



GENERAL

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Seafood World Congress 2011

The International Association of Seafood Professionals (IAFI) in cooperation with the National Fisheries Institute (NFI) presents the *World Seafood Congress 2011* to be held October 1-6, 2011 at the Omni Shoreham Hotel in Washington, DC. Make plans to join IAFI and NFI for this international conference focusing on the theme of Seafood + Trade = Health + Jobs. The conference starts with two days of workshops on the issues that affect the seafood industry, followed by the main conference over three days, with opportunities for two technical tours on the final day. This year's program will attract top quality speakers from the seafood industry in every corner of the globe. We look forward to welcoming you in Washington, DC.

On line registration and more information on the Congress can be found on the IAFI's website: <http://www.iafi.net> or on http://www.iafi.net/files/iafiWashington2011_text.pdf

FAO/WHO Call for Data and Experts on Foodborne Parasitic Diseases

The Codex Committee on Food Hygiene (CCFH) requested FAO/WHO to review the available information on foodborne parasites (including fishborne parasites) to better assess the global problem associated with them, the commodities involved and the related public health and trade/socio-economic issues and thereby identifying the parasite-commodity groups of greatest concern. In addition the CCFH has requested information on the range of risk management options available to address this issue. Aiming at reaching this goal the Secretariat of Joint FAO/WHO Expert Meetings on Microbiological Risk Assessment (JEMRA) has now issued a "*Call for Data and Experts on Foodborne Parasitic Diseases*".

FAO/WHO request that submissions of any relevant information (electronic and/or hard copies - electronic submissions are preferred, either via e-mail (if not too large) or on CD ROM), in any official United Nations language (English, French, Spanish, Arabic, Chinese, Russian), and with title and short description of the content in English if possible, to be sent to the following addresses, by 31st July 2011: Ms Concepcion Quevedo, Nutrition and Consumer Protection Division, FAO, Rome, Italy jemra@fao.org and Dr Kazuko Fukushima, Department of Food Safety and Zoonoses, WHO, Geneva, Switzerland foodsafety@who.int

Winner of the Peter Howgate Award for Young Fish Technologists, 2011

Ms. Clara Bah, a researcher at the Department of Food Science, University of Otago in New Zealand has won the first ever Peter Howgate Award for young fish technologists. The prize of EUR500 will help Clara to attend the New Zealand Institute of Food Science and Technology (NZIFST) conference in Rotorua, New Zealand at the end of June 2011.

Clara, who has a B.Eng in Chemical-Bioprocess Engineering from the Technological University of Malaysia, arrived in New Zealand in 2008, and obtained her MSc from the University of Otago at the end 2010.

The annual Peter Howgate Award was established with the help and generosity of members of this list, and honours the immense contribution of Peter Howgate to the field of fish technology. The aim of the award is to support young scientists and technologists who have shown a promising start to their career in fish technology. The award provides financial help for travel which will contribute to

advancing the candidate's experience, skills and knowledge. The award is specifically aimed at those in a junior position (under 30 years).

More information, including details of how to apply for the 2012 award, is provided at www.peterhowgateaward.com.

Source: Ian Goulding, Secretary, Peter Howgate Award

NEWS FROM ARAB COUNTRIES

ALGERIA: Report of EU Inspection Mission

The Food and Veterinary Office of DG SANCO reported on a mission to Algeria in November 2010, with regard to sanitary conditions for fishery products and live bivalve molluscs, following up from a previous mission in 2009. The mission found that 7 out of the 12 recommendations from the previous mission had been implemented. Although controls were generally satisfactory, there were some deficiencies in the monitoring of heavy metals, and a lack of sanitary controls on fishing vessels. With regard to controls on bivalve molluscs, these were found to be non-existent. Previous recommendations of the Commission, made in 2003, had not been implemented. The controls could not therefore be considered equivalent to those set out in EU legislation. The mission made recommendations to be addressed, in the form of a plan of corrective actions to be submitted by the Competent Authority (Direction des Services Vétérinaires).

