



Quality assurance in aquaculture

The South Australian aquaculture industry is widely recognised for the variety and quality of its products. Product quality and food safety is the cornerstone to the ongoing successful marketing of a product as well as the development of an expanding and successful industry.

Apart from the obvious benefits of safe food for the well-being of the community, food safety and quality are becoming increasingly important in the strategic positioning of a business, a State or a nation in a competitive global marketplace. The South Australian aquaculture industry is well placed to take advantage of the competitive advantages through quality assurance.

Safe quality food and SQF2000

The SQF2000 Quality Code is a simple, clear and effective tool that can be used to manage food safety and quality. It incorporates HACCP (Hazard Analysis Critical Control Point), is based on ISO9000 standards requirements, but has been developed specifically for the primary industries sector.

Industry, consumer and market benefits

Food safety and food quality are synonymous in the minds of both producers and consumers.

These quality assurance programs provide several advantages to industry, which can include quality, market access, improved returns and, most importantly of all, safe food. There is a clear advantage over non-accredited suppliers, with strong customer/supplier links being developed which competitors will find hard to break.

Several South Australian aquaculture enterprises have gained accreditation to SQF2000, or are in the process of working towards accreditation. These industries recognise SQF2000 as an affordable, manageable quality system that can protect the business of individuals and the industry of many.

Quality standards requirements South Australian Aquaculture

ANZFA Food Standards Code will require all fish farmers to:

- Be registered with a relevant authority.
- Ensure that staff and supervisors have skills and knowledge in food hygiene.
- Abide by standards which set out food hygiene practices for food handling and storage and standards for premises and appliances, including equipment and vehicles.
- Adopt a food safety program to identify potential hazards and to put in place a system to control these hazards.
- Have a food recall system in place.

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