

MARKETING NEWS

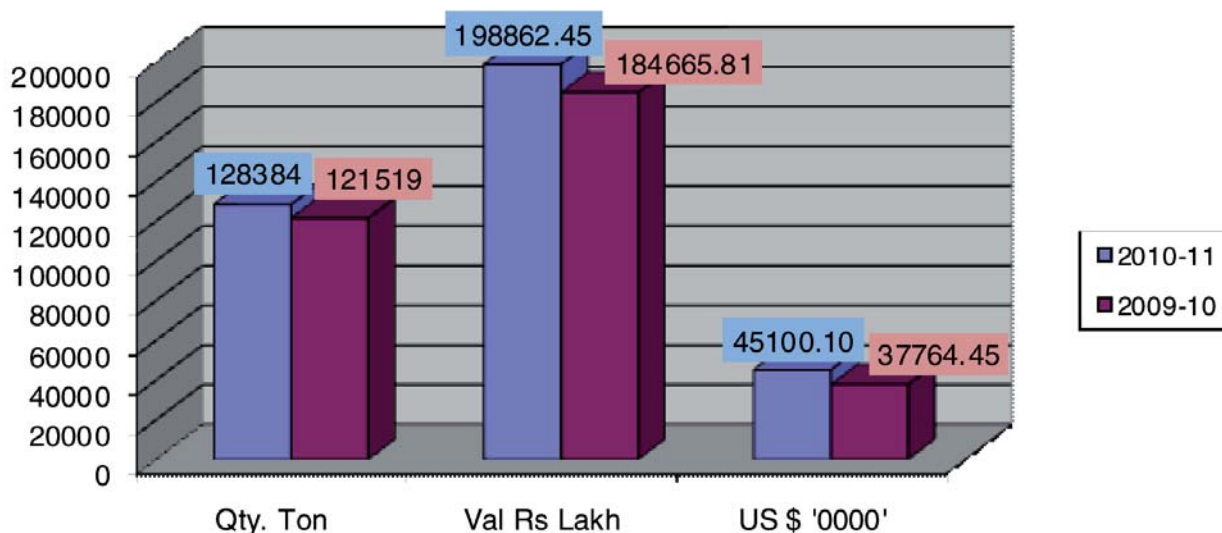
Marginal growth in marine product exports during first quarter of 2010-11

During the first quarter of 2010-11 the export of Marine Products have registered a growth of 5.65% in quantity, 7.69% in value (Rupee) and 19.42% in value (US\$) compared to the same period of previous year.

Exports during 1st quarter of 2010-11 compared to 2009-10

Export details	April-June 2010-11 (Provisional)	April-June 2009-10	Growth %
Quantity Tonnes	128384	121519	5.65
Value Rs.crore	1988.62	1846.66	7.69
\$ Million	451.00	377.64	19.42

Export growth of Marine products April-June 2010-2011



Major items of export

Frozen Shrimp continued to be the major export item accounting for 45.73% of the total US \$ earnings. Shrimp exports during the period increased by 1.55%, 6.47% and 20.40% in quantity, rupee value and US\$ value respectively. There is a considerable increase in unit value realization (18.56%)

Fish, the principal export item in quantity terms and the second largest export item in value terms, accounted for a share of about 25.25% in quantity and 12.37% in US\$ earnings showed a decline of 8.85% in quantity and 4.39% in rupee realisation. However there was an increase of 4.68% in US\$ terms.

Fr. Cuttlefish recorded a growth of 3.98% in US\$ terms but showed a decline of 16.17% and 3.16% in quantity and rupee value respectively. There is considerable increase in the unit value realization (24.05%). Items like Fr. Squid, dried items etc. also showed a substantial growth compared to same period last year.

Export Compilation for April- 2010 to June- 2010 - Item wise Total

Q: Quantity in Tons, V: Value in Rs. Crores, \$: USD Million

ITEM		Share %	Apr-2010 - Jun-2010	Apr-2009 - Jun-2009	Variation	(%)
FROZEN SHRIMP	Q:	20.3	26065	25669	397	1.55
	V:	44.65	887.87	833.96	53.92	6.47
	\$:	45.73	206.22	171.29	34.94	20.4
	UV\$:		7.91	6.67	1.24	18.56
FROZEN FISH	Q:	25.25	32422	35570	-3148	-8.85
	V:	12.63	251.12	262.64	-11.52	-4.39
	\$:	12.37	55.79	53.3	2.49	4.68
	UV\$:		1.72	1.5	0.22	14.84
FR CUTTLE FISH	Q:	5.9	7574	9035	-1461	-16.17
	V:	6.45	128.33	132.52	-4.19	-3.16
	\$:	6.26	28.25	27.17	1.08	3.98
	UV\$:		3.73	3.01	0.72	24.05
FR SQUID	Q:	12.97	16652	11695	4957	42.39
	V:	8.67	172.36	113.24	59.12	52.21
	\$:	8.49	38.29	23.07	15.22	65.95
	UV\$:		2.3	1.97	0.33	16.54
DRIED ITEM	Q:	11.32	14536	4994	9541	191.05
	V:	11.8	234.61	187.93	46.68	24.84
	\$:	11.56	52.14	38.28	13.86	36.21
	UV\$:		3.59	7.66	-4.08	-53.2
LIVE ITEMS	Q:	0.76	975	1073	-98	-9.13
	V:	1.31	26.01	28.22	-2.21	-7.82
	\$:	1.27	5.73	5.78	-0.05	-0.87
	UV\$:		5.87	5.38	0.49	9.14
CHILLED ITEMS	Q:	5.54	7113	13307	-6194	-46.55
	V:	1.9	37.8	59.38	-21.58	-36.34
	\$:	1.86	8.4	12.11	-3.71	-30.61
	UV\$:		1.18	0.91	0.27	29.82
OTHERS	Q:	17.95	23047	20176	2871	14.23
	V:	12.6	250.52	228.77	21.75	9.51
	\$:	12.46	56.18	46.66	9.53	20.42
	UV\$:		2.44	2.31	0.13	5.42
TOTAL	Q:	100	128384	121519	6865	5.65
	V:	100	1988.62	1846.66	141.97	7.69
	\$:	100	451	377.64	73.36	19.42
	UV\$:		3.51	3.11	0.41	13.04

Major export markets

European Union (EU) continued to be the largest market with a share of 26.68% in US \$ realization. Japan regained the second place with a share of 16.63%, followed by USA 13.76%, South East Asia 14.91%, China

11.43%, Middle East 5.52% and other countries 11.07%. Exports to Japan registered a remarkable growth of 41.40% in US\$ realisation and 47.45% in terms of quantity. Export to South East Asian countries has also shown a considerable increase of

178.55% in quantity and 99.96% in US\$ realisation. Export to USA also registered a positive growth of 9.16% in quantity and 23.80% in US\$ terms. Export to China has declined considerably both in terms of quantity and value.

Export Compilation for April - 2010 to June - 2010 - Country wise Total

Q: Quantity in Tons, V: Value in Rs. Crores, \$: USD Million

COUNTRY		Share %	Apr-2010 - Jun-2010	Apr-2009 - Jun-2009	Variation	(%)
JAPAN	Q:	13.74	17639	11963	5676	47.45
	V:	17.02	338.51	258.44	80.06	30.98
	\$:	16.63	75.02	53.05	21.97	41.4
USA	Q:	6.57	8439	7731	709	9.16
	V:	14.2	282.45	244.45	38	15.54
	\$:	13.76	62.04	50.11	11.93	23.8
EUROPEAN UNION	Q:	24.75	31780	31711	68	0.22
	V:	27.38	544.43	540.33	4.1	0.76
	\$:	26.68	120.32	110.83	9.49	8.56
CHINA	Q:	9.51	12211	21751	-9540	-43.86
	V:	11.69	232.45	299.95	-67.5	-22.5
	\$:	11.43	51.56	60.81	-9.26	-15.22
SOUTH EAST ASIA	Q:	26.63	34187	12273	21914	178.55
	V:	15.19	302.08	164.6	137.48	83.53
	\$:	14.91	67.25	33.63	33.62	99.96
MIDDLE EAST	Q:	4.11	5274	6155	-882	-14.33
	V:	5.67	112.78	112.5	0.28	0.25
	\$:	5.52	24.88	23	1.89	8.2
OTHERS	Q:	14.69	18854	29934	-11080	-37.02
	V:	8.85	175.93	226.39	-50.46	-22.29
	\$:	11.07	49.93	46.2	3.73	8.07
Total	Q:	100	128384	121519	6865	5.65
	V:	100	1988.62	1846.66	141.97	7.69
	\$:	100	451	377.64	73.36	19.42

N. Ramesh I.T.S.

joins MPEDA as Director (Marketing)



Shri N. Ramesh, is a group A officer belonging to Indian Telecom Service (I.T.S.). He belongs to I.T.S. - 1999 batch.

Prior to Joining MPEDA, he had worked with Dept. of Telecom under Min. of Communication and IT as Asst. Director General and as Deputy General Manager in BSNL, India's Leading Telecom Operator. He has got wide experience in Project management, Planning and Regulation aspects in Telecom sector, BPO, Administration etc. He has got keen interest in Marketing, Finance and Public policy domain. He had done research on "Mobile Payments and Policy issues"

He has got his B.E. in Electronics and Communication from Bangalore University. He has done his Post graduation in Indian Institute of Management - Bangalore(IIM-B) in Public Policy.

US ITC Announces Schedule for Full Review of Antidumping Duty

In its notification dated 5th August 2010 in Federal Register Vol. 75 No. 154 (p. 48724-48725) The US International Trade Commission gave the notice of the scheduling of full five-year reviews concerning the antidumping duty orders on frozen warm-water shrimp from Brazil, China, India, Thailand, and Vietnam pursuant to section 751(c)(5) of the Tariff Act of 1930 (19 U.S.C. 1675(c)(5)) (the Act) to determine whether revocation of the antidumping duty orders on frozen warm-water shrimp from these countries would be likely to lead to continuation or recurrence of material injury within a reasonably foreseeable time.

On April 9, 2010, the Commission determined that it should proceed to full reviews in the subject five-year reviews pursuant to section 751(c)(5) of the Act (75 FR 22424, April 28, 2010). Persons, including industrial users of the subject merchandise and, if the merchandise is sold at the retail level, representative consumer organizations, wishing to participate in these reviews as parties are required to file an entry of appearance with the Secretary to the Commission, as provided in section 201.11 of the Commission's rules, by 45 days after publication of this notice. A party that filed a notice of appearance following publication of the Commission's notice of institution of the reviews need not file an additional notice of appearance. The Secretary will maintain a public service list of all persons, who are parties to the reviews.

Pursuant to section 207.7(a) of the Commission's rules, the Secretary will make Business Proprietary Information (BPI) gathered in these reviews available to authorized applicants under the Administrative Protective Order (APO) issued in the reviews, provided that the application

is made by 45 days after publication of this notice. A party granted access to BPI following publication of the Commission's notice of institution of the reviews need not reapply for such access. A separate service list will be maintained by the Secretary for those parties authorized to receive BPI under the APO.

