

Sixth World Congress on Seafood Safety, Quality and Trade

14–16 September 2005
Sydney, Australia



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Sixth World Congress on Seafood Safety, Quality and Trade

14–16 September 2005
Sydney, Australia

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ISBN 978-92-5-105808-4

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Preparation of this document

This document represents the proceedings of the Sixth World Congress on Seafood Safety, Quality and Trade, held in Sydney, Australia, from 14 to 16 September 2005. The Congress was the sixth in the now biennial series of conferences held under the auspices of the International Association of Fish Inspectors (IAFI), with support from the Food and Agriculture Organization of the United Nations (FAO) and the United Nations Industrial Development Organization (UNIDO). This sixth Congress was hosted by Seafood Services Australia (SSA) and the New Zealand Seafood Industry Council (SeaFIC).

These proceedings include selected papers presented at the Congress and draw out some of the overall themes emerging from the discussion. Only those papers submitted by the authors are included and, in some cases, the order has been changed from the Congress programme to reflect the subject matter. Some topical and commercial presentations have been left out. The document was edited by consultant Sally Washington and technically reviewed by David James and Lahsen Ababouch of the FAO Fisheries and Aquaculture Department.

Abstract

Fish and fish products are among the most traded food commodities: close to 40 percent by volume ends up in international markets. About half of those exports by value originate in developing countries. Yet around three-quarters of fish exports finish up in just three markets; the European Union, Japan and the United States of America. China is an increasingly important player both as an exporter and an importer.

Consumers expect that the fish they have access to will be safe and of acceptable quality, regardless of where it is produced or ultimately consumed. Measures to encourage the harmonization of safety and quality standards and to facilitate international trade are part of the regulatory framework generated by the World Trade Organization (WTO). The *Codex Alimentarius* Commission also plays an important role in setting international standards for food safety. Despite international agreements, fish exporters still face safety and quality regimes that vary from one jurisdiction to another. The current multitude of approaches imposes significant costs on exporters, especially those from developing countries where there is limited capacity to develop comprehensive safety and control infrastructures.

Progress on harmonization has been slow. While there are steady gains in the implementation of Hazard Analysis and Critical Control Point (HACCP) systems, there is still too much reliance worldwide on testing end products. More emphasis needs to be put on developing risk analysis approaches to food safety and encouraging good practices across the food chain. Safety and quality standards, codes of practice, and risk-management strategies need to be based on robust scientific data. This requires investment in research into the epidemiology and prevention of food-borne hazards, including those associated with new products entering international markets.

New players and new relationships are also influencing international trade in fish products. As trade liberalization dismantles tariffs and governments streamline regulation, private sector stakeholders are entering the arena with new health and safety standards, typically linked to their marketing, quality management or corporate social responsibility programmes. These impact on exporters and may impose new compliance costs and influence trade patterns. On the other hand, new forms of collaboration between industry and government regulatory agencies, and in some cases even community groups, are driving innovations and new partnerships in managing fish quality and safety.

These and other issues are addressed in this document, which represents the proceedings of the Sixth World Congress on Seafood Safety, Quality and Trade held in Sydney, Australia from 14 to 16 September 2005. The Congress was held under the auspices of the International Association of Fish Inspectors (IAFI), in collaboration with the Food and Agriculture Organization of the United Nations (FAO) and the United Nations Industrial Development Organization (UNIDO).

James, D.; Ababouch, L.; Washington, S. (eds).

Sixth World Congress on Seafood Safety, Quality and Trade. Sydney, Australia, 14–16 September 2005.

FAO Fisheries Proceedings. No. 7. Rome, FAO. 2007. 206p.

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Acknowledgements

The Sixth World Congress on Seafood Safety, Quality and Trade was held under the auspices of the International Association of Fish Inspectors (IAFI), with support from the Food and Agriculture Organization of the United Nations (FAO) and the United Nations Industrial Development Organization (UNIDO). This sixth congress was hosted by Seafood Services Australia (SSA), and the New Zealand Seafood Industry Council (SeaFIC). The congress convener was Jayne Gallagher from SSA, who is also the President of IAFI.

