Seafood
NEW ZEALAND

JUNE 2016 • VOLUME 24 • NO. 3

Cover Story: Moana New Zealand- a story of true connection p18

Maori Fishing Rights p14

Bluff Oyster and Food Festival p38
GET ON BOARD WITH THE NEW HEALTH AND SAFETY AT WORK ACT

Maritime officers are helping commercial fishermen understand their new health and safety obligations.

FOR MORE INFORMATION

www.maritimenz.govt.nz/hswa for guidance on the new requirements and how they are being integrated with MOSS.


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Maritime New Zealand

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A celebration of 30 years of fishing under our world-leading Quota Management System could not be held without recognising the significant role Maori have to play in New Zealand’s seafood industry.

The development of Maori fisheries has been underpinned by the pan-tribal Fisheries Settlement which brought about Maori endorsement of the QMS. It paved the way for iwi economic development in fisheries.

A prominent Maori leader who has been part of the Maori Fisheries story, Sir Matiu Te Rei, was recognised for his work in the latest Queen’s Birthday Honours for his services to Maori. Sir Matiu is a former Chairman of Te Ohu Kaimoana Trust, a negotiator for the Aquaculture Settlement and Chair of the Iwi Aquaculture Committee. Congratulations to Sir Matiu.

The Chairman of Te Ohu Kaimoana, Jamie Tuuta, explains in an opinion piece on page 14 how the Government’s proposed Kermadec Ocean Sanctuary cuts across hard-won Maori fishing rights.

Maori have a big stake in the future direction of our fisheries. The cover story in this issue features Aoteroa Fisheries Ltd and its new Moana brand. The decision for the country’s largest iwi-owned fishing company to become Moana was driven by the desire to create longstanding value through the delivery of top quality kaimoana across key seafood markets around the world.

It signals a move away from fisheries, which implies fish processing, to premium seafood and direct connection with consumers. It also means all trading brands are brought together as one entity.

This refocusing, looking to add value and better tell our story to global markets, is one for the entire industry to address as we look to the future and the potential to add value to our high quality, sustainably harvested seafood.

We thought it was about time the seafood industry introduced formal recognition for the efforts of the thousands in our industry who contribute to the industry’s success and ongoing commitment to sustainability. This year, for the first time, we will be holding the Seafood Stars Awards at our annual conference in Wellington on August 31. You can read more about these awards on page 7.

There’s also a story about our growing export success, as well as contributions from NIWA and the rock lobster industry about the value that science plays in the sustainable management of our fisheries, and we cover the recent Bluff Oyster Festival.

The recipe on page 22 shows a simple and tasty way to cook a much underrated fish, kahawai. Enjoy.

Tim Pankhurst
Chief Executive
Letters to the editor

An industry perspective
As the Union that represents most of the New Zealand fishers on New Zealand crewed vessels we would strongly dispute a recent report out of Auckland University that suggests huge amounts of fish are being dumped. We get paid to catch fish not throw it away.

The penalties for a New Zealand fisher that got caught dumping fish illegally are way over the top financially. We only had a three-mile territorial sea. That was extended out to 12 miles in 1965 and the 200 mile EEZ was introduced in 1976.

In 1986 the Quota system was introduced and this capped the tonnage of fish that could be caught of all the species that were introduced to the scheme. It now covers all the commercially caught species.

1986 is the year when New Zealand gained control of our fisheries, going back to 1950 might be interesting but has nothing to do with how fisheries are now managed.

The Total Allowable Catch (TAC) of each species is set at a sustainable level. If the stock looks like it is going down the TAC is lowered to allow it to recover. As it recovers the TAC can be raised. This does happen and the vast majority of our fish stocks are in a very healthy state.

In the early days of the Quota system some vessels were not equipped with fishmeal plants and if they were heading and gutting fish the offal was returned to the sea back into the food system for other fish. This was not fish dumping. New Zealand factory vessels nowadays are equipped with meal plants and the offal is turned into fishmeal.

Any fish dumping in recent times could well have occurred on Foreign Joint Venture vessels. If they were not worried about paying their crews or treating them properly then it’s unlikely they would be too worried about dumping fish if it suited them. Many of these vessels did not have observers because they were so rough observers refused to work on them.

From May this year, foreign chartered vessels (FCVs) were required to reflag to New Zealand. This means they are subject to the same rules and regulations as the rest of us and the same penalties. This means any fish dumping will be highly unlikely. In a few cases fish dumping is allowed. If vessel safety is at risk, or there is gear breakdown it makes sense to dump fish rather than sink the boat and the dumped fish is counted against quota. Observers and cameras are on many vessels now and all will be covered in the near future.

If the writer of the anecdotal report had any real evidence of fish dumping in recent times I’m sure the Ministry for Primary Industries would be following it up.

Sean McCann
National President
NZ Fishing Industry Guild

Marlin and the QMS
There’s been a lot in the news of late regarding waste in the fishing industry. Mostly it is exaggerated rubbish from the normal anti-fishing lobby groups, helped by a few anti-fishing academics. Nothing new, but the industry can always improve and is continually doing so.

One good thing to come out of it all is the way sport and rec fishing lobby groups and spokespeople have come out publicly and spectacularly shot themselves in the foot. These groups are crying waste to any camera, journ or SM format that will listen. The exact same people that pushed hard to force commercial fishermen to dump marlin.

You can’t make this stuff up.

The lobby groups crying about waste can’t come up with one good reason why marlin is better off outside the QMS and being legally dumped, rather than having the same amount caught under the QMS being landed, sold and eaten.

The Minister can’t explain to anyone why he deems the QMS unfit to manage marlin, but best practice for all other species.

The hypocrisy and self-interest from sport and rec groups is cringe worthy. If you want waste in the industry addressed, then start by owning the waste you are directly responsible for and have the ability to quickly rectify. Introducing marlin into the QMS and setting a TACC at bycatch levels will immediately end the waste and NO more marlin will be caught by commercial fishers than what will be caught and dumped anyway.

Sport fishers like Matt Watson and Richard Baker of LegaSea may be fine with their own use (torture, photograph and release to die later) of marlin but commercial longline fishers have more respect for nature and being forced by law to continually dump dead or dying utilisable fish is simply abhorrent.

Let’s be sensible about it and move forward.

Diane Ching
Owner/Operator
Altair Fishing Ltd
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 97% 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.

To download Spark Undersea Cable Awareness Charts visit: boaties.co.nz/useful-info/cables-underwater.html

### 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, NZ522, 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.

### Be Aware

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

### Symbols Relating To Submarine Cables

**Submarine cable**

**Submarine cable area**

**Anchoring prohibited**

**Fishing prohibited**

**Figure 1.**

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### These are some of the penalties

- A maximum fine of $20,000 for a non-commercial vessel.
- A maximum fine of $10,000 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 recover of costs associated with repairs, this could be up to $750,000 plus a day, a typical repair can take up to two weeks (around $10 million).

### For more detail refer to appropriate marine charts.

Note this number:

For any queries regarding submarine cables call: 0800 782 627
Calling all seafood industry stars

Excellence and innovation in the seafood industry are being rewarded with the Seafood Stars Awards that will be presented at the New Zealand Seafood Industry Conference this year, Chief Executive Tim Pankhurst says.

Our Quota Management System’s 30th anniversary this year is a great opportunity to celebrate industry progress with our own seafood awards programme, Pankhurst says.

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

“For a dynamic industry that sets a global standard for sustainably managed, premium seafood, and posts robust export growth year on year, we don’t celebrate our own achievements enough.

“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.”

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

- Star of the Sea, Sustainability Award – For excellence in either developing and leading an activity that has contributed substantially towards protecting or rehabilitating aquatic environments, or reducing adverse seafood industry impacts on the environment, or developing and leading a research, development and extension activity that has contributed substantially towards a sustainable and profitable seafood industry.

- Seafood Star, Young Achiever Award – For young achiever (under 35 years of age) who 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.

- Seafood Star, Longstanding Service Award – Individual award for demonstrating 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.

The awards will be presented during the Cocktail Function at the 2016 New Zealand Seafood Industry Conference on Wednesday, August 31 at Te Papa, Wellington.

Select your award nominees, fill a separate nomination for each nominee. Visit www.seafoodnewzealand.org.nz/media/news or post them to Seafood Stars Awards, c/o Seafood New Zealand, PO Box 297, Wellington 6140. Nominations close July 31, 2016.

