

BIOSECURITY PLAN FOR THE ROCK OYSTER FISHERY

Version 1.0

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QUEENSLAND SEAFOOD INDUSTRY BIOSECURITY PLAN

ROCK OYSTER FISHERY



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Prepared by: DigsFish Services Pty Ltd

Prepared with: Queensland Seafood Industry Association

and

Biosecurity Queensland



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Overview

The detection of the exotic White Spot Disease in crustaceans in the Logan River and Moreton Bay in the summer of 2016/17 required an emergency biosecurity response from the Queensland State Government in order to attempt to eradicate, manage, control and prevent spread of the internationally significant White Spot Syndrome Virus (WSSV) into other regions of Queensland and Australia. This response included eradication attempts on prawn farms that were affected by the disease, and establishment of a movement control area encompassing the entire Moreton Bay region (Figure 1), from which movement of uncooked crustaceans and other WSSV hosts, carriers or unsanitised fishing equipment was prohibited. The biosecurity requirements of the White Spot Disease movement control zone highlighted how severely biosecurity related issues can impact seafood businesses in Queensland.

One of the broader outcomes of the White Spot Disease response was an undertaking funded by the Federal Government to develop a Biosecurity Plan for the Queensland Seafood Industry. The aim of this plan is to enhance the ability of Queensland's wild harvest seafood industry to prepare for, identify, mitigate the impact of and respond to future biosecurity incidents by:

- Alerting the industry about its role and responsibilities during biosecurity incidents;
- Reviewing and implementing best practice biosecurity measures within the wild harvest seafood industry; and
- Communicating with and educating stakeholders about the characteristics, prevention and management of important aquatic pests and diseases.

The educational resources developed as part of this Biosecurity Plan together form an information toolkit. In Queensland every person has a general biosecurity obligation under the Biosecurity Act and there are large penalties for non-compliance. The main aim of developing this toolkit is to improve industry biosecurity capacity to assist commercial fishers and processors to develop the necessary skills to become more aware of their general biosecurity obligations and responsibilities under the Queensland Biosecurity Act 2014, and to know what to do if they suspect the presence of a major aquatic pest or disease. The development of the toolkit includes the various resources in a total of 23 fishery-specific Biosecurity Plans, which are also published online as well as in hard copy.

The disease identification sheets in this Biosecurity Plan provide information relating to diseases that may affect the Rock Oyster Fishery, hence it only contains information on those diseases that may effect this fishery. For information on diseases that may affect other fisheries, see the relevant biosecurity plan for that fishery.

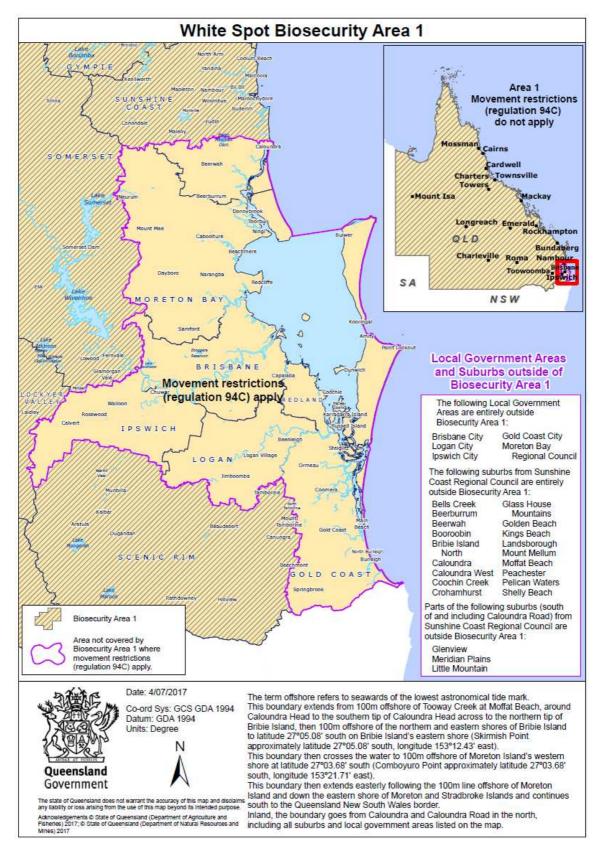


Figure 1. Movement control zone for White Spot Disease in Moreton Bay, SE QLD.

What is biosecurity ?

- Biosecurity is about prevention of the introduction and spread of diseases.
- Prevention is the ideal goal first and foremost. Unfortunately, biosecurity breaches do occur and new diseases can emerge or be introduced via various pathways.
- If a significant new or exotic disease agent is found in a new area, there are several options available to biosecurity authorities under the Queensland Biosecurity Act 2014 to attempt to manage the situation and try to minimise damage to industries and the environment.
- These options include eradication, containment and asset based protection (Figure 2).

Eradication

- If a new disease emerges or an exotic disease is introduced into a new area, the first step is to try to eradicate it to return to freedom from that disease.
- Eradication efforts may involve destruction of infected fish, shellfish or other animals that are potential hosts or carriers of an unwanted disease agent, and/or decontamination of affected fish farms, boats, processing facilities or equipment in contact with infected hosts in an attempt to eliminate or reduce the amount of viable disease agents that occur in the environment.
- The aim of eradication is to remove the disease agent from the environment altogether, or reduce the numbers of hosts or disease agents to the point where the disease can no longer effectively be transmitted to infect new hosts and 'fizzles out".
- Commercial fishers and processors will be adversely affected by eradication efforts in the short-term.
- However, the long-term benefits of returning to business as usual are much greater than the "short-term pain" involved with eradication.

Containment and Zoning

- Containment is an important part of eradication efforts and/or longer term disease management because diseases can be spread a long way very quickly by humans, much faster than they can be spread by natural movements of infected animals.
- Containment of a disease is usually undertaken by restricting the movements of animals, people and equipment from areas where the disease occurs. This is because disease agents can survive in for long periods in infected animals (whether they are diseased or not), as well as for shorter periods on the surfaces of clothing and equipment in contact with infected animals or water containing infected animals.
- Zoning arrangements are usually implemented in the affected geographic area in order to facilitate containment (Figure 1).



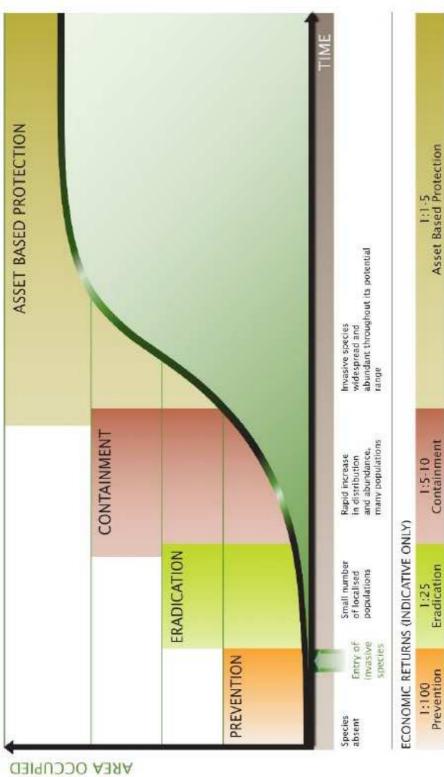


Figure 2. Biosecurity is firstly about prevention (most cost effective), but eradication and containment/zoning are also extremely important to try to limit spread of a disease once it is introduced. Diagram from Victorian Government (2010).

