

THE FISH INSPECTOR

A Newsletter on Seafood Inspection, Quality Control and Technology



Number 131

April 2023

GLOBAL

Peter Howgate Award Grant

Funding for attendance of fish technologists at the 2023 World Seafood Congress

The International Association of Fish Inspectors (IAFI) is pleased to announce the opening of applications for the 2023 Peter Howgate Award. This is a grant funding for the attendance of young fish technologists (under 30 years of age) at the [World Seafood Congress 2023 \(WSC 2023\)](#) to be held in Peniche, Portugal from 25-27 September 2023. The Award is a tribute to Peter Howgate's work and career, and a recognition of his immense and ongoing contribution to the field of fish technology and the people who work in it. The Award was set up by fish technology professionals around the world, with the help of the Seafood HACCP Discussion List community and was adopted by IAFI in 2014. The deadline for submission of applications is 19 May 2023. You can download the Rules and application form for the 2023 Peter Howgate Award [here](#).

World Food Safety Day 2023

The World Food Safety Day 2023 campaign has started with the theme "Food standards save lives". The theme coincides with the 60th anniversary of Codex Alimentarius this year and encourages food safety advocates around the world to focus on the importance of applying standards in every aspect of food production from the source to the table. The launch saw the publication of this year's guide in all six UN languages, which provides information on the theme and Codex Alimentarius, as well as some tips on the kinds of activities people could organise and the key messages being promoted this year. In addition, the World Food Safety Day website has been updated in anticipation of the 2023 celebrations that will take place on (or around) 7 June. This will be the fifth observance of World Food Safety Day, since the first celebration in 2019. In a [video](#) message, Tom Heilandt, Codex Secretary, underlines the World Food Safety Day slogan saying:

food safety is everyone's business. Foodborne illness is almost entirely preventable and can be significantly reduced if we all raise awareness and inspire action on food safety. Contact through World-Food-Safety-Day@fao.org to get involved and download the [Guide to World Food Safety Day 2023](#) available in Arabic, Chinese, English, French, Russian and Spanish.

Call for Experts: Joint FAO/WHO Expert Consultation on the Risks and Benefits of Fish Consumption Closing on 7 April 2023

The Food and Agriculture Organization of the United Nations (FAO) and World Health Organization (WHO) are seeking experts to serve as members of a Joint FAO/WHO Expert Consultation. The thirty eighth Session of the Codex Committee on Food Additives and Contaminants requested the Codex Alimentarius Commission, at its twenty-ninth Session in 2006, to seek scientific advice from FAO and WHO on the risks and benefits of fish consumption. In response to that request, FAO and WHO held an Expert Consultation on the Risks and Benefits of Fish Consumption in 2010. Data on levels of nutrients and specific chemical contaminants (methylmercury and dioxins) in a range of fish species were reviewed, as well as scientific literature covering the risks and benefits of fish consumption. The Report of the Joint FAO/WHO Expert Consultation on the Risks and Benefits of Fish Consumption was published in 2010. Since the release of the original report, new scientific evidence has become available, and FAO and WHO are currently making preparations to convene an expert consultation in October 2023 to review the new evidence and update the conclusions and recommendations of the 2010 report as needed. FAO and WHO are therefore currently seeking to identify qualified individuals who would be able to serve as experts in the consultation. The deadline for submissions: 7 April 2023.

For more information on the requirements and how to submit an application click [here](#).



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IAFI

Professionals
for a Safe and
Sustainable Global
Seafood Supply

FAO/WHO published report on the safety and quality of water used in the production and processing of fish and fishery products

The publication is on the topic of water, the Joint FAO/WHO Expert Meetings on Microbiological Risk Assessment (JEMRA), provides risk-based guidance to determine when water is fit for purpose for fish and fishery products, from primary production to retail. The report includes several case studies that describe water use and reuse scenarios. The benefits and pitfalls of water quality monitoring and the use of non-culture based microbiological methods (immunoassays and nucleic acid) to assess water quality are also described. "Determining when water is fit for purpose can be confusing," said Jeffrey LeJeune, FAO Food Safety Officer, explaining that this document sheds light on ways to optimise water use while maintaining the safety of fishery products. Critical research gaps and policy needs to further enhance the safe use and reuse of water in fishery products are noted.

Download Safety and quality of water used in the production and processing of fish and fishery products [here](#).

ASIA PACIFIC NEWS

The Philippines: Warns about PSP and toxic red tide

Shellfishes collected and tested from coastal waters of Milagros in Masbate, coastal waters of Dauis and Tagbilaran City in Bohol, Dumanquillas Bay in Zamboanga der Sur; and Lianga Bay in Surigao del Sur are still positive for Paralytic Shellfish Poison (PSP) or toxic red tide that is beyond the regulatory limit. All types of shellfish and *Acetes* spp. or gathered from the areas are not safe for human consumption. Fish, squids, shrimp and crabs are safe for human consumption provided that they are fresh and washed thoroughly; and internal organs such as gills and intestines are removed before cooking.

