

Australian Home Grown Spring Water Barramundi

ROBARRA

ORGANIC / ENVIRONMENTAL STATEMENT



Robarra Pty Ltd endorses the practices of The Australian Organic Program Standards, The United States Organic Association and Naturaland, ev Switzerland Organic Program for Organic Production in it's growing of Australian Barramundi.

There is currently NO formal Certification Document for Australian Barramundi.

Robarra Pty Ltd is currently seeking to have formal documentation in place, our Barramundi is grown in warm pristine Spring Water. The impeccable farming standards established by Robarra, surpass the rigorous requirements set by the Government Department of Primary Industry. Robarra Barramundi is Certified 100% Virus and Disease Free and is guaranteed to be grown in pure Spring Water, 100% free from heavy metals (including mercury), and grown from fingerlings certified by a P.I.R.S.A. approved Pathology Department.

Australian Organic Certification Guidelines 7.8 Aquaculture

FISH, CRUSTACEA, MOLLUSCS AND RELATED AQUATIC LIFE-FORMS

7.8.1 Organic Management Plan

Barramundi Blue Aquaculture applies the basic organic principles of health management to prevent disease and pest incidence, animal welfare, and good stewardship of the environment.

7.8.2. Water Resources

Robarra's water sources (Subterranean) have been verified, including scientific tests and certified to be free of significant risk from contaminants such as heavy metals, pesticides, biocontaminants, hormone (Base Line Australasia Scientific laboratory Brisbane 7/1/2005 or disrupting chemicals).

7.8.3. Open marine and freshwater environments prevailing natural ecological balance.

This is not applicable as all Robarra's Barramundi are grown with in closed RAS systems, no contact with the external environment occurs.

7.8.4 Waste Water Management

Robarra's wastewaters are released into man-made wetlands. No mechanical, ozone, chlorine or ultra violet filtration processes are used.

7.8.5 Fish Protection

Barramundi are raised under the organic principles from fingerling stage through grow out, the growing process daily documented from introduction to harvesting.

Only First Generation fingerlings are used, sourced from West Beach Aquiculture Barramundi Broodstock

7.8.6 Health Certification

Robarra Barramundi is Certified 100% Virus and Disease Free and is guaranteed to be grown in pure Spring Water, 100% free from heavy metals (including mercury), and grown from fingerlings certified by a P.I.S.A. approved Pathology Department. No uncertified stock is held at any time.

7.8.7 Operational Construction

Robarra's operation comprises Culture Tanks, filtration and plumbing equipment that have been constructed from **Industry Certified** Food Grade quality poly ISO resin, all tanks have been designed by Robarra in accordance with recommended environmental and aquaculture practice as to satisfy fish natural behavioural patterns in a cultured environment.

7.8.8 Fish Husbandry and Habitat

Stocking densities, water quality management, LAF feeding regimes and system maintenance are in accordance with recognized world standards and the Queensland Department of Primary Industries and Fisheries recommendations.

7.8.9 Disease and Pest Control

Robarra maintains a recorded program of continuous issue of health certificates on all introduced fingerlings, regular DPI veterinarian inspections with its Broodstock now identified within the South Australian Governments registered Genetic Broodstock program.

Robarra maintains independent quarantine operations and facilities for broodstock, fingerlings and grow-out.

Robarra provides an Australian Quarantine Inspection Service (AQIS) Health Certification on all product sold, both domestic and internationally.

Robarra product (chilled) is covered by a \$10 million (AUD) product liability Insurance Policy both within Australia and Internationally.

No chemicals, antibiotics, hormones or stimulants are used in the Barramundi Blue Aquaculture production or operation.

7.8.10 Fish Husbandry

Robarra's fingerlings and fish are raised in 5000lt fingerling tanks and 14,000lt grow-out tanks respectively, maintaining a max biomass of 45kg per M3 with up to 100% water exchange per hour, a temperature controlled environment, harvested humanely with fish being euthanized in a natural ice water slurry prior to immediate packing with coldroom (+2-4c) on farm storage with refrigerated transportation same day to. (eg Hong Kong 12-14 hours) or domestic markets.

7.8.11 Health Certified Process

Robarra is registered under the Australian Quarantine Inspection Service (AQIS) organization as a certified processor and packing operation for both Domestic and international whole chilled product.

7.8.12.13.14.15.16. Diet

Robarra only uses Land Animal Free product (LAF) that mimics bi-products of wild caught fishmarine organisms for human consumption. This feed is a product of Australia, stored in a refrigerated controlled environment on site prior to use and is environment friendly. (Feed specifications are available)

7.8.17 Aquaculture (owners) Statement

Robarra at all times maintains the commitment to the protection of the environment whilst maintaining the highest production standards based upon the above Organic guidelines, Barramundi Blue Aquaculture has in association with AQIS developed it's own operating Hazard Prevention Controls and Monitoring Program (HPCM) ensuring that the guidelines set down by Organic Certification Organizations are fully achievable.

Disclaimer: This is a Statement not a Certification

Whilst Robarra's product is not Organically Certified as within the Act, it is however grown in accordance with recommended Guidelines set down by Australian Organic Certification for Australian Aquaculture product.