Overview of Presentation:

1. General Summary of the Fishery
2. The Sustainability Attributes of the Fishery
3. The Commercials

Melicertus latisulcatus.
FAO Catch Area: 57
The Target

2. Strictly Speaking a warmwater shrimp or “penaeus” shrimp, as against the very small coldwater shrimps from Greenland.
3. In Australia we call it a coldwater prawn, because we have the same species in Northern Australia but the Spencer Gulf is the superior quality from the cooler waters South of Australia.
Melicertus Latisculatus
Overview of the Fishery

1. Otter Trawling slightly above the sea-bed.
2. Specially designed gear to only lightly skim the ocean floor, and immediate sorting of harvest for world’s “best-practise” survival rate of by-catch.
3. Operating since the 1960s, currently around 2000t pa
SPENCER GULF
KING
PRAWNS

SNAP FROZEN

WHOLE
1kg NET (2.2lbs)
HEADLESS
1.5kg NET (3.3lbs)

Count per kg (count per pound)

U/22 24/30 36/46 45/56
44/55 57/66 68/77

RAW

COOKED

Melicertus latisulcatus.
FAO Catch Area: 57

Wild caught.
Certified sustainable.

AUSSEA

South Australian Prawn Co-operators Ltd
The Key Sustainability Issues:
1. Harvest Strategies
2. Other Control Mechanisms
3. The Issues of Trawling & Bycatch
1. Harvest Strategies
We have an incredibly comprehensive survey system to ensure that fishing energies are focussed on “when and where” there are the highest densities of high value prawns – so maximum catch for minimum trawl time, including:
• Only fishing 55 nights per year
• Limited season (only Nov-Dec and Mar-Jun)
• Short trawl times, only around 1 hour
• Area restrictions (less than 15% of the waters available for fishing).
2 Other Control Mechanisms

Input Control Rules:

- Maximum 39 licences (see Section 6 for list of fishers by boat, with boat length)
- Boat length must not exceed 22m
- Main engine must not exceed continuous brake power of 272kW (365hp)
- Minimum mesh size of nets is 4.5cm
- Maximum headline length of 29.26m, with any single prawn trawl net used in a double rig must not exceed 14.63m
- Specially designed nets and gear which only lightly skim the ocean
2 Other Control Mechanisms

Input Control Rules: (cont)
- Fishing is only undertaken during the night between sunset and sunrise, generally between the last quarter of the moon through the phase of the new moon to the first quarter
- Immediate sorting of harvest
- Fishing is only conducted in waters greater than 10m depth

Output Control Rules:
- Total number of prawns and size of prawns are controlled, dependent on survey data results, commercial catch information and time of year.
- Daily and monthly logbooks must be submitted.
3. The Issues of Trawling:

Two main issues, Firstly **Damage to the Seabed** – for us this is very low.

Unlike other prawn fisheries around the world there is a negligible impact on sea sponge populations on the sea beds where we fish.

We only fish in deep waters, where the bottom is smooth and sandy - so any areas of reef, or areas rich in vegetation are completely avoided.
Secondly in terms of “Lack of Selectivity”, i.e. Bycatch

- Our fishing has no impact on turtles, seals, dolphins, or any endangered or protected species
- Our fishing has negligible impact on juvenile or breeding population, because we don’t fish shallow waters and due to the survey system. The only exception here is the juvenile leatherjackets which can be in the waters when we fish, but our mesh size is large enough so they don’t get caught.
- Special “Crab bags” to exclude crab and other large species
- Worlds most sophisticated “sort and return” equipment, e.g. we have developed the best hopper and conveyor belt systems to quickly sort out any bycatch. The hopper is of course flooded with water to maximise the survival of bycatch.
Bycatch (cont)
- Our main bycatch species are blue swimmer crab, leatherjacket fish, slipper lobster and calamari
- Slipper Lobster and calamari are approved bycatch species, so they are sold commercially, so no unnecessary catch.
- Blue Swimmer Crab has 95% plus survival rate, other species have similar rates.
- Most prawn fisheries catch from 5 to 15t of bycatch for every 1t of prawn, we catch 500kg for every 1t, and as above with exceptionally high survival rates.

Very very different fishing compared to industrial prawn fishing.

Melicertus latisulcatus.
FAO Catch Area: 57
Meredith Lopuch, Director of the Major Buyer Initiative, Fisheries, at the WWF: “The Spencer Gulf King Prawn fishery has addressed many biological, ecological, and economic challenges over the last 40 years and have created one of the best models for sustainable prawn fishing. We hope the benefits they receive by achieving MSC certification will inspire prawn fisheries around the world to adopt similar measures.”
MSC King Prawns - Commercial Profile

<table>
<thead>
<tr>
<th>Product name</th>
<th>Spencer Gulf King Prawns</th>
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<tbody>
<tr>
<td>Latin name specie</td>
<td>Merlicertus latisulcatus</td>
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<tr>
<td>Product grade</td>
<td>U/6, U/8, U/10, 10/15, 16/20, 21/30</td>
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<tr>
<td>Product format</td>
<td>Frozen Whole and Headless in Bulk and Consumer Packs</td>
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<td>Availability</td>
<td>Year-around</td>
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<table>
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<tr>
<th>SIZE:</th>
<th>U/6 (lb)</th>
<th>U/8</th>
<th>U/10</th>
<th>U10/15</th>
<th>U16/20</th>
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<td>5kg</td>
<td>5kg</td>
<td>5kg</td>
<td>10kg</td>
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<tr>
<td>Equivalent per KG</td>
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<td>19-22</td>
<td>23-33</td>
<td>34-44</td>
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<td>55+gms</td>
<td>46+gms</td>
<td>30-45gms</td>
<td>23-29gms</td>
<td>15-22gms</td>
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Summary of the Commercial Proposition:

1. Australia has the only MSC approved warmwater prawns in the world.
2. Leading the world in terms of lowest bycatch and protecting the environment
3. The Full and Unique Flavour of a Wild Caught Prawn

Melicertus latisulcatus.
FAO Catch Area: 57
The Spencer Gulf King Prawn is the most delicious wild caught prawn available, and now we have MSC certification to prove our fishery is managed and sustainable” – Barry Evans, Prawn Fisherman