

THE FISH INSPECTOR

A Newsletter on Seafood Inspection, Quality Control and Technology



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GLOBAL

Meet the high level speakers at WSC 2023



World Seafood Congress 2023 (WSC 2023) has lined up with world class speakers and exciting programme for WSC 2023 in Peniche, Portugal, 25-27 September 2023. **Dr Essam Yassin Mohammed**, Director General of WorldFish and Senior Director of Aquatic Food Systems at CGIAR will open the congress, leading the debate with an overview of key issues and challenges in “Blue Harvest: Charting a Sustainable Course for People, Planet and Profits”. The congress will explore how to optimise the contribution of fishery and aquaculture production and distribution to sustainable development, reflecting the interests of operators, workers along the supply chain and, crucially, consumers. The WSC 2023 organising committee confirmed the following speakers such as: **Prof. Melanie Siggs**, Advisor, Friends of Ocean Action, World Economic Forum; **Dr. Alison Turnbull**, Senior Research Fellow, Marine and Antarctic Studies, University of Tasmania and Chair, SafeFish Australia, **Dr. Ricardo Calado**, Principal Researcher, Department of Biology, University of Aveiro, Portugal, **Prof. Ana Gago-Martínez**, Head, Department of Analytical and Food Chemistry, University of Vigo, **Paolo Caricato**, G5 Food Hygiene, Feed and Fraud Directorate, DG for Health and Food Safety of the European Commission. **Tracy Murai**, Assistant Director, Global Fisheries and Marine, Thai Union Group, **Valeska Weymann**, Senior Expert/ Technical Key Account Manager for Aquaculture, GLOBALG.A.P., **Laurice Churchill**, Senior Consumer Safety Officer, Seafood Inspection Programme, NOAA, **Sirilak Suwanrangsri**, Global Regulatory Leader, Thai

Union Group, **Esther Garrido Gamarro**, Fishery Officer from the UN’s Food and Agriculture Organization (FAO) in Rome, **Jogeir Toppe**, Fishery Officer from the FAO in Rome and **Dr Steve Jones**, Research Associate Professor, Natural Resources and Marine Science, University of New Hampshire, USA. Here are just a few of the top picks so far. For the updated programme and registration details please click [here](#).

FAO/WHO World Food Safety Day High-Level Event: Food standards save lives

This year’s joint FAO and WHO World Food Safety Day (7 June 2023) was themed “Food standards save lives” and presented as a hybrid event hosted at FAO in Rome. In his welcome remarks, Dr QU Dongyu, Director-General of FAO, underlined the importance of food safety both to FAO’s mission to end hunger and to the organization’s strategic framework, which aims at sustainable food systems transformation. Dr Tedros Adhanom Ghebreyesus, Director-General of WHO, highlighted the role of Codex in developing food standards, and the role of governments and the private sector in implementing and maintaining those standards. He also highlighted some key statistics in relation to foodborne illness: “Every day, an estimated 1.6 million people around the world become sick from eating unsafe food, many of them small children. Over 200 diseases, from diarrhoea to cancers, are caused by eating food contaminated with bacteria, viruses, parasites or chemicals.” The event was moderated by a number of parties, including FAO’s Deputy Director-General, Maria Helena Semedo, and panel of high-level guests from Albania, Costa Rica and the United States of America. Closing remarks were given by WHO’s Assistant Director-General for Universal Health Coverage / Healthier Populations, Dr Ailan Li, who said that food standards can provide safer food for everyone everywhere and that it is “essential for all of us to anticipate future challenges and take action today.” “Moving forward, policymakers must prioritise food safety through control systems,” she said. “We call for a world where everyone everywhere has access to safe and nutritious food.” Watch the event recording [here](#).



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IAFI
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ASIA PACIFIC NEWS

Australia: Governments impose mandatory packaging rules for the first time

Industry will be forced to do more to cut waste and boost recycling after Australia's federal and state governments agreed to impose mandatory packaging rules on manufacturers and retailers for the first time. The agreement was welcomed by conservationists as a major breakthrough after years of voluntary industry action has failed to reduce waste. The federal environment minister, Tanya Plibersek, said the "historic agreement" meant packaging would be "subject to strict new government rules". The minister said the call for regulation had been supported by some major companies including Nestlé, Unilever and Coca-Cola. The Boomerang Alliance, a coalition of 55 environment groups, said the agreement was the first "substantial and meaningful step" to deal with waste in 20 years. "This is absolutely the right decision, and a key first step to tackle the growing waste and plastic pollution harming the oceans and climate," the alliance's director, Jeff Angel, said. "Mandatory standards for recycled content and targets are essential to create the economic rationale for new recycling and reprocessing plants. New rules to minimise wasteful packaging will also help tackle the plastic waste and pollution tidal wave projected by the UN." Worldwide Fund for Nature- Australia (WWF- Australia) said the agreement would "have a major impact on Australia's plastic pollution crisis". Read the full report [here](#).