Key sponsors of the Congress were: the Department of Agriculture, Fisheries and Forestry, Australia; the New Zealand Food Safety Authority; Sud-Chemie; the Canadian Food Inspection Agency; Workplace Learning Initiatives; the National Food Industry Strategy; the Australian Maritime College; Food Standards Australia New Zealand; JAS-ANZ; Australian Food Safety Centre of Excellence; Standards Australia; and Safe Food Queensland.

Thanks are extended to all those who made presentations, chaired sessions and moderated workshops.

Executive summary

INTRODUCTION

This document represents the proceedings of the Sixth World Congress on Seafood Safety, Quality and Trade, held in Sydney, Australia, from 14 to 16 September 2005. The Congress was the sixth in the now biennial series of conferences held under the auspices of the International Association of Fish Inspectors (IAFI), with support from the Food and Agriculture Organization of the United Nations (FAO) and the United Nations Industrial Development Organization (UNIDO).

The proceedings include an overview of the Congress and selected papers presented there.

A BRIEF HISTORY OF CONGRESSES ON SEAFOOD SAFETY AND QUALITY

The first International Conference on Fish Inspection and Quality Control was held in Halifax, Canada in 1969 on the initiative of the Food and Agriculture Organization of the United Nations (FAO). The second was held some 27 years later in Washington DC, in the United States of America. It was decided that more frequent meetings would be useful to enable fish regulators to share experiences and best practices. During the third conference, in Halifax, Canada in 1999, the International Association of Fish Inspectors (IAFI) was formally constituted. IAFI now has a mandate to organize, in collaboration with FAO and UNIDO, biennial meetings on fish safety and quality.

The fourth IAFI Congress was held in Vancouver, Canada in 2001, and the fifth was held in The Hague, the Netherlands in 2003. Reflecting the evolution of IAFI to involve not only government regulators but also other stakeholders in fish safety and quality, this sixth Congress was for the first time organized by industry associations: Seafood Services Australia (SSA) and the New Zealand Seafood Industry Council (SeaFIC).

The shared objective of FAO, IAFI and UNIDO is to encourage production of “fish, seafood and associated products that are safe, of acceptable quality, and readily available for sale in the world’s marketplaces”. Their seafood safety and quality congresses bring together: fish inspectors; government officials involved in fisheries, trade, and food safety; representatives from the fish and seafood harvesting, processing and marketing industries; researchers and academics; and interested international organizations. They provide a forum for the exchange of information and experience on fish inspection, quality management, technological developments, regulatory regimes, and industry infrastructures, with the overall aim of facilitating international trade in safe and high quality fish and seafood.

FAO contributes to the development of IAFI Congress programmes and the selection of speakers and, along with UNIDO, facilitates and financially supports the involvement of participants and experts from developing countries. FAO also assumes the main responsibility for Congress proceedings.

Interest in the congresses continues to grow — 327 delegates from 50 countries attended the sixth Congress compared with 165 at the previous event.

The full Congress programme is presented in this document.

OVERVIEW OF THE CONGRESS

International trade in fish: a snapshot

Fish and fish products are among the most traded food commodities. Close to 40 percent by volume of fish production ultimately ends up in international markets. Around three-quarters of fish exports finish up in just three of those markets: the European Union, the United States of America and Japan. Those markets therefore dominate international fish trade in terms of prices and market access requirements.

About half of total fisheries exports by value stem from developing countries; in those countries fish now accounts for a larger share of net foreign exchange earnings than traditional food commodities such as rice, coffee, meat, bananas and tea, even when combined.

International fish trade is being influenced by other developments. China is becoming an increasingly important player in international markets, both as an importer and an exporter. Aquaculture production continues to grow, helping to meet increasing global demand for fish and offering a partial response to pressure on capture stocks. New fish products are also appearing in international markets as the industry develops new value-added and processed forms of fish in response to changing lifestyles and increased demand for more convenience products.

International agreements

The World Trade Organization (WTO) has generated a regulatory framework to facilitate this international trade. The basic underlying assumption is that WTO members treat imported products no less favourably than their own products. Part of this equation is encouraging harmonization of safety and quality standards. The Sanitary and Phytosanitary (SPS) Agreement and the Technical Barriers to Trade (TBT) Agreement of the WTO are particularly relevant to trade in seafood products. The work of the *Codex Alimentarius* Commission is also important in setting international standards and norms for food safety. Consumers expect that the fish they have access to will be safe and of acceptable quality, regardless of where it comes from.

