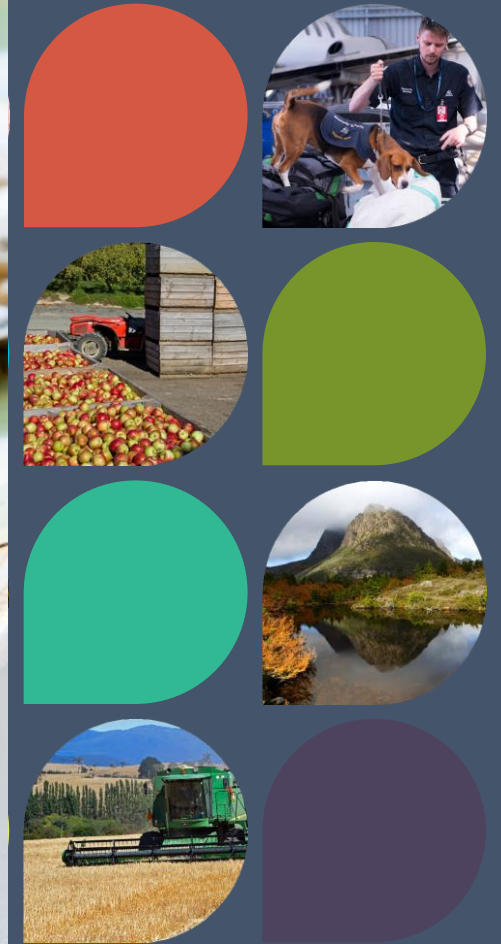


SECURING TASMANIA'S SUPPLY CHAIN REPUTATION
FROM FARM TO PLATE:

**MANAGING BIOSECURITY RISKS AND ENHANCING
PRODUCT INTEGRITY IN THE SEA FOOD INDUSTRY
THROUGH DIGITAL INNOVATION**



Biosecurity Tasmania
Product Integrity Branch
Primary Produce Traceability Program
Jim Beck (Program Manager)
Dr. Mazino Amuno (Senior Policy and Program Officer)



We acknowledge the traditional custodians of the lutruwita Aboriginal land, sea and waterways, the Palawa people.

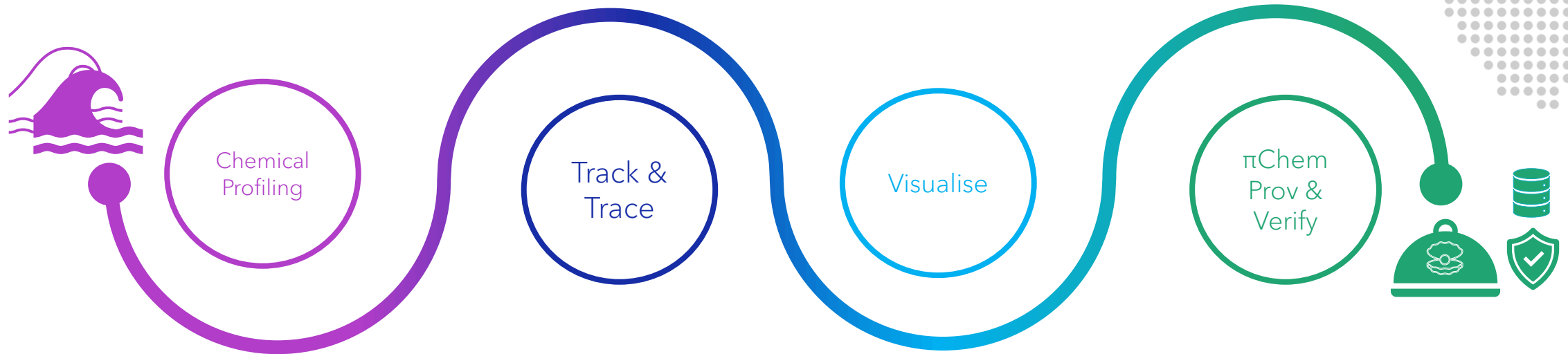
These people cared for the land that we now use for farming and food production.

We Acknowledge Elders Past, Present & Emerging.

Department of Natural Resources and Environment Tasmania



SECURING SUPPLY CHAIN REPUTATION AND PRODUCT INTEGRITY IN THE SEAFOOD SECTOR FROM HARVEST TO PLATE



DNA Fingerprinting



- Chemical Sampling and profiling of premium Tasmanian Pacific Oysters
- Spatially identify DNA fingerprints at specific Harvest area
- Validate DNA Sampling size methodology

Supply chain traceability



- Property Lease/ Harvest Area identification on LIST Map
- Harvest lot/batch Identification
- Smart Sensors and Data integration
- Cold chain Integrity Tracking
- Status awareness monitoring

Dashboard



- Visualise Supply chain movement
- Identify Potential Risk/Opportunities
- Performance reporting and benchmark
- Compliance reporting and verification

Product Differentiation



- Trial the proposed **Product Integrity - pi (π) Chemical Provenance (ChemProv) registry** for Tasmanian Pacific Oysters
- Trial the generation of a Tasmanian **πChemProv label** as origin verification credential for participating producers/wholesalers
- **Engage** with stakeholders to trial product differentiation and traceability system using the **πChemProv** audit framework

