

Oysters: More \$ from a slippery product in a slippery market

Monday 24 May, Hotel Grand Chancellor, Hobart

Session 1 - "Slippery produce in slippery markets" 10:40am – 12:20pm

<p>Peter Redmond Vice President Development & Communications, Global Aquaculture Alliance, Arkansas, US previously Vice President/Divisional Merchandise Manager, Deli and Seafood, Wal-Mart Stores, Inc, US</p>	<p>"Oysters, international trends & where it leaves Australia" International consumer trends & demands for luxury seafood items eg oysters Practical ideas how that could be met with Australian product (primarily domestic with a focus on international ie Australia's highest priority export markets are China, Hong Kong, Singapore future possibilities in EU</p>
<p>Dr Cath MacLeod Senior Scientist (Shellfish Food Safety), SA Research and Development Institute . . years of experience in the international shellfish safety scene</p>	<p>"Safe shellfish in Australia?" Australia vs international shellfish safety expectations: plans for change, issues to address</p>
<p>Professor Mark Tamplin Professor in Food Microbiology; Director, Food Safety Centre, School of Agricultural Science/Tasmanian Institute of Agricultural Research, University of Tasmania</p>	<p>"Shelf life = time & temp in transit" The results: How long will an oyster's shelf life be after being stored and transported? The predictive tool revealed</p>
<p>Brendan Guidera & TBC Brendan Guidera, Pristine Oysters, Coffin Bay, SA</p>	<p>"Getting oysters to go the distance" On farm & post harvest quality control needed to get oysters to the ends of the earth & what are they saying there? China?</p>

Session 2 - "Working the \$ harder" 1:40pm – 3:20pm

<p>Shane Comiskey Director, Food & Agribusiness Consultant, CDI Pinnacle Management with over 17 years of experience in the food and agri-business industry</p>	<p>"Who's making \$ & who's not? Which growers & buyers?" Pointy end summary of benchmarking & supply chain projects with plans for future ie where are we headed & what are the industry's highest priority strategies)</p>
<p>Ewan McAsh & Jon Poke Ewan McAsh, McAsh Oysters, Batemans Bay, NSW Jon Poke, General Manager, Bolduans Bay Oysters, Smithon, Tas</p>	<p>"Making more \$ in practice" Vertical integration? SRO vs Pacific? On farm mechanisation Stock management? Wage to sale ratio. On farm mechanisation</p>
<p>Dr Jeff Ross Research Fellow, Marine Research Laboratory, Tasmanian Aquaculture & Fisheries Institute</p>	<p>"Environmental water requirements of estuaries: implications for oysters in Little Swanport"</p>

Go to www.australian-aquacultureportal.com to register to attend all 3 days of the event and to see the conference agenda. For alternative registration options, please contact the conference office.