Poor progress towards harmonization

Despite these agreements fish exporters still face safety and quality control regimes that vary from one jurisdiction to the next. This multitude of approaches imposes significant costs on exporters, particularly those in developing countries where there is limited capacity to develop comprehensive safety and control infrastructures, let alone several different systems to meet diverse import market requirements.

Although some progress has been made in terms of harmonization, it has been slow. This Congress concluded that the main fish importers have failed to put in place processes for harmonization. There were even some suggestions that harmonization might not be achievable and that equivalence, or better still mutual recognition of equivalence, was a more realistic goal, at least in the interim. One presentation argued that Free Trade Agreements (FTAs), rather than being a distraction from international harmonization, might actually speed up the pace of integration between key markets and even help to set benchmarks for agreements elsewhere, including in the WTO.

Focus on outcomes

Equivalence means recognizing an equivalent outcome from different practices or regulatory systems. This 'outcomes-based' approach to achieving safety and quality was considered from both international and national perspectives. Congress participants heard several calls for a move towards more 'bottom-up' outcomes-based regulatory frameworks as opposed to 'top-down' prescriptive rules. It was argued that food regulations should reflect minimum safety standards but they should not be

overly prescriptive which might stifle innovation. This in turn is consistent with a ‘risk-analysis’ approach to food safety – emphasizing good practices across the food chain and relying less on testing end products.

The Congress heard that despite progress on the implementation of Hazard Analysis and Critical Control Point (HAACP) systems there is still too much emphasis worldwide on end-product sampling. Some reasons for this were identified. In some areas there was a lack of scientific data to support risk assessments. In others, science has advanced to the point that food-borne hazards are identified but their actual risk to human health has not been established. Sometimes these potential risks are communicated to the public, leading to more pressure for unrealistic ‘zero-tolerance’ policies and detracting resources from more preventative whole-of-food chain approaches to safety. In other countries, particularly developing countries, there is inadequate infrastructure, including skilled staff, to manage a risk-based system. While the underlying issues might be the same, the solutions vary: from training and building capacity in developing exporting countries to more effective public communication in developed importing countries.

New players, new relationships

Other developments are influencing the health and safety debate and consequently international trade in fish products. As tariffs and quotas are progressively dismantled, consumer protection and food safety have become the most important market access requirements. On average, tariffs applied to fish and seafood now sit at around 4.5 percent.

As governments, either individually or collectively in international fora, attempt to streamline regulation, private sector stakeholders are developing their own health and safety standards. In OECD (Organisation for Economic Co-operation and Development) countries, 70 percent of fish is now sold in supermarkets. Large international supermarket chains therefore have significant market clout. Some of them are introducing or signing up to prescriptive requirements as part of their marketing or quality management programmes, typically related to quality, packaging, labelling and environmental issues, which will impact on exporters and may impose new compliance costs. How this will affect trade patterns, particularly the access of developing countries to international markets, needs to be monitored.

The Congress also heard about new forms of collaboration between industry and government regulatory agencies, and in some cases even community groups, in developing and managing fish quality and safety systems. This ranged from a health campaign to promote the benefits of fish (Australia) to the use of observers collecting information on sanitary processes on fishing vessels at sea (Canada) to community groups monitoring producer compliance with fisheries management requirements (East African countries). It was agreed that a collaborative approach to developing safety and quality standards, between regulators, industry and even the community, was the best way to ensure ‘ownership’ of those standards and to achieve the overall desired outcomes.

The importance of research and science

Safety standards and risk-management strategies need to be based on robust scientific analysis. Investment in research into food-borne hazards, particularly new hazards associated with new products entering international markets, is crucial. The results of that research must be shared among the international community – not just the scientific community but among government regulators, industry and consumers. The Congress concluded that FAO, IAFI and UNIDO, through these seafood safety congresses, should continue to provide a unique forum for the international dissemination of information related to seafood research.

These, and other issues, are addressed in the papers appearing in following sections. The papers represent a selection of the presentations made at the Congress. They are briefly summarized below.