The pre-hearing staff report in the reviews will be placed in the nonpublic record on January 12, 2011, and a public version will be issued thereafter.

The Commission will hold a hearing in connection with the reviews beginning at 9:30 a.m. on February 1, 2011, at the U.S. International Trade Commission Building. Requests to appear at the hearing should be filed in writing with the Secretary to the Commission on or before January 25, 2011. A nonparty who has testimony that may aid the Commission's deliberations may request permission to present a short statement at the hearing. All parties and nonparties desiring to appear at the hearing and make oral presentations should attend a pre-hearing conference to be held at 9:30 a.m. on January 25, 2011, at the U.S. International Trade Commission Building. Parties must submit any request to present a portion of their hearing testimony *in camera* no later than 7 business days prior to the date of the hearing. Each party to the reviews may submit a pre-hearing brief to the Commission. Pre-hearing briefs must conform with the provisions of section 207.65 of the Commission's rules; the deadline for filing is January 20, 2011. Parties may also file written testimony in connection with their presentation at the hearing and post-hearing briefs. The deadline for filing post-hearing briefs is February 10, 2011; witness testimony must be filed no later than three days before the hearing. In addition, any person who has not entered an appearance as a

party to the reviews may submit a written statement of information pertinent to the subject of the reviews on or before February 10, 2011.

On March 7, 2011, the Commission will make available to parties all information on which they have not had an opportunity to comment. Parties may submit final comments on this information on or before March 9, 2011, but such final comments must not contain new factual information and must otherwise comply with section 207.68 of the Commission's rules. All written submissions must conform with the provisions of section 201.8 of the Commission's rules; any submissions that contain BPI must also conform with the requirements of sections 201.6, 207.3, and 207.7 of the Commission's rules. The Commission's rules do not authorize filing of submissions with the Secretary by facsimile or electronic means, except to the extent permitted by section 201.8 of the Commission's rules, as amended, 67 FR 68036 (November 8, 2002). Even where electronic filing of a document is permitted, certain documents must also be filed in paper form, as specified in II(c) of the Commission's Handbook on Electronic Filing Procedures, 67 FR 68168, 68173 (November 8, 2002). Additional written submissions to the Commission, including requests pursuant to section 201.12 of the Commission's rules, shall not be accepted unless good cause is shown for accepting such submissions, or unless the submission is pursuant to a specific request by a Commissioner or Commission staff. In accordance with sections 201.16(c) and 207.3 of the Commission's rules, each document filed by a party to the reviews must be served on all other parties to the reviews (as identified by either the public or BPI service list), and a certificate of service must be timely filed. The Secretary will not accept a document for filing without a certificate of service.

FOCUS AREA

Carbon footprint of fisheries

T.N. Venugopal

Executive Director (Operations), Palm Exim PVT.LTD, LG Towers, Thoppumpady, Cochin 682005

Global warming and climate changes are the most hotly debated topics today. Emissions of Green House Gases (GHG) such as Carbon dioxide and Methane from anthropogenic activities have assumed alarming proportions with long term catastrophic impact on marine environment. By adopting appropriate technologies and suitable measures, the fishery sector can substantially reduce its fuel consumption and consequent GHG emissions, and the adverse impact on marine eco-system can be alleviated to a considerable extent.

Global warming and the resultant climate changes impacts fisheries by raising sea temperatures and irreversibly altering the physico-chemical properties of the oceans. Some of the deleterious consequences of climate change are the changes in salinity, dissolved oxygen content, changes in hydrographical structure and currents, ocean acidification and also rise in sea level. The temperature changes are occurring at a faster rate than earlier anticipated especially in the continental shelves which is the most productive fishing ground and a lion's share of commercially important fishes are available in this area.

Changes in the physical properties of oceans may lead to shifts in abundance and distribution of fish population, the easier spread of introduced "alien" species or the migration of warm water fish species into "cold" eco-systems or vice-versa. Changes may even lead to the complete disappearance of a species from an area. Similarly the acidification may lead to the migration and even the death of fish stocks. Climate change may even disrupt the

marine food webs with serious consequences for the survival and productivity of fish species.

Fish stocks, which are already under stress due to over fishing, will be put to severe additional pressure owing to climate change related impacts. Over 50% of global fish stocks are currently over fished and are therefore more prone to the ill effects of climate change. In order to mitigate this problem, a coordinated action by all industries including the fishing industry is required.

What is Carbon Foot Print?

A carbon foot print is defined as "the total set of GHG Emissions caused directly and indirectly by an individual, organization, event or product". Once the size of a carbon foot print is known, a strategy can be devised to reduce it.



Image of a Carbon Foot print

For each ton of live-weight landed fish product, 1.7 tons of CO₂ are emitted. (42.4 million litres)

Global fisheries burned almost 50 billion litres of fuel in 2000, to land about 80 million tons of marine fish and invertebrates.

Global fisheries account for at least 1.2% of the global oil consumption, an amount equal to that of the Netherland's, the world's 18th largest oil consuming country.

The energy content of the fuel burned by global fisheries is 12.5 times greater than the edible protein energy content of the resulting catch.

Fishing & Climate Change

Increased use of fossil fuels by fishing fleet results in considerable emission of GHG. In commercial fisheries, activities like on-board processing, refrigeration, and freezing require considerable amount of fuel. But generally most fuel consuming activity is vessel propulsion. European fishing fleets are major oil consumers amongst the world's fishing fleets, so they are responsible for a substantial part of the global GHG emission from fisheries.

Due to current level of over fishing, vessels have to go further and deeper than ever before in order to catch fish. This results in spending even greater amounts on fuel. It is estimated that with current high fuel prices, upto 60% of fishing costs in some fisheries is constituted by fuel.

Reducing The Carbon Foot Print Of Fisheries

Fuel consumption (and consequent GHG emission) varies considerably depending on the fishery. Fishing on depleted fishery requires more fuel per kg of landed fish than fishing on abundant fish stock because low fish abundance results in low Catch Per Unit Effort (CPUE) and increased effort and heavier gear are required to catch the fish. If fish stocks were allowed to recover, less fuel would be needed to catch the same amount of fish. This apart, increased abundance of stock will allow fish population to become more resistant to the impacts of climate change.

Shifting Gears To Reduce The Carbon Foot Print

For fisheries of the same stock,

different techniques can be used. Considerable reduction in fuel consumption and also GHG emissions can be achieved by switching from fuel-intensive techniques such as bottom trawling and beam trawling to alternative techniques that use less fuel.

Generally, it is observed that most fuel-intensive fishing practices not only contribute most to climate change but are also often most damaging to seabed habitats and reef formations. Beam trawling and other bottom trawling techniques are examples of the most fuel-intensive fishing techniques and are well known for the detrimental impact on marine habitat.

A shift to less fuel-intensive and low-impact fishing methods and gear provide a more sustainable long-term solution than simply using more energy efficient engines. These would initially reduce fuel consumption, but in the long run worsen the situation by contributing to an increase in fishing effort, leading to further depletion of fish stocks. This would result in fishers having to go further to find fish and in doing so more fuel per kg of landed fish, leading to a destructed cycle of depleted fish stocks, increasing CO₂ emissions and the destruction of marine life.

Measures To Promote A Shift In Gears

A change in fishing methods and gears can be promoted by removing environmentally harmful fuel subsidies and phasing out fuel tax exemption for fisheries, while at the same time providing other alternative fishing techniques. Fishers should be encouraged to shift to more fuel efficient gear and special quota or fishing zones for less fuel-intensive, low-impact fisheries could be allocated. In addition, consumers and retailers should be provided with the choice to avoid fish products with a large carbon foot print. Strong consumer demand for fish products

with a small carbon foot print will facilitate a shift to less fuel-intensive and low-impact fishing methods and gears.

Climate Friendly, Low Impact Alternatives

Norway Lobster Fishery : The fuel needed to catch and land one Kg of Norway lobster can be reduced from 9 litres to 2.2 litres by switching from conventional trawl fisheries to creel (trap) fisheries. Such a switch would also significantly reduce the by-catch of non-target species and impacts on the sea bed and provide the consumer with a better quality, eco-friendly product sourced through sustainable creel fishery..

Danish Flat Fish Fishery : In the Danish flat fish fishery the amount of fuel per kg of fish caught could be reduced by a factor of 15 by switching from beam trawling to the Danish Seine which is a semi-passive gear with less impact on the sea bed yielding better quality fish.

Swedish Cod Fishery : In Sweden Cod is caught in both trawls and gill nets. During trawling over 4 times more fuel is used per kg of cod landed than during gill net fishing.

Tuna Fishery : For catching Yellow Fin and Skip Jack Tuna, long-lines, troll-lines and pole-and-line are commonly used. Though long-lining is the most popular method of catching tuna, by-catch contributes to the decline of some endangered species of sea turtles, sharks and sea birds. Unless strong by-catch reduction measures are adopted, long-line will prove deleterious for some species. For catching tunas, troll-line and pole-and-line are the most suited with minimum impact on environment. Purse-seine also possesses by-catch threat to other species.

Fishery Products and GHG Emissions

According to the Food & Agricultural Organisation (FAO), the

global livestock industry emits more GHG than all forms of transport. In Norway, fishery accounts for 2.5% of carbon emissions. Emissions also occur at the production of fertilizers and other inputs, and during manufacture, transport and cooking of fishery products.

The emissions from **transport** generally constitute a relatively small part of the carbon footprint-however there is significant potential for reduction. Emissions depend on the distance travelled and means of transportation. Air freight is most emission intensive, while container ships seem to be the most energy efficient form of transport.

Why Carbon Foot Printing?

In order to reduce global warming and climate changes, it is imperative to reduce the carbon foot print of all products including food products. It is, therefore, necessary to map the carbon foot print of different food products so that they can be used effectively by the following sectors :

- *A tool for authorities* – Carbon foot print can be used as a tool by authorities to develop and implement environmental policies and to document change in emissions over time.
- *A guide to GHG reduction in the food sector* – Producers can gauge their own costs and emission efficiency and document this to achieve competitive edge in the market because a product with a low carbon foot print guarantees better customer acceptance.
- *Information to customers* – Consumers need knowledge and guidance to make climatic decisions about the food they consume.

Conclusion

With the objective of mitigating climate change, the Governments should initiate the following steps :

1. Conduct detailed analysis about emissions throughout the supply chain (“cradle to grain”) of all fishery products and calculate carbon foot prints for these items.
2. Encourage fishery products manufacturers to introduce carbon labels on all fishery products so that the individual customer can choose food items with low carbon foot print. Carbon Footprint may be indicated on label in two ways:
 1. Efforts taken by a producer or company to reduce emissions (eg. xx% reduction from conventional production method).
 2. Total carbon emission generated in the product, calculated on a life-

cycle assessment (LCA) basis. Option 1 should be promoted on a voluntary basis. A proper carbon label should show carbon emissions related to production and distribution of seafood products. The advocates of carbon labels express the hope that the label will encourage consumption of locally produced products.

