is a family business.

His wife Joanne Edwards heads an export dried baby food company, Kiwigarden, an offshoot of her father's Freeze Dried Foods, the Southern Hemisphere's biggest dried food processor.

Randell has no intention of bidding for the

permanent Takitimu chief executive role.

"They will find a far better person than me at doing this. It won't be hard."

Affable and open, he sells himself short.

He knows the bitterness of defeat - he was captain when the All Blacks were knocked out of the 1999 World Cup by France - but he was a dogged, talented loose forward across 51 tests, most of which were won.

The most memorable, and most enjoyable, was in Sydney in 2000 before a record crowd of nearly 110,000 when the All Blacks won a pulsating match at the death.

The Aussies were at their cocky peak, holders of the Rugby World Cup and the Bledisloe, and the chance for revenge was complete when Randell set up Jonah Lomu for a last-minute gallop to glory.

That amazing match widely described as the greatest test ever was replayed on Sky during the lockdown when there was no live rugby.

"Everyone watched that game," Randell laughed. "It was really cool to watch it with my kids."

Turning around Takitimu Seafoods is an even bigger challenge - and a helluva lot less glamorous - but the rewards for the iwi and the satisfaction of success will be more enduring than any scoreboard.




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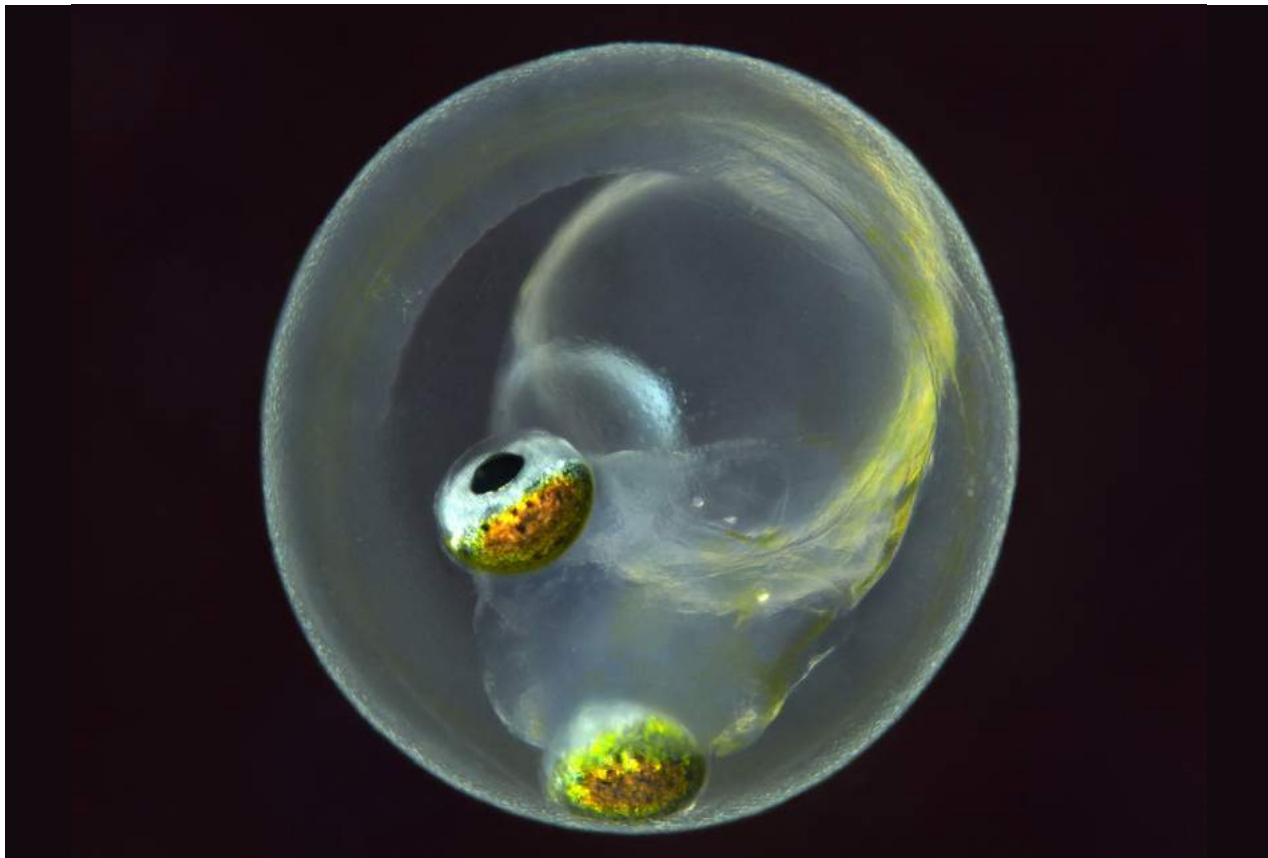
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The astounding success of

Seafood Innovations Limited has taken the industry on a transformative journey of research and development since its inception in 2004. LESLEY HAMILTON reports on how the co-funding model is responsible for the industry improving both its environmental and economic outlook.

Seafood Innovations Ltd



In 2004, the seafood industry made a bold decision to invest heavily in innovation.

This was the genesis of Seafood Innovations Limited (SIL), a collaboration between the Seafood Industry Council (now Seafood New Zealand – 90 percent) and Crop and Food Research (now Plant & Food – 10 percent), with backing from government.

The ambitious goal was to use science to deliver new and improved products and better processes and services with the potential to generate \$150 million of benefits to the New Zealand seafood industry.

It is timely, as the latest - and final - funding round from the Ministry of Business, Innovation and Employment (MBIE) draws to a close, to look back at 16 years of successes that have provided big dividends.

And while current projects will continue their development until fruition, it is also timely to ask the question; where to now?

The SIL model is a partnership with MBIE, which put up \$16 million in 2013 on the agreement that industry would match that funding dollar for dollar.

"The New Zealand seafood industry had been facing issues associated with declining quotas and limited fundamental scientific understanding of its raw material," SIL general manager Anna Yallop

says. "As such, it needed to optimise the value inherent in this material."

Types of projects that SIL has undertaken since inception include funding research and development into nutrition; genetics; new species, technology development; harvesting; nutraceuticals; environmental monitoring; reducing by-catch; robotics; data management; process optimisation and by-product use.

"Under the Partnership, MBIE's goal was for SIL to develop and deploy 25 new products, processes or services in the seafood value chain," says Yallop.

"They expected us to improve New Zealand's competitive advantage and to grow premium value seafood exports with incremental annual export revenue of \$60 million by 2022." SIL outperformed all expectations.

"Since the beginning of the process in 2004, 68 new products, processes or services have been developed. During the initial consortium, six of the



Anna Yallop

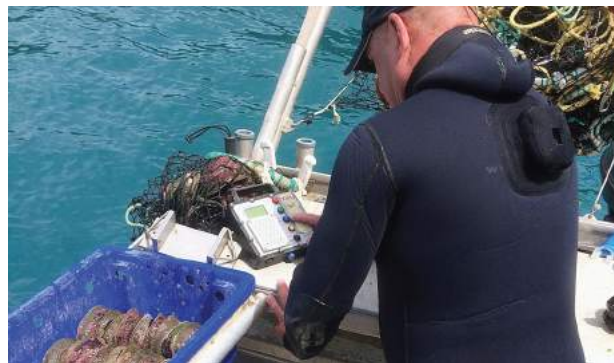
projects, which totalled \$4.8 million led directly to three further commercial investments from industry worth \$127 million."

Yallop says an estimated \$70 million worth of additional value was generated from other consortium projects and during the subsequent partnership, 16 of the projects led to an estimated increased annual output of \$195 million.

The projects have included a \$23 million plant with automated mussel openers which offered significant savings to half shell processing. It opened in 2010 and was the first of its kind in the world. A 2013 innovation in rock lobster handling guidelines project led to a 50 percent mortality reduction and simultaneous value increase by 50 percent since 2000, with the value of rock lobster growing by up to 180 percent at today's value. And SIL funding led to the development of paua data loggers, which generated better information about paua stocks, saved divers and boat time and reduced over-fishing.

Over 100 projects have been approved by SIL since the beginning and more than 50 companies have been involved.

