



 **STEHRGROUP**

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With an international reputation for excellence in the production of high quality seafood products, Stehr Group continues to expand the sales of its aquaculture grown seafood products into markets around the world.

INTRODUCTION

Stehr Group is widely recognised as a leading expert in Southern Bluefin Tuna (SBT) fishing, offshore ranching, and the grow-out of premium quality, sustainably caught SBT. With an international reputation for unprecedented excellence in the production of high quality seafood products, Stehr Group continues to expand the sales of its aquaculture grown seafood products into markets around the world.

MISSION

The Stehr Group mission is to be the leading producer of SBT in Australia, exceeding customer expectations and continuously improving our product. Stehr Group is committed to sustainable fishing and farming practices to ensure the continuing supply of SBT for future generations to come.

CORE VALUES

Stehr Group plans to achieve our mission by consistently delivering a top quality, premium product that is delivered on time all year round. Our focus is on total commitment to ensuring all divisions of our operations are environmentally sustainable.

FRIENDS OF THE SEA



Stehr Group has achieved an important milestone by being awarded the International Sustainability Certificate of the "Friends of the Sea," a non-profit NGO which is the world's largest certifier of seafood.

A major strength of the certification is that it covers all parts of the Bluefin Chain of Custody. This includes the sustainability of the fishery, of the ecosystem (including any by-catch), of staff safety and labour conditions, carbon footprint of organisations, product testing and traceability, animal husbandry and welfare, vessel monitoring and waste management.

COMPANY PROFILE

Founded by Hagen Stehr in 1980, Stehr Group is a family owned company which now spans three generations. Stehr Group has a heritage of over 50 years of fishing the vast open waters of the Southern Ocean. As pioneers in the SBT industry, the company has evolved to become one of the leading aquaculture companies in Australia.

Stehr Group is a major sponsor and supporter of seafood and maritime training in Australia, and was the driving force in the foundation of the Australian Fisheries Academy.

As well as being recognised as leading exporters of SBT, Stehr Group is also recognised for the propagation and grow out of Australian Yellowtail Kingfish through the formation of its aquaculture company Clean Seas. Clean Seas was formed in 2000 with a long-term vision for the sustainability of fisheries in Australia.

A state of the art research and development centre and hatchery was opened at Arno Bay. Clean Seas went on to achieve many milestones; being the only company in Australia to propagate Kingfish, Tuna and Mulloway from brood stock. Clean Seas was successfully floated on the Australian Stock Market in 2005 and Stehr Group continues to work closely with the company today.



COMPANY TIMELINE

1968

Hagen and Anna Stehr built their first fishing vessel the Yasmin and commence fishing for abalone in Port Lincoln. In 1971 the Stehrs purchase a prawn fishing vessel Santa Anna, and commence fishing for prawns.

1976

The company purchases its first tuna poling vessel the Santa Rosa, and commence poling for SBT in the Southern Ocean off Port Lincoln, South Australia.

1980

Stehr Group is founded by Hagen Stehr. The company purchases a purse seine fishing vessel the Tasman Dawn.

1994

Stehr Group commences ranching tuna and producing for the premium Japanese sashimi market. As well as specialising in tuna fishing and offshore ranching, the company also invests in the Rock Lobster industry in both the South Australian and Tasmanian Rock Lobster Fisheries.

2000

With a vision for the long term sustainability of fisheries in Australia, Stehr Group incorporates Clean Seas, specialising in the propagation and grow-out of Kingfish, Mulloway, and Tuna. Clean Seas opens a state of the art hatchery with a world class research and development department.

2004

Clean Seas achieves many milestones, including successfully being the only company in Australia to propagate Yellowtail Kingfish, Southern Bluefin Tuna and Mulloway from brood stock.

2005

Stehr family conducts an initial public offering and successfully floats Clean Seas on the Australian Stock Market. Stehr Group continues to work closely with Clean Seas today.

2015

Stehr Group continues to operate its successful SBT company for export to the Japanese sashimi market. Stehr Group expands the sales of its aquaculture grown seafood products into markets around the world.



Stehr Group is committed to the long term sustainability of Southern Bluefin Tuna. We take pride in responsible fishing and adhere to comprehensive Australian legislation; ensuring protection of the species for future generations.

THE ENVIRONMENT

Stehr Group takes pride in responsible fishing and adheres to comprehensive Australian legislation; ensuring protection of the species for future generations. The success of our company depends on the health of our environment, and the sustainable management of our fishery. We are a progressive company, and are committed to ensuring all divisions of our operations are environmentally sustainable.

The SBT fishery is closely monitored and regulated by the Australian Fisheries Management Authority. In the last decade, the Commission For The Conservation of Southern Bluefin Tuna (CCSBT) has introduced mandatory catch documentation, enabling the traceability of SBT and ensuring that fish caught outside of the quota system

cannot be sold. In 2014, the CCSBT reviewed and re-confirmed that SBT is recovering strongly. The CCSBT concluded that SBT was sustainable at even higher catch levels and based on their model, the scientists and governments unanimously agreed to increase the Australian SBT quota from 4,015 tonnes to 5,665 tonnes in 2015.

