

MARKETING NEWS

MPEDA's Participation in European Seafood Exposition 2011

The European Seafood Exposition (ESE) 2011 organized by Diversified Business Communications was held in Brussels Exhibition Centre, Brussels, Belgium from 3rd to 5th May 2011. Going by the number of participants, visitors and buyers, the ESE is the largest seafood show in the world. Almost every country exporting fish and fishery products participates in the ESE. Exhibitors/producers from each country/region participate under their country/region pavilion.

The MPEDA had been participating in ESE since its inception. MPEDA's participation in ESE 2010 was widely appreciated by all the co-participants, exhibitors, visitors and buyers. Due to the

overwhelming response, MPEDA had doubled its space for the India Pavilion in ESE 2011 from 224 sq.m. to 448 sq.m. There was increased participation from the seafood industry also. India Pavilion was allotted Hall No.7 and had Poland, European Economic Commission etc. as neighbours. This year the India Pavilion was designed on the lines of Red Fort. Indian Pavilion was having stalls decorated walk through on. On either end of the Pavilion, Indian National flag was put in a high place. There was a circular display on top of the India pavilion, which made locating Indian Pavilion very easy. There were 19 co-participants in the India Pavilion along with MPEDA.

For the first time, the Seafood Exporters Association of India participated in ESE and had taken a bigger space for displaying a complete range of products from all the exporters from all the regions of India. These products were displayed in 4 island freezers and 2 revolving freezers. It was a distinctive feature for the India Pavilion that almost every kind of fish and fishery products was on the display. These products were sourced by all the Regional offices of MPEDA. Cooking demonstration was also arranged in the MPEDA stall.

As part of ESE 2011, MPEDA hosted ESE-India Event, a luncheon in Hall No.1 (Ambassador Hall) of Brussels Exhibition Centre. Invitations were sent to every major importer/buyer in European Union and other major importers in other countries well in advance. A presentation briefing on different facets of India i.e. geography, culture, fishery resources, etc. was made by Ms. Leena Nair IAS, Chairman, MPEDA. Another presentation was also made on MPEDA's role in assuring quality seafood exports from India. Fishery scenario of India, competent authorities for exports, different products exported from India, world export figures, export figures for EU, different measures put in place to ensure quality, role of Export Inspection Council, Ministry of Commerce & Industry and MPEDA in exports, RGCA and its projects, NETFISH and NaCSA were presented before the audience. About 150 major buyers, importers, diplomats and officials from European Union commission/Belgium Government were present in the ESE-India Event. After the

Co-participants in the Indian Pavilion

1. Naik Seafoods Pvt Ltd, Maharashtra
2. Naik Frozen Foods Pvt Ltd, Maharashtra
3. Capithan Exporting Company / Veronica Marine Exports Pvt Ltd, Kerala
4. Dish Hospitality Private Ltd, Mumbai - 400 055
5. West Coast Frozen Foods (P) Ltd, Mumbai - 400 021
6. Sanchita Marine Products Pvt Ltd, Navi Mumbai - 400 705
7. Elque & Co, West Bengal
8. Naik Ice & Cold Storage, Maharashtra
9. Gadre Marine Export Pvt Ltd, Maharashtra
10. Castlerock Fisheries Pvt Ltd, Mumbai - 400 020
11. Oceanic Edible International Limited, Chennai - 600 008
12. Seven Seas Seafoods (P) Ltd, Chennai - 600 007
13. Forstar Frozen Foods Pvt Ltd, Navi Mumbai - 410 208
14. Shree Datt Aquaculture Farms Pvt. Ltd., Gujarat
15. Abad Fisheries Pvt Ltd, Kochi - 682 002
16. Hindustan Unilever Ltd, Mumbai - 400 099
17. Geo Seafoods, Cochin - 682 006
18. The Seafood Exporters Association of India, Cochin - 682 003
19. Mangala Marine Exim India Pvt Ltd., Kochi - 682 005

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View of MPEDA pavilion.



View of stalls in MPEDA pavilion.



Chairman, MPEDA holding discussion with a visitor in MPEDA Stall.



Chairman, MPEDA explains a product to His Excellency Dr. Jaimini Bhagwati, Ambassador, Embassy of India, Belgium.

**Cooking Demo arrangement in MPEDA Stall.**

presentation, a luncheon was offered to the audience, which was widely appreciated for its taste, Indianess and the arrangements.