Max Kennedy, MBIE Contestable Investments Manager, who oversaw the SIL projects says the goal of the partnership scheme was to add value,



SIL funding led to the development of paua data loggers.

create knowledge intensive industries, create skilled employment, encourage industry-wide involvement and investment in R&D, and to help maintain critical science capability for New Zealand.

"I am pleased to see that SIL has accomplished all of this," he says. "I think one of the major benefits of SIL, aside from the very impressive project outcomes, has been to foster a culture of innovation within the seafood industry.

"There has been a noticeable maturity of understanding of the benefits of R&D investment within the sector.

"It is important as a sector that these benefits continue to be realised, so that science and



High energy diets saw salmon grow 29 percent faster using 15 percent less food. Image; New Zealand King Salmon.



Charles Heaphy

the sector. Keep up the good work and the industry investment in R&D."

Sealord resources manager Charles Heaphy says a project on Bluenose Bycatch Reduction, is currently at the end of year one of three years and the project would certainly not have gone ahead without SIL support.

The project aims to analyse the in-trawl behavioural differences between bluenose and alfonsino and to use this information to develop a bycatch reduction device.

"Bluenose is a taonga species important to deepwater, inshore, customary and recreational fishers," says Heaphy.

"This is not work that any one company, or even sector could do on their own. In my opinion this is the key purpose of this type of fund – it allows us to make improvements with widespread benefits that do not have a strong cost benefit to the group who would otherwise have to fund entirely."

The story is the same at NZ King Salmon.

Business development manager Mark Preece says the company has had excellent support from SIL

innovation can be a sustainable competitive advantage, which is crucial.

"Well done SIL, you have delivered on the government's partnership expectations and importantly been a catalyst for growth and value add across

"Research which delivers greater returns from a reduced environmental footprint benefits all of New Zealand and provides a tangible return for the Crown funding."

– Dave Sharp, SIL chairman

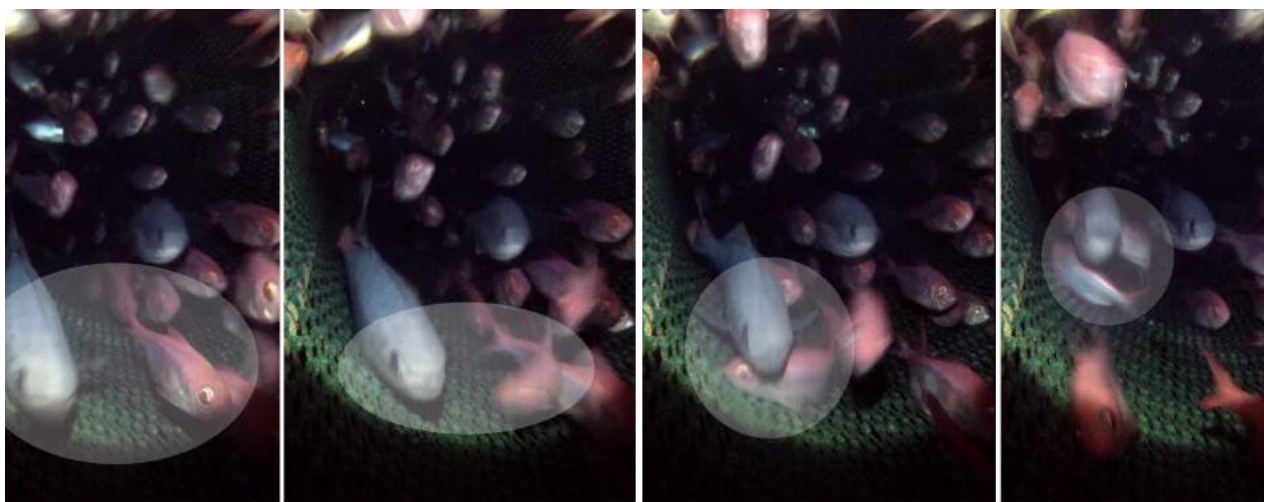
funding, specifically with their initial project around salmon nutrition.

"This project has been a game changer for us. What it has enabled King Salmon to do is effectively trial high-energy diets in a facility that Cawthron Institute built for this purpose. The result was that we had salmon grow 29 percent faster using 15 percent less food. Essentially, it's made the food highly nutritious, so the fish need less."

Less food also means less environmental impact and enables King Salmon to produce more fish with fewer resources.

"Without SIL, we wouldn't have been able to push forward in all these areas of R&D. While NZ King Salmon is a very proactive company in regard to R&D, SIL has allowed us to move beyond conservative production-based trials and be more ambitious and thus able to increase the magnitude of any potential gains."

There are four more trials at Cawthron before the project ends in 12 months and King Salmon CEO, Grant Rosewarne says they are not concerned about retaining intellectual property (IP) as the results are so exciting.



The *Bluenose Bycatch Reduction* programme funded by SIL analyses in-trawl behavioural differences between bluenose and alfonsino to develop a bycatch reduction device. Image; Bye Bycatch Ltd.

Process

- Science projects are submitted to SIL
- A Research Advisory Committee reviews the proposal and makes recommendations to the SIL Board regarding funding
- Projects are conducted at a range of research organisations and private R&D providers around New Zealand including Cawthron; Plant & Food Research; University of Auckland; Callaghan Innovation; NIWA; Auckland University of Technology.

“As soon as we get these results up, we will share with others.”

SIL chairman Dave Sharp says the project has been transformational for R&D in the seafood industry.

“When SIL was formed in 2004 there was a limited appreciation of the value research and innovation could add to our industry,” he says.

“We understood, to some extent, the science - and certainly the cost - of the annual stock assessment surveys but very few companies were using research institutes to increase their own knowledge of New Zealand’s marine resources.

“And, most importantly they were not using that

“Internationally, the interest in New Zealand’s marine products is growing and we need to continue to leverage that.”

– Anna Yallop, SIL General Manager

knowledge to add value from a catch that was always going to be limited by quotas, or in the case of aquaculture, the availability of water space.”

The provision of government funding to SIL, matched by industry contributions, encouraged a substantial and continuing interest by NZ seafood companies to invest in a very wide range of projects.

“Many of these projects have achieved or even exceeded their objectives and have delivered substantial and long-lasting benefits to their sponsors,” Sharp says.

He says these benefits can, in the case of several major projects, be measured both financially and environmentally.

“Research which delivers greater returns from a reduced environmental footprint benefits all of New Zealand and provides a tangible return for the Crown funding.”

Yallop agrees that the wider value of the SIL projects is just as important.

“There has been a significant increase in projects initiated by industry that have an environmental focus. We have seen an intense focus on projects to alleviate seabird and non-target fish by-catch. We are seeing developments in seabed monitoring and remediation and exciting projects in polystyrene replacements.”

And the spinoff in employment has been significant with 388 full time jobs created by the projects developed under the consortium and partnership.



Mark Preece.



The SIL trial allowed New Zealand King Salmon to produce more fish with fewer resources.

Sharp says a further and important return for the seafood sector and the government has been the growth in the number and quality of marine scientists employed by research institutes and universities.

"While this is only partially dependent on funding provided by SIL projects, there is an absolute need in our country to have and continue to develop world class talent in this area of expertise."

Sharp says SIL must now look to the future.

"The SIL board and management are well aware of the need to maintain the focus on research

and innovation within our industry. It would be disappointing indeed if we lost the momentum achieved over the past 16 years.

"SIL is actively exploring with the government all possible avenues for co-funding models in the future. SIL has proven processes and a good track record, and it would be a retrograde step if the expertise developed over a long period of time should be lost to both the industry and the nation."

Yallop says there is no denying that SIL has increased R&D capability and spend within companies.

"I see this as growing exponentially over coming years. We have supported companies who may have been new to R&D to engage with scientists and continue to innovate. We have helped guide them through the R&D process, as it can be difficult to know where to start and who to talk to.

"Being an independent body really helps companies, as we can support them to find the right research partners, make connections with complementary organisations and facilitate the

"Well done SIL, you have delivered on the government's partnership expectations and been a catalyst for growth and value across the sector."

– Max Kennedy, MBIE

project management of their R&D projects. This is a very important role, which shouldn't be underestimated."

Yallop says SIL de-risked projects and enabled companies to leverage a period of exclusivity to use the outcomes of their project, while also, at a later stage allow the benefits to be shared with other seafood parties to maximise value.

