

Seafood Processor Grants

KS SEAFOODS TAS PTY LTD

Funding: \$78,500

Start Date: December 2021

End Date: March 2022

Status: UNDER OFFER

Project Overview

- Purchase and installation of cooking infrastructure
- Purchase and installation of blast-freezing or chilling infrastructure
- Refurbishment or upgrades to existing infrastructure
- Engagement of specialist services to improve market entry
- Diversification of products through new processing technique(s), packaging or promotion(s)

Project Description

The proposed project plans to transform the factory into a facility that can downstream-process Southern rock lobster to cater for new markets, locally, domestically, and eventually internationally. This will be done by offering a product that is simpler to consume and therefore more appealing to a wider customer.

More holding capacity will lead to the capability to value-add the product. With the funds requested toward our project, we can upgrade our facility so that larger vessels do not overload our capacity. Once we can hold a larger quantity of our product, we can then develop markets for pre-prepared products by cooking and storing it in a controlled and monitored environment.

A new streamlined grading system will be important to us maintaining a high standard of presentation of our products.

KS Seafoods aspires to be recognised as a vendor of a food product with highest ethical standards, particularly in the euthanising of our lobster. We plan to build our business on the highest standards in the world, which is increasingly challenging food producers to deal with such matters responsibly. The stun tank that we would install is the primary plant and equipment required to deliver this outcome. Upgrading the existing cooking facility and ice maker, along with a commercial vacuum sealer will allow us to present product to market cooked, chilled or frozen and packed for domestic sale in what we plan to be the new 'ready-to-eat' market. This will introduce pre-cut, pre-flushed, whole and half rock lobster in cryovac form.

Our proposed project is to upgrade our tanking capacity by utilising the unused storage area of the facility. An upgrade of the recirculation system will also be an integral part of this project. This upgrade will see the facility accommodate larger unloads from fishers fishing in more remote areas.