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GENERAL

IAFI: Mike Dillon, new President of IAFI

On January 28th leading members of the Seafood sector were invited to the Humber Seafood Institute to a dinner to honour our new IAFI President, Professor Mike Dillon and to meet with NFI President, John Connelly. The event, hosted by the Grimsby Institute of Further & Higher Education, Grimsby, England, UK provided the invited guest, which included CEOs and representatives of local seafood industry and members of the HSI Board, not only with a three course fish meal prepared by the Hospitality students at the Grimsby Institute, but also a presentation by Professor Dillon which introduced many of the audience to IAFI, its aims, the benefits of membership and publicising the next World Seafood Congress to be held in Washington in 2011.

Source: IAFI website (www.iafi.net).

International Congress on Seafood Technology

The Second International Congress on Seafood Technology will be held May 10 - 13, 2010 in Anchorage, Alaska, United States of America, co-hosted by the Food and Agriculture Organization of the United Nations (FAO) and the University of Alaska. Building on the success of the First Congress in 2008, the 2010 Congress will address state-of-the-art information and innovation regarding handling, processing, preservation, storage and transportation of seafood. World experts will present on key issues regarding the Seafood Industry such as products and health, safety and quality, integrated traceability, novel products and technologies, education, research and innovations. In addition, the most recent research results will be presented in concurrent sessions, and in poster sessions during the Congress. Please visit the Congress website: www.icst2010.com (<http://www.icst2010.com/>) for further information regarding registration, program, exhibitor and sponsorship information.

FAO Expert Workshop on “Application of biosecurity measures to control *Salmonella* contamination in sustainable aquaculture”

This Expert Workshop was held at Microbial Resources Center (MIRCEN), College of Fisheries, Mangalore, India during January 19-21, 2010. The objectives of this Expert Workshop were to (a) Review the current scientific knowledge regarding *Salmonella* ecology in aquatic environments, animal reservoirs and gain a better understanding of the pathways of contamination for aquaculture systems (b) Consider epidemiological data on salmonellosis associated with fish and fishery products and facilitate application of risk based principles in the management of *Salmonella* problem in aquaculture (c) Develop recommendations based on biosecurity and other measures for minimising the contamination of products of aquaculture with *Salmonella*. Twenty two experts from different parts of the world including North and South America, Europe, and Asia attended the Workshop. The Workshop Report will be published by FAO. For further details contact: lddya.karunasagar@fao.org.



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Joint FAO/WHO Expert meeting on “Risk assessment tools *Vibrio parahaemolyticus* and *Vibrio vulnificus* associated with seafoods”

Responding to the request from Codex Committee on Food Hygiene, JEMRA (Joint FAO/WHO Expert Committee on Microbiological Risk Assessment) is convening an Expert meeting on the above subject during September, 2010. The call for data and call for experts is available in the website of FAO and WHO (<http://www.fao.org/ag/agn/agns/jemra/Call-data--Experts-VibrioF9Dec2009.pdf>). The objectives of the Expert meeting are (a) to conduct validation of the predictive risk models developed by the United States of America based on FAO/WHO risk assessments, with a view to constructing more applicable models for wide use among member countries, including adjustments for strain virulence variations and ecological factors (b) Review the available information on testing methodology and recommend microbiological methods for *Vibrio* spp. in order to monitor the levels of pathogenic *Vibrio* spp. in seafood and/or water; and (c) Conduct validation of growth rates and doubling times for *V. parahaemolyticus* and *V. vulnificus* in *Crassostrea virginica* (eastern or American oyster) using strains isolated from different parts of the world and different bivalve molluscan species. The deadline for submitting data and CV of experts is April 30, 2010.

AFRICAN NEWS

Mauritius: Report of the results of the EU official inspection mission of 2009

The report describing the outcome of a Food and Veterinary Office mission in Mauritius carried out from 17 to 26 November 2009, as part of its programme of inspections in Member States and third countries is now available in the Internet. The report concludes that the system of official controls and export certification, while satisfactory in many aspects and showing improvements in several areas since the previous missions, cannot currently be considered as fully meeting standards and delivering guarantees equivalent to the requirements of Community legislation. The report addresses to the competent authority of Mauritius a number of recommendations aimed at rectifying identified shortcomings and enhancing the control system in place.

Source: *EU Food and Veterinary Office* Inspection Reports Database, Mauritius 2009

Sierra Leone: Results of EU Inspection Mission

The outcome of an EU Food and Veterinary Office (FVO) mission in Sierra Leone carried out between 19 and 23 October 2009, as part of its programme of inspections in Member States and third countries is available in the Internet...

The report concludes that, in general, the system of public health controls in Sierra Leone cannot offer guarantees equivalent to those foreseen in the EU for the production of fishery products. The national standards analysed during the mission were generally in line with Community requirements. Written procedures to form a quality manual for the work of the CA are being developed. The system of official controls has deficiencies in implementation and no monitoring plans for tests of FP and water/ice. Vessels, cold stores, ice factories and processing establishments visited during the mission did not meet all required Community standards. The report addresses to the Competent Authority of Sierra Leone a number of recommendations aimed at rectifying identified shortcomings and enhancing the control system in place.