Different products present different biosecurity risks

The risk of translocating (moving) diseases from one place to another are not equal amongst different commodities. The relative risks are ranked as follows:

	Risk profile	Product/process
RISK	Highest	Live animals
		Dead (uncooked)
V		Frozen (uncooked)
		Contaminated equipment/clothing
	Lowest	Cooked product

- Movements of live animals pose the greatest risk of spread of diseases.
- The second greatest risk is movement of dead (uncooked) animals, followed by frozen uncooked products.
- Diseases can also be spread on contaminated clothing, boats, vehicles and equipment.
- The lowest risk of disease spread is via movement of cooked products, as the heat from the process of cooking inactivates virtually all disease agents.

Why do I need to take biosecurity seriously?

- Our biosecurity systems are only as strong as the weakest link in the chain.
- The spread of serious, internationally significant aquatic diseases such as White Spot Disease to new areas can cause massive and permanent disruption and economic losses to fisheries and aquaculture businesses.
- Strict controls on the movement of infected animals and contaminated equipment are required to prevent rapid movement of these diseases to new areas.
- It is important that fishers and farmers abide by these containment /zoning controls. These rules are put in place with the future best interests of our primary industries in mind.
- Every person in Queensland has a general biosecurity obligation under the Queensland Biosecurity Act 2014, and there are large penalties (up to and exceeding \$350,000) for non-compliance with these regulations.

Diseases of significance to the Rock Oyster Fishery

Table 1 lists the notifiable diseases that are of significance to the Rock Oyster Fishery.

Table 1. The notifiable diseases of concern that affect species captured in the RockOyster Fishery. Red font = exotic disease (not in Australia). Green font = occurs inAustralia. * = already occurs in Queensland.

Rock Oyster Industry- Target Species	Notifiable disease risks (Biosecurity Act 2014)	Other potential disease risks
Target Species Sydney Rock Oyster (<i>Saccostrea glomerata</i>)	(Biosecurity Act 2014) Acute Viral Necrosis of Scallops (AVNV) Iridoviruses of molluscs POMS (OsHV-1µVar) Infection with <i>Bonamia exitiosa</i> Infection with <i>Bonamia ostreae</i> Infection with <i>Marteilia refringens</i> QX disease* Infection with <i>Marteilioides</i> <i>chungmuensis</i> Infection with <i>Mikrocytos mackini</i> Infection with <i>Perkinsus marinus</i> Infection with <i>Perkinsus olseni</i> * Winter Mortality	risks Haplosporidians* Vibriosis*

For more information on each of these diseases, including the affected host species, see the disease information sheets on the following pages.

Learn more about diseases of fish and shellfish in your fishery

Another way to learn more about the range of diseases of aquatic animals of significance to Australia, download the **Aquatic Disease Field Guide App** that is available for iOS, android and windows devices at the following locations:

iOS - <u>https://itunes.apple.com/au/app/aquatic-disease-field-guide/id1217061785?mt=8</u>

Android -https://play.google.com/store/apps/details?id=au.gov.agriculture&hl=en

 Windows
 https://www.microsoft.com/en-au/store/p/aquatic-disease-fieldguide/9p3vc2ww8nb2

Acute Viral Necrosis of Scallops (AVNV)

Disease agent: Acute Viral Necrosis Virus, a variant of Ostreid Herpesvirus 1 (OsHV-1), a virus in the genus *Ostreavirus* within the family Malacoherpesviridae.



Presence in Australia: Exotic



Presence in Queensland: Exotic

The strain of OsHV-1 virus responsible for AVNV has never been reported from Australia, and is considered exotic.

Signs of Disease:

Molluscs infected with this virus may exhibit the following signs:

- gaping and mantle retraction in adult scallops over 2 years of age
- weak shell closing reflex, mucous accumulation in the mantle cavity
- enlarged digestive gland, gill erosion and adductor muscle ulceration
- high mortalities (>90% within a week) when water temperatures are 18-20°C or above



Infection with AVNV:

Left. Chinese scallops infected with AVNV have retracted mantles and a weakened shell closing reflex.

Photo: <u>www.farm-2-</u> market.com

Scallops

Clams/Arc shells

Imported seafood including: Chinese scallops Clams/Arc shells

At risk fisheries in QLD may include:

East Coast Otter Trawl Fishery Rock Oyster Industry

Introduction Pathways to avoid:

Do not translocate scallops or clams of unknown disease status from areas where AVNV is known to occur. Do not use imported seafood (including mollusc products) for bait or berley.

Basic decontamination information:

This disease agent can be inactivated by the following treatments: Dessication (drying out in the sun for 7 days at 20°C), high temperatures (50°C for 5 minutes), 20g/L sodium hydroxide for 10 minutes, 0.1% available iodine for 5 minutes, 1% Virkon S for 15 minutes, 10% formalin for 30 minutes and 800 mg/L benzalkonium chloride for 10 minutes.

What to do if this disease is suspected:

If you suspect this disease is present please contact the Department of Agriculture and Fisheries (13 25 23) or the National 24 hr Emergency Animal Disease Hotline (1800 675 888) immediately.

How to collect and store samples for diagnosis:

If you are taking samples to help authorities to test for this disease, whole molluscs should be provided alive (if possible) or chilled and on ice.

Learn more		
For more information about othe	r diseases of aquatic animals of significance	to Australia, download the Aquatic
Disease Field Guide App available for iOS, android and windows devices at these locations:		
IOS	ANDROID	WINDOWS
https://goo.gl/9UJNp9	https://goo.gl/T4Tn1X	https://goo.gl/Y8Vibj
	A. A.	
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Presence in Australia: Exotic



Presence in Queensland: Exotic

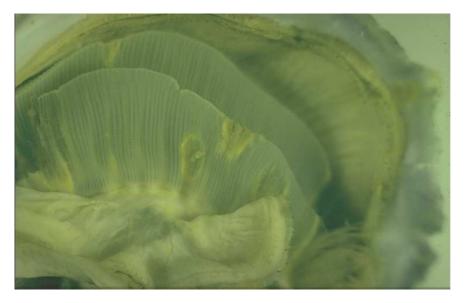
Iridoviral diseases of molluscs are exotic to Australia and have not been recorded in any State.

Signs of Disease:

Molluscs infected with these viruses

may exhibit the following signs:

- yellow or green pustules on the mantle or adductor muscle
- yellow spots on the gills and labial palps that enlarge into ulcers and spread as disease progresses
- the ulcers develop brown centres as the infected tissues die, leaving holes in the gills
- high mortalities



Infection with iridovirus:

Left. A Portugese oyster from Europe infected with iridovirus. Note the multiple ulcers which are visible in the gill tissue.

Photo: D. Alderman

Flat oystersPacific oystersSydney rock oysters

Imported seafood including:

European flat oysters Pacific oysters Portugese oysters

At risk fisheries in QLD may include:

East Coast Pearl Fishery Trochus Fishery Rock Oyster Industry East Coast Otter Trawl Fishery

Introduction Pathways to avoid:

Do not translocate molluscs of unknown disease status from areas where iridoviruses are known to occur. Do not use imported seafood (including mollusc products) for bait or berley.

Basic decontamination information:

This disease agent can be inactivated by the following treatments: Dessication (drying out). Iridoviruses of molluscs are also likely to be inactivated by high temperatures, freshwater and common disinfectants including chlorine, ozone, hydrogen peroxide and benzalkonium chloride, however effective doses/durations for these chemicals have not been published.

