



**Condabilla *fish***

**Sustainable Indulgence**

Condabilla Fish prides itself on its commitment to sustainable aquaculture. Throughout the world many naturally occurring fish stocks are depleting and through aquaculture we have the potential to provide an alternative aquatic food supply and contribute back to the environment.

Here at Condabilla Fish we maintain very high water conservation techniques. Our only loss of water is through evaporation and equates to as little as 10% of our holding capacity every year. Ponds are refilled via a storage lake, which in itself is only filled periodically from floodwaters of the bordering Condamine River and rainfall.

In seven years of operation, the farm has never drained any of its ponds. No nutrients are released into natural systems unlike the potential effects of other systems.

Condabilla Fish is based on a partitioned aquaculture system, utilising native grasses to remove excess nutrients from the water (which is what allows us to reuse and never drain our ponds). In turn these grasses feed the Wagyu and Pinzgauer cattle running on the farm. In a sense we operate as a polyculture system, using the 'wastes' of one system to contribute to the food of another.

All fingerling stock purchased for grow out is from non-wild caught brood stock.

Condabilla Fish aims to continue its production to ensure a continual aquatic food human resource.

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