SUMMARIES OF CONGRESS PAPERS

Section 1 - World trade in seafood: key trends and issues

- Grimur Valdimarsson outlines the key trends in world trade in seafood and the challenges these pose for the seafood industry. He revisits some of the issues raised at the last IAFI congress.
- Alastair Macfarlane examines how the rules that underpin the conduct of international trade in seafood are interpreted in practice, and argues that certain practices, often masquerading as rules, could be undermining the spirit of free trade.
- Mahfuzzuddin Ahmed provides a prospective analysis of future supply and demand for fish and analyzes critical market access and trade liberalization issues. He focuses on the particular constraints faced by developing countries.
- Nicolas Brown considers the proliferation of Free Trade Agreements and their implications for the seafood industry both in Australia and globally.
- Steve McCutcheon describes the work of the *Codex Alimentarius* Commission (CAC) in relation to seafood and its importance for ensuring fair practices in food trade.

Section 2 - Major importers: requirements and opportunities

- Richard Bates outlines the European Union (EU) regulatory system for fishery products.
- Kazuhiro Kondo describes Japanese importing requirements and opportunities.
- Susan Schenkeveld outlines the reform of the Canadian Import Inspection Agency (CFIA), in the process of developing an overall risk based border and import control system. The new system includes a vision for the future, a new policy framework and adjusted roles for regulators and the Canadian fish industry.
- Wang Hongbing, Zheng Yuhong and Li Qiang examine the management systems for ensuring the safety and quality of seafood imported to and exported from China.
- Lahsen Ababouch summarizes a FAO study on the causes of rejections and detentions in international fish trade by comparing fish safety and quality import regulations in the European Union, North America and Japan. He argues that the current multitude of approaches to border controls imposes significant costs on exporters, and calls for more harmonization and equivalence among fish trading partners.

Section 3 - Building capacity for safety and quality

- Ahmidou Ouaouich reviews the challenges faced by the African food industry in attempting to meet international market requirements for food safety and quality. He outlines the capacity-building work of UNIDO in 25 African countries.
- Nancy Gitonga details the development of comprehensive fish quality and safety management regimes in the East African Community (EAC), in particular relating to Nile perch, and referring to the impetus provided by the EU bans on fish from that region in the 1990s.
- N. Anandavally describes the uptake of Hazard Analysis and Critical Control Point (HACCP) in developing seafood industries in Asia and the South Pacific.
- Lahsen Ababouch outlines the work of FAO in rebuilding capacity in the fishing industry in the countries affected by the tsunami that originated off the coast of

Sumatra in December 2004. The aim of the FAO post-tsunami assistance is to optimize sustainable outcomes by ‘building back better’ the livelihoods of the affected communities, and by restoring coastal ecosystems.

- Graham Peachey describes how Australia has adjusted its governance and organizational structures to adopt a whole-of-government approach to the regulation of food. He links this process to regulatory convergence in the global marketplace.
- Alfred Bungay describes how CFIA tested the efficacy of some innovative options for monitoring regulatory compliance of Canadian shrimp vessels fishing for long periods at sea.
- Johanna Oehling looks at capacity from the perspective of human resources. In the Canadian context she argues that a well-trained labour force is a key component for ensuring the overall competitiveness of the seafood industry.

Section 4 - New partnerships for achieving fish safety and quality

- Philippa Seagrave outlines the development of ISO 22000, a process that allowed a variety of stakeholders to participate in designing a food safety standard to ensure the control of potential hazards regardless of where products are produced or ultimately consumed.
- Paul McShane *et al* describe the Clean Green programme for Australian Rock Lobster as the “world’s first fully integrated product management system for commercial fisheries”. The programme is industry driven and includes an auditable system of standards, from the point of capture to the point of consumption.
- Samara Kitchener *et al* analyses a public health campaign to inform women about the risks and benefits of eating fish during pregnancy. The campaign was a response to negative messages about mercury in fish and involved participation from a range of stakeholders including a successful partnership with the seafood industry.
- Alan Fagerland introduces the Global Food Safety Initiative (GFSI), launched by a group of international retailers, to implement and maintain an industry-based scheme to recognize food safety management standards worldwide.

