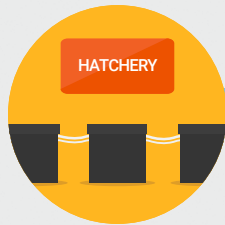


From ocean to plate

Where NTMs are applied when oysters make their way to Singapore



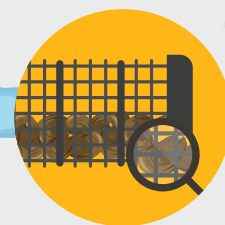
Hatchery

Oysters begin their journey in a hatchery, to ensure that the oysters are healthy, and free of diseases. This is a domestic requirement.



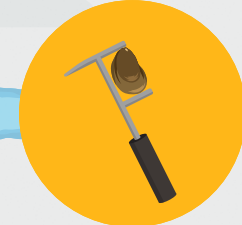
Ocean grow out

Juvenile oysters are set onto sticks or slats and then grow out in trays, baskets and rafts in pristine Australian oceans. **Surrounding water is tested and monitored for pests and diseases** which may impact on the oysters' health and present a food safety risk for consumers. This is consistent with domestic and export requirements



Monitoring

Some oysters need to be moved to other water bodies so they expel toxins that can build up from consuming algae and pose health concerns. This is done in either a farm setting (depuration) or in another natural water body (relaying). This is a domestic safety requirement.



Harvest

Oysters are harvested and graded by size. **If the oysters are exported to Singapore as a frozen product, they are required to have a lab test for Norovirus.**



Transport

Unshucked (unopened) oysters are **transported in specialised containers before and during their export to Singapore**. These containers keep the temperature constant, preventing any food safety risks.



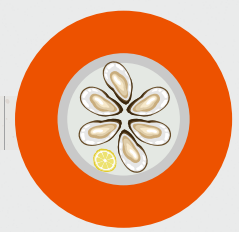
Inspection in country

Fresh oysters are inspected on arrival in Singapore and must be accompanied with a health certificate. **Frozen oysters are also required to be accompanied by Norovirus test results.**



Retailer

Premium Australian oysters are available at markets. Sometimes additional importer specific commercial requirements may apply.



Consumer

Delicious Australian oysters can be enjoyed in Singapore.