In ESE 2010, M/s. West Cost/Dish Hospitality won the Seafood PRIX d' ELITE award for the best products category. In ESE 2011 also the same exporter was in final list for its new product "Prawn Toffee Melange".

Every visitor to the India Pavilion appreciated the design for its uniqueness and Indianess. The same thought was also expressed by all the co-participants. In fact, it was unanimously decided to retain the similar structure/design for the next two years, as it reflected Indianess to the core. MPEDA's stall was designed as a facilitation space and also had a cooking demonstration space. Two

**Ms. Leena Nair IAS, Chairman, MPEDA making the presentation during ESE-India Event.****Shri D.S. Dhesi IAS, Joint Secretary, MOCI addresses the audience during ESE-India Event.****Indian Seafood luncheon during ESE-India Event 2011.****Shri N. Ramesh ITS, Director (M), MPEDA during his address in ESE-India Event.**

senior Chefs from the Taj group of hotels served samples of seafood dishes made from the Indian seafood.

On the third and last day of ESE



August gathering during ESE-India Event.

2011 His Excellency, Dr. Jaimini Bhagwati, Ambassador, Embassy of India, Belgium made a visit to the India Pavilion. He expressed his happiness on seeing the India Pavilion design and the arrangements made. He appreciated the food servings being made in the MPEDA stall. His Excellency visited each and every co-participants stall and sought their feedback and requested for continued effort to gain more market share in European Union. During the course of discussion almost every co-participant of India Pavilion had been very vocal in admiring the efforts done by MPEDA to present India on highest level and the efforts made by Chairman, MPEDA in making the ESE 2011 a grand and successful event for Indian seafood industry.

MPEDA was represented by Ms. Leena Nair IAS, Chairman, Shri.



Musical treat during ESE-India Event.

D.S. Dhesi IAS, Joint Secretary, MoCI, Shri. N. Ramesh ITS, Director (M), Shri. J. Ramesh, Secretary and Shri. P.G. Srinath, Assistant Director, MPEDA. Shri.

Rajgopal Sharma, Adviser (Agri&MP), Embassy of India, Belgium and Shri. Parthasarathi, Embassy of India were very helpful in organising the ESE 2011.



P. Mohanasundaram M.F.Sc. Joins MPEDA as Director

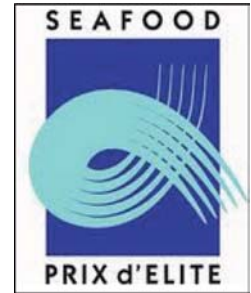
Shri P. Mohanasundaram, a Group A Officer belonging to Tamil Nadu State Fisheries Executive Service, has joined MPEDA as Director.

Prior to joining MPEDA, he had worked in Tamil Nadu Fisheries Department as Joint Director and also in Tamil Nadu Fisheries Development Corporation as its General Manager. He has got wide experience in both Inland and Marine Fisheries sector.

Shri Mohanasundaram is a Post Graduate in M.F.Sc. from Fisheries College and Research Institute, Tuticorin.



11th Annual Seafood Prix D'elite New Value Added Products Awards



The Seafood Prix d'Elite new product competition takes place alongside the European Seafood Exposition and Seafood Processing Europe. The Seafood Prix d'Elite competition was first held in 2001 and has since grown to become one of the most important places to launch new value added products into the seafood industry and gain world-wide recognition. Over the years the competition has evolved as a result of its prestige and place in the seafood industry.

The Seafood Prix d'Elite competition recognizes the year's best products developed for the European seafood market. Two grand prizes are awarded for Best New Retail Product and Best New Foodservice Product. Special Awards are also given out for Health and Nutrition, Convenience, Retail Packaging, Originality, and Best New Product Line.

Seafood Prix d'Elite Finalists 2011

This year, there were 38 finalists representing 14 countries. New product "Prawn Toffee Mélange" of M/s. Dish Hospitality Pvt Ltd, India has also been selected as one of the Seafood Prix d'Elite Finalists. Last year they won special award for convenience for their new product "Prawn Lollipop".

Seafood Prix d'Elite New Products Awards Winners - 2011

1. Best New Retail Product:

Vinh Hoan Corporation of Ho

Chi Min City, Vietnam took the top award for best new retail product with its entry, Provocake. An innovative and healthy starter or light meal, this product features a fish cake made of Pangasius, shrimp and mushrooms encircled by asparagus and tied with a green onion top. The judges particularly noted the quality of the ingredients and the originality of the presentation.



