



Australia's Rock Lobster

THE WORLD'S MOST
LOVED LOBSTER

Photo source: Ian Derick (WAFIC)



Australian Government

Australian Trade and Investment Commission

June 2021

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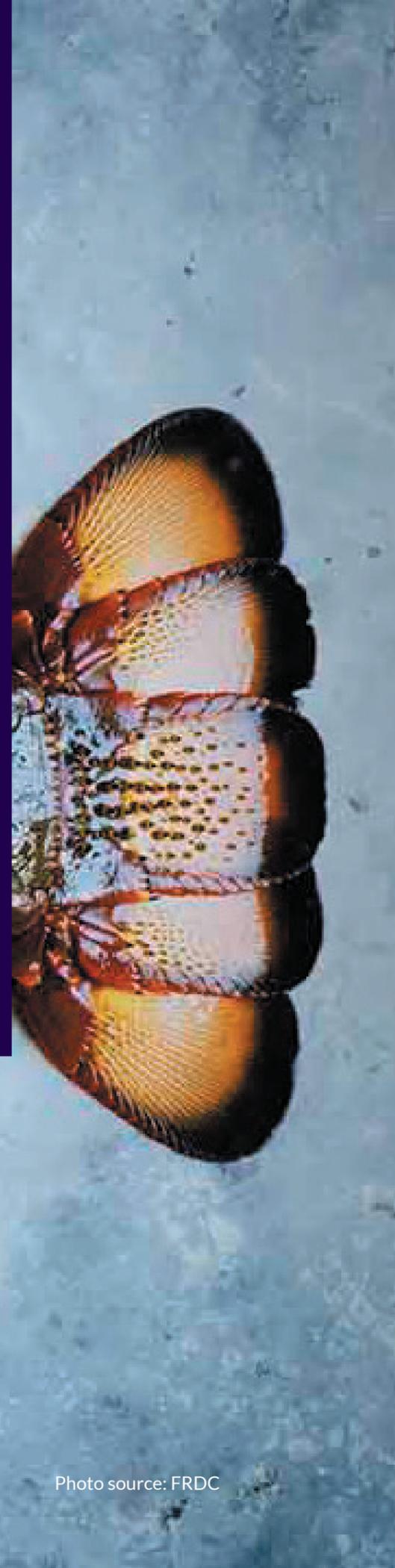


Photo source: FRDC

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Introducing Australian Rock Lobster

