

Sydney Fish Market promotes the availability of, and trade in, quality seafood that comes from ecologically sustainable wild fisheries and environmental best practice aquaculture.

It also promotes and supports rigorous scientific research into the sustainability of fisheries, including partnering OceanWatch Australia (OWA) in its work with seafood suppliers to protect aquatic habitats, and minimise the environmental impacts of seafood production.

Through its practices, Sydney Fish Market meets or exceeds all requirements of relevant environmental legislation and regulations. Beyond this, it works with industry bodies, governments, business partners and others in an effort to create continuous improvement in such practices.



Sustainable Seafood

If you would like to know more about sustainable seafood, we recommend you visit the following websites:

OceanWatch Australia
www.oceanwatch.org.au

Australian Fisheries Management Authority
www.afma.gov.au/environment

Seafood Services Australia
www.seafoodservices.com.au/sustainability

Fisheries Research and Development Corporation
www.frdc.com.au

Omega-3 Centre
www.omega-3centre.com

For recipes and species information, visit the FISHline pages at www.sydneyfishmarket.com.au
To book a Behind the Scenes Tour of the market call +61 2 9004 1143 (bookings essential).



As a leader in the Australian seafood industry, Sydney Fish Market Pty Ltd actively pursues strict environmentally sustainable practices at all levels of its operation.



FACTS YOU SHOULD KNOW ABOUT AUSTRALIAN SEAFOOD

- Fishing in Australia is tightly regulated and managed.
- No species of Australian fish has ever been fished to extinction, or even to the point where it is not expected to recover under improved management.
- Australia has about one third of the world's total marine reserves.
- Australia's fisheries are internationally recognised as well managed and even previously over-fished species, such as Orange Roughy, are now very selectively harvested at greatly reduced and sustainable levels.
- Well managed fisheries can actually be beneficial to biodiversity conservation.
- Fishing is more energy efficient and has a lower carbon footprint than the production of any other form of meat. Fishing uses no antibiotics, pesticides or fertiliser.
- Australia's commercial fishers through OceanWatch Australia, actively champion the protection and restoration of coastal habitats that underpin the sustainable production of seafood.
- Recent measures to minimise the effects of fishing, such as unwanted by-catch, have been remarkably successful. Research has demonstrated that even trawling causes no detectable negative impact on soft bottoms such as occur in estuaries.

- Seafood is an essential component of a healthy diet for most Australians.
- High quality Australian seafood is a life-style priority for most Australians.
- Ocean-caught seafood is the ultimate organic food.

Sustainability and Sydney Fish Market Pty Ltd

- Sydney Fish Market actively promotes seafood sustainability by supporting innovative and best practice fisheries management.
- Sydney Fish Market actively pursues strict environmental sustainability practices at all levels of its operation.

Other interesting points about food security

- To replace the world's fish catch by land grown meat an area equal to twenty-two times the size of the world's rainforests would be required.
- During the next fifty years, the world will need more food than the total amount eaten since the beginning of mankind.
- Australia imports approximately 75% of its seafood requirements.