Source: FishFiles Lite – MEGAPESCA – April 2011

Oman: Seafood quality seminar in Muscat

A seminar on seafood quality and safety opened at Crowne Plaza Hotel under the auspices of Dr Fuad bin Jaafar al Sajwani, Minister of Agriculture and Fisheries. Addressing the audience Dr Sajwani said the seminar will provide the participants in obtaining knowledge about some of the significant standards for preserving marine foods, safety and quality that would consequently help in protecting health.

Dr Hamad bin Said al Oufi, Under-Secretary of Agriculture and Fisheries Ministry said the seminar aims at promoting the level of marine food safety because of the significance of the fishery resources as a source of income for the Sultanate's citizens and a major pillar of the economic development because of being a renewable resource particularly under the rational scientific management of such resource.

The seminar discussed marine foods safety, quality control systems and fish nutritional value, as well as the impact of the nuclear radiations on the economic value, evaluation of the efficiency of the procedures applied in the marine foods quality and safety. The seminar also discussed the impacts of the tapeworm on the fish quality and safety, as well as the innovative techniques in processing and preserving the marine foods, the conditions of the salted dry fish installations in the Sultanate and the advanced techniques in fish processing.

Leading international experts who are taking part will aim at reviewing the current condition of the marine foods safety and quality and the impact of it on the national economy, discussing the modern scientific achievements, raising the awareness about the safety and quality and improving the current programmes.

Source: Oman Daily Observer dated 30 May 2011

ASIAN NEWS

New Regional Project on freshwater fish processing and marketing

A new project on "Promotion of processing and marketing of freshwater fish products" will be implemented by INFOFISH over the next 3 years (2011-2014). The US\$ 1.498 million project, funded by the Common Fund of Commodities (CFC) with co-funding from INFOFISH and partner organizations, will be implemented in 5 countries, namely Bangladesh, India, Indonesia, Pakistan and Sri Lanka. It will be implemented by INFOFISH with supervision by the FAO Subcommittee of Fish Trade as the designated International Commodity Body for fish. The project aims to assist in the sustainable aquaculture production of freshwater fish in the target countries and promote the development and marketing of value added products from fish. The project was launched recently beginning with 2 countries, Sri Lanka and Indonesia; launches in the remaining 3 countries will follow shortly.

Source: INFOFISH *International* 2/2011: 62

EUROPEAN NEWS

Sweden: WEFTA meeting

The 41st West European Fish Technologists Association (WEFTA) is announcing its 41st meeting in Gothenburg, Sweden, 27-30 September 2011. The theme of WEFTA 2011 is Seafood for the Modern Consumer, a focus on meeting consumer demands for sustainability, appealing presentation/packaging, safety and authenticity, documented health effects and excellent sensorial quality of fish and fishery products.

Five sessions are planned: (1) Toward sustainable sources of seafood - aquaculture (fish/shellfish/algae); (2) Product development and product communication within the seafood sector; (3) Innovative process and detection technologies for seafood; (4) Retaining high quality through the seafood processing chain; and, (5) Safety and nutritional aspects of seafood consumption. The WEFTA 2010 award winner, Professor Torger Børresen, will be presenting his invited lecture "*Past and present challenges of fish technologists - where will new tools and methods lead us in the future?*" Abstracts both for full and short presentations are welcomed. Detailed information about WEFTA 2011 is available on the website www.wefta2011.org.

Source: Ingrid Undeland, Chair, WEFTA 2011 e-mail: undeland@chalmers.se

Regional FAO-EUROFISH project to upgrade the aquaculture industry

Government representatives from Albania, Croatia and Turkey together with FAO and EUROFISH met in Zagreb on 3-4 March, to discuss and agree an action plan for the implementation of this USD 435,000 FAO-TCP project. The project aims at contributing towards the sustainable and competitive development of the aquaculture sector in Albania, Croatia, Montenegro and Turkey, and focuses on post harvest aspects related to market access, with the objective to upgrade the sector ability to produce and export in key markets, such as the European Union (EU). It will also assist in the development of safe and competitive products. The first stage of the project will involve the assessment of national requirements by selected consultants. Based on the consultants' findings, six national workshops will be organised to address specific requirements (e.g. training and capacity building in bivalve safety monitoring, implementation of traceability, product innovation, packaging, labelling, branding). In addition, there will be HACCP audits of selected companies and in-country training in academic institutions. Finally, one regional workshop will take place where experiences will be shared and sustainability strategies developed. For more information contact: projects@eurofish.dk

