



The Fish Inspector

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GENERAL

IAFI: Seafood World Congress 2009

The 8th World Seafood Congress will be held in Agadir, Morocco, from 05-10 October 2009. IAFI – *International Association of Seafood Professionals* is inviting you to join a new website – <http://iafi-iasp.ning.com/> - and invite others to do the same. This is the Networking Website for the congress to promote ideas and discussions on preparatory arrangement for the event.

IAFI x PANFISH membership temporary agreement

IAFI (*International Association of Seafood Professionals*) and PANFISH (*Pan-American Network on Fish Inspection, Quality Control and Technology*) established an agreement giving temporary IAFI membership to PANFISH members. The unique deal will be valid until 30th September 2009. The agreement aims to strengthen cooperation between both international associations with the objective to promote and develop fish inspection, quality control and technology activities. More details on the agreement can be obtained from Roy Palmer (palmerroy@hotmail.com) and Carlos Lima dos Santos (dossantoscarlos@globo.com).

Melamine and fish safety

Reports of detection of melamine in fish meal and fish feed imported by some countries have raised concern regarding safety of fish receiving such feed. A survey of market-ready shrimp, catfish, tilapia, salmon, eel and other types of fish in United States revealed that, 31.4% had melamine at concentrations above limit of detection (LOD). 10/105 samples (9.5%) had melamine at levels ranging from 51-237 µg/kg. The US FDA concluded that levels of melamine and its analogues below 2.5 ppm in foods other than infant formula are not of public health concern. The European Food Safety Authority (EFSA) recommended a tolerable daily intake (TDI) of 0.5 mg/kg bw/day for the total of melamine and its analogues ammeline, ammelide, cyanuric acid. Answers to many of the frequently asked questions about melamine in fish has been summarised in a fact sheet posted on website of GLOBEFISH (www.globefish.org).

FishTechDB: A gift from Peter Howgate

Peter Howgate who was Head of the Quality Studies Section, *Torry Research Station* when he retired in December 1989, donated a treasure trove to the Seafood World Community. **FishTechDB** is a new bibliographical database of topics related to fish technology, developed, and maintained by Peter. He has generously donated his expertise, time and effort in creating and making this database available to the global seafood community by partnering with *California Sea Grant*, which hosts the FishTechDB (a 9.5 MB Excel file) on the *Seafood Network Information Center* (SeafoodNIC) web site. An introduction to FishTechDB is available at:



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http://seafood.ucdavis.edu/pubs/fishtechdb_info.htm. The Excel file containing over 9,000 entries is listed at:

<http://seafood.ucdavis.edu/pubs/FishtechDB.ver01.xls>

Source: Dr. Pamela Tom, Seafood Network Information Center Director.

IFFO: Certification schemes for feed producers

The *International Fishmeal and Oil Organization* (IFFO) has announced that it is developing a new certification scheme which will allow fish meal and oil producers to present their traceability and sustainability credentials. Named the Code of Responsible Practice, the certification scheme was expected to be approved last October, with producers able to enter the auditing process in early 2009 with the first certifications to be given by late 2009.

Source: INFOFISH *International*, 4/2008: 18

AFRICAN NEWS

FAO Workshop on Fish Technology, Utilisation and Quality Assurance

The Workshop held at Agadir, Morocco during Nov 24-28 was attended by 24 participants from 12 countries (Cameroon, France, Gabon, Ghana, Italy, Kenya, Maroc, Nigeria, Senegal, Seychelles, Tanzania and Uganda), 22 presentations were made covering areas such as live fish handling, fresh fish preservation; processing including fish smoking and fish drying; postharvest loss assessment; safety and quality; byproduct utilization; market access requirements. This Workshop was aimed at strengthening interaction and exchange between institutions having long-established international activities in post-harvest fisheries, thus creating an enabling environment for a wide span and a consolidated network in research and development in the Africa region.