Join the celebrations at our annual conference

Registrations are now open for this year’s Seafood New Zealand conference in Wellington at Te Papa on August 31.

The event celebrates 30 years of sustainable seafood under the Quota Management System (QMS).

International heavyweights John Connelly and Professor Ray Hilborn have been lined up to share their wealth of information about fisheries management.

Participants will also hear about the state of our fish stocks from the latest Ministry for Primary Industries report.

Foodstuffs national Sustainability Manager Mike Sammons of will share his experience of walking the talk when it comes to sustainability, while, Roger Bourne from Plant & Food Research will explore the latest consumer trend in China for food as a gift.

There will be some insights from Nielsen New Zealand into what New Zealanders think of the seafood industry.

And there will be presentations about the importance of the QMS in the settlement of Maori Fisheries, and the growth of Maori owned fisheries.

Registrations are now open. For full details and to register go to www.seafoodconference.co.nz.
Seafood exports reach record high of $1.71 billion

New Zealand seafood exports continue to show strong growth, reaching a record high of $1.713 billion in the year to the end of March, according to Statistics New Zealand.

Seafood New Zealand Chief Executive Tim Pankhurst says the strong export growth for seafood accelerated in the first quarter of the year.

“This is an 11.4 per cent increase on the previous year, and an $80 million increase on the previous high of $1.63 billion for the 2015 calendar year.

“Month on month growth of 18 percent in January over the previous year was even higher at 23 percent in March.”

The strongest value growth is from exports of frozen fin fish with rock lobster, orange roughy, fish meal and mussels also returning increased prices.

China accounts for nearly one third of total seafood export value. The average per kilo value for highly prized lobsters is up 6 percent this year.

The China demand, particularly around its new year, has cemented rock lobster as New Zealand’s most lucrative export species, returning $305 million in 2015.

Mussels came next at $224 million, followed by hoki at $209 million and then, in order of value, jack mackerel, orange roughy, ling, salmon, squid and paua.

The second most valuable market is Australia followed by the United States, Japan, Hong Kong, South Korea, Spain, France, Germany and Thailand.

Exports of half-shell Greenshell™ mussels have continued to increase this year and per kilo returns are up nine percent.

The first major exports of squid for the 2015-16 season were shipped in March and are well ahead of the previous year’s total.

The orange roughy market in China has grown from virtually nothing several years ago to $26 million in 2015, overtaking the US.

“The fact a wide variety of species across a range of markets are in demand and consequently attracting increased returns bodes well for the medium and long term outlook for the seafood sector," Pankhurst says.

“This is underpinned by a well-managed wild fishery and an expanding aquaculture sector.

“The Quota Management System, now in its 30th year, has ensured stocks are sustainably managed."

Discerning consumers around the world are increasingly looking for high quality, sustainably harvested seafood and are prepared to pay a premium for that, he says.

“The complementary domestic market continues to be important as well.

“Around 88 percent of Kiwis, those who don’t catch their own, continue to rely on our wild fishery and aquaculture enterprises for their seafood."
The Department of Fisheries (DOF), Thailand, in collaboration with the Asian Fisheries Society (AFS), INFOFISH, the Network of Aquaculture Centres in the Asia-Pacific (NACA), and the Southeast Asian Fisheries Development Center (SEAFDEC) and partners are proud to host the ASEAN Fisheries and Aquaculture Conference and Exposition 2016: ASEAN Seafood for the World and the 11th Asian Fisheries and Aquaculture Forum and Exhibition: Asian Food Security for the World from 4th to 6th August 2016, at the Bangkok International Trade and Exhibition Centre (BITEC) in Bangkok, Thailand.

CONFERENCES
A concurrent three-day international scientific conference will be organized by Thailand Department of Fisheries (DOF), the Asian Fisheries Society (AFS), Southeast Asian Fisheries Development Centre (SEAFDEC), Network of Aquaculture Centres in Asia-Pacific (NACA) and partners at the same venue from 3rd to 6th August 2016. About 1,000 participants are expected to attend the Conference. Honorable speakers from around the world will share their experiences and lessons-learned in fisheries and aquaculture.

* To register for the conference please visit: www.enaca.org/modules/afaf/

EXPOSITION
- Exposition Area 7,550 m² with 330 booths (3x3 m)
- More than 10,000 visitors are expected
- Targeting exhibitors from domestic and international fisheries & aquaculture producers, traders, seafood processors, and equipment suppliers, as well as food service and catering operators
- Meeting with ASEAN local producers and SMEs

Bangkok, Thailand

at Bangkok International Trade & Exhibition Centre (BITEC),

DEPARTMENT OF FISHERIES
Kaset Klang, Chatuchak, Bangkok, Thailand 10900

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E-mail: info@enaca.org (for Conference)
Pacific fisheries ministers learn about New Zealand’s unique fisheries management

Sai Raje

Pacific Ministers on a four-day visit in April around the country learned about the administration of New Zealand’s unique fisheries management system.

The 40-member delegation, including Ministers from the Cook Islands, Federated States of Micronesia, Fiji, Niue, Samoa, Solomon Islands, Tokelau, Tonga, Tuvalu and Vanuatu, also visited the Nelson Marlborough Institute of Technology (NMIT), and attended meetings in Wellington and Auckland.

Their visit followed an invitation from Prime Minister John Key at the Pacific Fisheries Forum last year, offering island nations to “examine New Zealand’s catch-based fisheries management systems” (C-BFM). The Ministers and senior officials spent two days in Wellington exploring the C-BFM before visiting Talley’s in Nelson in the morning and then spent the afternoon at NMIT.

In Wellington, the New Zealand seafood industry-owned FishServe, which administers and manages commercial fishing quotas in the country, outlined how it helps manage 100 quota species, 635 quota stocks, and annual catch entitlements of 610,000 tonnes across 1,537 quota share owners, 1,050 permit holders and 1,200 vessels.

FishServe Chief Executive Lesley Campbell says the presentation was well received, with plenty of questions from the ministers, seeking an understanding of the specific service delivery arrangements under which FishServe operates, and how they could learn from or apply these experiences in their unique fisheries environments.

“We wanted to give them visibility of an alternative way things could be managed within their fisheries systems, no matter what their policy settings are,” Campbell says.

The presentation also noted how FishServe had been able to improve the efficiency of providing these administrative services through expert IT solutions, she says.

“FishServe has invested in good people, developed good fisheries data management processes, actively sought cost efficiencies and invested in technology to ensure the robust management of fisheries data. That means scientists, enforcement officers, policy people, industry and fisheries managers have timely access to reliable data and can make informed fisheries management decisions.”

Representatives from FINNZ, FishServe’s business development arm and Information Management solutions provider to fisheries organisations, addressed Pacific ministers on how technology and, good processes could play a key role in effectively managing fisheries data.

FINNZ General Manager Mark Jones says IT solutions need to fit the requirements of a fisheries management model, simply implementing a packaged solution won’t produce the right results.

The new software product that FishServe and FINNZ has developed is...
“FishServe has invested in good people, developed good fisheries data management processes, actively sought cost efficiencies and invested in technology to ensure the robust management of fisheries data.”

designed to be a flexible platform that could be applied to differing fisheries models around the world, Jones says.

"While initially providing powerful functionality to manage fisheries data for New Zealand’s quota management regime, the software has been intentionally crafted in a manner that makes it readily adaptable to the business and regulatory models of other fisheries jurisdictions."

NMIT’s International Maritime Institute of New Zealand boasts the latest in training for the maritime industry. The delegation enjoyed checking out the virtual bridge and engine room training simulators, says the Nelson institute’s head Monique Day.

NMIT has been supporting the fishing industry with training since 1976 and attracts students from around the world.

A group of Pacific Fisheries Officer students currently studying at NMIT met the Ministers on their visit. Their course provides a broad range of practical training designed to be relevant to Pacific Island fisheries officers, which in turn enables them to assist fishing communities to look after their fisheries and assist fishing enterprises to develop sustainable and profitable fishing operations.

Funded by the New Zealand Ministry of Foreign Affairs and Trade (MFAT), participants receive a training and accommodation allowance through the NZ government’s Short Term Training Award Scheme (STTA).

Day says maritime education is moving out of the classroom and into more practical and engaging teaching. Students are required to demonstrate competence as well as knowledge. Simulation exercises test and assess students in realistic shipboard scenarios.

The Ministers were also shown innovative aquaculture education facilities, including a salmon hatchery on NMIT’s Nelson campus.
Kaikoura students enhance local kaimoana

Debbie Hannan

Students at Kaikoura High School are getting hands on experience of the need to ensure the sustainability of seafood stocks.