Source: EUROFISH website

EU: Inspection programme for 2011

According to FVO programme of inspection for 2011 the following Third Countries will be visited aiming at inspecting fishery products: Gambia, Brunei, Sierra Leone, Venezuela, Faroe Islands, India, Philippines, Seychelles, Uganda, Tanzania, Colombia and Honduras. Peru and China will be inspected for bivalve mollusks (live) while Thailand, Albania, Tunisia, Russia and Mauritania will be inspected for fishery products and live bivalve mollusks.

Source: http://ec.europ.eu/food/fvo/inspectprog_audit_2011.pdf

EU: Strengthens controls on food products from Japan

The Commission passed a regulation establishing strengthened controls on food and fishery products from certain regions of Japan where production could be affected by the accident at the Fukushima Daiichi nuclear power plant. Each consignment of food from these regions should be accompanied by a declaration by the Japanese authorities – attesting that the product does not contain radioactive elements above the maximum permissible levels. The levels were adjusted to ensure consistency with action levels currently applied in Japan. At least 10% of consignments must undergo laboratory analysis.

Source: FishFiles Lite – MEGAPESCA – April 2011

EU: Inter-laboratory comparison of heavy metals in seafood

European Union (EU) researchers conducting an experiment in which 57 laboratories from 29 countries volunteered to test for the presence of heavy metals in seafood found that most of the labs came up with similar results, thus underscoring the efficacy of the tests. The inter-laboratory comparison was organized in support of the European Co-operation for Accreditation, the Asia Pacific

Laboratory Accreditation Cooperation, and the national reference laboratories associated to the European Union Reference Laboratory for Heavy Metals in Feed and Food.

Participants were asked to report both the measured value of each heavy metal in question in the sample and the uncertainties associated with those measurements. The results were scored according to international standards. The outcome of the exercise was generally positive. All of the 57 laboratories that registered reported results. The share of satisfactory scores ranged between 80% and 96%. Participants tended to underestimate the content of total arsenic, and to a lesser extent total cadmium.

In Europe, maximum levels for lead, cadmium, and total mercury in food are laid down in legislation, varying from 0.5 to 1.0 mg per kg for different seafood. No maximum level exists for the methylmercury form of mercury, as its measurement requires specific analytical equipment not routinely present in testing laboratories. However, methylmercury is the main source of human intake of mercury in fish and fishery products. No maximum levels for arsenic have been laid down in European legislation either, due to a lack of information about reliable analytical methods for determining inorganic arsenic in different food commodities. In addition, measurement values of inorganic arsenic are generally believed to be method-dependent. The interlaboratory comparison was, therefore, extended to include methylmercury and inorganic arsenic in order to investigate the issues that laboratories encounter in measuring these substances.

From a toxicological point of view, the chemical form in which the metal is ingested plays a significant role. For example, methylmercury is much more toxic than inorganic mercury compounds, while inorganic arsenic is more toxic than the organic species of arsenic, according to a news release from the JRC.

Source: INFOFISH *International*, May-June 2011

NORTH AMERICAN NEWS

USDA Announces Proposed Rule for the Inspection of Catfish and Catfish Products

The U.S. Department of Agriculture (USDA) on February 18 announced a proposed rule requiring inspection of catfish and catfish products by USDA's Food Safety and Inspection Service (FSIS). USDA is proposing these regulations to implement provisions as required by the Food, Conservation and Energy Act of 2008, also known as the 2008 Farm Bill.

