



GENERAL

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World Seafood Congress 2011

The International Association of Fish Inspectors (IAFI) announced that the next World Seafood Congress (WFC) is going to be in Washington, DC, USA from 3-5 October 2011. Hosted by the U.S. National Fisheries Institute (NFI), the 2011 congress would be a highlight of the year for all seafood professionals. The congress' theme is Seafood + Trade = Health + Jobs.

The International flavour of the IAFI WSC is proudly promoted by the membership involving all major seafood producing countries and has the kind support of both FAO and UNIDO. The three day conference starts with two days of workshops on the issues that affect the seafood industry, followed by a technical tour on the final day. The program will attract top quality speakers from the seafood industry in every corner of the globe.

The fall season in Washington DC is a perfect time to visit and experience America's Capital City. The venue is the Omni Shoreham, a prestigious hotel with very reasonable room rates for conference participants. Getting to Washington couldn't be easier with worldwide connections from three nearby airports. Further details of the exciting program are being put in place: please check www.iafi.net for updates. We hope to meet you in Washington 2011!

Rancidity and human health

Following a request from the European Commission, EFSA published a scientific opinion on food safety of fish oil for human consumption, including consideration of rancidity factors. Biological food safety risks are considered to be negligible. The study found that due to lack of evidence, no qualitative or quantitative risk assessment of chemical hazards in relation to rancidity of fish oil intended for human consumption could be carried out. It indicated that peroxide and the anisidine values are the most reliable chemical methods for measuring rancidity. However there is no comprehensive information about the potential negative health effects of individual oxidation products originating from refined fish oil. Current knowledge does not allow setting or recommending maximum acceptable values for these two indexes. Therefore there is no evidential basis for establishing rancidity limits in fish oils for human consumption.

Sumpeno has left us

OBITUARY

A dear friend and former colleague, Dr Sumpeno Putro, passed away on Wednesday, 3 November 2010 in Jakarta, Indonesia. Born in Gunung Kidul, central Java on 13 November 1947, Sumpeno was a perfect gentleman in every respect and, above all, a cheerful, affectionate, sincere and helpful friend. There's no doubt that he will be missed and remembered by his large circle of friends all over the world.

In recognition of his excellent work and contributions, both in Indonesia as well as at the international level, Sumpeno was awarded the title of Professor in Fish Processing Technology by the Indonesian Institute of Science (LIPI) in 2008. He earned a PhD degree in Food Science and Technology from the University of Washington in 1982 and a Master's degree from the Central Institute of Fisheries Education, Mumbai, India in 1976.

While working at the Ministry of Agriculture in Indonesia he was seconded to INFOFISH as technical advisor from 1989-1990. From 1996–2001, he was appointed Agriculture *Attaché* at the Indonesian Embassy in Brussels, Belgium. He came back to Indonesia to join the Ministry of Marine Affairs and Fisheries as the Director General of Capacity Building and Fishery Marketing from 2001-2005. Early this year, he stood for a local election in his home town and was elected as the head (regent) of Gunung Kidul District for the period 2010-2015.

Sumpeno was active in various organisations in Indonesia, such as the ISO Commission of Indonesia and the Microbiology Society of Indonesia, both of which he headed. He was also lecturer at the University of Gajahmada, Jogjakarta (UGM) and Bogor Agriculture University (IPB) and lecturer at the Faculty of Life Science at the Swiss-German University.

Those of us in INFOFISH and the FISHINFO Network who had the good fortune to work with him and to know him on a personal level will always cherish fond memories of this genial man with the ready smile and good natured humour. We share in the great loss suffered by his family and loved ones.

AFRICAN NEWS

Senegal: Results of EC Official Mission

The Food and Veterinary Office of DG SANCO reported on a mission to Senegal in April 2010. The objective of the mission was to evaluate the control systems in place governing the production and placing on the market of fishery products. The mission found that there were some improvements since a previous mission in 2007, but many shortcomings were still evident. In particular, there was no inspection and control of small scale fishing vessels providing fish for the EU supply chain, conditions at landing and first sale were found to be unsanitary, and not subject to regular inspection. Several non-compliances were detected in freezer vessels and processing establishments, particularly in terms of traceability and HACCP plans. The official control system in place could not be considered to be equivalent with European legislation, although the impact of the shortcomings is lessened by the fact that most products exported to Europe are whole, refrigerated or frozen fish, cephalopods and prawns. The Competent Authority (the Ministère de l'Economie Maritime, Direction des Industries de Transformation de la Pêche) was requested to submit a plan of corrective actions to be approved by the Commission.

