

Welcome

The prawn review final report pre-release information session will start at 2pm.

Please type your questions in the chat during the presentation.

If you cannot see the chat function, please leave the meeting and re-join. This is a known Microsoft Teams Live issue.



Australian Government
**Department of Agriculture,
Fisheries and Forestry**

Prawn review

Final report

Pre-release information session

30 May 2023

Dr Peter Finnin & Dr Kally Gross / Presenters
Animal Biosecurity Branch / Biosecurity Animal Division



Outline

- Welcome
- Introduction
- The final report
- Prawn import conditions
- New information
- Next steps and implementation
- Question and answer



Welcome

Purpose

- Opportunity for the department to engage with key domestic stakeholders on the final report.
- Early release of the final report.
- Respond to questions and provide summary of the final conditions and how we reached them.

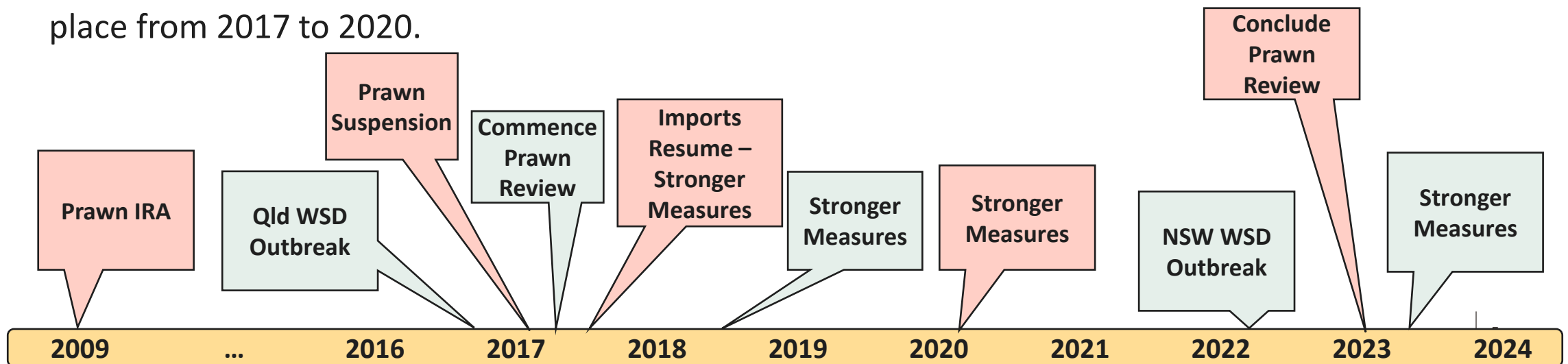
Invitees – key domestic stakeholder groups

- Australian Council of Prawn Fisheries
- Australian Prawn Farmers Association
- Food and Beverage Importers Association
- Seafood Importers Association of Australasia
- Seafood Industry Australia
- State and Territory Governments.

Introduction

The prawn review:

- Was initiated after the 2016-17 White Spot Disease (WSD) outbreak in Queensland and the suspension and resumption of trade in uncooked prawn imports in 2017.
- Is an examination of the 2009 prawn import risk analysis and new scientific information.
- Was subject to rigorous scientific review, extensive engagement and consultation, and opportunities for views to be provided to the department.
- Makes recommendations about how prawns can be imported in a manner that achieves Australia's appropriate level of protection (ALOP), including consideration of the strengthened measures put in place from 2017 to 2020.



The final report

The final report:

- Confirms that the measures put in place in 2017 and periodically updated until 2020 manage the biosecurity risks of imported prawns, and proposes some additional biosecurity and assurance measures.
 - These measures are supported by robust risk assessments.
 - These measures manage risk to a level that achieves Australia's ALOP.
- Considers all the science and brings it together into one place.
 - 1,038 different publications are reviewed in the final report.
 - Including new scientific research the department commissioned, collaborated on, or undertook to inform the prawn review.



