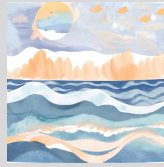


RISK IDENTIFICATION FOR PRAWN SECTORS: FOCUS ON OPPORTUNITIES

Dr. Cristina Lesseur

OUR CHALLENGING WORLD FOR PRAWNS

Climate change impacts becoming more frequent , impacting our waterways and prawn species' ecosystems



Trust in industry more demanding, with consumers more aware and active toward the environment and animals

Keeping our products safe and consistent in quality requires growing governance and knowledge

Biosecurity, traceability and changes in trade rules becoming more relevant to the safety and efficiency of our operations

SERIOUS CONSEQUENCES IF FAILING TO ACT...

ANIMAL HEALTH impacts, due to pathogens entering Australian waterways



CLOSING down production or harvest areas or businesses temporarily or permanently

LOSSES (products, profits, licence to operate)

DELISTING of products in key markets

REPUTATIONAL DAMAGE, loss of trust in product or business

BUT MANY OPPORTUNITIES TO MITIGATE THEM

IDENTIFY AND UNDERSTAND our critical risks deeply



DEVELOP NETWORKS AND COLLABORATIONS with other groups or sectors toward common risks

MOVE INTO ACTION: Mitigate, adapt, prepare for the most likely scenarios. DON'T WAIT

INVEST IN RESILIENCE AND PREPAREDNESS, in building knowledge

IMPROVE SURVEILLANCE AND ACCOUNTABILITY through the value chain

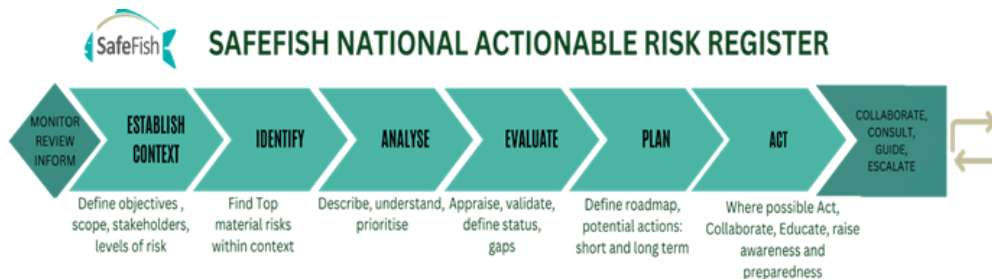
SAFEFISH- A PARTNER FOR RISK MANAGEMENT



Unincorporated partnership between government, regulators, industry and researchers that supports Food Safety and Market access for the Seafood Industry, provides rapid and effective technical expertise responses to help business sustain market access and supports the safety and integrity of seafood sold commercially

ACTIONABLE RISK REGISTER

One of the current core programs of SafeFish is the Actionable Risk Register, which has been developed to support industry's ability to manage and mitigate the top material risks for seafood, raise preparedness and build collaborations. The program covered the the top National industry risks and developed a deep understanding of them. Two sectors have also been covered in detail: Bivalves and Prawns



