

GENERAL**IAFI: World Seafood Congress 2009**

The stage is ready for the IAFI 2009 World Seafood Congress, Agadir, Morocco, 3-7 October 2009. The programme of the event as it stands now is available at the IAFI website below where you may obtain more details on the Congress, and also register on line (<http://www.worldseafoodcongress.org/>)

IAFI: General Meeting

This is to advise all members that the General Meeting and Election of Officers for the International Association of Fish Inspectors will take place at 5:30 pm (GMT + 0:00), Wednesday, October 07, at the Royal Atlas Hotel, Avenue 20 Aout, Agadir, Morocco.

The provisional agenda for the meeting will be distributed shortly. Motions for amendments to By-laws must reach IAFI (info@iafi.net) for review and circulation to members not less than thirty (30) days prior to the meeting. More details on the event may be obtained from John Emberley, Executive Director, IAFI, e-mail: jemberley@xplornet.com

IAFI: Special Recognition Awards

Each biennium, the *International Association of Fish Inspectors* - IAFI honours individuals from industry, academia, government, and/or related organizations for their professional contributions to seafood inspection, science and technology and related fields. These awards are distributed to recipients during the World Seafood Congress, which will be held in Agadir, Morocco, October 3-7, 2009.

If you wish to nominate an individual for of these awards, you are invited to submit a brief resume to the IAFI Awards Committee summarizing the most significant accomplishments of the individual and their contribution to seafood inspection and related fields. All submissions must be available to the Awards Committee not later than September 15, 2009 and should be sent to awards@iafi.net.

Moon Landing Marks International Inspection History

This year on July 20th we celebrated the fortieth anniversary of the day men landed on the moon. Almost everyone remembers where they were on July 20, 1969 when Neil Armstrong, Buzz Aldrin and other U.S. astronauts landed on the moon. Where were some of our fish inspection and policy people at that time? They were at the *First International Conference on Fish Inspection and Quality Control* in Halifax, Canada. That conference organized by FAO of UN with assistance from Canadian Fisheries, the U.S Bureau of Commercial Fisheries and other government agencies helped to lay the foundation for international cooperation in fish inspection and quality control. FAO published the results of this conference under the title of *Fish Inspection and Quality Control*.

This first Conference was followed by the *Second International Conference on Fish Inspection and Quality Control* held in Washington, DC twenty-seven (27) years later in May 1996. Results of this conference are available in the publication *Fish Inspection, Quality Control and HACCP - A Global Focus*, published by Technomics Inc.

Since 1996 there have been several International Conferences on Fish Inspection and Quality Control: Halifax, Canada (1999), Vancouver, Canada (2001), the Hague, Netherlands (2003), Sidney, Australia (2005), and Dublin, Ireland (2007). The reports of the last two Congresses were also published from FAO and are available in the FAO website www.fao.org.

The most recent global inspection event is the up coming *World Seafood Congress*, sponsored by the *International Association of Fish Inspectors* (IAFI), in cooperation with FAO, UNIDO and the Government of Morocco, scheduled to be held in Agadir, Morocco, from 3-7 October. IAFI together with FAO and UNIDO is leading the organization of these world meetings since the Congress in Vancouver. Positive results of these world meetings are reflected in the international cooperation that exist today in ensuring the safety of seafood and in harmonizing international trading requirements.

Source: Joseph (Joe) W. Slavin, Annandale, VA, USA, e-mail: JWS2827@aol.com

ASIAN NEWS

ASEAN Training Course on Post-Harvest Technology on Aquaculture

An ASEAN *Training Course on Post-Harvest Technology on Aquaculture* was held in Nha Trang, Vietnam from 22 to 24 March 2009. The training course was organised by the *International Cooperation Department* (ICD) in collaboration with the *Ministry of Agriculture and Rural Development* of Vietnam (MARD) and the *ASEAN Secretariat* and was funded by Japan through the *Ministry of Agriculture, Forestry and Fisheries* (MAFF). Two officers from the *Marine Fisheries Research Department* (MFRD), Singapore, were invited by the ASEAN Secretariat to participate as resource speakers. The officers presented lectures on the following topics: (1) Fish production and consumption trends in ASEAN, (2) Fish utilization and post harvest technologies in ASEAN and (3) Seafood safety and the strategy for seafood safety assurance in ASEAN. They also visited Nha Trang University, to establish contacts and foster good relations for future collaboration in the area of seafood processing.

