

THE FISH INSPECTOR

A Newsletter on Seafood Inspection, Quality Control and Technology



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GLOBAL

World Seafood Congress 2025: Call for abstracts



The International Association of Fish Inspectors – IAFI has called for the submission of abstracts for papers to be presented at the World Seafood Congress 2025 (WSC 2025). IAFI is recognised by the UN Social and Economic Affairs Committee (ECOSOC) as representing stakeholders in the global supply chain for aquatic food and feed products of both plant and animal origin. The 13th WSC, themed Sustainable Solutions for Inclusive Growth – Building Resilient Aquatic Food Supply Chains, will be held at the Chennai Trade Centre, India on 22 - 24 September 2025 and will provide a platform for in-depth discussions on the future of seafood sector, to foster awareness and promote best practices in processing and distribution technologies. Key themes will include the science of quality control, inspection methodologies, sustainability certification, market access issues and emerging sectors such as seaweed and ethics in trade. The organisers expect that WSC 2025 will be joined by producers, processors and distributors of aquatic products from around the world, as well as trade associations, government agencies, competent authorities, NGOs, vocational training and educational and R&D institutions. As with previous Congresses (for example in Portugal in 2023) there will be an exciting and stimulating line-up of top presenters setting out the latest trends, challenges and developments in the global seafood trade. The organisers are also looking forward to include Regional Developing Country Workshops with UN participation, a concurrent trade exhibition to showcase some of the latest products and technologies in seafood processing and distribution, a poster competition, industry visits

and a full programme of social and networking activities. More information on submission of abstracts and exhibitor information is available at www.wsc2025.com

FAO-WHO Codex Alimentarius Commission adopts new standards

The United Nations food standards body, the Codex Alimentarius Commission (CAC), met on 25–30 November 2024 in their 47th regular session to adopt food safety and quality standards. Charged with protecting consumer health and facilitating fair practices in the food trade, the CAC is a joint initiative of the Food and Agriculture Organization of the United Nations (FAO) and the World Health Organization (WHO). Commission's 47th session includes decisions on many food safety and quality standards such as: Guidelines for Food Hygiene Control Measures in Traditional Markets for Food, Code of Practice for the Prevention and Reduction of Ciguatera Poisoning, Additions, revisions, and amendments to the General Standard for Food Additives (GFS) (CXS 192-1995), Revisions to the Guidelines on Nutrition Labelling (CXG 2-1985), Annex I, Amendment of the Standard for Canned Sardines and Sardine-Type Products (CXS 94-1981), Guidelines on the Provision of Food Information for Pre-Packaged Foods Offered via E-Commerce, Guidelines on the Use of Technology to Provide Food Information in Food Labelling, Revision to the General Standard for the Labelling of Pre-packaged Foods (CXS 1-1985): provisions relevant to allergen labelling and it will be published as they are approved.

Read more information: [here](#).

Meta review of malachite green and leucomalachite green residues in fish

A recent publication by an Iranian research team, published in the Journal of Environmental Science and Pollution Research, has reviewed the levels of contamination of aquaculture products with malachite green (MG). This chemical dye is used extensively in the global aquaculture industry as a disinfectant to



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combat fungal and parasitic diseases, especially in hatchery stages of the life cycle. However, residues of MG and its metabolite leucomalachite green, even at minute concentrations, are known to be carcinogenic and impact on foetal development. The use of MG is banned in many countries and detection of its residues in imported aquaculture products is a frequent reason for rejection. The study (considering 10 countries and 724 samples) found that tropical aquaculture products had significantly higher residues, with countries including China, Iran, and the Netherlands having the highest concentrations (>2 µg kg⁻¹). The authors concluded that the toxicity of MG demands more monitoring, especially in countries where these chemicals' residues are significant.

Read the full article: [here](#).