Tanzania: 16th Biennial IIFET Conference

The International Institute of Fisheries Economics & Trade (IIFET) is announcing its 16th biennial conference that will be held in Dar es Salaam, Tanzania. The host organization for the conference is the University of Dar es Salaam, assisted by IIFET President Rebecca Metzner (FAO) and the IIFET Secretariat. Precise conference dates and themes are under discussion and will be announced soon, but will include a wide range of topics related to the economics of seafood trade and fishery and aquaculture management and development. For more details on the event please contact Rebecca Metzner, President or Ann Shriver, Executive Director, International Institute of Fisheries Economics & Trade, Department of Agricultural and Resource Economics, Oregon State University, Corvallis OR 97331 3601, Ann.L.Shriver@oregonstate.edu tel: 1.541.737.1416 fax: 1.541.737.2563, <http://oregonstate.edu/dept/IIFET/>

ASIAN NEWS

INFOFISH: New Director takes over

Dr. Muhammad Ayub is the new Director of INFOFISH, taking over from Dr. Subasinghe who was Director of the intergovernmental organization for just over a decade. Dr Ayub, a natural from Pakistan, brings with him more than 25 years' experience in fisheries administration and research. Dr Ayub obtained his Ph D degree in Fisheries and Allied Aquaculture from Auburn University, Alabama, USA and M Sc in Zoology from Government College, Lahore, Pakistan. He has more than 45 publications to his credit, published in national and international journals.

Source: INFOFISH *International* 4/2010: 23.

India: Control of aquaculture products

The European Commission (EC) passed a Regulation setting out extended safeguard measures to be applied on the import by the Community of aquaculture products for human consumption from India. Following the results of a Commission inspection to India in September 2009 which revealed shortcomings as regards the residue control system in aquaculture products and a lack of appropriate

laboratory capacity for detecting residues of veterinary drugs, as required by Directive 96/23/EC, a requirement to test all shrimp consignments from this source was introduced. Pending evaluation of a new residue monitoring plan, the Commission has now extended the requirement for mandatory testing for the presence of nitrofurans or their metabolites to all consignments of aquaculture products.

Source: *MEGAPESCA FishFiles Lite*, 10 July 2010.

Vietnam: Health certificate for seafood import

MARD Minister Cao Duc Phat in late September 8 signed Circular No. 51-2010-04/BNN&PTNT amending some articles of Circulars 25 and 06. The Circular stated that the aqua - products of animal origin, which are imported for processing and re-export, are not required to be accompanied by a health certificate issued by the authority in the exporting country. As for the seafood imported as raw materials for export processing, the owners have to register with animal health authority in the region (instead of the Department of Animal Health as before). Within three working days of receiving the valid application, the regional authority has to provide feedback to the owners.

The amendments were announced in a three-party (VASEP, Custom Department of Ho Chi Minh, and MARD) meeting on 9 September after 12,500mt of seafood and meat in 500 containers were stuck at Cat Lai port as the owners could not present the documents required in Circulars 25 and 06.

Source: VIETFISH Vol. 7 Sep/Oct 2010

EUROPEAN NEWS

WEFTA Award

Congratulations to Professor Torger Borresen of the Danish Technical University Food in Lyngby, Denmark for receiving the 2010 West European Fish Technologies Association (WEFTA) Award. This prestigious award recognizes the recipient's outstanding contribution to seafood science and technology. Dr Borresen is the third recipient of the WEFTA Award which was established in 2008. Previous winners are Professor Jorg Oehlenschlager (2008) from the Department of Fish Quality of the Max Rubner Institute in Germany and Joop Lutén (2009) a European Business Developer at Nofima, senior EU adviser at Imares, Norway. For more information on the WEFTA 2010 Award, go to <http://www.wefta.org/default.asp?ZNT=S0T1O223F0Z1>

Denmark: Report of EC Audit of Fish Inspection activities

This report describes the outcome of a Food and Veterinary Office specific audit in Denmark, which took place between 2 to 12 of March 2010, as part of the general audit of Denmark carried out under the provisions of Regulation (EC) No 882/2004.