What to do if this disease is suspected:

If you suspect this disease is present please contact the Department of Agriculture and Fisheries (13 25 23) or the National 24 hr Emergency Animal Disease Hotline (1800 675 888) immediately.

How to collect and store samples for diagnosis:

If you are taking samples to help authorities to test for this disease, whole molluscs should be provided alive (if possible) or chilled and on ice.

Learn more

 For more information about iridoviruses of molluscs and other diseases of aquatic animals of significance to Australia, download the Aquatic Disease Field Guide App available for iOS, android and windows devices at these locations:

 IOS
 ANDROID
 WINDOWS

 https://goo.gl/9UJNp9
 https://goo.gl/14Tn1X
 https://goo.gl/Y8Vibj

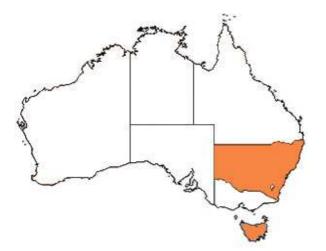
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Pacific Oyster Mortality Syndrome (POMS)

Disease agent: A microvariant of Ostreid Herpesvirus 1 (OsHV-1), a virus in the genus *Ostreavirus* within the family Malacoherpesviridae.



Presence in Australia: Present



Presence in Queensland: Exotic

The OsHV-1 μ Var virus responsible for POMS has been officially reported from several areas of NSW and Tasmania.

Signs of Disease:

Molluscs infected with this virus may exhibit the following signs:

- gaping of adult oysters and cessation of feeding in larval or juvenile oysters
- pale digestive gland
- high mortalities when water temperatures are 18-20°C or above
- Adult oysters (including Sydney rock oysters) showing no external signs of disease can also carry this virus



Infection with POMS:

Left. A juvenile Pacific oyster from NSW killed by POMS. Note the shell gaping.

Photo: Whittington et al. (2016). *Microbiology Australia* 37: 126-128.

Pacific oysters Mussels Scallops Clams

Imported seafood including: Pacific oysters Sca

Mussels

ig: Scallops Clams

At risk fisheries in QLD may include:

Rock Oyster Industry

Introduction Pathways to avoid:

Do not translocate oysters of unknown disease status from areas where POMS is known to occur. Do not use imported seafood (including mollusc products) for bait or berley.

Basic decontamination information:

This disease agent can be inactivated by the following treatments: Dessication (drying out in the sun for 7 days at 20°C), high temperatures (60°C for 10 minutes), 20g/L sodium hydroxide for 10 minutes, 0.1% available iodine for 5 minutes, 1% Virkon S for 15 minutes, 10% formalin for 30 minutes and 800 mg/L benzalkonium chloride for 10 minutes.

What to do if this disease is suspected:

If you suspect this disease is present please contact the Department of Agriculture and Fisheries (13 25 23) or the National 24 hr Emergency Animal Disease Hotline (1800 675 888) immediately.

How to collect and store samples for diagnosis:

If you are taking samples to help authorities to test for this disease, whole molluscs should be provided alive (if possible) or chilled and on ice.

Learn more

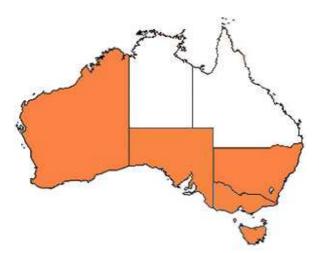
For more information about Pacific Oyster Mortality Syndrome and other diseases of aquatic animals of significance to Australia, download the **Aquatic Disease Field Guide App** available for iOS, android and windows devices at these locations:

IOS	ANDROID	WINDOWS
https://goo.gl/9UJNp9	https://goo.gl/T4Tn1X	https://goo.gl/Y8Vibj
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Infection with Bonamia exitiosa or Bonamia spp.

Disease agent: *Bonamia* are various species of small (2-3 micron) "microcell" protozoan parasites from the Order Haplosporidia within the Phylum Cercozoa.

Presence in Australia: Endemic



Presence in Queensland: Exotic

Bonamia exitiosa has been recorded from flat oysters (Ostrea angasi) in Victoria and NSW as well as in a very low percentage of Sydney rock oysters in NSW. It is likely that the Bonamia spp. previously recorded in flat oysters in Tasmania, SA and WA is also B. exitiosa, however any diagnosis of Bonamia spp. infection in Australia requires specific confirmation using molecular techniques.

Signs of Disease:

Molluscs infected with these parasites may exhibit the following signs:



- gaping and weakened shell closure
- stunted growth and poor condition
- watery appearance of flesh and shrunken gonad
- high mortalities

Infection with Bonamia spp:

Above. Flat oysters from New Zealand infected with *Bonamia exitiosa*. Note gaping and weakened shell closure in some oysters.

Bottom. Flat oyster from New Zealand infected with *B. exitiosa*. Note the poor condition with watery appearance and shrunken gonad.

Photos: Ben Diggles (top), Brian Jones (bottom)

Sydney rock oysters Flat (angasi) oysters Pacific oysters

Imported seafood including:Flat oystersPacific oystersSuminoe oysterCrested oyster

At risk fisheries in QLD may include:

Rock Oyster Industry

Introduction Pathways to avoid:

Do not translocate oysters of unknown disease status from areas where *Bonamia* spp. infections are known to occur. Do not use imported seafood (including mollusc products) for bait or berley.

Basic decontamination information:

This disease agent can be inactivated by the following treatments: Dessication (drying out), temperatures above 60°C for over 15 minutes, or exposure to 10-50 mg/L (0.001-0.005%) acetic acid (vinegar). *Bonamia* spp. are also likely to be inactivated by freshwater and common disinfectants including chlorine, ozone, hydrogen peroxide and benzalkonium chloride, however effective doses/durations for these chemicals have not been published.

What to do if this disease is suspected:

If you suspect this disease is present please contact the Department of Agriculture and Fisheries (13 25 23) or the National 24 hr Emergency Animal Disease Hotline (1800 675 888) immediately.

How to collect and store samples for diagnosis:

If you are taking samples to help authorities to test for this disease, whole molluscs should be provided alive (if possible) or chilled and on ice.

Learn more		
For more information about Bond	amia and other diseases of aquatic animals of	of significance to Australia, download the
Aquatic Disease Field Guide App available for iOS, android and windows devices at these locations:		
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Infection with Bonamia ostreae

Disease agent: *Bonamia* ostreae is a small (2-3 micron) "microcell" protozoan parasite from the Order Haplosporidia within the Phylum Cercozoa.



Presence in Australia: Exotic



Presence in Queensland: Exotic

Bonamia ostreae has never been recorded in Australia and is considered exotic. However given the presence of other species of *Bonamia* in Australia, any diagnosis of *Bonamia* spp. requires specific confirmation using molecular techniques.

Signs of Disease:

Molluscs infected with these parasites may exhibit the following signs:

- gaping and weakened shell closure
- stunted growth and poor condition
- watery appearance of flesh and shrunken gonad
- high mortalities



Infection with *Bonamia* ostreae:

Left. Flat oysters from Europe infected with *Bonamia ostreae*. Note gaping in some oysters.

Photo: D. Alderman

Flat (angasi) oystersPacific oystersSydney rock oysters

Imported seafood including: European flat oysters Pacific oysters New Zealand Flat oysters Argentinian flat oysters

At risk fisheries in QLD may include:

Rock Oyster Industry

Introduction Pathways to avoid:

Do not translocate oysters of unknown disease status from areas where *Bonamia ostreae* infections are known to occur. Do not use imported seafood (including mollusc products) for bait or berley.