Authority of MPEDA reconstituted

Government of India has reconstituted the 11th Authority

of the MPEDA vide Notification No. S.O.1857 (E) in the Extraordinary

Gazette of India dt. 28th July, 2010. The following are the members of the newly constituted Authority:

1. Chairman,
The Marine Products Export Development Authority,
Kochi
2. Director,
The Marine Products Export Development Authority,
Kochi
3. Shri. K.P. Dhanapalan,
Member of Parliament (Lok Sabha)
4. Shri. Bishnu Pada Ray,
Member of Parliament (Lok Sabha)
5. Shrimati T. Ratna Bai,
Member of Parliament (Rajya Sabha)
6. Joint Secretary (Fisheries)
Department of Animal Husbandry,
Dairying and Fisheries,
Ministry of Agriculture,
Government of India
7. Director (Finance),
Department of Commerce,
Ministry of Commerce and Industry, Government of India
8. Director (Export Promotion-Marine Products) Department of Commerce, Ministry of Commerce and Industry, Government of India
9. Director,
Ministry of Food Processing Industry, Government of India
10. Deputy Director General,
Directorate General of Shipping,
Mumbai, Ministry of Shipping,
Government of India
11. Principal Secretary/Secretary (Fisheries),
Government of Andhra Pradesh
12. Principal Secretary/Secretary (Fisheries), Government of Gujarat
13. Principal Secretary/Secretary (Fisheries), Government of Kerala
14. Principal Secretary/Secretary (Fisheries), Government of Maharashtra
15. Principal Secretary/Secretary (Fisheries), Government of Karnataka
16. Principal Secretary/Secretary (Fisheries), Government of Orissa
17. Principal Secretary/Secretary (Fisheries), Government of Tamil Nadu
18. Principal Secretary/Secretary (Fisheries), Government of West Bengal
19. Commissioner/Secretary (Fisheries), Lakshadweep
20. Shri. Anwar Hashim,
Abad Fisheries Pvt. Ltd., Kochi
21. Shri. Manish Mavji Lodhary,
Opposite Old Light House,
Bundar Road, Porbandar, Gujarat
22. Shri. K.G. Lawrence,
President, SEAI, Kerala Region
23. Shri. S. Venugopal,
63/28, P.V. Koll Street,
Royapuram, Chennai,
Tamil Nadu
24. Shri. Anis Ahmed Khan,
S.A. Exports, 548 Jessore Road,
Kolkata - 700 055
25. Shri. M.S. Rawther,
Crescent, C.S.M. Nagar,
Edappazhinji, Sasthamangalam P.O., Trivandrum,
Kerala - 695 010
26. Dr. K.V. Prasad,
Vice President, SEAI, 402,
Vantage Apts.,
East Point Colony,
Vishakhapatnam - 530 017.
27. Dr. B. Meena Kumari,
Director, CIFT, Kochi
28. Shri. Vinod Ramkrishna Bonde,
Kishor Appa Farm,
Nakane Road, Dhule,
Maharashtra-424 001
29. Shri. Datta D. Naik,
Lokayat, Acharya Dharmanand Kossambe Marge, Comba,
Margao, Goa - 403 601
30. Shri. I. Moosa, Advocate,
Irakuniyil, Vellikulangara,
Orkkatteri (PO),
Vatakara (via),
Calicut, Kerala.

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QUALITY FRONT

Identification of Pathogenic Bacteria

in Seafood Processing Industry by Molecular Biology Tools

Abhilash E.C.

MPEDA, QC Lab, Cochin

Seafood may harbor a number of biological, chemical and physical hazards, the most prevalent of which are biogenic amines, biotoxins, pathogenic bacteria and viruses. There are over 200 known microbial, chemical or physical agents that can cause illness when ingested. Food quality, including safety, is a major concern facing the seafood industry ever. The major hazard in seafood production will continue to be microbiological contamination hence the identification of pathogenic bacteria from seafood is the most important for assuring the quality of the products. For almost a century, food analysts have relied almost exclusively on conventional microbiological testing methods, consisting of culture media, for growing and isolating bacterial pathogens in seafoods. As the conventional microbiological methods for identifying bacteria are out dated, some time it may give false results and as a result of that the consignment will be rejected by the importer.

Culture techniques rely on the in vivo multiplication of pathogenic bacterial cells in liquid media. Bacteria are detected and identified subsequently by growth on solid selective culture media and by analysis of metabolic properties or serotyping. This process is rather lengthy and may last 5-10 days or even more. Another advantage of the molecular tools is remaining records and evidence of each analysis.

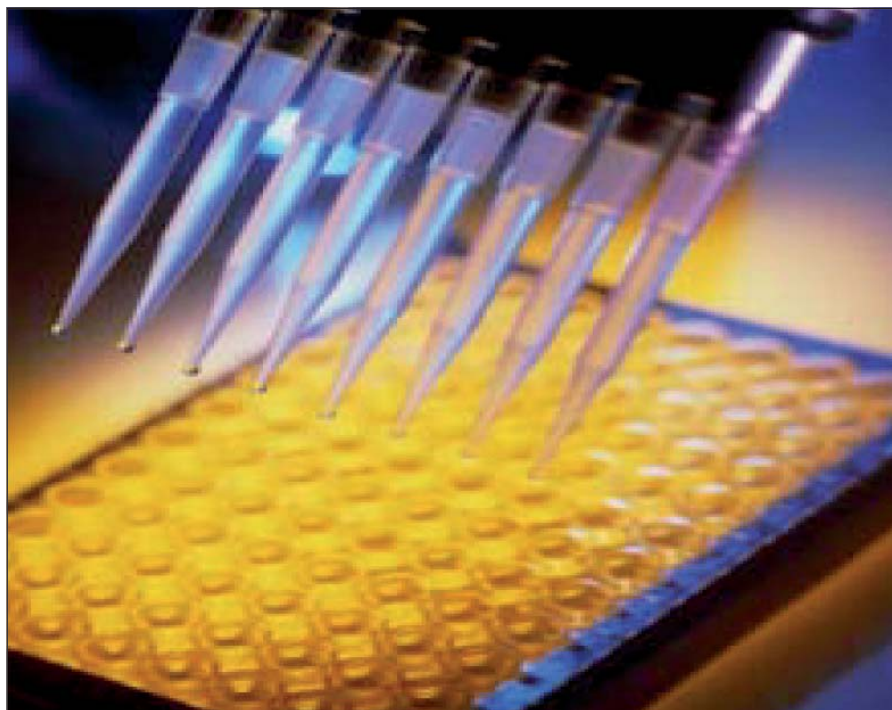
In addition, cells of bacterial strains like *Salmonella* spp., *Campylobacter* spp. and *Listeria monocytogenes* are often stressed by

unfavorable conditions and may not be detected at all by methods based on growth of bacterial cells. As the advanced tools are very highly effective, these molecular biological tools are formulated and successfully used for the execution of such accurate identification of the exact pathogens in fish and fishery products within a short time. US FDA strongly supports the molecular based techniques for the detection of pathogens in seafood. Some of the molecular and serological tools for detection of microorganisms in the labs of seafood processing companies are presented below.

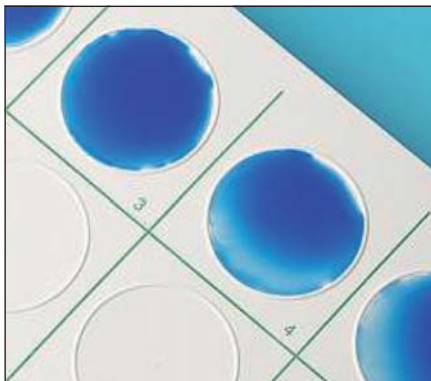
Antibody-Based Detection Assays

Enzyme-linked immunosorbent assay (ELISA)

Antibodies have been used for many years to type bacterial isolates serologically, such as the ELISA. The ELISA is probably the most prevalent and useful antibody-based assay format used for pathogen detection in foods. Commercially available ELISA are usually designed in the form of a “sandwich” assay, in which antibody-coated solid matrices are used to capture the antigen (bacterium or toxin) from food enrichment cultures, and a second antibody conjugated with an enzyme is added to form a “sandwich” (see photographs) Alkaline phosphatase or horse radish peroxidases are the commonly used enzymes in ELISA. A colorimetric enzyme substrate is then added to identify this complex, and the results can be recorded visually or with a



ELISA Test



Latex Agglutination assay (LA)

spectrophotometer.

Latex Agglutination assay (LA)

Latex Agglutination assay is one of the simplest techniques to detect pathogens from seafood, in which antibody-coated colored latex beads are used to agglutinate specific antigens (bacterial cells) to form a visible clump or precipitate. Agglutination reactions are extremely simple and occur almost immediately (see photograph).

Immunoprecipitation

Several antibody assays using the immunoprecipitation format have been introduced for detecting foodborne pathogens. The assays consist of small disposable plastic devices containing a series of absorbent pads that are saturated with detection and capture antibodies, both specific for the antigen. As the sample absorbs across the pads, the antigen, if present, reacts sequentially first with the labeled antibody and then with the second antibody, which captures the complex to form a visible band of immunoprecipitation. The total assay time is so short and accurate.

Immunomagnetic Separation (IMS)

In the immunomagnetic separation (IMS) technology, antibodies coupled to magnetic particles or beads are used to capture specific pathogens from pre-enrichment samples, thereby

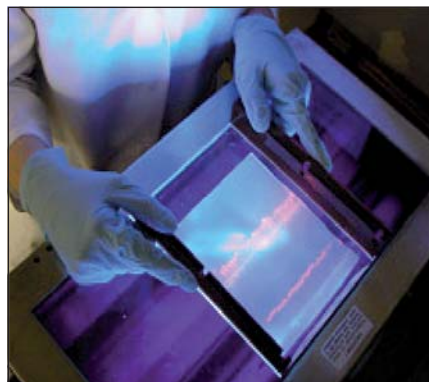
eliminating the need for selective enrichment or other enrichment steps. Bacteria purified by IMS can then be further tested or identified by ELISA, or other analytical methods.

Nucleic acid based techniques

Nucleic acid is the fundamental director of a cell. Numerous Deoxyribonucleic acid (DNA) based molecular typing methods have also been developed in the past years, hence these methods are tremendously useful for detection of foodborne pathogens.

DNA Hybridization

Hybridization is a technique performed in a nitrocellulose

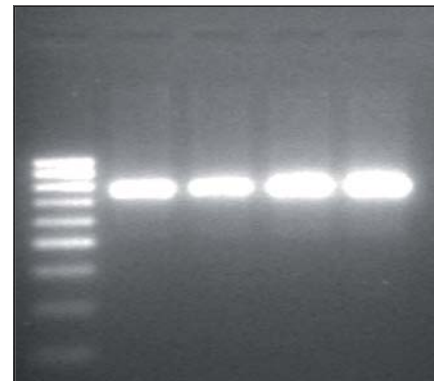


Gel electrophoresis for PCR

membrane filter paper which thermo fixed both probed (marked single stranded DNA of bacteria to be identified) DNA and double stranded DNA strand of unknown bacteria. Unknown DNA will detach while heating/annealing and subsequently the strand will join when the temperature varies, by the time the probe of known DNA strand will join with the unknown strands and will detect by a probe. The technique is very sensitive, time consuming and accurate, it is commonly used for the enumeration of bacteria instead of Total Plate Count (TPC).

