

THE FISH INSPECTOR

A Newsletter on Seafood Inspection, Quality Control and Technology



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GLOBAL

World Seafood Congress 2025

World Seafood Congress (WSC) 2025 will be hosted in India for the first time. This important global seafood event will be held in Chennai Trade Centre, during 22-24 September 2025. WSC 2025 is themed Sustainable Solutions for Inclusive Growth-Building Resilient Aquatic Food Supply Chains.

For registration information and conference programme log on: [here](#). Abstract Submission Guidelines for Oral Presentations and Posters are available: [here](#).

40th Anniversary of FAO GLOBEFISH

The FAO GLOBEFISH project is celebrating its 40th Anniversary this year. To commemorate this important milestone, the Trade and Markets Team of the FAO Fisheries and Aquaculture Division (NFIMT) hosted an event entitled "40 Years of the FAO GLOBEFISH Project: Key Highlights and Way Forward" which took place on the 18 and 19 September 2024, from 10:00 to 17:00, at FAO headquarters, Rome, Italy. The FAO GLOBEFISH set up in 1984 as a project financed by multiple donors and based within the Trade and Markets Teams of the FAO Fisheries and Aquaculture Division (NFIMT). Its primary objective is to provide up-to-date information on fisheries and aquaculture products relevant to current trade and market dynamics. The celebration brought together fisheries and aquaculture experts, partners, and stakeholders from around the world to reflect on the FAO GLOBEFISH project's legacy and the FISHINFONetwork (FIN). Among the highlights of the celebration were an open discussion with industry representatives to examine the future of fisheries and aquaculture products, dialogue on FAO cross cutting themes and a seaweed dialogue to discuss the status of the industry, markets, demand, emerging trends, and technological advancements. The event also presented the history and activities of FAO GLOBEFISH and the FIN across various regions in support of the fisheries and aquaculture industry.

The publication "The Legacy of GLOBEFISH and the FISHINFONetwork" which was launched during the celebration, is available [here](#). Find more details on GLOBEFISH and its activities: [here](#).

Vibrio bacteria in seafood: increased risk due to climate change and antimicrobial resistance

The prevalence of *Vibrio* in seafood is expected to increase both globally and in Europe because of climate change, especially in low-salinity or brackish waters, according to European Food Safety Authority (EFSA)'s latest assessment. Additionally, resistance to last-resort antibiotics is increasingly found in some *Vibrio* species. EFSA's scientists have carried out an assessment of the public health aspects of *Vibrio* spp. related to the consumption of seafood. *Vibriosis* are aquatic bacteria that can be found in seafood. Some strains are pathogenic and can cause gastroenteritis or severe infections. In a previous report (CLEFSA), EFSA's experts analysed the possible effects climate change could have on a wide range of food safety-related issues, including *Vibrio* bacteria in seafood.

Find more information: [here](#). Watch a video on *Climate change and Vibrio bacteria in seafood*: [here](#).

Innovative technology improves traceability for seafood supply chain

A recent food safety innovation for the seafood supply chain comes from Munich-based IFCO systems. This summer, the company launched Marina, a smart, reusable fish crate. "Designed in close collaboration with the fishing industry, Marina brings greater protection, efficiency and sustainability to the fresh fish and seafood supply chain," IFCO said. "Featuring track-and-trace Bluetooth Low Energy tags and QR codes, the Marina Fish Crate enables real-time data collection, improving the cold chain management of fresh and chilled products along the entire fish and seafood supply chain, from ship to all points of sale (POS)."

Find more information on this innovative technology: [here](#).