Basic decontamination information:

This disease agent can be inactivated by the following treatments: Dessication (drying out), temperatures above 60°C for over 15 minutes, or exposure to 10-50 mg/L (0.001-0.005%) acetic acid (vinegar). *Bonamia ostreae* is also likely to be inactivated by freshwater and common disinfectants including chlorine, ozone, hydrogen peroxide and benzalkonium chloride, however effective doses/durations for these chemicals have not been published.

What to do if this disease is suspected:

If you suspect this disease is present please contact the Department of Agriculture and Fisheries (13 25 23) or the National 24 hr Emergency Animal Disease Hotline (1800 675 888) immediately.

How to collect and store samples for diagnosis:

If you are taking samples to help authorities to test for this disease, whole molluscs should be provided alive (if possible) or chilled and on ice.

Learn more	amia ostreae and other diseases of aquatic a	animals of significance to Australia
	ield Guide App available for iOS, android and	•
IOS	ANDROID	WINDOWS
https://goo.gl/9UJNp9	https://goo.gl/T4Tn1X	https://goo.gl/Y8Vibj

Infection with Marteilia refringens (Marteiliosis)

Disease agent: *Marteilia refringens* is a protozoan parasite from the Order Paramyxida within the Phylum Cercozoa.



Presence in Australia: Exotic



Presence in Queensland: Exotic

Marteilia refringens has never been recorded in Australia and is considered exotic. However given the presence of other species of *Marteilia* in Australia, any diagnosis of *Marteilia* spp. requires specific confirmation using molecular techniques.

Signs of Disease:

Molluscs infected with these parasites may exhibit the following signs:

- gaping and weakened shell closure
- stunted growth and poor condition with watery appearance of flesh and shrunken gonad
- high cumulative mortalities (50-90%) associated with sporulation during late summer/autumn



Infection with *Marteilia refringens*: Flat oysters from Europe infected with *Marteilia refringens*. Left. Normal oyster. Right. Oyster infected with *M. refringens* with thin, watery translucent digestive gland (arrow). Photos: IFREMER.

Flat (angasi) oysters Sydney rock oysters Blood cockles Planktonic copepods

Pacific oysters Milky oysters Mussels

Imported seafood including:

European flat oysters New Zealand Flat oysters Argentinian flat oysters Clams

Pacific oysters rs Mussels Cockles

At risk fisheries in QLD may include:

Rock Oyster Industry

Introduction Pathways to avoid:

Do not translocate oysters, clams, mussels or other potential hosts (e.g. planktonic copepods) of unknown disease status from areas where *Marteilia refringens* infections are known to occur. Do not use imported seafood (including mollusc products) for bait or berley.

Basic decontamination information:

This disease agent can be inactivated by the following treatments: Dessication (drying out). *Marteilia refringens* is also likely to be inactivated by exposure to 200 mg/L chlorine for 4 hours, as well as heat, freshwater and other common disinfectants including ozone, hydrogen peroxide and benzalkonium chloride, however effective doses/durations for these latter processes or chemicals have not been published.

What to do if this disease is suspected:

If you suspect this disease is present please contact the Department of Agriculture and Fisheries (13 25 23) or the National 24 hr Emergency Animal Disease Hotline (1800 675 888) immediately.

How to collect and store samples for diagnosis:

If you are taking samples to help authorities to test for this disease, whole molluscs should be provided alive (if possible) or chilled and on ice.

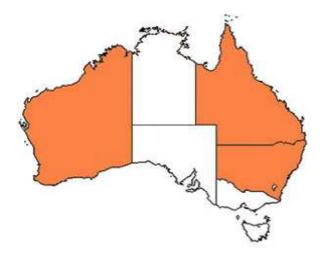
Learn more		
For more information about Marte	ilia refringens and other diseases of aquat	ic animals of significance to Australia,
download the Aquatic Disease Fiel	d Guide App available for iOS, android and	d windows devices at these locations:
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https://goo.gl/9UJNp9	https://goo.gl/T4Tn1X	https://goo.gl/Y8Vibj
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Infection with Marteilia sydneyi (QX Disease)

Disease agent: *Marteilia sydneyi* is a protozoan parasite from the Order Paramyxida within the Phylum Cercozoa.



Presence in Australia: Endemic



Presence in Queensland: Endemic

Infection with *Marteilia sydneyi* is responsible for losses in the Sydney rock oyster industry on the east coast of Australia (QLD, NSW). A *M. sydneyi* –like protozoan was also found in diseased milky oysters (*Saccostrea cucullata*) in WA. A related species of *Marteilia* has also been detected in flat oysters (*Ostrea angasi*) in NSW. Any diagnosis of *Marteilia* spp. requires specific confirmation using molecular techniques.

Signs of Disease:

Molluscs infected with these parasites may exhibit the following signs:

- gaping and weakened shell closure
- stunted growth and poor condition with watery appearance of flesh and shrunken gonad
- high cumulative mortalities (50-100%) associated with sporulation during late summer/autumn



Infection with Marteilia sydneyi:

The Sydney rock oyster on the right with the pale, yellowish digestive gland and thin watery body has QX disease caused by *M. sydneyi*. The oyster on the left with the dark digestive gland is normal.

Photo: R. Adlard.

Sydney rock oysters Polychaete worms

Milky oysters

At risk fisheries in QLD may include:

Bait Worm Fishery Rock Oyster Industry

Introduction Pathways to avoid:

Do not translocate oysters or other potential hosts (e.g. polychaete worms) of unknown disease status from areas where QX infections are known to occur. Do not use imported seafood (including mollusc products) for bait or berley.

Basic decontamination information:

This disease agent can be inactivated by the following treatments: Dessication (drying out) and exposure to 200 mg/L chlorine for 4 hours. *Marteilia sydneyi* is also likely to be inactivated by heat, freshwater and other common disinfectants including ozone, hydrogen peroxide and benzalkonium chloride, however effective doses/durations for these latter processes or chemicals have not been published. High pressure cleaning to remove mud and biofouling from oysters or equipment (e.g. oyster trays) prior to moving them will reduce the risk of spread of potentially infected polychaete intermediate hosts.

What to do if this disease is suspected:

If you suspect this disease is present please contact the Department of Agriculture and Fisheries (13 25 23) or the National 24 hr Emergency Animal Disease Hotline (1800 675 888) immediately.

How to collect and store samples for diagnosis:

If you are taking samples to help authorities to test for this disease, whole molluscs should be provided alive (if possible) or chilled and on ice.

Learn more For more information about QX Disease and other diseases of aquatic animals of significance to Australia, download the Aquatic Disease Field Guide App available for iOS, android and windows devices at these locations: IOS ANDROID MINDOWS https://goo.gl/9UJNp9 https://goo.gl/T4Tn1X Photographs and content reproduced with permission courtesy of the Aquatic Diseases Field Guide 4th edition.

Infection with Marteilioides chungmuensis

Disease agent: *Marteilioides chungmuensis* is a protozoan parasite from the Order Paramyxida within the Phylum Cercozoa.



Presence in Australia: Exotic



Presence in Queensland: Exotic

Marteilioides chungmuensis is exotic to Australia and has never been reported from any State. Related species of Marteilioides have been detected in Sydney rock oysters from northern NSW, blacklip rock oysters (*Saccostrea echinata,* syn. Striostria mytiloides) from the NT and milky oysters (*Saccostrea cucullata*) from WA. Any diagnosis of Marteilioides spp. requires specific confirmation using molecular techniques.

