

Brussels Weekly Update - 22/11/2017

FISHERIES & AQUACULTURE, TRADE AND FOOD SAFETY ISSUES

- [Welfare of farmed fish](#). Source EU Research.

The EU Commission published a new study on the current animal welfare practices in European aquaculture as regards the transport and slaughter of farmed fish. It also analyses the extent that fish welfare issues remain unresolved. The costs of adhering to good welfare practices, the economic situation, effects on competitiveness and other factors were taken into account. The reference period was 2009-2013

- [Tackling mercury pollution in the EU and worldwide](#). Source DG ENVI.

This report summarises the latest scientific studies and research results on mercury pollution in the global environment. The report highlights that fish is the main dietary source of mercury. A study of spatial distribution trends confirmed that the highest exposure levels to mercury, mostly methylmercury, are found in coastal populations, which consume more fish in their diet compared to inland populations. According to an study on Mediterranean-caught seafood, susceptible individuals (children and women of childbearing age) should be discouraged from eating top predator species such as bluefin tuna, swordfish, weevers and Atlantic bonito, amongst others, given their levels of mercury contamination. Less susceptible individuals could be encouraged to limit their consumption of top predator species to no more than one or two servings per month

- [US: changes affecting US stakeholders that export fishery products directly to the European Union](#). Source NOAA Fisheries

When requesting an EU/EFTA export certificate package, customers will now receive the EU Export Health certificate for the destination country and be allowed to choose EU IUU, Annex IV 14.1, Annex IV 14.2 or any variation of these three Catch certificates. Product will be assigned to the appropriate Catch certificate by the customer completing the online request based on the source of the raw materials. This change was enacted to fully support the need to have both Health Certificates and multiple Catch documents on source materials for specific EU shipment documentation packages.

If a customer is shipping outside of the EU/EFTA, SIP will no longer issue the EU IUU Catch Certificate, Annex IV 14.1 or Annex IV 14.2 for that shipment. In this case, to obtain a catch/harvest certificate, customers will need to choose either the "Certificate of Origin - USA" or "Certificate of Origin - Non USA" depending on whether the raw material is US or Foreign sourced. The international norm for certification policy is to issue certification only to the destination country. Issuing a catch document that attests to EU requirements for a shipment destined to a non-EU country puts the SIP certification process at risk of losing its integrity. Therefore, SIP developed an origin certificate that indicates that SIP has verified the source of the product, whether it is sourced domestically or from a foreign country consignment with documentation referencing legal catch. If the shipment is later determined to be destined for the EU, either as is or part of further processing, SIP will issue the EU IUU Catch Certificate for that shipment as this form is required first to get an Annex IV document signed by the third (non-EU) country of transit/further processing and second to clear the corresponding shipment through EU border inspection posts. If a Certificate of Origin was initially issued, SIP will not charge for the issuance of this EU IUU Catch Certificate.

- [Open public consultation on the initiative to limit industrial trans fats intakes in the EU](#). Source European Commission.

Trans fats are a particular type of unsaturated fats that are present in foods in the EU and whose consumption increases the risk of Coronary Heart Disease more than any other nutrient. The European Commission is currently carrying out an Impact Assessment on a possible EU-based initiative to limit intakes of industrial trans fats in the diet of EU consumers, to introduce mandatory labelling of the trans fats content of foods on food labels or to prohibit the use of partly hydrogenated oils, which are the main source of industrial trans fats, in foods manufacturing/preparation through self-regulation or through a legally-binding measure. This public consultation is aimed at giving an additional possibility to all stakeholders and individual citizens with a possible interest in trans fats to provide their views on key elements of the Impact Assessment.

- [Understanding fish digestion for improved aquafeed](#). Source DG Research.

Knowledge of the digestive system in key fish species is still limited, and in particular in relation to processing nutrients. The WiseFeed project is developing models able to quantify digestion, absorption and retention efficiency for key macro nutrients. The team is also investigating the role and effects of specific amino acids and dietary supplements in enhancing metabolism, growth and the retention of nitrogen.

Agendas:

- [87th plenary meeting of the CONTAM Panel](#). 21-22-23/11/2017.
 - [PECH Committee](#). 28/11/2017.
 - [Codex Committee on contaminants in food](#). 12/03/2018.
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EP Questions:

- [Fraud in the sale of bluefin tuna](#). Clara Eugenia Aguilera García (S&D)
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Useful links:

- [Overview of FTA and other trade negotiations](#)
 - [The EU Fish Market 2017 edition](#).
 - [Evaluation of six Euro-Med FTAs](#).
 - [Regulation \(EU\) 2017/2092 of the European Parliament and of the Council of 15 November 2017 amending Regulation \(EU\) No 1380/2013 on the common fisheries policy](#).
 - [Bulletin of the European Association of Fish Pathologists \(November\)](#).
 - [Discard plan for certain demersal fisheries in South-Western waters](#).
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Events:

- [2nd ASEM Conference on SPS- Food safety new policies, new challenges, new cooperation and technical aspects](#). 5-6 December. Brussels.
- [The end of the European Organic Label?](#). 21 November, Brussels.