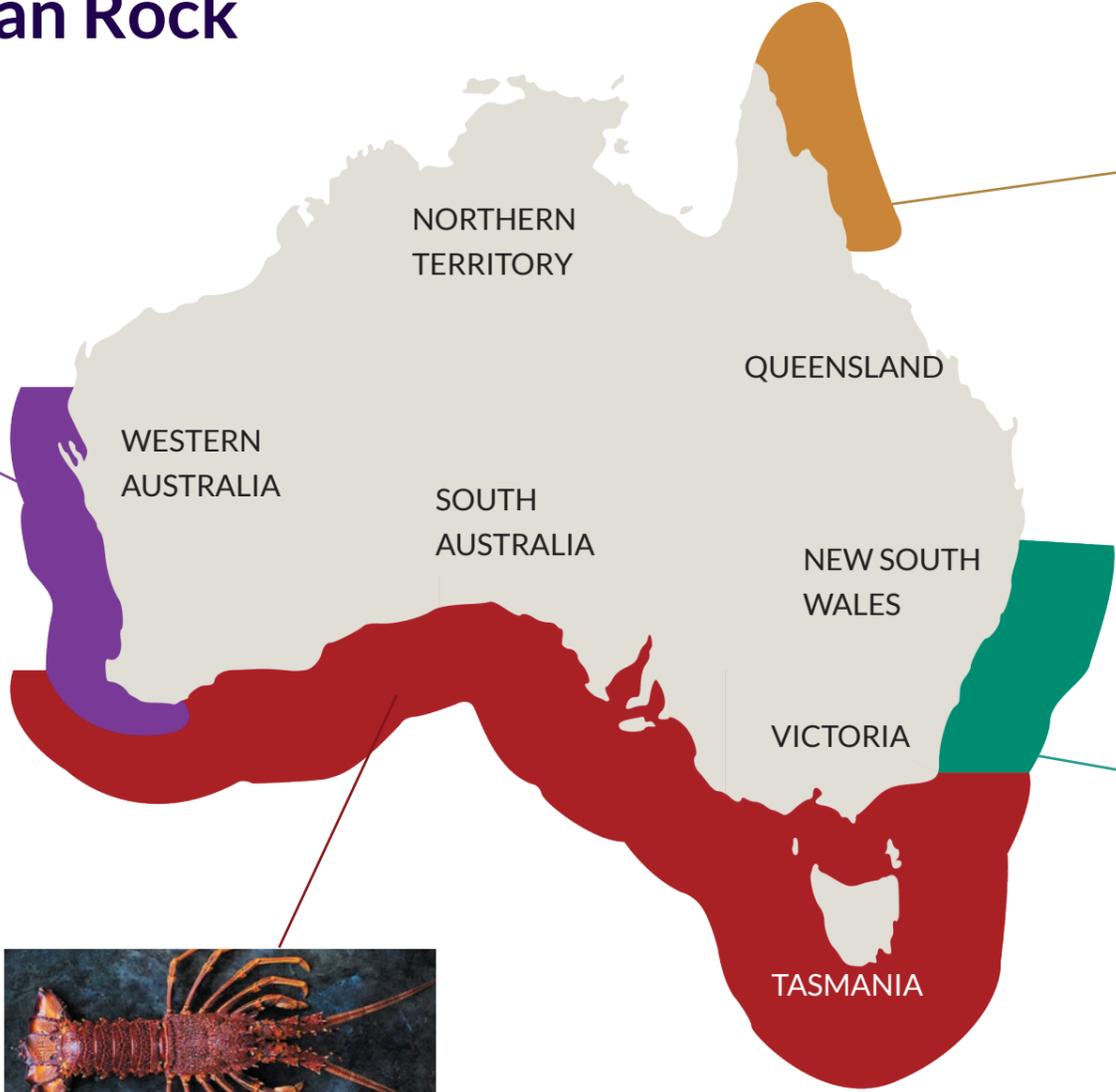


Western Rock Lobster
Panulirus cygnus

Total Supply Tonnage (2018-19) **6210 t**

Sustainability Status **GREEN**

-  Western Rock Lobster *Panulirus cygnus*
-  Southern Rock Lobster *Jasus edwardsii*
-  Tropical Rock Lobster *Panulirus ornatus*
-  Eastern Rock Lobster *Jasus verreauxi*



Southern Rock Lobster
Jasus edwardsii

Total Supply Tonnage (2018-19) **2950 t**

Sustainability Status **GREEN**



Tropical Rock Lobster
Panulirus ornatus

Total Supply Tonnage (2018-19) **692.44 t**

Sustainability Status **GREEN**



Eastern Rock Lobster
Sagmaraisus verreauxi

Total Supply Tonnage (2018-19) **168.93 t**

Sustainability Status **GREEN**



Australian Rock Lobsters

Consumers can be confident that Australia's lobsters meet the strictest standards for safety, sustainability and quality

Australia has a well-earned reputation for producing the best lobster in the world. Sought after by the most discerning diners and chefs alike, it is versatile, has a medium to firm texture and a delicate sweet taste.

Australia's diverse and pristine aquatic environment is home to the top four species of spiny lobster globally: Eastern, Western, Southern and Tropical Rock Lobster. Each species has unique and distinctive characteristics that make these beautiful products so sought after. All these species are members of the spiny lobster family and in some markets are also known as *crayfish* or *sea crayfish*.

Consumers can be confident that Australia's lobsters meet the strictest standards for safety, sustainability and quality. The fisheries are underpinned by stringent catch and handling regulations to ensure products arrive at their destination in peak condition. Due to our location and reliable export capabilities, we are able to supply live lobster, caught just 36 hours earlier, into Asian markets.

We are a nation of firsts. The Western Rock Lobster fishery was the first fishery in the world to achieve Marine Stewardship Council Certification, they have kept that certification continuously since it was first awarded in 2004. The Southern Rock Lobster industry developed the world's first lobster supply chain standard. We were also the first to close the life cycle of the spiny lobster in 2018, the basis for establishing and scaling a whole new aquaculture industry.