Signs of Disease:

Molluscs infected with these parasites may exhibit the following signs:

- protozoan parasites infect the eggs inside the gonad causing spawning failure
- visible nodule-like lesions on the gonad surface and distension of the mantle surface
- high cumulative mortalities



Infection with *Marteilioides* chungmuensis:

A Pacific oyster infected with *Marteilioides chungmuensis* showing numerous creamy nodular lesions visible in the gonad tissues.

Photo: N. Itoh.

Pacific oysters Milky oysters Sydney rock oysters Black-lip rock oysters

Imported seafood including: Pacific oysters

At risk fisheries in QLD may include:

Rock Oyster Industry

Introduction Pathways to avoid:

Do not translocate oysters of unknown disease status from areas where *Marteilioides chungmuensis* infections are known to occur. Do not use imported seafood (including mollusc products) for bait or berley.

Basic decontamination information:

This disease agent can be inactivated by the following treatments: Dessication (drying out). *Marteilioides chungmuensis* is also likely to be inactivated by heat, freshwater and other common disinfectants including chlorine, ozone, hydrogen peroxide and benzalkonium chloride, however effective doses/durations for these latter processes or chemicals have not been published.

What to do if this disease is suspected:

If you suspect this disease is present please contact the Department of Agriculture and Fisheries (13 25 23) or the National 24 hr Emergency Animal Disease Hotline (1800 675 888) immediately.

How to collect and store samples for diagnosis:

If you are taking samples to help authorities to test for this disease, whole molluscs should be provided alive (if possible) or chilled and on ice.

Learn more

For more information about *Marteilioides chungmuensis* and other diseases of aquatic animals of significance to Australia, download the **Aquatic Disease Field Guide App** available for iOS, android and windows devices at these locations:

IOS	ANDROID	WINDOWS
https://goo.gl/9UJNp9	https://goo.gl/T4Tn1X	https://goo.gl/Y8Vibj
Photographs and content reproc	luced with permission courtesy of the Aquati	c Diseases Field Guide 4 th edition.

Infection with Mikrocytos mackini (Denman Island Disease)

Disease agent: *Mikrocytos mackini* is a small (2-3 micron) "microcell" protozoan parasite from the Order Mikrocytida within the Phylum Cercozoa.



Presence in Australia: Exotic



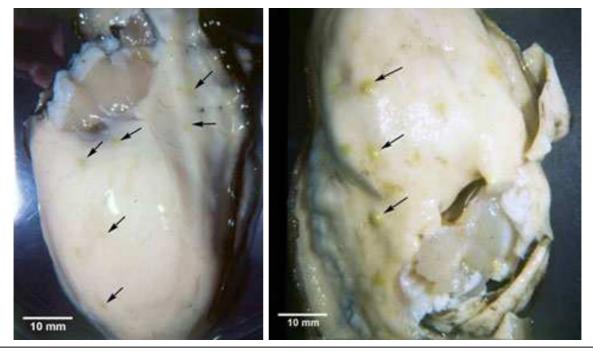
Presence in Queensland: Exotic

Mikrocytos mackini has never been recorded in Australia and is considered exotic. However given the presence of other microcell species (e.g. *Bonamia*) in Australia, any diagnosis of *Mikrocytos* spp. requires specific confirmation using molecular techniques.

Signs of Disease:

Molluscs infected with these parasites may exhibit the following signs:

- gaping and weakened shell closure, stunted growth, and high mortalities in oysters > 2 years old
- multiple yellowish/green lesions on the surface of the gonad, gills, palps or mantle



Infection with *Mikrocytos mackini*: Left. Pacific oyster (left) and a flat oyster (right) infected with *M. mackini*. Both show characteristic greenish pustules (arrows) on the surface of internal organs. Photos: S. Bower.

Pacific oysters Sydney rock oysters Flat (angasi) oysters

Imported seafood including:Pacific oystersAmerican oystersEuropean flat oystersOlympia oysters

At risk fisheries in QLD may include:

Rock Oyster Industry

Introduction Pathways to avoid:

Do not translocate oysters of unknown disease status from areas where *Mikrocytos mackini* infections are known to occur. Do not use imported seafood (including mollusc products) for bait or berley.

Basic decontamination information:

This disease agent can be inactivated by the following treatments: Dessication (drying out). *Mikrocytos mackini* is also likely to be inactivated by treatments that inactivate other microcells (e.g. *Bonamia* sp.), namely temperatures above 60°C for over 15 minutes, or exposure to 10-50 mg/L (0.001-0.005%) acetic acid (vinegar). This parasite is also likely to be inactivated by freshwater and common disinfectants including chlorine, ozone, hydrogen peroxide and benzalkonium chloride, however effective doses/durations for these chemicals have not been published.

What to do if this disease is suspected:

If you suspect this disease is present please contact the Department of Agriculture and Fisheries (13 25 23) or the National 24 hr Emergency Animal Disease Hotline (1800 675 888) immediately.

How to collect and store samples for diagnosis:

If you are taking samples to help authorities to test for this disease, whole molluscs should be provided alive (if possible) or chilled and on ice.

Learn more

 For more information about Mikrocytos mackini and other diseases of aquatic animals of significance to Australia, download the Aquatic Disease Field Guide App available for iOS, android and windows devices at these locations:

 IOS
 ANDROID
 WINDOWS

 https://goo.gl/9UJNp9
 https://goo.gl/T4Tn1X
 https://goo.gl/Y8Vibj

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Infection with Perkinsus marinus

Disease agent: *Perkinsus marinus* is a protozoan parasite from Family Perkinsidae, Phylum Perkinsozoa within the Alveolata (dinoflagellates, apicomplexans, and ciliates).



Presence in Australia: Exotic



Presence in Queensland: Exotic

Perkinsus marinus is exotic to Australia and has never been reported from any State. Related species of *Perkinsus* (e.g. *P. olseni*, *P. chesapeaki*) have been recorded in several States. Any new diagnosis of *Perkinsus* spp. requires specific confirmation using molecular techniques.

Signs of Disease:

Molluscs infected with these parasites may exhibit the following signs:

- gaping and weakened shell closure
- stunted growth and poor condition with watery appearance of the flesh and shrunken gonad
- high cumulative mortalities when water temperatures exceed 20°C at salinities > 10 ppt



Infection with Perkinsus marinus:

American oysters from the USA. The oyster on the right is in poor condition with thin watery tissues, a typical sign of infection with *Perkinsus marinus*. The specimen on the left is normal.

Photo: E. Burreson.

Pacific oysters Milky oysters Sydney rock oysters Black-lip rock oysters

Imported seafood including:Pacific oystersAmerican oystersSuminoe oystersBlue mussels

At risk fisheries in QLD may include:

East Coast Otter Trawl Fishery Rock Oyster Industry Trochus Fishery

Introduction Pathways to avoid:

Do not translocate molluscs of unknown disease status from areas where *Perkinsus marinus* infections are known to occur. Do not use imported seafood (including mollusc products) for bait or berley.

Basic decontamination information:

This disease agent can be inactivated by the following treatments: Dessication (drying out >7 days), temperatures above 60° C for over 1 hour, 300 mg/L chlorine for 30 minutes, freshwater (0 ppt salinity) for 30 minutes, and UV light > 28 mJ/cm².

What to do if this disease is suspected:

If you suspect this disease is present please contact the Department of Agriculture and Fisheries (13 25 23) or the National 24 hr Emergency Animal Disease Hotline (1800 675 888) immediately.

