



**The Fish Inspector**

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## **GENERAL**

### **EU project - Sustaining Ethical Aquaculture Trade (SEAT) launched**

SEAT project has 15 partners in Europe (including FAO) and Asia. It is coordinated by the Institute of Aquaculture, Stirling. The project focuses on four major cultured aquatic commodities important for developing economies in Asia: Tilapia, Pungasius catfish, Penaeid shrimp and the fresh water prawn, *Macrobrachium*. The inception meeting of this project was hosted by Kasetsart University in Bangkok during January 14-17, 2010. The objectives of the project are (a) To gain an in depth understanding of selected food chains from a holistic systems perspective through interdisciplinary research (b) To develop improved and transparent measures of sustainability for these production systems (c) To improve the sustainability values of these commodities through research with micro, small and medium scale enterprises involved in the production and marketing networks in four countries in Asia viz, China, Vietnam, Bangladesh and Thailand. The major issues to be addressed in the project are food safety standards based on risk analysis, market driven standards focussing on social and economic issues and their impact on market access and sustainability. Currently, FAO is developing a review of availability and utility information related to market access for various segments of value chain. For further details about the project, please visit the website of the project: <http://seatglobal.eu/>.

### **IAEA project on radiotracer and radioassay technologies in seafood safety risk analysis**

Radiotracer and radioassay nuclear techniques are particularly useful for generating information on the bio-kinetics and food chain transfer of metals and toxins in marine organisms, including seafood. Such information could be better linked to analyses that support risk-based management decisions with respect to the safety assessment of commercially important seafood.

In support of these objectives, the IAEA initiated a Coordinated Research Project (CRP) on *Applications of Radiotracer and Radio-assay Technologies to Seafood Safety Risk Analysis*. It is envisioned that this research will lead to the potential establishment of maximum levels in seafood for those contaminants already evaluated (cadmium) as well as contaminants not evaluated to date (harmful algal blooms, persistent organic pollutants and other toxins) through the Joint FAO/WHO Expert Committee on Food Additives (JECFA) and the Joint FAO/WHO Codex Alimentarius Commission.



Level 2, Menara Olympia, 8 Jalan Raja Chulan, 50200 Kuala Lumpur, Malaysia  
(P.O. Box 10899, 50728 Kuala Lumpur, Malaysia)

Tel: (603) 2078 3466 • Fax: (603) 2078 6804 • E-mail: [infish@po.jaring.my](mailto:infish@po.jaring.my)  
Website: [www.infish.org](http://www.infish.org)



The broad objective of the CRP is to generate data on priority contaminants in seafood organisms with regard to human consumption, sale and export, and to assess the application and relevance of these experimentally-derived and field-based data to the management of these contaminants in seafood.

Detailed information may be found at <ftp://ftp.fao.org/codex/CCF4/CF04-03-Addle.pdf>

### **Antimicrobial resistance in food animals**

The WHO Advisory Group on Integrated Surveillance of Antimicrobial Resistance (WHO-AGISAR) supports WHO's effort to minimize the public health impact of antimicrobial resistance associated with the use of antimicrobials in food animals. AGISAR comprises over 20 international experts appointed following a web-published call for advisers, and a transparent selection process. The first meeting of AGISAR was held in June 2009 with the purpose to update the WHO list of Critically Important Antimicrobials and to achieve a draft strategic framework for WHO activities on containment of food-related antimicrobial resistance. The report of this meeting is available at [www.who.int/foodborne\\_disease/resistance/aqisar\\_June09/en](http://www.who.int/foodborne_disease/resistance/aqisar_June09/en)

Contact: Awa Aidara-Kane (Tel: +41 22191 2403 - E-mail: [aidarakanea@who.int](mailto:aidarakanea@who.int))

## **AFRICAN NEWS**

### **Gambia: Report of the Official Inspection Mission of EC**

The Food and Veterinary Office of DG SANCO published a report on its mission to the Gambia in January 2010, with regard to official controls for fishery products exported to the EU. The mission found that whilst the Competent Authority had in place sufficient inspectors and an adequate legal framework, some deficiencies severely compromised the control system, and recommended that the Competent Authority (Fisheries Department) submit a plan of corrective actions.