REFERENCE MODEL

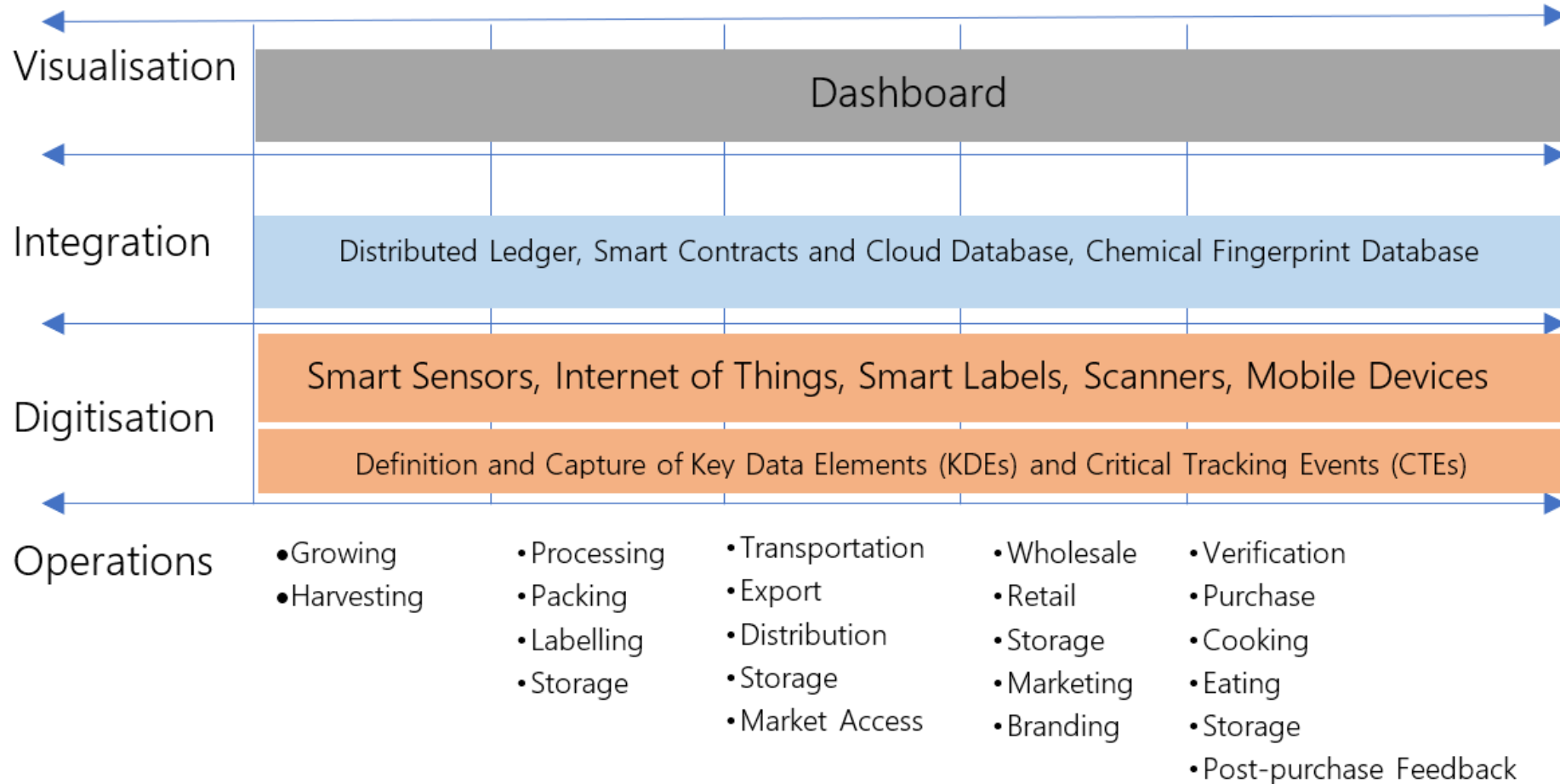


Figure 1: Reference Model for investigation into enhancing traceability in premium seafood export supply chains in Tasmania from harvest to plate

POTENTIAL LONG TERM BENEFITS



PRODUCT
DIFFERENTIATION

Enhanced product integrity and validation of Tasmanian Pacific Oysters using an Integrated Chemical Fingerprint - Supply Chain Traceability solution



DIGITAL
PARTICIPATION

Engagement with brokers/wholesalers/distributors to promote technology adoption and digital participation in enhanced traceability and ensure differentiation of Tasmanian seafood in mainland markets



VISUALISATION

Improved decision making and performance monitoring through supply chain data visualisation and analytics



INDUSTRY
OWNERSHIP

Potential for industry ownership to ensure realisation of long-term benefits after post-intervention evaluation phase



A close-up photograph of a white oval plate with a gold and green decorative border. The plate is filled with several fresh oysters on the half shell, arranged in a circular pattern. A large, bright yellow lemon wedge is placed on the right side of the plate. Green garnishes, including what appears to be a leaf of watercress and some green onions, are scattered around the oysters. The background is a soft, out-of-focus light green.

THANK YOU