Section 5 - Research, science and risk-assessment

- Allan Bremner outlines the work of SEAFOODplus, an international seafood research project promoting the benefits of seafood consumption. The project is multifaceted including epidemiological studies and risk-benefit analyses of fish and seafood products.
- Marc Berntssen and Anne-Katrine Lundebye describe research on tailoring farmed Atlantic salmon to have low levels of dioxins while maintaining the health promoting nutrients.
- Iddya Karundasagar and John Sumner present the results of a FAO/World Health Organization sponsored risk assessment for *Vibrio cholerae* in export shrimp. They conclude that the risks to human health are generally minimal.
- Hector Lupin gives an overview of cost-benefit analysis as it can be applied to public health regulations to examine their impacts from both the perspective of industry and for society as a whole.

List of contributors

Lahsen Ababouch	Chief, Fish Utilization and Marketing Service FAO Fisheries and Aquaculture Department, Rome
Mahfuzuddin Ahmed	Director and Principal Social Scientist WorldFish Center, Malaysia <i>(He is also President of the International Institute for Fisheries Economics and Trade)</i>
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Richard Bates	Fisheries and Maritime Affairs Directorate General European Commission, Belgium
Marc H.G. Berntssen	Senior Research Scientist National Institute of Nutrition and Seafood Research (NIFES), Norway <i>(His paper was co-written with Anne-Katrine Lundebye)</i>
H. Allan Bremner	Director, Allan Bremner and Associates (seafood industry consultants), Australia <i>(He is a member of the Expert Advisory Board of SEAFOODplus)</i>
Nicolas Brown	Assistant Secretary, Trade and Economic Analysis Branch Department of Foreign Affairs and Trade (DFAT), Australia
Alfred Bungay	National Manager, Inspection Systems and HACCP Canadian Food Inspection Agency, Canada
Alan Fagerland	Manager, National Food Safety and Compliance Woolworths Limited, Australia
Nancy Gitonga	Food Control Consultant, Kenya <i>(She is the former Director of Fisheries)</i>
Wang Hongbing	Import and Export Safety Bureau General Administration of Quality Supervision, Inspection and Quarantine (AQSIQ)

Iddya Karunasagar	Senior Fishery Officer (Quality and Safety), Fish Utilization and Marketing Service FAO Fisheries and Aquaculture Department, Rome <i>(At the time of the conference he was Professor of Microbiology at the College of Fisheries, University of Agricultural Sciences, Mangalore, India. His paper was co-written with John Summer)</i>
Samara Kitchener	Executive Director, Consumer and Corporate Services New South Wales Food Authority, Australia <i>(Her paper was co-written with Adrian Bradley and George Davey)</i>
Kazuhiro Kondo	President Japan Frozen Foods Inspection Corporation, Japan
Hector Lupin	Consultant FAO Fisheries and Aquaculture Department, Rome <i>(He is retired from the Fish Products and Industry Division)</i>
Alastair MacFarlane	Manager, Trade and Information Seafood Industry Council, New Zealand
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Paul McShane	Vice President, International and Development Australian Maritime College, Australia <i>(He is also Director (Environment) Seafood Council Ltd; Director, Australian Marine Science and Technology Ltd; and Director North Australian Safety Centre. His paper was co-written with Roger Edwards, Matt Muggleton, and David Milne)</i>
Johanna Oehling	President National Seafood Sector Council, Canada
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Programme