More than 19 patents have been granted or are pending.

Yallop says sharing the cost of project funding gives companies the confidence to invest further.

"Creating a simple and quick process for receiving funding is important, as companies don't mind being told 'no' – it's just that you need to tell them in a timely fashion and don't keep them in a process for months. We try to make sure the process is as simple and painless as possible."

There have been other benefits.

SIL projects have raised the profile of innovation in the seafood industry through promotion of the projects, which in turn enhances the industry's reputation as striving for greater sustainability through R&D.

An example of that is Precision Seafood Harvesting (PSH), perhaps the most high-profile project to date. SIL funded some initial work, which led to a greater understanding about fish quality, which in turn led to a collaboration between the Government's Primary Growth Partnership, the Ministry for Primary Industries and Sealord, Sanford and Moana seafood companies. The unique method of harvesting fish relies on a modular harvester, rather than a net, where fish swim in a low flow, aquarium-type environment and where small fish can escape through hatches. The world-first design results in superb quality fish that returns premium market prices. SIL has now funded PSH for some next stage work.

There has also been a marked increase in the uptake by iwi, with projects with huge economic, cultural, social and environmental benefits. Maori organisations are involved in \$9 million worth of partnership projects.

Yallop says there are challenges ahead but many opportunities as well.

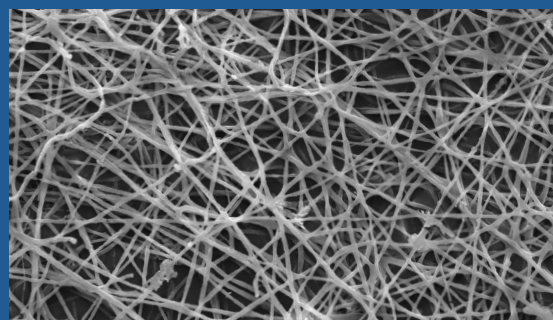
"Climate change, market drivers, regulations and reducing waste and costs can all be solved in innovative and ground-breaking ways and research providers are just as keen as the industry to find those solutions through R&D.

"Internationally, the interest in New Zealand's marine products is growing and we need to continue to leverage that.

"By doing that, we will maximise opportunities, not just for the industry, but for New Zealand."

Other SIL projects

- Fishbone-derived calcium supplement; undertaken by Massey University, on behalf of United Fisheries found the company's fish bone powder had significant effect on bone cells in the lab, indicating positive effects on bone cell function. It also caused bone-making osteoblast cells to grow, demonstrating the potential to protect against the changes in energy metabolism that occur after menopause. This product is sold by United Fisheries via its Nutri Zing Dietary Supplements website.
- A test for detecting Bonamia in oysters. This project was led by NIWA's Keith Michael, alongside the Bluff Oyster Management Company, to develop a new method to quantify bonamia infections that have been plaguing the oyster industry in recent years. NIWA used a technique called quantitative polymerase chain reaction (qPCR) to detect bonamia in oysters which is cost-effective, fast and can detect infections at low levels. The tool is expected to be used in 2020.
- Electrospinning collagen nanofibres for cosmetics. This SIL project builds on and extends Revolution Fibres' technology for extracting collagen from hoki skins and using electrospinning to convert the collagen to nanofibre for the company's anti-aging ActivLayr skin care product.
- Acoustic tracking of whales. This project initiated by New Zealand King Salmon involves researchers at Cawthron using acoustic monitors for monitoring whale migration paths to get a good understanding of whether whale movements could impact on offshore salmon farms.
- King shag monitoring. This SIL project, co-funded by the Marine Farming Association, involves surveying the population of the endangered King Shag to understand the biology, numbers and behaviour of the birds and to ascertain any potential impacts that marine farms might have on this bird.



The collagen extracted from New Zealand hoki skins is now being electrospun into nanofibre that's used in anti-aging cosmetics.

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Plant & Food debunk fish oil myths

Emily Pope



Plant & Food scientists have developed a new way of analysing fish oil quality with the potential to debunk harmful myths about omega-3 content in nutraceutical capsules.

They're hoping their easy-to-use hand-held device will help to restore and maintain consumer confidence in the fish oil capsules they buy.

Two previous reports have claimed that labels on many fish oils wrongly list the omega-3 content, the key ingredient for promoting the health benefits of the capsules.

Other widely differing claims have heightened consumer doubts about product quality.

The authors of a 2015 study, *Fish oil supplements in New Zealand are highly oxidised and do not meet label content of n-3 PUFA*¹, claimed only three of the 32 fish oil supplements they sampled met their omega-3 label claims and many were "considerably oxidised".

Plant & Food researcher and project leader Daniel Killeen says this report damaged the reputation of omega-3 oils not just in New Zealand, but globally.

"Sales dropped when results from that paper were sensationalised in popular media."

Findings from that study were later largely debunked in a comprehensive investigation by the Global Organisation for EPA and DHA omega-3s (GOED)².

"The GOED paper convincingly argued that methodology issues were the cause of erroneous results published in the 2015 article," Killeen says. "Irrespective of any subsequent investigation, the story had already emerged and people's trust in fish oil quality was negatively impacted."

"It takes time to rebuild that trust again."

A further study published by University of Canterbury in 2019³ made similar claims, concluding that New Zealand fish oils contained only 60 percent of the omegas (EPA and DHA) listed on their labels.

The calculation error in that paper was rapidly brought to the authors' attention by Natural Health Products NZ, leading to the immediate retraction of their paper and subsequent corrections to media articles.

Killeen says the swift retraction showed great integrity, despite the original error.

"The peer review process is not perfect, mistakes happen."

Fish oil is an expanding market, second only to multivitamins as a popular health supplement⁴.

Sourced from oily fish such as anchovies and sardines, it's the omega-3 fatty acids that are extracted from the whole fish – eicosapentaenoic acid (EPA) and docosahexaenoic acid (DHA) – that are rich in health benefits.

Consumers opt for fish oil for general wellbeing, to improve brain function, reduce pain and inflammation or to supplement their diet⁵.

To extract those benefits, the tissues of the fish must first be softened, then the oil pressed out – a bit like olive oil, Killeen says.

“You end up with fish meal at the bottom and fish oil at the top.”

Nothing is wasted, with a large proportion of the meal used for aquafeed, and increasingly more oil directed towards human consumption.

That unrefined oil typically comes from the coasts of Peru and Chile, where it's then passed on to other countries, particularly China, to be refined, then shipped around the world for encapsulation.

New Zealand company SeaDragon is New Zealand's largest refiner of high-quality, internationally certified omega fish oils.

Its two core focusses are supplying highly refined bulk oils for the infant formula industry and developing new technology that microencapsulates

and turns those omega 3s into powdered form for inclusion in food and beverage products.

It's newest refinery, based in Nelson, has the capability of processing 5000 metric tonnes of fish oil a year.

“You don't even need a highly trained technician. The device is already set up. Anybody can just point, shoot and get the result.”
– Daniel Killeen

Their latest product made from high-quality hoki oil, has been an exciting opportunity, involving working closely with several major seafood companies to source the fish, SeaDragon chief executive Nevin Amos told Ocean Bounty television host Graeme Sinclair.

“Talley's, in particular, have retrofitted and made some changes to their fishing vessels, so as of July [2019], we have obtained hoki oil in a fit-for-human consumption format,” Amos says.

“There's quite a difference between tuna, which is shipped four to six weeks after it's rendered, and hoki oil.

“When it [hoki oil] arrives in our facility, it's very



Project leader Dr. Daniel Killeen and his Plant & Food colleague Ali Card.

fresh. Oxidatively, there simply isn't anything better globally. We're gaining some strong interest internationally given the sustainability credentials of the New Zealand hoki industry and the exceptional quality and freshness of this oil."

Less than one percent of the oil SeaDragon produces is encapsulated in softgels with most going to infant formula.

Sales and marketing manager, Mike Rutledge, says although soft-gel encapsulation is not SeaDragon's focus, it's certainly good for the industry to have tools that improve consumer confidence in the quality of the products they are consuming.

"When hoki oil arrives in our facility, it's very fresh. Oxidatively, there simply isn't anything better globally. We're gaining some strong interest internationally given the sustainability credentials of the New Zealand hoki industry and the exceptional quality and freshness of this oil."
– Nevin Amos

"It is disappointing from an industry and human health point of view, that those poorly constructed studies damaged the reputation of fish oil and may have caused consumers to miss out on the well-researched benefits of maintaining healthy levels of omega 3's."