The CCA responsible for fishery product official control system is the Danish Veterinary and Food Administration, a part of the Ministry of Food, Agriculture and Fisheries. Hygiene controls of the physical premises and of fishery products at establishments, fish farms and on board factory vessels, freezer vessels and sea water chilling vessels are implemented by the Danish Veterinary and Food Administration through regional and local offices. Hygiene controls on board fishing vessels, landings of fresh fish, direct landings of fishery products from member state vessels and fresh fish in first sale sites at landing and first sale sites are under the responsibility of the Directorate of Fisheries, also a part of the Ministry of Food, Agriculture and Fisheries.

The audit team noted that the official controls in place, in general, are performed as described in the Danish Multi Annual National Control Plan. The Danish official control system is risk oriented and controls are carried out in accordance with documented procedures. However, the mission team identified some deficiencies which need to be rectified before the system can be considered as fully compliant with Community requirements. Sampling schemes for fishery products do not cover all parameters required under Community regulations (no official testing of water in establishments and there is only limited testing of ice used to chill fish). The food business operators own control programmes were not always updated concerning Hazard Analysis Critical Control Point plans, do not cover all production and not implemented in full.

The report makes a number of recommendations to the Danish competent authorities, aimed at rectifying the shortcomings identified and enhancing the implementation and control measures in place.

Source: DG (SANCO) 2010-8521

http://ec.europa.eu/food/fvo/rep_details_en.cfm?rep_id=2476

NORTH AMERICAN NEWS

Canada: Pacific Fisheries Technologists Conference

The Pacific Fisheries Technologists conference convenes February 13 - 16, 2011 at the Coast Plaza Hotel & Suites, 1763 Comox Street, Vancouver, BC. The PFT 2011 Planning Committee is working on an exciting program and invites participants from the seafood industry, academia and government agencies to this annual international meeting of presentations, discussions and social interactions. The meeting will have a sustainability theme, emphasizing our commitment to a responsible and sustainable industry. As in the past, the PFT will be offering an exciting line up of plenary speakers from various backgrounds including government, industry and academia. This annual international event is designed to provide a forum to broaden professional networks, discuss current seafood issues and exchange information on current research in seafood technology. More details on the event: Web Site: <http://www.pfffish.net/>

Canada: Report of results of EC official mission

The Food and Veterinary Office of DG SANCO reported on a mission to Canada in September 2009, with the objective of evaluating the control systems in place governing the production of live bivalve molluscs for export to the EU market. The mission found that the Canadian system differs from Community requirements, as regards classification of harvest areas (based on testing of water quality rather than shellfish meat). There is no routine or universal monitoring of harmful phytoplankton. The routine sampling and monitoring of marine biotoxins does not extend to lipophilic toxins. The laboratory detection methods for *E. coli*, *Salmonella* and lipophilic toxins used in Canada are not in accordance with (or validated against) the Community reference methods. Therefore whilst a detailed control system is in place, the mission made several recommendations with regard to ensuring equivalence to conditions required by EU regulations.

Source: *MEGAPESCA FishFiles Lite*, 10 October 2010

Canada: Training courses at the Marine Institute, St John's, NF

The Marine Institute is very pleased to offer the following courses from January 2011 within the Post-graduate Certificate in Quality Management Program: Quality Management, Food Safety Systems, Project Management Fundamentals, and 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/QM/>

USA: BAP *Pangasius* Standards Approved

The Global Aquaculture Alliance board of directors and the Best Aquaculture Practices (BAP) Standards Oversight Committee (SOC) have approved the *Pangasius* farm standards, which are now available in PDF format at www.gaalliance.org/cmsAdmin/uploads/BAP-PangasiusF-810.pdf.

USA: Senate approves overhaul of food safety laws

The US senate has passed the Food Safety modernization act.

Under the legislation approved, food producers would be required to develop plans for reducing contamination at production facilities. The FDA would gain expanded access to company records, step up inspections and, for the first time, have the power to order food recalls instead of relying on voluntary action by companies.