Polymerase Chain Reaction (PCR)

PCR is an extremely powerful tool



Identification of *Vibrio* by PCR

that enables exponential amplification of a specific target sequence in a short time, thus greatly reducing dependence on cultural enrichment. This is one of the outstanding molecular assays which is highly sensitive and specific for detecting foodborne pathogens in seafood.

Nucleic Acid Sequence-Based Amplification (NASBA)

Apart from this another amplification assay being evaluated for foodborne pathogen detection is NASBA. This technique selectively amplifies RNA based on the concerted action of enzymes. NASBA is an isothermal amplification and, therefore, does not require thermocycling. Also, the amplification time appears to be faster than PCR.

Bioluminescence and ice nucleation technology are powerful molecular tools for detecting the pathogens from food. These techniques are succeeded in the food industries and are being used. The DNA microassay hybridization approach was shown to be effective for the detection of amplicons generated by PCR from multiple food-borne microorganisms, including pathogenic strains such as *Listeria*, *Campylobacter*, *Shigella*, and *Escherichia coli*, *Vibrio* spp. but it may not be common for normal labs in seafood companies.

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AQUACULTURE SCENE

Training Programme on best husbandry practices for Asian Seabass culture

Conducted at The Technology Transfer, Training and Administrative Building (TTTAC) of RGCA

Rajiv Gandhi Centre for Aquaculture (RGCA) organized a training programme at the newly completed Technology Transfer, Training and Administrative Complex building at Karaimedu village, Nagapattinam District in Tamil Nadu between 9-13, June 2010. The training was organized for the benefit of the Self Help Group (SHG) of Killai's Port Novo from Cuddalore District. M/s Peoples Organization Education and



Trainees attending classes on Seabass Culture at TTTAC

Tamil and organizing the training programme in Tamil for the socially and economically weaker sections of the society.

Shri. M. Subburaj, Joint Director of Fisheries, Nagapattinam, Shri. C.J. Sampath Kumar, Deputy Director (Aq), Dr. S. Kandan, Asst. Director (Aq), MPEDA, RC (Aq), Thanjavur, Shri. Swaminathan of POETS and Shri Mosses of M/s Care India also addressed the gathering.

Training classes on the theory part of the cage culture of seabass were conducted for the first two days at the Technology Transfer, Training and Administrative building (TTTAC) of RGCA. For the remaining three days, the trainees were taken to the Hatchery facilities of RGCA at Thoduvai and explained the hatchery activities pertaining to



Shri Munianathan IAS, Dist. Collector inaugurates the Training Programme

Shri. Munianathan, IAS, District Collector, Nagapattinam, inaugurated the training programme. In his inaugural address, he appreciated the efforts taken by the RGCA to popularize seabass farming in the area. He also remarked that the RGCA has done a commendable job in bringing out the seabass culture manual in



Seabass cage being tied to the frame by the trainees

Training Society (POETS) and M/s Care India, Cuddalore, NGOs, sponsored the event. Among the 20 trainees who attended the training programme, 12 were women and 8 were men.

Shri. Y.C. Thampi Sam Raj, Project Director, RGCA welcomed the dignitaries and briefed on the initiations taken by RGCA in technology development and dissemination in the field of Aquaculture and the goals the organization has set for the future.



Distribution of Certificate to trainees by Shri.V.Venkatesan, Member, Scientific Advisory Committee of RGCA

production of seabass seeds. Various sections of the hatchery such as larval rearing section, seed packing section etc. were shown and explained to the trainees. Later the trainees were taken to the demonstration farm at Karaikal and culture activities of seabass starting from stocking of fry and raising up to harvest stages, feeding, feed calculation, grading of seabass fingerlings and grow out fishes, making assessment of growth and recording of the grading in the

AQUACULTURE SCENE

format etc., were taught through practicals.

They were also given extensive practical classes on cage construction, fabrication, net mending, installing of cages in grow out pond, monitoring of water parameters, feed management, segregation and

restocking of seabass fishes in new cages, fish disease identification and management and harvest technology etc.

On final day of the training, the candidates were given a short test to check knowledge gained by them during the training. At a brief

valedictory function organized in the evening of 13th June 2010 at the Technology Transfer Training and Administrative Complex, Shri. V. Venkatesan, Member, Scientific Advisory Committee of RGCA addressed the trainees and distributed the certificates.

Reports on Awareness Campaigns against Abuse of Antibiotics carried out by field centres

The Government of India, through Ministry of Commerce and Industry, notified the non-use of banned antibiotics in aquaculture. In this context, MPEDA regularly monitors the presence of banned drugs through National Residue Control Monitoring Programmes, pre-harvest testing of produce, and monitoring the quality of seeds, shrimp, scampi and feed. As a part of this activity, the aquaculture field centres conduct regular awareness campaigns against abuse of antibiotics. Among the programmes conducted, a few are presented below:-

1. Campaign at Gopalpur-on-sea, Ganjam, Orissa

To create awareness among hatchery owners/hatchery managers/hatchery technicians on abuse of antibiotics in hatcheries, MPEDA, RC (Aq), Bhubaneswar organized a campaign programme on “production of high health antibiotic free shrimp seed” on 15.07.2010 at OSSPARC Hatchery, Gopalpur-on-sea, Ganjam which was attended by 30 participants. Dr. Anand Kumar, JTO (AQ), welcomed the delegates and explained the importance of conducting such programme for hatchery owners.

Shri C. Wilson, DD (AQ), in his speech stated that hatchery operators have to be responsible for producing healthy and antibiotic free shrimp seed and not to use banned antibiotics in their hatcheries.

Shri U.C. Mohapatra, AD (AQ) requested the hatchery owners their full support for collection of shrimp seed samples from their Hatcheries for testing under National Residue

Control Programme (NRCP) and monitoring of hatcheries. He cautioned that most often the seed samples collected under NRCP & monitoring of hatcheries are being tested positive for antibiotics and WSSV. Hence hatchery owners should take utmost care during seed production, to avoid such instances, he added.

Dr. Anand Kumar, JTO elucidated

a power point presentation on “Adoption of code of practices in shrimp hatcheries’ and requested that all shrimp hatcheries are to be registered with MPEDA. He also requested the provisionally registered hatchery owners to apply for permanent registration. The programme ended with vote of thanks by Dr. Vishnudas R. Gunaga, JTO (AQ).



A view of the audience

2. Campaign at Olpad, Surat Dist., Gujarat

MPEDA, Regional Centre (AQ), Valsad conducted a Campaign against abuse of antibiotics in aquaculture on 14th July, 2010 at Olpad in Surat Dist. with an objective of bringing awareness in farmers to avoid use of antibiotics during culture operations and to screen their products before harvest. 58 farmers from Surat District attended the programme.

Shri Saifuddin Anis, Deputy

Director (Aq) explained farmers about adverse effects of use of antibiotics in aquaculture. Farmers were requested to check the labels on the packets/containers/bags of all aqua products used as inputs to ensure that banned antibiotics and chemicals are not used in their farm and requested to bring to the notice of MPEDA, in case they notice presence of banned antibiotics in any aqua products. He advised the farmers to maintain farm record books in which inputs received/supplied are recorded on day-to-day basis which should be kept at the farm site for verification. The licence obtained from the Coastal

Aquaculture Authority should also be displayed at the farm. He further stressed the need for 100% screening of the farm produce at the farm level itself. Ministry of Commerce, Govt. of India has issued a notification stating that it is mandatory to test the cultured shrimp from each pond before harvest by EIC/EIA approved labs for purpose of export. He also stated that farmers have to produce certificate of pre harvest test to exporters and also declare the quantity of seeds stocked in their ponds to get correct harvest details which will be reflected in the certificate issued by the laboratory.

3. Campaign at Dhamara, Chandbali Tahasil, Bhadrak Dist. Orissa

To make the farmers more aware against the use of antibiotics and chemicals in shrimp farms, MPEDA, RC(Aq), Bhubaneswar organised a campaign in which 35 shrimp farmers participated. The programme was held at Dhamara, Bhadrak Dist., on 21.07.2010.

In the meeting Shri U C Mohapatra, Asst. Director (Aq),

MPEDA spoke on technical aspects of shrimp farming and requested the farmers not to use antibiotics. He stressed for the stocking of only PCR tested hatchery produced quality seeds. He cautioned the farmers that the buyers insist on traceability of seafood products, medicines etc and they should maintain necessary records of production. He also informed the farmers on the establishment of two ELISA Labs at Balasore and Paradeep and requested farmers to make full use of them during the crop period.

Shri Sadananda Mahapatra, District Fisheries Officer, Bhadrak explained the procedures for CAA

Registration. He concluded by requesting the farmers to apply for Aquaculture Authority Registration and to follow the guidelines, otherwise the farmers would have to face the wrath of the Dist Administration & also the farmers will face severe problem in testing as well as selling of the produce.

Leaflets regarding guidelines on use of "Antibiotics in the Aquaculture" in Oriya vernacular were distributed among farmers. Farmers expressed their happiness for attending such a programme and interacted with the officials and thanked MPEDA for organizing the campaign in their area.



L-R U C Mohapatra, AD (Aq), S. Mahapatra, DFO, Balasore & Anup Sahu, Manager, Dhamara Fishing Soc

4. Campaign at Karanjamal, Chandbali Tahasil, Bhadrak District, Orissa

To make the farmers more aware against the use of antibiotics and chemicals in shrimp farms, MPEDA, RC(Aq), Bhubaneswar organised A CAMPAIGN PROGRAMME AT Karanjamal, Bhadrak Dist., on 22-7-2010 in which 44 shrimp farmers participated. The venue was Karanjamal Cyclone Shelter, Karanjamal, Bhadrak Dist.

In his welcome address Shri C. Wilson, Deputy. Director (Aqua), MPEDA appreciated the farmers on the non use of antibiotics directly or indirectly. He insisted for the testing of shrimp/scampi samples by ELISA laboratories set up by MPEDA at Balasore and Paradeep for detection of antibiotics/chemicals, if any. He cautioned the farmers that the exporters will not buy their product if they do not register their farms with Coastal Aquaculture Authority (CAA) and if the produce is not



Power point presentation by Dr A A Kumar, JTO (Aq)

tested by the ELISA Lab.

Shri Bhagaban Das, Deputy Superintendent of Fisheries, BFDA, Bhadrak appreciated MPEDA for organizing such programmes and advised the farmers to adopt better scientific procedures to get more production and profit. He requested the farmers to apply for the registration with the Coastal Aquaculture Authority.

Dr A Anand Kumar, JTO (Aq), MPEDA, emphasized the need to understand day-to-day problems

associated with shrimp culture viz. disease problem, use of antibiotics & its effect in overseas market, quality control, price fall, natural calamity, availability of inputs in remote areas etc. He requested the farmers to form cluster based Aqua clubs in each village, which would help them to get updated information and sort out their local technical problems.

Leaflets on Antibiotics and guidelines on use of "Antibiotics in the Aquaculture" in Oriya vernacular were also distributed among farmers.

