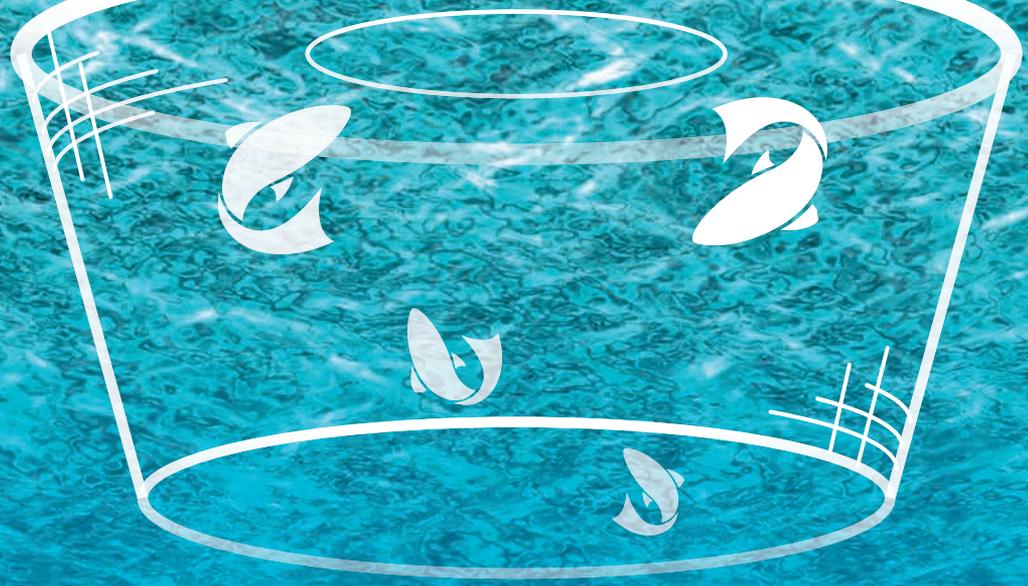




Okehampton Bay Eco-Aquaculture Vision



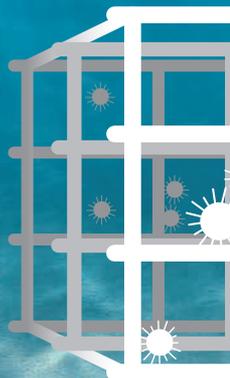


Tassal's Okehampton Bay farm is proposed to be Australia's first marine eco-aquaculture site.

Tassal's vision for an Eco-Aquaculture site at Okehampton Bay is an Australian first. It will feature an integrated multi-trophic farm, which reduces environmental impact through the growth of shared species in shared spaces – including salmon, mussels, native oysters and seaweed. Selecting appropriate species and sizing the various populations to provide necessary ecosystem functions allows the biological and chemical processes involved to achieve a stable balance - mutually benefiting the organisms and improving whole ecosystem health.

Seaweed cultivation research trials by Tassal have been ongoing for two years on Tassal's sites, including at Okehampton Bay. Seaweed can both absorb excess nutrients and create a valuable co-product.

Tassal's proposed eco-aquaculture hub, provides opportunity for continued research investment. The potential to establish a dedicated centre-of-excellence research facility, focused on cross cutting research on climate change and aquaculture and fisheries sustainability, interfacing with education and tourism, is being considered.



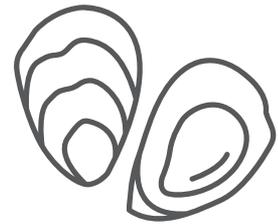
Multi-Species Research Projects

Tassal is working with researchers on a series of potential projects at Okehampton Bay to generate this eco-aquaculture environment, including:



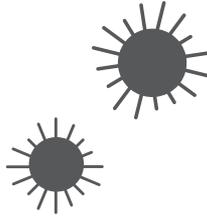
Seaweed

Rehabilitation of kelp barrens to encourage native species, and support recreational fishers & tourism.



Oysters

Identification of historic native oyster habitat, with a goal of reintroducing the species.



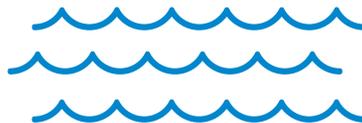
Sea Urchins

Reduction of pest urchins in the surrounding reef systems through a ranching project, which is looking at how we can transform a pest into a commercial outcome, and hopefully improve the local environment for both commercial and recreational fishers.



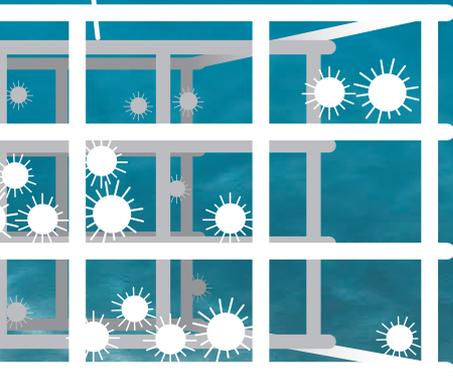
Salmon

Supporting regionally relevant climate change research in conjunction with studies looking into the production of thermally tolerant fish through a dedicated selective breeding program.



Environment

Hydrodynamic and nutrient modelling in the broader area as part of a project with CSIRO.



What is the Aquaculture Stewardship Council (ASC)?

The ASC is an independent, not-for-profit organisation founded in 2010 by World Wide Fund for Nature (WWF) and The Sustainable Trade Initiative to manage global standards and the certification of responsible fish farming around the world. It works to promote best practice aquaculture globally, and aims for a world where everyone has access to responsibly sourced seafood.

The ASC certification provides consumers with an assurance they are purchasing salmon from farms that manage their environment and social impact to the highest standards.

We achieved its ASC certification in 2014 and Tassal salmon are monitored and audited to ensure they are raised in the best possible conditions. Tassal voluntarily and publicly reports all this information in its Sustainability Reports published on its website where you can also view our ASC Dashboard.

To learn more about ASC visit: <http://www.asc-aqua.org/>



Okehampton Bay will be run to the same high standards that ASC certification demands.



Dr. Bradley Evans

Tassal Senior Manager Breeding & Research, Environment and Sustainability

The development of our world class IMTA operation at Okehampton Bay will provide a wonderful opportunity to showcase the innovation of Tasmanian scientists and businesses working together to develop the sustainable production of salmon alongside mussels and seaweeds, whilst investigating the potential to culture a range of diverse and complementary species in this area.



Phil Lamb

Spring Bay Seafoods

Spring Bay Seafoods is really excited to be involved with this new initiative of Tassal's to develop a multi-species marine farm in Okehampton Bay.

Apart from complementing our existing activities, it also offers a plethora of new opportunities and benefits which we can all share. Operational efficiencies; ecosystem benefits, a new product. These are all things we can look forward to as part of an inspiring new green wave!



Dr. Craig Sanderson

PhD MSc BSc Hons

SAMEC - Director and Head of Culturing and Research Kai Ho (OceanTreasure) Tasmanian Sea Vegetables and associate of IMAS, University of Tasmania.

Implementation and exploration of the IMTA concept in Okehampton Bay by Tasmanian businesses and research scientists provides an exciting opportunity to maximise and lead Australia and the rest of the world in providing a model for sustainable responsible aquaculture preserving the integrity of marine ecosystems and maximising return to the community from marine farm lease areas whilst facilitating new commercial opportunities.



For more information about our commitment to sustainability and our egg to plate traceability, please email us at sustainability@tassal.com.au