



**GENERAL**

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**IAFI: World Seafood Conference 2011**

Please join us for the 2011 *World Seafood Congress* (WSC) October 1-6 at the *Omni Shoreham Hotel* in Washington, D.C. WSC is a bi-annual event of the *International Association of Seafood Professionals* – IAFI, and WSC 2011 will be held in cooperation with the *National Fisheries Institute* (NFI), the leading advocacy association for seafood in the United States. Workshops that precede the meeting will focus on issues that impact processing and selling seafood products. Most notably of those are the Revisions to the new HACCP Hazards Guide just released this year by the U. S. Food and Drug Administration, use of chemical additives in seafood that impact dietary guidelines, and traceability to monitor food safety and allied issues such as sustainability and economics of the seafood market. The three days of technical sessions will address international issues.

NFI have organised special rates (for a negotiated room rate of \$205) at the Congress Hotel - *Omni Shoreham Hotel*, 2500 Calvert Street Northwest, Washington, DC 20008, Tel : +1-202-234-0700 or 1-888-444-OMNI (6664). For registration and additional hotel information you may also visit our registration site here: <http://www.cvent.com/d/ldqyss>. Hope to see you there!

**EFSA: Review on food-borne viruses**

The *European Food Safety Agency* (EFSA) published a review by the Scientific Panel on Biological Hazards of the latest scientific knowledge on food-borne viruses, providing advice on possible measures to control and prevent their spread in the EU. EFSA reports that in 2009, viral infections were responsible for over 1000 outbreaks of food poisoning in the EU (19% of the total) affecting more than 8700 citizens. The assessment recommends among others that mitigating measures should focus on the prevention of contamination rather than removing the virus from contaminated food.

Source: FishFiles Lite, MEGAPESCA, July 2011.

**Nuclear emergency in Japan – IAEA/FAO/WHO response**

In response to the nuclear accident in Japan, many questions have been raised internationally regarding the potential impact on food safety. The International Food Safety Authorities Network (INFOSAN) Secretariat is closely collaborating with the Japanese authorities to share information with the INFOSAN members on the food testing in Japan and the risk management strategies implemented. The INFOSAN Secretariat is also collecting information from the INFOSAN member countries on food control measures being implemented nationally. Information is being uploaded to the INFOSAN website on a regular basis to ensure the network is kept up to date. In addition, WHO is working with experts to assess the risk and gather information needed to advise food safety authorities. On 30 March 2011 INFOSAN published information on nuclear accidents and radioactive contamination of foods. The information can be accessed at [www.fao.org/crisis/26810-oe345236a149154263c548a99d\\_71of338.pdf](http://www.fao.org/crisis/26810-oe345236a149154263c548a99d_71of338.pdf). Specific information on seafood safety is available from: <http://www.iaea.org/newscenter/focus/fukushima/seafoodsafety0511.pdf>.

**Source:** *Food Safety News* No. 42, WHO

## AFRICAN NEWS

### **INFOSA: Southern Africa unit of INFOPECHE**

INFOSA is the Southern African Unit of INFOPECHE based in Windhoek, Namibia. The main objective of INFOSA is providing marketing information and technical advisory services for the fisheries and aquaculture industry and serves all the SADC member countries: Angola, Botswana, Democratic Republic of Congo, Lesotho, Madagascar, Malawi, Mauritius, Mozambique, Namibia, Seychelles, South Africa, Tanzania, Zambia, and Zimbabwe. The inter-governmental organisation was established in 2003 and is funded by the Government of Norway and hosted by the Government of Namibia. INFOSA is part of the worldwide Fish Info Network which comprises seven intergovernmental organisations, these are INFOPECHE in sub-Saharan Africa, INFOPECSA in Latin America, INFOFISH in Asia and the Pacific, INFOYU in China, INFOSAMAK in the Arab world, and EUROFISH in the east European region and FAO's GLOBEFISH service as the co-ordinating unit in Rome, Italy. Address of INFOSA is the following: 89 John Meinert Street, Windhoek West, PO Box 23523, Windhoek, Namibia, Phone: (264) 61279430 – Fax: (264) 61 279434, Email: [infosa@infosa.org.na](mailto:infosa@infosa.org.na) - Website: [www.infosa.org.na](http://www.infosa.org.na)

### **Gambia: Report of DG SANCO mission**

Report on a mission by the *Food and Veterinary Office* of DG SANCO to The Gambia in March 2011, with regard to sanitary conditions for fishery products exported to the EU and to follow up on a previous mission in 2010 is now available at [ec.europa.eu/food/fvo/act\\_getPDF.cfm?PDF\\_ID=8966](http://ec.europa.eu/food/fvo/act_getPDF.cfm?PDF_ID=8966). The mission found that the competent authority had undertaken improvements in the control system. Inspection reports are now comprehensive and based on checklists, and legislation has been updated and is in line with EU requirements. Two establishments previously with severe non-compliances have corrected them. However, controls on the exports of smoked fish were still found to be unsatisfactory, and the capacity of laboratory was not sufficient to test all the relevant food safety parameters required.