Source: *EU Food and Veterinary Office* Inspection Reports Database, Sierra Leone 2009

Namibia: Meeting of the African network for fish technology and safety

Sixteen African countries and 13 regional and international organisations met in Windhoek, Namibia from 7 to 9 December 2009 to discuss certification and the new IUU fishing regulation of the EU. Various presentations were made with regards to certification, eco-labels and traceability, however focus was laid on the new IUU fishing regulation 1005/2008 which is due to come into force on 1 January 2010. The state of preparedness of African countries to comply with the new regulation was reviewed.

At the end of the meeting, there was a general consensus among African countries to learn from those countries that have already implemented the certification schemes and set up mechanisms to combat IUU fishing and implement the new EU regulation. Many African states are not yet prepared to comply with the new EU IUU regulation and there is an urgent need to identify specific gaps that need addressing. There was also need to review fisheries legislation in some countries to incorporate these new developments. There was also a general feeling that further capacity building is needed with regards to compliance with the EU IUU regulation.

Source: INFOFISH *International*, 1/2010 (January/February)

ASIAN NEWS

India: Implementation of EU catch certificate rules

The government of India had recently authorized the Marine Products Export Development Authority (MPEDA) to validate the catch certificate validation scheme. This requirement, designed to tackle IUU fishing, is compulsory for all consignments made out of catches from the sea, landed on or after January 1, 2010. The catch certificate prepared by the industry has to be validated and countersigned by a government authority, says MPEDA. It has already made arrangements to monitor catch supply (for export to EU) by boats to exporters directly and through agents and to validate the catch certificates. To start with, MPEDA will supply log sheets to boats to indicate supply of catch to exporters.

A computer system has also been put into operation for catch data entry, speedy validation of catch certificates, etc. MPEDA has requested boat operators to submit the log sheet with relevant details to data entry operator or at the nearest fishing harbour within 72 hours of unloading the catch.

Source: *WorldFish Report*, January 14, 2010

Thailand: TUF tests carbon footprint for EU study

The Thai Union Group (TUF) has been selected by the EU to do a demonstration project testing use of a Carbon Footprint trademark. The seafood company will measure the total carbon emissions in the production and export of Sealect Tuna Canned Green Curry. The Carbon Footprint labeling project is funded by the EU to build up the capacity of Thai industries to conduct carbon footprint analysis and management leading to the further development of products with carbon labels, reports Seafood.com.

Source: *WorldFish Report*, January 14, 2010

EUROPEAN NEWS

EU: Inspection programme for 2010

The Food and Veterinary Office of DG SANCO set out its inspection programme for 2010, indicating the intended missions in Member States, applicant countries, and third countries. Missions regarding fishery products are foreseen to Japan, Albania, Chile (for live bivalve molluscs), and to Nigeria, Malaysia, El Salvador, Cape Verde, Algeria, Ecuador, Argentina, Greenland, Canada, Gambia, Ivory Coast, Mauritania, Senegal, Guinea, Bangladesh, Eritrea, Republic of Korea (for other fishery products). In addition pre-listing missions for fishery products will take place in Sierra Leone, Georgia, and Brunei Darussalam. Missions regarding animal health in aquaculture will be undertaken in United Kingdom, Italy, Poland, Canada, and Morocco.

Source: *Fish Files Lite*, Dec 2009, MEGAPESCA

EU: RASFF (Rapid Alert reports)

The weekly mailing of RASFF reports has been replaced by an entirely new on-line service, which is a searchable database of RASFF notifications available on: RASFF Portal website. You no longer have to wait for a newsletter to be sent to you. Instead, you may access the database directly, at any time, to find the information you need. This application also enables you to sort notifications depending on various criteria such as date, product type, notification class or basis and to produce your own lists of notifications. The application is easy to use and there is a PDF user manual to guide you through the process. If you have any questions or feedback, please contact SANCO at: sanco-rasff-portal-support@ec.europa.eu

CEF Panel says “artificially smoked fish can be dangerous”

In its first-ever review of the safety of 11 smoke flavouring commonly used in the EU, released this month, a study of the EFSA (European Food Safety Authority)'s Expert Panel on Flavourings (CEF) shows that even low intake levels of these substances “may cause negative health effects”.

Out of the 11 smoke flavouring evaluated by the panel, researchers found that the margins of safety for two of the products were large enough to be considered safe. For eight others, the smaller margins of safety prompted safety concerns, and for one of the smoke flavourings – obtained from beech wood and often used in fish products – the panel expressed concern regarding possible genotoxicity (damage to the genetic material of cells). The panel was unable to assess the safety of one smoke flavouring due to insufficient data.

Based on EFSA's results, the European Commission said it will establish a list of safe smoke flavoring products authorized for use in foods. Smoke flavourings can be added to certain foods – including meat, fish, cheeses, sauces, drinks and confectionery – to give them a “smoked” flavour without traditional smoking. All of the smoke flavourings assessed by EFSA are currently or have previously been on the EU market.

