Aquaculture news alert (sent by email 1 August 2012)

This Seafish aquaculture industry news e-alert covers news items, legislation and reports. Seafish aquaculture web page: http://www.seafish.org/aquaculture For guides and information see: http://www.seafish.org/aquaculture/guides-and-information-

Seafish news

- **Aquaculture Common Issues Group.** The next meeting is on **Tuesday 25 September at Billingsgate market, London.** For further information contact: k_green@seafish.co.uk http://www.seafish.org/aquaculture/aquaculture-common-issues-group-
- **Feed fish and fishmeal news.** See: http://www.seafish.org/aquaculture/fishmeal-and-fish-oil
- **Business Partnerships help tackle health issues.** 25 July 2012. Seafish has welcomed the recent call for Government to work with businesses in the creation of a public health strategy. Seafish has demonstrated the benefits of working with industry partners in their latest consumer campaign 'Fish is the Dish'. http://www.seafish.org/about-seafish/news/business-partnerships-help-tackle-health-issues
- **19/20 September Humber Seafood Summit.** To reserve a place for either the regional seaside supper on 19 September and/or the conference on 20 September **E:** humbersummit@seafish.co.uk or **T:** 07876 035736 by Friday 31 August

**UK Aquaculture Forum**
For further information contact ann.moffat@scotland.gsi.gov.uk
See: http://www.scotland.gov.uk/Topics/marine/Fish-Shellfish/international/ukaf

**Consultations**
**The Aquaculture Plan for England consultation.**
A meeting is planned for **Monday 24 September at Fishmongers Hall** to report on the responses to the consultation and agree on a plan for moving forward. For further information contact matthew.whittles@defra.gsi.gov.uk

**FAWC Consultation on the welfare of farmed fish.** 12 July 2012.
The FAWC sub-committee held a stakeholder meeting on the welfare of farmed fish on 12 July in Edinburgh. The meeting was a chance to ask the industry about current practices and issues, and take account of the latest fish science. FAWC would welcome written submissions from interested parties who feel they have something to contribute. **E:** Richard.Aram@defra.gsi.gov.uk
**Water and Marine theme legislation on the Red Tape Challenge.** July 2012.
Consultation closed mid-April, Defra has been working with the Marine Sounding Board of stakeholders to prepare proposals for regulatory reform to remove unnecessarily burdensome regulations. Proposals to be completed by the end of the year.

**Labelling issues**
- Several Member States have called for the EU to adopt ecolabelling criteria for fish to prevent consumers being confused and misled by the different private labelling schemes that are currently on the market.
- The Council has invited the Commission to consider establishing minimum standards for an EU sustainability label for fisheries and for aquaculture products, if it was considered feasible.
- **Common Market Organisation** - labelling for non-prepacked fishery and aquaculture products, bill boards or posters at the point of sale - must show:
  - The commercial designation of the species and its scientific name;
  - the production method, in particular by the following words “…caught…” or “…caught in freshwater..” or “…farmed…”;
  - the area where the product was caught or farmed;
  - and, whether the product has been defrosted (although certain exemptions apply)
- **MEPs back ‘date of landing’ not catch label on fresh fish.** The European Parliament’s Fisheries Committee has voted to change a ‘date of catch’ label into one stating ‘date of landing’. The change was needed because ‘date of catch’ labels would discriminate against vessels that keep fish fresh, on ice, but are at sea for a longer period of time. The Committee also voted for labels to include easy-to-understand information about the ‘specific fish stock’ and the area where the product was caught or farmed.

*For a useful summary see:*

**Certification**
**ASC – Major retailers ready ASC products launch.** 31 July 2012.
A number of European retail outlets including Albert Heijn and Bofrost will shortly be unveiling new tilapia products carrying the ASC logo. Tilapia standards were among the first to be completed.
http://www.intrafish.com/global/news/article1353608.ece

**ASC - ASC salmon standards will be ‘relatively costly’.** 30 July 2012.
Petter Arnesen from Marine Harvest told Intrafish that the ASC sets an unprecedented standard for sustainable food production and the standard will be ‘relatively costly’ to implement due to the sheer number of requirements, but with those costs come some benefits. http://www.intrafish.com/global/news/article1353451.ece