The Philippines: BFAR warns about PSP and toxic red tide

The Bureau of Fisheries and Aquatic Resources (BFAR) of the Philippines warned that shellfishes collected and tested from coastal waters of Dauis and Tagbilaran city in Bohol and Dumanquillas Bay in Zamboanga del Sur are still positive for Paralytic Shellfish Poison (PSP) or toxic red tide that is beyond the regulatory limit. All types of shellfishes and *Acestes sp.* gathered from the areas stated earlier are NOT SAFE for human consumption. Fishes, 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. Moreover, San Pedro Bay in Samar and Lianga Bay in Surigao del Sur are now free from toxic red tide.

Source: BFAR Shellfish Bulletin No 16, Series of 2023.

Tuvalu: Developing Competent Authority to strengthen certification of fisheries products

The Tuvalu Fisheries Department is taking steps to develop a competent authority for the certification of fish exports to the European Union. Tuvalu is a small

island developing state located in the Southwest Pacific, and although it has no processing industry has a vast EEZ and a rich tuna resource, exploited under licence by many nations. Tuvalu is seeking to increase its registration of tuna vessels (with current fleet size of six purse seiners) but needs to be able to approve tuna freezer vessels for supply to the EU market, to allow their products to be consigned to the EU supply chain. The World Bank has previously supported the Ministry of Fisheries and Trade to develop a road map for the establishment of a Competent Authority and an appropriate the legal framework, both now in place. Recently the New Zealand funded Tuvalu Fisheries Support Programme has announced that it will continue this support with a year-long consultancy to lead the development of the systems and procedures needed for the Competent Authority to perform its functions and provide technical assistance for the implementation of the necessary inspections, approvals, sampling and laboratory testing. Further detail is available: [here](#).

EUROPEAN NEWS

UK: New import controls for seafood

The Border Target Operating Model (TOM) is the UK's new global regime for imported food, including seafood, entering Great Britain. The TOM will apply to seafood coming from the EU and the rest of the world. The first control, which will apply from 31 October 2023, will be a requirement for health certification for medium and high-risk seafood arriving from the EU. Seafood arriving from the rest of the world already requires health certification. Then, from 31 January 2024, documentary, identity and risk-based physical checks will be introduced for medium-risk seafood imported from the EU. Seafood arriving from the rest of the world will be controlled according to the new regime at this point, and a drop in the physical check rate is expected. Low-risk seafood from the rest of the world will no longer require health certification. The UK government has announced which types of seafood arriving from the EU, Norway and Iceland belong to the low, medium and high-risk categories, but it has yet to announce the risk categorisation that applies to other countries. The government also announced a new, simplified, model export health certificate. The TOM is still in draft and the final version is expected imminently.

Further detail is available from the UK Government website [here](#).

31 rapid alert notifications for fishery products

During April 2023, there were 31 rapid alert notifications for fishery products. With 7 rapid alert notifications for bivalve mollusc products, 2 for cephalopod products, 4 for crustacean products, 16 for other

fishery products and 2 for gastropod products. These included 4 consignments of oysters from France.

Source: Megapesca Lda FishFilesLite Newsletter, April 2023.

EC: Amends maximum level of mercury in fish

The European Commission amended the Regulation (EC) No 1881/2006 as regards maximum levels of mercury (Hg) in fish and salt following the advice of the European Food Safety Authority (EFSA). The maximum levels of mercury in various fish species are lowered, but the level of mercury for shark and swordfish is maintained at the current level, pending further data collection and scientific assessment. The EU has also adopted the Codex Alimentarius maximum level of 0.1 mg/kg for mercury in salt.

Source: Megapesca Lda FishFilesLite Newsletter, April 2023.

IAFI members attended Barcelona Seafood Show

As the International Association of Fish Inspectors (IAFI) is an international not-for-profit organisation, committee members don't often have the opportunity to meet in-person. Taking advantage of the Seafood Expo Global (SEG) at Barcelona during April 2023, Carey Bonnell, Olivier Hottlet, Jon Bell, Jayne Gallagher, Meaghan Dodd and Ivan Bartolo were excited to reconnect and discuss next steps for IAFI with further committee members joining virtually.



Photo: (from left to right): Carey Bonnell, Olivier Hottlet, Jon Bell, Jayne Gallagher, Meaghan Dodd and Ivan Bartolo.

UK: Seafood consumption linked to lower risk of cardiometabolic disease

Eating seafood once or twice a week can lower the risk of cardiometabolic multimorbidity in older men, according to a study published in the European Journal of Nutrition. The study, "Prospective associations between diet quality, dietary components, and risk of cardiometabolic multimorbidity in older British men," was published on 19 June 2023. It is the latest research conducted as part of a 20-year initiative to survey the

global prevalence of cardiometabolic problems in older populations. The survey was designed for the World Health Organization (WHO) as a means of monitoring the prevalence of cardiovascular diseases in the U.K. The study found men ages 60 to 79 who ate seafood once or twice a week had a lower risk of suffering multiple cardiometabolic diseases, including hypertension, diabetes, or cardiovascular disease such as coronary heart disease, which can lead to heart attacks. While no significant associations were found between dietary patterns, quality, or composition and the risk of cardiometabolic multimorbidity in those studied, increased seafood and fish consumption were observed to be linked to a lower risk of the first cardiometabolic disease progressing to a cardiometabolic multimorbidity, according to News-Medical Life Sciences. That means men who suffer from one cardiometabolic issue such as type 2 diabetes, a heart attack, or a stroke were less likely to have that problem become exacerbated. More broadly, the study also found the Mediterranean diet has been linked to lower risks of acute myocardial infarction, type 2 diabetes, and strokes. And those who ate more vegetables, fruits, whole grains, and seafood are known to have a lower risk of stroke, coronary heart disease, and type 2 diabetes, the study found. Read the full article [here](#).