SeaDragon does not sell directly to consumers, therefore, once the oil leaves their site, they rely on the distribution chain to maintain quality through encapsulation, storage and delivery to the consumer.

"The device could be helpful for quality testing by our partners throughout that distribution process," Rutledge says.

"SeaDragon make oil that is absolutely world-class. Every batch is independently tested using best-practice methods. We are very confident that the oil leaving our site surpasses all oxidative and other quality parameters."

For innovative producers of quality fish oils like SeaDragon, continued controversy surrounding their quality could cause serious damage to local markets.

That quality debate sparked the need for a more consumer-oriented testing technique.

Fish oil molecules have a very unstable nature, one that needs to be treated carefully to avoid oxidation.

Oxidation typically occurs when the molecules are exposed to heat, light and oxygen, all of which compromise the quality of the fish oil, creating a rancid or "off" taste and smell.

"We wanted to create a technique that would measure fish oil quality parameters without causing damage during testing or removing it from the capsule," Killeen says.

The handheld device, the Raman spectrometer, does just that, directly measuring the contents of the capsule with a simple point of a laser.

"Light enters the sample and interacts with the oil, causing the molecules to vibrate. Some of that light bounces back, carrying information about that sample."

Raman spectra are run through an algorithm programmed into the device, the data is processed and the omega percentage (EPA and DHA) of that fish oil capsule is shown.

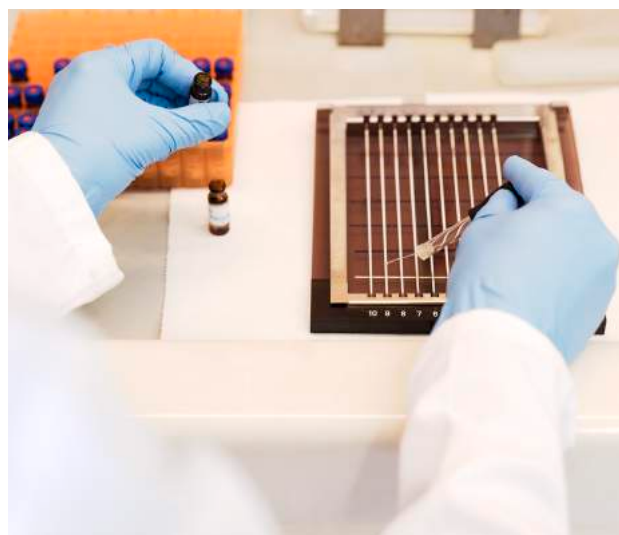
The entire process, from laser to result, takes less than a minute.

The device had all the advantages of Raman spectroscopy outside a laboratory setting, Killeen says.

"It's faster, cheaper, there's no need for the solvents that are used in traditional chemical analysis and there's no need to remove the oil to test it.

"You don't even need a highly trained technician. The device is already set up. Anybody can just point, shoot and get the result."

Of the 15 samples of commercial New Zealand fish oil Killeen and his team tested, 14 met the Australian and New Zealand regulatory



requirements – containing at least 90 percent of their label claim for omega-3 fatty acids.

“For a consumer wanting to make sure that fish oil capsules contain what their labels claim, it’s perfect.”

The only barrier now is finding a customer base or client willing to employ the device.

It really depended on application; Killeen says.

“The Raman instrument will never be as accurate as the traditional method, but it gets close.

“If you wanted to know whether the EPA level was 17.6 or 17.7 percent, perhaps Raman is not the right device to use. But if you wanted to know if that level was 17 or 18 percent, Raman is more than adequate.”

Killeen envisages the device being employed throughout the production and supply chain, with factories using the handheld device to instantly check whether the oil meets its label claims prior to encapsulation. Regulators could also use Raman as a tool for policing fish oil brands in-store.

It’s hoped the device will have the greatest impact on consumer trust.

“Our device would be a way of quickly resolving future questions around omega-3 product quality. The ability to immediately test the capsules in

question, gathering information that can proactively inform media can help assure consumers of fish oil quality.

“The hope is that, one day, consumers will be able to use similar devices themselves, perhaps on their mobile phones, acting as citizen scientists by independently verifying the quality of fish oil and other products in-store themselves.”

¹ *Fish oil supplements in New Zealand are highly oxidised and do not meet label content of n-3 PUFA. B. Albert et al., Scientific Reports, 2015*

² *Omega-3 long-chain polyunsaturated fatty acid content and oxidation state of fish oil supplements in New Zealand. G. Bannenberg, et al., Scientific Reports, 2017*

³ *Are over-the-counter fish oil supplement safe, effective and accurate with labelling? Analysis of 10 New Zealand fish oil supplements*

^{4,5} *Fish oil supplement use in New Zealand: A cross-sectional survey.*

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Lynn Atwell Ryan

b Bluff Nov 23, 1941

d Bluff Mar 29, 2020



Lynn Ryan (centre) and the Lear-Ups, circa 1957. Sister June (fourth right) was on piano and brother Kevin (far right) on rhythm guitar.



Lynn Ryan at his retirement last year

Lynn Ryan was a Bluff oystering legend.

The jacket he was presented with when he finally retired at Easter last year aged 77 said as much.

Barnes Oysters general manager Graeme Wright and production manager Max Russell had a

black jacket embroidered with the company logo on one lapel and on the other the vessel Ryan skippered – *Daphne Kay* – with the title Oyster Legend below.

Ryan, a modest man, was pretty chuffed by that unexpected gesture.

After a lifetime at sea, he had little time to enjoy retirement, diagnosed with cancer earlier this year, dying just six weeks later.

The Ryan family is synonymous with oyster

dredging in the rich, rough waters of Foveaux Strait.

Three of Lynn's four sons – Jason, Ricky and Lynn – were his crew, along with son-in-law Karl Ryan.

Lynn and his wife Daphne had nine children, four boys and five girls.

He was a quiet, reserved man – except when he had a beer or a guitar in his hands.

He played lead guitar in a rock and roll band – Lynn Ryan and the Lear Ups – in his younger days.

They would have the sprung floor at St Mary's hall in Invercargill bouncing with several hundred dancers and played together for 10 years.

Ryan spent 59 years oystering, all but five of them with the Johnson and Cowan families.

The families were so close that when Daphne died, it was agreed to name a newly commissioned vessel *Daphne Kay*, honouring John Cowan's late wife as well.

That vessel replaced *Rita*, the most historic boat in the New Zealand fishing fleet, having fished for 111 years across three centuries.

Rita was launched in 1898, 65 feet long (19.4



Rita returning to Bluff laden with sacks of oysters.

metres), built of triple-skinned kauri, four and a quarter inches thick, narrow with no bulkheads like a canoe.

Originally sail driven, the vessel was converted to steam and finally to diesel.

It was sold by Urwin's to Johnson Oysters in 1982 and not retired until 2009, now, sadly, mouldering away on the hard at Bluff, its shaft and engine removed.

John Cowan, an ex-cray fisherman, married into the business, his wife Kay was a Johnson, and crewed with Lynn for three years on *Rita*.

"You would not meet a more loyal man".
– John Cowan

"You would not meet a more loyal man," he said. They were hard men too.

Cowan got no concessions as the owner's husband, maybe even copped a bit more.

He was seasick every day, went to work in the dark and always had water in his gumboots.

They didn't eat while working and there was little conversation.

When Ryan put Brylcreem on his hair and combed it, that was the signal to head home.

More often than not he had more oysters

than anyone else, a consistent top performer, so experienced "he could catch oysters in the bath".

When the daily catch allowance was set at 105 sacks, he would regularly meet that before lunch.

On some days it was out at 5am and home by 9.

At 70 dozen per sack, that amounted to 88,000 oysters.

Once back at Bluff, it was unloaded and into the pub – the Eagle Hotel where Ryan had his own stool and consumed two-quart bottles of Speights and played pool every night, seven days a week, always up for a laugh and banter.

He was easy to get along with. His philosophy was simple – "don't stress, it won't change anything".

At the end of the season it was Graeme Wright's custom to shout the boys with a few dozen.

