

The toxic effects when plastics break down and end up inside marine organisms are not fully understood but can hardly be positive.

Plastics have only been developed since the 1940s and the time taken to degrade is unknown. It could be decades, it could be centuries or more.

Like tackling climate change, what can little old New Zealand do to make a difference?

Quite a lot actually.

A good start would be to ban single use plastic bags – Kiwis consume 1.6 billion every year – as France has done and island nations such as Vanuatu, American Samoa, Yap and several Australian states.

And do we really need to buy bottled water in this country? If you cannot survive without the reassurance of a portable water supply, why not opt for a reusable container?

New Zealand is a signatory to the United Nations CleanSeas campaign and the previous government did move to ban plastic microbeads used as abrasives in products like facial cleansers, bath scrubs and toothpaste.

But plastic reduction targets are medium term and there is much that could be done sooner.

Seafood company Sanford is taking a lead both on and off the water.

It is moving to replace single use plastic bags with reuseable cooler bags in its retail outlets.

The company has also set an ambitious target of replacing its polystyrene boxes (it uses 50,000 a year) with recyclable alternative cartons by the end of this year.

The polybins currently in use are light and strong and heat resistant but they are a nightmare to dispose of.

Sanford has also partnered with Sustainable Coastlines to remove marine debris; is recycling its polypropylene mussel farm floats (around 4500 a year); has an eco-farm pilot project under way in Marlborough's Pelorus Bay and is replacing plastic lashings on mussel ropes with plant based alternatives that break down naturally and is using old ropes to build fish ladders and even produce mussel-themed clothing.

Its reasoning is simple: "We are striving to be part of the solution, not the problem," says Lisa Martin, general manager sustainability.

"The people of New Zealand own the Marlborough Sounds, so we must behave in such a way that we are always welcome to be here," adds Grant Boyd, Sanford floating and farm development manager.

New Zealand can be a leader in reducing ocean pollution and the seafood sector can be at the forefront of that.



Tim Pankhurst diving with manta rays in Bali.

Sealord's new vessel name revealed

The name of Sealord's new \$70 million vessel is *Tokatu*.

Translated from Māori, *Toka* means rock and *Tu* means stand, and relates to the phrase "he tokatu moana" – a rock that withstands the ravages of the sea. "Tokatu is a strong name for the first new deep sea fishing vessel in NZ for 20 years, built with world-class technology, designed to fish all species. A fitting name for what will be Sealord's most advanced, efficient, versatile and sustainable vessel," a Sealord spokeswoman said.

Speaking to Seafood NZ last year, Sealord fishing operations project manager Dorje Strang said the new vessel would be a big step up for both Sealord and New Zealand, with world-class fishing technology, crew facilities, electronics, and factory equipment. It incorporated 20 years of technological advances since the last deepsea trawler built for New Zealand, the *Rehua*.

"The biggest thing is the scale of the vessel and its low operational costs." With around an extra 2000 horsepower more than the *Rehua* it would have close to the same fuel burn, Strang said, and would handle and process a higher daily catch rate with a comparable-sized crew.

"The future of fish processing is in these large highly-automated seagoing factories. That's where the efficiencies are, that's where the ability to really obtain the quality products is, and New Zealand's lucky enough to have an amazing fisheries resource allowing us to utilise these types of vessels."

The vessel is due to arrive in Nelson in June.

Key specifications:

- 81.7m length overall, 17m beam
- Rolls-Royce Bergen nine-cylinder 5400kw (7200hp) main engine, 1070 cu m fuel
- Auxiliary diesels, 1300kw, 680kw
- Three 60-tonne trawl winches and automatic trawl operation system
- Eight sweep line winches, 18 tonne, and eight auxiliary winches

- Forward and midship deck cranes
- Fully automatic freezer system, capacity 150 tonne/day
- Freezer holds 1750 cu m
- Two fish meal holds 400 cu m and 320 cu m



The hull of Sealord's new vessel enters the icy waters of Flekkefjord, Norway, in this picture taken earlier in the year.

News

The fire on-board Korean fishing vessel Don Won 701 is still smouldering, The Timaru Herald reports. Beginning April 9 at the Port of Timaru, the fire has continued to burn, although crew were hoping to enter the ship soon to assess the damage. "It looks like it is coming to a conclusion, but there are still some risks involved. We have been talking to the ship's owners as to what happens next," PrimePort chief executive Phil Melhopt said on Monday. A boom was in place to help contain oil and debris.

NZ King Salmon anticipates 80 percent of their staff will be paid the living wage - \$20.55 an hour – or higher by the end of 2019, *Stuff* reports. At a barbeque celebrating a year since signing a collective agreement with workers, NZ King Salmon chief executive Grant Rosewarne said he was confident that 100 percent of staff would reach the mark by the next round of negotiations. "If we've made that much progress in that time, there's no reason why we can't get everyone in by that next round," he said.

KONO - Love for the Land, Respect for the Sea

Food and beverage business KONO has teamed up with New Zealand Story to produce a great video detailing the Maori-owned company based in the top of the South Island.



Kono is a Māori family-owned food and beverage company based across Te Tau Ihu, the top of the South Island. As part of Wakatū Incorporation, Kono has more than 4000 shareholders – all of whom are whānau or family.

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