Non-Tariff Measures - Oyster

[Image appears of Fiona Simson on the left of the screen talking and images move through on the right of the screen of an oyster lease, and a male driving a boat towards the oyster beds and text appears: Fiona Simson, President, National Farmers’ Federation]

Fiona Simson: Australia’s clean waterways and high food safety standards are key to producing some of world’s freshest and highest quality seafood.

[Image changes to show Fiona talking on the right of the screen and an oyster farmer sorting through oysters while standing in the water]

In 2017 the seafood industry was worth over $3 billion and by 2019 oyster production alone is expected to be worth over $100 million driven by increased international demand.

[Image changes to show Fiona talking on the left of the screen and images move through on the right of the screen of the oysters moving through a production line and a screen displaying data]

As with all exported seafood oysters are subject to Non-Tariff Measures whereby importing countries ensure imports are safe for consumption and meet quality standards but where Non-Tariff Measures unnecessarily restrict trade or impose unreasonable costs on our exporters we are working with the Australian Government to remove or reduce their impact.

[Image changes to show Fiona talking on the right of the screen while images move through of oysters being packed onto trays and weighed on the left of the screen]

Together the Government and industry are working to ensure these Non-Tariff Measures are fair and reasonable so we can continue to grow market opportunities around the world.

[Image changes to show oyster beds in calm water and then the image changes to show an aerial view looking down on the oyster beds]

Narrator: Australia has some of the cleanest waterways in the world, which makes them an ideal place to grow oysters.

[Image changes to show a farmer sorting through oysters in a bucket, checking the slats of his oyster trays, oysters being rinsed under water and then data on a screen]

Like all exported goods, oysters have a number of different Non-Tariff Measures, or NTMs, which must be met before they can be exported to different countries.

[Images move through of the oysters on a conveyor belt, oysters being graded by size into different buckets, oysters being opened by hand and rinsed, and then Brett driving his boat and text appears: Freedom from disease is a government NTM]

Australian oyster farmers meet many NTMs every day by ensuring that oyster-growing stock

is clean and disease-free for domestic and international markets.

[Camera zooms in on Brett’s hand on the boat wheel and then the camera zooms out to show Brett on his boat]

These measures provide confidence to customers that their oysters are healthy and safe to eat.

[Image changes to show a view from the front of the boat and then image changes to show Brett sitting at the back of the boat opening a fresh oyster with a small knife and text appears: Grading oysters for size is a commercial practice]

Growers also strive to meet such commercial requirements as grading oysters by size and shape.

[Camera zooms in on an oyster in Brett’s hand and then the image changes to show the boat moving towards the oyster beds and the camera pans over the oyster beds]

Australia's oyster farmers understand and respect the role that science-based and transparent NTMs play in our export supply chain.

[Image changes to show Brett untying the boat from its mooring and then the image changes to show oysters moving along a conveyer belt]

NTMs are used by countries, including Australia, for a range of legitimate reasons, including protecting biosecurity and consumer safety.

[Image changes to show an aerial view of the oyster lease in its tranquil estuary and then the image changes to show Brett smiling at the camera and then text appears: Brett, Oyster Farmer]

Where NTMs are seen to be a barrier to trade, the government is working with industry to consider how to best address them.

[Image changes to show Brett talking to the camera]

Brett: I've been farming Sydney rock oysters for about ten years now.

[Image changes to show an aerial view of the oyster beds]

Most of us will catch our oysters out of the wild and then grow them on from there.

[Image changes to show calendar pages being torn off, month after month on the left and images move through on the right of oysters on a slat, oysters being opened, and then Brett talking]

From the time we catch the oyster on the slat, till the time we're selling the oyster is normally about three years plus.

[Image changes to show James talking to the camera and text appears: James, Oyster Farmer]

James: Like, they get better with age, like wine.

[Image changes to show Brett standing in water up to his waist, collecting his oyster trays]

Brett: We're drying all our oysters every month or six weeks to maintain their cleanliness.

[Images move through of oyster beds in tranquil water, Brett talking to the camera, and an aerial and facing view of the oyster beds and text appears: Disease prevention practice is a government NTM]

Also, that kind of tends to reduce the incidence of mud worm and other kind of infestations which are damaging to the oyster.

[Image changes to show another view of the oyster lease and then the image changes to show Brett talking to the camera]

Because of our low population density, our water quality is incredible. As a result of that, we're able

to grow the best oysters, I think, in the world.

[Images changes to show James driving a forklift with a crate into a shed and then the image changes to show James opening a hatch and oysters tumbling out into a hopper]

James: We bring them in from the lake, we tip the bags into the hoppers.

[Images move through of James sorting oysters on the conveyer belt, data on a screen, oysters moving through the process, down a conveyer belt, and being sorted into a bucket and text appears: Grading for size is a commercial practice]

They then run through the conveyor belts, run up through the machine, and the camera takes a photo of every single one individually, sends it through to the computer, and the computer shoots them out in their respective grades.

[Image changes to show Brett talking to the camera and then the image changes to show Brett looking at the oysters]

Brett: If I'm exporting, I tend to take another step.

[Image changes to show oysters on a tray]

So, I do one last quality control.

[Images move through of a worker at an industrial sink with running water opening oysters by hand with a small knife, oysters moving past on a conveyer belt, and then opened oysters on a tray]

Brett: We can get them out of the water here and have them on a table in Hong Kong within 30 hours.

[Images move through of the worker opening oysters again, a Smartphone being operated and Brett talking to the camera and text appears: Increased shelf life is a commercial practice]

So, if it's in a restaurant situation in Hong Kong within 30 hours, then it's still got ten days of shelf life.

[Images move through of James inspecting the sorting station, placing a bucket under one of the grading chutes, James talking to the camera and opened oysters and lemons being placed on a board]

James: Just the thought of our oysters getting over to the side of the world and on other people's plates is something we're looking forward to.

[Image changes to show the Australian Government Department of Agriculture and Water Resources logo on a black screen above the web address: http://www.agriculture.gov.au/market-access-trade/non-tariff-measures]

Narrator: To find out more about the Government's work on NTMs, visit the Department's webpage.