6TH WORLD CONGRESS ON SEAFOOD SAFETY, QUALITY AND TRADE

14–16 SEPTEMBER 2005, STAR CITY, SYDNEY

Wednesday, 14 September 2005

- 8.30am **Congress Opening Ceremony**
Chair: Sirilak Suwanrangsri, President, IAFI (Thailand)
Speakers: Russell Reichelt (Australia); Dave Sharpe (New Zealand); Bob Pennington (Australia); Grimur Valdimarsson (FAO); Ahmidou Ouaouich (UNIDO); Australian Minister for Aquaculture, Fisheries and Forestry
- 9.15am *“Consumers and commercial drivers shaping global seafood trade – threats and opportunities”* – Patrick Wall, Professor of Food Safety, Centre for Food Safety, University College, Dublin and Board Member of the European Food Safety Authority (Ireland)
- 10.40am *What does the future hold for world trade in seafood?*
Chair: Ken Palmer, Chairman, MG Kailis (Australia)
- 10.45 am *The buyers and the sellers of the future – challenges for the world’s seafood industry* – Grimur Valdimarsson, FAO (Italy)
- 11.25am *Fish to 2020 – the role of developing countries*, Mahfuz Ahmed, WorldFish Centre (Malaysia)
- 12.05am *International seafood trade – the rules and the rorts* – Alastair McFarlane, New Zealand Seafood Industry Council (New Zealand)
- 1.25pm *Capacity Building for the Modern Seafood Industry – Part 1*
Chair: Ahmidou Ouaouich, UNIDO (Austria)
- 1.30pm *Capacity building through regulatory support and cooperation – the past, the present and the future* Spencer Garrett, NMFS (United States of America)
- 1.50pm *The role of the Marine Stewardship Council in building capacity in the seafood industry* – Duncan Leadbitter, Marine Stewardship Council (Australia)
- 2.10pm *Rebuilding capacity after the tsunami – lessons learned* – Lahsen Ababouch FAO (Italy)

- 2.30pm *Developing the food safety and quality management capacity of aquaculture and inland fisheries in East and South Africa* – Gerard McCollum, Lake Harvest Aquaculture (Zimbabwe)
- 3.25pm *Capacity Building for the Modern Seafood Industry – Part 2*
- 3.30pm *The role of 3rd party certification and testing bodies in building seafood industry capacity to meet international food safety regulations* – Sergio Saez, BSI Inspectorate America Corp (United States of America)
- 3.50pm *Internationally-agreed training competencies and modern training techniques* – Barbara Johnson, SITO (New Zealand)
- 4.10pm *Clean Green – The Southern Rock Lobster Experience* – Paul McShane, Australian Maritime College (Australia)
- 4.30pm *Establishing a regulatory framework and laboratory infrastructure to support the emerging seafood industries* – Steve Roberts, Gillett Preston (Noumea)

Thursday, 15 September 2005

What in the World is going on! – Major Importing Country Trends and Opportunities Chair: Jayne Gallagher (IAFI)

- 8.30am EU – Paolo Caricato, SANCO
- 8.50am USA – Phil Spiller, USFDA (United States of America)
- 9.10am China – Wang Hongbing
- 9.20am Japan – Kazuhiro Kondo
- 9.50am *Detentions and rejection in international fish trade* – Lahsen Ababouch, FAO (Italy)
- 10.45am *Here's how we do it – practical approaches to achieving food safety!*
Chair: Chris Pyne, Parliamentary Secretary for Health and Aging (Australia)
- 10.50am *Canadian Import Inspection Program – New Directions* – Susan Schenkeveld, Fish Program Network Chief, CFIA (Canada)
- 11.10am *East Africa/Kenya* – Nancy Gitonga, Director of Fisheries, Kenya
- 11.30am *Brazil/Uruguay* – Gillherme Da Costa Jr. (Brazil) and Enrique Bertuello (Uruguay)
- 11.50am *New Zealand* – Andrew McKenzie, New Zealand Food Safety Authority (New Zealand)
- 12.10pm *Australia – Integrating domestic and export standards* – Ted Loveday, Managing Director, Seafood Services (Australia)