**Source:** DG (SANCO) 2010-8542-MR FINAL, Food and Veterinary Office, EC.

### **Regional Workshop on improving fish trade performance**

FAO is implementing a regional project funded by WTO under Standards and Trade Development Facility (STDF): Improvement of fish trade performance in selected African countries. Five West African countries- Benin, Gambia, Mauritania, Senegal and Sierra Leone are involved in this project. The second Regional Workshop to review the progress and to discuss the development of a Technical and Trade Database was held in Banjul, Gambia during May 31- June 4, 2010. Twenty three participants representing the Competent Authority for fish certification, and related Ministries from the countries involved attended the Workshop. For further details about this project, please contact: [Iddya.Karunasagar@fao.org](mailto:Iddya.Karunasagar@fao.org).

## **ASIAN NEWS**

### **Bangladesh: FDA teaches good aquaculture practices**

The US Food and Drug Administration (FDA) and the Joint Institute for Food Safety and Applied Nutrition (JIFSAN) sent a team of seafood specialists to Bangladesh towards the end of last year to help train local officials on aquaculture safety and QC techniques. The training included lectures, demonstrations, site visits and workgroup activities. Under a train-the-trainer model, the training programme is a joint effort between the FDA, the University of Maryland, and Virginia Tech University. The programme has also been concluded in Thailand and Indonesia.

**Source:** INFOFISH *International* 2/2010: 2.

## CARIBBEAN NEWS

### The passing of Bisessar Chakalall

The Caribbean fisheries fraternity is mourning the loss one of its most tireless advocates. Mr. Bisessar Chakalall, Senior Fishery Officer with the Food and Agriculture Organization Sub-regional Office for the Caribbean, passed away on 13 April at the age of 61 after a brief illness. Tributes have been pouring in from the region and around the world. He has been variously hailed as a man of integrity, intellect, wit, a consummate professional and a true gentleman. Mr. Chakalall, a native of Guyana, held a Masters Degree in Marine Biology and Fisheries. During his 24-year tenure at FAO he also served as the Secretary of the Western Central Atlantic Fishery Commission (WECAFC), where he worked tirelessly to help Member Nations address common problems of fisheries management and development. Prior to his appointment at FAO, he also worked as a Projects Officer with the Caribbean Conservation Association and as a Fisheries Officer for the Government of Guyana. He was the author of a number of scientific papers on fisheries management and development.

## EUROPEAN NEWS

### EU: Scientific opinion on allergic reactions to parasites

The European Food Safety Authority (EFSA) Biological Hazards (BIOHAZ) Panel published a Scientific Opinion regarding food safety concerns due to allergic reactions to parasites in fishery products. The report concludes that the only parasite likely to cause allergic reactions is *Anisakis*. Risk of allergy is considered to be higher in products containing live *Anisakis* larvae, with reactions which include gastroenteritis, rheumatological and dermatological symptoms. Freezing is found to be an effective measure to kill parasites (as required by EU regulations), but traditional marinating and cold smoking methods are not sufficient. No sea fishing areas can be considered free of *Anisakis* larvae. In farmed fish the risk that this fish may become infected is negligible (providing they are not fed feedstuffs containing live parasites).

**Source:** *FishFiles Lite*, MEGAPESCA, April 2010.

### Serbia: Results of Official Inspection Mission from EU

The report describes the outcome of a Food and Veterinary Office mission in Serbia carried out from 22 to 26 February 2010. Serbia requested in October 2009 to be EU listed for export of fishery products. The report concludes that the Serbian competent authority can be considered as in line with Community requirements. The report addresses to the Serbian competent authority a number of recommendations aimed at rectifying identified shortcomings and enhancing the control system in place.