Source: <http://www.seafdec.net/newsletter/NL321.pdf> , SEAFDEC Newsletter Jan-Mar 2009

Cambodia: Stakeholder Workshop on “Improving Safety of Fish Sauce”

The above stakeholder workshop was held at Hotel Himawari, Phnom Penh, Cambodia, 20-21 July 2009. The opening of the workshop was officiated by Mr Som Nuov, Deputy Director General of Fisheries Administration (FiA) of the Ministry of Agriculture, Forestry and Fisheries.

The technical sessions were attended by a total of 40 national participants, seven (07) regional experts and two (02) FAO technical experts, Dr Karunasagar Iddya, Senior Fishery Industry Officer and Dr Renata Clarke, Nutrition Officer. The national experts were mostly from government departments; nineteen (19) from the Fisheries Administration and line Ministries, out of which eleven (11) were from fish inspection and Quality Control while twelve (12) were fish sauce producers, 05 fish sauce retailers and 04 fishermen. The national participants came from various parts of the country. Others are from provincial fisheries outfits, Department of Certification and Ministry of Health. The workshop was also assisted by a 07 member panel of regional experts from Malaysia (01), Vietnam (01), Thailand (02), Myanmar (02) and INFOFISH (01).

The technical sessions covered a wide range of topics: markets and marketing of fish sauce, quality and safety issues related to fish sauce, developing codes of practice and standards, analytical methods and laboratory accreditation, import control and coordination between agencies and strengthening regional cooperation. The presentations were followed by highly participatory, interactive discussion sessions on a wide range of topics related to the regional industry and challenges faced by it. On day-2 a field visit was undertaken to a fish sauce processing facility, just outside Phnom Penh.

Indonesia: Results of EU inspection mission

The *Food and Veterinary Office* of DG SANCO published its report on the control system for fishery products in Indonesia, following its mission in February 2009. The findings indicate that the *Directorate General for Fishery Products Processing and Marketing* (the Indonesian competent authority) and the Provincial Laboratories for Fish Inspection and Quality Control have implemented a system of official controls which is satisfactory in most respect. However, shortcomings were noted in relation to hygiene controls on fishing vessels, and the monitoring of chemical contaminants. in some listed establishments.

Source: *MEGAPESCA FishFiles Lite*, July 2009

AFRICAN NEWS

FAO-INFOSA Workshop on Codex Codes of Practice and fish inspection services in Malawi

Recognising that effective national fish inspection services are essential to ensure that good quality and safe fish reaches the consumers, enters international trade and to ensure that imported foods conform to national requirements, FAO has been promoting national food control system that would address all sectors of food chain based on scientific principles and guidelines. FAO has been providing assistance to developing countries to develop national capacity for implementation of Codex standards and Codes of Practices and help countries to harmonise their food control systems with international practices. A Workshop on “Role of Codex Codes of practice and fish inspection services in fish biosecurity” was held in Lilongwe, Malawi during April 27-29, 2009 with the objective of (1) raising awareness about Codex Code of practices for fish and fishery products (2) Discuss with

stakeholders regarding the institutional arrangements for organisation of national fish inspection services. The Workshop was attended by 30 participants. The Institutions represented included the Department of Fisheries, Ministry of Agriculture and Food Security, Malawi Bureau of Standards, Ministry of Trade and Industry, Malawi College of Fisheries, Fisheries Association of Malawi, Department of Livestock and Veterinary Services, Ministry of Health and Population, University of Malawi, Bunda College, Malawi Revenue Authority, and MALDECO Fisheries Limited.

EUROPEAN NEWS

EU: New SEAFOODplus research platform

The new SEAFOODplus research platform was officially launched at an event Thursday 26 March 2009 in Brussels. The connection between the former SEAFOODplus project and the new SEAFOODplus research platform was explained in the presentations given during the occasion, and the activities of the new platform were described. SEAFOODplus is an Integrated Research Project supported by the EU. The strategic objective of SEAFOODplus is to reduce health problems and to increase wellbeing among European consumers by applying the benefits obtained through consumption of, health promoting safe seafood products. SEAFOODplus has 70 partners in 16 countries. Please browse SEAFOODplus website <http://www.seafoodplus.org/Home.326.0.html> if you are interested in knowing more.

