



THE UPDATE

The Captain's Blog



By hoki, you look years younger

The humble hoki is a remarkable fish.

It is fast growing, spawns in vast numbers, is widespread and is the mainstay of New Zealand's deepwater fishery.

Now, in an unlikely development, skins that were previously discarded or added to lower value fishmeal or pet food, are the basis of a revolutionary beauty product.

Anti-wrinkle facepacks made from the fish skins were launched at the China Beauty Fair in China this week and will go on sale in this country later in the year.

Fishing company Sanford combined with West Auckland-based Revolution Fibres to produce the facepacks, marketed as actiVLayr.

The product, 10 years in the making, takes the structural protein collagen from the fish skins and uses a sonic electrospinning process to make a super-thin, extremely light nano-material.

During the spinning process, various bioactive products like fruit extracts and the moisturising compound hyaluronic acid are bonded to the collagen fibre.

When the nanofibre tissues are placed on wet skin they dissolve and release their nutrients.

Independent tests have shown the facepacks can reduce wrinkles by up to a third, according to Revolution Fibres chief executive Iain Hosie.

He says there is a demand for different ways to deliver drug products into the skin and actiVLayr could be an alternative for creams and injections.

It also has medical potential. Drug compounds or medicines could be added to the formula and used to treat burns or skin lesions or acne.

The nanofibers produced are minute, just 1/500th the width of a human hair.

Hoki is the perfect source because the collagen found in its skins has a relatively low melt point, meaning it can dissolve at a lower temperature, ideal for human use.

And because the nanofibre material is so fine, just 1kg of hoki skin produces 400 square metres of product.

Callaghan Innovation's national technology manager Kirsten Edgar is enthused at the way the new product supports the New Zealand brand story.

"Tagging into a sustainable, ethically-sourced material, not using petrol-based polymers, means they are able to use a New Zealand natural products story that already exists out there," she told BusinessDesk.

"This gives them more power overseas, particularly in China."

Sanford chief customer officer Andre Gargiulo hopes actiVLayr gets the global attention it deserves.

"We're delighted our sustainably caught hoki is part of this fantastic New Zealand product.

"It's exactly what we're all about – making the most of the precious resources from the sea."

And the supply of hoki is unlikely to run out.

It is New Zealand's biggest fishery by volume – the Total Allowable Commercial Catch this year is 150,000 tonnes.

Hoki was the first white fishery in the world to receive the rigorous Marine Stewardship Council sustainability certification, in 2001, and that has twice been reaffirmed.

The fisheries are widespread – along the West Coast, on the Challenger plateau to the south-east of the South Island, on the Chatham Rise and in Cook Strait.

Being largely deepwater fish, the recreational and customary catch is marginal.

Revolution Fibres is promoting its breakthrough at Techweek NZ in Christchurch today.

It also manufactures nanofibers for a wide range of other uses. These include anti-dust mite pillow coverings, protective face masks, home ventilation filter pumps, and reinforcing material for carbon fibre fishing rods.



Sanford and Revolution Fibres revolutionary anti-wrinkle treatment made from hoki skins.

Bluff Oyster & Food Festival another sell-out

For 26 years people have flocked to the little township of Bluff for the community's most anticipated event of the season.

The 2018 Bluff Oyster and Food Festival tomorrow will be no exception, with the event set to be another roaring success. The festival is a sellout and with expansion of the site, the event is sure to accommodate even more festival-goers than previous years.

MetService has predicted rain and chilly weather for Invercargill, with a high of 10 degrees, but is unlikely to deter festival-goers from their favourite annual event.

Nearly 5000 patrons are expected to attend, 300 of which are flying from Auckland and Wellington as part of an Air New Zealand special charter package. Accommodation in the vicinity is reported to have been booked out a year in advance and a fleet of eight buses have been organised just to manage the influx of visitors. The event creates a real buzz amongst the community.

Organisers have said the festival will be jam-packed with the usual favourites as well as fresh talent. Gates will open at 10.30am, followed shortly after by the Piping in of the Oyster – a traditional way of beginning the festival. Bluff's iconic kilt-clad speaker, Spencer Morrison who sadly passed away, will be replaced by Bluff man, Tony Laker, to recite the Ode to the Oyster:

We put you on a pedestal
oh oyster from the sea
you're such a delicious delicacy

that's where you deserve to be



Fresh seafood supports strong first half for Sanford

Sanford Limited has reported a strong first half of its fiscal year with an impressive 14.2 percent growth in adjusted earnings before interest and tax (EBIT).

Revenue improved by 18.4 percent for the period, yielding \$272.8 million compared to the \$230.4 million earned in the previous financial year. Sales growth was also promising, with an 85.4 percent sale increase in China, and a 78.6 percent increase in Europe.