Provocake

2. Best New Foodservice Product:

In the foodservice category, the top prize was given to Halieutis of Lorient, France for its product, Tambaqui Ribs. A new species to the European market, Tambaqui is a cousin of the famous Amazonian

Piranha and is now farmed in Brazil. The structure of the fish allows for a rib portion that is similar in shape and presentation to pork ribs. Halieutis tops these portions with a tasty barbecue marinade. The judges noted the unique meaty texture of this species and the innovation in presenting a rib portion of fish.

In addition to the two grand prizes, the following five special awards were also announced:



Tambaqui Ribs

3. Special Award for Convenience:

Prawn Antipasti from Heiploeg Group in Oostende, Belgium was awarded the Seafood Prix d'Elite special award for Convenience. This line of ready-to-eat marinated shrimp is packed in a transparent tray in



Prawn Antipasti

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modified atmosphere without preservatives. An easy alternative for an appetizer or snack, the product is available in three flavors: garlic, apple-curry and tomato-chili.

4. Special Award for Health & Nutrition:

The Seafood Prix d'Elite special prize for Health & Nutrition was won by Agustson a/s and Marz Seafood a/s of Vejle, Denmark for its product, Hot Smoked Tilapia. This product is made from deep-skinned, boneless tilapia fillets that are smoked over beachwood for a subtle smoky

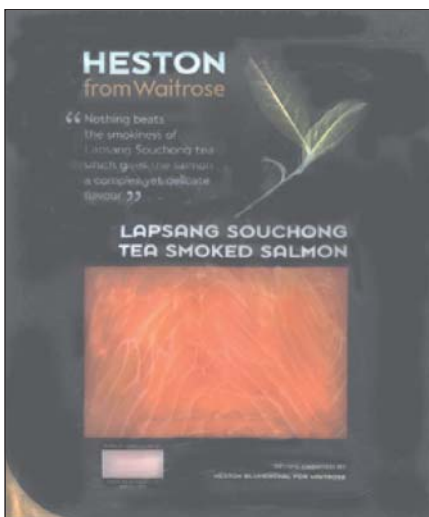


Hot Smoked Tilapia

taste. The product is packed in fixed weight packages under modified atmosphere. It can be served cold or hot and offers the consumer quality protein while remaining low in calories and fat.

5. Special Award for Retail Packaging:

Macrae Edinburgh, Part of



Blend of Oak and Lapsang Souchong Tea Smoked Salmon

Young's Seafood Ltd. of Livingston in the United Kingdom was given the Seafood Prix d'Elite special award for Retail Packaging. Its Laspang Souchong Tea Smoked Salmon features Scottish salmon smoked over a blend of oak and laspang souchong tea, which imparts a complex, but delicate, smoky flavor. The salmon is presented in an elegant black pack under the Heston from Waitrose line. It features a product display window and extensive product details on the recipe, sustainability, health, nutrition values, and package recycling options.

6. Special Award for Originality:

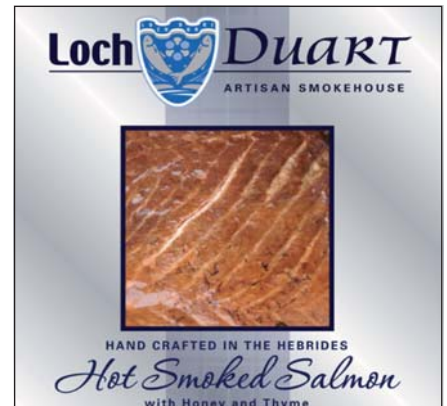
Gilco Bvda of Evergem, Belgium was presented with a Seafood Prix d'Elite special award for Originality for its product, Fruit and Fish. This innovative offering combines herring with two different fruit marinades - tropical fruits and apple with blueberry. Presented in a colorful pack with fork included, the product is designed to appeal to young people and children and offer a new way to enjoy herring.



