

Oysters



Production & consumption today

31 estuaries along the coast

Industry production statistics:

Annual worth	\$38 million p.a. farm-gate, 70% of NSW's aquaculture and 50% of Australia's oyster industry.
Location	31 estuaries, 19 of which are being 'classified' as harvest estuaries
Production	4700 tonnes; 90 million native Sydney Rock Oysters, 5.3 million introduced Pacific oysters, 70,000 native flat (Angasi) oysters.
Permit, licence & lease	Water leases and 'Aquaculture permit' are issued under Fisheries Management Act 1994 Licence (food safety) issued under Food Act 2003 Land lease (if applicable) issued under Crown Lands Act 1989
Distribution	20% growers produce 80% production
Annual employment	1,300 people, direct & indirect
Permit holders	378 in 2004
Production methods	80% tray (single seed or stick origin), 11% 'single seed' - detached, 9% stick - attached
Investment	\$268 million in 2001; \$575,000 per permit holder
Government charges (average grower)	16% GVP (Gross Value Production); 11% food safety (Food Act); 5% water & land (Fisheries Management and Crown Lands Acts)

Market and consumption patterns:

Market	Domestic - 50% Sydney, 20% Local, 20% Regional, 10% Interstate Export - small and increasing amount
Market channels	Most oysters are sold to specialist processors or seafood wholesalers who distribute to restaurants and clubs, fish retail and supermarkets. A small amount is purchased directly by supermarkets, restaurants and consumers.
Consumption patterns	82% of oysters are eaten by 20-60 year olds 73% prefer to eat oysters fresh and eat them between 2 and 7 times a year (special occasions) 55% of oysters are eaten at home.

Sources: Yu Liu et al (2004), "Consumer preferences for oysters: implications for the Australian oyster industry"

Ruello (2002) "Report on Coffs Coast Oyster Industry Development Plan"

DPI (2005) "Aquaculture Production Report 2004-05"