ASIA PACIFIC NEWS

Australia: *Vibrio spp.* foodborne illness associated with Oysters intensified in 2021-2022

The bacterium *Vibrio parahaemolyticus* is ubiquitous in tropical and temperate waters throughout the world and causes infections in humans resulting from water exposure and from ingestion of contaminated raw or undercooked seafood, such as oysters. A research synopsis published by the Centers for Disease Control and Prevention (CDC) entitled Emerging Infectious Disease described a nationwide outbreak of enteric infections caused by *V. parahaemolyticus* in Australia during September 2021 to January 2022. A total of 268 persons were linked with the outbreak, 97% of whom reported consuming Australia-grown oysters. Cases were reported from all states and territories of Australia. The outbreak comprised 2 distinct strains of *V. parahaemolyticus*, sequence types 417 and 50. The scientists traced oysters with *V. parahaemolyticus* proliferation back to a common growing region within the state of South Australia. The outbreak prompted a national recall of oysters and subsequent improvements in postharvest processing of the shellfish.

Find this research article: [here](#).

Australia: Representatives attended recent Codex Food Fraud and Fish Committee Meetings

The country hosted and chaired the 27th Session of the Codex Committee on Food Import and Export Inspection and Certification Systems ([CCFICS27](#)) from 16-20 September 2024 in Cairns, Queensland. Comments made by Australian representatives with regard to the Food Fraud. "FAO/WHO summary relevant to CCFICS contains information related to Food Fraud and available in the Para 13-19 of the attached document. The Report from the most recent CCFICS meeting (Para 37-61 of the attached document) contains a summary of discussions, and the draft guidelines (at Step 5 in the Codex process) are in Appendix II. There will be a new Codex EWG

established to consider any new comments and address any outstanding issues." Find more information: [here](#). Representative from Australia also made comment that "Need for Codex standards" for seaweed during the recent Codex Committee for Fish and Fishery Products ([CCFFP36](#)). No decision and currently no proposal for development of Codex documents, but CCFFP will advise the Codex Commission that there was considerable interest in future Codex work on seaweed and other algae. Seaweed is currently not in the mandated terms of reference for any Codex committee – Codex Commission can choose where they think it fits the best. Many CCFFP delegations were supportive that seaweed fits best within CCFFP. The first step would be for a Codex Member to prepare a 'new work proposal' which may then get agreement from the Committee and approval from the Commission. FAO/WHO Summary of activities relevant to Codex work attached – Section 4.11.2 contains links to recent papers from Singapore Food Agency and FAO."

Read more information: [here](#).

The Philippines: BFAR warns about PSP and TRT outbreak

Shellfishes collected and tested from Dumanquillas Bay in Zamboanga del Sur; coastal waters of Daram Island, Zumarraga Island, Irong-Irong Bay in Samar; Coastal waters of Tungawan in Zamboanga Sibugay Province, Coastal waters of Leyte in Leyte, coastal waters of Biliran Islands in Biliran Province and Ormoc Bay in Leyte are still positive for Paralytic Shellfish Polson (PSP) or toxic red tide that is beyond the regulatory limit. Moreover, Matarinao Bay in Eastern Samar is now positive for PSP. All types of shellfish and Acetes sp. or alamang gathered from the areas shown above are NOT SAFE for human consumption. Fish, squids, shrimps, 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.

[BFAR Shellfish Bulletin No.31, Series of 2024](#)

EUROPEAN NEWS

30 rapid alert notifications for fishery products

There were 30 rapid alert notifications for fishery products in December 2024 with 7 notifications for bivalve mollusc products, 3 for cephalopod products, 3 for crustacean products and 17 for other fishery products and none for gastropod products. These included 3 consignments of swordfish from Spain.