5. Campaign at different parts of West Bengal

Detection of banned chemicals/antibiotic residues in shrimp and allied products in recent times has created serious issues in the aquaculture sector. These issues have created wide ranging economic problems to both producers and processors.

Issues such as traceability certificate for farmed shrimp,

registration of farms with Coastal Aquaculture Authority (CAA), obtaining pre-harvest test certificate for the farm produce from approved ELISA lab etc., are to be met by the farmers as otherwise their products cannot be sold to the processors/exporters.

To make the shrimp farmers of West Bengal aware of all these issues, a series of campaigns are planned to be conducted in various parts of the State. Recently three such campaigns were organised by MPEDA, SRC, Kolkata in West Bengal.

A) Programme at Terapakhia, P.S. Nandigram, Purba Medinipur on 8-7-2010

To make the farmers aware against the Muddy Mouldy smell in the farmed shrimp and abuse of antibiotics, the Centre has organised a campaign programme at Terapakhia village in Nandigram, where 300 newly developed shrimp farms are operating. The campaign programme was held at Terapakhia village. Aqua farmers from 1st and 2nd Part of Jalpai, Boyal, Narayanchak, Gopalchak & Ramchak villages have

participated in it. The Deputy Director (Aqua), MPEDA explained to the farmers the ill-effect of use of antibiotics in aquaculture, problems of muddy-mouldy smell in culture shrimp, importance of registration of aqua farms with Coastal Aquaculture Authority and State Fisheries Department, Pre Harvest Test Certificate (PHTC) to be obtained from ELISA Lab for the shrimp/scampi material, formation of aqua farmers societies, better management practices (BMPs) in organic aquaculture through Societies and MPEDA's schemes for development of aquaculture.

He illustrated to the participants the reason for occurrence of muddy moldy smell in shrimp in pond and also advised farmers to take necessary precaution by removing black soil from the pond bottom as early as possible after harvesting and dispose such soil away from shrimp farm area. Fill the pond quickly to avoid development of benthic blue green algae, filamentous algae, slimy algae and aquatic weeds as these varieties are likely to spoil the bottom and induce muddy smell. Remove these types of algae, if any, from pond during culture. Sampling check for any blackening and foul smell of soil has to be undertaken every week.

Further he asked all the participants to register their aqua farms with Coastal Aquaculture Authority (CAA) and informed about the importance of pre harvest test certificate to be obtained from ELISA Lab.

B) Programme at Nazat Bandtola, North 24 Paragnas Dist. organised on 9/7/2010

To make the shrimp farmers aware on the banned antibiotics/chemicals the Centre conducted a "campaign against use of Antibiotics in Aquaculture", at Nazat Bandtola village, South Sikarigheri PO, North 24 Paragnas in which 43 farmers participated. In this area, 80 Ha. area

is under shrimp farming.

Shri Kalinath Sardar an active farmer of Nazat Bandtola, welcomed the participants to the Campaign & thanked MPEDA on behalf of the farmers of the area for organizing such an important event in their area. He gave a brief account on the present status of shrimp culture in the village and presented some major issues being faced by the farmers, mainly Aiyla cyclone & flood. He requested the farmers to adopt better farm management practices without the use of antibiotics and banned chemicals. He informed the farmers the adverse effects of using these chemicals on the shrimp health and subsequently on the human being, the ultimate consumer. He also suggested using of probiotics instead of antibiotics in shrimp farms.

Shri Sibasish Mohanty, JTO (Aqua) explained in details about the developments in shrimp markets mainly the concern of the buyers and cautioned to maintaining international quality standards of the shrimp and to obtain licence either from State Fisheries Department or Coastal Aquaculture Authority. He also suggested formation of "Aqua Society" for each water source and to follow community farming for a road to group certification. The farmers should also ensure that they use only PCR tested hatchery produced seeds. He advised the farmers to take up scientific farming with low stocking of hatchery produced PCR tested seeds and also on disease management by using suitable probiotics instead of antibiotics.

C) Programme at Bakra Dubur, North 24 Paragnas Dist, organised on 9-7-2010

To make the farmers aware against the Muddy and moldy smell in culture shrimp, MPEDA, SRC(Aq), Kolkata organized a campaign programme at Bakra Dubur village, North 24 Paragnas Dist. Apart from officials of

MPEDA Shri Jayanta Kumar Paul, FEO, Fisheries Dept., Hingalganj Block, West Bengal, Amirul Islam Gaji, President of Dakhin Bhabanipur Fish Unnayan Samiti, Shri Kalpataru Berman, & Shri Ashok Mistri, leading farmers spoke on the occasion. 53 farmers attended the Campaign and showed interest in the recent developments in the field of aquaculture.

Shri Amirul Islam Gajii, President of Dakhin Bhabanipur Fish Unnayan Samiti welcomed the participants and gave a brief account on the present status of culture in Bakra Dubur area. Goudaswar & Kalandi are the two main areas of this region having around 100 ha. of land where the farmers are culturing shrimp in small ponds.

Shri Sibasish Mohanty, JTO (Aqua) explained the details of occurrence of Muddy Moldy Smell in shrimp. He said that the off flavour problems under culture conditions arise due to various factors like high levels of fish oil content in feed, ponds adjacent to factory drainage being contaminated with pollutants like hydrocarbon from oil spills, and due to improper maintenance of aquaculture ponds. If the pond is not prepared properly, there is the formation of blue-green algae and the chemicals from the blooms of these algae causes muddy-mouldy smell for the shrimp.

Shri Jayanta Kumar Paul, FEO of Hingalganj Block of Fisheries Dept., West Bengal explained culture techniques compatible to the licence being issued by the Coastal Aquaculture Authority.

Leaflets on "Muddy Moldy Smell" & MPEDA scheme in Bangla vernacular were distributed among farmers. Farmers expressed their happiness for attending such a programme and thanked MPEDA for organizing the campaign in their region and expressed the desire to attend similar programmes in future.

6. Campaign at Village Silda, Balasore District, Orissa

Detection of residues of chemicals and antibiotics in export consignments of shrimp, fish and allied products has emerged as a serious threat to export trade in recent years. Based on the Extraordinary Notification published in the Gazette of India, (Part-II- Sec. 3(ii) dated 17.8.2001, the Ministry of Commerce and Industry (Dept of Commerce) - vide its Order No. S. O. 722 (E) dtd 10th July. 2002 has fixed the Maximum Residual Limits (MRLs) in respect of 4 antibiotics, 5 pesticides and 7 heavy metals in fish and fishery products. The notification has also prohibited use of 20 antibiotics and pharmacologically active substances in farms, hatcheries, feed manufacturing units and processing and pre-processing centers.

To make the shrimp farmers aware about abuse of antibiotics/chemicals in aquaculture, MPEDA, RC(Aq),

Bhubaneswar has conducted an "Awareness Campaign Against Use Of Antibiotics In Aquaculture" at Silda Primary School, Silda, Balasore district on 22/07/2010. Apart from the farmers, feed dealers and procuring agents attended the programme.

Dr. D Roy, Field Supervisor, MPEDA, welcomed the officials and farmers and informed that there was considerable growth in small and marginal farms particularly in Balasore District.

Shri Sadananda Mahapatra, DFO cum CEO, BFDA/FFDA, Balasore emphasized that the farmers should use only feed/medicines of reputed/approved manufacturers. Labeling is necessary on the feed bags and medicine packages indicating compositions, date of manufacture/expiry and details of authorized distributors/dealers/agents etc. He stressed for the adoption of best farm management practices rather than use of chemicals/antibiotics in aquaculture.

Shri U. C. Mohapatra, Asst. Director (Aqua), MPEDA informed that detection of antibiotics could be

traced at individual farmer level through National Residue Control Programme (NRCP). He requested to adopt BMPs for production of disease free shrimps thereby avoiding use of antibiotics/chemicals. He explained the importance of site selection including drainability, use of pump for water exchange, feed and pond management and maintenance of daily farm records.

Sk. Kalesha, State Coordinator, and Shri D.Raju, Field Manager of NaCSA, explained the farmers about the cluster based shrimp culture to achieve good crop at low production cost.

Leaflets on Antibiotics and guidelines on use of "Antibiotics in the Aquaculture" in Oriya vernacular were distributed among farmers. 41 participants including farmers, feed dealers and procuring agents attended the programme. Farmers expressed their happiness for attending such a programme and thanked MPEDA for organizing the campaign in their region and expressed the desire to attend similar programmes in future. Dr D Roy Field Supervisor, MPEDA proposed the vote of thanks.



A view of the audience

Awareness Campaign**On Sea Bass Cage Culture****Conducted At Pulpally, Wayanad Dist.**

MPEDA Sub Regional Centre (Aquaculture) Kannur organized an awareness campaign on Sea Bass Cage culture for the benefit of fresh water aqua farmers of Pulpally, Mananthavadi, Panamaram, Sulthan Batheri and Kalpatta areas of Wayanad District at Pulpally on 30th June 2010. 20 participants including farmers/entrepreneurs and officials of District Co-op. Bank Pulpally attended the programme. The objective of the campaign was to present the scope of Seabass cage culture in Wayanad District which is blessed with potential water resources and suitable land areas.

Shri Geo Christi Eapen, Field Supervisor, MPEDA SRC, Kannur welcomed the gathering. Shri G. Kolappan, Assistant Director (Aqua.) MPEDA SRC Kannur in his inaugural address, explained the activities of the Regional Centre in Kabanigiri and Mananthavady areas of Wayanad District for the augmentation of aquaculture production through diversification of species.

During the technical session, Shri

Geo Christi Eapen, described the scope and practices being adopted by MPEDA in Seabass cage culture such as the culture method developed and standardized by Rajiv Gandhi Centre for Aquaculture (RGCA). He explained in detail the culture practices of seabass such as selection of site, pond preparation, catwalk construction, cage fabrication, seed/feed transport, nursery rearing, grow

out culture etc. He also presented the details of Seabass Cage Culture Demonstration programme in progress through the Centre.

Shri. Shine K., Biological Trainee, Seabass Cage Culture Demonstration Programme, MPEDA SRC Kannur, spoke on technical aspects of the culture such as grading and feeding, potential diseases, infections or infestation of pests, and remedial measures.

Shri T.K Rajan, Kabanigiri, (a prospective Scampi farmer) extended vote of thanks to the gathering.



Sri. G. Kolappan, Assistant Director (Aqua), delivers inaugural address

**Department of Commerce, Ministry of Commerce & Industry
Government of India**

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MPEDA, Kochi

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Pearl Spot chosen as the State Fish

One crore fish seedlings to be distributed

Fisheries Minister Mr. S. Sharma announced in the Kerala Assembly that 2010 would be observed as 'Year of pearl spot,' which has been chosen as the State fish. An amount of Rs.2.5 crore would be spent for various schemes to be undertaken during the year. One-crore seedlings of various fish varieties would be distributed under the Matsyakeralam

up in South Kerala.

An amount of Rs.23 crore would be spent for removing water hyacinth from the backwaters of Kuttanad under the Kuttanad package. Tenders had been called for the work.