Source: BFAR Shellfish Bulletin No. 08, Series of 2023.

Singapore: Sets standards for e-commerce food safety

Singapore Standard (SS) 687: 2022 (Guidelines for food e-commerce) launched at the Singapore Manufacturing Federation's Singapore Innovation and Productivity Institute (SIPI) Food Tech 2023 event to provide guidance to e-commerce players on their roles and responsibilities related to food safety and providing information to consumers. Ms Grace Fu, Minister for Sustainability and the Environment, announced the standard which covers key stages, best practices, and activities critical for the food e-commerce industry

to ensure the safety of food products sold via online platforms. The standard was jointly developed by a multi-stakeholder Working Group comprising Food Industry Asia (FIA) and the Singapore Food Agency (SFA), in partnership with the Singapore Manufacturing Federation (SMF) and various industry players such as local food e-commerce platforms, food delivery platforms, and supermarket retailers. The Working Group was appointed by the Singapore Standards Council (SSC), overseen by Enterprise Singapore (EnterpriseSG). Currently, different food e-commerce and delivery platforms have varying practices in ensuring traceability, safety and transparency of the food products that are sold through them. As more Food Business Operators (FBOs) move their sales activities to such platforms, there is a need to have a common understanding of industry best practices for the management of online sales of food products, so that FBOs can provide consumers with greater assurance on the reliability of their food products and services.

Source: Click [here](#) for the Joint Media Release.

EUROPEAN NEWS

EU: Study shows variation in implementation of hygiene rules for shellfish

Shellfish harvesting waters are classified according to the results of hygiene monitoring. Researchers Eunice Pinn and Lewis Le Vay carried out an assessment of the way EU member states and the UK monitor hygiene indicators of these production areas. They found that the way the official controls are applied varied from country to country. For instance, the number of sample results required for a provisional classification to be awarded ranges from 4 to 12 weeks, while ongoing monitoring of production areas can take place on a weekly, biweekly or monthly basis. Reviews of site classification also vary and can be conducted annually, every 3 years or on a rolling basis. Furthermore, monitoring samples are collected exclusively by designated officials in some countries, whereas in other countries they may be collected by shellfish producers. In conclusion, some countries take a risk-based, more lenient approach, whereas others are much more restrictive. This demonstrates the ability of Member States to have some autonomy within the overarching regulatory framework. The different approaches reflect regional variations in environmental conditions, traditional approaches to hygiene controls, and differences in producer/regulator relationships. The paper was published in the February 2023 edition of Marine Policy. The research was part of a broader project that Seafish carried out. The research included an assessment of the approach used by 2 further countries, New Zealand and the United States, when producing bivalve molluscs for the EU market.

The full report is available [here](#) for download.

32 rapid alert notifications for non-compliant fishery products

During January 2023 there were 32 rapid alert notifications for fishery products with 8 notifications for bivalve mollusc, 3 for cephalopod products, 5 for crustacean products, 16 for other fishery products and no rapid alert notifications for gastropod products. These included 6 consignments of oysters from France, 2 consignments of frozen tuna from Panama, 2 consignments of tuna from Sri Lanka, and 2 consignments of chilled breams from Tunisia.

Source: [Megapesca Lda](#). FishFilesLite Newsletters, January 2023.

Nordic nations assess seaweed safety

Heavy metals are the main hazard for consumers when eating seaweed harvested in Nordic countries, according to a report. The report covers the safety of seaweed used as food, with a focus on chemical and microbiological hazards. The main hazards for seaweed harvested in Nordic countries are iodine, cadmium, and inorganic arsenic. Other issues are nickel, lead, and mercury, *Bacillus spp* in heat-treated products, kainic acid in dulse seaweed, and allergens. Experts said levels of heavy metals and iodine vary greatly between and within species and can be affected by age, growing conditions, and processing methods. Data on iodine, cadmium, inorganic arsenic, lead, and mercury in seaweed from different Nordic nations have confirmed the variations. In 2020, a project funded by the Nordic Council of Ministers started involving food agencies in Denmark, Iceland, the Faroe Islands, Sweden, and Norway and a report has recently been published. The report is also available in a web-accessible version. Click [here](#) for more information.

NORTH AMERICAN NEWS

Canada: CFIA published Food Fraud Annual Report 2021-2022

Canadian Food Inspection Agency (CFIA) published the Food Fraud Annual Report 2021-2022 as part of its food fraud initiative. The CFIA conducted a number of activities to prevent, detect and deter food fraud. The report summarizes the highlights of that work: monitoring ongoing and emerging risks, and planning mitigation activities, promoting awareness and educating consumers via an advertising campaign and other work, working with international counterparts to share relevant information and best practices, advancing research and method development to detect food fraud and targeting surveillance on higher-risk commodities

and taking control actions and enforcement actions where warranted when CFIA found non-compliance. CFIA collected 844 targeted samples to detect specific types of misrepresentation. The following percentages of analyzed samples were found to be satisfactory: fish 92.7%, honey 77.5%, meat 99.1%, olive oil 86.9%, other expensive oils 64.3% and spices 90.8%. The testing results summarized in this report are not representative of overall compliance rates within the Canadian marketplace because this sampling targeted products at higher risk for non-compliance. Such targeting can result in figures that appear unusually high within the context of the overall marketplace. Where CFIA found non-compliance, it took control actions and enforcement actions where warranted, guided by the Standard Regulatory Response Process. These actions included removing products from Canada, detention, destruction, or relabelling.

