



Sourcing/harvesting restrictions for abalone from Tasmania

Update: 14 August 2015

Date of effect: immediate

Previous advice: 24/04/2015

Key change since the last industry notice of 24/04/2015: is closing of blocks 24A, 24B and 24C.

The Department is issuing this direction in writing under Order 75 of the Export Control (Fish and Fish Products) Orders 2005, directing export registered establishments to comply with the following sourcing requirements for abalone for export from the below identified catch zones until further notice.

SOURCING AND EXPORT ELIGIBILITY OF TASMANIAN BLACKLIP ABALONE

Block	1. Export of Live, chilled and frozen – with viscera	2. Export of chilled and frozen – without viscera	3. Export of canned – without viscera	4. Export of viscera and viscera products
15	NO	NO	NO	NO
14B	NO	NO	NO	NO
24A	NO	NO	NO	NO
24B	NO	NO	NO	NO
24C	NO	NO	NO	NO
*All other blocks	YES	YES	YES	YES

** providing blocks are open in accordance with fisheries regulations*

The export of live, chilled and frozen abalone with or without viscera, and, the export of viscera and viscera products and canned products are permitted for all areas except abalone from the blocks listed in the table above.

Further notices may follow if results of biotoxin analysis from either blocks show that the whole or parts of the abalone are safe to consume.

NOTE: To support all Declarations of Compliance, block numbers where abalone have been sourced must be recorded to demonstrate traceability. In addition, an additional declaration is required on the transfer certificate:

Transfer certificate additional declaration: *The abalone or abalone products in this consignment were not sourced from an area affected by paralytic shellfish toxin.*

NOTE: For queries regarding abalone export, please contact dairyeggfish@agriculture.gov.au.

For queries regarding the opening of catch zones for the taking of commercial abalone in Tasmania, please contact the Tasmanian DPIWE fisheries section.