Source: Megapesca Lda Fish Files Lite Newsletter, November 2024, www.megapesca.com

UK: FSA launches Imports Intelligence Hub

The Food Standards Agency (FSA) has introduced a

new Imports Intelligence Hub (IIH). This platform aims to provide valuable, evaluated and trustworthy data and intelligence related to the importation of various foods, including fish and fishery products. The IIH allows stakeholders to access:

- A summary of the sampling results for imported products of animal origin conducted at UK Border Inspection Posts as part of the UK's National Monitoring Plan.
- Notifications from the imports Early Warning System, which are typically published at the end of each month and highlight specific commodity/country/hazard combinations identified as "emerging" risks in the previous month.
- Information on the controls applied to products of animal origin imported into the UK through Border Control Posts.
- Border notifications: these relate to imports that have failed food safety checks at the Great Britain border.
- Information related to Intensified Official Controls: these checks are applied when there have been serious or repeated breaches of import legislation. This results in additional import checks being carried out on goods from that establishment.

The IIH can be accessed: [here](#).

UK: Appetite for sustainable seafood resilient despite tough economic times

Support for sustainable fishing and seafood from retailers and consumers remains resilient despite ongoing cost of living crises globally according to the MSC's latest Annual Report, [Celebrating Leadership in Sustainable Fishing](#). The number of fisheries engaged with the MSC programme rose to 716 in 2023-24 from 674 in 2022-23. Together they caught 15.48 million tonnes, 19.3% of the total marine wild catch in 2023-24. 75% of the global, commercial whitefish catch, 91% of the commercial salmon catch and over half the commercial tuna catch are now engaged in the MSC programme. 1.2 million tonnes of MSC labelled seafood was sold in the year to March 2024, amounting to a total retail value of USD 13.4 billion. Notably, there was strong market growth in the USA (5.2%), France (5.8%) and Italy (10.3%) as well as Poland (15.7%) and central Europe (9.7%), while in Asia, sales grew by 35% in South Korea and 20% in China. An important factor driving this growth is consumers' attitudes to environmental sustainability. Details of independent consumer insights research commissioned by the MSC in 2024 are highlighted in the report. It shows that consumers care more than ever about the health of the oceans. Of the 20 000 seafood consumers surveyed, almost half (48%) said they were concerned about overfishing, and two-thirds said they wanted to protect the ocean. Increasingly they are making changes to their diets for environmental reasons, and a quarter (27%) said they would eat more seafood in the future if they knew it wasn't causing harm to the ocean.

NORTH AMERICAN NEWS

US FDA issued final CPG for Histamine forming fish and fishery products

The U.S. Food and Drug Administration (FDA) has announced the availability of a final Compliance Policy Guide (CPG) intended to provide the FDA's current thinking on the adulteration of fish and fishery products with Scombrotoxin (histamine). The CPG, titled "[Sec. 540.525 Scombrotoxin \(Histamine\)-forming Fish and Fishery Products – Decomposition and Histamine \(CPG 7108.24\) Compliance Policy Guide](#)" will assist the FDA in addressing adulteration associated with decomposition and histamine identified during surveillance sampling and testing. It also will increase consumer protections related to scombrotoxin (histamine) fish poisoning (SFP) by lowering the levels of histamine in fish at which the FDA indicates that it may take action. This CPG represents the most substantive update on the issue in nearly 30 years. In December 2021, the FDA published a draft CPG and asked for public comment. The final CPG published on 1 November supports the agency's public health goal of reducing foodborne illness in the U.S., specifically scombrotoxin fish poisoning.

Find more information: [here](#).

US: SQFI: Edition 10 coming in 2025

The next big development for the SQF programme is the release of SQF Code Edition 10 in July 2025. This update will reflect the latest food safety challenges and incorporate feedback from over 170 industry representatives. SQF Unites (conference being held 2-5 March 2024 in Orlando, USA) will play a critical role in introducing these changes and discussing how the updated standards will impact food safety management. The need for a new edition of the Safe Quality Food (SQF) standard is typically driven by various factors that may include changes in the industry landscape, advancements in food safety science, regulatory updates, data analysis, and feedback from stakeholders. Here are some common factors that could constitute a need for a new SQF edition: Industry Feedback, Emerging Food Safety Issues, Global Supply Chain Changes Events, Global Events and Crises, Regulatory Changes, Evolving Scientific Understanding of Food Safety Risks and Best Practices, Alignment with Global Standards and Programmes.

Read the full article: [here](#).