Source: *WorldFish Report*, January 14, 2010

LATIN AMERICAN NEWS

PANFISH: New website

The new website of PANFISH (Pan-American Network of fish inspection, quality control and technology) is now operational. You should first get into the website of INFOPECA (www.infopesca.org).

Brazil: Joint Meeting SIMCOPE and PANFISH

The bi-annual meetings of SIMCOPE (Symposium on Seafood Quality Control) and PANFISH will be held jointly in Santos, SP, Brazil from 20-24 September 2010. The provisional programme of the event should be available in the beginning of next April. More information on the meeting may be obtained contacting Cristiane Neiva (crpneiva@pesca.sp.gov.br) or Nelson Avdalov (nelson.avdalov@infopesca.org).

Uruguay: Results of EU Official Inspection Mission of 2009

The report describing the outcome of a Food and Veterinary Office mission in Uruguay carried out from 16 to 27 November 2009 is now available in the Internet, as part of its programme of inspections in Member States and third countries. The report concludes that the control system for fishery products developed by the Competent Authority (CA) can, in general, be considered as providing adequate standards, with minor shortcomings, comparable to those required under Community legislation.

The report addresses to the Uruguayan competent authority a number of recommendations aimed at rectifying identified shortcomings and enhancing the control system in place.

Source: *EU Food and Veterinary Office Inspection Reports Database*, Uruguay 2009

NORTH AMERICAN NEWS

Canada: CFIA website

The Canadian Food Inspection Agency (CFIA) has an excellent website with a comprehensive coverage of fish and fishery products. You must visit the site and give a look to some of the information included therein such as that on hazards in seafood:

Amnesic Shellfish Poisoning (ASP), Ciguatera Poisoning, Enhanced Measures for the Management of Shellfish Harvest Areas, Waste Water Treatment Plants, Escolar, Home Canning and Bottling of Seafood, Malachite Green, Mercury and Fish Consumption, Paralytic Shellfish Poisoning (PSP), PCBs Found in Fish, Red Tide, PSP and Safe Shellfish Harvesting, Scombroid Poisoning, Seal Worms in Fish, The Regulation of Imported Fish and Seafood Products in Canada.

Source: <http://www.inspection.gc.ca/>

USA: Agreement with Russian Federation Finalized

Beginning March 1, 2010, U.S. exports of fish and fishery products to the Russian Federation must be accompanied by an export health certificate issued by the NOAA Seafood Inspection Program. Certificates may only be issued for fish and fishery products produced in establishments published on a list maintained by the Seafood Inspection Program and provided to the Russian government. The list will be updated by the Seafood Inspection Program periodically. Russian officials will make the list available on a Russian government website. The procedure for U.S. exports to Russia is in accordance with a Memorandum of Understanding approved by United States and Russian officials and required under Russian law. Contact the Inspection Office nearest your location for more information about how to meet the certification requirements of the new agreement.

Source: NOAA Seafood Inspection Program News and Notices (2 March 2010)
http://www.seafood.nmfs.noaa.gov/News_Notices_10.htm

USA: Shrimp School

The University of Florida will hold its 15th Shrimp School, May 11th-13th, at the UF campus, in Gainesville, FL. The school is dedicated to advancing shrimp product quality and safety, and has become the leading academic based domestic and international training program for shrimp processors, buyers and regulators worldwide. This technical program features current and basic topics through lectures and actual hands-on training. The 2010 program will feature: decomposition and filth by FDA, proper use and detection of moisture control additives, product development, sustainability, third party audits, regulatory updates and more. For more information about Shrimp School 2010, please visit <http://shrimpschool.ifas.ufl.edu> Questions? Contact Laura Garrido at shrimp@ufl.edu or 352-392-1991 ext 308.

USA: Seafood Sensory Training

The University of Florida's Aquatic Food Products Program is introducing the first "Professional Seafood Sensory Training" program concerning methods to detect and judge the acceptance and shelf-life of seafood products base on established criteria for product decomposition. The program is scheduled for May 17-21 at the UF campus, in Gainesville, FL.

The program will be distinguished in that it includes one full and intense week of lectures and hands-on product training by the leading and active FDA sensory experts. Likewise, the program is developed and supported in conjunction with the Association of Food and Drug Officials (www.AFDO.org) and the new International Food Protection Training Institute (IFPTI; <http://www.afdo.org/ifpti/welcome.cfm>) working in collaboration with the reputable seafood program at the University of Florida.

For information about the program, please visit <http://fshn.ifas.ufl.edu/seafood/sensory/> Questions? Contact Laura Garrido at shrimp@ufl.edu or 352-392-1991 ext 308

PUBLICATIONS

FAO: Processing of anchovy semi-conserves

A new book was published by FAO in French language: *Élaboration des semi-conserves d'anchois: aspects économiques, techniques et hygiéniques* ("Processing of anchovy semi-conserves: economical, technical and hygienic aspects"). The document was prepared by Lahsen Ababouch and Abdellhaq El Marrakchi and published as FAO Technical No. 525. It has 104 pages and can be downloaded from the FAO website (www.fao.org).

The next issue of THE FISH INSPECTOR will be distributed in June 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@globo.com

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