Denmark: TAFT 2009

The *Trans Atlantic Fisheries Technology Conference* (TAFT) will be held from 15-18 September 2009 in Copenhagen, Denmark. TAFT is a joint event including the *Atlantic Fisheries Technology Conference* (AFTC) and *West European Fish Technologists Association* (WEFTA) meeting. This year TAFT will be focusing on seafood technology. The Conference program is available at the TAFT homepage www.taft2009.org. The event will have 60 excellent oral speakers from around the world and more than 60 top poster presentations. A TAFT slide series presenting essential information about the TAFT 2009 Conference is available for download from the TAFT homepage. The slides give you an overview and background information about the venue, the city of Copenhagen and what you can expect by participating in this major event. You can also use the slide for circulation among interested individuals or your use series during the meetings. If you have not already registered, please hurry up as the payment deadline for registration is Sept 1. As a satellite event, you can attend the SSSP workshop on 15 September - information on this is also available at www.taft2009.org

UE: HACCP and primary production area

The European Commission submitted a report to the European Parliament and to the Council, reviewing the experience gained from the application of the 2004 revision of the EC's food hygiene regulations, and discussing whether the Hazard Analysis Critical Control Point (HACCP) requirements should be extended to food business operators in the primary production area. The report finds a number of ongoing problems in the implementation of the hygiene package. In relation to fishery products, Member States face continuing difficulties with the listing and controls of third country vessels for which the responsibility for inspection has been delegated to a country other than the flag state. The extension of HACCP to primary production is generally considered to be impracticable. The report leaves the Commission to develop specific proposals in response to the findings.

Source: *MEGAPESCA FishFiles Lite*, July 2009

UE: RASFT Annual Report for 2008

DG SANCO published the RASFF Annual report for 2008, setting out the number and types of rapid alerts received. Fish, crustaceans and molluscs accounted for 20% of the alert notices in 2008 and 11% of the border rejections of food consignments. Out of a total of 3,162 notifications, fishery products accounted for 260, 90 of which were due to heavy metal contamination, 37 due to parasites and 37 due to "bio contamination". Just four alerts in fishery products were due to illegal or excessive veterinary medicinal products. Overall, China, Turkey, Iran and India were the countries of origin which accounted for most alerts.

Source: *MEGAPESCA FishFiles Lite*, July 2009

LATIN AMERICAN NEWS

Brazil: Sanitary guidelines for marketing seafood at national level

A select group of Latin American experts on fish inspection and quality control met in Rio de Janeiro from 15-18 June 2009 with the view to preparing Regional Guidelines for Marketing Seafood at National Level. The meeting was jointly organized by FAO and INFOPECSA in close cooperation with Brazilian Ministries of Agriculture (MAPA) and Aquaculture and Fisheries (MAP). Fourteen (14) experts from 5 Latin American countries (Argentina, Brazil, Chile, Costa Rica, and Uruguay) and 2 international organizations (FAO, INFOPECSA) participated. More details on the meeting, including the final guidelines may be obtained by contacting Nelson Avdalov, Projects Director, INFOPECSA, Montevideo, Uruguay, E-mail: nelson.avdalov@infopesca.org

NORTH AMERICAN NEWS

USA: Seafood certificates to Europe

The U.S. Food and Drug Administration will no longer issue health certificates required by the EU for export of fish or fishery products to the European Union (EU) or European Free Trade Association (EFTA) member countries. The National Oceanic and Atmospheric Administration Seafood Inspection Program (NOAA SIP) will become the sole certifying agency for all seafood products to be exported to these countries. Due to the large demand for these certificates and the need for expedient service, SIP, through this notice, is announcing a change from current practices, including fee structure, for providing Health Certificates for the EU and EFTA. This action is effective June 16, 2009. For further information contact Timothy Hansen, Timothy.hansen@noaa.gov, Program Director SIP NMFS/NOAA (301) 713-2355 Ext. 214.

Source: Federal Register: June 19, 2009 (Volume 74, Number 117)

US: Law would greatly expand FDA's power

The U.S. Congress approved the first major changes to food-safety laws in 70 years Thursday, July 30, 2009 giving sweeping new authority to the *Food and Drug Administration* to regulate the way food is grown, harvested and processed. However, the document faces fierce opposition from farm-state lawmakers and their allies who complained it would be too invasive, while others said it was pushed to the floor too quickly.

The legislation affects every aspect of the U.S. food system, from farmers to manufacturers to importers. It places significant responsibilities on farmers and food processors to prevent contamination - a departure from the country's reactive tradition, which has relied on government inspectors to catch tainted food. The legislation requires food manufacturers to identify the particular risks they face, create controls to prevent that contamination, monitor those controls to make sure they are working and update those measures regularly.

The House bill calls for the FDA to set safety standards for farmers and manufacturers who process food and requires imported food to meet the same standards. The legislation requires the FDA to sharply step up inspections. The FDA now inspects food facilities about once a decade. The bill would also mandate inspections of high-risk facilities at least once a year and low-risk facilities at least every three years.