**150+ pathogenic
agents were
considered**

Prawn import conditions

Import condition	Uncooked, peeled prawns	Value-added products (BBC/dumpling)	Cooked	Whole, uncooked
Freezing	✓	✓	✓	✓
Head and shell removal	✓	✓	✗	✗
Marinated prawns treated as uncooked, peeled prawns	✓	✗	✗	✗
Deveining	✓	✗	✗	✗
Batch tested and found post-processing (pre-export) to be free of WSSV and YHV1.	✓	✗	✗	✗
Batch tested and found on-arrival to be free of WSSV and YHV1.	✓	✗	✗	✗
Breaded, battered and crumbed – par cooked.	✗	✓	✗	✗
No discernible pieces of prawn.	✗	✓	✗	✗
Appear fully cooked and have achieved a core temperature of at least 65°C during the cooking process.	✗	✗	✓	✗
Free from all hazards listed in the final report.	✗	✗	✗	✓

Highlight = strengthened import condition applied
2017
2018
2020
2023

Monitoring of imports

On-arrival testing results for white spot syndrome virus (WSSV) and yellow head virus genotype 1 (YHV1).

- 10/1,135 consignments (0.88%) tested positive for WSSV (2022 calendar year).
- 4/313 consignments (1.28%) tested positive for WSSV (1 January 2023 – 30 April 2023).
- No YHV1 positives.

Retail testing for white spot syndrome virus (WSSV).

- 1/401 (0.2%) samples tested positive for WSSV since 1 January 2019
 - 1 very weak positive detected in June 2022.
 - Did not exceed Australia's ALOP.

New information

White spot disease outbreak in New South Wales

- No changes made to the final report.

Bait and berley survey

- Changed exposure assessments (uncooked, deheaded and shelled used less, and cooked used more than draft report assumed).

Research conducted by the University of Arizona

- Effect of freezing on the infectivity of *Enterocytozoon hepatopenaei* (EHP)
 - Changed entry assessment for EHP.
- Effect of cooking on the infectivity of WSSV and YHV1
 - Changed entry assessments for WSSV and YHV1 for cooked products.

Testing for emerging diseases

- Changed entry assessments for decapod iridescent virus 1 and covert mortality nodavirus.

New scientific information

- Stakeholder and members of the scientific advisory group comments on draft report.
- Hazard specific changes to entry, exposure and consequence assessments.
- Updates to other parts of the report.

Bait and berley survey

Most fishers do the right thing to protect our Australian waterways.

- ~93% of fishers do not fish with prawns purchased from a retail store.
 - But if they do, ~80% use uncooked, whole prawns >> Australian origin (<6%).
- <3% of fishers use uncooked but shelled (either imported or Australian origin).
 - Changed our assumption about the likelihood of their use as bait (↓ vs draft report).
- <2.5% of fishers use cooked shelled prawns, and <3% use cooked whole prawns.
 - Changed our assumptions about the likelihood of their use as bait (↑ vs draft report).
 - Commissioned research on the effect of cooking on WSSV and YHV1.

nationalrecsurvey.com.au

**Australian
origin prawns
are strongly
preferred.**

Effect of freezing on EHP



- Several reports and anecdotal evidence that freezing impacts EHP, but not enough to make a biosecurity decision.

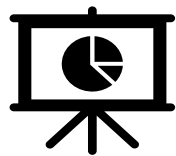


- Effect of freezing on EHP infectiousness was investigated.



- Freezing prawns for at least 7 days significantly reduces EHP infectivity.