Namibia: Final Inspection Report from EU visit of May 2008

The above EU report concludes that the current control system with the *Ministry of Trade Industry* (MTI) as Competent Authority (CA) and the *South African Bureau of Standards* (SABS) as technical control body is based on regular and systematic controls by trained inspectors at local level, as well as by a manager from the SABS headquarter. These controls cover most Community requirements and are well documented. However there remain deficiencies, including in the performance of local SABS inspectors, regarding the follow up of corrective actions, inadequate control of HACCP systems and failure to identify operational hygiene deficiencies. The CA is still in a position to verify and certify the conditions prescribed by the export Health Certificate. However, the report concludes that the reliability of the system is undermined and addresses to the Namibian CA a number of recommendations aimed at rectifying shortcomings identified and enhancing the control system presently in place.

Source: "Final report of a Mission carried out in Namibia from 13-23 May 2008", DG (SANCO)/2008-7669 – MR - Final

ASIAN NEWS

FAO Technical and Trade Conference on Shrimp

The FAO Technical and Trade Conference on Shrimp was held at Guangzhou, China, in collaboration with INFOYU, INFOFISH, Ministry of Agriculture, China and Guangdong Provincial Government during, 6-7th November, 2008. This Conference brought together almost 300 participants, with one sixth from outside China. The conference highlighted the main issues concerning shrimp production, processing, trade and consumption worldwide. As Asia is contributing the bulk of production, there were single country presentations for this region. The rest of the world was summarized in continent presentations. In addition, the conference highlighted issues and trends in

the main markets, the main technological developments in shrimp aquaculture, and recent developments in certification schemes.

Japan: Salmonella in imported seafood

A total of 353 samples of 29 types of seafood imported into Japan were tested for *Salmonella* prevalence and total microbial population. *Salmonella enterica* serotype Weltevreden was isolated from 2 of 47 black tiger prawn samples. The contamination levels of *Salmonella* were in the range of ≤ 30 to 40 most probable number per 100 g. In addition, one sample of black tiger prawns and two samples of white shrimp were positive for *Salmonella invA* gene on PCR assay. Although the mean aerobic bacterial count was greater than *Salmonella* 4 log CFU/g in most of the sample types, the two samples of black tiger prawn from which were isolated had 7.48 and 5.18 log CFU/g, respectively. These results indicate the possibility that shrimp and prawns contribute to food-borne infections. The improvement of seafood quality is an important issue, and the information on contamination by pathogens should be provided as feedback to the country, of origin with the aim of increasing safety. Most of the samples obtained in this study originated from Southeast Asia.

Source: “*Salmonella prevalence in seafood imported into Japan*” by Asai et al, *Journal of Food Protection*, 71 (7), 2008: 1460-1464.

Malaysia: Seafood import restrictions cost EUR\$120 million

Import restrictions recently put in place by the European Union (EU) on seafood products from Malaysia have cost the country EUR\$120 million. The restrictions were imposed after EU audit teams considered that Malaysia has failed to secure the quality and safety of their products. Government has established a *Seafood Safety Bureau* tasked with ensuring that Malaysian seafood comply with international standards. The Bureau would work to reverse the EU ban on imports from Malaysia and would also explore new markets in China and the Middle East.

Source: *EUROFISH Magazine*, 5/2008: 10

EUROPEAN NEWS

EU: New EU Regulation against illegal fishing plus mandatory catch certification

EC Council Regulation 1005/2008 of 29 September 2008 establishing a Community system to prevent, deter and eliminate illegal, unreported and unregulated (IUU) fishing was published in the EU Official Journal L 286 of 20/10/08. The provisions of this new Regulation will enter into force on 1 January 2010.

The text of the Regulation is available at the following address: <http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2008:286:0001:0032:EN:PDF>

EU: New regulation on certificates

After a long delay, the EU has finally published two Regulations 1250 and 1251/2008 (see link below) regarding new certificates that will be implemented as of July 2009 and August 2010. The first Regulation sets up new certificates for fishery/aquaculture products and for live bivalve molluscs. It only introduces minor changes in the animal health attestations. The second Regulation repeals all other regulations regarding ornamental fish, and aquaculture fish and products related (eggs and gametes) intended for further growth, fattening or relaying into EU waters, before processing (or not).