Pau3 has run outreach activities with the school for the last five years as part of a re-seeding programme in their region.

The programme, which has been running for the past 10 years, reached out to the school as part of its community engagement activities.

The re-seeding extends from Akaroa Harbour to Motunau, the Nape Nape lagoons and north and south of Kaikoura.

The juvenile paua are spawned, fertilised and hatched at Mike and Antonia Radon’s Arapawa Sea Farms in spring and grown for nine to 10 months to be returned to Pau3 for planting.

The outreach with year 13 students at Kaikoura High School starts in early March with the students viewing the juveniles from the previous spring’s spawning. They then get involved in planting out mid-year and are given the opportunity to return in late October/early November to observe the young paua in their habitat.

The project aligns with an NCEA unit standard, providing the students with valuable credits.

“The educational benefits are enormous – not only do our students get hands on experience in an industry that many never get the chance to experience, it also opens their eyes to different career opportunities, says Jo Fisenden, the school’s biology teacher and deputy principal.

“We love the fact that it provides a link to our own community and how people make a living. Having an understanding of how a whole system works is invaluable as classroom based abstract ideas rarely mean anything but having seen things happening and being part of the re-seeding gives the students more ownership.

“This also means they are better equipped to educate others about why our fisheries operate the way they do. We really appreciate the support from the local paua guys and as the students can gain six Level 3 NCEA credits from the work they do, it is a large chunk of learning that has huge value to their year,” she says.

Community engagement and awareness is the re-seeding programme’s main goal, explains Jason Ruawai of Pau3.

“By increasing community awareness we may one day achieve another form of funding. At present the results of re-seeding juvenile paua from an enhancement point of view are unquantified. Achieving an annual budget is becoming increasingly difficult.

“There’s a project running in Tory Channel that will provide more robust results. Our budget to re-seed juvenile paua is mainly on the basis of education and public awareness.”

As well as working with school students, the programme is a platform to reach out to local iwi, Ruawai explains.

“It would be good one day to see more organisations running similar programmes to educate kids. Aside from one day achieving more funding to re-seed, educating the kids has huge benefits within the community. It promotes all sorts of good practice with paua amongst friends and family.”
Science before rhetoric

Dr David Middleton, Chief Executive Trident Systems

I’m a fisheries scientist, not a politician. However, I find myself the latest plaything of the New Zealand political and media circus.

Just as Sunday morning was drawing to a close I was alerted to a Greenpeace press release. Russel Norman has decided to “reveal” to the world that the organisation I manage (Trident Systems) is owned by New Zealand seafood companies.

On looking at the press release I see that the “revelations” simply indicate that someone at Greenpeace has read what it says on our website and double checked this against the companies’ office records.

The fact that Trident Systems is a seafood industry research provider is hardly secret – it is proclaimed to anyone who visits our website. That we are contracted by the Ministry for Primary Industries (MPI) to provide video observation of the SNA 1 trawl fleet has been acknowledged in the media and elsewhere - including at a recent workshop which Greenpeace’s senior oceans campaigner, Karli Thomas, was involved in organising.

Yet shortly after, as I went to continue my Sunday activities, Greenpeace’s press release became the leading item on Radio New Zealand’s midday news. The release had been embargoed till noon. I don’t know when the radio station got a copy, but they hadn’t found time to establish whether Greenpeace’s revelations actually constituted news (“information not previously known”), nor had they sought comment from Trident.

Instead, the basis of the story is simply that Russel Norman finds Trident’s ownership “troubling”.

Wouldn’t it be nice if someone had asked whether there was any merit to the story? Norman seems to be able to rely on the fact that NZ journalists no longer have time for any serious investigation and therefore find themselves complicit in the taking of a cheap shot. We expect this of politicians, but we should remind ourselves that Russel Norman is meant to be an EX-politician. Now he is part of an organisation whose core values include “Promoting Solutions: We [Greenpeace] seek solutions for, and promote open, informed debate about society’s environmental choices. … It’s not enough for us to point the finger; we develop, research and promote concrete steps towards a green and peaceful future for all of us.”

It feels like finger pointing to me. Checking our website hardly constitutes research. And what is the solution Greenpeace are promoting here? Their press release contains plenty of aspersions, but not one constructive suggestion.

Norman is jumping on the bandwagon of negative publicity that has been aimed at New Zealand’s fisheries management regime over the last couple of weeks. It’s made the headlines but we’ve not seen the press pick up on some key issues.

For example, why has no-one in the mainstream media informed the public that erroneously overestimating catches from a fishery would be dangerous – the antithesis of the precautionary approach to fisheries management?

Overestimation of historic catches leads to an overestimation of fish stock productivity – and so risks catch limits being set too high. The problem was clearly noted by Prof Matt Dunn (writing for the Science Media Centre) at an early stage in the current debate, yet this key issue has been missed in the rush to apportion blame and score political points.

Like Russel Norman, I’m an immigrant to New Zealand. I moved because of New Zealand’s reputation for good fisheries science. … It’s not enough for us to point the finger; we develop, research and promote concrete steps towards a green and peaceful future for all of us.”

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Making decisions about regulatory compliance is the job of MPI. MPI makes those decisions based on monitoring data they receive.

Trident’s role is to foster collaboration and co-operation in research that ensures sustainability of fish stocks.
Maori fishing rights

Treaty of Waitangi fisheries rights were hard-won by Maori a quarter of a century ago. The pan-tribal 1992 Fisheries Settlement brought about Maori endorsement of the Quota Management System and re-configured the economic landscape of the New Zealand fishing industry, for the better. It paved the way for iwi economic development in fisheries. The Government’s proposed Kermadec Ocean Sanctuary cuts across those hard-won rights and galvanised Maori in their opposition, says the Chairman of Te Ohu Kaimoana, Jamie Tuuta.

Marine protection in the Kermadec region can be strengthened without loss of rights.

Te Ohu Kaimoana, which acts as the eyes and ears in Wellington for the iwi owners of Maori Fisheries Settlement quota, was astounded when we were telephoned on the evening of 28 September 2015 and told that the entire Kermadec region was to be turned into a no-take zone where Maori Treaty rights would be extinguished. The Prime Minister, we were told, would be making the announcement in only a matter of hours in New York at the United Nations.

There was no discussion nor any consultation or engagement with Maori. We had no forewarning or knowledge that the Prime Minister was to take away our rights in such circumstances. With such an attack on the Settlement, we felt it imperative to push back against the proposal.

The Kermadec Ocean Sanctuary Bill has galvanised Maori. It is not often that iwi are unified on such a scale. Our legal action against it, which has the support of all iwi around the country, has been taken to protect existing Treaty fisheries rights. Put simply, the proposed sanctuary breaches the terms of the 1992 Fisheries Settlement, affecting all 58 iwi across the country.

As an industry, we rely on the strength of our fisheries management system and the security provided through individual transferable quota. The Kermadec proposal has a huge effect on Maori property rights and an adverse effect on the rights of other quota owners. In doing so, it also undermines the very thing on which the success of the Quota Management System is founded. Maori accepted the QMS as the currency through which the commercial dimensions of their Treaty fisheries rights would be expressed because it provided perpetual and secure rights and ensured sustainability of fisheries and their surrounding environment.

Those three fisheries pillars – perpetuity, security and sustainability – provided the Maori negotiators with the confidence to sign the Deed of Settlement in 1992 and thereby allow for the ongoing success of the QMS.

With our action against the sanctuary, iwi quota owners and industry have been accused of talking about conservation and kaitiakitanga, but not walking the walk. NGOs prefer to portray us as greedy and uncaring of the environment in which we operate, rather than engage in a rational debate about conservation and sustainability. They neglect to acknowledge that iwi and the rest of industry already established on a voluntary basis and requested government support and regulation to establish the benthic protection area across the whole Kermadec EEZ in 2007. The thousands of images you see of the Kermadec biodiversity – the very same measures that we have put in place over the years. Any remaining fishing in the Kermadec EEZ poses no risk to this biodiversity.

These points are often ignored by supporters of the sanctuary who then characterise Maori opposition as being only about consultation (although I have yet to hear anyone commend the process leading up to the Government’s announcement). What I will say is that if due process had been followed, it is possible none of us would be faced with the present problem. Certainly, if the

Environment Minister had not blindly followed the advice from the wealthy American group, the Pew Trust, the lead group lobbying in favour of the proposed sanctuary, Mr Key might have had all of New Zealand behind him, including Maori.