The 2008 Farm Bill amended the Federal Meat Inspection Act making catfish an amenable species under the Act, thereby requiring that all catfish undergo inspection by FSIS. The 2008 Farm Bill requires the Secretary of Agriculture to define the term "catfish" for this new inspection program. The proposed rule provides two options for the definition of catfish and seeks public comment on the issue. One option is the current labeling definition in the 2002 Farm Bill, which includes all species in the family Ictaluridae. The other option is to define catfish as all species in the order Siluriformes, including the three families typically found in human food channels, including Ictaluridae, Pangasiidae, and Clariidae.

The proposed rule describes the new requirements that will apply to catfish produced in or imported to the United States. The proposed rule anticipates a transition period during which domestic and international operations will come into compliance with the catfish inspection program. Once the catfish inspection program rules are issued in final form, FSIS will follow-up by announcing the implementation dates for key provisions in the rule.

For More Information: [Proposed Rule and Related Documents](#)

Source: [USDA website](#)

USA: Risk assessment update on Listeriosis

In 2003, the Food and Drug Administration (FDA) and the Food Safety and Inspection Service (FSIS) issued a quantitative assessment of the relative health risk from *Listeria monocytogenes* in 23 categories of ready-to-eat (RTE) foods. The agencies are preparing to update that risk assessment, to incorporate data and information that have emerged since then. A Federal Register notice requesting input from the public, to inform this effort, has been issued. The deadline for input is July 6, 2011.

In addition to seeking newly available information relevant to the risk posed by these foods and to mitigation strategies, the agencies are requesting technical comments on the approach that will be taken to conduct this project. The input provided, such as descriptions of changes in industry practices, has the potential to change estimates of the risk of listeriosis associated with various ready-to-eat foods.

The outcome of the updated risk assessment can inform the agencies as they consider policy, resource-allocation, research, and outreach decisions, for example.

To learn how to submit information or whom to call for additional information, access the Federal Register notice at <http://edocket.access.gpo.gov/2011/pdf/2011-8360.pdf>.

Source: FoodProcessing.com

PUBLICATIONS

FAO: Risk assessment

A must for all those involved in fish inspection and quality control is the FAO publication Fisheries Technical Paper 462 – “*A primer on risk assessment modeling: focus on seafood products*” by Dr Aamir M. Fazil, Lead Scientist, Health Risk Modelling, Laboratory for Foodborne Zoonoses, Public Health Agency of Canada, Ottawa, Canada. Published in 2005 this Technical Paper is written as an introduction to the concepts of microbial risk assessment in general, but with a seafood focus and a greater emphasis on the quantitative approach. Every attempt has been made to write in an illustrative manner and wherever possible, examples have been used to highlight the concepts and applications that are introduced. It provides an introduction to the different types of models and concepts that can appear in a risk assessment and how they contribute to the decision-making process.

The document is written at a level to provide utility for different groups of people. It can serve as a guide for individuals in the field starting out in risk assessment, who may be in search of an illustrative and applied text.

The document can be downloaded from FAO Internet page: <http://www.fao.org/docrep/009/a0238e/a0238e00.htm>

USA: 4th edition of the Fish and Fishery Products Hazards Guides

The 4th edition of the *Fish and Fishery Products Hazards and Controls Guidance* (also known as the Hazards Guide) is currently available at www.fda.gov. On the FDA Guidance page, you will find a downloadable, printer friendly, PDF version of the new Hazards Guide. In addition to the new Hazards Guide, the website offers a link to a FDA video outlining some of the significant changes in the Guide as well as information about a new Seafood HACCP e-mail address (Seafood HACCP@fda.gov) where constituents may send questions about the content of the new Hazards Guide. FDA hopes to compile answers to frequently asked questions and make those questions and answers available online in the near future. You may also purchase a hard copy of the new Hazards Guide online at www.ifasbooks.com or place an order through the University of Florida bookstore at the following address: Florida Sea Grant, IFAS-Extension Bookstore University of Florida, P.O. Box 110011 Gainesville, FL 32611-0011 1-800-226-1764

Source: Circular letter of 27 April 2011 of Donald W Kraemer, Acting Deputy Director for Operations, Center for Food Safety and Applied Nutrition, USFDA

The next issue of THE FISH INSPECTOR will be distributed in September 2011. 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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