How to collect and store samples for diagnosis:

If you are taking samples to help authorities to test for this disease, whole molluscs should be provided alive (if possible) or chilled and on ice.

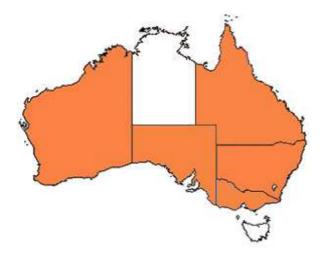
Learn more		
For more information about Perk	insus marinus and other diseases of aquatic	animals of significance to Australia,
download the Aquatic Disease Field Guide App available for iOS, android and windows devices at these locations:		
IOS	ANDROID	WINDOWS
https://goo.gl/9UJNp9	https://goo.gl/T4Tn1X	https://goo.gl/Y8Vibj
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Infection with Perkinsus olseni

Disease agent: *Perkinsus olseni* is a protozoan parasite from Family Perkinsidae, Phylum Perkinsozoa within the Alveolata (dinoflagellates, apicomplexans, and ciliates).



Presence in Australia: Endemic



Presence in Queensland: Endemic

Perkinsus olseni has been reported from QLD, NSW, VIC, SA and WA in a wide variety of wild and cultured molluscs including abalone, clams and pearl oysters. However other *Perkinsus* species may also be present, and any new diagnosis of *Perkinsus* spp. requires specific confirmation using molecular techniques.

Signs of Disease:

Molluscs infected with these parasites may exhibit the following signs:

- in bivalves: gaping and weakened shell closure with pale nodules evident in internal organs
- in abalone: multiple pustules or creamy brown/yellow abscesses on the foot or mantle
- mortalities when water temperatures exceed 20°C



Infection with *Perkinsus olseni*:

A greenlip abalone from NSW infected with *Perkinsus olseni*. Note the numerous brown/yellow abscesses in the muscle of the foot.

Photo: NSW Dept. of Primary Industries.

Pacific oysters Sydney rock oysters Silver lipped pearl oysters Clams Black lipped pearl oysters Cockles Abalone Razor shells

Milky oysters Scallops Giant clams

Imported seafood including:

Manila clams NZ cockles Scallops Pearl oysters

Pacific oysters Blue mussels Abalone

At risk fisheries in QLD may include:

Rock Oyster Industry East Coast Pearl Fishery **Trochus Fishery** East Coast Otter Trawl Fishery

Introduction Pathways to avoid:

Do not translocate molluscs of unknown disease status from areas where Perkinsus olseni infections are known to occur. Do not use imported seafood (including mollusc products) for bait or berley.

Basic decontamination information:

This disease agent can be inactivated by the following treatments: Dessication (drying out >7 days), temperatures above 60°C for over 1 hour, 300 mg/L chlorine for 30 minutes, freshwater for 6 hours and UV light > 240 mJ/cm².

What to do if this disease is suspected:

If you suspect this disease is present please contact the Department of Agriculture and Fisheries (13 25 23) or the National 24 hr Emergency Animal Disease Hotline (1800 675 888) immediately.

How to collect and store samples for diagnosis:

If you are taking samples to help authorities to test for this disease, whole molluscs should be provided alive (if possible) or chilled and on ice.

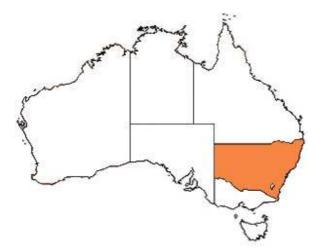
Learn more For more information about *Perkinsus olseni* and other diseases of aquatic animals of significance to Australia, download the Aquatic Disease Field Guide App available for iOS, android and windows devices at these locations: IOS ANDROID WINDOWS https://goo.gl/9UJNp9 https://goo.gl/T4Tn1X https://goo.gl/Y8Vibj Photographs and content reproduced with permission courtesy of the Aquatic Diseases Field Guide 4th edition.

Winter Mortality Disease

Disease agent: Unknown. Infection with small (2-3 micron) protozoan parasites that resemble microcells from the Order Mikrocytida within the Phylum Cercozoa.



Presence in Australia: Endemic



Presence in Queensland: Exotic

Winter mortality has been recorded from Sydney rock oysters in southern NSW south of Port Stephens. However given the presence of other microcell species (e.g. *Bonamia*) in Australia, any diagnosis of *Mikrocytos* spp. or *Bonamia* spp. requires specific confirmation using molecular techniques.

Signs of Disease:

Molluscs infected with these parasites may exhibit the following signs:

- gaping and weakened shell closure
- high mortalities (80%) in oysters > 2 years old in late winter when water temperatures < 14°C
- focal abscess-like lesions in the gills, mantle, labial palps, gonad or adductor muscle



Winter mortality: A Sydney rock oyster with winter mortality. Note large size of a 2+ year old oyster in poor condition with occasional darkened lesions on the surface of the mantle.

Photo: B. Diggles.

Sydney rock oysters

At risk fisheries in QLD may include:

Rock Oyster Industry

Introduction Pathways to avoid:

Do not translocate oysters of unknown disease status from areas where winter mortality infections are known to occur.

Basic decontamination information:

This disease agent can be inactivated by the following treatments: Dessication (drying out). Being a microcell, the winter mortality agent may be inactivated by treatments that inactivate other microcells (e.g. *Bonamia* sp.), namely temperatures above 60°C for over 15 minutes, or exposure to 10-50 mg/L (0.001-0.005%) acetic acid (vinegar).

What to do if this disease is suspected:

If you suspect this disease is present please contact the Department of Agriculture and Fisheries (13 25 23) or the National 24 hr Emergency Animal Disease Hotline (1800 675 888) immediately.

How to collect and store samples for diagnosis:

If you are taking samples to help authorities to test for this disease, whole molluscs should be provided alive (if possible) or chilled and on ice.

Learn more		
For more information about other	diseases of aquatic animals of significance	to Australia, download the Aquatic
Disease Field Guide App available	for iOS, android and windows devices at th	ese locations:
IOS	ANDROID	WINDOWS
https://goo.gl/9UJNp9	https://goo.gl/T4Tn1X	https://goo.gl/Y8Vibj
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Biosecurity Protocols for Queensland Fisheries

This section provides information on biosecurity obligations and protocols of relevance to fisheries in Queensland.

Your General Biosecurity Obligation. What to do during a disease outbreak in your fishery.

The Queensland Biosecurity Act 2014 came into effect on 1 July 2016. The new Act included introduction of a general biosecurity obligation (GBO), which requires every person to take reasonable and practical steps to prevent or minimise biosecurity risks to the economy, agricultural and tourism industries, and the environment. People do not need to know about all biosecurity risks but they are expected to know about the risks associated with their day-to-day work and hobbies.

To meet their GBO, people in Queensland need to:

- take all reasonable and practical steps to prevent or minimise each biosecurity risk
- minimise the likelihood of the risk causing a biosecurity event, and limit the consequences of such an event, and
- prevent or minimise the adverse effects the risk could have, and refrain from doing anything that might exacerbate those adverse effects.

Under the new act, everyone in Queensland needs to take an active role in managing the biosecurity risks under their control. If a person's activities are likely to pose a biosecurity risk, they are expected to know about the risks posed by what they do, and to ensure they do not spread pests, diseases or contaminants.

A biosecurity risk exists when dealing with any pest, disease or contaminant, or with something that could carry one of these. This includes moving or keeping a pest, disease or contaminant, or animals, plants, soil and equipment that could carry a pest, disease or contaminant. A biosecurity event is caused by a pest, disease or contaminant that is, or is likely to become, a significant problem for human or animal health, social amenity, the economy or the environment of Queensland.