From pristine Australian waters



Hand-harvested from the wild



Environmentally sustainable fishery



Nutritious and healthy



Versatile product formats, highest meat to shell ratio



Best lobster for sashimi, sweetest flavour

“They have been known to live beyond 20 years of age with carapaces growing up to 23 cm in length and weighing in excess of 10 kg. The best meat to shell ratio of any lobster in the world.”

Southern Rocklobster Limited

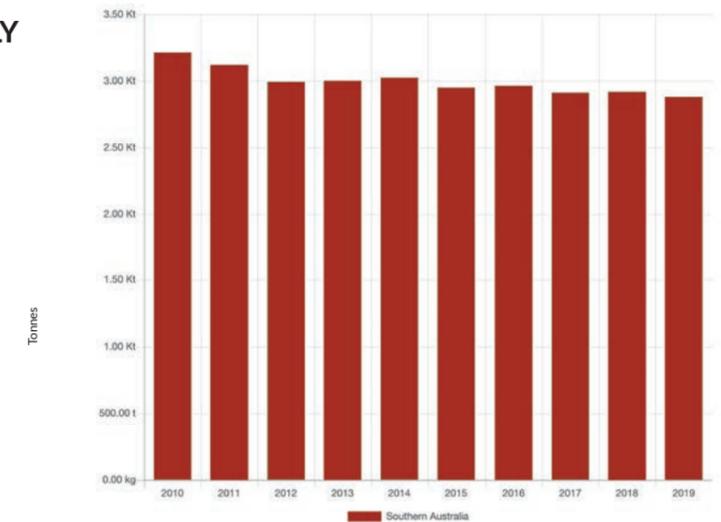
Photo source: FRDC

Southern Rock Lobster

Jasus edwardsii

Southern Rock Lobster is unique to the icy cold waters of southern Australia and New Zealand.

SUPPLY



Commercial catch of Southern Rock Lobster - note confidential catch not shown

Source: Fisheries Research and Development Corporation 2020

PRODUCTION LOCATION

Southern Rock Lobster are caught in Victoria, Tasmania and South Australia. Small amounts are caught in Western Australia.



SUSTAINABILITY STATUS



SEASONALITY



GROWING CYCLE

Southern Rock Lobsters mate from April to July. Female rock lobsters can have anywhere from 100,000 up to 1,000,000 fertilised eggs attached under the tail.



Eggs

3- 6 months (over winter). Larvae Hatch in early spring

Phyllosoma

9 - 24 months

Puerulus

swim inshore to settle onto reef habitat

Juveniles

males growing ~1.4 times faster than females.

Adults

grow for 7 to 10 years

Not to scale



The Western Rock Lobster fishery was the first fishery in the world to achieve Marine Stewardship Council Certification. They have kept that certification continuously since it was first awarded in 2004.

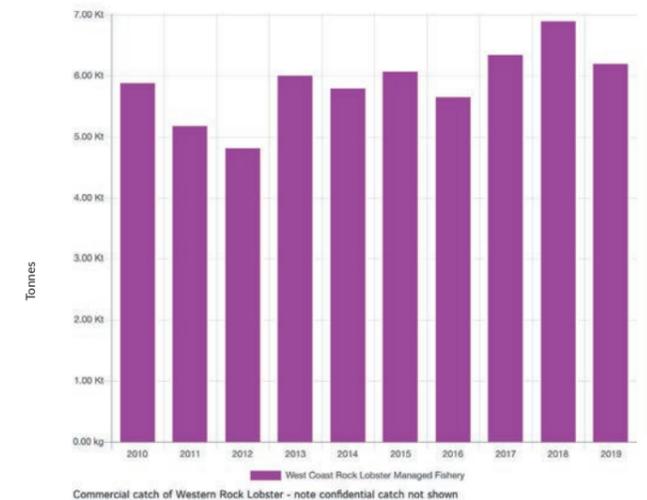
Photo source: FRDC

Western Rock Lobster

Panulirus cygnus

Western rock lobsters can live for over 20 years and reach sizes over five kilograms

SUPPLY



Source: Fisheries Research and Development Corporation 2020

PRODUCTION LOCATION

Western Rock Lobster is only found in Western Australia.