Stehr Group participates in the SBT Environmental Monitoring Program (EMP) undertaken independently by scientists working for SARDI and PIRSA, Stehr Group has consistently received Level One Green EMP rating. Stehr Group also participates in a beach clean-up initiative, maintaining a 13km stretch of coast line in the Port Lincoln National Park.

Sourced from the one of the most pristine waters in the world, SBT is sought after by sashimi and sushi chefs across the world. The low stress Ike Jime harvesting method is used for premium flesh quality.

OUR PRODUCT

Sourced from one of the most pristine waters in the world - the Southern Ocean, our SBT is sought after by sashimi and sushi chefs across the world. SBT has a delicate flavour with soft to firm flesh and an attractive coarse grain. The low stress 'Ike Jime' harvesting method is used in production to maximise flesh quality. Minimal handling of fish ensures the highest quality produce and increases shelf life.

SBT is well known for its high quality o-toro and chu-toro fatty cuts favoured by sushi and sashimi lovers. As with other seafood, the high omega 3 fatty acid content ('good' fats) have several benefits for conditions such as rheumatoid arthritis and cardiovascular disease, as well as having potential anti-cancer and anti-inflammatory benefits.

Product Specifications:
Fresh or super frozen -60°C

Availability:
Fresh – March to September
Frozen – All year round

Freight:
Fresh – air freight
Frozen – sea freight

SBT Portions:
Whole: Stehr Group can provide portions upon request, including gilled and gutted or headed and gutted.

Loined: Chef pack portions sizes are 3-4kg loins, vacuum packed for convenience.

Fresh SBT should be kept in whole form to preserve freshness. Frozen loins or cuts should be kept chilled and eaten promptly after thawing.





The Eyre Peninsula fishing sector is widely recognised as world leaders in best fishing practices and standards. Eyre Peninsula fisheries are highly productive and sustainable, guaranteeing a perfect balance with the natural environment.

LOCATION

Stehr Group is based in Port Lincoln on the Eyre Peninsula, South Australia. Eyre Peninsula is widely acknowledged as a prime region for aquaculture with pristine water quality, sheltered bays and exceptional water flows. The region mirrors a Mediterranean climate, with coastal temperatures averaging 28°C during summer, and temperatures of around 15°C to 18°C in the cooler months.

The Eyre Peninsula fishing sector is recognised as world leaders in best fishing practices and standards. All fisheries on the Eyre Peninsula operate under a range of Commonwealth and State laws which prohibit the harvesting or growing of seafood in an unsustainable manner.

Effective, precise management of the wild catch and farmed harvests, and

strict adherence to quotas ensures Eyre Peninsula fisheries are highly productive and sustainable, guaranteeing a perfect balance with the natural environment. Eyre Peninsula produces a diverse range of premium wild caught and aquaculture species, which accounts for 65% of South Australia's total seafood catch.



COMPANY DIRECTORS



Dr Hagen Stehr AO - Non-Executive Founding Director

Hagen has been involved in the Australian SBT industry for over 50 years. His family holds a significant interest in the SBT catch and grow industry and contributed to the successful establishment of the SBT industry in Port Lincoln. Hagen was a founding member of Australian Bight Seafood in 1971, and a founding member of the Australian Tuna Boat Owners Association. Since 1997, he has been the Chairman of the Australian Maritime and Fisheries Academy (AMFA), a major institution for training of fishermen and seafarers. He has held the position of Chairman of the South Australian Marine Finfish Farmers Association, and has served as Chairman for over 20 years on the Industry Training Council Advisory Body in Australia. Hagen also holds a position on the board of the South Australian Government Aquaculture Advisory Council, and was awarded an honorary doctorate by the University of the Sunshine Coast in recognition of his significant contribution to sustainable fishing in Australia. His commitment and service to education and training in the industry was recognised in 1997 when he was awarded Officer of the Order of Australia.



Marcus Stehr – Executive Director

Marcus has a fishing history spanning more than 25 years. His technical qualifications include Master Class 4 Fishing / Trading Skippers certificates, MED 1, Dive Master and DMT Certificates. His commercial qualifications include business management courses and post graduate studies in business with the completion of the Australian Institute of Company Director's course in 2007. In addition to his Directorship at Australian Tuna Fisheries and Clean Seas Tuna Limited, Marcus makes a strong contribution to the Australian fishing and aquaculture industry, as a board member of the South Australian Marine Finfish Association (SAMFA), an Executive Director of the Australian Southern Bluefin Tuna Industry Association (ASBTIA) and serves as a Deputy Member of the Aquaculture Advisory Committee (AAC). Marcus held the initial position of Managing Director of Clean Seas. He has now resumed his executive position as Managing Director of Stehr Group, continuing to provide valuable assistance to Clean Seas.