One year he found Ryan and the other oystermen in the fo'cs'le of a vessel, well-oiled already, singing their hearts out with a broom and frying pan and spoons as instruments.

With oystering finished at the end of the winter, Ryan would turn to cray fishing in Fiordland or trawling – for flats, monkfish, groper, blue cod, gurnard.

Son Ricky, who now skippers *Daphne Kay*, was only four years old when his dad first took him cray fishing in Dusky Sound on *Golden Harvest*.

Lucy Star and *Endeavour* were other Johnson vessels Lynn Ryan skippered.

The close-knit family holidayed together as well

after Lynn acquired harvesting rights to muttonbirds on Owens/Horomamae Island on the east coast of Stewart Island.

They initially stayed on board their vessel but now stay ashore in a house Lynn purchased.

On one return voyage the seas were so big all the windows in the 20-metre *Golden Harvest* were punched out.

"Foveaux Strait is a pretty rugged place," Ricky said.

In all his years fishing Ryan never lost a crew member or a boat but several of his friends perished at sea.

Ryan survived throat cancer 25 years ago and lost his voice box in a tracheotomy but still managed to sing with his musical mates and family.

"Lynn Ryan was a Bluff oystering legend. The jacket he was presented with when he finally retired at Easter last year aged 77 said as much".

He was universally known as Harps, a corruption of hapuku, on account of a protuberant lower lip thought to resemble that of the fish by the irreverent fishing fraternity, ever ready to bestow a nickname.

He also had a habit of chewing his tongue when concentrating on the winches when the dredges were being hauled.

Clarabelle, as in Cow, was another nickname applied, backed up by a bale of hay dumped on the winches. That joke backfired on everyone after Ryan tossed the bail below decks, where it broke up in the bilge and the straw blocked the pump, forcing an early return home.

Ryan never had a driver's licence and only owned a car in the last couple of years of his life. He was renowned for driving at a snail's pace, taking no chances. If the local cop knew Ryan was unlicensed, he chose to ignore it.

The family put Lynn in his coffin, dressed him in a suit and Brylcreemed his still black hair, ahead of a proper send-off when the Covid restrictions permitted.

He is survived by his nine children, 30 grandchildren and 31 great grandchildren.



Daphne Kay in the rough waters of Foveaux Strait.

A better state of mind #6



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Mangonui Fish Shop



Best fish'n'chips served with fresh air and sea views. Images; Sue Pankhurst.

Fish'n'chips remain New Zealand's number one takeaway. In each issue Seafood magazine will celebrate one of the many great shops throughout the country selling the fresh, delicious bounty of the sea. Tim Pankhurst begins with one of the most iconic – at Mangonui in Northland.

"I see one, I see one grandad," the little girl called excitedly.

"See, I told you."

She had spotted a stingray, gliding in the clear, still water beneath the Mangonui Fish Shop in Northland.

We watched it from the bench alongside the open window as we waited for our meal from the country's most picturesque, if not most famous, fish'n'chip shop.

Where else can you watch wild fish while dining on the freshly caught variety landed at the Mangonui wharf just 100 metres away?

And enjoy a cold beer at the same time.

The shop has been on its present site since 1948, originally home to a dentist's surgery.

It became a shop-cum residence after a bullock team of 12 hauled a house from nearby Fern Flat and it was installed on piles over the water.

In its early years the shop was known for selling fish at the front door that had been caught off the back verandah.

Scraps were stored and then dropped through a trapdoor into the sea where snapper, kingfish and sharks would fight for the food.

Bronze whalers are common in these warm waters and one tussle with a big shark was well-known because it tore off the railing that had the line tied to it.

A nine-year-old boy, Neil Moffatt, was employed to peel spuds after school in the 1950s and 30 or so years later in 1984 he became its owner.

He operated several boats, had 28 staff and extended the shop to its present size.

The current owners are Lee Graham and his wife Nina, both chefs, who took over 10 years ago.

They open seven days and the busy business now

BEST FISH 'N' CHIPS



Chowing down on a varied menu.

serves 100,000 pieces of premium line-caught fish a year.

The key is having their own quota – nine tonnes of bluenose, the same amount of hapuku/bass and three tonnes of leased snapper.

A Moana factory sits just 100 metres away on the Mangonui wharf, but its catch is destined for Auckland and export.

Graham concedes his fish is expensive by New Zealand standards but doubts there are any other shops in the country specialising in prized bluenose and hapuku.

He gleans about \$120 a kilo for these species.

There is a cheaper fish offering – frozen hoki – and mid-range lemonfish (shark).

“I’d be better off selling frozen hoki or snapper, it’s a much better margin, but that’s not the drawcard for the shop,” Graham says.

At busy times he helps with the cooking and Nina takes care of the cold dishes – salads and prawns and raw fish.

Mussel chowder and paua and mussel fritters are also on the menu.

And there is a smokehouse on the premises for the fish heads and frames. Nothing is wasted.

“We’re pretty spoiled in New Zealand,” Graham says.

“We take the fillets off and then throw the rest of the fish away.

“With smoking we get the flavour from the bones and use all the fish. The locals are particularly appreciative.”

Graham draws the line at eating the eyeballs though.

The shop has another significant difference – it cooks in beef fat rather than vegetable oils.

“I’ve always believed beef fat is a healthy fat and it adds a fantastic flavour.”

The chips are bought frozen, the New Zealand-grown Agria potato variety.

The famed Mangonui experience is not cheap – two pieces of premium fish and chips will set you back around \$30.

But there is no charge for the gorgeous setting, the relaxed dining and the odd stingray or shark gliding by.

Send us your nomination for fish’n’chip shop favourites that deserve coverage.



An idyllic setting on the Mangonui waterfront.

Doug Saunders-Loder offers thanks to the Prime Minister and some advice

Doug Saunders-Loder

Well, what a couple of months.

The unprecedented situation that the world has experienced has left no one unaffected by the Covid-19 virus and opened all our eyes as to how vulnerable we all are.

The Government took truly extraordinary but appropriate steps to ensure that all New Zealanders remained healthy and safe in order to minimise the impacts of the virus and so that we might be able to get back to normal as quickly as possible. Who really wants to be in the position to make those big decisions and how do you write the script for what has to happen?

I want to extend my thanks to the Prime Minister, her Cabinet, the Opposition and all of the Government agencies that muscled up and maintained a particularly decisive approach at trying to snuff this disease out within our shores.

Clearly, we are a long way from doing that yet. Only our vigilance will see us back to any level of real normality, so I urge everyone to listen, to follow any instructions, stay in whatever the bubble looks like under these revised recommendations and of course, stay safe.



Doug Saunders-Loder is President of the New Zealand Federation of Commercial Fishermen

The Government deserves our applause for getting us through this pandemic so far, but the real job has only just started. This team of five million that has listened and worked so hard to get where we are today, is clearly in survival mode. The economic implications for our country are clear to see and we need the Government to now show the same level of decisiveness and leadership required to get us back on our economic feet.

My message is pointed directly at the Prime Minister. Great work and congratulations on leading us so far through this situation. Take a deep breath now and think seriously about the rebuild of our society and of our economy. Not easy to do but manage the politics based on maintaining our survival not on any point scoring against the Opposition or on satisfying the expectations of all the coalition partners. Consider the balance required in getting this country back on its economic feet and prove that you are there for the people and not the day.

New Zealand's economic backbone was built on primary production. Your Government recognised that from the outset by deeming most primary producers including the seafood industry as 'essential services'.

The seafood industry like most things it does, has truly appreciated and respected this opportunity and worked diligently over the past months to work within the parameters laid down. We are not alone in having to deal with reduced capacity, productivity, lost employment, lost markets and the increased costs of running our businesses upon this basis. However, like other primary producers given the same 'essential service' we are resilient and will slowly get ourselves back on our feet in the best interests of our country.

Now is the time for real leadership and it is you that holds the cards in that respect.

FROM THE PRESIDENT

Primary industry throughout New Zealand needs the tools and the certainty that will allow it to get on its economic feet. We need Government agencies to be more engaging, more enabling and more respectful of the Industries they represent in delivering improved investment opportunity. There needs to be a willingness to addressing matters of importance. We are not after a 'free lunch'. We understand our responsibilities in this respect and are certainly capable of delivering on them.