NORTH AMERICAN NEWS

USA: NFI Annual Top 10 List Illustrates Record Year for Seafood Consumption in 2021

In 2021, Americans consumed a record 20.5 pounds of seafood per capita, a whopping increase of 1.5 pounds from 2020's figures. The latest numbers demonstrate Americans have expanded their taste for seafood with the help of fresh and frozen. With a landmark year, Shrimp grew its number by nearly a pound per person, solidifying its place as America's favourite seafood. Salmon also saw big gains. Staples like canned tuna, tilapia, and Alaska Pollock held their ground in the Top 10 rankings. Meanwhile, Pangasius jumped three spots to number six and Clams made its way back onto the list. "The 2021 Top 10 List bears out some long-held consumption predictions," said NFI Programs Director, Richard Barry. "For years, industry experts have reported a big overall increase in pandemic-era seafood consumption. There's no doubt we'll continue to see pandemic-related market forces influence these numbers in different ways over the next few years. But this snapshot in time is evidence of a big consumption win." In previous years, the Top 10 list has made up an outsized portion of U.S. seafood consumption, nearly 90%. This time the familiar names on the list make up only 76%, evidence Americans are slowly but surely trying new things. Read the full article [here](#).

LATIN AMERICAN NEWS

Uruguay: MOU on cooperation in fisheries and aquaculture

The Ministry of Livestock, Agriculture and Fisheries (MGAP) of Uruguay, represented by the Director of the National Directorate of Aquatic Resources (DINARA), Dr. Jaime Coronel, signed a Memorandum of Understanding (MOU) on cooperation in fisheries and aquaculture, with the Philippe Cousteau Foundation. The objective of the MOU is to strengthen the blue economy, the union of the oceans and cooperation in commercial exchange, knowledge and research in fisheries and aquaculture, including innovation and the application of new technologies, to jointly promote the sustainable development of the fishing industry, aquaculture and the commercial aspects of their products. The parties agreed to carry out common initiatives in these areas of cooperation: 1) aquaculture: in terms of applied technology, sustainability, development of species (including marine species), genetic selection and reproduction of aquatic species, farming systems, trade, investment and barriers to trade; 2) exchanges on fish production and assessment issues, including artificial intelligence and modeling of hydrobiological resources. As reported by DINARA on its social networks, this MOU was given within the framework of Dr. Coronel's visit to the Seafood Expo Global fair in Barcelona to promote Uruguay's aquatic resources on the old continent.

Find out more [here](#).

AFRICAN NEWS

Kenya: Innovation finds solution for fish waste problem

The Kenya Marine and Fisheries Research Institute (KeMFRRI) reported that 150 000 tonnes of fish waste are generated each year from Dunga Beach, Lake Victoria, where local fisherfolk catches Tilapia, Nile Perch, and Mudfish. Environmentalists have warned of the dangers of fish waste: when it decomposes, it consumes oxygen from the water. In addition, excess amounts of fish waste and other nutrient sources can cause eutrophication in the lake. Alice Aluoch, a fishmonger, reveals that before selling her fish, she removes the scales with a knife, resulting in up to a 20-litre bucket of waste each day. At a fish market

with hundreds of fishmongers, this results in tonnes of waste being discarded each day. Only a small bit is recycled. Dennis Otieno, an aquatic science graduate from Egerton University, is leading four other interns with whom he has developed a method of repurposing fish scales into beautiful flowers for decorations at events and local universities. Under the guidance of his supervisors, Otieno produced fish oil as part of his project to complete his undergraduate studies. When he graduated and joined the Kenya Fisheries Department as an intern, he collaborated with his colleagues to implement the project on the shores of Lake Victoria. With a locally made oil extractor machine that costs Sh73 000 (USD 520) Otieno and his four colleagues extract Omega-3 fish oils from the offal (internal organs) of Nile perch. The remains after the oil extraction process are used as chicken feed, gelatin, and collagen used to treat burns. Otieno has showcased this innovation in different conferences such as the United Nations Environment Assembly (UNEA-5.2) held in Nairobi in March last year to promote its sale to the public. Read the full article [here](#).

PUBLICATIONS

Food Safety is everyone's business in fisheries



This short document outlines the importance of food safety, the benefits and how food safety can be ensured in fisheries. It is part of a set of leaflets produced by FAO and WHO to promote food safety, in particular around World Food Safety Day. Kindly find this important document [here](#).

The next issue of THE FISH INSPECTOR will be distributed in October 2023. Any information you may wish to have disseminated through this newsletter may be submitted through <http://e-newsletter.infofish.org/>

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