**Supermarket claims about fish are misleading, Which? Says.** July 2012.
Supermarket claims about the sustainability of fish are "misleading and meaningless", consumer group Which? has warned, as "dolphin friendly" tuna rarely swim in the same waters as dolphins.
http://www.which.co.uk/news/2012/07/is-your-supermarket-fish-sustainable-290580/

Since the end of 2011, the Best Aquaculture Practices program has gained 32 plants and farms for a current total of over 440 facilities. As of May, BAP had 47 two-star facilities, 26 three-star operations and six four-star companies with integrated facilities. Certifications are pending for another 74 shrimp, tilapia or Pangasius farms and 44 processors. Over two dozen salmon farms in Canada and nine in Chile are also implementing procedures to comply with the BAP standards. GAA Advocate.

Reports/brochures/web sites/presentations
Scientific Opinion on the Tolerable Upper Intake Level of eicosapentaenoic acid (EPA), docosahexaenoic acid (DHA) and docosapentaenoic acid (DPA). July 2012.
Following concerns that Omega-3 intakes may rise to harmful levels if additional supplementation is taken as well as food sources EFRA was asked for an opinion on upper limits considered safe. This report puts safe levels at much higher levels than is recommended. http://www.efsa.europa.eu/en/efsajournal/doc/2815.pdf

EU science agency backs omega-3s up to 5g a day. 30 July 2012
The European Food Safety Authority (EFSA) says there are no safety concerns in consuming various omega-3 forms at up to 5g per day – much higher than typical recommended upper limits that tend to linger around 1g or 1.5g per day – in the short term at least. http://www.nutraingredients.com/On-your-radar/Omega-3/EU-science-agency-backs-omega-3s-up-to-5g-a-day

Fisheries and Aquaculture in Europe. Issue 56. 5 July 2012.
This issue (and the next four) will cover the 10 aquaculture species with the highest production rates in the European Union. Each fact sheet presents information on various aspects of the species: biology, different farming techniques, production and trade, and nutritional value. Each sheet also includes a recipe presenting a simple and tasty way to cook the particular fish or mollusc. First two fact sheets are on sturgeon and carp (issue 56). To be followed by sea perch and trout (No 57), turbot and salmon (No 58), sea bream and mussels (No 59), and oysters and clams (No 60). Also interesting article on labelling: improving information for consumers http://ec.europa.eu/fisheries/documentation/magazine/mag56_en.pdf

Globefish reports

Chapter 8 – Fish and seafood. aquaculture will still continue to be one of the fastest growing animal food-producing sectors, with total production volume (capture and aquaculture) exceeding that of beef, pork or poultry (Figure 8.3). Products derived from aquaculture will contribute to an increasing share of global fishery production, growing from 40% on average in 2009-11 to 46% in 2021. By 2018, farmed fish is expected to
exceed captured fish for human consumption for the first time, and its share is projected at 52% in 2021.

Seafish summary to come.

SAGB Conference Presentations now online. 1 July 2012.
The Speaker Presentations and their text summaries from the SAGB 2012 Annual Conference have now been uploaded onto Slideshare.
http://www.slideshare.net/SAGB_Conference

General news
Irish salmon farming eyes comeback. 31 July 2012.
The Ministry for Agriculture, Food and the marine has given the green light to the transfer of salmon-farming licenses from five companies- some of which are insolvent – into a new company called Bradan Beo Teoranta.
http://www.intrafish.com/global/news/article1353503.ece

Thaw in salmon regulations. 31 July 2012.
The FSA has announced that, from July 30, certain farmed fish destined to be eaten raw in dishes like sushi no longer need to be frozen before consumption.

Fishermen baffled by new trend of colourful yellow, white and even blue lobsters turning up in their pots. 23 July 2012.
When a 100-pound shipment of lobsters arrived at Bill Sarro's seafood shop and restaurant last month, it contained a surprise - six orange crustaceans that have been said to be a one-in-10-million oddity.
http://www.dailymail.co.uk/news/article-2177518/Fishermen-baffled-new-trend-colourful-yellow-white-blue-lobsters-turning-pots.html#ixzz21RULovxH

Astec Aquaculture to close. 25 July 2012.
Kevin Haddrick has informed Seafish that the Astec project will shortly close. They have been unable to secure the short-term funding required to enable for the growth necessary to become a self sustaining business asset for the UK aquaculture industry. Anyone interested in the site should contact Emma Watson. E: emma.wilson@astecaquaculture.com or T: 01670 852771.

