

HUON 40 YEARS OF CARE. ALWAYS.

Community Newsletter | April 2026

A MESSAGE FROM OUR CEO



Welcome to the first edition of Huon's new community newsletter.

As one of three salmon farming companies in the state, we know our community has a keen interest in how we farm and operate.

At Huon, we value transparency and are committed to doing more to inform the community about our farming practices and adherence to the strict environmental regulations that govern our operations.

In 2025, we opened our doors to the community and welcomed hundreds of visitors through our marine and land-based sites for tours that offered the chance to ask questions and see first-hand the care, professionalism and innovation that goes into producing premium salmon.

Throughout summer, we also kept our Facebook page and website updated with regular insights into how our fish and operations were tracking during the warmer months, which traditionally present more challenging farming conditions.

This newsletter is another step in our ongoing effort to share more about the way we farm. It is being delivered to more than 4,000 households across Kingston and the Huon Valley.

Huon is made up of extremely proud and passionate people, many of whom live and work in this community along with their families and loved ones.

This year Huon is celebrating 40 years of farming in Tasmania. While much has changed as our methods and technologies evolve, one thing remains the same, our commitment to continuous innovation and to the communities we operate in.

Charles Von Der Heyde
CEO, Huon Aquaculture

BUILDING BOATS

Supporting local business through investment

Huon has commenced construction of a new 24-metre heavy mooring work vessel.

The vessel is part of a broader \$20 million investment in two workboats and a new feed barge, which are being built in Margate by Tasmanian steel fabricator, Crisp Bros. & Haywards.

Scheduled for delivery in early 2027, the vessel will strengthen Huon's operational capabilities across our marine sites and is designed to perform heavy mooring operations in some of Tasmania's most challenging marine environments.

Crisp Bros. & Haywards, a long-time partner of Huon, has delivered critical infrastructure and vessels that continue to support our operations.

The collaboration highlights the salmon industry's role in supporting thousands of jobs and driving growth across the state.

Crisp Bros. & Haywards spokesperson said: "We're proud to again partner with Huon Aquaculture on a project that showcases Tasmanian engineering and craftsmanship. Every vessel we build supports local jobs and strengthens our regional economy."



The vessel will contribute to Huon's broader strategy to modernise infrastructure, with more than \$78 million invested over the 12-year partnership.

These new builds and investments reflect Huon's commitment to continuous innovation while highlighting the broader economic ripple effect of the industry.

VISIT OUR WEBSITE

For recipes, job opportunities and more, visit: huonaqua.com.au





MEET SHANE

Southport's longboard legend shares why he's proud to work at Huon

Huon Valley local and 'longboard legend', Shane Farmer, has split his time between his two passions: the wild, remote surf breaks of Tasmania's far south and Huon's salmon farms.

Farmer by name and farmer by nature, Shane has spent almost 20 years with Huon and is now the Master of the feed delivery vessel, the Huon Supply. A role he describes as "my job is to feed the fish." But for him, it's much more than a job. It's a responsibility to care for the place he calls home.

"Surfing in Tasmania, it's remote, it's cold, but it's beautiful," Shane says.

"The water is so clean. It's such a special place and you want it to stay that way forever."

It's that connection to the marine environment that drives him at work and on the waves.

"I have heard people say there's that much 'pollution' in the pens that they're surprised fish can even survive," he says. "I just think – have you ever been on a fish farm and looked in a pen?"

Shane understands why people have questions, but he's frustrated by the misinformation that often surrounds the industry.

He explains that the industry is one of the most closely monitored in the state with monitoring and regulation ever evolving.

For Shane, transparency is key. "I want people to see the real side of fish farms, you'd be surprised."

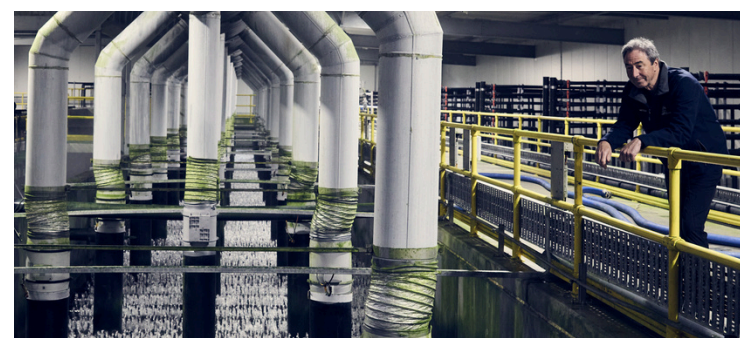
Last year, when we shared Shane's story online, a few people even questioned whether he was real. We can confirm Shane is a very real, living, breathing legend both on the waves and at Huon.