SUSTAINABILITY STATUS

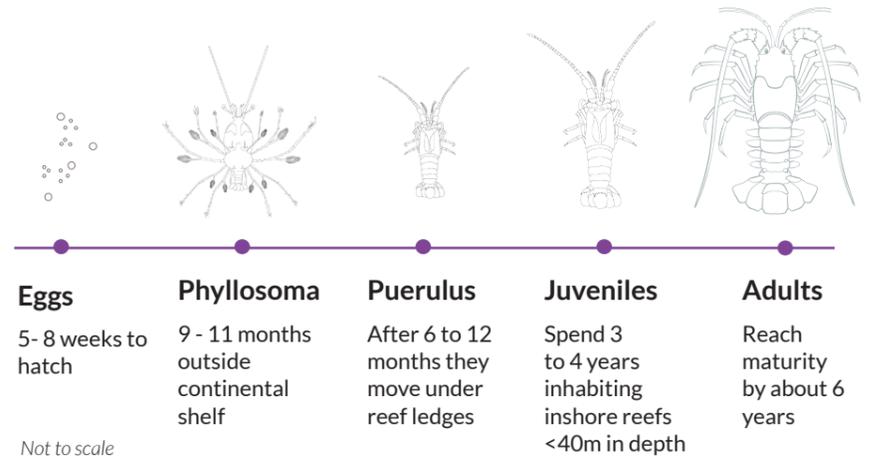


SEASONALITY



GROWING CYCLE

The timing of mating and spawning is highly correlated with water temperatures. Females carry the eggs attached to her abdomen until they hatch. Three to four years after settlement many lobsters undergo a synchronised moult from their normal red shell colour into a paler colour, where they become known as “white” lobsters. They then migrate off shore.



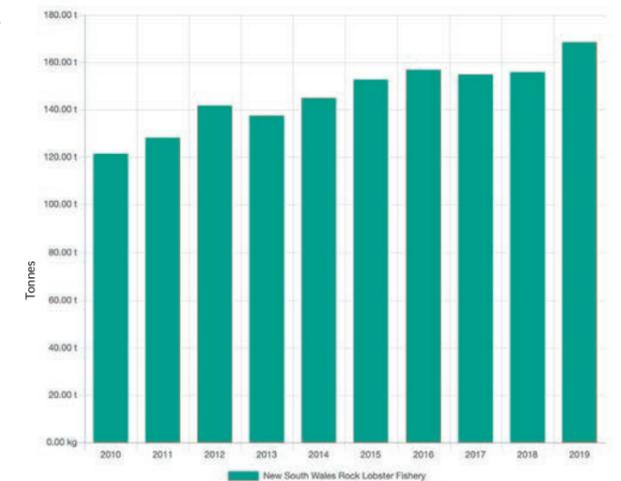
Eastern Rock Lobsters are individually tagged to ensure provenance, quality and harvest supply chain integrity.

Eastern Rock Lobster

Sagmariasus verreauxi

Eastern Rock Lobster is the largest and hardest spiny lobster in the world.

SUPPLY



Source: Fisheries Research and Development Corporation 2020

PRODUCTION LOCATION

Eastern Rock Lobsters inhabit the continental shelf along the east coast of Australia



SUSTAINABILITY STATUS



SEASONALITY



GROWING CYCLE

The Eastern Rock Lobster is the largest spiny lobster in the world and can reportedly grow to over 15 kg. After mating, female Eastern Rock Lobsters carry hundreds of thousands of tiny eggs under their tail.

