Setting world standards in food safety

Australia has the world’s third largest fishing zone, covering 13.6 million square kilometres. It encompasses estuaries and bays, through to the continental shelf and the open ocean.

The habitat produces a diverse range of species, including 4,500 finfish species and thousands of invertebrate species. Australian production includes low-volume, high-value species, such as lobster, abalone and southern bluefin tuna.

Australian seafood has an excellent reputation for quality and is popular both locally and overseas.
This quality is underpinned by high quality fisheries management. Australia is ranked among the top five management regimes worldwide. The management system has adopted a more ecosystem-based approach that limits entry and quotas, and strictly monitors and controls catch to conserve productivity of the species.

Australian management practices are in keeping with the United Nations Food and Agriculture Organisation (FAO) guidelines on the precautionary approach to sustainable fisheries management. Australia uses advanced science and technologies to manage sustainability and quality in wild-catch and aquaculture-based fisheries environments. Australia’s management framework continues to develop in areas such as:

- biosecurity and aquatic animal health
- habitat and ecosystem protection
- domestication and breeding
- predation patterns
- seafood chain efficiency.

**AUSTRALIAN FISH NAMES STANDARD**

Australia’s wide variety of seafood and fish species can cause confusion for international buyers. The Fish Names Committee of Seafood Services Australia (SSA) has undertaken extensive work on the standardisation of names used for fish in Australia.

The Australian Fish Names Standard includes agreed names for over 600 commercially important domestic and imported species of fish, and over 4000 other domestic fish. This standard helps reduce confusion, improves accountability and traceability and allows purchasers to have confidence in their buying decisions.

The development and maintenance of this standard is underpinned by rigorous procedures that have been agreed to by government, industry and other stakeholders, and administered by SSA and its Fish Names Committee.

**FURTHER INFORMATION**

The Australian Trade Commission – Austrade – is the Australian Government’s trade, investment and education promotion agency.

Contact your local Austrade representative about connecting and partnering with the Australian food industry. [austrade.gov.au](http://austrade.gov.au)

**GOVERNMENT DEPARTMENTS AND INDUSTRY ASSOCIATIONS**

The following are some of the government and industry bodies involved in the Australian seafood industry.

**Seafood Services Australia** aims to ensure that Australia’s seafood industry has continual access to: domestic and international markets, adequate supplies of seafood to meet market demand, timely, accurate and current information and standards that enhance the image and safety of Australian products. [seafood.net.au](http://seafood.net.au)

**Food Standards Australia New Zealand** develops food standards to cover the food industry in Australia and New Zealand. FSANZ develops the Australia New Zealand Food Standards Code which regulates the use of ingredients, processing aids, colourings, additives, vitamins and minerals. [foodstandards.gov.au](http://foodstandards.gov.au)

**Department of Agriculture, Fisheries and Forestry** develops and implements policies and programs that ensure Australia’s agricultural, fisheries, food and forestry industries remain competitive, profitable and sustainable. [daff.gov.au](http://daff.gov.au)

**Australian Food and Grocery Council** is the leading national organisation representing Australia’s packaged food, drink and grocery products manufacturers. [afgc.org.au](http://afgc.org.au)

**Food Standards Australia New Zealand**

Food Standards Australia New Zealand develops food standards to cover the food industry in Australia and New Zealand. FSANZ develops the Australia New Zealand Food Standards Code which regulates the use of ingredients, processing aids, colourings, additives, vitamins and minerals. [foodstandards.gov.au](http://foodstandards.gov.au)

**Department of Foreign Affairs and Trade** works with other government agencies to ensure that Australia’s pursuit of its global, regional and bilateral interests is coordinated effectively. [dfat.gov.au](http://dfat.gov.au)

**Foreign Investment Review Board** examines proposals by foreign interests to undertake direct investment in Australia and makes recommendations to the Government on whether those proposals are suitable for approval under the Government’s policy. [firb.gov.au](http://firb.gov.au)