It is repugnant to suggest that because Maori have chosen not to use their fishing rights in the Kermadec region over the last 20 years it is therefore acceptable to expropriate those rights. Pew deny that Maori rights will be extinguished through the proposal. They have told me I am wrong in my assessment. They – and others – say that the Government could always over-ride the Settlement. I was speaking recently with Sir Tipene O’Regan, who, together with other Maori leaders, signed the 1992 Treaty settlement, colloquially known as the Sealord Deal. He said that for a foreign entity (and others not directly involved) to tell him that he didn’t understand the very nature of the agreement that he signed on behalf of all Maori is the height of arrogance. I have to agree. For foreigners to enter into our domain and proceed to tell us what our rights are is repugnant to Maori as no doubt it is to any New Zealander.

The New Zealand fishing industry
must operate with a social licence – a term coined by industry long before it became fashionable among parliamentarians. Extending the current seabed regulations to prohibit mining would provide the same level of biodiversity protection that the Government seeks through its sanctuary proposal. And it can be done without the revocation of fisheries property rights, thereby strengthening protection in the Kermadec region.

The issues involved are not so divergent that they cannot be aligned. Te Ohu Kaimoana and industry are open to talking with government so that, when the time comes, marine protection for the Kermadec region can be implemented with the full blessing of all New Zealanders. We will be able to do that proudly because it shows that New Zealanders can practise sustainability and conservation intelligently.

The Struggle for Maori Fishing Rights: Te Ika a Maori

As we celebrate the 30th anniversary of the Quota Management System a new book has been published to acknowledge the struggle of Maori for their fishing rights. The author, Brian Bargh, gives an overview of the story he tells in The Struggle for Māori Fishing Rights: Te Ika a Maori

The seas around the country have always been rich in marine life so that when Maori first arrived here, they had access to a wide range of freshwater and sea fish, marine mammals, seabirds and sea plants with which to sustain themselves. A whole industry utilising freshwater, coastal and marine resources developed using a wide variety of harvesting, catching, processing and utilisation methods.

Prior to the signing of the Treaty of Waitangi Maori collectively owned and controlled all fisheries and other natural resources. The Treaty confirmed this. However, after the Treaty had been signed it was land that created immediate friction. Unlike land, there was plenty of fish for the taking and Maori did not dispute the new settlers catching fish or gathering shellfish.

Once fish started to become scarce – and this occurred in a very few localised places through over-fishing – the colonial government imposed restrictions, regulating the taking of fish. The first of these was the 1866 Oyster Fisheries Act. From then on as the fishing industry began to grow and exports increased, pressure on fisheries nationwide and more laws were imposed by the government in order to control the industry. Maori were spectators in this process that slowly and surely relieved them of ownership and management of a commodity that they owned and had treasured for centuries.

The Maori fisheries struggle is part of the wider struggle Maori had with the colonising forces from Great Britain. After World War II the rapid urbanisation of Maori followed and with this significant new social and cultural challenges arose. A new generation of Māori renewed efforts to achieve justice for past issues of loss, dispossession and political disempowerment. The struggle for fishing rights was but one of the issues.

Finally, after years of struggle in the courts, through the Waitangi Tribunal and in various other forms of protest, Maori fishing rights were restored. There were four pou – or elements – that significantly assisted in the recognition and eventual recovery of Maori fishing rights: The Treaty of Waitangi; the courts; The Waitangi Tribunal and the resilience and tenacity of Maori people, who never gave up fighting for what was right.

The strong tradition of fairness and justice in New Zealand society provided a platform for Maori and Pakeha to support the four pou and address the injustices that included not only a denial of Maori fishing rights but also a denial of rights to a range of other natural and cultural resources.

Brian Bargh’s book, The Struggle for Maori Fishing Rights: Te Ika a Maori was commissioned by Te Ohu Kaimoana and launched at its annual conference in late March.
Port Nicholson rock lobster partnership

Moana’s official entry into Port Nicholson Fisheries Limited Partnership forms the largest Maori-owned lobster processing business in New Zealand, and marks a significant milestone for Maori business and the New Zealand seafood industry.

The partnership has been in place for some time but Moana New Zealand officially joined on April 1 this year, with the opening of its new live lobster export plant at Bell Ave, Auckland, in late June eagerly awaited, says Moana New Zealand Chief Executive Carl Carrington.

“The new processing plant enables Port Nicholson Fisheries Limited Partnership to process 650 tonnes of lobster quota and export live to the world. This will mean it can be more active in offshore markets, prompting growth in the business,” he says.

Port Nicholson Fisheries Chairman, Dion Tuuta, says the key to the success of the partnership has been true collaboration, which has seen like-minded Maori lobster businesses with a common shareholder base, aligned values and a shared vision for the future.

“The collective scale and national coverage that has been created through this collaborative approach, has enabled growth that would otherwise have been impossible for any one of us to achieve alone,” says Tuuta.

Port Nicholson Fisheries was involved in the design process of the new processing plant, and now operates it.

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No matter what.
New plants for Maori fisheries enterprises

Ngai Tahu Seafood and Ngati Kahungunu Asset Holding Company opened new plants at opposite ends of the country in mid-April.

Ngai Tahu Seafood officially opened a new processing plant in Bluff.

The plant, which has the potential for expansion, lands and processes about half of the company’s quota portfolio, including blue cod, Bluff oysters, rock lobster and paua. It has the ability to take two to three times more volume.

The plant has a staff of 28 but has the capacity for up to 50. It currently provides services for around 30 fishers, many of whom are Ngai Tahu or are affiliated through whanau links.

“We want to invest where our fishers are based. This new facility is a place to be proud of. It’s a light, open, modern work place and it’s a good safe environment for our workers,” Ngai Tahu Seafood Chair Craig Ellison said at the plant’s opening.

“In line with our tribal whakatauki, mo tatou, a mo ka uri a muri ake nei, the new plant build represents a long term investment for the organisation, for our fishers and the community as a whole; and we have every confidence that this will operate for many years to come,” he said.

In the north, the Fiordland Lobster Company and the Kahungunu Asset Holding Company opened their “state of the art” lobster processing factory in East Tamaki, Auckland.

The factory, which is owned by the Kahungunu Asset Holding Company is leased to the Fiordland Lobster Company. The Kahungunu company entered into a five-by-five share purchase and quota lease agreement with Fiordland in 2007, resulting in the iwi receiving record annual quota lease and dividend yields and the Fiordland Lobster Company’s share price increase by 500 per cent.

Sir Tipene O’Regan is shown the formal opening plaque by Ngai Tahu Seafood Operations Manager Andrew Peti. Image Ngai Tahu.

Trevor Burkhart (Fiordland Lobster Company), Edina and Haami Hilton (Kahungunu kuia and kaumatua), Whatumoana Paki, Kingi Tuheiti (Maori King) Tukuroirangi Morgan (Chief Advisor to the Maori King) eagerly watch as Deputy Prime Minister Bill English cuts the ribbon to open the new factory. Image Ngati Kahungunu.
Connecting the world to the true taste and rare magic of New Zealand’s best kaimoana
Moana New Zealand has been built through the collective efforts of many and is the country’s largest iwi-owned fishing company. Iwi are the true guardians of the world’s most pristine and sustainably managed fisheries. Moana New Zealand has a deep sense of responsibility to all people and respect for kaimoana, and is dedicated to contributing to the wellbeing of future generations. It connects the world to the true taste and rare magic of New Zealand’s best kaimoana.
A new journey for Aotearoa’s largest iwi-owned fishing company

Michelle Cherrington

For Aotearoa Fisheries Ltd Chief Executive Carl Carrington, rebranding to Moana New Zealand is all about sharing the story of our kaimoana.

The decision for the country’s largest iwi-owned fishing company to become Moana was driven by the desire to create longstanding value through the delivery of top quality kaimoana across key seafood markets around the world.

It signals a move away from fisheries, which implies fish processing, to premium seafood and direct connection with consumers. It also means all trading brands are brought together as one entity.

“We are the true guardians of the world’s most pristine and sustainability-managed fisheries, and we share a deep sense of responsibility to our people and respect for kaimoana. The new brand embodies this, and tells our story of true connection, true provenance, true to nature and true for generations,” says Carrington.

That story spans the process of how Moana’s product – highly sought after species from New Zealand’s renowned coastal waters and traditional fishing grounds - is carefully harvested and quickly brought to market with a lightness of touch.