LATIN AMERICAN NEWS

Argentina: Control and Inspection are strengthened in ports with sea coast line

The Argentine Secretariat of Bioeconomy received 80 tablets for the collection and compilation of information by national dock fishing inspectors, within the framework of the strengthening of port control systems

carried out by the government. According to the entity, this was possible with the support of FAO and the Undersecretariat of Environment of the nation. Starting in May, the loading and data processing tests will begin. The government entity explained that “the mobile application intended for the Undersecretariat of Aquatic and Fisheries Resources will allow the data that arise from the control of the unloading of fishery resources and products to be entered digitally, thus strengthening the efficiency and transparency of the system for obtaining information from the inspection tasks carried out by the National Dock Fishing Inspectors. Likewise, the quality and immediate availability of the landing data will be improved, optimizing the control processes in port.” He also revealed that “the improvement in the quality of data and the immediate availability of information on the species and volumes inspected in fishing ports implies a substantial improvement in the architecture of the Federal Fisheries and Aquaculture Information System (SiFIPA), with special emphasis on the traceability of fishery products.” For his part, the Undersecretary of Aquatic and Fisheries Resources, said that “this tool will mark a notable change in the collection and availability of data from dock inspections carried out by inspectors.”

Find more information: [here](#).

AFRICAN NEWS

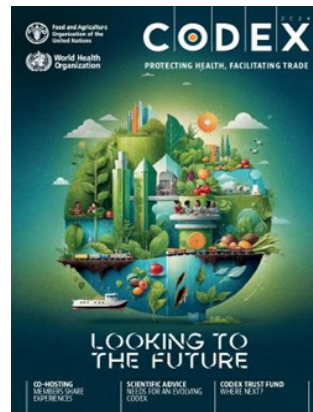
ANFTS2024 Fish Technology Experts Meet in Zanzibar

The African Network on Fish Technology and Safety (ANFTS) professionals and experts meeting, coordinated by FAO and hosted by the United Republic of Tanzania, took place in Zanzibar from November 12-14, 2024. The event follows a series of meetings happening every three years which started in 1980. It offers a forum for sharing and discussing new technologies and innovations in fish technology, fish safety, trade, socioeconomics, as well as food and nutrition security. Thirty-six papers divided among thematic areas on Food loss and waste reduction, Food safety and nutrition, Economic sustainability, Social sustainability and Environmental sustainability. Furthermore, a special session where presenters from Barbados, Samoa, South Sudan and Zanzibar were invited to share their activities and experiences in the postharvest sector. More than 50 participants from around 20 countries contributed to the very productive discussions, providing technical knowledge

and promoting research and technical cooperation. The discussions were further enriched by the keynote presentations from FAO, AU-IBAR, IAFI, COMESA, AWFISHNET and WorldFish. To add to practical experience, participants visited the Malindi fish market and the Ngalawa anchovy “dagaa” processing area in Zanzibar. The meeting proceedings, including the papers presented, will be published. The next ANFTS meeting will be in Madagascar in 2027.

ANFTS Proceedings can be found: [here](#).

PUBLICATIONS



Codex: Protecting health, facilitating trade

Looking to the Future

In this fast-evolving world, where technologies, knowledge and food itself are rapidly transforming, our collective need for safe, nutritious, quality food of course endures. How can Codex continue to support countries to meet that need in the context of such fast-moving and multifaceted change? In this eighth edition of the CODEX magazine, they touch on this conundrum, which will travel with us in the coming years and inform the work we do, as well as the way we work. This publication included the outcome of the 17th Session of CCCF (Codex Committee on Contaminants in Foods) met in Panama city last April, where attendees agreed on maximum levels (MLs) for contaminants, sampling plans for methylmercury in fish, and guidelines on managing ciguatera poisoning in food fish.

This open access publication can be downloaded: [here](#).

The next issue of THE FISH INSPECTOR will be distributed in April 2025. Any information you may wish to have disseminated through this newsletter may be submitted through <http://e-newsletter.infofish.org> or

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