



Business Cooperative Research Centres Program

Ostrea angasi farming: thinking outside the bag

A collection of thoughts from Ken Rowe, KI Oysters and Gary Zippel, Zippels Smoky Bay Oysters







There have been varying experiences

- natural spat settlement observed
- hatchery runs to commercial sales
- oyster reef development

But no successful Angasi industry in SA



No real commercial success to date

There are challenges at every stage such as...

- Spat Supply, genetic contamination and risk of disease, cost
- Nursery
 Higher morts, inconsistent growth, slower
- Grow out Slow, need different methods
- Mature Finishing, presentation, shelf life
- Markets Price point, unique taste, critical mass



This is a natural settlement of *Ostrea angasi* somewhere in South Australia

Spat

Supply, genetic contamination and risk of disease, cost

- stick culture/natural settlement
- on lease and off lease
- wild stock collection (provincially)
- hatchery brood stock control



After first handling

Nursery

Higher mort, inconsistent growth, slower

- stick culture
- or upweller
- different bags, methods
- R&D



After four months

Grow out

slow, too many grades, need different methods

- stick culture?
- or new grow out methods
- R&D
- learn from others

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Ostrea angasi naturally grow a good shape





Stick Culture







Clean shell bistros?

iviature

presentation, shelf life, I hate shucking them©

- package differently like mussels?
- provincial markets
- how to finish for best result
- sizings



Markets
price point, taste, critical mass,
distribution

- package for export
- collaborate
- market research





Ostrea angasi farming: Thinking outside the bag!

There are other roadblocks and restrictions

So how can we best take advantage of our natural settlement, hatcheries, and enthusiasm?

Open discussion