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GENERAL

CODEX Committee on Fish and Fishery Products

The Report of the 30th Session of the Codex Committee on Fish and Fishery Products (Alinorm 10/33/18) held in Agadir, Morocco, from 28 Sep - 2 Oct 2009 is available in the Internet - http://www.codexalimentarius.net/download/report/729/al33_18e.pdf. The session advanced to step 8 (for adoption by the Codex Alimentarius Commission at its 33rd Session) the draft standard for sturgeon caviar and Draft Code of Practice for fish and fishery products (lobsters and crabs and relevant definition). The draft standard for smoked fish, smoke-flavoured fish, smoke-dried fish and draft standard for fish sauce were advanced to step 5 in the procedure.

The Session was attended by 218 delegates representing 78 Member States, one Member Organization (EC) and an international organization.

IAFI World Seafood Congress

Two hundred and eight (280) delegates from 60 countries attended the 7th biennial World Seafood Congress organised by the International Association of Fish Inspectors and Seafood Professionals (IAFI), that took place in Agadir, Morocco at the beginning of October 2009. Congress co-organizers were FAO and UNIDO along with Marine Fishery Department, Ministry of Agriculture and Fisheries, Morocco, and FENIP, the Morocco industry association. This was the first time the congress was held in the African continent and it proved to be a huge success.

The main theme of the congress was "*Toward building trust in international seafood trade and market access*". Two major topics, sustainability and integrity in seafood supplies, were given a thorough examination throughout the three-day event.

At the end of the Congress IAFI President Jayne Gallagher passed over the reins of the organisation to incumbent President, Professor Mike Dillon of the Grimsby Institute. Mike announced that the next World Seafood Congress would be most likely held in Washington, D.C, USA in 2011. Clearly there is much to build on following the success of Agadir!

Source: WSC 2009 Report, Roy Palmer & Chris Leftwich, IAFI.

IAFI Congress workshops

During the weekend preceding the WSC 2009 Congress in Agadir a series of workshops were held. On Saturday, Timothy Hansen, the Seafood Inspection Director of NOAA and Chris Leftwich, the Chief Inspector of the Fishmongers' Company, London, ran a workshop on access requirements to the US and EU markets. This was followed by a workshop conducted by Professor Steve Otwell, Florida University, on new packaging and processing technologies. The HACCP workshop organised by NOAA training specialist, Karla Ruzicka, and assisted by UNIDO African expert, Amadou Tall, was well received by Moroccan and other African exporters. The workshop on Africa held on Sunday, organised by Luisa Arthur, Quality Assurance Adviser, INFOSA, proved to be a great success. A positive development from this workshop was the establishment of an IAFI African Network which will help to disseminate information and assist, where necessary, to disseminate skills and advice on the implementation of any new market/regulatory requirements that would be important to the development of their trade potential.

Source: WSC 2009 Report, Roy Palmer & Chris Leftwich, IAFI



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IAFI Award's winning WSC 2009

At the Gala dinner of the WSC 2009, IAFI presented awards recognising the outstanding service and contribution of certain individuals over the years towards the seafood industry. The award winners were: Dr. Lahsen Ababouch (FAO, Rome), Professor Michael Crawford (Director, The Institute of Brain Chemistry and Human Nutrition, London), Mr. Roy Palmer (Australia), Professor Daniel Khan (Grimsby Seafood Institute, England, UK), Dr. Charles A. Crapo (University of Alaska), and, Dr (Ms) Josephine Wiryanti (Indonesia).

Source: WSC 2009 Report, Roy Palmer & Chris Leftwich, IAFI.

