

Seafish Food Legislation Newsletter

July 2015

UK Updates

Modern slavery and transparency in the supply chain

The Modern Slavery Bill introduced a provision that will require businesses with over a certain level of turnover to publish an annual slavery and human trafficking statement. Following a public consultation earlier this year, the government has now announced that from October 2015, businesses with a turnover of £36 million or more carrying out 'any part of their business' within the UK will have to prepare a slavery and human trafficking statement each financial year. Government will be producing statutory guidance that will indicate what needs to be included in the slavery and human trafficking statement.

Modern Slavery and Supply Chains summary of consultation responses and next steps:

https://www.gov.uk/government/uploads/system/uploads/attachment_data/file/448200/Consultation_Government_Response_final_2.pdf

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EU Updates

Maximum PAH levels for katsuobushi and smoked herring

Higher maximum levels of polycyclic aromatic hydrocarbons (PAHs) are now permitted in katsuobushi. Katsuobushi is a heavily smoked and dried traditional Japanese bonito product. The new limit was introduced because compliance with the new lower PAH limit for smoked fishery products has been shown to be difficult. In addition, the same new PAH maximum levels are applicable to smoked Baltic herring and canned smoked Baltic herring up to 14cm in length.

Commission Regulation (EU) 2015/1125 of 10 July 2015 amending Regulation (EC) No 1881/2006 as regards maximum levels for polycyclic aromatic hydrocarbons in Katsuobushi (dried bonito) and certain smoked Baltic herring is available here:

<http://eur-lex.europa.eu/legal-content/EN/TXT/?qid=1438694821328&uri=CELEX:32015R1125>

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Restrictions on bivalve molluscs from Turkey extended again

On 1 August 2013 the European Commission issued a Regulation banning the importation of live and chilled bivalve molluscs originating in Turkey. The Regulation also required that processed and frozen bivalve molluscs from Turkey are detained at the border and tested for *E. coli* and biotoxins before release. The restriction, which was due to expire on 4 August 2014, had been extended by a year.

In view of the seriousness of the shortcoming identified by the Food and Veterinary Office (FVO) audits, and because of ongoing non-compliances reported by member states, the FVO will carry out a follow-up audit before deciding whether an easing of the restrictions is justifiable. The restrictions on bivalve molluscs from Turkey have therefore been extended to 31 December 2016.

Commission Implementing Regulation (EU) 2015/1205 is available here: http://eur-lex.europa.eu/legal-content/EN/TXT/?uri=uriserv:OJ.L_.2015.196.01.0002.01.ENG

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IUU vessels list updated

The European Commission has published a new list of vessels to be included in the Illegal, Unreported and Unregulated (IUU) vessel blacklist. The list contains fishing vessels that the regional fisheries management organisations presume to be involved in IUU fishing. Newly blacklisted are the fishing vessels Songhua, Yongding and Kunlun. New Zealand initiated action against these vessels in January 2015. Vessels Dolphin (scrapped) and Tiantai (sunk) have been removed from the list with retroactive effect. A second list intended to contain vessels identified by the European Commission as being involved in IUU fishing remains unpopulated.

Commission Implementing Regulation (EU) 2015/1296 of 28 July 2015 amending Regulation (EU) No 468/2010 establishing the EU list of vessels engaged in illegal, unreported and unregulated fishing is available here: http://eur-lex.europa.eu/legal-content/EN/TXT/?uri=uriserv:OJ.L_.2015.199.01.0012.01.ENG

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Sri Lanka hopeful ban will be lifted

The Office of the Director General of Maritime Affairs and Fisheries in Brussels is sending a delegation to Sri Lanka in October to assess the country's progress in implementing and improving measures to tackle illegal, unreported and unregulated (IUU) fishing. To this end, the Sri Lanka authorities have been working on maintaining and updating a register of high sea fishing licenses, banning vessels that utilize harmful fishing methods and prosecuting those that fish illegally. The delegation will conduct a technical evaluation and discuss the remaining steps that need to be taken in order for the current ban on exports to the EU to be lifted.

Contact i_bartolo@seafish.co.uk

Hexaflumuron authorised for use in fish

Commission Implementing Regulation (EU) 2015/1079 authorises the use of the hexaflumuron in veterinary medicinal products used for fin fish. It also establishes a maximum residue limit (MRL) for hexaflumuron for fin fish of 500 µg/kg, applicable to muscle and skin in natural proportions. The MRL applies from 2 September 2015.

Commission Implementing Regulation (EU) 2015/1079 of 3 July 2015 amending Regulation (EU) No 37/2010 as regards the substance hexaflumuron: http://eur-lex.europa.eu/legal-content/EN/TXT/?uri=uriserv:OJ.L_.2015.175.01.0008.01.ENG

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Seafish Updates

Export of Crabs to China

There have been ongoing discussions with Seafish, Defra, SAGB and industry on tackling the Chinese ban on live crab from the UK. Due to confidential nature of these talks please contact Ivan for more information.

Contact i_bartolo@seafish.co.uk

BFFF/Seafish Importers Forum

A meeting was held on 26th of June. Discussions included whether a total weight is necessary on the outer cartons of glazed products and the results of a Seafish survey on glazed level on warm water prawns. For details of the this meeting or the group please contact i_bartolo@seafish.co.uk

Landings Obligation and Animal By-Products Regulation

The 6th workshop of the Onshore Catch Management Task Force was held in July.

The ABP legislation cannot be ignored in the landing obligation context, but will apply in a light-touch way as fish is considered very low-risk. Ports will need to register for ABP approval if they will provide any sort of storage or handling facility for undersize fish.

If ports could guarantee a separate area for the ABP fish from the human consumption fish that would probably be good enough to gain approval.

Guidance/information for industry on onshore catch management should be available in the autumn.

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ETHICS TOP THE AGENDA AT THE WORLD SEAFOOD CONGRESS FOR FIRST TIME

The issue of human ethics will make its first appearance on the agenda of The World Seafood Congress, which is being hosted in Grimsby (England, UK) from 5-9 September.

Over the last year, the seafood industry has been convening on the issue of ethics and the welfare of people involved in the global seafood supply chain. Expanding on discussions from February's Seaweb Seafood Summit in New Orleans, international experts will address delegates on day one of the Congress, highlighting social challenges, ethical issues and labour rights in a dedicated session chaired by Jacqueline Alder of the FAO.

Libby Woodhatch, Head of Advocacy at Seafish, will present recent work on 'Addressing social challenges in the seafood supply chain'.

Sticking to the same theme, Mariah Boyle, Traceability Division Director at FishWise, will present on 'Protecting labour rights in seafood supply chains'.

And finally, Seafish Consultant, Roger Plant, will reveal the findings of a research project to assess the ethical issues impacting seafood species landed in and imported to the UK in his presentation 'Assessment on ethical issues in the UK seafood supply chain'.

"Sadly, in some areas of the world, unethical practices in the seafood industry are present. It's important that these issues are robustly addressed and that those operating in the sector work together to improve working conditions and protect those at risk.

"I look forward to seeing how these sessions will encourage the industry to bring about change and create a sustainable, ethical future for operators across the world." Tom Pickerell, Technical Director, Seafish

With less than six weeks to go, make sure you book your place by [clicking here](#).