The measure also gives the FDA significant authority to contain outbreaks of food-borne illnesses. The agency would be able to recall food if it suspects contamination, instead of relying on the food maker to act voluntarily. It also allows the FDA to quarantine a geographic area, blocking the distribution of suspect food to the rest of the country. FDA would gain access to records at farms and food production facilities.

Under the legislation, the food agency will get new enforcement powers and be able to impose beefed-up civil and criminal penalties. One provision allows the FDA to declare food "adulterated" simply if the grower or manufacturer has failed to follow safety standards, regardless of whether the food is actually tainted.

The bill does not address the fractured nature of U.S. food regulation, which is spread among 15 federal agencies, as well as thousands of state and local health departments.

Source: *Food Safety Weekly WrapUp*, 13 August 2009

USA: National Forum on contaminants in fish

The *National Forum on Contaminants in Fish* will be held in Portland, Oregon, from 2-5 November 2009. This event brings together public health and environmental professionals from government agencies, industry, environmental and health advocacy groups and other interested parties to discuss the many issues related to the risks and benefits of fish consumption. The meeting is sponsored by the *U.S. Environmental Protection Agency* in cooperation with the *Oregon Department of Human*

Services. For information about the Conference, lodging options, and registration, please visit the website <http://www.epa.gov/waterscience/fish>

PUBLICATIONS

CODEX Code of Practice for fish and fishery products

FAO/WHO Codex Alimentarius Commission has published a new document - *The Code of Practice for fish and fishery products*, First edition 2009. The Code is intended for all those engaged in the handling, production, storage, distribution, export, import and sale of fish and fishery products. The Code will help in attaining safe and wholesome products that can be sold on national or international markets and meet the requirements of the Codex Standards. The Code is a work in progress and a number of appendices remain under development. This first printed edition contains revisions to the texts adopted by the Codex Alimentarius Commission up to 2008, and is also published in French and in Spanish. The publication has 152 pages and costs US\$32. It may be ordered online or downloaded from the FAO webpage www.fao.org

Guidelines for artisanal fishermen

"*Guidelines for handling and quality control of fish and fishery products for artisanal fishermen and small-scale processors*" ("*Manual de control de calidad y manipulación de productos pesqueros para pescadores y procesadores artesanales*") is the title of a new publication issued by INFOPECA. This valuable book was written by Nelson Avdalov within the framework of CFC/FAO/INFOPECA Project FSCFT 23 "*Improvement of Artisanal Fisheries in Central America, Mexico and the Caribbean*". Details on the publication can be obtained by contacting Nelson Avdalov, Project Director, INFOPECA, Julio Herrera y Obes 1296, Montevideo, Uruguay, tel: 598 2 9028701, e-mail: nelson.avdalov@infopesca.org, website: www.infopesca.org

New book on seafood quality and safety

On May 8 the new book "*Fishery Products – Quality, safety and authenticity*" by Hartmut Rehbein and Jörg Oehlenschläger, published by Willey-Blackwell, 477 pages, was launched.

Hartmut and Jörg are both of Max Rubner-Institute, Federal Research Institute for Nutrition and Food, Department of Safety and Quality of Milk and Fish Products, Hamburg, Germany.

The publication brings together details of all the major methodologies used to assess the quality of fishery products in the widest sense. Subject coverage of this important book includes chapters on assessment of authenticity, and several chapters on quality assessment using various methods, such as: texture measurement, electronic nose and tongue, NMR, colour measurement, sensory assessment, and microbiology. More details on the new book may be obtained by contacting Prof. Dr., Palmaille 9, D-22767 Hamburg, Germany, e-mail: joerg.oehlenschlaeger@mri.bund.de

New book on parasitology of fish fillets

A new book written in German language titled "*Parasiten des Fischfilets. Erscheinungsbild, Biologie, Lebensmittelsicherheit*" (in English: "*Parasites of fish fillets, appearance, biology, food safety*") published by Springer, Berlin, Heidelberg, New York (DOI 10.1007/978-3-540-72230-4; ISBN 978-3-72229-8) is now available. The book is written by Klaus Priebe and is based on about 40 years of experience during his work as fish inspector of the fish market in Bremerhaven, Germany. Beside various pictures (303, of them 125 coloured) and schedules (33) the book includes a German-English glossary. More details on the book may be obtained by contacting Dr. Klaus Priede, Fuhrmannsweg 1, 27612 Loxstedt, Germany, e-mail: dr.klaus.priebe@bremerhaven.de

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

Editor-in-Chief: S Subasinghe - INFOFISH, Kuala Lumpur, Malaysia.

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

Portuguese Translation: Carlos Lima dos Santos, Rio de Janeiro, Brazil