The bill also includes certification standards for third-party food testing labs and requires importers to verify the safety of foreign suppliers and imported food.

The measure would transform the FDA into a watchdog with the new power to order recalls. It must be reconciled with a House version before the president can sign it.

The Senate's decisive approval of the first major overhaul of U.S. food safety laws in 70 years marked a major step to give the government new tools for protecting consumers.

The measure now must be reconciled with a House version that was approved more than a year ago but differs on details. More details are available at www.thomas.loc.gov/cgi-bin/query

SOUTH AMERICAN NEWS

PANFISH held successful meeting in Santos, SP, Brazil

The Pan-American Network of Fish Inspection, Quality Control and Technology (PANFISH) realized its 16th Regional Meeting in conjunction with the 4th National Symposium of Fish Quality

Control (SIMCOPE). The event was organized in close cooperation with FAO, INFOPESCA, the Brazilian Ministry of Fisheries and Aquaculture, and the Fisheries Institute of the State of São Paulo. More than 120 participants from several Latin American countries and different states from Brazil attended the meeting. The event was opened by the Minister of Fisheries and Aquaculture of Brazil. Dr Lahsen Ababouch, Chief, Fish Utilization and Marketing Service, Fisheries Department, FAO, UN, Rome and Dr. Roland Wifels, Director, INFOPESCA, Montevideo, Uruguay, were among the authorities attending the meeting. More details can be obtained from Dr Nelson Avdalov, President, PANFISH, Montevideo, Uruguay (nelson.avdalov@infopesca.org) and Dr (Ms) Cristiane Neiva, Director, Laboratory of Fish Technology, Fisheries Institute of Santos.

PUBLICATIONS

Food Hygiene. Basic texts. Fourth edition - 2009. Codex Alimentarius Commission - Joint FAO/WHO Food Standards Programme

The Codex basic texts on food hygiene lay a firm foundation for understanding how rules and regulations on food hygiene are developed and applied. The General Principles of Food Hygiene cover hygiene practices from primary production through to final consumption, highlighting the key hygiene controls at each stage. This publication also contains the most internationally used description of the Hazard Analysis and Critical Control Point (HACCP) System and guidelines for its application; principles for the establishment and application of microbiological criteria for foods, and principles and guidelines for the conduct of microbiological risk assessment. This fourth edition includes texts adopted by the Codex Alimentarius up to 2009. The texts will be of use to government authorities, food industries and all food handlers, and consumers as well as teachers and students of food hygiene. It is also published in French and Spanish. This can be accessed at: www.fao.org/docrep/012/a1552e/a1552e00.htm

FAO Fisheries and Aquaculture Report No 937: Report of the FAO Expert workshop on the application of biosecurity measures to control *Salmonella* contamination in sustainable aquaculture, Mangalore, India, 19-21 January, 2010

FAO organized this Workshop to get a better understanding of the source of contamination and strategies that need to be adopted for minimizing public health risks due to *Salmonella* in products of aquaculture. The Experts concluded that (a) though *Salmonella* is a major foodborne pathogen, products of aquaculture are rarely involved in outbreaks of salmonellosis; (b) serovars of *Salmonella* detected in raw products of aquaculture are rarely detected in human cases of salmonellosis in fish importing countries; (c) very low levels of prevalence are seen in raw products of aquaculture in developed countries, but this has not led to any significant public health problem in these countries; (d) there are a variety of pathways reported as to how *Salmonella* can enter the aquaculture environment ranging from feed stock, wild animals, domestic stock, poor sanitation and inappropriate disposal of human and animal wastes. Control of such pathways pose major challenges, particularly in such cases as land runoff during rains and control of wild animals in the farm environment; (e) Good hygienic practices during aquaculture production and biosecurity measures can minimise but not eliminate *Salmonella* in products of aquaculture; (f) and currently there is insufficient data to carry out a quantitative risk assessment for *Salmonella* in aquaculture. The report can be accessed at:

<http://www.fao.org/docrep/013/i1547e/i1547e00.pdf>

The next issue of THE FISH INSPECTOR will be distributed in March 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@globocom

Editor: Anil Kumar P - INFOFISH, Kuala Lumpur, Malaysia.

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

Portuguese Translation: Carlos Lima dos Santos,