Professor T Yasumoto to be honoured in Spain

Professor Takeshi Yasumoto, in an academic ceremony on January 28th, 2010, will be awarded with the distinction of "Doctor Honoris Causa" by the University of Vigo, Spain. The award recognizes his many achievements and leadership in the field of marine toxins. The Marine and Freshwater Toxins Task Force also extend their congratulations to Dr Yasumoto and join the many colleagues who are pleased to see this much-deserved recognition. The following day, on January 29th, a one-day seminar will be held entitled "Marine Biotoxins Analysis and Toxicology", followed by a round table discussion "Are New Limits on Seafood Biotoxins Necessary?" The aim of these events, besides presenting gratitude and respects to Prof. Yasumoto, is to gain new insights into this exciting and crucial field of research by joining together world experts on both analysis and toxicology. The venue for all events is the campus of the University of Vigo and the organizers are Ana Gago Martínez and Dr. José A. Rodríguez Vázquez. Please contact: anagago@uvigo.es

Source: Dr. James Hungerford, Chair of AOAC Task Force and GR, Marine and Freshwater Toxins, FDA, ORA, ATC, 22201 23rd Dr SE, Bothell, WA 98021, USA, Phone 425-483-4894, Fax 425-483-4996, E-mail James.Hungerford@fda.hhs.gov

X-Ray Irradiation technology to improve the safety of live oysters

Eating raw oysters has become popular among customers world wide. Oysters filter large volumes of water during their feeding activities, which can concentrate bacteria, and this in turn can cause food poisoning. The U.S. Public Health Service estimates that millions of cases of diarrheal diseases and approximately 5,000 deaths occur in the United States each year due to pathogenic bacteria including *Vibrio* species. Seafood, including oysters, is the leading cause of food-borne disease outbreaks.

Vibrio parahaemolyticus is the leading cause of illness associated with the consumption of raw oysters in the United States. It occurs naturally in the marine environment. In 1998, the largest *Vibrio parahaemolyticus* outbreak in the U.S., involving 416 cases, was linked to the consumption of raw oysters. Similarly *Vibrio vulnificus* which occurs naturally in warm estuarine waters has the highest (40-50%) fatality rate among food-borne pathogens in the U.S.

Several post-harvest techniques have been proposed to reduce these bacteria in live and processed oysters. Most of these techniques such as cold treatments, vacuum packaging, ultraviolet treatments and electrolyzed water treatments have limited effects. The FDA has approved ionizing radiation for many foods including seafood. X-ray is a novel technology for seafood decontamination. Treatment of half-shell oysters and whole-shell oysters with food grade irradiator by 2-5 kGy X-ray doses has resulted in significant reduction of *Vibrio parahaemolyticus* and *Vibrio vulnificus*. A reduction of more than 1 million cells/g was achieved with the X-ray treatment.

Source: The Global Aquaculture Advocate September/October 2009

ARAB COUNTRIES

Morocco: Results of EC Official Inspection Mission

The Food and Veterinary Office of DG SANCO published its report on the control system for fishery products in Morocco, following its mission in June 2009. This follows a previous mission in 2005. The findings indicate improvements in official controls in relation to legislative texts, improvements in infrastructure, particularly testing laboratories at the National Marine Research Institute, and installation of an information system for improved controls over the octopus fishery and exports. Generally, the controls for fishery products and bivalves are considered equivalent to the EC requirements, although there is a need for better documentation of procedures and corrective actions.

There is also a need to ensure completion of the plan for accreditation of the laboratory testing methods for the bivalve monitoring programme.

Source: *FishFiles Lite*, MEGAPESACA, September 2009

AFRICAN NEWS

Malawi: Workshop on Codex, Fish Inspection and fish biosecurity

FAO, in collaboration with INFOSA organized a workshop on "Codex Code of Practices and Fish Inspection Services in fish biosecurity" in Lilongwe from 26-29 April 2009. The event emphasized the need for an effective national fish inspection service to ensure that good quality and safe products reach the local consumers and the critical role played by a Fish Inspection Service. More details of the workshop may be obtained from Dr. Iddya Karunasagar, FIU (Iddya.Karunasagar@fao.org).

