

HUON 40 YEARS OF CARE. ALWAYS.

Community Newsletter | August 2026

A MESSAGE FROM HUON'S CEO



Welcome to the second edition of Huon's community newsletter.

It's an exciting time at Huon as we celebrate 40 years of farming salmon in Tasmania.

Since our beginnings in 1986, Huon has evolved significantly. This milestone is an opportunity to reflect on how far we've come, the innovations that have shaped our business, and the people who have been part of the journey.

As part of our 40th celebrations, we are inviting the community to join us for a free exhibition. The exhibition will showcase our 40 year history and offer a chance to learn more about how we farm today.

We are also continuing our commitment to being open and transparent with the community through a new series of boat tours launching in early September.

These tours are built off the back of strong interest in last year's 'Come and See' tours and growing community interest around what's happening beneath our salmon pens.

Huon's Senior Environmental Compliance Officer,

Joe Mangan will be joining this year's tours to show visitors how Remotely Operated Vehicles (ROVs) are used to view the seafloor, presenting a live video feed from beneath the surface to the group on board.

We look forward to welcoming visitors to our tours and sharing more of Huon's story at our community exhibition.

Charles Von Der Heyde
CEO, Huon Aquaculture

TRIALLING NEW TECHNOLOGY

Huon's Fish Production team is exploring how new technology can improve the way fish health information is collected.

During recent routine fish health checks at our Strahan marine farms, the team trialled Biomass Estimation Technology using a new specialised stereoscopic camera. The technology works alongside traditional health assessments to provide additional data on fish size and condition.

By combining established practices with new technology, the team can improve the accuracy of the information collected while continuing to explore innovative ways of monitoring fish health. In the future, technologies like this may reduce the need to handle fish during routine assessments, allowing valuable data to be gathered using underwater cameras instead.



Benjamin Andrews, Strahan Marine Operations Manager

VISIT OUR WEBSITE

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



HUON'S 40TH

Explore Huon's past, present and future at our upcoming community exhibition

To celebrate Huon's 40th anniversary, we're bringing together the stories, innovations and milestones that have helped shape our journey over the past four decades.

Through a free community exhibition, we'll celebrate the people, places and developments that have been part of Huon's story, reflecting on our past while also looking ahead to the future.

Visitors can explore Huon's past, present and future through photographs, videos, and interactive displays. From fish health and selective breeding to environmental monitoring and emerging technologies, the exhibition will offer a behind-the-scenes look at what's driving Huon forward.

Follow our Facebook and Instagram pages for upcoming details and event updates.



ADD TO HUON'S 40TH

Do you have a piece of Huon history? Contact: community@huonaqua.com.au



MEET JOE

Huron's Senior Environmental Compliance Officer invites the community to sea

Huron's Senior Environmental Compliance Officer, Joe Mangan leads a dedicated team responsible for monitoring the environment under and around Huron's marine farms.

Whether he's reviewing data or conducting video surveys of the seafloor, Joe's focus is simple: understanding what's happening beneath the surface and helping to inform broader business decisions.

A keen diver, fisherman and boater, Joe spends plenty of time on Tasmania's waterways both at work and in his spare time.

One of the things Joe enjoys most about his role is helping people better understand what happens on and around salmon farms.

"People just see salmon on a plate, but it's my role to look after the place where it comes from," Joe says.

For Joe, there is no substitute for seeing things firsthand.

"If someone's genuinely interested in what we do, I'll give them all the time in the world,"

Joe will be one of the proud Huron team members leading Huron's new community boat tours that give visitors an opportunity to learn more about the monitoring and the regulation that governs the salmon industry.

For the first time, visitors won't just see operations from above they'll also see beneath the pens through the ROV camera, providing a live view of the environment below.

"Come to sea with me and take a look for yourself."

Learn more about Joe and Huron's tours:

www.huonaqua.com.au/come-and-see/tours



COME TO SEA WITH JOE

Following growing community interest in what happens beneath Tasmania's salmon pens, Huron is inviting the community to join our new Come to Sea tours.

Travel by boat to our marine farming sites, meet the people who work on the water every day, and watch a live Remotely Operated Vehicle (ROV) demonstration exploring the environment beneath and around our pens. Visitors will see live footage from the seafloor, hear directly from the team responsible for environmental monitoring, and have the opportunity to ask questions along the way.

Whether you're curious about aquaculture, interested in the way we farm, or simply keen to experience our operations up close, this tour offers a rare opportunity to see it all from a whole new perspective.

Tour Dates

- Margate – 5 September and 19 September 2026
- Hobart – 3 October 2026

Book now at huonaqua.com.au/tours

Places are limited and bookings are essential.

WHAT IS AN ROV?

A Remotely Operated Vehicle (ROV) is an underwater robot equipped with cameras that allow operators to see and inspect areas beneath the water's surface in real time. At Huron, ROVs are used to conduct surveys beneath and around our marine farming sites. These surveys help our environment team monitor seafloor conditions and identify signs such as fish feed, fish waste and organic enrichment.

To find out more about how salmon farming is regulated, visit: epa.tas.gov.au/business-industry/regulation/salmon-aquaculture

VISIT OUR SOCIAL MEDIA

For the latest updates on tours visit our social media.





Left: Sacred Heart Principal, Annie Baker, Huon Farm Attendant, Dennis Pryor, Treasurer and Liberal member for Franklin, Eric Abetz, Clayton Franklin and Nets Slab Manager, Jason Ley.

REHOMED AND READY FOR PLAY

Students at Sacred Heart Primary School in Geeveston are enjoying a new addition to their playground, with six climbing nets recently installed between trees around the school grounds.

The custom-made nets, provided by Huon's Net Slab team, have quickly become a popular spot for students to climb, play and explore. The donation is one of many made by Huon's Net Slab team, who regularly donate retired netting to schools, community groups and wildlife rescue facilities across southern Tasmania, often volunteering their time to install it.

"It's rewarding to see these materials put to good use in the community, especially when they're creating something for kids to enjoy," said Nets Manager Jason Ley.

Treasurer and Liberal member for Franklin, Eric Abetz welcomed the project, describing the playground addition as "Fantastic! It's a wonderful connection between the local school and the salmon industry."



HONEY SOY SALMON SKEWERS

PREP 10 MINS | COOK 15 MINS | SERVES 4

INGREDIENTS:

- 600g Huon Salmon, skin off, cut into chunks
- 2 tbsp soy sauce
- 2 tbsp honey
- 2 tbsp oyster sauce
- 1 tbsp fresh ginger, grated
- 2 cloves garlic, finely chopped
- 2 tsp sesame oil
- 2 tbsp olive oil
- Spring onions, sliced, to serve
- Toasted sesame seeds, to serve

METHOD:

1. Combine the salmon, honey, soy sauce, oyster sauce, garlic, ginger and oil in a large bowl. Cover and place in the fridge for 15 – 30 minutes.
2. Remove the salmon from the marinade and thread it evenly onto pre-soaked bamboo skewers.
3. Heat a non-stick frying pan over medium heat with 1 tbsp olive oil. Cook half the skewers, turning occasionally, for 5 minutes or until cooked through. Transfer to a plate. Repeat with the remaining skewers.
4. Place the skewers on a serving plate. Sprinkle with sesame seeds and spring onions.
5. Air fryer instructions: Cook the skewers for 10 minutes at 200C or until golden.