

CLEAN AND GREEN CREDENTIALS

Australia has a well-deserved reputation for producing the world's best abalone – meeting the highest safety, sustainability and quality standards in the world.

Environment Credentials



Australian Government

All Australia's wild-caught abalone fisheries are approved as a wildlife trade operation under subsection 303FN (2) of the Environment Protection and Biodiversity Conservation Act 1999 (EPBC Act).

EPBC Act

Australian wild-caught abalone products are all sourced from fisheries that are approved for export under the Environment Protection and Biodiversity Conservation Act 1999 (EPBC Act). This requires the Australian Government to assess the environmental performance of fisheries and promote ecologically sustainable fisheries management.

To meet these requirements an independent assessment is required. Each fishery is unique, and assessment is based on the merits of the combination of management measures in place.

The assessments are conducted against the Guidelines for the Ecologically Sustainable Management of Fisheries which outline principles and objectives to ensure a strategic and transparent evaluation of the ecological sustainability of fishery management arrangements and to ensure that, over time, Australia's fisheries are managed in an ecologically sustainable way.

Food Safety and Quality



FSANZ develops standards that regulate the ingredients, processing aids, colourings, additives, vitamins and minerals. FSANZ develops and oversees Australia's primary production and processing standards. All abalone producers and processors must by law comply with these standards.



Australian Government
Department of Agriculture,
Water and the Environment

Exports are regulated by the Australian Government. All abalone exporters must comply with the Australian domestic food standards set by FSANZ and must meet any importing country requirements for the products that they are exporting. This is generally achieved by preparing a documented Food Safety Program (including a HACCP plan). The Food Safety Program is reviewed and approved by the competent authority, Biosecurity Australia. Exporters are audited regularly and need to demonstrate compliance with their program.



SafeFish provides technical advice to support Australia's seafood trade and market access negotiations and helps to respond to any food safety incident that may impact on that trade. SafeFish. SafeFish also provides input to the Codex Alimentarius Commission and works to develop harmonised international food standards, guidelines and codes of practice to protect the health of consumers and ensure fair practices in the food trade.

<https://seafoodtradeadvisory.com/seafood-safety-safefish/>