

Marine
Innovation
South Australia

Food Value Chains

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SARDI

MISA



Government
of South Australia

AIM

To provide research and practical advice to both the aquaculture and wild fisheries sectors to ensure that they, and the people of South Australia, get the maximum financial benefit from the products of these activities



FOCUS

Researching issues associated with husbandry, harvest and post-harvest handling, and value-adding opportunities for a very broad range of aquatic species



EXAMPLES



Flesh quality attributes of undervalued large southern rock lobsters

- Large white animals ▶ medallions
 - \$20/kg whole ▶ \$150/kg
 - Gross value added = \$130/kg
 - 50 t @ 40% recovery = \$130/kg = \$2.6m (cf \$1m)
 - + other products (oil, handpicked meat)
- SARDI role
 - Flesh characteristics
 - Taste characteristics
 - Assess risk in going down this value-adding path



EXAMPLES

Optimising at-sea post-harvest handling procedures for the Australian sardine (*Sardinops sagax*)

- Tuna feed ▶ Fishing bait ▶ Human food
50c/kg \$2/kg \$6/kg

1000 t @ \$1.50/kg = \$1.5m

1000 t @ \$5.50/kg = \$5.5m

- SARDI role

- Effects of:

- Biological and ecological factors
- Post-harvest handling

on post-harvest sardine quality

- Manage inputs from outside agencies (CFT, Econsearch)

- Fleet audit
- Marketing issues - new processes/products
- Cost-benefit analysis of the various processing options



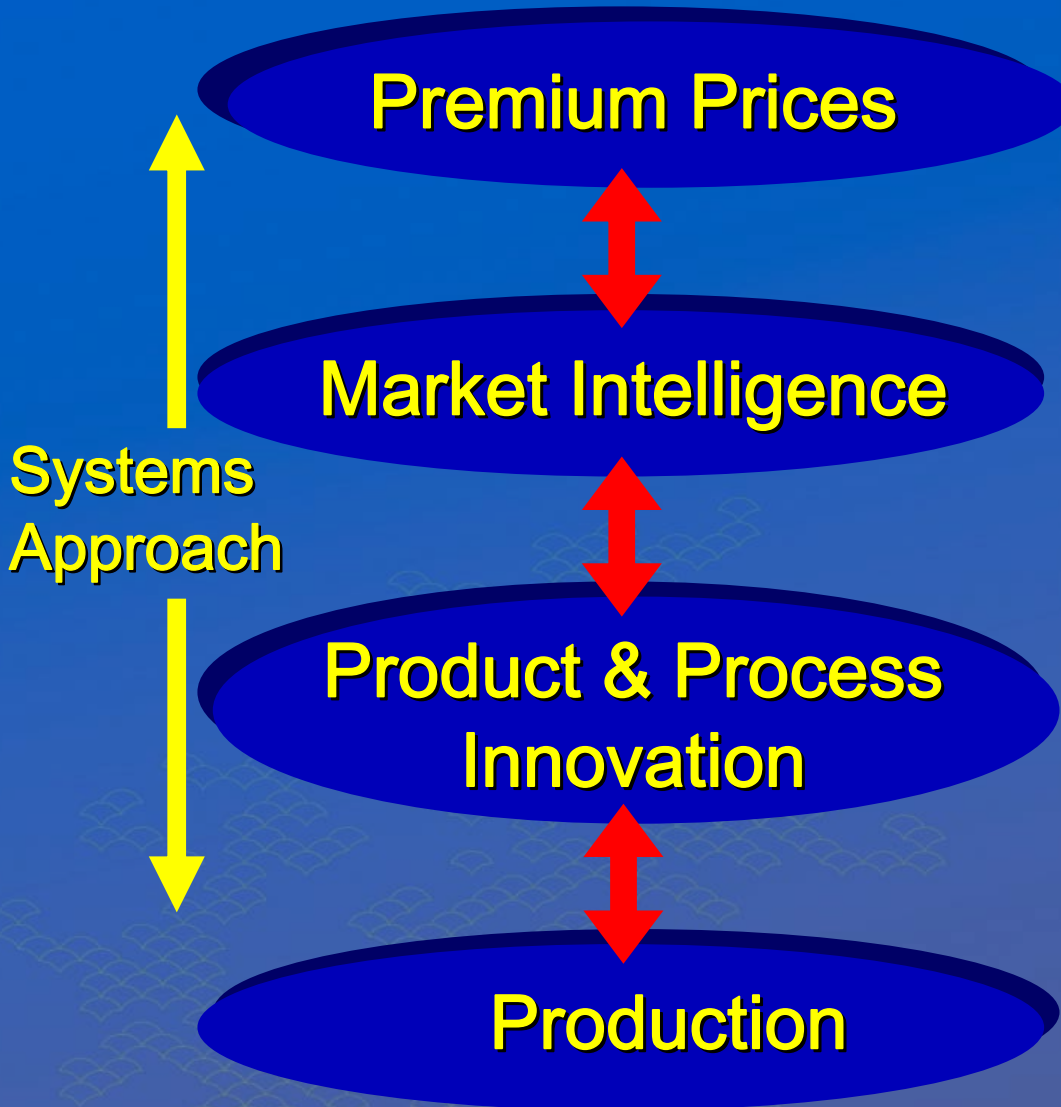
MISA Focus Areas



1. Biosecurity
2. Ecosystem Services
3. Aquaculture Innovation
4. **Seafood Product Quality and Value-adding**



Systems Approach to Seafood Value-Adding



- New Markets
- New Products
- Validated High Quality
- Customer Needs
- Market Economics
- New Products
- New Processes
- New Delivery Systems
- Product Characterisation
- Product Specification
- Efficiency



Team Capabilities

- **SARDI – Food Value Chain**
 - ▶ **Project initiation, management, data collection and analysis, report production, supply chain logistics**
- **Flinders University (Port Lincoln) - Phil Thomas**
 - ▶ **Biochemical Analysis**
- **University of Adelaide**
 - ▶ **Seafood Microbiology** - Connor Thomas (Molecular and Biomedical Science)
 - ▶ **Cooling Models** – Ken Davey (Mechanical Engineering)
- **SARDI - Andy Pointon**
 - ▶ **Food Safety and Residues**
- **University of South Australia - Ehrenburg-Bass Institute for Marketing Science**
 - ▶ **Marketing**
- **SAFIC, CCC, SARDI – Food Value Chain**
 - ▶ **Extension**



The logo for the Australian Seafood Cooperative Research Centre is presented on a white rectangular background. On the left, there is a blue square containing white wavy lines representing water. To the right of this square, the word 'Australian' is written in a blue, sans-serif font, and 'Seafood' is written in a larger, bold, dark blue, sans-serif font. To the right of the text, there is a dark blue square containing a white silhouette of a fork and a knife. Below the main text, the words 'Cooperative Research Centre' are written in a dark blue, italicized, serif font.

**Australian
Seafood**
Cooperative Research Centre



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