Source:

<http://eur-lex.europa.eu/JOHtml.do?uri=OJ:L2008:337:SOM:EN:HTML>

EU: Rapid Alert Annual Report

DG SANCO of the European Commission has published its annual report regarding the system of Rapid Alert for Food and Feed (RASFF) for 2007. In 2007, a total of 2976 original notifications, classified as 961 alert and 2015 information notifications, were received through the RASFF. About 21% of alerts were in relation to fishery products. The number of notifications referring to consignments of fishery products with mercury above the legal limit increased to 124, compared to 71 in 2006. There were fewer notifications for residues of antibiotics in fishery products than the year before: 58 in 2007 compared to 80 in 2006. As before most (35 notifications) were related to nitrofurans and metabolites in aquaculture products from Asia. Twenty notifications related to high levels of dioxins and in particular dioxin like PCBs in canned fish liver (17) from Denmark (7), Poland (8) Norway (1) and France (1).

Source: MEGAPESCA, October 2008.

LATIN AMERICAN NEWS

PANFISH Regional Meeting

Eighty-nine (89) participants representing 14 countries in the American Continent (Argentina, Brazil, Canada, Colombia, Cuba, Chile, Ecuador, El Salvador, Honduras, Mexico, Peru, Uruguay, United States of America and Venezuela) attended the Second Regional Meeting of the *Pan-American Network on Fish Inspection, Quality Control and technology* (PANFISH) held in Guayaquil, Ecuador from 13-17 October 2008. Participants from Italy, Spain and International Organizations FAO, INFOPESCA and OIRSA also attended the meeting. The event was organized by PANFISH, INFOPESCA and INAPE (*National Fisheries Institute of Ecuador*) with the support of FAO.

Thirty-five (35) presentations were made by participants, in four technical sections: (I) Seafood Inspection & QC and international trade, (II) Safety and quality of fishery products sold in the national market, (III) Development of innovative products, (IV) Biotoxins and mollusc bivalves, and (V) PANFISH operation and related issues. These presentations are included in a CD prepared and distributed by INFOPESCA.

A new PANFISH Board of Directors was elected for the next two years:

President – Nelson Avdalov (Uruguay)

Director of Inspection & QC – Cesar Gentile

(Argentina)

Director of Technology – Alex Augusto Gonçalves (Brazil)

Director of National Market Safety & quality – Graciela Pereira (Uruguay)

Coordinators Study Group of Safety of Mollusc Bivalves and Biotoxins – Alejandra Goya (Argentina) and Dinorah Medina (Uruguay)

Assessing Committee – Byron Gurdian (Costa Rica), Cecilia Solis (Chile), Doris Hernandez (Cuba), Lucio Akio Kikushi (Brazil), Ma Estela Ayala (Peru), Oscar Garcia (Nicaragua), and Soraya Nassereddinne-Cheung (Canada).

More details of the meeting may be obtained from Dr. Nelson Avdalov, President, PANFISH, Montevideo, Uruguay (nelson.avdalov@infopesca.org).

NORTH AMERICAN NEWS

Canada: Post-Graduate Courses in Quality Management Systems

The Marine Institute, St. John's, New Foundland is very pleased to add a new course (**MIPG 4108M – ISO Management Systems**) to the Post-Graduate Certificate in Quality Management program. The course covers ISO 9000 Quality Management System; ISO14000 Environmental Management System; and OHSAS 18000 Occupational Health and Safety Management System. The course provides learning opportunities on the application of these systems and the procedures followed for their implementation in different firms and institutions.

Post-Graduate Certificate in Quality Management Program

Course Offerings - January 2009

MIPG 4100M – Quality Management

MIPG 4102M – Food Safety Systems

MIPG 4106M – Project Management Fundamentals

MIPG 4108M – ISO Management Systems

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/program%20pages/Post%20Graduate%20Certificate%20Quality%20Management/index.htm>

USA: Botulism risk from ungutted salt-cured alewives

The U.S. Food and Drug Administration is warning retailers and food service operators not to offer for sale ungutted, salt-cured alewives (also called gaspereaux fish), because the fish may contain the *Clostridium botulinum* toxin.