**Source:** *FishFiles Lite*, MEGAPESCA, July 2011.

## ARAB COUNTRIES

### **Mauritania: Report of DG SANCO audit mission**

The report describes the outcome of an audit carried out by the *Food and Veterinary Office (FVO)* in Mauritania from 17 to 29 January 2011. According to the Report, since the last audit by the Food and Veterinary Office in 2006, some progress has been noted, particularly regarding the legislative and regulatory framework, the structure and organisation of the competent authority, such as setting up National Office for Health Inspection of Fishery Products and Aquaculture in 2007, an increase in financial, administrative and human resources, the creation of internal and external training courses and the introduction and drafting of an inspection procedures manual. However, during this audit, it was noted that there were a number of shortcomings in the implementation of official checks in respect of fishery products; the relevant European regulatory requirements cannot, therefore, be considered as being met. With regard to live bivalve molluscs, because of the very recent implementation of a monitoring system in production areas, the official control system set up could not be fully assessed and cannot, therefore, be considered satisfactory. Although a quality system has been set up and developed by the laboratory responsible for official tests of fishery products and live bivalve molluscs, significant shortcomings which compromise the reliability of test results were noted. Recommendations have been made to the Mauritanian central competent authority in order to rectify the non-compliance observed.

**Source:** *DG (SANCO) 2011-6203-RS Report of Audit in Mauritania (17-29 Jan 2011)*

### **United Arab Emirates: First global meeting of INFOSAN**

The First Global Meeting of International Food Safety Authorities Network (INFOSAN) was held in Abu Dhabi, United Arab Emirates from 14 to 16 December 2010 and was attended by 150 participants from 65 countries. The full meeting report is available at [www.who.int/foodsafety/fs-management/infosan\\_global\\_meeting/en/index.html](http://www.who.int/foodsafety/fs-management/infosan_global_meeting/en/index.html).

**Source:** *Food Safety News* No. 42, WHO

## ASIAN NEWS

### Food safety and biosecurity

During the recently held 9th Meeting of the *Asia Regional Advisory Group on Aquatic Animal Health* (AG), one issue that was discussed was to broaden the scope of the group to address emerging issues related to aquatic animal health such as food safety, certification and biosecurity. There is an ongoing need to strengthen aquatic animal health management in the Asia-Pacific region driven by increasing production and trade in aquatic animal commodities, the need to meet sanitary requirements for international trade, the importance of preventing the spread of transboundary diseases, and recognition of the significance of aquatic animal production for food security.

According to *World Organisation for Animal Health* (OIE), food safety and quality are best assured by an integrated, multidisciplinary approach, considering the whole of the food chain. Eliminating or controlling food hazards at source, i.e. a preventive approach, is more effective in reducing or eliminating the risk of unwanted health effects than relying on control of the final product, traditionally applied via a final "quality check" approach. Approaches to food safety have evolved in recent decades, from traditional controls based on good practices (Good Aquaculture Practices - GAPs and *Better Management Practices* - BMPs), via more targeted food safety systems based on *Hazard Analysis and Critical Control Points* (HACCP) to risk-based approaches using food safety *Risk Analysis*.

On the other hand, biosecurity in aquaculture, as discussed during the Global Conference on Aquaculture 2010 (Phuket, Thailand), is taking a broader perspective to include aquatic animal health, invasive species, genetic risks, public health and climate change impacts. By and large, food safety and biosecurity in aquaculture still need to be strengthened, and awareness programmes should be implemented and proper information disseminated especially for small-scale aquafarmers which are common in the region.

**Source:** NACA NEWS, 16 (3), Jul-Sep 2011

### China: Food safety campaign launched

The Ministry of Agriculture (MOA) has launched a series of campaigns to deter illegal activities in the food sector. The campaigns mainly target excessive pesticide residue in vegetables, toxic clenbuterol -a fat burning addictive substance - in pig feed, illegal additives in dairy products, substandard veterinary medicine, banned additives in aquatic products and fake agricultural materials. The ministry said it will step up supervision over production and supply chains to prevent unsafe products from entering the market.