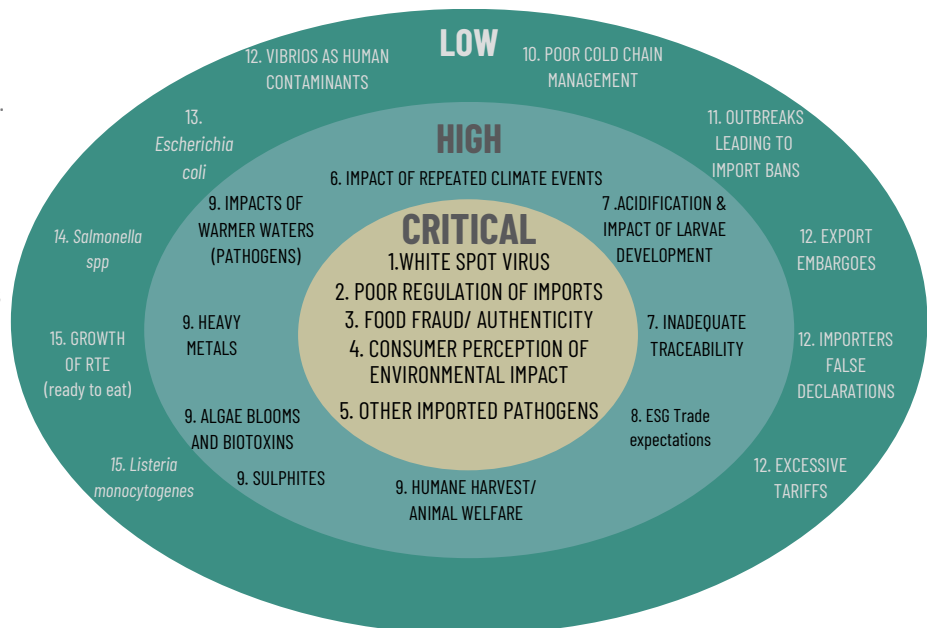
TOP RISKS IDENTIFIED

We identified the top risks related to food safety, trade and market access for the Australian prawns sectors, that can impact the industry now and in the near future. This was achieved by gathering insights and knowledge from 30 diverse stakeholders/experts nominated by the industry, via email feedback, virtual sessions, surveys and interviews. The data was collected, prioritised and analysed, and the results were shared to validate and understand the potential applications and delivery tools that were required to disseminate the findings effectively.

The Top 5, critical risks were:

1. White Spot Syndrome Virus (WSSV)
2. Poor regulation of imports
3. Food fraud and authenticity
4. Consumer perception of environmental impact
5. Other imported pathogens

Further risks, considered high or medium are depicted in the bullseye graph




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DEEP DIVE INTO OPPORTUNITIES AND SOLUTIONS FOR TOP RISKS

WHITE SPOT SYNDROME VIRUS




- Build a pathway to enable the use of pathogen free or WSSV tolerant breeding stocks in Australia
- Industry proactive in surveillance and compliance to achieve goals in ALOP (appropriate level of protection)
- Retailers purposely preventing the use of prawn meat as bait or animal feed (via labelling and messaging consumers)
- State regulators timely monitoring and enforcement to prevent the virus contaminating water ways (via baits intended for human consumption)
- Collaboration throughout supply chain
- Permitting routine testing for farmers

POOR REGULATION OF IMPORTS



- Adoption of a comprehensive biosecurity system backed with external certifications and a chain of custody traceability system.
- Collaborative exchange between regulators, industry, wholesalers, retailers and other relevant stakeholders
- Learning from experiences and and global successful schemes (EU CATCH and USA SIMS for example)
- Harmonised National labelling scheme, comprehensive of COOL, Fish names and relevant certifications and controls
- Continuous improvement of food safety controls and audits.

FOOD FRAUD & AUTHENTICITY




Regulatory

- Mandatory traceability
- Simplified Catch document (EU-like) to avoid forging
- Improving seafood labelling regulations and specificity of fish naming conventions (i.e. universal nomenclature).
- Improving import controls and banning imports from establishments with poor hygiene or fraud history

Retailers and Producers:

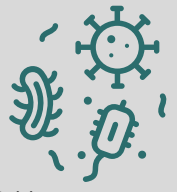
- Due diligence ethical and sustainable sourcing, traceability systems
- Using reputable certification schemes
- Consistent vulnerability assessments
- Expand surveillance authenticity testing program into foodservice, in partnership with regulators and supply chain to support the success of the country of origin (CoOL)labelling implementation

PERCEPTION OF ENVIRONMENTAL RISK



- Continuing to develop programs to raise awareness and education regarding current practices, research, industry's goals.
- Transparency in communications and governance, helping improve the trust from the community
- Support research and actions that mitigate the impact on water systems and biodiversity
- Support feed mills/suppliers to innovate with sustainable components for animal products to use effectively in farms.
- Improve knowledge around animal welfare and the impact of existing practices and adapt continuously

OTHER IMPORTED PATHOGENS



- Raising awareness on each of these hazards within industry and biosecurity personnel
- Continuing to evaluate the risks as some of these pathogens may adapt and change with different operational practices in some countries or changes in environmental conditions
- Follow strictly Biosecurity rules and protocols
- Raise preparedness in case of incidents or outbreaks

FUTURE FOCUS AREAS TO BUILD PREPAREDNESS AND RESILIENCE TO TOP RISKS



Build community trust on sensitive issues



Implemented import controls aligned to policy standards*, including retail



Whole of chain traceability and authenticity



Improving diagnostic access and capability in Australia

*(for Biosecurity, sustainability, IUU, food safety, slavery)

Collaborative exchange between regulators, industry, wholesalers, retailers and other relevant stakeholders