He said the government had already written off loans taken by fishermen from the Matsyafed under the debt relief scheme. The



project.

He told the Assembly that the savings-cum-relief scheme for fishermen would be extended to inland fishermen and allied fish workers. Replying to a debate on the demand for grants for fisheries, the Minister said the extension would benefit one lakh fish workers. The Minister said that fishermen were getting monthly relief of Rs.180 during monsoon. Finance Minister T.M. Thomas Isaac intervened to say that the amount would be doubled.

He said construction work for the proposed Marine Biological Research Institute would be taken up this year. The Centre would provide assistance for establishing the institute. A net manufacturing unit would be commissioned at Azheekal this year. Another unit was planned to be set

up in South Kerala. An amount of Rs.23 crore would be spent for removing water hyacinth from the backwaters of Kuttanad under the Kuttanad package. Tenders had been called for the work. He said the government had already written off loans taken by fishermen from the Matsyafed under the debt relief scheme. The

of loans available from other institutions would be considered in the next phase. The government would write off loans on receipt of recommendations from the Debt Relief Commission. He said the Fisheries Department had spent Rs.1,024 of the Rs.1,441 crore allocated to it under the Tsunami Rehabilitation Project. The Central government had noted that the progress in implementation of the schemes was better than in Tamil Nadu, Andhra Pradesh, Andaman and Nicobar Islands and Lakhsadweep. While the Centre had sanctioned funds in advance to those States, Kerala was getting it only by way of reimbursement. The State had objected to that. Later, the House passed the demands for grants (Rs.118.45 crore).

Dr. Meenakumari

takes over the charges of DDG (Fisheries), ICAR

Dr. B. Meenakumari, Director, Central Institute of Fisheries Technology, Cochin assumed the charges of Deputy Director General (Fisheries) at Indian Council of Agricultural Research, New Delhi. She is the first ever women scientist to occupy the prestigious position. Dr. Meenakumari, who is having more than 32 years of service in ICAR is a renowned scientist in the field of Fishing Technology with about 100 research publications to her credit. Earlier she was the Head of Division of Fishing Technology at CIFT since 2000 and as the Director since November 2008.

Dr. Meenakumari is a recipient of Young Scientist Award of Govt. of Kerala (1989), Fellow of Academy of Environmental biology, Lucknow, Fellowship award (2002) from Bioved Research Society, Allahabad, Panjabrao Deshmukh Women Agricultural Scientist award (2002) of ICAR, Vasvik Award (2003) WATI National Award (2007), Fellowship of the Academy of Science, Engineering and Technology (F.ASET), Fellowship award from Zoological Society, Calcutta (2008) and Dr,R.C. Dalela Oration Award (2009), ICRISAT, Hyderabad.

She completed short term assignment studies at International Ocean Institute, Canada on UN Convention on the Law of the Sea and its implementation (1977), Bedford Institute of Oceanography, Canada on receiving POGO-IOC-SCOR fellowship (2002) and Plymouth Marine Laboratory UK to attend First Chlorophyll Workshop and Meeting (2006).

Dr. T.K. Srinivasa Gopal is the Acting Director of CIFT, Cochin

Dr. T.K. Srinivasa Gopal, Head, Fish Processing Division, Central Institute of Fisheries Technology (CIFT), Cochin took over as the new acting Director of the Institute. Dr. Srinivasa Gopal, born at Mysore had early education at University of Mysore and got his M.Sc. (Food Technology) from CFTRI, Mysore during 1972. Prior to joining Defence Food Research Laboratory (DRDO), Mysore, during April 1974, he was working in Tamil Nadu Agricultural University. At DFRL he was working on the development of accelerated freeze dried food products and development of suitable packaging materials for defence rations. In 1976 he joined ICAR service as a scientist at Krishi Bhavan, New Delhi. From 1977 onwards he is working as scientist at CIFT, Cochin.

In 1982 he secured Norwegian fellowship to pursue diploma in Fishing and Fish Technology at the University of Trondheim, Norway. He

specialized in Retort Pouch technology, Modified atmosphere packaging and Extruded products. He also underwent extensive training in the University of Humber and RAPRA Institute, Shrewsbury, UK on retort pouch technology. He obtained Ph.D. during his service in 1994. Dr. Gopal underwent training at Department of Food Science, McGill University, Quebec, Canada during 2003 to familiarize with modified atmosphere packaging.

Dr. Gopal has bagged ICAR team award for retort pouch technology and Chidambaram Award for developing value added fish products. He was the Project Leader in the Institute project and collaborative research project on test marketing of fish curry in retortable pouches. He also worked as Principal Investigator in many of the externally funded projects. Recently he was conferred Fellow of National Academy of Agricultural Sciences, New Delhi.

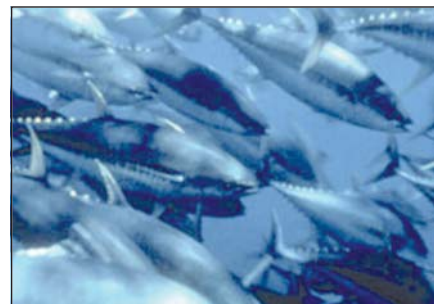
CIFT observed National Technology Day

The CIFT in association with the Gandhi Smaraka Grama Seva Kendram (GSGSK), SL Puram, Alappuzha conducted a workshop “Greener Technologies in Fisheries” at Matsya Samridhi Industrial Fish Processing Unit, Kuthiathodu in Alappuzha District on 8th June, 2010. The programme was organised in connection with the National Technology Day (2010) Celebrations, under the sponsorship of Kerala State Council for Science, Technology & Environment, Thiruvananthapuram.

The programme started with a

welcome by Dr.S. Ashaletha, Coordinator & Senior Scientist, CIFT. Dr. B. Meenakumari, Director, CIFT was the Chief Guest of the function and she also inaugurated the Seminar. The programme was presided over by Dr. S. Balasubramaniam, HOD, EIS division. Smt. C.R. Sathyavathy, Jt. Director of Fisheries and Shri K.G. Jagadeesan, General Secretary, GSGSK, SL Puram, offered felicitations on the occasion. Dr. J. Charles Jeeva, Scientist, CIFT proposed vote of thanks.

N F D B sets goal to double aquaculture yield



The NFDB has taken up a programme to help increase aquaculture yield from an average 2.5 tonnes a hectare to at least 5 tonnes in the next two years. Currently, production from the aquaculture sector accounts for nearly 55 per cent of total fish production. It has been estimated that an area of 1.2 to 1.4 million hectares along the coastal regions is suitable for aquaculture. Now about 1.5 lakh hectares are under farming, with Tiger shrimp being the principal crop.

The NFDB sees ornamental fish as another opportunity for growth in the marine products sector. India's production of ornamental fish, primarily concentrated in West Bengal, Tamil Nadu and Kerala, is estimated at Rs 250 crore. “But we are aiming at taking this figure to Rs 1,000 crore in the next couple of years. The Board is helping entrepreneurs set up ornamental fish units, with more than 100 ornamental fish species easily bred domestically,” Dr. P. Krishnaiah, NFDB Chief Executive told newsmen.

Yet another area that has significant growth opportunities is mariculture, a specialized branch of aquaculture involving cultivation of marine organisms in the open ocean or tanks filled with seawater. “The NFDB has included several schemes to promote mariculture, with Rs 7.5 crore allocated this fiscal for this exercise,” he said.

Farming the marine ornamental species

The Vizhinjam Research Centre of the Central Marine Fisheries Research Institute (CMFRI) is opening a programme to promote the farming of marine ornamental fishes, which are in huge demand worldwide. Over the past decade, the CMFRI - mostly their units at Vizhinjam and Mandapam, Tamil Nadu - have developed technology for the mass production of more than 25 species of marine ornamental fishes and invertebrates under captive conditions. Starting July 15, the Vizhinjam unit will train 25 selected persons from Lakshadweep, Maharashtra, West Bengal, Tripura, Andhra Pradesh, Orissa, Tamil Nadu and Kerala in these technologies. A representative of the Forest Department is participating from Tripura, which is the only land-locked state in the list. The Forest Department there maintains a marine aquarium.

Fisheries Minister S Sarma will inaugurate the ten-day training at the Animation Centre, Kovalam. The training proper will be held at the Vizhinjam Research Centre.

“Marine fish have always been more difficult to raise successfully in

captivity than freshwater ones. Over 100 species have been bred in captivity in many countries, but of these, relatively few have been bred in commercial quantities,” scientist-in-charge of the Vizhinjam unit Dr Rani Mary George said. “Commercial culture is concentrated in the US - especially Florida and Hawaii - Europe and Taiwan with virtually none in the countries where stocks originate. Establishment of farming facilities away from the countries of origin deprives these nations of income and puts people out of job,” she said.

The marine fishes for which the CMFRI has developed commercial breeding technologies include five different species of clown fish, sea-horses and damsel varieties like yellow-tailed, peacock and blue, said M K Anil Kumar, scientist and course-coordinator.

He said that of the global ornamental fish market, marine species constitute between 10 and 20 percent. India has a huge potential which is yet to be tapped commercially. “Commercial cultivation is almost nil,” Anil Kumar said.

ENS

FSA retained with ‘renewed’ food safety focus

The UK Government announced their intention to retain the Food Standards Agency (FSA) with a renewed focus on food safety. But the Department of Health will become responsible for nutrition policy in England and the Department for Environment, Food and Rural Affairs will become responsible for country of origin labelling and various other types of food labelling not related to food safety, and food composition policies in England. In a statement today, the Department of Health said reorganising in this way will contribute to the Government’s objectives to improve efficiency, and is paramount to the key priority of improving the health of the nation by creating a public health service. To achieve this coherence, some policy-based functions can, they said, be brought “in house” to give a more coordinated approach on health and food issues. They added that the FSA will: Retain a clearly defined departmental function focused on its core remit of food safety. This means that, on crucial issues of food safety, the independent advice from FSA experts would be final. Retain current responsibility for nutrition and labelling policy in Scotland, Wales and Northern Ireland. Maintain approximately 2,000 staff at the FSA. Lord Rooker, Chair of the FSA, said: “Food safety and hygiene have always been at the heart of what the Agency does. They are our top priorities in protecting the interests of consumers.”

Nagaland bags 3rd prize at Indian fish festival

Department of Fisheries, Nagaland bagged 3rd prize in the category of ‘Best Aquarium Display’ at 2nd Indian Fish Festival (INFISH) held at Hyderabad, Andhra Pradesh from July 9 to 12. The fish festival was jointly organized by national fisheries development board and department of fisheries, government of Andhra Pradesh.

Almost all Indian states showcased

varieties of fishery activities in the country such as display and sale of aquariums, ornamental fishes and value-added fish products of different region of the country. Entrepreneurs were given opportunity to interact and sell product. The department displayed local Naga morung aquariums with indigenous ornamental fishes which was admired by all.