Moana New Zealand shows tangibly our deep sense of responsibility to iwi and respect for kaimoana, and tells the story of our people, our place and our product. It is also here so people will always be able to share in the true taste and rare magic of the best seafood our country has to offer,” says Carrington.

The Moana New Zealand colours and brand essence are drawn from nature and the pristine seafood that is carefully gathered from there.灵感 came from the concept of mauri (life source). This is the way all things on earth are interrelated and connected with one another, and it enables Moana to show how each part of its story is connected to the greater whole.

Prior to the rebrand, Aotearoa Fisheries (now Moana) had been investing significantly in its supply chain assets across all business divisions, and when its focus shifted to demand and direct consumer engagement it made sense to create the Moana brand in keeping with the refreshed direction.

Over the last three years alone the company has invested $55m in infrastructure renewal.

“The development of Moana
marks the coming together of all our operations and the streamlining of all species under one umbrella to achieve our goal of being New Zealand’s premier seafood brand,” says Carrington.

Moana at Wellington’s Moore Wilson’s Fresh
Moana has a storefront presence in Wellington’s Moore Wilson’s Fresh foods store.

“We’re proud of our association with Moore Wilson’s, a Wellington institution for all the finest ingredients. Like us, they focus on the origins and the quality of their products, which is why it’s where chefs shop,” says Carrington.

“As a sustainability-focused business we feel affinity with and share values with Moore Wilson’s. Their ‘Fresh’ offering embodies our synergies. They’re bringing Wellingtonians the best of everything fresh, and as their primary kaimoana provider, so are we.

“We have privileged access to the pristine waters of Aotearoa, which we harvest with the greatest of care and handle with a lightness of touch that quickly and carefully brings to market the most sought after species.

“Moore Wilson’s move over many years – from essentially a wholesaler to also being a retailer – mirrors the transformation that Moana is undergoing, with a focus on more consumer products in coming years.

“At the moment through ‘Fresh’ we supply a variety of seafood every season, from groper, tarakihi, trevally, kahawai, blue cod, blue warehou, gurnard, moki, monkfish, snapper and salmon to oysters, whitebait, scallops, mussels and clams and lobsters,” Carrington says.

Wellington chef Aaron Stott frequents the wholesale arm of the Moana business daily sourcing all the seafood for his family-run business, Tinakori Bistro. He and his partner South-African born Katy Noyle have a commitment to sourcing local products for the restaurant they took over in February 2016.

The couple has worked in top restaurants in London, Moscow, St Petersburg and Dubai. New Zealand is home for Stott who lived overseas for 26 years, gaining his City and Guilds while living in the United Kingdom. They decided to return to New Zealand in late 2015 to raise their two children.

Back home in New Zealand, Stott is delighted to have easy access to high quality, sustainably harvested, fresh fish and other produce, something that was harder to achieve in his overseas posts. He doesn’t limit himself to the high value fish species – his philosophy is making the most of the fresh fish that lands that day, whatever that is.

“We Wellington chef Aaron Stott frequents the wholesale arm of the Moana business daily sourcing all the seafood for his family-run business, Tinakori Bistro”
Pan-fried kahawai with pickled heirloom peppers & red onions

**Ingredients**
- 150-200 gm Kahawai fillet (skin on) per person
- ½ tsp salt per fillet
- 1 tsp sugar per fillet
- Tapioca flour
- Shallot oil, for frying

**Pickled Sushi-Zu Base:**
- 250 ml rice vinegar
- 2 tbsp sugar
- 2 tsp salt
- 10 gm Kombu (Japanese kelp)
- 3 heirloom peppers, finely sliced in rings
- 1 red onion, finely sliced in rings
- 1 red chilli, finely sliced

**Garnish:**
- Smoked mussels, chopped
- Extra virgin olive oil
- Black sesame seeds
- Microgreens (optional)

**Method**
1. Rub the kahawai with the dry brine - half a teaspoon of salt and one teaspoon of sugar per fillet. Cover and refrigerate the fish for a few hours, preferably overnight.
2. Bring the rice vinegar, sugar, salt and Kombu to a boil and let cool. Add the sliced peppers, onion and chilli to this pickling base and refrigerate.
3. Score the kahawai skin in a criss-cross pattern. Dredge the fillets in tapioca flour. Heat shallot oil in a pan and fry the fillets, skin side down on medium heat. Flip over and cook until done.
4. Arrange the fillet on a plate, top with pickled peppers and onion, microgreens, and a couple of chopped, smoked mussels. Drizzle the lot with good extra virgin olive oil and serve.
5. Note: You can make your own shallot oil by frying shallots in any bland, flavourless oil (like soybean oil). Remove the shallots after frying and reserve the oil, which can be used to add a smoky onion flavour to many preparations.
Chef Aaron Stott, born and raised in New Zealand, has cooked in swanky restaurants around the world and is back home. He and his partner Katy Noyle have recently taken over Wellington’s Tinakori Bistro.

Stott especially loves his seafood (he grew up in Mahia enjoying rock lobsters, kina and his all-time favourite – paua) and is particular about its freshness. All of his bistro’s seafood comes from Moana New Zealand.

“People often just smoke kahawai and it tends to go a bit dry, but there is so much more you can do with it. “It’s a strong flavoured, fatty fish that tastes great deep or pan fried, and served with pickled peppers and onions. ”And I always leave the skin on, there’s that nice residual layer of fat just below the skin that makes it go so crispy!”

Chef Aaron Stott

Pan-fried kahawai

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Reflagging – an industry experience

Chris Carey

The process of re-flagging can be difficult with a lot of unexpected fish hooks to grab the unwary, says Chris Carey, Fleet Compliance Manager with Independent Fisheries (IFL).

“We’d reflagged the Independent 1 to get her into Oman for a two and a half year research contract in 2007 and back again with relative ease however the process is not so straightforward when you have foreign crew.

“The recognition of foreign Certificates of Competency (CoC) can be problematic depending on which Flag State issued those CoCs. However New Zealand recognises Ukrainian tickets which certainly helped with the process.”

Carey says he was a little sceptical at first, however his “preconceived point of view regarding the competency of some FCV operators” was soon laid to rest.

“I couldn’t have been more wrong. Our Russian and Ukraine crews not only have fishing experience, many have cut their teeth on ‘big boats’; bulk carriers, container vessels and tankers and have a solid working knowledge of the International Maritime Organisation (IMO), the International Convention for the Safety of Life at Sea (SOLAS) and the International Convention on Standards of Training, Certification and Watchkeeping for Seafarers (STCW) conventions. This has certainly helped when sitting the safety oral exams they have to pass as part of the recognition process.

“More often than not owners of FCVs are based overseas and have little or no contact with their crews,” says Carey.

“Independent Fisheries has given them a sense of belonging, of being part of the IFL family and it’s reflected in their attitude towards their work. They’re also very proud of the IFL logo and this pride shows in the presentation of our BAT-M vessels. From IFL’s point of view all that reflagging has done is to provide a framework for compliance and a transparency.

“Coincidently the Maritime Operator Safety System (MOSS) was touted as the way forward and with the Safe Ship Management Certificate of the 105m BAT-M class trawler Mainstream due to expire it made sense for IFL to push ahead and tick both boxes.

“When you introduce a new system like MOSS there are bound to be teething troubles but the exchange of information and advice as IFL worked through the process has been beneficial to both parties.

“Entering into MOSS was a bit of an obstacle course at times. However MNZ has been more than helpful. The MOSS roadshows I attended stressed ‘Keep It Simple’ and that’s what we’ve done. The Russian system of Standard Operating Procedures (SOPs), checklists, drills etc. is extensive - there was no need to rewrite the book, simply to reference those into our Maritime Transport Operator Plan (MTOP). If you say you’re doing something you’d better be doing it.”

In March 2103 the New Zealand flag flew for the first time from the stern of the Mainstream; the first FCV to reflag. The Irvinga, purchased and refitted by IFL, became their second BAT-M class vessel to fly the Kiwi flag later that year.

In January 2015, IFL was issued with a Maritime Transport Operator Certificate. In November the same year, IFL purchased another BAT-M from Namibia which is currently undergoing an extensive refit. She will be renamed Independent and like her sisters will fly the NZ ensign. She replaces the FCV Ivan Golubets which on May 4 this year, sailed from Lyttelton for the last time, having fished for Independent Fisheries for the past 25 years.
Debbie Hannan

From May 1 2016 all foreign charter vessels (FCVs) were required by law to be reflagged to New Zealand. The new requirement was part of a raft of measures that followed a Ministerial Inquiry in 2012 into practises on some foreign owned vessels.