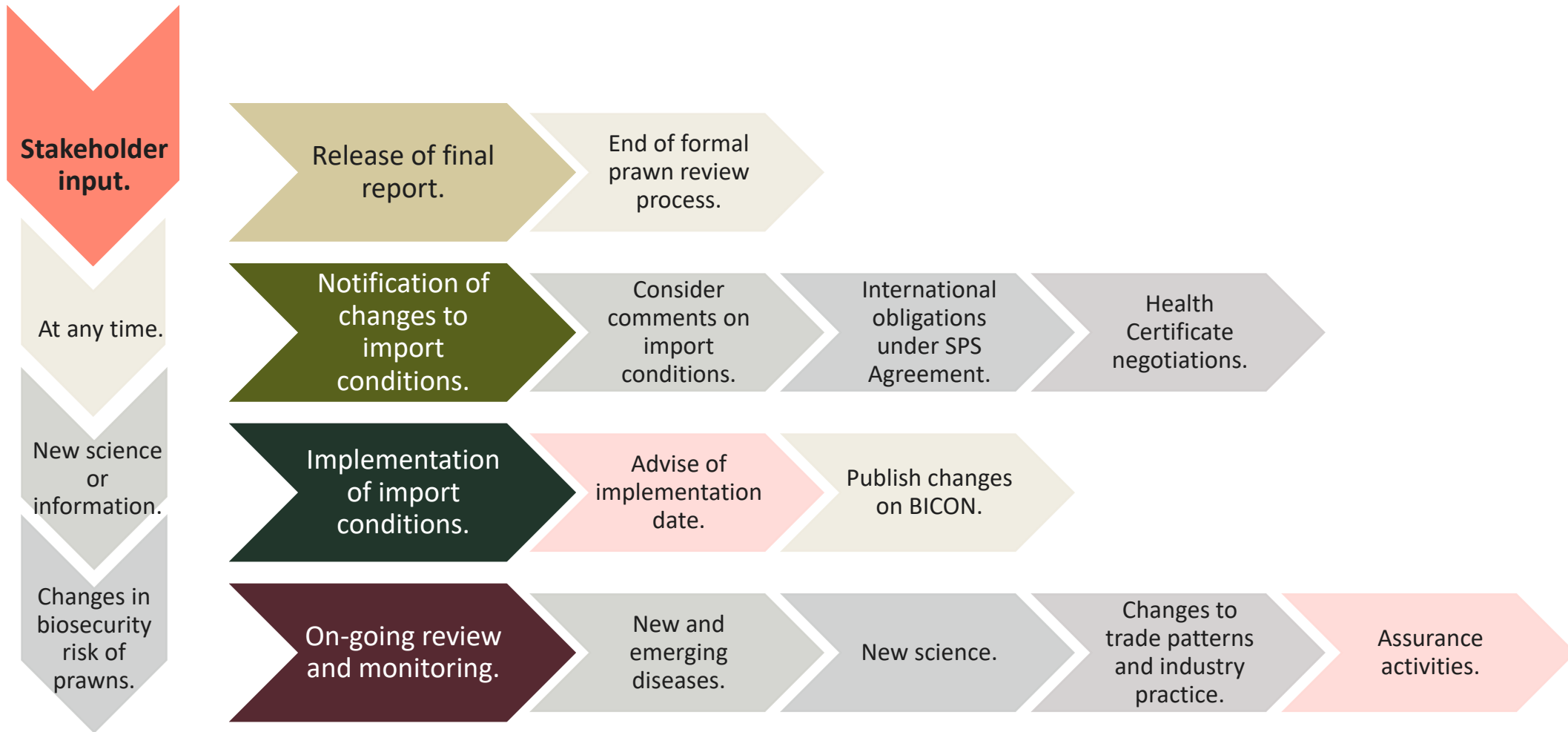
- Hepatopancreas of EHP-affected prawns frozen at -18°C for 24 hours, 7 days and 14 days.
- *Per os* exposure of naïve prawns to the hepatopancreas.
- EHP was not detected by *in situ* hybridisation in the 7 and 14 day treatments, but was detected in positive controls and 24 hour treatment.
- Freezing at -18°C for 24 hours reduces EHP infectivity but does not completely inactivate it.



- Uncooked prawns are required to be frozen, deveined, deheaded and deshelled, and other types must all be frozen.

**~3.5 months =
average period
prawns frozen
before entering the
retail chain.**

Next steps



Thank you

Question and answer session.