- Nagaland Post

Training conducted by CIFT on quality assurance and personal hygiene

The Central Institute of Fisheries Technology, Cochin conducted a training programme on Quality Assurance through Personal Hygiene at Azhekkal in Kollam District for selected Self Help Groups (SHGs) as part of the DST project on women empowerment. Funded by the Department of Science and Technology (DST), the project envisages empowerment of women through scientific interventions suited to selected locations in Azhekkal in Kollam district and Moothakunnam in Ernakulam district in Kerala. Edible oyster culture is one such entrepreneurial option which can be easily adopted by women SHGs. The culture had been initiated by women groups following the 'rack and ren' method during January 2010 and the inauguration of the harvest was done by Shri G. Babu, District Manager, Matsyafed, Kollam on 1st July 2010. Dr. Femeena Hassan, Senior Scientist and Principal Investigator, CIFT, Cochin of the project said that scientific interventions have been instrumental in the increase in the

level of productivity of farms. Both the stakeholders and project team were motivated by the result of their half-year toil and has vowed to continue with such efforts till the end of the three year project with concerted efforts to ensure sustainability.

Value addition of seafood is another area where women groups can involve for generating earnings to support their livelihoods. Foodsafety is an upcoming issue in food processing and value addition as hygienic handling reduces chances for food borne infections. The training intended to induce food safety habits among the stakeholders. Dr. Femeena Hassan and Dr. J. Charles Jeeva, Scientists, Senior Scale, CIFT, Cochin led classes on importance of food safety in quality assurance in seafood. Meeting was presided over by Smt. Sobha, Panchayath Ward Member. Hygiene kits comprising head gear, mouth cover and aprons were distributed to group members of participating SHGs by Shri G. Babu, District Manager, Matsyafed, Kollam.

Eating fish weekly may lower risk of age-related eye disease

Older adults who eat fatty fish at least once a week may have a lower risk of serious vision loss from age-related macular degeneration, according to a U.S. study.

The study by researchers at Johns Hopkins University does not prove that eating fish cuts the risk of developing the advanced stages of age-related macular degeneration, or AMD.

But researcher Bonnielin K. Swenor said the findings add to

evidence from previous studies showing that fish eaters tend to have lower rates of AMD than people who infrequently eat fish. They study, reported in the journal Ophthalmology, also supports the theory that omega-3 fatty acids – found most abundantly in oily fish like salmon and albacore tuna – may affect the development or progression of AMD.

- Postmedia News

1,000-year-old sea creatures found

Canadian and Spanish scientists have discovered rare species of marine life, with some creatures more than 1,000 years old. According to the scientists, these creatures found off the coast of Newfoundland and Labrador hold clues to the secrets of ancient underwater ecosystems. These rare marine creatures have been spotted by researchers from Fisheries and Oceans Canada and scientists from three Canadian universities and the Spanish Institute of Oceanography.

The discovery was made when the scientists, who were on a 20-day expedition, used a robot to take pictures and to grab samples of coral and sponges up to three kilometres deep in the waters, according to reports. During the course of the research, they discovered at least two new species of coral and six sponges, located thousands of metres down, the Ottawa Citizen newspaper quoted Ellen Kenchington, one of the leaders on the expedition, as saying. These coral and sponges - which are extremely fragile - are essential in keeping the areas abundant with the marine life, she said.

She said her team is assessing whether larger swathes of these areas need to be protected from fishing, in order to keep these stocks sustainable. The Canadian scientist said these areas are important because they contain the 'trees of the ocean' - the coral that can grow several metres tall and change the flow of water currents.

'It's a similar function a tree would serve in the forest, cutting down wind, providing branches for birds. We have the same type of communities that take shelter down there,' she was quoted as saying.

Source: Sifi.com

Sustainable aquaculture picks up steam

By Matthew Berger

Some experts are predicting this is the year in which humans, globally, will begin to consume more farmed seafood than wild-caught. Whether the milestone is reached this year or not, though, it is clear the trend is here to stay and that - with wild fish stocks continuing to dwindle - aquaculture, or fish farming, has a major role to play in ensuring global food security. With that in mind, work is being done to address the serious questions about aquaculture's negative impacts.

Over the past several decades, wild-caught fish landings have widely stagnated or declined, yet global seafood demand has continued to rise - as has, due to aquaculture, global seafood supply. The Food and Agriculture Organisation (FAO) has predicted that, due to population growth, by 2030 we will need an additional 37 million tonnes of farmed fish per year to maintain the current levels of per capita seafood consumption.

In response to this demand, aquaculture has already emerged as the fastest growing food sector industry. An industry that produced one million tons of fish in 1950 has since emerged as a sprawling, 80 billion dollar industry producing over five times that amount of fish with operations around the world.

But its rapid growth has resulted in myriad environmental problems being largely overlooked.

"What happens when you see that type of accelerated growth and when the majority of that is coming from the developing world... sometimes you see a greater emphasis on expansion and technology development as opposed to conservation and sustainability and managing environmental and social impacts," said Jose Villalon, director of the World Wildlife Fund, based in the U.S.

The negative impacts are well documented. Salmon farming, in which the fish are usually raised in pens in the ocean, requires vast amounts of wild fish as feed - about three pounds of feed fish for every pound of salmon produced. The salmon waste, as well as antibiotics and additives used to make salmon flesh pink can leak out and damage the surrounding environment. Finally, when farmed salmon escape, they can spread disease and contaminate the gene pool of wild salmon.

Other species can be farmed more sustainably, but even operations like shrimp farming sometimes have



impacts - like the removal of mangrove habitat in order to set up farms. This type of impact has hurt nearby communities and the environment, especially in aquaculture hotspots in Southeast Asia and in Chile.

Still, the degree, as well as the type, of impact can vary widely depending on the species and the methods used.

Villalon, himself a 26-year veteran of the shrimp-farming industry, points to a number of technical advances that have occurred in recent decades. While about a third of wild fish caught still go toward the fish meal and fish oil needed to feed farmed fish, he says salmon aquaculture has seen almost a halving of the feed-conversion ratios - the number of pounds of food needed to produce one pound of farmed fish. There has been a similar improvement in the farming of shrimp, he says.

WWF has also spearheaded a joint effort by NGOs and producer groups

to form consensus on what sustainable aquaculture looks like for different species. The standards resulting from these Aquaculture Dialogues will be used by a new group, the Aquaculture Stewardship Council, to certify certain fish farming operations as sustainable and thus pressure ones that are not to improve their practices.

The results of the tilapia dialogue were released in December and the salmon dialogue draft is expected to come out Jul. 28. Villalon, who oversees the dialogue project, told IPS the salmon standards will have seven principles that farms will need to fulfil, dealing with everything from compliance with laws, to conserving local biodiversity, to abiding by international labour standards.

And with many humans becoming increasingly dependent on farmed fish for their protein, environmental NGOs are not the only ones concerned about the way these fish are farmed. The Canadian government released new rules for fish farms in the province of British Columbia last week following a court case that found fish farming off the B.C. coast impacted the ocean and thus was under federal jurisdiction. In Washington, D.C., the National Oceanic and Atmospheric Administration is in the process of developing an aquaculture policy that "will provide a foundation for sustainable aquaculture." Of the 47 percent of U.S. seafood consumption that comes from aquaculture, however, 42 percent is imported.

International certifying organisations like the Accredited Standards Committee (ASC) may therefore have a key role to play. The ASC is expected to begin its work in mid-2011, though certification of tilapia farms on an interim basis will start sooner.

- Source: IPS News

Eu organic food emblem comes into force



The new European Union (EU) organic logo is now mandatory on pre-packaged organic food and beverage products produced in the bloc, after new labelling regulations came into force on July 1.

The new logo, made up of 12 stars in the shape of a leaf, is designed to provide consumers with “complete confidence” that the goods they purchase are produced in line with EU organic farming regulations, said the European Commission. The logo remains voluntary for imported products too.

Dacian Ciolos, commissioner for agriculture & rural development, EU, said, “Our hope is that the new EU logo can develop into a widely recognised symbol of organic food production across the EU, providing consumers with confidence that the goods are produced entirely in line with the strict EU organic farming regulations.”

Where used, the logo must be accompanied by an indication of the place where the agricultural raw materials were farmed, stating that raw

materials originate from “EU Agriculture,” “non-EU Agriculture,” or “EU/non-EU Agriculture.” If all raw materials have been farmed in only one country, the name of this specific country, in or outside the EU, can be indicated instead.

National, region, or private labels will be allowed to appear on packaging alongside the common EU logo. Under the EU’s new regulations, products can only be labelled as organic if:

- At least 95 per cent of the product’s ingredients of agricultural origin have been organically produced
- The product complies with the rules of the official inspection scheme
- The product has come directly from the producer or preparer in a sealed package
- The product bears the name of the producer, the preparer or vendor and the name or code of the inspection body, the product does not contain GMOs.

Genetically modified fish come closer to tables

The United States Food and Drug Administration is seriously considering whether to approve the first genetically engineered animal that people would eat – salmon that can grow at twice the normal rate. The developer of the salmon has been trying to get approval for a decade. But the company now seems to have submitted most or all of the data the FDA needs to analyze whether the salmon are safe to eat, nutritionally equivalent to other salmon and safe for the environment, according to Government and biotechnology industry officials. A public meeting to discuss the salmon may be held as early as this fall.

Some consumer and environmental groups are likely to raise objections to approval. Even within the FDA, there has been a debate about whether the salmon should be labeled as genetically engineered (genetically engineered crops are not labeled).

The salmon’s approval would help open a path for companies and academic scientists developing other genetically engineered animals like cattle resistant to mad cow disease or pigs that could supply healthier bacon. Next behind the salmon for possible approval would probably be the “enviropig,” developed at a Canadian university, which has less phosphorous pollution in its manure.

The salmon was developed by a company called Aqua Bounty Technologies and would be raised in fish farms. An Atlantic salmon, it contains a growth hormone gene from a Chinook salmon as well as a genetic on-switch from the ocean pout, a

relative of the salmon. Normally, salmon do not make growth hormone in cold weather. But the pout produces the hormone year round. The result is salmon that can grow to market size in 16 to 18 months instead of three years, though the company says the modified salmon will not end up any bigger than a conventional fish.

Mr. Ronald L. Stotish, the Chief Executive of Aqua Bounty said the benefit of the fast-growing salmon would be to help supply the world's food needs using fewer resources. Aqua Bounty, based in Waltham, Massachusetts and publicly traded in London, said last month that the FDA had signed off on five of the seven sets of data required to demonstrate that the fish was safe for consumption and for the environment. It said it demonstrated for instance that the inserted gene did not change through multiple generations and that the genetic engineering did not harm the animals.

The FDA confirmed it was reviewing the salmon but, because of confidentiality rules, would not comment further.

How consumers will react is not entirely clear. Some public opinion surveys have shown that Americans are more wary about genetically engineered animals than about the genetically engineered crops now used in a huge number of foods. But other polls suggest that many Americans would accept the animals if they offered environmental or nutritional benefits.

The FDA is expected to hold a public meeting of an advisory committee before deciding whether to approve the salmon. But Gregory Jaffe, biotechnology project director of the Center for Science in the Public Interest, said such meetings often do not give the public enough time to analyze the data.