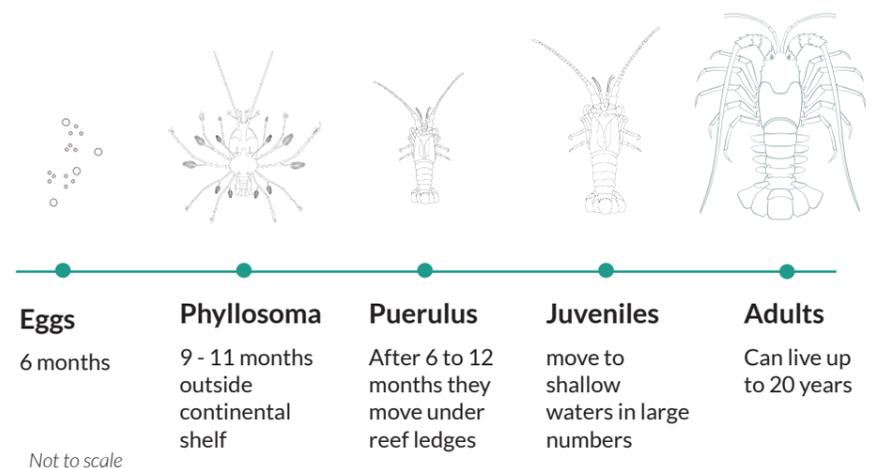
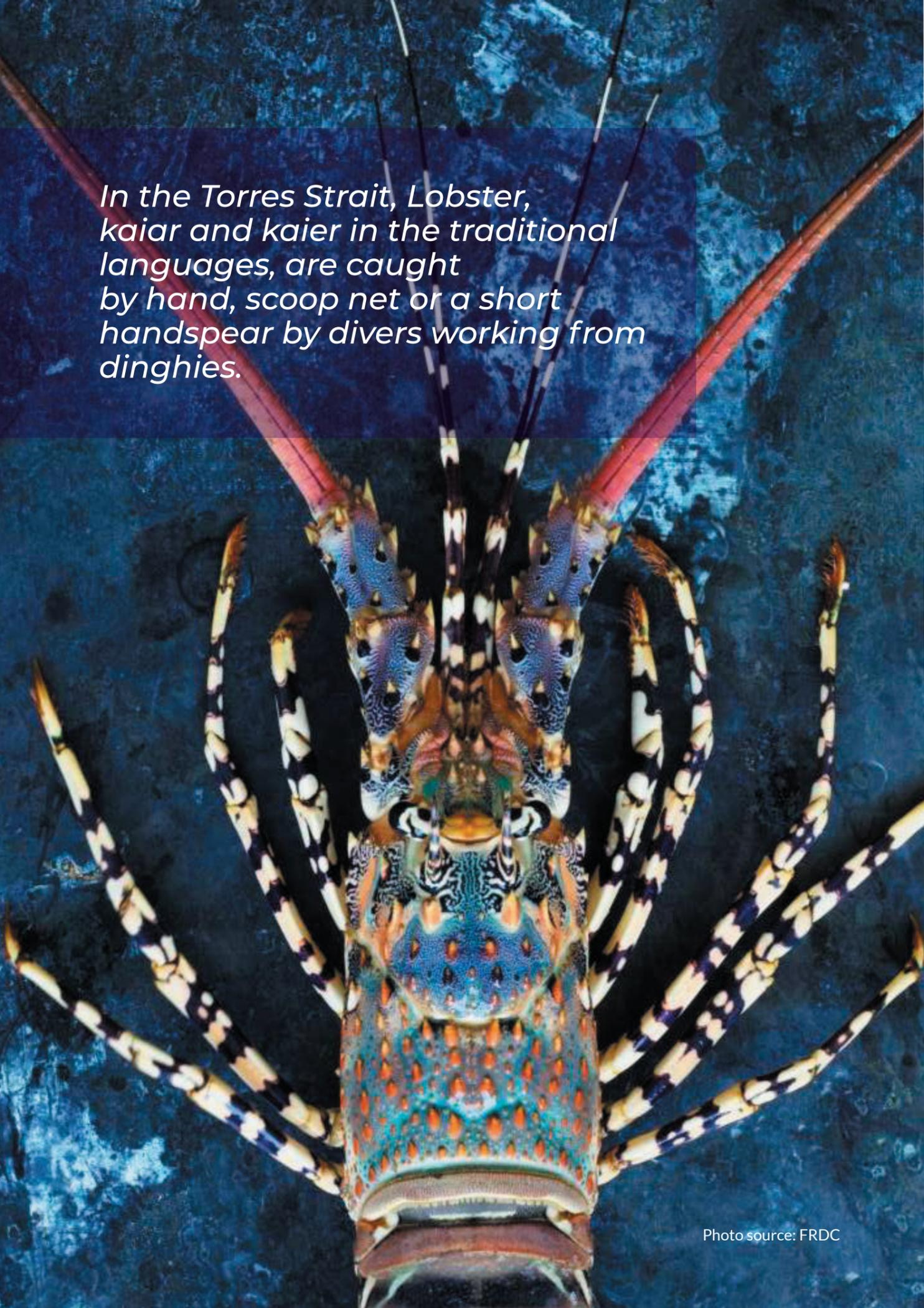