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IAFI

Professionals
for a Safe and
Sustainable Global
Seafood Supply

ASIA PACIFIC NEWS

Bangladesh: BSFA grant for 10 research on food safety

The Bangladesh Safe Food Authority (BSFA) has funded USD 85 832.54 (BDT. 1.03 crore) for a total of 10 research projects on food safety. At a seminar, Chairman of BSFA highlighted the need for enhancing research activities, mentioning that a significant 70% of the deaths occurring in the country are attributed to non-communicable diseases, with diarrhoea being the fourth leading cause of mortality. He proposed that the length of the research period be increased from the existing one-year timeframe. Annually, an estimated 600 million people worldwide suffer from illnesses caused by unsafe food consumption. Among these cases, approximately 40 million people lose their lives, said the researchers at the seminar.

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

Japan: Russia maintains ban on fish

Russia is maintaining its ban on the supply of fish from Japan, checking its safety in the zone of the spread of technical water dumped from the Fukushima 1 Nuclear Power Plant, Sergei Dankvert, the head of the Russian Federal Service for Veterinary and Phytosanitary Supervision (Rosselkhoznadzor), said in St. Petersburg. Rosselkhoznadzor is following the principle of achieving safety and observing precautions, he said. "We are doing so as a precaution". An earthquake, which caused a tsunami, occurred off the northeastern coast of Japan in March 2011. A huge wave hit the Fukushima 1 NPP, which led to the largest accident since the Chernobyl NPP disaster in 1986. In August 2023, Japan started discharging the water that had been used to cool the reactors of the affected NPP. The Russian Federal Agency for Fishery (Rosrybolovstvo) earlier said Russian vessels were not fishing in that area.

Read more: [here](#).

Malaysia: Stay cautious of cheap seafood that comes with a catch

Experts highlight the need for proper refrigeration, careful inspection and even buying seafood from reputable sources. Malaysian Society of Toxicology president said that while seafood is rich in nutrition, filter feeders like mussels, oysters and clams, along with several fish varieties, could accumulate pollutants from their environment. These organisms inadvertently capture and accumulate pollutants such as microplastics, heavy metals and marine toxins. "These hidden dangers pose significant risks to food safety and public health, necessitating urgent attention and action," she said. The president also advised consumers to mitigate health risks by being proactive while buying seafood. "This includes ensuring seafood is stored at the correct temperature and inspecting it for unusual signs such as cloudy eyes, discoloured flesh or a strong fishy odour. Additionally, seafood should be cooked at the appropriate temperature to kill harmful

bacteria and parasites, and they should also adhere to local health advisories and recommendations on seafood consumption. Marine toxins produced by certain algae and micro-organisms can cause illnesses like paralytic shellfish poisoning (PSP) and ciguatera fish poisoning (CFP), which vary in severity from mild gastrointestinal distress to severe neurological effects. Heavy metals like mercury, lead and cadmium which entered marine environments through industrial activities and accumulated in seafood, posing serious health risks, especially to vulnerable groups, she added. "In Malaysia, certain types of seafood like mackerel, shrimp, squid and cockles have been found to contain high levels of mercury, prompting advisories on their consumption," she said. To mitigate these risks strengthening seafood and marine environment monitoring, enforcing environmental regulations, educating consumers, investing in research and pursuing international cooperation is essential.

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

The Philippines: BFAR warns about PSP and TRT outbreak

Bureau of Fisheries and Aquatic Resources (BFAR) warn consumers that shellfishes collected and tested from coastal waters of Dumanquillas Bay in Zamboanga del Sur; DaramIsland in Leyte; Tungawan in Zamboanga Sibugay Province; and Maqueda Bay in Samar are still positive for Paralytic Shellfish Poison (PSP) or Toxic Red Tide (TRT) that is beyond the regulatory limit. All types of shellfish and *Acetes* sp. (alamang) gathered from the areas mentioned are NOT SAFE for human consumption. Fish, squids, 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.23, Series of 2024.](#)

EUROPEAN NEWS

44 rapid alert notifications for fishery products

During September 2024 there were 44 rapid alert notifications for fishery products. There were 9 rapid alert notifications for bivalve mollusc products, 2 for cephalopod products, 7 for crustacean products, 26 for other fishery products and none for gastropod products. These included 3 consignments of live mussels from Germany, 4 consignments of swordfish from Spain, 4 consignments of fish from Morocco, and 3 consignments of tuna from Sri Lanka.