Sanford attributed the gains to a shift in focus, prioritising the production of fresh seafood, particularly higher value and premium fish fillets instead of frozen commodity product.

Increased demand for Greenshell mussels and stronger global squid prices have certainly contributed to the gains. As has support from contract fishers whose harvesting of quality line caught species has augmented the inshore catch capacity considerably.

Chief executive Volker Kuntzsch expressed his satisfaction with the report particularly considering the challenges they faced. Changeable weather and increases in water temperature are just some of the difficulties Sanford has had to overcome.

The salmon farmed around Big Glory Bay on Stewart Island fared the worst, with unusually warm waters impacting on the salmon's growth rates. Chief Operating Officer Clement Chia stated that "The result of that has been lower harvest volumes as we seek to balance the needs of customers now, with the priority of providing plentiful supplies for peak-demand, Christmas period."

Mussels have also had an increase in performance, with both production volume and price improving on last year.

They too will align with the production focus of fresh seafood, with the intention of diversifying mussel products and ultimately reducing the reliance on frozen mussels in the market. Growing demand for Greenshell Mussel powder from Sanford's new Enzaq plant will also play an important part in innovation, with Sanford investing in greater production capacity that will potentially double the output while maximising value from existing resources.

Sanford has made substantial progress to embed sustainable and future-oriented thinking, with Kuntzsch stating,

"We will not shy away from our ambition to become the best seafood company in the world. That ambition is at the front of our minds as we shape our strategy for the next five years. Key pillars of that will be continuing to invest in our asset base as well as into innovation, brand development and the training and development of our most important asset - our people."

NZ Seafood Industry Conference

Registrations are now open for 2018 New Zealand Seafood Industry Conference and Technical Day, to be held on the 1st and 2nd of August at Te Papa. Registrations will open on Monday.



SAVE THE DATE

The 2018 New Zealand Seafood Industry Technical Day and Conference will be held at Te Papa, Wellington.

August 1 to August 2, 2018

Ocean Bounty - Amaltal Columbia hoki trawler

This week Ocean Bounty explores the Amaltal Columbia vessel located off the South Island's West coast. Host Graeme Sinclair joins the crew of the hoki trawler as the vessel berths into Lyttelton's dry dock for a refit. Catch the episode on channel Three this Sunday at 5pm to see all the action.

News

Greenpeace has called for an independent inquiry into New Zealand's Fisheries Management System after releasing a leaked Government report from 2011 which detailed fish dumping and under-reporting of hoki in some of New Zealand's deep water fisheries. The report detailed that those ships turning whole fish into fillets at sea, used a conversion factor to convert the weight of processed fillets into weight of fish caught. As a result, it's estimated that two Sanford vessels under-reported hoki catch by 343 tonnes, Talley's under-reported 780 tonnes of hoki in one season and three Amaltal vessels under-reported by 592 tonnes. The report also highlighted dumping of juvenile fish. DeepWater Group responded that the report was seven years old, a risk assessment only, and the matters raised have been acted on.

An investigation by *Stuff Circuit* into the global tuna fishing industry has disclosed the illegal employment practices and poor working conditions that are occurring on overseas tuna fishing vessels. Concerns have also been raised about where the tuna being caught is ending up and the provenance of some of the tuna available in New Zealand. Seafood New Zealand chief executive Tim Pankhurst says reports of 'slave ships' are shocking – and the inhumane actions are condemned by the New Zealand seafood industry. In line with Seafood New Zealand's code of conduct, *we do no condone illegal behavior*, Pankhurst stated "It is very important to be aware that this is not behaviour that is happening in the New Zealand fleet, nor in New Zealand waters."

Some imported tuna is being treated with carbon monoxide through an odourless, tasteless smoke, *Stuff* reports. The process gives the tuna a red appearance and preserves it when ordinarily, it would oxidise to a brown-like colour, including when frozen. Treatment also means people may be eating tuna that is up to two years old from the time it was caught. Seafood New Zealand has expressed concern about the process, in that consumers may believe the tuna products are fresher than they really are. Food regulators have stated that the tuna is still safe to consume and must comply with best before dates and quality control testing.

New Zealand government announced they would be putting plans to restrict deep sea trawling on hold after the High Seas Fisheries lobby group wrote to

the government stating their concern. New Zealand has made significant efforts to conserve stocks of orange roughy over the last decade, however, scientists are worried about the damage caused by heavy trawling nets to marine life. The proposal is intended to protect the seabed and stocks of orange roughy in the high seas.



Check out the latest Seafood Magazines