At the time of the Ministerial Inquiry there were 21 permanent and six seasonal FCVs operating in New Zealand waters. Of that 27, 15 have now left New Zealand waters, one has become New Zealand owned, 10 remain foreign owned but have reflagged to New Zealand and operate under a New Zealand operator who retains full control of the vessels and one vessel had not reflagged by mid-May and may leave New Zealand.

Primary Industries Minister Nathan Guy said in a statement on May 1 that the reflagging gave Government full jurisdiction over areas like employment, health and safety conditions on vessels fishing in New Zealand waters.

“The reflagging is carried out by Maritime New Zealand (MNZ) and requires operators to ensure fishing vessels fully comply with our maritime rules and the Health and Safety at Work Act 2015. It also requires the crew to have appropriate New Zealand-equivalent qualifications,” Guy said.

To monitor compliance with New Zealand laws, Fisheries Observers from the Ministry of Primary Industries (MPI), will collect information about working and living conditions when the vessels are operating at sea, MNZ said in a media statement.

MPI observers can collect information while at-sea on any vessel on employment, health and safety, maritime safety and environmental discharge and dumping in addition to their existing functions. Maritime Officers from MNZ will also inspect all FCVs reflagged to New Zealand, in port. MNZ will also collect and analyse information gathered by MPI Observers.

“All agencies are keen to work alongside the fishing industry to achieve voluntary compliance and help to develop a self-auditing regime that is supported by a good practice charter.”

“The data collected enables MPI, the Ministry for Business, Innovation and Employment (MBIE), Labour Inspectorate and MNZ to gain a clearer picture of employment and health and safety conditions on vessels and what issues need to be addressed to ensure fair standards for all fishing crews,” the three agencies said in a statement in response to questions from Seafood magazine.

“When it comes to serious breaches of the legislation, enforcement action will be taken by the respective agencies. All agencies are keen to work alongside the fishing industry to achieve voluntary compliance and help to develop a self-auditing regime that is supported by a good practice charter. This will establish the fishing industry as an employer of choice, ultimately improving staff retention and productivity,” Stu Lumsden, MBIE Labour Inspectorate Manager, Southern said.

Proud to fly the New Zealand flag

When the Sealord vessel Meridian was reflagged last year the crew were so proud of their association with the country that they held a special ceremony on board, which included a rousing rendition of the New Zealand national anthem.

“According to Russian culture the ceremony has to be loud and be heard as that makes it feel official,” says Valerie Belov, Sealord’s former manager of the Russian fleet. “The crew were enthusiastic about showing their respect to the country and the flag because this gives them their income and they are proud to be part of it.”

The vessel was on Sealord’s wharfside at the time of the ceremony, which would have been at the start of their day, shortly after 7am, with the sound booming out around the port.

“For the crew it’s like a milestone,” adds Valerie. “Especially because they were the first of the three vessels that fishes for Sealord to have been reflagged.”
New Zealand’s sustainable replacement for polystyrene

Auckland-based company Chilltainers has patented a sustainable packaging solution to replace polystyrene boxes and stop choking up landfills.

The corrugated board-based product, Chilltainers, is now being used around the globe for transporting perishable products, including New Zealand seafood.

“The Chilltainers are the ideal replacement for polystyrene as they’re recyclable, durable, space efficient, affordable and sustainable, and thermally perform the same,” the company’s founder Wayne Harrison says.

Their compact size means you get up to 35 per cent more freight for your money, he says.

Chilltainers are “cool” thermal boxes. They are made of strong, specifically developed corrugated cardboard with a reflective impermeable metallised polyester laminate coating. The corrugated board provides airflow and a conductive layer of packaging, while the metallised polyester laminate reflects heat away and maintains coolness inside.

“New Zealand faces huge distances to market for its famously clean and green products. Our reputation as 100% Pure is crucial to all New Zealand exporters and these businesses are demanding packaging solutions that perform at the highest level, and most importantly, don’t cost the earth.”

Developed in 2000, Chilltainers are now manufactured under licence in Chile, Canada, Australia, New Zealand and Norway. A key feature of Chilltainers is the overall cost effectiveness compared to polystyrene, including print branding and disposal by recycling.

Chilltainers won the overall Excellence Award from the Packaging Council of New Zealand for environmentally acceptable paper packaging.

Half of the company’s New Zealand clients are export and domestic seafood companies including salmon, rock lobster, oysters and other wetfish. Live eels are next and highlight the versatility of the product.

The My Food Bag home delivery service is a major client, with a variety of other clients in meat, flowers, and pharmaceutical and beverage businesses.

“Now NZ companies can lead the world with their products and their packaging, and Chilltainers are priced right to do it now,” Harrison says.
In a phone conversation Roberts told me it was clear from the start that whatever Chase chose to do he would be successful at it. Roberts hadn’t had anyone on the boat before that really knew nothing yet showed real initiative. Simple things like picking up a deck-hose and hosing down instead of just standing round looking lost or awaiting instructions. Very refreshing.

Finishing high school Chase still couldn’t make up his mind what he wanted to do but the sea was calling. “I’d got my UE (University Entrance) but I didn’t want to go to Uni and rack up a big debt with nothing to show for it; well, nothing that would help me find a job or worse still, find out after three years that it’s not really what you wanted to do.”

Chase had done a few trips with Andrew ‘Milly’ Ivory and Blair ‘Slim’ Alderson on the Resolution II and ‘quite liked it’ so when Richard Pollock offered Chase a job, any thoughts of furthering his tertiary education flew out the window.

“I was 18 when I started as a Deckhand and I got my ‘deckies’ ticket as soon as I could. I wasn’t at Uni but decided that gaining qualifications in anything I did was important so getting the seatime and taking each of the steps up had to happen as quickly as it could. I did my Offshore Watchkeepers next and then intended to do my Offshore Master’s but the timing of Seacert meant that I had to go to school for longer and do my SFV Limited. I took the quickest road to the top because I didn’t want to work on deck for 20 years and then decide I wanted to be a Skipper. I just felt that it would be too late by then.”

How much do you think those trips in your school holidays influenced you?

“Quite a bit when I think about it. I guess some might get put off when they first go out but Grant and Chris were good to work for so that made it enjoyable.”

“The [Cook] Strait is a tough place to work” Chris West told me. “You worked the weather so there were long days, 16, 18 hours standing at the tray sorting shell. If Chase felt tired he never showed it, no whinging or whining or asking when are we going in? If anything could break a young fella that type of work will but Chase just stuck at it.”

Doug Saunders-Loder is well respected throughout the New Zealand fishing industry and has been with Talley’s Group Limited for 29 years so I asked Chase had there been any pressure from Dad?

“No, not really. Dad wasn’t fazed about me going fishing but once I did he’s always encouraged me especially when it came to tickets and climbing up the ladder rather than staying down on deck and cruising.”
At 22, Chase became one of the youngest fishing boat Skippers with his particular ticket in New Zealand.

“I share the Skipper’s role with Milly on a two on, two off roster and its good getting a handle on how he does things. You just can’t beat experience like that. I’m really enjoying the work now and with more time off I find I’m enjoying coming back to sea. When I was a deckhand working long hours, week on, week off I didn’t have the same motivation to come back. We’ve got four crew and we’ve had a few issues lately so I’ve been down on deck for the past two trips and I’ll probably end up doing another week down there ‘till we get it sorted. The first two or three days is a bit of a sweat out because you’re not conditioned to the work like stacking bins and all that. And your hands; they get soft driving so the old gloves just chew them up.”

It’s a common theme throughout the industry; where have all the good crew gone? so I asked Chase about it.

“We’ve been pretty fortunate but I know getting reliable crew can be a big issue around the country. I don’t think many young people want to get wet and cold and that. It pays well if you knuckle down and get amongst it but I don’t think that’s very well known. There’s nothing stopping anyone from really going places but you’ve got to understand that you have to work for it. You have to want to do it I guess. Dad always told me that there’s no such thing as a free lunch!”

The Resolution II carries 1400 bins under the hatch, about 35/40 tonnes depending on the species. A trip out of Timaru is around four days duration, and on ‘The Coast’ about six or seven days.

“We’ll work about four months out of Timaru doing cod, elephants, tarakihi and other inshore fish then we’ll head around to ‘The Coast’ for the hoki which usually lasts about four or five weeks. We don’t fish the Cook Strait anymore.

