

THE FISH INSPECTOR

A Newsletter on Seafood Inspection, Quality Control and Technology



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GLOBAL

Technology, the key driver for reducing waste in the global fisheries post-harvest loss

A recent article in the Nature journal published by a group of international researchers from FAO, Europe and China underlined that globally, only 54% of harvested fish is consumed directly by people, with the remainder lost to spoilage, inefficient processing, limited by-product utilisation, or diverted to non-food uses. This inefficiency limits the nutritional, economic, and environmental potential of aquatic foods. The researchers also assessed the impact of targeted post-harvest interventions, including cold chain improvements, better handling practices, and valorisation of by-products, using a quantitative modelling approach with a qualitative synthesis of case studies and literature. They showed that increasing net fish consumption by humans to 74% through feasible technological adoption could deliver an additional 850 million portions of fish per day, without harvesting a single extra fish. These “hidden harvests” could meet global dietary protein, and micronutrient needs while reducing price to the consumer by nearly 10%. Whilst these findings should be seen as upper limits rather than expected outcomes. They also highlighted that post-harvest optimisation as a critically underutilised lever for advancing nutrition security, reducing pressure on aquatic ecosystems, and achieving sustainable, equitable growth in blue food systems. Reducing waste, not simply increasing catch, is the key.

Read more: [here](#).

Fresh report warns fish fraud extends to one fifth of global catch

While there is no official estimate of how prevalent fraud is in the USD 195 billion global fisheries and aquaculture sector, empirical studies suggest that 20 per cent of the trade may be subject to some type of fraud, according to FAO. Some studies suggest that up to 30 per cent of seafood products may be mislabelled in restaurants, with the report citing cases from around the world, from ceviche stands in Latin America and seafood eateries in

China to canned tuna products in the European Union. While as much as one third of aquatic products sold in the United States may not conform to package descriptions, less than one per cent of imports are tested, the report warned.

Read more: [here](#).

Main outcomes of the 55th session of the Committee on Food Hygiene (CCFH55)

The 55th session of the [Codex Committee on Food Hygiene \(CCFH55\)](#) Among others, it finalised revised guidelines on measures to (a) control of *Listeria Monocytogenes* in foods, including interesting discussions on ready-to-eat foods; and on (b) two revised annexes on fish and fishery products and on water fit-for-purpose assessment, safety management, and technologies for recovery and treatment of water for reuse, as well as consequential amendments to the general section, annex I and annex III of the Guidelines for the safe use and re-use of water in food production and processing (and finalised them) and sent them to CAC49 for final approval and publication in the *Codex Alimentarius* compendium on the revised guidelines on measures. It was also agreed to return for redrafting the proposed draft revision of the guidelines on the application of general principles of food hygiene to the control of viruses in food. CCFH55 didn't reach a consensus to start new work on a proposal for a code of practice on cell-based foods.

Read more information about the references quoted in this article available freely in endnotes¹ (ii) to (iv) respectively on CCFH55 working documents², the official report of the CCFH55 meeting³ and Codex texts developed by the Committee⁴ (standards, guidelines, codes of practices, and related miscellaneous texts, and statements).

IAFI joins the Aquatic Blue Food Coalition

International Association of Fish Inspectors (IAFI) is proud to be a member of the [Aquatic Blue Food Coalition](#), a global alliance of organisations dedicated to unlocking the full potential of aquatic foods for food security, climate resilience, and biodiversity. The Coalition emerged from