This country can no longer operate under a negativity driven by environmental groups and other stakeholders that promote 'anti-business' or personal political agendas that carry no substance, other than the potential threat of who they might vote for. I know that there is always the underlying rhetoric about poor performance or bad behaviour, but let's base our decision making on the vast majority of all industry that do the right thing -not the few that don't.

Call me naïve but what we need now is a positive approach to re-building this country.

We need positive, meaningful and enabling engagement from Government on all fisheries matters that are based on rebuilding our economic baseline. The engagement needs to be willing

and balanced so that Industry can progress economically and sustainably whilst recognising other stakeholders and the environment that we all operate in. The discussions need to be solution driven and those solutions need to be delivered quickly.

We can no longer afford to live in a society where the delivery of Government policy requires a dedicated 'Wellbeing' component. How could we ever think that it is acceptable to consult and deliver policy that we know from the outset, is going to have a detrimental impact on people's livelihoods, their mental health and overall well-being?

Prime Minister, congratulations and thanks for the leadership in this unprecedented time.

Now and respectfully, take a breath and think about how you and your Cabinet can deliver positive, balanced, meaningful, timely and 'essential' investment certainty so that we can play our part in helping you economically rebuild our Industry and country.

Think about the principles of utilisation and sustainability within appropriate environmental parameters and like our approach to Covid-19, that we might be setting international best practice not following it.



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Seafood sector impressive in adapting to change

In the past several months our country and the world have seen changes that most of us never imagined we would face in our lifetime, writes deputy director general of Fisheries New Zealand, Dan Bolger, in a new column.



These changes have challenged the way we work, the way we live, and everything we do.

As New Zealand moved into Alert Level 4 in response to Covid-19, the primary industries were included amongst New Zealand's essential services. The seafood industry's

ability to continue to operate through the alert levels has been welcomed, not least by the communities which depend on it.

But that doesn't mean things have been easy. As with all export food businesses, seafood has been affected by rapidly evolving market challenges overseas and has been specifically impacted the reduction in air freight capacity. Reduction in demand at home has also had an impact, driven in part by restrictions on retailers and restaurants during Alert Levels 3 and 4.

As freight streams tapered off and border restrictions tightened, the sector had to respond by finding new customers and markets, such as direct sales to consumers through online channels.

We've been monitoring the situation and working closely with industry representatives as seafood businesses adjust. In early May, Government efforts helped restore some international air freight capacity from New Zealand by adding more international flights. Additional domestic services were also linked up with

South Island based seafood suppliers to get fresh produce to Auckland for export.

I'm really impressed with how the seafood sector moved very quickly to stand up major changes to keep staff and the public safe. The quality of this work meant that the sector could swing back into business rapidly and do its part to support fishing communities and the wider economy.

Facilities overcame the challenges of implementing measures to ensure staff were able to keep safe distancing at work and have appropriate personal protective equipment. In some cases facilities went above and beyond MPI's safety guidance for Covid-19 and implemented their own health checks and improved sanitisation methods as a further precaution.

There were some fishers who chose not to operate because there was no way to provide staff with the social distancing and procedures required. For those of you who have made this kind of tough call, I would like to acknowledge the sacrifice you and your people made to keep each other and your fellow New Zealanders safe.

Across industry there has been one thing that has been very clear to me, and that is no matter how tough it has been you have put people first.

For our part in Fisheries NZ, we are doing as much as possible to keep everything working as it usually would under what has quickly become our 'new normal'.

An excellent example of that adaptation is the way our critically important science working groups have changed – overnight. These meetings went ahead throughout levels 4 and 3, conducted using online video-conferencing tools with keen participation from industry members who willingly accepted the challenge of online meetings. This won't have been easy, especially given the speed of change, and I'd like to thank everyone involved for their efforts.

The world has changed, and we will all need to stay agile to keep pace. We continue to talk with iwi, industry leaders and all of our stakeholders through the various stages of the Covid-19 alert levels and beyond. There is no doubt that the seafood industry will play an important part in a sustainable recovery for New Zealand, and Fisheries New Zealand is here to help you facilitate that.

Covid-19 and New Zealand seafood trade

Cathy Webb

The Covid-19 pandemic is continuing to put global supply chains under pressure and disrupt trade flow. While there have been some significant impacts, the New Zealand seafood industry has borne up well.

Airfreight has been a significant challenge. A severe reduction in the number of international flights, the almost non-existent domestic connections and a significant increase in airfreight costs, has meant that for some it has been impossible to continue to supply the high-quality live and chilled seafood their global customers were used to.

However, there have been some positives on the domestic front, and this has been the uptake of New Zealanders to buy seafood online with many doing this for the first time. From the feedback provided on social media, New Zealanders have been impressed with the service, quality and freshness of the seafood received.



Marlborough-based Jason Baker and his crew from Saavid Diving Ltd. continued to operate wearing full PPE throughout the Covid-19 pandemic.

In terms of the general trade space, both the Ministry of Primary Industries and the Ministry of Foreign Affairs and Trade are working to keep our critical supply chains open, to minimise disruption



and prevent unnecessary trade restrictions from being implemented. Part of this work includes the signing of various joint commitments between New Zealand and a range of other like-minded countries and includes the affirmation of our support for the World Trade Organisation (WTO), along with 42 other WTO members.

Looking at the trade data for the first three months of this year, it shows New Zealand seafood exports were down 4.4 percent by value when compared with the first three months of 2019, and according to the provisional trade data for April 2020, seafood exports fell by 30.9 percent when compared with April 2019.

While the total financial impact of Covid-19 won't be realised for some time yet, the primary food and fibre sectors are well positioned to play a large part in New Zealand's economic recovery. After all, the world still needs food.

With many countries going into lockdown or implementing restrictions around social gatherings, consumers have returned to cooking at home and it is highly likely that this will continue for some time yet. It is also likely that food that provides health benefits will also feature more prominently in consumer's minds and seafood ticks that box, being a nutritious source of protein and containing many vitamins and minerals essential for good health.

New Zealand seafood businesses have a well earned reputation for supplying good quality, safe seafood, the challenge is how to build on these strengths and play our role in New Zealand's economic recovery, while we continue to respond to the fast changing nature of the 'new' normal.

"catch fish...not cables"

There are a number of international submarine cables which come ashore in the Auckland area. These cables supply international communications for both New Zealand and Australia to the rest of the world.

New Zealand is a very isolated nation and as such is extremely reliant upon global communication via submarine cables. Here in New Zealand over 98% of all international communication is carried via submarine fibre optic cables. These cables are a key component of New Zealand's infrastructure and play a significant role in our everyday lives, the general economy and future growth of New Zealand.

These cables are laid in three submarine cable corridors in the greater Auckland area where anchoring and fishing is prohibited under the Submarine Cables & Pipelines Protection Act.

These areas are:

- **Muriwai Beach** out to the 12 mile territorial limit where both anchoring and fishing is prohibited.
- **Scott Point to Island Bay** in the upper Waitemata Harbour where anchoring is prohibited.
- **Takapuna Beach** this runs from Takapuna Beach in the south to just north of the Hen & Chicken Island (opposite Taiharuru Head) where anchoring and fishing is prohibited.

Note: These protected areas are monitored by sea and air patrols.



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What should you do?

- If you are going into any of these areas, be sure to check your marine charts and/or GPS plotter so you know the exact locations of the prohibited zones. The relevant charts are NZ53, NZ5322, NZ532, NZ52, NZ42 and NZ43. The symbols used to mark the zones are detailed in Figure 1.
- If you suspect you have snagged your anchor or fishing gear on a submarine cable in one of these areas, don't try to free it. Note your position, abandon your gear, then call 0800 782 627.

What happens outside the prohibited areas?

These cables are covered by the Submarine Cables and Pipelines Protection Act regardless of whether they are inside or outside a prohibited area. Beyond the confines of the "anchoring and fishing prohibited" areas, the cables are clearly marked on the appropriate marine charts.

Considering possible positioning inaccuracies and repaired cable section deviations, fishermen are advised to keep a minimum distance of one nautical mile from either side of charted cables.