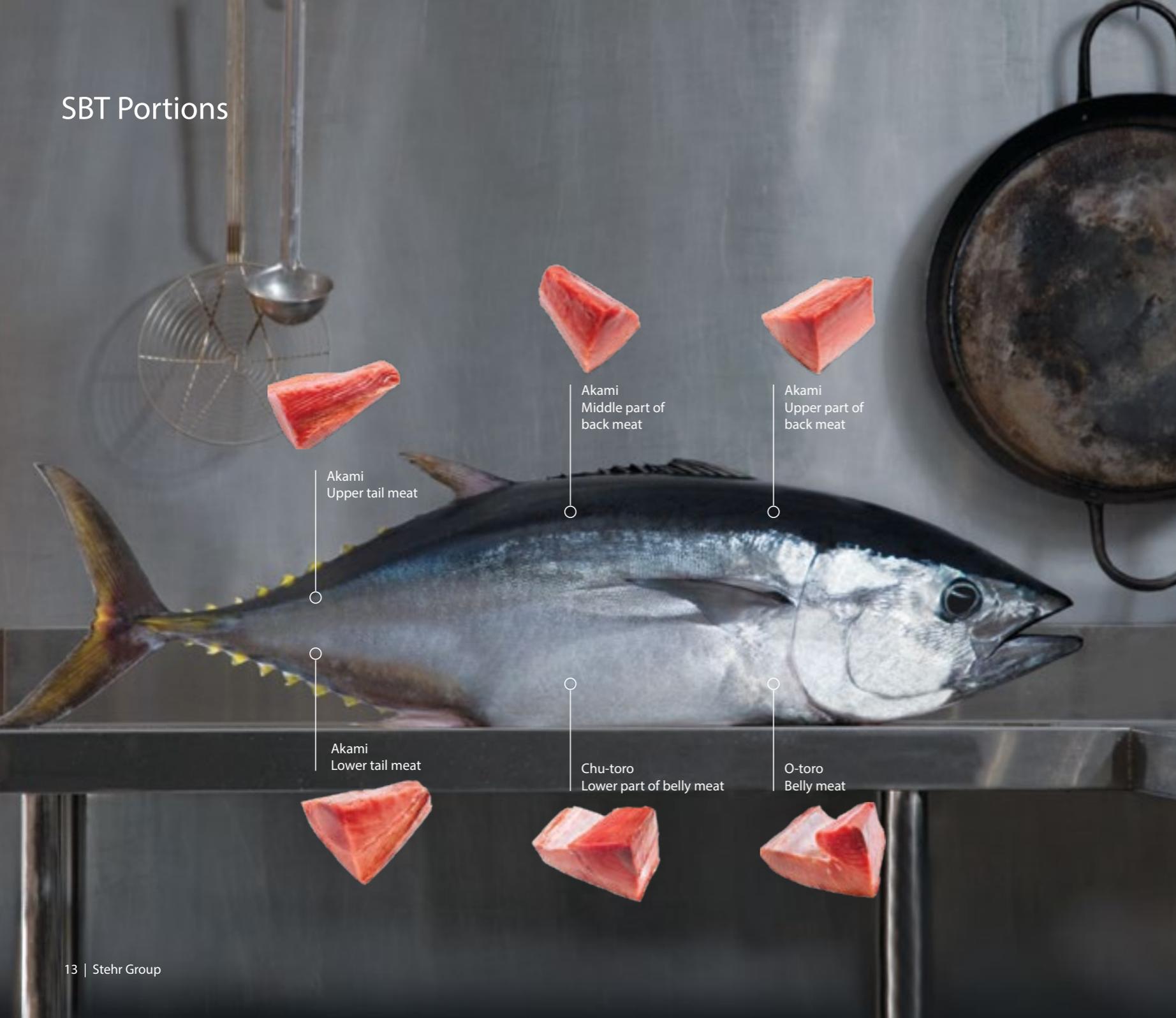


Anthony Ellin – Chief Financial Officer

Anthony has a Bachelor of Arts (Accounting) from the University of South Australia and is a member of the Australian Society of Certified Practising Accountants (CPA) Australia. He joined the company in 2004 after 17 years of corporate accounting mainly within the Australian wine industry and 4 years of internship within chartered accounting offices. Anthony's responsibilities include the day to day management of finances for the group and Company Secretary of a number of the group's entities. Anthony contributes to industry driven research through the FRDC / ASBTIA Scientific Research Council and Sub-Committee, as well as sitting on the ASBTIA Communications Panel.



SBT Portions



Akami
Upper tail meat

Akami
Middle part of
back meat

Akami
Upper part of
back meat

Akami
Lower tail meat

Chu-toro
Lower part of belly meat

O-toro
Belly meat

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