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the 2021 UN Food Systems Summit as a multi-stakeholder platform supporting Sustainable Development Goal 14: Life Below Water. It currently brings together over 40 members from governments, civil society, the private sector, and international organisations. Its Secretariat is jointly hosted by the Environmental Défense Fund and the Stanford University, Center for Ocean Solutions, with strategic leadership provided by the Government of Iceland. The mission of the Aquatic Blue Food Coalition is threefold: **i). Promote aquatic foods** as vital components of sustainable food systems in global and national policy discussions, emphasizing their relevance to the SDGs and the priorities of key government decision-makers. **ii). Mobilise investment, partnerships, and technical support** to help countries integrate blue foods into their food systems and achieve aquatic food priorities. **iii). Facilitate knowledge exchange and action**, connecting members with tools, insights, and resources to assess blue food opportunities and catalyse place-based implementation. As the Coalition moves towards implementing its 2026/2027 development strategy, IAFI looks forward to contributing its expertise in promoting the safe, sustainable, and equitable trade of aquatic products, while collaborating with Coalition partners to support inclusive and science-based improvements across the global aquatic food sector.

Source: International Association of Fish Inspectors (IAFI).

Message from Jayne Gallagher: New President, IAFI

It is an honour to take up the role of President of the International Association of Fish Inspectors (IAFI). IAFI has long played an important role in bringing together regulators, scientists, industry and seafood professionals from around the world who share a common goal of supporting safe, sustainable and fair seafood global seafood trade. As I step into this role, I would like to sincerely thank outgoing President Ian Goulding for his dedication and leadership. Ian has contributed enormously to IAFI over many years, and in particular through his work organising two World Seafood Congresses (Portugal in 2023 and Chennai in 2026). The Congresses brought together an extraordinary group of global experts and practitioners, creating valuable opportunities to share knowledge, strengthen relationships and advance conversations across the seafood sector. I am grateful for Ian's stewardship of the organisation and the strong foundation he has created. Ian will stay on in his role as Immediate Past President and as a member of the Executive Board. I look forward to working with Ian, the IAFI board and our international community to continue supporting collaboration, professional development and the exchange of ideas that help strengthen seafood trade around the world.

CCFFP37: Fish and fishery products committee under way by correspondence

The Codex Committee on Fish and Fishery Products (CCFFP) has started its 37th session, which is taking place over a one-month period, by correspondence.

CCFFP37 will, amongst other things, address the conversion of the *Regional standard for laver products (Asia)* (CXS 323R-2017) into a worldwide standard, and consider new work proposals on other seaweed species and/or other aquatic species. Also on the agenda is a review of the standards for fish and fishery products to ensure they are up to date in terms of format, taxonomic accuracy, and relatedness to more recently developed Codex texts. Working by correspondence for CCFFP37 means contributing to discussions in the Codex online forum according to a schedule of work that allocates days on which correspondence can be submitted for each individual agenda item before a draft conclusion for the respective item is proposed for agreement. Adoption of the agenda is taking place over a three-day period (7-9 April), and a 16-day period has been allocated to CXS 323R-2017, starting on Thursday 9 April 2026. The report will be adopted, also via correspondence, over a three-day period 6–8 May.

Read more: [CCFFP37 webpage](#)

ASIA PACIFIC NEWS

Bangladesh: 'Heavy Metal' in imported fish; samples sent for retest

Bangladesh Food Safety Authority (BFSA) sent samples from 81 tonnes of Shad fish for retest in the face of objections raised by the importers of the consignments after the laboratory tests identified heavy metal in the fish. On February 15, Fish Inspection and Quality Control (FIQC) under Department of Fisheries, Chittagong submitted tests which found excessive amounts of Lead (Pb) and Cadmium (Cd) in samples of two consignments from Nihao Food Company Limited (NHFCL) and another consignment from Niyamat Shah Enterprise (NSE). NFCL imported 54 tonnes of Shad fish in January this year, which would cost approximately USD 36 461.48 (BDT. 44 91 990) while NSE imported 27 tonnes of Shad fish in November last year which would cost approximately USD 18 230.74 (BDT. 22 45 995). The FIQC test report found presence of 0.64 milligrams and 0.55 milligrams of lead respectively in the two consignments containing 54 tonnes of fish imported by NFCL while the safe consumption level of lead is 0.30 milligrams. The report also found presence of 0.30 milligrams of cadmium in a consignment of 27 tonnes of fish imported by NSE against the safe consumption level of 0.25 milligram. BFSA announced heavy metal testing for imported fish mandatory from 1 January 2026 leading to an immediate effect by fish importers.

