Update: 04.05.2012

Previous advice: 23.03.2012

Sourcing/harvesting restrictions for abalone from Tasmania

There have been significant changes since the last industry notice of 23 March 2012.

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

NOTE: For queries regarding the opening of catch zones for the taking of commercial abalone, please contact the Tasmanian DPIPWE fisheries section.

SOURCING AND EXPORT ELIGIBILITY OF TASMANIAN BLACKLIP ABALONE

Block	1. Export of Live, chilled and frozen - with viscera*	2. Export of canned and pigment removed - without viscera	3. Export of viscera and viscera products
13B	Yes	Yes	Yes
13C	Yes	Yes	Yes
13D	Yes	Yes	Yes
13E	Yes	Yes	Yes
14A	NO	Yes	NO
14B	NO	Yes	NO
14C	Yes	Yes	Yes
14D	NO	Yes	NO
14E	NO	Yes	NO
15	Yes	Yes	Yes
16A	Yes	Yes	Yes
All other blocks	Yes	Yes	Yes

^{*}Viscera includes all gut and reproductive organs

Final and transfer certificate additional declarations:

Abalone NOT SOURCED from 14A, 14B, 14D or 14E:

- 1. Export of Live, chilled and frozen with viscera or
- 3. Export of viscera and viscera products

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

OR

Abalone SOURCED from 14A, 14B, 14D or 14E:

1. Transfer of Live, chilled and frozen - with viscera FOR FURTHER PROCESSING

Additional declaration: The abalone or abalone products in this consignment were sourced from an area affected by paralytic shellfish toxin and may only be exported once the viscera has been removed (the viscera is to be disposed of and not to be used for human consumption).

OR

Abalone SOURCED from All blocks:

2. Export and Transfer of canned abalone and pigment removed – without viscera

No additional declaration required.