

MEDIA RELEASE

NEWS FROM THE UNIVERSITY OF TASMANIA

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V. parahaemolyticus in Tasmanian oysters is relatively rare due of colder seawater temperatures, but is more commonly found in warmer waters of mainland Australia and overseas. The ORI will allow companies to predict how *V. parahaemolyticus*, if present, might increase in supply chains, particularly for products exported into markets that test for this bacterium.

“Until recently there has been insufficient information about how fast *V. parahaemolyticus* grows in Australian oyster species at different storage temperatures, but now the ORI has been field-tested with Pacific oysters and shown to make reliable predictions,” he said.

The Director of ConTag, Michael Jarvis, explained how his company’s unique temperature data logger, the TTI Post Tag, will work with the ORI technology.

“The tag is included with a shipment of oysters or placed in an area being monitored. When the oysters reach the end of their journey, the tag is returned to ConTag via Australia Free Post.

“When ConTag receives the tag, we use the temperature data to run the ORI model and can provide estimates of bacterial growth to the oyster growers within 24 hours.

”For now, the technology is principally providing operators with confidence that their produce is being shipped under the right conditions,” Mr Jarvis said. “However that’s just first generation. When we release our GPS-enabled version we will have the ability to analyse near real-time data, so that retailers can make evidence-based decisions about the oysters they are putting on their shelves.”

<http://www.contag.com.au/>