ASIAN NEWS

China: Results of Official EC Inspection Mission

The Food and Veterinary Office of DG SANCO published its report on the control system for wild and farmed fishery products in China, following its mission in May 2009. The findings indicate that the system of controls operated by the General Administration of Quality Supervision and Inspection (the central CA) is satisfactory in many aspects. However the controls in relation to inspection and listing of approved freezer and factory vessels and certification of products from them were inadequate. Also the mission found that there were no adequate controls on imported raw and semi-processed materials for re-processing for export to the EC, and that approved establishments were supplied with raw material from non-approved domestic sources. The mission concluded that China is yet to achieve full equivalence with EC requirements and requested the submission of a plan of corrective actions.

Source: *FishFiles Lite*, MEGAPESCA, September 2009

India: EC establishes emergency control measures for aquacultured shrimp

The European Commission (EC) introduced emergency safeguard measures with regard to the import of shrimp and other crustacea from India, following the detection of nitrofurans and their metabolites in crustaceans from this source. Member States may only allow importation of crustaceans of aquaculture origin from India if accompanied by a test certificate (or if they are tested on arrival) to show that the concentration of nitrofurans or their metabolites is not in excess of the limit. All costs related to testing and storage during detention shall be borne by the importer.

Source: *FishFiles Lite*, MEGAPESCA, October 2009

Myanmar: Training on organic fishery products technology

A Training *Workshop on postharvest technology for organic fish and fishery products* was held 9-10 June in Yangon under the ongoing CFC Organic Aquaculture Project. The objective of the exercise was to familiarize the industry with the proper handling and processing procedures for organic fish and fishery products, including marketing. Some 52 persons from industry and the Department of Fisheries of Myanmar participated along with resource persons from Thailand, Malaysia and INFOFISH.

Source: INFOFISH *International* 4/2009: 58

Vietnam: Results of EC Official Inspection

The Food and Veterinary Office of DG SANCO published its report on the control system for fishery and bivalve mollusc products in Vietnam, following its inspection mission in April 2009. The findings indicate that since the previous SANCO mission in 2007, there has been a significant strengthening of the system of official controls for fishery products. Legislation was found to be in line with EU requirements. Although the classification of bivalve production areas was considered to be equivalent, some deficiencies were found in the monitoring programme, especially in relation to sampling in multi-species fisheries and sampling frequency. Previous recommendations regarding conditions at landing sites and on fishing vessels were not fully addressed, along with some shortcomings found in establishments. The Competent Authority (NAFIQAD) was found to be unable to guarantee that imported fishery products met Community requirements if they were to be re-exported to the EC. However, overall, the controls were considered adequate, albeit with some

concerns regarding the heat treatment of bivalve molluscs and monitoring frequencies. The Commission requested the submission of a plan of corrective actions.

Source: *FishFiles Lite*, MEGAPESCA, September 2009.

EUROPEAN NEWS

EU: Training on the EU RASFF

The Rapid Alert System for Food and Feed (RASFF) is a network involving EEA Member States, the EU Commission and the European Food Safety Authority (EFSA). The RASFF is primarily a tool for information exchange between members for cases where health risks have been identified and measures taken, such as withholding, recalling, seizure or rejection of products. It allows network members to immediately identify whether a specific problem affects them and to take measures to ensure consumer safety.

Training for third countries in the functioning of the RASFF aims to help them to improve controls throughout the food production chain. The programme also aims to discuss the possibility of setting up similar rapid alert exchange systems in other parts of the world. This would enhance controls on products destined for the domestic market, correct problems with exports and facilitate information exchange within and between countries.

For detailed information on the EC training programme in the functioning of the RASFF system please visit http://ec.europa.eu/food/training_strategy/training/rasff_en.htm

Turkey: WEFTA 2010

The West European Fish Technology Association (WEFTA) is organizing the 40th Anniversary & Annual Meeting in Izmir, Turkey from 4 -7 October 2010. The theme for the event is "Seafood: Getting most, serving best". The major topics of the meeting will be: Innovative technologies, future trends in seafood science and technology, Processing, Total quality management of seafood, Human health and seafood, and Products from aquaculture. Detailed information is available on WEFTA website <http://www.wefta2010.org> or contact Prof. Ufuk Çelik, Secretary Manager, Faculty of Fisheries, Ege University, 35100 Bornova-Izmir, Turkey, Tel: +90 232 3434000 xt:5229, Fax: +90 232 3747450, E-mail: ufuk.celik@ege.edu.tr