Zhang Yong, director of the food safety commission under the State Council estimates that there are at least 400 000 food manufacturers, more than 2.1 million restaurants, and over 200 million people involved in the farming and fishing industries in China. That makes it very difficult for government departments to supervise food quality and safety. At present, food supervision is divided over more than six government agencies, resulting in unclear responsibilities for each, according to Zheng Fengtian, of Renmin University, China. An independent government department to supervise food safety and favourable policies to encourage customers to report violations that make foods unsafe and proactive consumers can improve food safety in China according to experts.

**Source:** INFOFISH *International*, 4/2011

## EUROPEAN NEWS

### European Commission: Flexibility when applying food hygiene legislation

Member States should introduce flexibility provisions more widely when applying food hygiene legislation and encourage their implementation, a European Commission report recommends. The report is the outcome of a mission series carried out in six Member States (Denmark, United Kingdom, Estonia, Austria, Finland, Czech Republic) between November 2009 and March 2010.

Experts from the *Food and Veterinary Office* (FVO), the European Commission's inspection service, found that the flexibility provisions -which are provided in relation to structures, layout and equipment for food businesses, operational practices and controls - are not widely used in Member States and this has negative consequences on food businesses. The flexibility provisions can help food businesses, in particular small-scale producers, to comply with food hygiene legislation without compromising food safety. This, in turn, helps promote more innovation in the food sector and supports local and traditional food products. To read the report, please visit: [http://ec.europa.eu/food/fvo/specialreports/index\\_en.htm](http://ec.europa.eu/food/fvo/specialreports/index_en.htm)

## **EU: Semicarbazide (SEM) naturally present in prawns**

Semicarbazide (SEM), a metabolite of nitrofurazone has caused several rapid alerts in EU due to its detection in giant freshwater prawns (*Macrobrachium rosenbergii*) from Bangladesh and other countries in Asia. Research done by Ghent University, Belgium and the Agri-Food & Biosciences Institute in Belfast, Northern Ireland found that SEM was naturally present as a natural component in the shell of all crustacean species tested, such as crabs, prawns and shrimp. Ghent University and the Agri-Food & Biosciences Institute both conducted the research separately and independently in response to more than 50 alerts issued by the Rapid Alert System for Food and Feed (RASFF) in 2009. Consignments of shrimp from Bangladesh were found to have detection levels of SEM higher than permitted (1 ppb). The metabolic route for SEM production in animals remains unknown; a fundamental role in protein synthesis is a possibility.

While improvements in laboratory analytical capacity continue, a traceability scheme from hatchery to export has been set up in Bangladesh. For further ensuring food safety in Bangladesh in the long-term, a US Food and Drug Administration (FDA) and European Union (EU)-supported aquaculture educational institute called the Aquaculture and Aquatic Food Safety Centre (AAFSC) has been established.

**Source:** INFOFISH *International*, 5/2011.

## **LATIN AMERICAN NEWS**

### **Central America: Red tide outbreak**

Governments of Guatemala and El Salvador have issued on August 2011 alerts concerning a serious outbreak of Red Tide in the Pacific Coast of these countries. More information on the phenomenon can be obtained from the *National Commission for Surveillance and Control of Red Tide in Guatemala* ("Comisión Nacional para la Vigilancia y Control de la Marea Roja Tóxica en Guatemala"), Ciudad Guatemala, Guatemala ([indirección@invisumeh.gob.gt](mailto:indirección@invisumeh.gob.gt)) and the *National Commission for Red Tide* ("Comisión Nacional de la Marea Roja"), Salvador, El Salvador ([www.mag.gob.sv](http://www.mag.gob.sv)).

