



'When we are using a resource as important as fish, we need to respect that resource by utilising as much of the fish as possible to feed people. Even the waste, or unwanted parts of the fish, can be used on land to help grow food crops.'

Josh Pearce, General Manager of South Coast Fish Processors



## CASE STUDY: SOUTH COAST FISH PROCESSORS (Eden)

**Focus:** Sustainably providing locally caught seafood to local communities.

**Background:** South Coast Fish (SCF), established in 2004, delivers sustainably caught seafood to residents and restaurants, and to interstate and overseas markets. They operate to support the local community and are strengthened by their network of fishers in the surrounding waters, so much so that their process of unloading, filleting and retailing fish all takes place within 500 metres of the factory floor at the Eden Marina. No organic material goes to waste in their business practices, with the majority going to local fertiliser company Ocean2Earth.

**Circular innovation:** SCF prioritise environmental responsibility alongside the provision of fresh premium quality seafood. They have invested in clean, solar-powered energy to run the factory, they have made the swap from the use of polystyrene boxes to transport fish to the more sustainable Chiltainer cardboard boxes, and their organic "waste" (such as fish heads and offal) is picked up by local business Ocean2Earth to be turned into a biodynamic fertiliser.

**Impact and future development:** In collaboration with the Regional Circularity Co-operative and the Fisheries Research and Development Corporation, as part of the Circularity for Fisheries and Aquaculture program, SCF undertook circularity measurement of their business in 2023 and 2024, using the Circular Transition Indicators (Ctl) framework by World Business Council for Sustainable Development.

This process showed that SCF had a 23% increase in material circularity (such as packaging) from 2023 to 2024, and a material circularity 99.88% and 100% for biological materials (such as fish and offal) in 2023 and 2024 respectively.

**For more information:** [www.southcoastfish.com.au](http://www.southcoastfish.com.au).