Reporting a suspected notifiable disease

If you suspect one of the diseases listed in this document is present in your fishery or processing facility, please contact the Department of Agriculture and Fisheries (13 25 23) or the National 24 hr Emergency Animal Disease Hotline (1800 675 888) immediately.

Collecting samples for diagnosis

Fishers, aquaculturists and processors are often in the best position to provide high quality samples to authorities to help them identify if a significant disease is present in a fishery. However, due to the uncertainty of identifying any particular disease based on visual signs (i.e. the appearance of the infected animal), diagnosis of diseases requires collecting samples and sending them to specialist laboratories for further analysis. Because some diseases of aquatic

animals can also pose a risk to human health, people are advised to call the Department of Agriculture and Fisheries (13 25 23) or the National 24 hr Emergency Animal Disease Hotline (1800 675 888) first to obtain advice. In some cases, the relevant State or Territory agency taking your call will put you in contact with fisheries or veterinary authorities who will be able to provide advice on what is required to ensure the correct samples are taken without endangering the health of the person taking samples.

In general, if you are taking samples to help authorities to test for diseases of concern, whole fish or shellfish should be provided alive (if possible) so that a full range of tests can be applied. If this is not possible the next best samples are usually chilled on ice (but not frozen). Some testing procedures require fixation of samples in special fixatives (e.g. ethanol, formalin) and if these are required, Biosecurity QLD or Department of Agriculture and Fisheries staff may advise of these requirements. For more information, see "Submitting samples to the Biosecurity Sciences Laboratory" on the internet at https://www.business.qld.gov.au/industries/farms-fishing-forestry/agriculture/land-management/health-pests-weeds-diseases/sample-testing/submitting or email bslclo@daf.qld.gov.au.

Zoning and compartmentalisation - how it could affect your business

If an important disease is introduced or emerges in a new region, zoning arrangements are likely to be implemented in order to try to contain the disease within a certain geographic area. Zoning is a tool used for trade facilitation and as a disease management tool. A zone is defined by geographical separation of different countries or parts of a country (Figures 1, 3). For example, in the case of the White Spot Disease incursion into Moreton Bay, the zone chosen to delimit the disease was a geographic area where infected animals were known to be present or likely to be present, which incorporated the entire Moreton Bay region and its river catchments because the disease can effect hosts in both freshwater and marine areas (Figure 1).

Disease surveillance is then used to determine the extent of the incursion and help facilitate trade in the regions outside the affected zone. Surveillance is also undertaken within the infected zone in order to monitor the extent of disease spread. Under international rules, if a properly designed surveillance program does not detect the disease agent of concern within a zone over a period of 2 years, the zone can be declared free of the disease for the purposes of trade.

A similar concept to zoning is compartmentalisation, however unlike a zone which is defined by geographical separation, a compartment is defined by strict adherence to a clearly defined biosecurity management system within a distinct population of animals held isolated within an infected zone (Figure 3). Individual farms, processing facilities or holding facilities can qualify as compartments if they have effective biosecurity plans in place and 2 years of surveillance that demonstrates freedom from the prescribed disease(s) of concern. Both zoning and compartmentalisation are used for trade facilitation and as disease management tools.

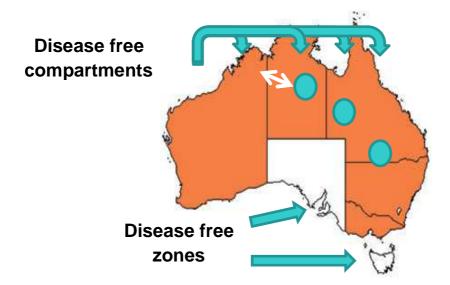


Figure 3. Diagram depicting disease free zones (white areas, SA and TAS) within a country with infected geographical zones (WA, NT, QLD, NSW, VIC) for a hypothetical disease agent. The green circles show disease free compartments that can be established within infected zones. Graphics courtesy of Federal Department of Agriculture and Water Resources.

Decontamination of equipment

To prevent accidental movement of diseases from infected zones or compartments, it is important that fishing, crabbing, trawl and oystering equipment is clean and disinfected before leaving movement control areas.

Desiccation (drying out) is an effective method of decontaminating used equipment, and most pathogens are inactivated by drying out for 5 to 7 days (please refer to Table 2 (page 41) or the information sheets for each disease agent for specific details). However, in some circumstances fishers may need to leave a movement control zone and not have the opportunity to completely dry out their boats or equipment. In these cases, sanitising agents need to be used to disinfect boats or equipment to inactivate any disease agents that may be present.

Certain types of sanitising detergents are ideal for disinfecting fishing, crabbing, trawl and oystering equipment that may have been in contact with diseased hosts. Detergents such as benzalkonium chloride are often preferred compared to hypochlorite (e.g. chlorine), iodophore (e.g. iodine), or aldehyde (e.g. formalin) based chemicals as they destroy some pathogens at relatively low concentrations, are biodegradable (less toxic to the environment), and are readily available in bulk (see Table 1, page 40). However, the effectiveness of a given chemical will vary depending on the type of disease agent being treated - some disease agents are more sensitive to certain chemicals because the structure of the disease agent is more sensitive to the mode of action of the chemical. The type of sanitising agent and its relevant concentration will therefore vary depending on the identity of the disease of concern (Table 2). For more information, readers are referred to the relevant disease identification sheets in the fishery-specific biosecurity plans, or the Aquavetplan decontamination manual (available at http://www.agriculture.gov.au/animal/aquatic/aquavetplan/decontamination).

Decontamination procedures

- 1. Use a high-pressure or high-volume hose to remove solids and organic matter from equipment, such as nets, crab pots, boat decks and oyster baskets/trays. The water used for washing down or soaking equipment can be either freshwater or seawater.
 - a. For land based decontamination this should be done in a nominated wash down area
 - b. For vessels at sea simply wash back into the water
- 2. After cleaning, apply the diluted detergent/sanitising agent to all surfaces for the prescribed time using a broom, sponge or scrubbing brush. Leave the detergent/sanitising agent in contact with the equipment for the prescribed time period. Items such as small nets may be easier to submerge into a bucket or large vat filled with the sanitising agent.
- 3. After the prescribed contact period has elapsed, rinse thoroughly with clean water. Follow the instructions on the label for directions for proper disposal of chemical sanitising agents.

Mixing your sanitising agent

Various chemical sanitising agents are purchased in concentrated form and need to be diluted prior to use. The manufacturers recommended dilutions may be used for some applications, however many disease agents will require different concentrations to those shown on the label. Usually the concentration of a chemical is expressed as milligrams of active ingredient per litre (mg/L, which is the same as parts per million (ppm)).

If a chemical is provided as 100% active ingredient, the concentration used in mg/L is easily worked out as follows: 1 ml of chemical in 10 litres of water = 100 mg/L

Other common dilutions for a 100% active ingredient chemical are as follows		
10 mg/L = 0.1 ml in 10 L	100 mg/L = 1 ml in 10 L	250 mg/L = 2.5 ml in 10 L
50 mg/L = 0.5 ml in 10 L	200 mg/L = 2 ml in 10 L	500 mg/L = 5 ml in 10 L

Many chemicals are purchased already diluted such that their concentration of active ingredient is less than 100%. These usually need to be further diluted to the final concentration, which can be calculated as follows:

Minimum quantity of product (ml) added to 10 Litres of water:

target mg/L = target ÷ (% active ingredient in product) = ml added

100 mg/L = 100 \div (% active ingredient in product) = ml added

Worked examples

Table 1 (page 40) contains the calculations required to dilute a range of commercially available sanitising products to provide a minimum 75 mg/L dose of a detergent (benzalkonium chloride) for use to inactivate White Spot Syndrome Virus (WSSV) on boats and fishing equipment.