The fish sizes are too mixed, too variable with a lot of small males. The fish in the ‘Trench’ are unreal; big fish and because there’s not as much it’s more of line and length of tow than just dipping in and out targeting marks. We used to try and fill up in one shot and bugger off but now we’ll do it in two or three tows; grab a ten tonner and get it straight down the freezer and we’ll shoot away while the boys put it away until the next one comes up. Catch sensors have really improved our understanding of what we have in the net and smaller bags have resulted in much better “quality fish.”

Finished with hoki, Milly, Chase and the Reso II will spend the next five, six months ‘wet fishing’ on ‘The Coast’ before spending the last two months leading up to Christmas out of Nelson across the straits to Kapiti and West Coast of the North Island and across to the top of Farewell Spit.

Inshore fishing is really good wherever we go. Down here it’s been pretty consistent for the past five years and we’ve never had any real issues catching our quota. You see certain trends with different stocks but generally things are really good. It feels good fishing against a plan that is supported by a sustainable system like the QMS. You feel confident about the future.

Some areas are obviously better than others; the Tasman Bay snapper fishery is just getting better and better. We don’t fish much there ourselves so it’s not a real problem for us but talking to the boys that do, it seems sad that they are avoiding other fish because of the snapper by-catch? That just doesn’t seem right?

With no ambitions to move out to the ‘deep water’, Chase sees his future entrenched in the inshore, however owning his own boat might be a distant reality?

“I want to move up to something the size and power of the ‘Ocean Pioneer’.

That’s the next step for me so I’ll look to keep up with more tickets. As for owning my own boat; the idea of being your own boss sounds great but I’m certainly not ready for that step just yet. Need to get a bit more time at the wheel before that looks like an option? Besides quota is just too expensive to buy so unless you own it now I guess you’ll always be working for someone who has it and that will clearly dictate the future for people like me.”

Doug is a proud dad. “Milly told me that Chase has got everything he wants by working for it and setting a benchmark for others to follow and while I have certainly encouraged him, he’s the one that’s done the hard graft. I remember one piece of advice I gave him; if I saw him in a pub, a restaurant or a shop in white gumboots, I’d kick his arse! Be proud of what you do but that doesn’t mean that you can’t finish your job, freshen up, dress tidily and then go and have a beer or a meal in a civilised fashion. Don’t let me see you in gumboots or with your jeans down around your arse! I think he got the message!”

Chase concludes, “There’s nothing like seeing a good bag come up behind the boat. I enjoy the whole fishing thing, working out where and when to go to find the fish especially if they’re playing hard to get. It’s that real hunter- gatherer thing going on and the satisfaction is in getting what you’re after. The weather can wear you out but when others are in bed I get to see some of the most amazing sunrises or sunsets and cool things like dolphins and whales. It’s about being in the great outdoors and having the freedom to make choices and it also helps that the money’s not bad either.”
Science informing management of New Zealand rock lobster fisheries

Rigorous science underpins the management of New Zealand rock lobster industry. NZ Rock Lobster Industry Council Chief Executive Daryl Sykes provides an overview of the research programme

As Peter Drucker said, good science informs good management - If you can’t measure it, you can’t improve it.

Since 1997 the NZ Rock Lobster Industry Council, through its operating company NZ RLIC Ltd, has been the principal rock lobster stock assessment research provider to the Ministry for Primary Industries (previously Ministry of Fisheries - MFish). The NZ RLIC undertakes multi-year contracts covering stock monitoring (observer catch sampling; vessel logbooks; tag, release and recapture) and stock assessment (stock modelling; management procedures and decision rules).

Rock lobster research programme objectives are confirmed each fishing year in a planning process involving the National Rock Lobster Management Group (NRLMG) and the MPI Research Coordinating Committee. The NRLMG regularly updates a medium-term research plan which currently prioritises the integrity of catch per unit effort (CPUE) data; access to reliable non-commercial catch data; commercial catch monitoring; tag recapture data; periodic stock assessment; ongoing management procedure development, and assessment model development.

There is a second contracted rock lobster research programme in which NIWA delivers puerulus (late stage larval lobster) collection data from selected sites around the New Zealand coastline. The settlement project, initiated by now-retired scientist and author, Dr John Booth, has been following for over 30 years the monthly levels of puerulus settlement at many sites within the main rock lobster fishery areas. This is the longest time series of New Zealand fisheries data.

Personnel and resources

The rock lobster stock assessment contract is a collaboration between the NZ RLIC and a selection of professional scientific and technical specialists. The core science team comprises Dr Paul Breen (Breen Consultancy), Vivian Haist (Haist Consultancy), Paul Starr (Starrfish) Darcy Webber (QuantiFish) and Charles Edwards (NIWA). In addition to their assessment work, those scientists are also contracted to provide science advice to the NRLMG and to CRAMACs as required.

The stock assessment team is backed up by John Olver and his team at FishServe who manage the electronic logbook data base and TagTracker website. Observer catch sampling is done by Simon Anderson (Lat37 Ltd), independent Otago fisheries scientist Dr Bob Street, and a small team at NIWA led by David Fisher. CRAMAC 2, CRAMAC 5 and CRAMAC 8 also directly contribute to the research contract by delivering significant quantities of stock monitoring data through their ongoing vessel logbook programmes.

Traditionally, scientific observers have been employed to conduct intensive
catch sampling onboard commercial vessels. Because of logistical constraints, they usually sample a large proportion of the catch from a small proportion of fishing trips made by a small number of fishermen in each region.

Alternatively, fishermen can sample their own catch and record it in a logbook. Again, logistical constraints mean that each fisherman can usually only sample a small proportion of their catch on each day. Logbooks mean that every day fished produces a catch sample. If that small effort is expended over the entire fleet, the net result is that a significant proportion of the catch is sampled from a large number of fishing days over the course of the season.

This type of extensive sampling is more likely to produce data that is representative of the fishery, particularly when there are large differences between the catch characteristics of different vessels. Logbook programmes also enable coverage in more remote or highly weather dependent areas, which can be expensive to sample using scientific observers.

Logbooks are an efficient, credible and very cost effective information gathering option for the lobster industry.

Observer catch sampling and logbook programmes would not be possible without the commitment of participating fishermen. They have volunteered the time and effort to make a significant contribution to the monitoring of the stock and by doing so, provide the rest of the commercial fleet and all extractive users with a great service.

A big part of the success of this logbook programme is due to the CRAMAC field technicians who provide the personal contact with the participants. Gill Rowe (CRA 3, CRA 4, CRA 5 and CRA 9), Simon Anderson/Lat37 Ltd (CRA 2) and Sonja Nissen (CRA 1) have been invaluable in encouraging and recruiting participants and providing assistance and supervision in the field.

Research is an investment for the rock lobster industry, not a cost.”

current and future industry or Ministerial management decisions are “rubbish in, rubbish out” and on their own and through the NZ RLIC, CRAMACs have consistently promoted accurate and reliable data recording and reporting – in mandatory catch effort reports (CELRs), in logbooks and in tag recapture reports – and the proper analysis and use of credible data in all rock lobster fisheries planning and decision making processes.
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The scientific approach to counting fish

Keeping track of New Zealand’s changing fish stocks relies on counting them properly – that’s where science comes in. In the second of a series of articles marking the 30th anniversary of the Quota Management System NIWA’s Dr Rosemary Hurst, Chief Scientist Fisheries outlines how it does it.

Managing our key fish species under New Zealand’s Quota Management System means we need to know how many of each species there are and how that changes from year to year.

Because we can’t count all the fish in the sea like we can sheep in a paddock, fisheries science has developed several methods that will accurately estimate the numbers.

The simplest way is to look at what is being caught by commercial fishers. Fishing fleets record catch and effort (e.g., time towed, number of hooks) data while factors including vessel size, the length of time spent fishing, the gear and bottom depth, and gear type are used to “standardise” the catch rates.

However, this method has a number of problems. Data are only available for the areas being fished, and may not be representative of the total distribution of a population. Also, fishing gear technology is always improving and therefore fishing effort is not “standard” over time.

The best way to get a standard measure is to use an independent method such as a survey, carried out from industry or research vessels, using standard fishing gear and procedures. But even with these methods, it is still difficult to estimate exactly how many fish there are as we don’t fully understand how vulnerable fish are to the fishing gear.

