

**MEDIA RELEASE
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The cure for restaurant headaches

On Friday 8 February 2017 News.com.au published an article titled, 'Ban on imported frozen green prawns causes headache for takeaway restaurants', stating quite clearly that a lack of imported prawns has forced some restaurants to remove prawn-based dishes off their menus (*see link below*). The article suggests that the outbreak of white spot disease (WSD) is affecting Australian prawn supplies.

The Queensland Seafood Industry Association's (QSIA) President, Keith Harris is keen to set the record straight and provide the context to the story, which has been missed.

"Prawns are in plentiful supply across the country, so I encourage Australians to support commercial prawn fishers and farmers by buying local. Not using prawns in a restaurant dish is a choice.

"Looking at the three usual choices of uncooked prawns – imported, Aussie wild-caught or Aussie farmed – only one of those options is currently unavailable. The other two – Aussie wild-caught and Aussie farmed uncooked prawns – are still there," Mr Harris said. "So, what's the problem?"

The Federal Department of Agriculture and Water Resources is understood to be pursuing criminal charges against Chinese importer Sino and continuing to investigate at least four others with respect to avoiding biosecurity safeguards.

"This is the reason for the import ban not an inability to offer prawns – restaurants have a choice – support or don't support local caught or farmed supply of prawn".

"The real kick in the teeth regarding the article is a total lack of respect for the farmers and wild catch fishing small business owners – these businesses are not making an income due to the eradication and containment protocols enacted by Biosecurity Queensland. Industry is doing everything it can to contain the spread of WSD and is working with governments at the State and Federal levels to manage this unprecedented event," said Mr Harris.

"Australians should feel confident that their access to Australian wild harvested and farmed prawn are safe to consume and buy from hundreds of outlets across the country."

"Consumers and restaurants have a choice – imported, local wild-caught or local farmed prawns – and I urge consumers to insist on local product which supports family businesses and helps maintain employment across regional and coastal Australia."

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News.com.au article – [Ban on imported frozen green prawns causes headache for takeaway restaurants](#)