Other products containing benzalkonium chloride (BC) can be used provided they are applied as follows:

Minimum quantity of product added to 10 L of water = 75 ÷ (% active BC ingredient in product)

Minimum quantity of product added to 100 L of water = $750 \div$ (% active BC ingredient in product)

Example1: Product X contains 10% benzalkonium chloride.

I want to make up a solution of 10 litres of 75 mg/L benzalkonium chloride.

Target 75 mg/L = 75 \div 10 (% active) = 7.5 ml of Product X into 10 L of water

Example 2: Product Y contains 2.5% iodine active ingredient.

I want to make up a solution of 20 litres of 100 mg/L iodine for sanitising an oyster tray.

Target 100 mg/L = $100 \div 2.5$ (% active) = 40 ml of Product Y into 10 L of water

for 20 L (instead of 10L) x 2 = 80 ml of Product Y into 20 L of water.

Table 2 (Page 41) summarises the concentrations of various different sanitizing agents used for decontaminating the various disease agents which are listed in the disease information sheets contained in the fishery specific biosecurity plans.

Benzalkonium Chloride Product	(%) active	Min. amount* in 10L**	Min. amount* in 100L**	Manufacturer /Importer	Distributors	Approximate Price
Barquat DM-50	50%	1.5 ml	15 ml	Lonza Water Treatment <u>www.lonzawatertreatment.com.au</u> , Ph. 03 9417 2428	ordersaustralia.water@lonza.com	
Redox Quaternary Ammonium Compound	50%	1.5 ml	15 ml	Redox Pty Ltd Ph. 07 3268 1555 <u>www.redox.com</u> , john.Hornby@redox.com	Redox Brisbane 776 Boundary Road Richlands QLD 4077	\$900 / 200L
Form Quat	20-30%	2.5 - 3.75 ml	25 - 37.5 ml	Formula Chemicals Ltd <u>www.formulachemicals.com.au</u> Ph 02 98074266	www.generalsanitation.com.au	
Phytoclean	10%	7.5 ml	75 ml	Phytoclean Pty Ltd Ph. 0412 885 556 <u>http://www.phytoclean.com.au/</u>	Fernland Agencies Yandina QLD 4561 Ph:1800672794	\$75 / 5L, \$200 / 20L, \$1450 / 200L
Quat Sanitiser	5%	15 ml	150 ml	Mountain Cleaning <u>www.mountaincleaning.com.au</u> Ph 02 6622 8733		
Septone Spice Septone Forest Pine	3%	25 ml	250 ml	Septone Ph. 1800 177 989 <u>www.septone.com.au</u>	Signet.net.au Blackwoods Cleaningshop.com.au	\$20-25 / 5L \$75-100 / 25L
Disinfectant, General CMCP298	2%	37.5 ml	375 ml	<u>www.livingstone.com.au</u> Ph. 02 83447300	www.livingstone.com.au	\$16 / 5L \$37 / 25L

Table 1. Available benzalkonium chloride sanitisers for inactivating White Spot Syndrome Virus *.

* inactivation of WSSV requires a minimum of 75 mg/L of benzalkonium chloride in water for 10 minutes.

** can use either freshwater or seawater

Finfish Diseases	Drying out	Heat	UV mj/cm ²	Ozone mg/L/min	Chlorine (mg/L)	Ethanol	lodine (mg/L)	Formalin	Benzalkonium chloride (mg/L)	Sodium hydroxide	Virkon S
Channel Catfish Virus	>2 days	>60°C 1 hr	>0.2		540/ 30min		250/ 30min			>6 hr pH >12	
Grouper Iridoviral Disease	>200 d				200/ 2 hrs	70%/ 2hr		200mg/L 2h			1%/ 1min
IPN	>	>80°C 10min	>250	0.5	50/ 30min		10/ 2.5min	2%/ 5min		20min pH>12	1%/ 10min
ISKNV-like viruses	~	>50°C 30min	5		200/ 30min					30min pH>11	
Red Sea Bream Iridovirus	~	>56°C 30min	5		200/ 30min					30min pH>11	
VER	>7 days	>60°C 30min	>200	0.5	100/ 5min		100/ 30min	0.2%/ 6hrs	50/ 10min	>24 h pH>12	
SHV	>10 d	>50°C 10min	>10		50/ 1min	40%/ 2min	100/ 10min		125/ 5min	>2hr pH>12.2	0.1%/15min
<i>Aeromonas salmonicida</i> – atypical	>	>50°C 2min	>6	0.5	2/ 1min		2.6/ 5min		300/ 2min		0.5%/10min
Bacterial Kidney Disease	>	>65°C 15min	>20		10/ 1min		25/ 5min			>6 hr pH >12	1%/ 10min
Enteric Septicaemia of Catfish***	>	>60°C 1 hr	>5		50/ 1min	30%/1min	50/ 1min			>6 hr pH >12	
ERM – Hagerman Strain	>	>75°C 1min	>5	0.7	250/ 2 hrs		25/ 15sec			>5 hr pH>12	1%/ 10min
EUS***	>		>210		100/ 5min		100/ 5min				
Furunculosis	>	>60°C 1 hr	>6	0.5	2/ 1min		2.6/ 5min		300/ 2min	10min pH>12	0.5%/10min
Crustacean Diseases											
Infectious Myonecrosis	>	100°C >1min									
Monodon slow growth syndrome	>	100°C >1min									
Taura Syndrome	>	100°C >1min									
White Spot Disease	>3 hrs	>70°C 5 min	>250	5	200/ 10 min	30%/1min	200/10 min		75/ 10 min	25min pH>12	
Yellowhead Virus (YHV1)	>	>60°C 15min		0.5	30/ 60 min						
AHPND	>	>60°C 1min	~5	1.9	250/ 30 min		25/ 2 min				1% 10min
Milky Haemolymph Disease	>	>60°C 5min						3.5%/20min			
Necrotising hepatopancreatitis	~	>60°C 5min						3.5%/20min			
Enterocytozoon hepatopenaei	~	100°C >3min			25/ 10 min	70%/10min					
Mollusc Diseases											
Acute viral necrosis of scallops	>7 days	>50°C 5min					1000/5min	10%/30min	800/ 10 min	20g/L 10min	1% 15min
Iridoviruses	~										
OsHV-1µVar (POMS)	>7 days	>60°C 10min					1000/5min	10%/30min	800/ 10 min	20g/L 10min	1% 15min
<i>Bonamia ostreae, Bonamia</i> spp.*	~	>60°C 15min									
Marteilia refringens	>				200/4 hrs						
Marteilioides chungmuensis	>										
Mikrocytos mackini*	~	>60°C 15min									
Perkinsus marinus**	>7 days	>60°C 1 hr	28		300/30 min						
Perkinsus olseni	>7 days	>60°C 1 hr	240		300/30 min						
QX Disease	>				200/4 hrs						
Winter Mortality*	>	>60°C 15min									
Akoya Oyster Disease											
Oyster Oedema Disease											
	:	-	-			:	+ + -	-		- - - -	-

Table 2. Decontamination summary table