Over the last 25 years – with research contracted by the Ministry for Primary Industries and funded mostly by the fishing industry - we have established four very valuable time-series of bottom trawl surveys for key offshore fisheries (hoki, hake and ling) and South Island inshore fisheries (tarakihi, gurnard, stargazer, sea perch, red cod) using NIWA research vessels Tangaroa and Kaharoa.

These surveys have provided valuable information, not only on total species numbers, but also the size and age of the fish. This enables us to track the number of fish that are recruited to the fishery (i.e., marketable size) and also the young pre-recruits that will be available to the fishery in a few years. A good example of this is the monitoring of hoki on the Chatham Rise, which is an important nursery area for this species.

Another technology used frequently for surveys of species that form large schools, usually for spawning, is acoustic surveying.

New Zealand has been one of the pioneers of deepwater acoustic systems and has developed the capability to survey down to more than 1000m in our typically rough weather conditions. This technology has been used very successfully on hoki, southern blue whiting, orange roughy and oreo.

Acoustic signals transmitted into the water are reflected back from the fish aggregation. If we can determine the amount of sound reflected from an
individual fish then we can estimate the number of fish in the aggregation.

Another example of fishery monitoring is the Bluff oyster fishery, where major epidemics have occurred, largely as a result of the parasite Bonamia and varying recruitment of young oysters.

This parasite can cause lethal infections in shellfish but is harmless to humans. Dredge surveys, carried out since 1962, monitor changes in oyster density and distribution, and the status of infection and disease mortality.

Mark-recapture methods have also been used on fish populations to estimate population size. This method requires a small group of a particular fish species to be captured, tagged and released, in a way that allows them to be captured and recognised at a later date.


The effects of oyster mortality caused by Bonamia infection on Foveaux Strait oysters between 2002 and 2012 with the oyster beds shown in yellow. The diagram shows major epidemics between 2000-2005 and subsequent recoveries. The fishery rebuilds quickly in the absence of disease, and rebuilding occurs in the same fishery areas. 

Credit: NIWA
Seafood scholar to present research at conference

A recipient of the Seafood Scholarship funded by Deepwater Group and Fisheries Inshore New Zealand (FINZ) will present the final results of her research at a prestigious marine sciences conference in July.

Melissa Marquez, an MSc student at Victoria University of Wellington, is researching sharks and ghost sharks, and trying to determine what it is that can make some species resilient to fishing, whilst others seem to be especially vulnerable.

Marquez will present a summary of her research’s results at the joint conference of the New Zealand Marine Sciences Society and the Australian Marine Sciences Association between July 4 and 7 at Victoria University.

She says it is fascinating to see how Chondrichthyans (cartilaginous fish such as sharks) varied in habitat use by depth stratification.

“The idea that some Chondrichthyans may not have discrete nursery grounds is mind boggling because it was something that was generally accepted for all the species.”

Marquez’s research involves studying the spatial and temporal distribution of sharks, their ecological role, and how their distribution overlaps with fisheries. She will soon be comparing her reports with the large datasets from MPI trawl surveys and the observer programme.

Victoria University Chairman of fisheries science Matthew Dunn says by synthesising published information about shark habitat use, Marquez has been able to efficiently find habitats used for key activities such as mating and pupping.

“For some abundant species, her preliminary results show these important places are outside of the fishing footprint.”

The seafood scholarships are a great way of encouraging students into fisheries research, by opening their minds to fisheries issues, and hopefully preparing them for productive and useful careers, Dr Dunn says.

Bubbles could be a blow for biofouling

Millions of bubbles could soon be solving an age-old problem for boaties and stop the spread of marine pests around New Zealand.

For centuries, sailors have battled biofouling on their boats, which creates havens for troublesome sea critters as well as increasing drag and fuel consumption.

Traditional anti-biofouling coatings such as tributyltin contain biocides that stop marine organisms attaching themselves, but aren’t good for the environment. Now a trial at Port Nelson, led by Cawthron’s biosecurity team, is testing whether sending a vigorous curtain of bubbles up marine structures could help stop the problem altogether.

Cawthron marine ecologist Dr Grant Hopkins says the method, tested by the Australian Navy for use on its vessels, could reduce the numbers of marine pests making their way around the country. By keeping marine structures clean, the biomass is reduced, meaning less fouling on boats and less spread of pests.

The biosecurity team have rigged up two sets of underwater testing panels at Port Nelson, made of alternating concrete and acrylic. One set of panels has a fast curtain of bubbles jetting up the surface, and the other is a control with no bubbles. Things are already looking promising: Dr Hopkins says divers have noticed the bubbled panels had less fouling build-up compared to the others.

The acrylic panels have been coated with a very smooth, non-toxic silicone-based paint, known as fouling release coating. If painted onto a hull, it enables biomatter to slough off once the vessel reaches a certain speed. “We’re hoping the super-smooth paint and bubbles will result in a winning combination,” Dr Hopkins says if the trial is successful, the technology could be retrofitted to existing pontoons, or new ones could be specifically designed to incorporate it.

The project is supported by Bellingham Marine, Monumental Plastics, Akzo Nobel, local engineering and diving companies, Port Nelson, and the Northland Regional Council.
Award winning up close with a blue

Blue sharks up close may look menacing, but underwater photojournalist Richard Robinson says they are the most beautiful of sharks in New Zealand.

Robinson’s stunning image of a blue shark rearing up in front of him was shot on assignment for New Zealand Geographic magazine and won the Seafood New Zealand Environmental Photography Award at this year’s Canon Media Awards. He also won the Best Photo Essay Slideshow award for a feature on Mako Sharks.

The former New Zealand Herald photographer was looking for Mako sharks near Little Barrier Island and wasn’t having much luck when he came face to face with the blue shark.

It was late in the afternoon and he had been out much of the day when the fish reared up barely half a metre from his camera.

“Blues are the most beautiful of sharks in New Zealand. I think they are really elegant.”

Seafood New Zealand sponsors the award as part of its programme of activities to raise the profile of the industry’s commitment to the environment, says Chief Executive Tim Pankhurst.

“It’s also an ideal vehicle for building relationships with the media,” he says.
Maritime radio channels changes

New Zealand, along with a number of other countries, is required to change some maritime VHF repeater channels to make space for newly allocated international services for ship tracking and data services.

On October 1, New Zealand will be moving a few private VHF repeater services, most Coastguard VHF repeater services, and all NowCasting weather services. An updated radio handbook and frequency stickers will be available through retune.co.nz from August 1.

Although some maritime channels will be changing, the existing marine Channel 16 used for safety, distress and calling purposes will not change.

Current radios will be able to access all the available channels after the changes take place. However, you may need to switch to a new channel number to continue to access your local repeater or listen to the weather forecast.

The biggest change is the new four digit maritime channels for the Coastguard and privately provided weather service. These four-digit channel numbers are allocated internationally to new maritime channels. New Zealand will be using some of these new four-digit maritime channels for the Coastguard and privately provided weather information services.

Users will still be able to listen to the weather channels on your current VHF set by dropping the first two digits and using the last two digits of the four-digit channel number. For example, in the Waitemata Harbour where the new weather channel number is 19, they will only need to use channel 19.

For more information go to retune.co.nz

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Oysters tempt the taste buds of thousands

Bluff’s annual Oyster and Food Festival attracted thousands again this year to sample the juicy molluscs and other mouth-watering seafood.

Donna Wells of Nelson’s Finestkind has been promoting her region’s scallops at the festival for the past eight years and says it’s well worth the trek from one end of the South Island to the other.

“This year’s event didn’t disappoint. It was amazing. A dream run. The Bluff Oyster and Food Festival is very well managed and takes care a lot of infrastructure which is of great assistance to stall holders,” Wells says.

“The presentation is unique, as is the festival itself. It was a great day – over 5000 people having fun, excellent entertainment and great experience all around really.”

Participating with such an expensive product and the logistics of getting there are challenging, she says.

“It’s about being there and promoting seafood – that’s what I do.”

Cando Fishing Co food stall with their fresh kina, paua patties, marinated fish and smoked salmon ’n crackers. during the festival.

Images: Dianne Manson

Graeme Wright, Barnes Oysters with Finestkind’s Donna Wells.
Keith Dawson (80 years old), of Invercargill, shucks oysters during the oyster opening competition.

A festival-goer enjoys scallops.

Members of the public indicate they are keen to compete in the Oyster Eating competition.

Images: Dianne Manson

Keith Dawson (80 years old), of Invercargill, shucks oysters during the oyster opening competition.
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