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

EU: EFSA announces study on antimicrobial resistance in bacteria from aquaculture animals

European Food Safety Authority (EFSA) announced that the launch of a baseline survey of antimicrobial resistance (AMR) in bacteria from aquaculture animals, following concerns over the usage of antibiotic drugs

in fish farming in the EU. The survey will seek to estimate the occurrence of AMR in *Aeromonas* spp. isolated from Atlantic Salmon (*Salmo salar*), European seabass (*Dicentrarchus labrax*) and trout (*Salmo trutta*, *Salvelinus fontinalis*, *Oncorhynchus mykiss*) intended to consumption, at harvesting (at farm/ slaughter), at the EU level and in addition, at estimating the occurrence and diversity of AMR of *Escherichia coli*, *Enterococcus faecium*, *Enterococcus faecalis*, *Vibrio parahaemolyticus* and *Vibrio alginolyticus* in blue mussel (*Mytilus edulis*) and Mediterranean mussel (*Mytilus galloprovincialis*) from production areas and at dispatch centres at the EU level.

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

EC: Approvals for several smoke flavour additives to be withdrawn

The European Commission (EC) has withdrawn the authorisation for a range of smoke flavoring products which were previously authorised. They include Zesti Smoke Code 10, ProFagus-Smoke R709, Scansmoke PB 1110, and several other common commercial preparations.

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

UK: New UK Codes of Practice for decapod crustacean welfare

Seafish, the Shellfish Association of Great Britain and others have put together 5 Codes of Practice for the welfare of crabs, lobsters, crawfish and Nephrops. The Codes of Practice cover the catching, wholesale, transport, processing, retail and food service sectors. They emphasise handling practices, procedures and environmental considerations to ensure the well-being of decapod crustaceans. The importance of minimising stress, avoiding physical impacts and creating suitable environments is highlighted throughout. Acknowledging the sentience of these creatures and the impact of human actions on their welfare, the document stresses the shared responsibility of everyone in the supply chain to uphold best welfare practices, incorporating measures to continuously improve crustacean welfare standards. The focus throughout the documents is to ensure that operators transporting, handling or storing live decapod crustaceans handle them with care, avoid physical impacts, and create the best environment for their health. Measures include protecting them from adverse conditions, storing them in dark environments, monitoring their well-being, and ensuring swift and painless dispatch methods. Understanding indicators of stress and physiological challenges, utilising proper stunning techniques, and following procedures for mechanical dispatch are vital. Businesses in the shellfish industry should adhere to guidelines to improve crustacean welfare continuously, recognising their sentience and the impact of human actions on their well-being. The documents provide guidance on dispatching crustaceans humanely. Methods like head-only or whole-body splitting aim to minimize suffering,

and stunning methods should render crustaceans insensible before dispatch. Chilling, electrical stunning, and high-pressure processing are discussed as dispatch methods, with recommendations for industry practices and further research for crab, lobster, crawfish and Nephrops welfare.

The codes of practice are available on the Seafish website: [here](#).

