

Australia Govt ergs eat local seafood this Easter

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Australia's North South Wales (NSW) Government is urging NSW residents to choose local fresh seafood this Easter and not only enjoy the best fish and prawns from the state's top producers but also support the economy as they sit down for a seasonal feast.

Species including prawns, oysters, lobster, abalone, mullet, flathead, mackerel and snapper are hugely popular at Easter, and this year will be no exception with the Sydney Fish Markets expected to trade over 500 tonnes of fresh seafood on Good Friday alone.

NSW seafood is also subject to stringent food safety laws which apply from the moment the catch leaves the water, right through to the point of sale.

Consumers should buy from reputable seafood suppliers to enjoy the best seafood from anywhere in NSW, safely.

North Coast residents and visitors to the region in particular are encouraged to support the Clarence seafood industry by choosing local prawns and seafood this Easter.

The seafood industry in the Clarence region was devastated following the detection of white spots last year and they continue to recover. Clarence locals and visitors can play an important role in securing the future of this important industry by simply buying some local prawns or seafood.

Clarence prawns and seafood are completely safe for consumption as white spot poses no risk to food safety or human health. Local consumption of prawns and seafood is critical in supporting Clarence prawn farmers, fishers and seafood retailers.

A Control Order remains in place to restrict the movement of raw, uncooked green prawns from the Clarence Estuary until June 2025, or until further notice.

Fishers can still catch and sell Clarence River Prawns, known as schoolies, as long as they are cooked on a vessel. Ocean King Prawns can be sold green or cooked.