## **NORTH AMERICAN NEWS**

### **USA: Information on FSMA**

Key information concerning the *Food Safety Modernization Act* (FSMA) is available in several languages for easy access by manufacturers, retailers, consumers, and regulators in the international community. Information about the FSMA covers: (1) Background on the FDA Food Safety, (2) Modernization Act, (3) Food Safety Legislation Key Facts, and (4) Questions and Answers on the Food Safety Modernization Act – including a discussion on fees for re-inspections. In addition to English, translations are available in several other languages (French, Spanish, Italian, Portuguese, Russian, Arabic). For a list of all translated versions, visit: <http://www.fda.gov/Food/FoodSafety/FSMA/ucm242834.htm>

**Source:** Pamela Tom, University of California, Davis, CA 95616 USA, Fax: 530/752-4759, E-mail: [pdtom@ucdavis.edu](mailto:pdtom@ucdavis.edu), Web: <http://seafood.ucdavis.edu>

### **USA: USDA develops policies for mandatory inspection of catfish**

The Food Safety and Inspection Service (FSIS) of USDA have proposed regulations requiring continuous inspection of catfish and catfish products. It has been proposed to broaden the definition of catfish to include all fish of the order Siluriformes, This would include American catfish belonging to family Ictaluridae and Vietnamese catfish belonging to family Pangasidae. Docket No FSIS-2008-0031 containing the proposed rule is available at :

<http://www.fsis.usda.gov/OPPDE/rdad/FRPubs/2008-0031.pdf>.

An analysis of the impact of implementing this is also available from USDA website: [http://www.fsis.usda.gov/PDF/Catfish\\_Impact\\_Analysis.pdf](http://www.fsis.usda.gov/PDF/Catfish_Impact_Analysis.pdf).

## **PUBLICATIONS**

### **Brazil: New book on fish technology**

A new book on fish technology is now available in Portuguese: "**Seafood Technology: science, technology, innovation and legislation**" ("Tecnologia do Pescado – Ciência, Tecnologia, Inovação e Legislação"). The book is edited by Dr. Alex Augusto Gonçalves and was launched during the World Aquaculture Conference in Natal, RN, Brazil, June 2011. Forty-nine (49) seafood experts from Brazil

and foreign countries contributed in the preparation of the 44 chapters of the book. The publication has 600 pages organized into four major sections: Seafood Science, Technology, Innovation and Legislation. The book also offers 3 Annexes: (1) List of the main commercial seafood species per region of Brazil; (2) an extensive table of the chemical composition of important species and fish products; (3) examples of operational seafood processing flowcharts. The publication is unique in Portuguese language - a book that all Portuguese-speaking fish technologists, inspectors, quality controllers, consultants, researchers, undergraduate and postgraduate students and government officials involved in the regulation or supervision and seafood control quality must have. The book is available from its publisher at: [www.atheneu.com.br](http://www.atheneu.com.br)

#### **FAO new publications**

FAO has launched a new publication titled “**Private standards and certification in fisheries and aquaculture: current practices and emerging issues**”. The book is prepared by Sally Washington and Lahsen Ababouch and is published as FAO Fisheries and Aquaculture Technical Paper No. 553. The publication analyses the two main types of private standards affecting fish trade, namely ecolabels and food safety and quality standards, and their importance for a range of stakeholders. It addresses issues that are driving their development and examines inter alia their policy and governance implications, their impact on costs, their role in traceability, the assessment of their credence, and the challenges and opportunities for developing countries.

Another FAO Fisheries Technical Paper 559 entitled “**Postharvest loss assessment in small scale fisheries: A guide for the extension officer**” by Yvette Diei-Ouadi and Yahya I, Mgawe. Assessing losses and understanding them is key to addressing the post-harvest fish loss problem. The purpose of preparing this manual has been to provide extension officers and development practitioners with an effective fieldwork tool that is easy to read and understand and one that shows them how to carry out their own assessments. The publication is available at:

<http://www.fao.org/docrep/014/i2241e/i2241e.pdf>.

#### **SIPPO: Manual on EU market access**

The Swiss Import Promotion Agency (SIPPO) recently published an easy reading manual dealing with EU market access (from both sanitary and IUU certification perspectives) and the cost benefits of Eco Labelling. The publications are aimed to a reader that is not directly involved with EU Market access issues, but may need to understand the basics of it. The booklets (45 pages) are written in English and Spanish with plenty of graphs, pictures, tables and references in order to make the reading more “digestible”. The English version is available online <http://www.slideshare.net/Osec/eu-market-access-and-ecolabelling-for-fishery-and-aquaculture-products> Printed English copies can be requested to Constantin Kostyal, Project Manager Food Programme, SIPPO Swiss Import Promotion Programme, Stampfenbachstrasse 85, Postfach 2407, CH-8021 Zürich, [ckostyal@osec.ch](mailto:ckostyal@osec.ch)

The next issue of THE FISH INSPECTOR will be distributed in December 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](mailto:dossantoscarlos@globo.com)

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