Photo source: FRDC



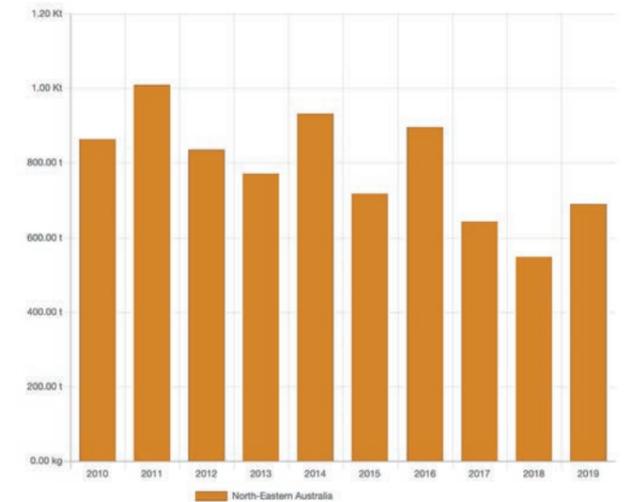
In the Torres Strait, Lobster, kaiar and kaier in the traditional languages, are caught by hand, scoop net or a short handspear by divers working from dinghies.

Tropical Rock Lobster

Panulirus ornatus

The beautiful Tropical Rock Lobster is also known as the Ornate Spiny Lobster.

SUPPLY



Commercial catch of Ornate Rock Lobster - note confidential catch not shown

Source: Fisheries Research and Development Corporation 2020

PRODUCTION LOCATION

Ornate Rock Lobster are found in northern Queensland, the Coral Sea and the Torres Strait.



SUSTAINABILITY STATUS



SEASONALITY



GROWING CYCLE

Tropical Rock Lobsters commonly live for three to five years and reach maturity after two to three years. Spawning occurs from November to April as they undertake a breeding migration. In the North East adult lobsters breed in reef areas up to 70 km off the Great Barrier Reef. In the Torres Strait some adults breed in reef areas but most migrate to almost 500km offshore.

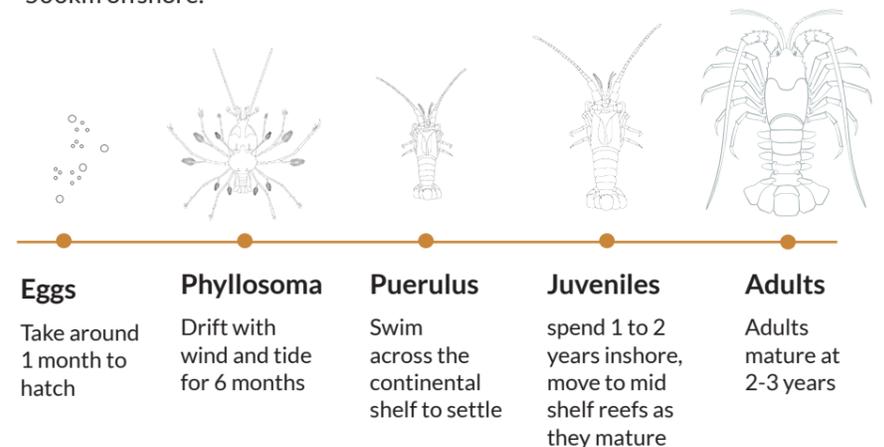


Photo source: FRDC

Cooking with Australian Rock Lobster

PRODUCT FORMATS



Live
Whole



Frozen Raw
Whole, tail, head
Frozen Cooked
Whole



Chilled Cooked
Whole



Value added products

EDIBLE PORTION

35% Flesh

Flesh is 35% of the total weight.

33-42% Tail

Tail meat: 33% of the total weight and can be up to 42%.

NB:

The shell and the carapace can be baked and then boiled to create flavoursome stocks, soups and sauces.

NUTRITIONAL INFORMATION

High in protein and low in cholesterol and fat, Australian lobsters are not only purchased for flavour, but a great choice health-conscious consumers.