Note this number:

For any queries regarding submarine cables call: **0800 782 627**

Symbols Relating To Submarine Cables

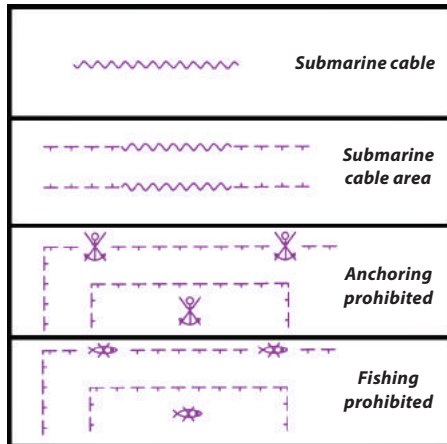


Figure 1.

These are some of the penalties

- A maximum fine of \$20,000 for a non-commercial vessel.
- A maximum fine of \$100,000 for a commercial vessel.
- A maximum fine of \$250,000 for damaging a submarine cable.

Additional to the fine for damage, the cable owners would inevitably pursue the recovery of costs associated with repairs, this could be up to \$100,000 plus a day; a typical repair can take up to two weeks.

Be Aware

These International submarine cables carry up to 10,000 volts to power the system repeaters along the cable.



For more detail refer to appropriate marine charts.

**ANCHORING
AND
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ZONE**

**ANCHORING
AND
FISHING
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ZONE**

A tale rich in Nelson fishing history

Emily Pope



The Motueka District Museum hosts a variety of exhibits with local connections. Its latest, *A fishy tale*, opened in December 2019.

Motueka District Museum's latest exhibition is a true celebration of the city's rich fishing history.

Home to some of the country's biggest fishing companies, highlighting the sector and its significance in the region's economy and employment was a natural fit, says museum curator Jen Calder.

"We're a little and local museum, so we like to showcase things that have an economic or social impact," Calder says.

"Motueka is very primary sector focussed and the fishing industry, naturally, is a part of that culture."

A fishy tale opened in December, after 18 months of research-heavy preparation.

Calder researched and compiled a large portion of the information herself, with assistance from the museum's army of volunteers, most of whom are over age 70.

"I taught our volunteers how to construct papier-mâché sharks and fish so they could teach others in the community. The mako shark dangling from the ceiling was our volunteers' efforts."

The Motueka art group also contributed, painting the large sea-themed mural that dons the upper half of the exhibit's walls. Local fishermen came up trumps too, donating paraphernalia like nets and old fishing relics.

Each exhibition is a mammoth task, but the fishing industry proved a particularly complex topic.

"The more I looked into it, the more multifaceted it became. I became aware of environmental issues, the history around fishing families, how fishing affected the community and how the community affected fishing.

"I was equally surprised at its evolution and the number of species that are fished sustainably today.

We've reflected that in the exhibition – how modern fishing techniques and technology have changed to benefit the resource."

The generations of Nelsonian fishermen shone through in Calder's research too.

"After speaking with local fishermen, I discovered the generations and generations of fishermen had suddenly stopped. There are new people trying to join the industry too, but it's very hard. There are so many overheads these days and so the family legacy has ended.

"In a way, the exhibition pays tribute to those generational fishers. We hope it will stir interest in fishing as a career too."

The wake of Covid-19 forced the closure of the museum, but Calder remains hopeful *A fishy tale* will reopen soon.

"We get a lot of school visits and the feedback for this exhibit has been really positive.

"It's such a dynamic industry that perhaps we will reopen the exhibition in a few years' time to see the changes and progress that's occurred."



The museum's volunteer group decorated the exhibit with papier-mâché fish species.



Local fishermen contributed their knowledge and old fishing relics to display. Pictured here are a variety of nets and net-making tools.



A life ring from Nelson-based vessel, FV Mako.



Motueka art group created the sea-themed mural that dons the walls.



Jerk-spiced market fish



Sarah Searancke Catering has been delivering exceptional food to Wellington events for over 23 years, including catering for the annual Seafood NZ conference. Sarah and her team are hooked on seafood. Here is their take on jerk-spiced market fish with coconut rice and a mango-coriander salsa.

Serves 4

Ingredients

500g fresh market fish

Jerk spice

2 tbsp brown sugar
1 tsp Tuscan seasoning
1 tsp fresh ginger, finely chopped
1 tsp ground coriander
1 tsp paprika
1 tsp onion powder
2 tsp garlic powder
1 spring onion, chopped
1 tsp jalapenos, sliced
2 tbsp coriander, finely chopped
½ tsp salt
½ tsp pepper
1 tsp olive oil

Rice

360g jasmine rice
165mls coconut milk
2½ cups of cold water
2 kaffir lime leaves

¾ cup peas
½ cup corn kernels

Salsa

½ cup mango, diced
1 large tomato, finely diced
¼ red onion, finely diced
2 tbsp coriander, finely chopped
1 lime, half to be juiced and remaining half cut into wedges for garnish

Lime aioli

150mls garlic aioli
3 tbsp lime juice

Method

1. Preheat oven to 180°C.
2. Place all jerk spice ingredients into a food processor and blend into

a thick, chunky paste. Pat the fish dry and place into a baking dish. Cut any larger fillets in half. Coat both sides with the jerk spice mix. Leave aside to marinate.

3. Prepare the rice: combine rice, coconut milk, water, kaffir lime leaves and a generous pinch of salt in a medium pot and bring to the boil. (If using a gas element, be sure to use the smallest burner. If the temperature is too high, the rice may catch). Once boiling, cover with a lid, reduce to lowest heat and cook for 15 minutes. Do not lift the lid during cooking. Turn off the heat and steam, covered, for a further 10

minutes. Stir through peas and corn after 5 minutes. Remove kaffir lime leaves before serving.

4. Prepare the salsa: combine mango, tomato, red onion, coriander, and juice of half a lime into a bowl. Season to taste with salt and pepper. Prepare the lime aioli; combine garlic aioli and lime juice.

6. Bake fish in the oven for about 8-10 minutes, depending on thickness, or until just cooked through.

7. Serve the jerk fish on the coconut rice and top with mango salsa and a dollop of lime aioli. Serve lime wedge to the side.

Calling all seafood industry stars



Excellence and innovation in the seafood industry are again being rewarded with the Seafood Stars Awards. Although the 2020 seafood conference has been cancelled, it is still important to continue with the awards to recognise the significant contribution that our industry makes, chief executive Jeremy Helson says.

"The awards are a great way to reward innovation and excellence within our industry and tell stories about our seafood, our people and our ongoing commitment to sustainability. With the Covid-19 pandemic and the challenges that is placing on the industry, we will include a fourth award category this year.

"We are seeking nominations now and urge you to select your star achievers and tell us why you think they are the best choice."

Seafood Stars Awards will run across all facets of the industry and will be presented to those who have made a significant contribution to the seafood industry:

- Future Development Innovation Award - presented to the entity that has developed a new technology that does one of the following;
 - Reduces waste by adding value to by-products or waste, or
 - Reduces adverse impacts on the marine environment of fishing or farming seafood, or
 - Reduces adverse impacts of fishing or farming seafood on protected species, or

- Increases the efficiency of production of seafood, or
- Makes a significant contribution to health or science.

- Young Achiever Award – presented to a person, 35 years of age or under, who has demonstrated that he or she has made a positive difference to the seafood industry and has the potential to continue to develop as an effective and respected seafood industry leader or role model.
- Longstanding Service Award – presented to a person who has demonstrated that he or she has made a substantial positive difference to the seafood industry over many years, and who has been a highly effective and respected seafood industry leader.
- Covid-19 Response Award – This award is presented to a person or organisation who has gone above and beyond during the Covid-19 response by;
 - Maximising staff and/or public safety while maintaining operations during Covid-19 restrictions; or
 - Implementing new and innovative ways of operating safely to get product to market.

Nominations will close on 30 June and winners will be announced in the August edition of Seafood New Zealand.

Nomination forms can be downloaded at www.seafoodnewzealand.org.nz/industry/seafoodstars or requested from Karen.oliver@seafood.org.nz.

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Congratulations Ngati Porou Fisheries!

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New Zealand Water Champion is Ngati Porou Fisheries
for their Ahia Smoked Kahawai Manuka Honey.

“Validating our product quality through the Outstanding NZ Food Producer Awards has been hugely beneficial...it's tough cementing new products in the market so it helps having reputable judges saying, 'Yes, we think your product's good too!' ... As a result of the win, Ahia Smoked Kahawai Manuka Honey is now the top selling product in our range.”