Download the CFIA Food Fraud Report 2021 to 2022 [here](#).

USA: IAFI participated at the 73rd PFT Conference

IAFI committee members, Clare Winkel and Jon Bell attended the 73rd Pacific Fisheries Technologist Conference (73rd PFT) held in Seattle WA, USA during 26 February-1 March 2023. The conference was a small friendly gathering targeting the technical updates for the seafood sector down the West Coast USA from Alaska to Mexico and often across the Pacific. The diverse subject made everyone think. Some of the key discussion points has been highlighted here for those who have missed to join: 1) Super-heated steam cleaning (highly effective and useful in dry food environments and hard to get to niches and crevice's and is an effective kill step but does not remove allergens, 2) Cell based (lab grown) protein, 3) Seafood fraud, 4) Bioactive compounds (being identified everywhere including seaweed, octopus skin and white shrimp), 5) Wind energy at sea (there were 4 papers on this subject from many viewpoints which made you stop and rethink everything about the use of wind energy), 6) New rapid technology (that can identify 5 common fish species and identify if then fish has been frozen/thawed. The block chain technology could verify product data along the supply chain. 7) New US FDA traceability rule (it's all about the Key Data Elements and Lot code), 8) Packaging (there were 4 papers including Food Safety Hazard in packaging, other papers covered micro plastics in the Salish sea, where they proved there was a massive drop in micro plastics when the tourists stopped visting during COVID-19 period and some papers covered edible fruit-based options and animal digestible packaging to stop animal deaths due to consumption of waste plastics).

AFRICAN NEWS

Kenya: Social enterprise cushions fish traders against post-harvest losses

Raino Tech4Impact, a social enterprise, that leverages technology as an enabler to empower African communities, is helping fish traders to reduce post-harvest losses through its cold chain solutions. Francis Nderitu, the company's Founder and Managing Director, said that smallholder farmers and traders had decentralised access to the market and cold chains. Their new business model 'Keep It Cool' connects consumers and sellers by distributing fish products from small-scale fishermen to stores in Nairobi's middle and low income neighborhoods. "We are disrupting the fish value chain by introducing cold chain both on the production side on the lake as well as the business side. We make these cooling boxes affordable. "Farmers or traders can access the cooling boxes for less than USD \$3 (Ksh 500) a week. With these cooling boxes, we are able to assure the quality of fish from the lake to plate," he said. He claimed that the creative solution lowers post-harvest losses, which in some regions, like Lake Turkana, have reached as high as 40%. "By bringing this solution, we have been able to reduce the 40 percent post-harvest loss to about 0.5 percent," Nderitu said. The company uses the cool chain network to distribute over three million fish meals annually. In the upcoming years, they intend to grow this to more than 10 million fish meals. "This is with the objective of making sure that nutrition is accessible to the urban poor. We have been able to package fish well and by the introduction of cold chain, it has been accessible to the urban poor through affordable prices," Nderitu said. The company works hand in hand with the Global Alliance for Improved Nutrition (GAIN), a non-profit organization that tackles malnutrition, to ensure quality.

Read the full report [here](#).

PUBLICATIONS

SAFE FOOD AUSTRALIA, 4th Edition, February 2023. A Guide to the Food Safety Standards, Chapter 3 of the Australia New Zealand Food Standards Code (Applies to Australia Only). Pages 278.

This document was published by Food Standards Australia New Zealand (FSANZ) to assist government agencies responsible for enforcing the Code in Australia. This document relates to food safety standards in Chapter 3 of the Australia New Zealand Food Standards Code (the code). These standards apply only in Australia.



- 3.1.1 - Interpretation and Application
- 3.2.2 - Food Safety Practices and General Requirements
- 3.2.2A- Food Safety Management Tools
- 3.2.3 - Food Premises and Equipment

The [Safe Food Australia Guide](#) can be downloaded complimentary.

The Use of Project Based Learning to Improve Business and Workforce Performance

This paper reviews several case studies, including post harvest fish processing in the UK, and seafood quality and safety in aquaculture in Indonesia. These projects were designed by the Institute of Productivity (IOP), which are based on problem-based learning (PBL) approaches and informed by action research. In addition, it provides insights about how these strategies have been applied and how they have prepared workers (Operator Trainers, Supervisors, Managers, and Business Owners) to meet competency requirements set for different fishery sector problems.

Download this publication [here](#).

The next issue of THE FISH INSPECTOR will be distributed in July 2023. Any information you may wish to have disseminated through this newsletter may be submitted through <http://e-newsletter.infofish.org/>

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