LATIN AMERICAN NEWS

FAO/CFC/INFOPESCA: Meeting on domestic markets in Central America

As part of the Project TCP/RLA/311 "Improvement of domestic markets for fishery products in Latin America and the Caribbean" a regional meeting was held in Salinitas, El Salvador, from 24-26 June 2009 to show the results of the project. The event was attended by 15 international and 22 national participants including fishermen, traders and technicians in quality control, both from the public and private sector. More details on the meeting can be obtained by contacting Nelson Avdalov, Projects Director, INFOPESCA, Montevideo, Uruguay (nelson.avdalov@infopesca.org)

Source: INFOFISH *International* 5/2009: 80.

Uruguay: Accreditation of Private Veterinarians as Fish Inspectors

On 18th Sep 2009 the Congress has approved the Law No. 18595 that empowers DINARA (National Department of Aquatic Resources) to establish a National System of Accreditation of Private Veterinarians within the fishery industry. The law aims at support government activities in the field of fish inspection and quality control. More details on the new legislation can be obtained from Daniel Gilardoni, DINARA, Montevideo, Uruguay (dgilardoni@dinara.gub.uy).

NORTH AMERICAN NEWS

Pacific Fisheries Conference 2010

The 61st *Pacific Fisheries Technologists Conference* will be held February 21-24, 2010 in Seattle, Washington USA, at the Edgewater Hotel. This international annual event is designed to provide a forum to broaden professional networks and exchange information and current research in seafood technology among industry, government, and university researchers and interested participants.

The PFT 2010 website is up and running, with this year's theme being "Seafood *Winds of Change*". Please visit the PFT 2010 website at www.pftfish.net for information already posted regarding the upcoming Conference.

Canada: Courses organised by the Marine Institute

The Marine Institute is offering the following courses from January 2010 within the Post-graduate Certificate in Quality Management Program:

- MIPG 4100M – Quality Management
- MIPG 4102 M – Food Safety Systems
- MIPG 4105M – Introduction to Process Control
- MIPG 4106M – Project Management Fundamentals
- MIPG 4107M – European Food Law

Please be advised that all courses are web-based. Detailed information may be found on the Marine Institute homepage at <http://www.mi.mun.ca/QM/>

USA: New website on food safety

The *Department of Health and Human Services* and the *US Department of Agriculture* have launched a new Web site to provide consumers with up-to-date information on food safety. The Web site (<http://www.foodsafety.gov/>) will aggregate information from all the US agencies that play a role in protecting the country's food supply, including the US Food and Drug Administration (FDA) and the US Centers for Disease Control and Prevention (CDC). Consumers may check the site for the latest food recalls, or sign up to receive e-mail or RSS feed alerts about such recalls. Eventually, the site will also provide such updates directly to mobile telephones. Additionally, consumers can use the Web site to report food-related illnesses and to find information on preventing such illnesses. The FDA is also looking to the Web site to speed the identification of potentially dangerous food products.

Source: Joseph (Joe) W. Slavin, Annandale, VA, USA, e-mail: JWS2827@aol.com.

PUBLICATIONS

IAFI WSC 2009

All presentations made in Agadir, Morocco at the IAFI World Seafood Congress held last October are already available at the IAFI website www.iafi.net

The next issue of THE FISH INSPECTOR will be distributed in February 2010. Please forward any information you may wish to have disseminated through this newsletter to: Mr C A Lima dos Santos, Rua Cel. Eurico Gomes de Sousa 510 Cob 01, Jardim Oceanico – Barra da Tijuca, 22620-320 Rio de Janeiro, RJ – BRASIL, Tel: +55 21 2491-0704; E-mail: dossantoscarlos@globocom.com

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