SARDI Food Sciences
Seafood Safety and Market Access

Introduction
The Seafood Safety and Market Access program sits within the SARDI Food Sciences Research Division. The program themes are Seafood Safety and Market Access, and Seafood Innovation and Value Adding.

The Seafood and Market Access program conducts research for industry and regulators to:

- Protect the health of seafood consumers and enhance Australia’s position as a trusted supplier of seafood.
- Develop new products, enhancing product quality and improve cold chain and processing efficiencies to maximise the post-harvest value and commercial competitiveness of Australian seafood industries.

Risk analysis
Identification of food safety hazards across the supply chain, ranking of hazards in terms of risk, and quantitative risk assessment to support improvement in risk management practices across the supply chain and market access.

Technical market access
Research to allow resolution of technical barriers to trade, maintaining international market access. Technical input into the development of new international regulatory seafood standards to ensure they are risk commensurate and cost effective.

Provision of information on existing international regulatory standards for Australian seafood exporters.

Marine biotoxins and harmful algal blooms
Assessment of biotoxin risk in Australian seafood and research into improved methods for risk management.

Seafood microbiology and molecular biology
Analysis of seafood in PC2 rated laboratories for microbiological pathogens and indicator organisms. These can be used for optimisation of seafood processing performance, shelf-life assessment, industry benchmarking, and safety evaluations of new product types.

Chemical residues
Testing residues and contaminants in seafood, including product safety verification and selection of residue test methods to facilitate quality control and export of seafood products.

Post-harvest handling
Optimise processing efficiencies and investigation of the impacts of post-harvest handling on product quality and resultant shelf-life.

New product development
The development of new products, that are safe and cost effective. These include alternative products
from waste materials, by-catch or under-utilised lower grade fish.

**Packaging**

Application of new and existing packaging technologies to seafood to maximise product quality and shelf-life and access new markets.

**Shelf-life assessment**

Microbiological, chemical and sensory techniques to evaluate impacts of post-harvest handling, processing and packaging.