Read more: [here](#).

Kiribati: Strengthening seafood safety through World Bank support

The Ministry of Fisheries and Ocean Resources (MFOR) is moving closer to ensuring safer seafood for all. On 11 March 2026, a handover ceremony was held at the Coastal Fisheries Office in Ambo, where representatives from the World Bank and the Pacific Regional

Oceanscape Program (PROP) officially handed over a laboratory vehicle, electronic equipment, and stationery items to the new Seafood Toxicology Laboratory Division (STLD). These resources will boost staff mobility and workflow efficiency as the lab moves toward full operation. Ultimately, this means that people can be assured that threats like seafood poisoning and product contamination can now be systematically and effectively addressed by a dedicated team with the right tools. MFOR sincerely acknowledges the World Bank and PROP for their continued support to the STLD team.

Read more: [here](#).

New Zealand: Study identifies temperature threshold to inactivate norovirus

A study by researchers from the New Zealand Institute for Public Health and Forensic Science has identified a critical temperature threshold for inactivating human norovirus during food processing. Published in *Food Control*, the research examined virus infectivity after short heat exposures between 50–60°C using a human intestinal enteroid cell culture system that supports replication of human norovirus. Results showed that infectivity declined significantly at temperatures above 54°C, while no viral replication was detected at temperatures exceeding 58°C. At 60°C, an approximately 3 log reduction in infectivity was observed after one minute of exposure. Although complex food matrices containing fats and proteins may require more intensive heat treatment, the findings support heating foods above 60 °C to reduce the risk of norovirus-related foodborne illness.

Read more: [here](#).

Philippines: Issued new rules for food safety and traceability of imported seafood products

The Bureau of Fisheries and Aquatic Resources under the Department of Agriculture (DA-BFAR), recently issued rules and regulations for food safety and traceability of imported seafood for human consumption. Under the new rules, foreign fishery establishments must be accredited by the competent authority of the country of origin and endorsed for consideration of the Philippine government. The country will also conduct risk-based pre-border audits of foreign fishery establishments. On December 10, 2025, the Philippine Department of Agriculture (DA) issued FAO 275, establishing new rules and regulations for food safety and traceability of imported seafood products. For foreign exporters, FAO 275 introduces the following pre-border control measures pursuant to Republic Act No. 10611, also known as the Food Safety Act of 2013.

Download report: [here](#).

EUROPEAN NEWS

EU: New limits introduced for arsenic in seafood

The European Union has introduced updated maximum limits for inorganic arsenic in fish and seafood as a

part of strengthened food contaminant regulations. The revised limits form part of amendments to EU rules on contaminants in food and are intended to enhance consumer protection across Member States. Heavy metals such as arsenic, mercury, cadmium and lead can accumulate in aquatic organisms through environmental pollution and natural processes, making monitoring and regulatory control important for seafood safety.

Read more: [here](#).

Spain: EU support improves small-scale coastal fishers' market access

EU funding is helping small scale fishers along the Cadiz coast of southern Spain to strengthen data on fish catches by launching traceability and certification schemes and developing digital auction and online sales platforms. The scheme will improve transparency and price information in data poor fisheries, in combination with community education and restoration projects.

Source: FishFiles Lite Newsletter February 2026, Megapesca Lda

UK: Pilot project enhances traceability of pelagic fisheries

A pilot initiative in Scotland has developed a digital traceability system linking vessel, processing and market data for pelagic fisheries. The “Catch to Batch” project connects information from fishing operations, including haul data and onboard storage, with processing records and batch identification at factory level. The system enables end-to-end tracking of fish from capture through to distribution, improving transparency and verification of product origin. A pre-landing reporting system and post-processing quality feedback were also introduced to support quality control and data exchange between vessels and processors. Industry stakeholders report that the system enhances traceability, supports sustainability claims and improves market confidence in Scottish pelagic products.