NORTH AMERICAN NEWS

USA: Proposed bill would let US FDA destroy contaminated seafood imports

A pair of representatives from the US state of Louisiana have introduced a new bill that would authorise the United States Food and Drug Administration (US FDA) to destroy seafood imports that don't pass import inspections. When seafood or other food products fail an inspection, they are refused entry into the US. However, the food isn't necessarily destroyed. Importers are allowed to export the products to a different location. According to the Southern Shrimp Alliance (SSA), an industry group keen on reducing the amount of shrimp imported to the US, this has led importers to "reexport" failed food products back to the U.S. in the hopes of it avoiding an inspection upon a second try. "Among the US aquaculture community that competes against foreign imported seafood, it is common knowledge importers will 'shop' ports of entry after an initial denial by the US FDA," National Aquaculture Association (NAA) Executive Director said. The Destruction of Hazardous Imports Act would take that opportunity out of the hands of importers by allowing the FDA to destroy food products after a failed inspection. "The United States must prioritize the health and safety of the American people," US Rep. Clay Higgins (R-Louisiana) said. "Currently, billions of pounds of un-inspected foreign seafood continue to enter the country, causing major health concerns." US Rep. Troy Carter (D-Louisiana), a fellow sponsor of the bill, added that the bill will close a loophole that allows contaminated foods to enter US markets. The legislation has already drawn support from the SSA.

Read more: [here](#).

Indonesia and US: Form partnership on Shrimp Quality Assurance

Both the countries clinched a regulatory framework agreement related to the quality assurance of fishery products. According to the Marine Affairs and Fishery Ministry (MMAF), this cooperation is expected to boost Indonesia's shrimp access to the American market. The director general (DG) of the ministry's quality assurance agency said that the regulatory framework agreement covers the capacity improvement of the so-called "whole-genome sequencing" (WGS). "There is now a shift in food-borne disease surveillance, as lab tests today are using WGS platforms," the DG mentioned in the recent press statement. Fellow shrimp exporters India and Ecuador have also adopted this WGS scheme to gain easier access to the American market, she

added: “With this partnership, Indonesia will become a member of the global WGS food-borne disease testing laboratory network based in the US,” she further added.

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

LATIN AMERICAN NEWS

Argentina: Control and Inspection are strengthened in ports with sea coastline

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 National Government. According to the entity, this was possible thanks to 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, Juan Antonio López Cazorla, said that “this tool will mark a notable change in the collection and availability of data from dock inspections carried out by inspectors.”

Read more: [here](#).

AFRICAN NEWS

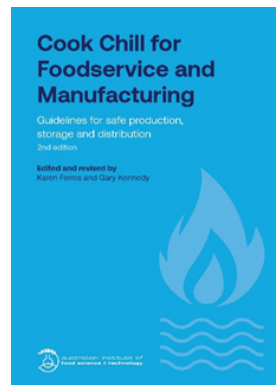
Aquaculture Africa 2024

Aquaculture Africa 2024 (AFRAQ2024), the 3rd edition of the WAS initiated annual Aquaculture Africa Conference series (AFRAQs), will be held in Hammamet, Tunisia during 19-22 November 2024 after a great success in Egypt (2022) and in Zambia (2023). It is themed Blue Farming: New Horizons for Economic Growth. It will appraise Tunisia’s fast-

growing aquaculture sector and bringing AFRAQ 2024 expected to inspire the African French and Arabic communities. It is anticipated to be a gateway platform to connect Africa to European aquaculture actors.

For registration details and conference programme log on: [here](#).

PUBLICATIONS



Cook Chill for Foodservice and Manufacturing: Guidelines for Safe Production, Storage and Distribution

This is known as the 'Blue Book' within the industry, it stands as the quintessential reference textbook for food technologists, chefs, catering managers, auditors, consultants, and facilities engaged in the intricate art of cook chill processes.

Packed with invaluable insights and expert guidance, including:

- Characteristics of different cook chill systems
- What makes cook chill food safe and what are the issues?
- Cook chill flow charts and descriptions
- Equipment used in cook chill operations
- Heat treatment tables for various pathogens
- Preparing a food safety program or HACCP plan.

This updated second edition reflects the latest in food safety and production, serving the growing cook chill market. The Appendices offer key insights into food microbiology, regulations, pasteurisation, storage, packaging, quality standards, and a comprehensive glossary. A thorough reference list, reading recommendations, and useful websites are also included. If you are involved in cook chill processes for foodservice and/or manufacturing, this book is your ultimate guide!

Click [here](#) for updated Blue Book.

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