Main issues and challenges in fish trade in Madagascar

1. Market access:

International: shrimp and Caviar to European Union. Eucheuma seaweed to European Union and Asia. Live or soft crab to Asia. Sea cuncumber, live eel, and shark fins to China. Tuna to Asia and EU. Fish to Japan and Reunion. Calmar to Asia. Lobster. Octopus.

<u>Local</u>: Tilapia, carp, giant fresh water prawn (Macrobrachium)

2. Food safety and quality

• Export:

- Follow-up of: landing site, places of collection of the products, transport of products to processing facilities, then the export.
- Accredited establishments EU: 26.
- Accredited establishment outside the EU: 30.

Local market :

- Development in progress in relation to the new law on fisheries and aquaculture.
- Best Management Practices (BMPs) on commercial fishing vessels, at aquaculture farms, during harvest, handling/processing, storage, and shipping

3. Inspection and food control

- Existence of Halieutic Health Authority
- Existence of an official control procedures and a monitoring plan Establishment of an effective fish inspection system and to assist seafood exporters in meeting the quality standards in terms of staff capacity and training on trends in Quality Assurance and the HACCP concept.
- Analysis of environmental chemical residues and drug residues which is done abroad.
- Microbiological analysis at the Pasteur Institute of Madagascar.
- Risk assessment by product type and establishment which determines the inspection visit rate and microbiological analysis.

4. Certification

- Each export corresponds to a health certificate.

5. Traceability

- Each establishment has its plan of health control and has a health control plan in which traceability and management of non-compliant products are mentioned.

6. Recent work done on bivalve mollusc sanitation

- <u>Issues</u>: there are no health requirements for bivalve molluscs in Madagascar
- Funded by FAO, there is Bivalve mollusc sanitation program working on microbiological quality of production areas in a pilote area at Fort Dauphin.
- The activity report is currently being validated by FAO.