Concurrent Sessions

- | | | |
|-------------|---|--|
| 1.25pm | <i>International Standards and Harmonization – Myth or Reality</i>
Chair: Cameron Prince (Canada) | <i>Emerging Food Safety Issues (Toxins, Contaminants, etc.)</i>
Chair: Carlos dos Santos, IAFI (Brazil) |
| 1.30pm | <i>Codex – what’s on the agenda?</i>
Codex Australia | <i>Ciguatera – A risk manager’s nightmare</i>
Barbara Wilson, CEO Safefood (Australia) |
| 1.50pm | <i>The International Accreditation Forum – its role in international harmonization</i> – Tony Craven, Managing Director, JASANZ (Australia) | <i>Dioxins in farmed salmon</i> – Marc Berntssen (Norway) |
| 2.10pm | <i>Global Food Safety Initiative</i> – Alan Fagerland, Woolworths Ltd (Australia) (on behalf of CIES France) | |
| 2.30pm | <i>Harmonisation from a Certification Body Perspective</i> – Peter Marshall, Director, IFQC Ltd (Ireland) | |
| 3.25pm | <i>Around the World in 90mins – Industry driven initiatives and partnerships</i>
Chair: Dave Rideout, IAFI | |
| 3.30pm | <i>Development of the Irish Quality Seafood Program</i> – Catherine Barratt, BIM (Ireland) | |
| 3.50pm | <i>HR in Seafood Processing – the Canadian Experience</i> – Johanna Oehling, President National Seafood Sector Council (Canada) | |
| 4.10pm | <i>International collaboration in technology development and transfer – regional solutions</i> Steve Otwell, University of Florida (United States of America) | |
| 4.30pm | <i>Uptake of HACCP in developing seafood industries in Asia and the South Pacific</i> – N. Anandavally (India) | |
| 6.00-8.00pm | Australian Seafood on Display incorporating the IAFI Awards in the Exhibition & Poster Areas | |

Friday, 16 September 2005

- | | |
|--------|---|
| 7.00am | The Great Breakfast Debate – Who has the Power? Regulators or Supermarkets?
<i>Sponsored by Department of Agriculture, Fisheries and Forestry</i> |
| 8.50am | Free Trade and Seafood – What’s the story
Chair: Joanna Hewitt, Secretary, Department of Agriculture, Fisheries and Forestry (Australia) |

- 9.00am **Free trade agreements – implications for global seafood supply and demand** – Mark Vaile, Minister for Trade (Australia)
- 9.45am *Globalisation, branding and reputation – what should we expect of food regulation?*
Rob McLeod, Chairman Aotearoa Fisheries Management Ltd (New Zealand)
- Innovations and new approaches to food safety management*
Sponsored by Sud Chemie
Chair: Patrick Hone, Executive Director Fisheries Research and Development Corporation (Australia)
- 11.00am *Emerging research challenging traditional approaches to food safety management options* – Chris Hudson, Chair Australian Food Safety Centre of Excellence (Australia)
- 11.20am *Carbon Monoxide – uses and abuses* – Blane Olson, Managing Director, Clear Smoke Technologies (The Netherlands)
- 11.40am *Regulatory Options for Processing Vessel Inspection* – Alf Bungay, National Manager, Inspections Systems and HACCP, Fish Seafood and Production Directorate (Canada)
- 12.00pm **Fish behaviour, aquaculture capture and harvest methods – impacts on food safety and quality management** – Kjell Midling (Norway)

Concurrent Sessions

Food Security and Food Safety – two sides of the same coin?

Chair: Luisa Arthur (Mozambique)

HACCP and Risk assessment–What is in the tool kit?

Chair: John Sumner, M&S Food Consultants (Australia)

- 1.30pm *Global Governance, Quality Control of Shrimp and its impact on the shrimp export sector in Bangladesh* – S.M. Nazmul Alam, Curtin University (Australia)

International Risk Assessments – the importance of relevant data – Tom Ross, Australian Food Safety Centre of Excellence (Australia)

- 1.50pm *Bioterrorism and seafood security – practical concerns and possible approaches* – Doug Archer, University of Florida (United States of America)

A Through Chain Assessment of Prawns – Connor Thomas and Tom Madigan, SARDI (Australia)

- 2.10pm *Biotraceability (BIOETT)* – Steve Wilson, Director Sud-chemie (Australia)

The FAO/WHO global risk assessment in seafood – I. Karunasagar (India)

- 2.30pm ***Bar Code of Life*** – Bob Ward, CSIRO (Australia)
Cost-benefit Analysis and risk management– Hector Lupin, FAO (Italy)
- 3.00pm ***Facilitating World Seafood Trade – The Report Card***
Chair: John Emberley, IAFI (Canada)
- 3.30pm **Summarizing the conference discussions and setting the agenda** – Panel of three
- 4.00pm **Discussion – International action plan** – Alastair McFarlane, Seafood Industry Council (New Zealand)
- 4.45pm **Closing Ceremony**
- 5.00pm **Congress concludes**