Read more: [here](#).

NORTH AMERICAN NEWS

USA: SQFI introduces Edition 10 and new Code Selector tool

The Safe Quality Food Institute (SQFI) has released SQF Code Edition 10, with audits against this edition anticipated to begin in January 2027. The updated strengthen consistency and alignment in food safety and quality management systems across the global food supply chain, to increase emphasis on food safety culture, structured change management processes and risk-based environmental monitoring. In preparation for the transition, SQFI has also introduced an online Code Selector tool to help businesses identify the appropriate SQF Code and Food Sector Category (FSC) for their operations. The tool is intended to guide companies in

determining applicable certification requirements and preparing for future SQF audits.

Read more: [SQF Edition 10 update](#) and [Code Selector tool](#).

LATIN AMERICAN NEWS

Brazil: EMBRAPA announced the formation of an aquaculture extension and innovation network

The Brazilian Agricultural Research Company (EMBRAPA) announced the formation of the Aquaculture Extension and Innovation Network (REAQUA), an initiative that seeks to organise and strengthen the transfer of technologies to the Brazilian aquaculture sector, in coordination with partner institutions. EMBRAPA explained that the network will have rural extension technicians as a priority audience, who will participate in continuous training instances and, in a second stage, in the implementation of Demonstration Units. The objective is to facilitate access to validated technologies and promote their adoption in the field, with an emphasis on environmental sustainability and increased productivity. REAQUA will focus its actions on the country's main aquaculture chains, including tambaqui, tilapia and shrimp. The planned activities include technical seminars, webinars and training programs in hybrid mode, aimed at updating knowledge in areas such as productive management, nutrition, sanitation, water quality and sustainable production systems. Currently, the network brings together institutions from 13 states, and the incorporation of new partners is expected, especially in the Northeast, a strategic region for Brazilian aquaculture. As explained by the project coordination, the proposal aims to improve the integration between research, innovation and extension, generating a more agile flow of technical information to producers. The first scheduled activity will be a virtual seminar on multitrophic farming, scheduled for March. In the medium term, the implementation of Demonstration Units will allow technologies to be validated in real production conditions, in order to contribute to greater efficiency, cost reduction and lower environmental impact in aquaculture activity.

Read more: [here](#).

AFRICAN NEWS

Morocco: Advancing digital transformation in fisheries

The country has expanded the digital transformation of its fisheries sector, with 68 out of its 76 national fish markets

now operating through digital systems, according to statements made in parliament this week. The move is part of broader efforts to improve transparency, traceability, and price regulation across the seafood supply chain. Speaking during a question-answer session at the House of Representatives, Zakia Driouich, the Secretary of State for Maritime Fisheries, said the rollout of digital tools at first-sale fish markets is helping buyers access clearer information while strengthening oversight of commercial transactions.

Read more: [here](#).

PUBLICATION

Food fraud in the fisheries and aquaculture sector

FAO. 2026. *Food fraud in the fisheries and aquaculture sector*. Fisheries and Aquaculture Technical Paper, No. 742. Rome.



The Food and Agriculture Organization of the United Nations (FAO) and the International Atomic Energy Agency (IAEA) have worked together to provide an overview of the common food fraud cases in the aquatic sector and the associated health risks. The report resulting from this collaboration provides information on tools that can be used to fight food fraud for aquatic products, and international case studies illustrate the scope and impact of fraud. The report reviews regulatory frameworks as well as standards such as those set by Codex Alimentarius, FAO guidelines, and GFSI benchmarked schemes, advocating for harmonised labelling, mandatory scientific names, and improved traceability. It emphasises the role of consumer awareness and industry transparency in combating fraud.

The publication can be downloaded complimentary from: [here](#).

The next issue of THE FISH INSPECTOR will be distributed in July 2026. Any information you may wish to have disseminated through this newsletter may be submitted through <http://e-newsletter.infofish.org> or sujit@infofish.org

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