



FISHTALES



Walker Seafoods Australia becomes the first tuna company to gain Marine Stewardship Council sustainability certification in Australia



The Honourable Malcolm Brough MP, Pavo Walker, Heidi Walker and The Honourable Senator Richard Colbeck with the MSC blue tick of sustainability awarded to Walker Seafoods Australia for their yellowfin tuna, albacore tuna and swordfish.

Family-run fishing company Walker Seafoods Australia (WSA) has become the first Australian tuna business to achieve the Marine Stewardship Council's (MSC) global standard for sustainable fishing.

Mooloolaba-based Walker Seafoods, operate a bespoke tuna fleet, catching yellowfin tuna, albacore tuna and swordfish, in Australian Territorial waters and the greater Pacific Ocean.

WSA are one of the largest operators in the Eastern Tuna and Billfish Fishery (ETBF) catching nearly a third of the total ETBF quota.

Achieving the third-party independent assessment MSC blue tick of sustainability is further evidence that Australian fishing companies, like WSA, are leading the world in regards to sustainable fishing.

"The Marine Stewardship Council is the global gold standard certification of Sustainable commercial fishing," says Pavo Walker, owner WSA.

"We have always delivered and believe in sustainable practices, but it's pleasing to have international accreditation so other people can understand how hard we work to ensure the sustainability of the tuna and swordfish, the environment and how we actively help increase the volume fish as well," he said.

"People aren't aware that we have this amazing sustainable swordfish fishery here on the East Coast of Australia. It's the only place in the world where this is the case."

The MSC certification obtained by WSA means much more than what simply happens on the water.

MSC requires a review and audit of the full chain of custody from water to consumer. Every step along the supply chain from the initial harvest of the fish is audited, guaranteeing full traceability.

“The MSC chain of custody ensures we can follow the fish and maintain quality control, from sea to plate. Consumers can rest easy knowing their tuna or swordfish is not only caught sustainably but to worlds best practice for quality.”

Walkers have found the process a validation not only of their sustainability but of their handling practices and quality assurance also. As Pavo Walker stated, “to us, it is as much about culinary excellence as environmental sustainability.

As a result of the MSC accreditation, WSA have obtained contracts with supermarket chains in Europe who now have policies to only stock MSC certified seafood. There have been numerous other domestic and International inquiries also. “ Clearly, there is a global appetite for sustainable seafood, we are looking forward to working with a network of customer partners who share this vision” says Pavo Walker

Asia Pacific Director of MSC, Patrick Caleo celebrated the fishery’s commitment and effort to achieve the standard.

“With Walker Seafoods Australia achieving the MSC standard, Australian’s can now enjoy locally caught certified sustainable tuna and swordfish for the first time in this part of the world,” said Mr Caleo.

Walker Seafoods Australia now joins the ranks of 10% of the world’s wild-captures fisheries that are MSC certified. MSC’s global standard for sustainable fishing is based on three core principles:

1. * Healthy population of fish
2. * Reduced impact on marine ecosystems
3. * Effective management systems of the fishery

Walker Seafoods Australia now joins seven other Australian fisheries that can proudly use the MSC ecolabel.

Walker Seafoods Australia, MSC sustainable yellowfin tuna, swordfish and albacore is available through a network of wholesalers, distributors and retailers throughout Australia and the World - inquiries info@walkerseafoods.com.au

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More about Walker Seafood:

Walker Seafoods Australia operates a fishing enterprise within the Eastern Tuna Billfish Fishery (ETBF). The ETBF is a Commonwealth Fishery, which is managed by The Australian Fisheries Management Authority (AFMA). AFMA is responsible for the efficient management and sustainable use of Australia's Commonwealth fisheries resources.

The ETBF is managed using a Harvest Strategy using data to determine Recommended Biological Commercial Catch (RBCC). The RBCC's are determined using key scientific indicators to decide the Total Allowable Commercial Catch (TACC). TACC's are given to the ETBF's five main species (yellowfin tuna, bigeye tuna, albacore tuna, striped marlin and broadbill swordfish). As well as being accredited with the MSC certification, Walker Seafoods fishes to the sustainability standards set by the Food and Agriculture Organisation of the United Nations (FAO) and Australian Environmental Protection Biodiversity & Conservation Act of 1999.

Walker Seafoods Australia works closely with AFMA observers, as well as CSIRO and Australian Antarctic Division (AAD) scientists. Our vessels and operators have been credited for assisting tagging studies for both tuna and swordfish and we pride ourselves on being the first choice by CSIRO for all scientific studies and projects.



MSC certified albacore tuna, swordfish and yellowfin tuna from Walker Seafoods Australia