The FDA considers any ungutted fish over five inches in length that is salt-cured, dried, or smoked, such as the ungutted, salt-cured alewives/gaspereaux fish, to be adulterated because it could contain the *C. botulinum* toxin. To date, there have been no reported illnesses associated with this product. Additional Information may be found in: [FDA Compliance Policy Guide on Uneviscerated Fish Products that are Salt-cured, Dried, or Smoked](#) and [RSS Feed for FDA News Releases \[what is RSS?\]](#)

Source: *FDA News*, 12 Dec 2008

USA: FDA urging government to reverse mercury warnings for fish

The Food and Drug Administration (FDA) is urging the government to amend its advisory that women and children should limit how much fish they eat, saying that the benefits of seafood outweigh the health risks and that most people should eat more fish, even if it contains mercury.

If approved by the White House, the FDA's position would reverse the government's current policy that certain groups - women of childbearing years, pregnant women, nursing mothers, infants and children - can be harmed by the mercury in fish and should limit their consumption.

The FDA's recommendations have alarmed scientists at the Environmental Protection Agency, who in internal memos criticized them as "scientifically flawed and inadequate" and said they fell short of the "scientific rigor routinely demonstrated by EPA."

The FDA sent its draft report, a copy of which was obtained by *The Washington Post*, to the White House Office of Management and Budget as part of the FDA's effort to update the existing health

advisory. The report argued that nutrients in fish, including omega-3 fatty acids, selenium and other minerals could boost a child's IQ by three points.

The greatest benefits, the FDA report said, would come from eating more than 12 ounces of fish a week, which is the current limit advised for pregnant women, women of childbearing age, nursing mothers and young children.

Source: Intrafish, December 15, 2008.

PUBLICATIONS

PANFISH: First issue of quarterly newsletter

The first issue of PANFISH (*Pan-American Network on Fish Inspection, Quality Control and Technology*) "**RED-PAN NOTICIAS**" (PANFISH NEWS) was distributed in December 2008. The new publication aims to improve information and communication on fish inspection, quality control and technology in the Americas. The bulletin is expected to be quarterly published digitally in Spanish with the support of INFOPECA.

It can be downloaded from INFOPECA and PANFISH webpages www.infopesca.org and www.gipescado.com.br/redpan

Viruses in Food

FAO/WHO Meeting Report- Viruses in Food: Scientific Advice to Support Risk Management Activities (Microbiological Risk assessment series 13) has been published. The report covers norovirus and hepatitis A virus and bivalve molluscs as an important virus-commodity combination. The major routes of transmission of these viruses, persistence in environment and shellfish, stability during processing, decontamination steps, current status of methodology for detection of viruses and implications for control of these pathogens, risk management options have been documented in the report. The report can be downloaded from the site: http://www.fao.org/ag/agn/agns/jemra/Viruses_in_food_MRA.pdf.

United Kingdom: HACCP for livestock – inclusive farmed fish

Companies involved with products based on meat, milk, poultry, eggs or fish, now have access to case studies to help their suppliers develop effective HACCP systems. Increasingly, HACCP is being applied to the agricultural production of food raw materials from livestock to assure product safety. In recognition of this, CFRA published *HACCP in agriculture: livestock production* (CCFRA Guideline No. 33), and followed it with a detailed case study on rearing of cattle for beef production.

This guide and supplement were produced to help farmers understand what HACCP is, how HACCP works and how to approach HACCP for the first time. Four further case studies have now been published to help with specific livestock operations:

- Pig rearing for meat - Supplement 2
- Dairying - Supplement 3
- **Farmed fish - Supplement 4**
- Poultry for meat and egg production - Supplement 5

The main guide is priced at £30 per copy and supplements at £10 per copy (if purchased with the guide) or £20 per copy (if purchased alone). **Publication orders:** Carol Newman, CCFRA, e-mail: pubs@campden.co.uk

The next issue of THE FISH INSPECTOR will be distributed in April 2009. 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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