FARMING LONGER ON LAND

At Huon, our salmon are spending longer on land as we continue to invest in world-leading land-based farming facilities.

A \$120 million investment in a new Recirculating Aquaculture System (RAS) facility at our Port Huon nursery, one of the largest private regional infrastructure projects in Tasmania, will more than double Huon's current land-based farming capacity.

Huon aims to begin construction in 2026, with the facility expected to be operational by 2028. The project will support more than 150 construction jobs and provide opportunities for local businesses.



FISH HEALTH

We recognise that antibiotic use in salmon farming has recently been topical, and we want to share the facts. At Huon, we use a range of tools to keep our fish healthy. These include vaccines, a carefully formulated diet, our selective breeding program, and, when directed by our veterinarian, antibiotics.

Between 12 November and 19 January 2025, Huon treated 29 pens across our Zuidpool leases with antibiotics to treat P.salmonis. Since 19 January, no additional treatments have been made.

During and following these treatments, the Environmental Protection Authority (EPA) conducted a rigorous monitoring program. Importantly, the Director of Public Health has advised that swimming and eating finfish, rock lobster and abalone caught in the Channel region poses no risk to human health.

For more details visit the EPA website: epa.tas.gov.au/florfenicol

OUT AND ABOUT IN THE COMMUNITY



Dover Seafest



Bruny Island Skatepark



Southern Football League



Easter Egg Hunt



Donation Run



Southern Football League



JackJumpers



Hilltop Hike



Spin4Kids



Dover Fun Run



Huon Show



Donation Run

In 2025, Huon supported over 100 local events, organisations, clubs, and charities. This included hand-delivering over 1,000 kg of salmon to 12 emergency food relief providers, helping supply much-needed protein to those in need.

Among just a few of the local initiatives Huon supported were the Geeveston Art Show, Wheels in the Park, Bruny Island skatepark and Huon Pony Club upgrades, Dover Seafest, Huon Show, and the Southern Football League which saw true showcase of local talent in a grand final series dominated by Huon teams.

Since 2022, Huon has proudly supported the Hilltop Hike, a community event raising funds and awareness for mental health and suicide prevention. As a significant financial partner, we are proud to stand alongside the Huon Valley community in what has become a symbol of care, connection, and local spirit.

Having called the Huon Valley home for 40 years, Huon is committed to backing initiatives like the Hilltop Hike that give back to the community that underpins where we live and work.

As part of our commitment to transparency, Huon holds quarterly Community Advisory Group (CAG) meetings. Comprised of local community representatives, the CAG voices community concerns and provides meaningful feedback on our operations, projects, and community initiatives, helping us stay closely connected to the communities Huon are proud to call home.

CONTACT US

For community support inquiries, contact: community@huonaqua.com.au





CRISPY SKIN HUON SALMON WITH SMASHED POTATOES

SERVES 4 | 10 MINS PREP | 20 MINS COOKING

INGREDIENTS

- 4x 180g portion of Huon Salmon, skin on
- 500g baby potatoes, scrubbed
- 500g green beans, stalks removed
- 4 tbsp crème fraiche, to serve
- 2 tbsp spring onions, very finely sliced
- Lemon to garnish

METHOD

1. Place the potatoes in a large saucepan, cover with cold water and bring to the boil. Boil for 10 minutes or until just tender. Drain potatoes well.
2. Preheat Air Fryer to 200°C
3. Using the back of a wooden spoon, gently press on each potato until the skin bursts but they still hold their shape. Season with salt and pepper, sprinkle some olive oil over the spuds and gently place in the fryer and cook for 10 minutes.
4. Remove the potatoes and keep warm. Place the salmon portions skin side up in the tray, season well with salt and pepper, then scatter the green beans around the sides. Cook for 8 minutes or until salmon is cooked.
5. To serve, place the Huon Salmon on four plates, add the vegetables and top with a spoon of crème fraiche sprinkled with spring onions.

GIFTS UP FOR GRABS!

Post a photo of you enjoying our premium Huon Salmon and tag us to win a whole fresh side of our premium Huon salmon! If your account is private feel free to send a screenshot of the post to community@huonaqua.com.au.

LOOKING FOR MORE RECIPES?

Visit our website for more delicious salmon recipes: huonaqua.com.au/recipes/