High fishmeal, oil prices set to continue. 20 July 2012.
Following reduced fishing quotas in Peru in April, both fish meal and fish oil prices have increased significantly, said Ewos, part of fish farming and feed group Cermaq.
http://www.intrafish.com/global/news/article1350310.ece

Meridian counters Staniford’s claims. 18 July 2012.
The information concerning the high rates of mortality in Scotland’s salmon farms was warped by a data-entry error, according to a leading producer.
Devastated cocklers need Welsh Government support. 16 July 2012.
A community devastated by the decline of the cockle industry deserves the same level of Welsh Government support as areas that have lost major employers.
http://www.walesonline.co.uk/news/wales-news/2012/07/16/devastated-cocklers-need-welsh-government-support-say-ams-91466-31399355/#ixzz20sGxCvIb

Algal bloom highlights need for better licensing process. 11 July 2012.
IFA’s aquaculture section executive Richie Flynn said the naturally occurring algal bloom affecting fish stocks along the west coast highlighted the need for a properly functioning and flexible licensing system for shellfish and fish farmers.

E. coli find closes cockle beds in Three Rivers estuary. 3 July 2012.
Cockle beds in all parts of the Three Rivers estuary in Carmarthenshire have been closed because of "significantly high" levels of E. coli.
http://www.bbc.co.uk/news/uk-wales-south-west-wales-18686774#&E=1

Food Standards Body for Scotland. 2 July 2012.
Scottish Ministers have agreed to create a new Scottish body for food safety, food standards, nutrition, food labelling and meat inspection.
http://www.thefishsite.com/fishnews/17548/food-standards-body-for-scotland

Health
EFSA update on dioxin and PCB levels in food and feed. 18 July 2012.
The latest update from the European Food Safety Authority shows farmed salmon and trout contained on average less dioxins and PCBs than wild-caught salmon and trout. Herring, salmon and trout coming from the Baltic region were more contaminated by dioxins and PCBs than those coming from other regions.

- The level of dioxins and DL-PCBs exceeded the permitted maximum level (ML) in 9.7 % of the food samples and 2.3 % of the feed samples.
- The level of the six NDL-PCB indicators exceeded the ML in 3.0 % of the food samples and 2.4 % of the feed samples.
- Feed and food from animal origin contained higher levels of dioxins and PCBs than foods of plant origin. Fish, meat and dairy products appeared to be the highest contributing food groups to dietary exposure.
- Their relative importance depended on age and country of the consumer. The major contributor to total exposure was the food category of milk and dairy products for almost all groups of infants and toddlers, whereas it was fish and seafood for most of the groups of adolescent, adult, elderly and very elderly. Meat and meat products also contributed significantly to total exposure.


Eating oily fish regularly ‘can significantly cut risk of prostate death’. 19 July 2012.
A diet rich in oily fish can significantly improve prostate cancer victims’ chances of surviving the disease, research shows.
http://www.dailymail.co.uk/health/article-2175707/Eating-oily-fish-regularly-significantly-cut-risk-prostate-death.html#ixzz213p6oNF1
Looking ahead
1 – 5 September AQUA 2012, Prague, Czech Republic.
http://www.easonline.org http://www.was.org

6 – 8 September 10th International Seafood Summit, Hong Kong.
http://www.seafoodsummit.org/

19/20 September Humber Seafood Summit, Humber Seafood Institute, Grimsby.
http://humberseafoodsummit.co.uk/

21 September SAGB Mollusc Committee meeting.
http://www.shellfish.org.uk/files/36066SAGB%20Committee%20Dates%202012.pdf

5 October SAGB Technology & Training Committee meeting.
http://www.shellfish.org.uk/files/36066SAGB%20Committee%20Dates%202012.pdf

26 October SAGB Crustacea Committee meeting.
http://www.shellfish.org.uk/files/36066SAGB%20Committee%20Dates%202012.pdf

29 Oct – 1 Nov IFFO Annual Conference, Istanbul, Turkey.
http://www.iffo.net

6 - 8 November GLOBALG.A.P Summit, Madrid, Spain
http://www.summit2012.org

20 November SAGB Council Committee meeting.
http://www.shellfish.org.uk/files/36066SAGB%20Committee%20Dates%202012.pdf