Melanie Percy, Marketing Manager, Ngati Porou Fisheries



Ahia team: From left to right: Ken Houkamau, Fiona Risetto, Carl Riini & Kahurangi McLeay



Bart Zame and Hayden Dingle receiving their award from head judge, Lauraine Jacobs



Could your seafood company be the 2021 Water Champion?

Entries for 2021 Outstanding NZ Food Producer Awards open in December 2020 with judging in March 2021. For more details visit www.outstandingfoodproducer.co.nz

“It was great to be part of an Awards program that brings together like minded New Zealand producers who are all passionate about telling their story to consumers and adding value to primary industry”

Bart Zame and Hayden Dingle, East Rock, 2019 Water Category Champion

The Outstanding NZ Food Producer Awards are possible thanks to the support of:



Sanford Tauranga shuts up shop



Sanford have announced the indefinite closure of their Tauranga Fish Shop. A recent building report found the shop to be a leaky building and as such, the company can no longer continue to operate out of it. Sanford said the decision not to reopen has

not been taken lightly, adding that the safety of its staff and customers are of utmost importance. The Tauranga retail team thanked the community for their continued support over the years. The company is currently working through its options for the site.

Ngati Porou smokes competition

Gisborne-based firm, Ngati Porou Fisheries, outshone its competitors at the Outstanding NZ Food Producer Awards this April, taking out the overall Seafood NZ Water Champion title for 2020.

Their Ahia brand freshly smoked Manuka honey kahawai won gold and both the Ahia smoked gemfish & citrus spread and smoked trevally with horopito and pepper proved prize-worthy too, receiving silver medals.

Ahia freshly smoked hoki and the hoki and saffron spread also featured, earning medals in the

bronze category.

Chief executive Mark Ngata said Ngati Porou Fisheries has put a lot of effort into adding value to its catch in recent years, exploring not just smoking but a range of spreads and dips which opens different channels into supermarkets.

"We've already created new products we are looking to launch this year and also looking at other areas - dried fish, ready to eat bar snacks, fish chips are also quite on-trend, particularly in Asian countries," Ngata said.

RV *Tangaroa* sets sail once more



RV *Tangaroa*. Image; James Stonely.

NIWA's flagship research vessel *Tangaroa* took to the water once more on May 17, sailing out of Wellington Harbour for its first scientific voyage since lockdown.

The vessel is bound for the Campbell Plateau where it will complete a camera survey of the seabed. The voyage is part of a long-term research programme that began in 2017, collecting seabed data to improve scientific models and widen the understanding of the biodiversity and distribution of seabed habitats across New Zealand's Exclusive Economic Zone.

NIWA vessel operations manager Greg Foothead said planning the voyage during Covid-19 presented challenges, as they waited to hear if lockdown restrictions would be eased in time for the vessel's departure.

"We have now got the clarity we need and have planned how things will operate on board in accordance with the latest government guidelines," Foothead said.

Maintaining physical distancing measures while on board will be a challenge for the 25 researchers and crew but will be made easier with staggered meal-times. Galley staff will wear PPE and serve food from the servery, rather than the usual self-service. Scientists and crew for the voyage were

also encouraged to have a Covid-19 swab test before leaving.

The amount of research undertaken has also been truncated in part, with the voyage now reduced from the original four weeks in length to three.

Voyage leader and NIWA fisheries scientist Owen Anderson said he remains confident the crew will achieve most of what was originally planned.

"Operationally this is a straight-forward voyage that will use NIWA's Deep-Towed Imaging System (DTIS) to record seabed habitats and fauna. The video and still imagery collected will then be analysed to provide more information on the distribution of these often fragile and vulnerable ecosystems."

One of the programme's key aims has been to generate data layers to inform an assessment of the risk from bottom trawling on seafloor habitats and animals.

"We will use the information from this survey to test existing species distribution models and update them," Anderson said.

"We hope this will give us a better handle on where these habitats are, and the characteristics of the seafloor that drive their growth and distribution."

Tangaroa was due to return to Wellington in early June.

Annual Seafood conference cancelled in the wake of Covid-19

Due to recent Covid-19 events, Seafood New Zealand wish to advise that this year's Seafood Conference, scheduled for the 5th and 6th of August in Wellington, is cancelled.

While we are disappointed the event will not be taking place, our industry members can look forward to a conference-packed line up in the August issue of the Seafood magazine.

This will feature stories from some key speakers that were scheduled to present and topical issues that

would've been addressed at the 2020 conference.

Dates for the 2021 conference will also be published in upcoming issues.

For any questions regarding the conference edition of the magazine, please contact Seafood New Zealand's business manager:

Karen Olver

Ph: 027 436 5273

Email: info@seafood.org.nz

QUOTA FOR SALE

Shares for sale - preferably as per complete package listed.

All enquiries to: Email: donna@finestkind.co.nz Web: www.finestkind.co.nz

Package One

Shares with ACE

FLA1	2,511 kg
GMU1	3,725 kg
GUR1	100 kg
SCH1	7,500 kg
SPO1	3625 kg
TRE7	300 kg

Individual Shares for sale

BUT7	2 x 1,000 kg parcels
FLA7	2 x 5,000 kg parcels

Package Two

Shares with ACE

BIG1	16,998 kg
BWS1	76,023 kg
FLA2	1,374 kg
MAK1	3,586 kg
MOO1	12,463 kg
POS1	695 kg
RBM1	142 kg
SNA2	52 kg
STN1	6,436 kg
TOR1	3,671 kg
YFN1	6,528 kg

Package Three

Shares with no ACE

FLA1	4,198 kg
GMU1	2,978 kg
GUR1	900 kg
KAH8	5,091 kg
KIN8	2 kg
PAR1	26 kg
PAR9	365 kg
RSK8	342 kg
SCH1	1,156 kg
SNA8	275 kg
SPD8	359 kg
SPO1	1,356 kg
SSK8	221 kg
TRE7	1,200 kg



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BCO5 - 300	PAD2 - 6,779	SPO8 - 346
BCO8 - 2,000	PAD3 - 220	SQU1J - 113,050
BUT7 - 199	PAD5 - 5,452	SQU1T - 1,438,998
BWS1 - 10,891	PAD7 - 4,000	SQU6T - 1,219,023
EMA1 - 12,038	PAD8 - 176	SSK3 - 10,625
EMA7 - 10,619	POR3 - 1,774	STN
FLA1 - 25,000	RCO3 - 2,307	TRE7 - 3,248
FRO7 - 148,127	RIB8 - 297	WAR3 - 1,000
GAR1 - 122	RSN2 - 2,464	WWA3 - 32,926
GMU1 - 20,000	SCH7 - 770	WWA4 - 12,033
HPB7 - 1,100	SCH8 - 2,768	WWA5B - 157,067
KAH3 - 170	SPD1 - 25,000	YEM1 - 2,746
KAH8 - 1,000	SPD5 - 9,457	YEM9 - 3,897
LEA2 - 351	SPD8 - 11,832	YFN1 - 14,345

BOATS FOR SALE

4.8m Allenco alloy dory- Honda 60Hp 20 hrs, GPS, Sounder, Spotlight, full cover, on alloy trailer - **\$35,000 + GST**

13.3m wooden trawler, built 2009, Dong Feng D683ZLCA3B **\$500,000 + GST**

14.87 mtr alloy cray/dive/kina, Scania DSI14 330kW, twin disc gearbox, Aussie pot hauler - **\$265,000 + GST**

17 mtr steel trawler, built 2016, Scania D1113071M (400Hp) **\$3,250,000 + GST**

7.5 mtr Sea truck, alloy 2 x 225Hp 4 stroke outboards, haul-out trailer - **\$65,000 + GST**

16.8 mtr steel trawler, built 2012, Scania D111259M (350Hp) **\$2,500,000 + GST**

16.8 mtr steel trawler, built 2012, Scania D111259M (350Hp) **\$2,500,000 + GST**

16.8 mtr steel trawler, built 2012, Scania D111259M (350Hp) **\$2,500,000 + GST**

14m GOP McManaway, MTU 530Hp, 2014 - **\$225,000 + GST**

QUOTA SHARES FOR SALE - KGs

FLA3 - Enquire	PAD5	PIL - Enquire
KIC2	PAD7 - 4,000	SPR - Enquire
PAD2 - 3,500		

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