

Fishing Operation

Shark Bay Seafoods and its Tarni Brand products are one of Western Australia's leading commercial fishing companies, specialising in branded frozen, packed at sea wild caught seafood. We operate vessels both in the deep water and inshore fisheries off the coast of Western Australia and are committed towards responsible and sustainable fishing practices.

Our deep sea fishing vessels operate along the entire Western Australian coast in waters from 200 metres out to 1000 metres deep and specialise in producing a variety of deep water products including Scampi, Bugs and Prawns. Our inshore fishing vessels operate in the renowned Shark Bay World Heritage Area of Western Australia and specialise in producing King Prawns, Tiger Prawns and Sea Scallops.

Shark Bay Seafoods brings to market the very finest of these species from the clean, pristine waters of Western Australia and is committed to ecologically friendly harvesting of sustainable resources. We are setting new standards in quality and "cold-chain management" for sea-processed product and have changed the focus and culture of our organisation from a typical fishing operation, to one which now deals directly with customers, sets product specifications and modifies processing and packaging to suit the customer needs.

SharkBaySeafoods

For more information contact

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**Western Australian
BROWN TIGER PRAWN**

Scientific name: *Penaeus esculentus*

Grading: U6, 6/8, 9/12, 13/15, 16/20, 21/30, per lb

Packing: 3 x 3kg (Packed and Frozen at Sea)

Biology:

Light brown or pink (sometimes greenish) with many dark brown or red bands. Brown tiger prawns are endemic to Australian waters. Adult brown tiger prawns are found in depths to 200 m, but are mostly caught in 20 – 45 m of water over coarse sediments.

The flesh has reddish bands and its delicate, sweet flavour is highly regarded.

Fishing grounds: Shark Bay Prawn Fishery, FAO Area 57

Fishing method: Demersal otter trawling

Seasonality: March – September



**Western Australian
SAUCER SCALLOP**

Scientific name: *Amusium balloti*

Grading: U20, 20/30, 20/40, 40/60 per lb

Packing: 6 x 2kg (Packed and Frozen at Sea)

Biology:

They have a firm white flesh and are generally sold roe off as meat or as half shell. Their shells are almost round and the top shell is distinctively smooth and flat with concentric reddish-brown, circular bands. Saucer Scallops occur around most of the Australian coast, and are wild caught.

Fishing grounds: Shark Bay Prawn Fishery, FAO Area 57

Fishing method: Demersal otter trawling

Seasonality: March – September



**Western Australian
WESTERN KING PRAWN**

Scientific name: *Penaeus latisulcatus*

Grading: U10, 10/15, 16/20, 21/30, per lb

Packing: 10kg or 3 x 3kg (Packed and Frozen at Sea)

Biology:

Have a cream to light brown body, with legs and tail fin a distinctive bright blue. Available wild caught, these are marine and estuarine-dwelling prawns, with adults found offshore on a range of bottoms (rock, sand, mud and gravel)

in depths to 200m, but are mostly caught in 20 - 45m.

They have a rich flavour and moist flesh. They are extremely versatile and excellent for display purposes.

Fishing grounds: Shark Bay Prawn Fishery, FAO Area 57

Fishing method: Demersal otter trawling

Seasonality: March – September

**Western Australian
SCAMPI**

Scientific name: *Metanephrops australiensis*

Metanephrops neptunus

Metanephrops boschmai

Grading: No1 (+100grms), No2 (70 -100grms), No3 (50-70grms), No4 (35-50grms), No5 (u35grms).

Packing: 3 x 3kg (Packed and Frozen at Sea)

Biology:

Pale orange in colour, caught over soft muddy sediment. Lives in burrows 238-702m but mainly 350-450m depth. The flesh is very delicate and sweet.

It is highly regarded and very sort after in the market place.

Fishing grounds: NWSTF, WDW, FAO Area 57

Fishing method: Demersal otter trawling

Seasonality: All year round



**Western Australian
WHITE-TAILED BUG**

Scientific name: *Ibacus alticrenatus*

Grading: Large + 40 grams, Small u40 grams

Packing: 10kg (Packed and Frozen at Sea)

Biology:

Light brown to orange in colour. It is one of the species of slipper lobster off the coast of Australia and lives out in depths 150m-450m. It is excellent eating with a medium texture and a delicate sweet taste.

Fishing grounds: NWSTF, WDW, FAO Area 57

Fishing method: Demersal otter trawling

Seasonality: All year round

**Western Australian
ROYAL RED PRAWN**

Scientific name: *Haliporoides sibogae*

Grading: Ungraded

Packing: 10kg (Packed and Frozen at Sea)

Biology:

Are light pink in colour even when raw, with a thin shell. Caught over soft sand or mud bottom at depths 100-1500m but mainly in 350-600m. Always sold frozen and are usually sold shelled as prawn meat. The meat is used as an inexpensive alternative to other prawn meat and is excellent for frying.

Fishing grounds: NWSTF, WDW, FAO Area 57

Fishing method: Demersal otter trawling

Seasonality: All year round