**Source:** DG (SANCO) 2010-8745-MR FINAL, Food and Veterinary Office, EC.

## LATIN AMERICAN NEWS

### PANFISH meets in Rio

The Pan American Network of Fish Inspection, Quality Control and Technology - PANFISH has scheduled its annual meeting for 20-24<sup>th</sup> September 2010 in the city of Santos, Sao Paulo State, Brazil. The meeting will happen in conjunction with the 4<sup>th</sup> Symposium of Seafood Quality Control - the most relevant Brazilian national event on the field of fish inspection, QC and technology. FAO, INFOPECA and IAFI are giving their full support to the event that has the Fish Technology Laboratory, Fisheries Institute, Santos, SP as the key organizer of both meetings.

Further details on the two meetings, programs, on-line registration, accommodation, and much more can be find on the websites of the Institute ([www.pesca.sp.gov.br](http://www.pesca.sp.gov.br)) and INFOPECA ([www.infopesca.org](http://www.infopesca.org)).

### **Nicaragua: Report of EC Official Inspection Mission**

This report describes the outcome of a Food and Veterinary Office mission in Nicaragua out from 19 to 26 January 2010. The primary objective of the mission was to evaluate the public health conditions for the production of fishery products intended for export to the European Union. The report concludes that in principle the current organization of Competent Authority (CA) and the control system implemented by the CA offer sufficient guarantees concerning the sanitary conditions of FP for export to the EU. The report addresses to the competent authority of Nicaragua a number of recommendations aimed at rectifying identified shortcomings and enhancing the control system in place.

**Source:** DG (SANCO) 2010-8548-MR FINAL, Food and Veterinary Office, EC.

## **NORTH AMERICAN NEWS**

### **Canada: Annual Fisheries Technology Conference**

On behalf of the Organizing Committee, you are cordially invited to attend the 55th Annual Atlantic Fisheries Technology Conference (AFTC) to be held in St. John's, Newfoundland and Labrador, Canada, at the Delta St. John's Hotel and Conference Centre, September 7-10, 2010. The theme is "Seafood and Aquaculture in Focus: Resources, Processing, Biotechnology, Safety and Health."

A comprehensive technical program is being prepared and developed. A list of keynote speakers is available on the conference website <http://www.aftc.ca>. A special pre-conference Short Course on Marine Nutraceuticals is being organized by the International Society for Nutraceuticals and Functional Foods (ISNFF). In addition, an extensive social program will provide opportunity for valuable networking and information exchange. Tours of local attractions and the Fisheries and Marine Institute will be available. Those wishing to present a paper at AFTC 2010 must submit an abstract no later than August 1st, 2010 to the Scientific Program Chair, Dr. Fereidoon Shahidi ([fshahidi@gmail.com](mailto:fshahidi@gmail.com)).

Presentation titles should be submitted by July 7th, 2010. Online registration is now available. To register go to <https://www.regonline.ca/aftc2010>. For accommodations, call the Delta Hotel at Toll Free: 1-800-268-1133. The Delta St. John's Hotel and Conference Centre is the official venue for the conference.

### **Canada: Post-graduate program at the Marine Institute**

The Marine Institute is very pleased to offer the following courses within the Post-graduate Certificate in Quality Management Program:

#### **Course Offerings – September 2010**

MIPG 4100M – Quality Management

MIPG 4101M – Technical Communication for Quality Management

MIPG 4104M – Quality Assurance in the Food Industry

MIPG 4105M – Introduction to Process Control

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: Epidemiology of seafood-associated infections**

During 1973 to 2006, 188 outbreaks of seafood associated infections, causing 4,020 illness, 161 hospitalizations, and 11 deaths, were reported to the Food-borne Disease Outbreak Surveillance System of USA. Most of these seafood-associated outbreaks - 143 (76.1%) - were due to a bacterial agent; 40 (21.3%) outbreaks had a viral aetiology, and 5 (2.6%) had a parasitic cause. These and many more information are available in the article published by Iwamoto et al. in *Clinical Microbiology Review*, Vol. 23, No. 2, April 2010, p.399-411.

