

Possibility to change refrigeration for Sydney Rock Oysters?

Research on *Vibrio*, a bacteria known to cause food safety problems in shellfish, has found that one species, *Vibrio parahaemolyticus* (Vp), grows more slowly in Sydney Rock than Pacific Oysters. *Salmonella* and *E. coli* are also being tested at a range of temperatures to determine if refrigeration costs and product waste can be reduced for the Sydney Rock Oyster industry.

Seafood CRC project: 2009/719: "Protecting Safety and Quality of Australian Oysters with Integrated Predictive Tools" aims to model Vp growth at levels that are approved by Australian and international regulators, to manage and reduce the risk of a *Vibrio* outbreak in storage and transit.

Australia needs to maintain its reputation as a supplier of high quality, safe foods by differentiating from other countries, particularly as international food safety regulators focus on *Vibrio*-related food poisonings.

The delayed growth of Vp in Sydney Rock Oysters, compared with Pacifics, has prompted further research to investigate other pathogens, with the aim of reducing refrigeration requirements in Sydney Rock Oysters while maintaining safety and quality.

Results over a period of 14 days have shown that Vp experienced limited growth in Sydney Rock Oysters at 15°C and 30°C, with a sharp increase in 37°C treatments.

For further information contact Professor Mark Tamplin, University of Tasmania
Phone: (03) 6226 6378 or E-mail: Mark.Tamplin@utas.edu.au



AUSTRALIAN
SEAFOOD
COOPERATIVE
RESEARCH CENTRE