Law for development of inland fishing soon: Sharma

Inland fish production goes up from 75,000 tonnes to 1.26 lakh tonnes

100 fish workers' clubs to get Rs.5 lakh each

KOCHI: Minister for Fisheries S. Sharma has said that the State government would pass legislation for the development of inland fish farming during the current session of the Legislative Assembly. Speaking after giving away the Matsya Keralam Awards and inaugurating a gathering of the fish farmers here on Saturday, Mr. Sharma said that protecting inland fishing was vital to the protection of the State's bio-diversity. The government, he said, had given shape to various schemes with this in mind.

He said that one crore fish seeds would be deposited in the inland waters across the State next month under the Matsya Keralam project. When the first phase of the project

was completed, inland fish production had risen from 75,000 tonnes to 1.26 lakh tonnes.

The objective was to reach the two lakh tonnes mark within a year, Mr. Sharma said. The State aims at reaching the forefront in terms of inland fish production, alongside States like Andhra Pradesh, West Bengal and Orissa. More than 25,000 fish farmers from over 709 local self government bodies are associating with the Matsya Keralam project. Out of the 700-odd fish workers' clubs formed under the project, 100 clubs would be given Rs.5 lakh each.

Mr. Sharma said that revenue to the tune of Rs.131 crore had been earned through the Matsya Keralam project..

FTA with EU by this year-end

NEW DELHI: India and European Union (EU) will hold a series of meetings next month which is aimed at concluding negotiations on the India-EU free trade agreement (FTA) by this year-end."In the last week of August, chief negotiators are meeting in Brussels (EU headquarters) -Commerce Minister Anand Sharma and EU Trade Commissioner Karel De Gucht will also meet on the margins of an international meeting in Vietnam," said Head of the EU delegation to India, Daniele Smadja, here on Friday.

Round table

Addressing a round table on 'Investing in the European Union – way forward for Indian companies' organised by the Federation of Indian Chambers of Commerce and Industry

(FICCI), Mr. Smadja said the EU had committed itself to full openness towards Indian investments.

Despite the fact that there were several issues to be ironed out, both trading partners are aiming to conclude the FTA talks by the end of 2010. The 27-member EU had been insisting on including non-trade issues like child labour and environment in the trade pact, which was strongly opposed by India.

FICCI report

According to a FICCI-Grant Thornton report that was released at the function, the FTA pact is expected to improve market access for goods and services. It said bilateral trade was expected to exceed euro 70.7 billion (\$91.4 billion) by 2010 and euro 160.6 billion (\$207.6 billion) by 2015.

WTO panel to review anti-dumping measures against vietnam

The World Trade Organization (WTO) on July 26 named three members for a jury that will review US anti-dumping measures on frozen shrimp imported from Vietnam. They include Mohammad Saeed, Counsellor of Pakistan's permanent mission to the WTO, Deborah Milstein from the Israeli Ministry of Industry, Trade and Labour, and Iain Sanford, Director of Australia's International Trade Group. Mr Saeed was selected as head of the Jury.

The decision was made by WTO Director General Pascal Lamy after Vietnam and the US failed to agree on members of the panel after 60 days of discussions and Vietnam proposed that the WTO chief should designate the members of the Jury. Before making his decision, Mr Lamy had already consulted with Vietnam and

the US's representatives.

The members of the jury will work independently and receive no instructions from any government. They will check the evidence and decide who is wrong and who is right. The jury will then submit its final report on the incident after six months.

On February 1, 2010, Vietnam requested the WTO to work with the US on its anti-dumping measures against Vietnam's frozen shrimp.

This is the first time since its entry into the WTO in early 2007 that Vietnam has called for intervention between two WTO member countries, using the WTO dispute settlement procedures as a tool to protect legitimate rights of Vietnamese businesses.

the buyer sourcing his import requirement to another exporter in another country is slim. But for the new and inexperienced exporters the chances of increased loss of business can be high.

Analytical test reports

All aquaculture products exported from India are to be accompanied by analytical test reports on the absence of chloromphenicol, tetracycline, oxytetracycline, chlorotetracycline and metabolites of nitrofurans, or that they are at permitted levels, the European Commission decision No 2010/381/EU has stated. The decision, which has come into force for Indian exports from July 9, 2010, also states that the EU will subject at least 20 per cent of aquaculture imports from India to the above parameters at the Border Inspection Ports.

Explaining the complexity of the new decision, Mr Hashim pointed out that there are 85-90 entry points into the EU and there is uncertainty as to how the procedure will be implemented. The new procedures could put off the EU importers as they will not be sure if their import contracts could go for extra inspection and thereby delay arrivals at their warehouses and ultimately to the shop shelves in the European supermarkets. Some of them are likely to explore the possibilities of confirmed deliveries from other sources, export sources said.

Focus on Russia, Vietnam

The EU was the biggest export destination for Indian marine products and accounted for 30.07 per cent of the total value last year. The year also saw the East overtaking the West in the total value of marine exports, with China accounting for 17.73 per cent, South-East Asia with 14.61 per cent and Japan with 12.96 per cent of the value. Indian seafood exports to new destinations such as Russia and Vietnam have great

Europe tightens norm for seafood imports

Forces exporters to look East.

With seafood exports to India's biggest export destination, the EU, facing turbulent days ahead, the trade is beginning to look to the East for succour and safety. "Exports to the EU are beginning to get tougher and costlier as new conditions such as inspection of 20 per cent of aquaculture export consignments have become mandatory," Mr Anwar Hashim, President of the Seafood Exporters Association of India (SEAI), said.

"On an average, each consignment held over for additional inspection will entail a delay of 10 days. For the importer it is a nuisance delay of 10 days for his import consignment. For the exporter it will entail greater

expenditure as he will have to bear the additional demurrage duty of those additional 10 days," Mr Kenny Thomas, Managing Director of Ginny Marine, said. Mr Thomas is a Gujarat-based seafood exporter and 95 per cent of his total exports valued at •10 million is targeted at the EU.

The new LCs will also have to incorporate conditions stipulating that the exporter will have to bear the additional demurrage duties as well as the cost involved in shipping the consignment out of EU if it is rejected, Mr Thomas said. However, he pointed out that most of the established exporters from India would have built up long standing relationships with their EU importers and the threat of

potential, the exporters said.

With the active promotion of both the governments, Indian seafood exports to Russia and Vietnam are becoming more favourable. The Government of India and Russia have signed an MoU under which seafood trade also figures prominently. Under the MoU, exporters from India are supposed to register with the Russian health authority for exporting seafood to that country. Already 62 exporters have registered for exports to Russia,

Mr Hashim said.

India has substantial capacity built up for bulk exports and less in value added exports. With an army of skilled and dedicated workforce, Vietnam is looking at Indian bulk seafood exports for value addition and re-export from its shores. Indian exporters with good production facilities have been invited to export to Vietnam. Around 26 Indian exporters have already registered with the Vietnam authorities for exports, Mr Hashim said.

Asean demand raises fish prices in India

Strong demand from the ASEAN region, especially from Thailand and Indonesia, for Indian sardines and mackerel has diverted catches there and raised prices here, depriving local folk of affordable access to these normally cheap and protein-rich seafoods. Seafood consumption

(and for poultry feed in the case of sardines). Normally during the monsoon season, the price of mackerel drops here to Rs.40-50 a kg and sardines are sold at Rs.10-20 a kg. This time despite an excellent catch, the local retail price of mackerel has increased to Rs.100 a kg and sardine is available at Rs.20-40 a kg.

K P Jaison, manager of a fish commission company here, said leading export houses are ready to procure any quantity available of mackerel at Rs.40-80 a kg, according to the quality. At Munambam fishing harbour, one of the largest fish landing centres in Kerala, big size mackerel is fetching an average price of Rs.70 a kg. So, the local market is devoid of these common folk's items and whatever is available locally are items rejected by export houses.

Since this is the trawling ban period, country boats are benefiting. Each boat's regular catch of mackerel is worth Rs.4-5 lakh. Local reports say some country boats got mackerel worth Rs.7-8 lakh in a single catch and some lucky fishermen got shrimp worth Rs.18 lakh a haul. In fact, the main factor of concern at fish landing centres is a shortage of ice. Proper ice use is needed to ensure the quality of fish. That ensured both fisher folk and exporters are happy, consumers much less so.



habits of India and the Asean countries are similar and these countries prefer mackerel and sardine from the Arabian Sea, say exporters. The big-size mackerel, abundant during the monsoon season is preferred.

Both mackerel and sardines are now abundantly available in the northern part of Kerala. As both are shallow water fish, the catch is fresh and exporters are ready to offer high prices. A J Tharakan former president of the Seafood Exporters Association of India told business standard that Indian sardine and mackerel also have good demand for canning purposes

Project sanctioned to study environmental impact on fish

Tuticorin: The Gulf of Mannar Biosphere Reserve Trust, (GOMBRT) Ramanathapuram has sanctioned a project on environmental factors influencing the spatio-temporal variations of fin and shell fish eggs and larvae in Gulf of Mannar. Fisheries College and Research Institute, Tuticorin, a constituent college of Tamilnadu Veterinary and Animal Sciences University (TANUVAS) will undertake the project at a cost of Rs.7, 68,900.

Due to factors of human interference the marine ecosystem was degrading at fast pace. In this regard, Gulf of Mannar was no exception. It would certainly affect the diversity of fauna and flora to a greater extent, Dr.V.K. Venkatramani, Director, Research and Extension, FCRI, said.

An intensive study would also be undertaken to ascertain the impact of environmental factors on the distribution of fish eggs and larvae all along the coast of Gulf of Mannar. Shri A. Srinivasan, Professor, Department of Fisheries Environment, would be the principal investigator of the project, he added.

3,000 fishermen to benefit from welfare scheme

KOCHI: Over 3,000 fishermen of Kochi would benefit from a joint programme being implemented by the civic body and Matsyafed, the fishermen cooperative.

A Memorandum of Understanding was signed between the Kochi Corporation, Matsyafed and Kerala Sustainable Urban Development Programme (KSUDP) at Thiruvananthapuram on Tuesday for the implementation of various welfare schemes, said Mercy Williams, Kochi Mayor. Four corporations of the State including Kochi have signed the Memorandum of Understanding with the agencies, she said.

The Rs. 3.84 crore-financial support for the programmes comes from the Poverty Social Fund of the KSUDP. Individual fishermen, Self Help Groups and fisherwomen would benefit from the schemes. The aid comes for repair of fishing implements, setting up of fish vending outlets and installing diesel engines in traditional

fishing vessels among other projects.

While some projects need the beneficiary contribution, some others come as financial support schemes. The financial input of the Kochi corporation will be made by the KSUDP.

The projects will be launched without delay and tenders will soon be floated, she said.

The Kochi Corporation has decided to tender the housing project for urban poor in lots of 25 housing units each. The apartment project for providing housing facility for the urban poor under the Basic Services for Urban Poor of the Jawaharlal Nehru National Urban Renewal Mission had failed to take off as envisaged by the authorities due to the reluctance of contractors for taking up the work.

Once split into smaller units of 25 apartments, the contractors may take up the construction of units, hoped Ms. Williams.

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The construction of individual housing units by the beneficiaries is progressing and a large number of such houses have been completed.

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