### **USA: FDA emphasizes HACCP requirements in light of Gulf of Mexico Oil Spill**

The FDA posted an open letter to the seafood industry on June 14, 2010 regarding HACCP steps related to addressing the oil spill accident of April 20, 2010. The letter

specifically addresses FDA's regulations and policy concerning the food safety hazard of environmental chemical contaminants, such as polycyclic aromatic hydrocarbons (PAHS) from crude oil. NOAA and the U.S. Food and Drug Administration (FDA) are taking additional steps to enhance inspection measures designed to ensure that seafood from the Gulf of Mexico reaching America's tables is safe to eat.

**Source:** *News and Notices*, NOAA Seafood Inspection Program (posted 16 June 2010).

#### **USA: PFT Conference slated for Feb. 13-16, 2011**

The 62<sup>nd</sup> annual Pacific Fisheries Technologists Conference (PFT) convenes during February 13-16, 2011 in Vancouver, BC. This annual international event offers a forum to broaden professional networks, discuss current seafood issues and exchange information on current research in seafood technology. Conference planning is in progress and a call for papers will be announced on the PFT web site at <http://www.pffish.net>.

For additional details and timely information (which will be posted in the future as plans are in progress by PFT organizers who are dedicated volunteers), visit the PFT web site or contact this year's PFT President, Mr. Golden Siu (Great White Food Ltd.), e-mail: [golden@greatwhitefood.com](mailto:golden@greatwhitefood.com).

#### **SOUTH PACIFIC NEWS**

##### **International Seafood & Health Conference: Melbourne, November 2010**

The International Seafood and Health Conference will be held in Australia for the first time this November. The conference and associated exhibition (hosted by SEA and SSA) will communicate the very latest medical research findings on the health aspects of seafood (including child nutrition, brain nutrition, nutrition, the role of fish and seafood in human cognitive development, diabetes, heart health), education issues in nutrition and public health, and importantly sustainability of fisheries resources and aquaculture. Put this important date in your diary now.

More information on the conference website:  
<http://www.seafoodhealthconference.com/home/>

##### **Australia: Australian Standard for Seafood Safety**

A key recommendation from the SSA Report on the Costs of Regulatory Compliance Costs in the Australian Seafood Industry was for SSA to develop a formal Australian Standard for Seafood Safety which has the support of all relevant regulators, industry and seafood retailers. The report confirmed the findings of several previous government and industry reports - that seafood businesses are being burdened with unnecessary costs and allocation of time and resources because of multiple, duplicative food safety audits.

The unnecessary duplication occurs because 80% or more of the requirements of these different standards are identical. An Australian Standard for Food Safety will give seafood businesses the opportunity to demonstrate compliance with these regulatory and private standards with a single audit, hence reducing significant workload and costs.

For information on SSA's standards development process [click](http://www.seafood.net.au/page/?pid=299)  
<http://www.seafood.net.au/page/?pid=299>

**Source:** *SSA Mail*, May 2010, Seafood Services Australia.

#### **PUBLICATIONS**

##### **NOAA Seafood Inspection Program News and Notices**

This web page ([http://www.seafood.nmfs.noaa.gov/News\\_Notices\\_10.html](http://www.seafood.nmfs.noaa.gov/News_Notices_10.html)) provides announcements and links for documents, press releases, meeting notices, and activities of the Seafood Inspection Program, National Oceanographic Atmospheric Administration (NOAA), USA. The items are presented in reverse chronological order so the most recent

links are listed at the top. The page is a must for all those involved with seafood inspection & QC.

The next issue of THE FISH INSPECTOR will be distributed in September 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

**Editor:** Anil Kumar - INFOFISH, Kuala Lumpur, Malaysia.

**Spanish Translation:** Nelson Avdalov, Graciela Pereira & Gloria Scelza - INFOPESCA, Montevideo, Uruguay.

**Portugese Translation:** Carlos Lima dos Santos, Rio de Janeiro, Brazil.