Wild Southern Rock Lobster Serving size 100g	% Daily intake (per serving)	Average quantity per 100g
ENERGY	4.1	358kJ
PROTEIN	40.4	20.2g
FAT, TOTAL	1.0	0.69g
saturated	0.8	0.191g
trans		0.003g
polyunsaturated		0.296g
omega3		0.165g
docosahexaenoic acid	310.0	93mg
eicosapentaenoic acid	172.7	51.8mg
monounsaturated		0.2g
CARBOHYDRATE	0	0g
sugars	0	0g
SODIUM	12.3	282mg
PHOSPHOROUS	28.8	288mg
MAGNESIUM	12.7	40.6mg
ZINC	16.7	2mg
VITAMIN E	20.0	2mg

This Nutritional Information was provided by Seafood CRC and accepted by Food Standards Australia & New Zealand (FSANZ). All Australian Rock Lobsters have similar nutrition profiles.



Australian Rock Lobsters are considered the best in the world for sashimi

Photo source: Geraldton Fishermen's Co-operative

TEXTURE AND TASTE

Australian rock lobster flesh is firm, with a rich, sweet taste; it retains its shape in most styles of cooking. Each species has a slightly different flavour profile based on water temperature, feed and surrounds.

COMPLEMENTARY FLAVOURS

Citrus, tarragon, chillies, butter, garlic and white wine or coconut mild curries compliment the sweet subtle flavour of rock lobster.

COOKING STYLES

Rock lobsters can be:



**Baked or
barbequed**



Grilled



Steamed



**Sliced for
Sashimi**

Rock Lobster flesh is firm, with a sweet medium to rich taste; it retains its shape in most styles of cooking.

Clean and Green Credentials

Australia has a well-deserved reputation for producing the world's best rock lobsters – meeting the highest safety, sustainability and quality standards in the world.

Food Safety and Quality



FSANZ develops standards that regulate the ingredients, processing aids, colourings, additives, vitamins and minerals. FSANZ develops and oversees Australia's primary production and processing standards. All lobster producers and processors must by law comply with these standards.



Exports are regulated by the Australian Government. All Rock Lobster exporters must comply with the Australian domestic food standards set by FSANZ and must meet any importing country requirements for the products that they are exporting. This is generally achieved by preparing a documented Food Safety Program (including a HACCP plan). The Food Safety Program is reviewed and approved by the competent authority, Biosecurity Australia. Exporters are audited regularly and need to demonstrate compliance with their program.



SafeFish provides technical advice to support Australia's seafood trade and market access negotiations and helps to respond to any food safety incident that may impact on that trade. SafeFish also provides input to the Codex Alimentarius Commission and works to develop harmonised international food standards, guidelines and codes of practice to protect the health of consumers and ensure fair practices in the food trade.

<https://seafoodtradeadvisory.com/seafood-safety-safefish/>

Photo source: Ian Derick (WRLC)



Environmental Credentials

All Australia's Rock Lobster Fisheries are approved as a wildlife trade operation under subsection 303FN (2) of the Environment Protection and Biodiversity Conservation Act 1999 (EPBC Act).

The Status of Australian Fish Stocks. The most recent SAFS report was issued in June 2021. It classifies all Australian Rock Lobster fisheries as sustainable.

The Western Rock Lobster Fishery was the first commercial fishery globally to attain Marine Stewardship Council (MSC) certification. The certification has been continuous since achieving it in March 2000. MSC certification confirms the stock assessment, ecosystem impact and governance credentials of the fishery.

The Southern Rock Lobster industry developed and implemented a world-first rock lobster supply chain management program in 2004. The Clean Green Program is an independently audited standards-based program covering:

- Vessel and crew safety
- Food safety and quality
- Animal welfare
- Environmental management (fishing operations)
- Sustainable management (fish stocks)



Photo source: Southern Rocklobster Limited

Contact us

Southern Rock Lobster

Southern Rocklobster Limited (SRL)

www.southernrocklobster.com

Western Rock Lobster

Wester Rock Lobster Council (WRLC)

www.westernrocklobster.org

Eastern Rock Lobster

New South Wales Eastern Rock Lobster

<https://www.dpi.nsw.gov.au/fishing/commercial/fisheries/lobster-fishery>

PFA Professional Fishermen's Association

www.nswpfa.com.au

Tropical Rock Lobster

Queensland Seafood Industry Association

www.qsia.com.au/

Queensland Seafood Marketers

www.queenslandseafoodmarketers.com.au

Torres Strait Regional Authority

www.tsra.gov.au



Australian Government

Australian Trade and Investment Commission



Honey & Fox

austrade.gov.au