Fruit and Fish

7. Special Award for Seafood Product Line:

A new line of smoked salmon products from Loch Duart of Loch Carnan, Scotland was presented with a Seafood Prix d'Elite special award for Seafood Product Line. This line features three new smoked salmon products made with Loch Duart's own Scottish salmon. They include Hot Smoked Salmon with Honey and Thyme, Oak Smoked Salmon,



Hot Smoked Salmon

and Oak Roasted Flaky Salmon. The line is packed in beautiful silver packs with photographs of the Hebrides, and a QR code which can be scanned with a smart phone for additional product information.

*Compiled by: Shri S. Asok Kumar,
Asst. Director, MPEDA.*

Advertisement Tariff

MPEDA NEWSLETTER

| | Rate per insertion |
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| Inside Cover (Colour) | Rs.6000/- US\$ 135 |
| Inside Full Page (Colour) | Rs.4000/- US\$ 90 |

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MPEDA's Participation in Aquarama 2011

Aquarama 2011, the 12th international ornamental fish and accessories exhibition, which is the biggest in Asia, was held from 26- 29 May 2011 at SUNTEC city, Singapore. The exhibition stalls were spread over a total area of 8480 sq.m. with 126 exhibitors from 23 countries. A total of 3765 trade visitors representing 73 countries attended the event. MPEDA participated in the event by taking a stall of 18 sq.m. and Indian ornamental fish exporters were offered space to exhibit their fishes. Each of them were provided with a discussion table and 3 chairs for business discussions with prospective buyers. Three Indian exporters participated jointly with MPEDA, viz., M/s Pescina Indica, Kolkata, M/s Sreepadma Aquaflora, Kochi and M/s Tropical Aquarium, Banglore. They displayed the ornamental



Dr.Gibinkumar, Asst.Director, MPEDA, Mr.P. Anilkumar, Technical Officer, INFOFISH, Sri. Sanojkumar Jha IAS, Dy Secretary, MoCI and Dr. Anikuttan, Asst.Director, MPEDA, at the MPEDA stall.



Ms Tan Poh Hong, Chief Executive Officer, Agri-Food & Veterinary Authority of Singapore visiting the MPEDA stall after the opening ceremony. Dr. Gibinkumar, Asst. Director, MPEDA and Dr. Anikuttan, Asst. Director, MPEDA looks on.

fishes and aquatic plants brought from India in the MPEDA stall. Besides, many other Indian ornamental fish exporters as well as entrepreneurs had also come to attend the fair as trade delegates. MPEDA deputed Dr. Anikuttan K.K., Assistant Director (OFD) and Dr. Gibin Kumar T.R., Assistant Director, TPO New Delhi, for the fair, and from MoCI, Sri. Sanoj Kumar Jha IAS, Deputy Secretary, MoCI was deputed to attend the event.

The opening ceremony was held on 26th May 2011 at meeting rooms 301 & 302, Level 3, SUNTEC Singapore from 9 AM to 10 AM, which was attended by eminent personalities from industry, Governments, NGOs etc. Dr. Mohamad Maliki Bin Osman, Senior Parliamentary secretary for national development and defence, Govt.of

Singapore was the guest of honour. OFI awards for excellence in the field was also distributed during the opening ceremony. After the opening ceremony, all the dignitaries visited the stalls. Along with the exhibition, international fish competitions under different categories (such as Gold fish, Arowana, Guppy, Discus, new species in the field etc) were also organized. There were also competitions under categories such as planted tank, marine tank, Freshwater nano tank etc. The total number of participants for the competitions was 340. Trade seminars and public seminars on various topics related to the sector were also organized in a separate area in the same hall of the exhibition. Entry to the exhibition was restricted to only trade visitors on 26th to 28th (FN)



The MPEDA stall with Indian Exporters having discussion with the buyers



Farm visit during Aquarama 2011. The packing section at the farm of Quan Hu Corporation, Singapore.

May 2011, and from AN of 28th to 29th May 2011, the exhibition was open to public. Public seminars on interesting topics to the general public were also organized on these days. On 29th May 2011, a farm visit was arranged for the overseas delegates to the leading ornamental fish farms in Singapore.

The MPEDA participation in Aquarama 2011 along



M/s Tropica Aquarium plants, Denmark, world's leading exporter of Aquarium plants, having business discussion with Indian exporter at MPEDA stall.

with the Indian exporters has helped to popularize the potential of Indian ornamental fish industry in the global trade. The exporters informed that, they got enquiries from new markets such as Russia, New Zealand, Peru, Australia etc, besides umpteen number of new trade enquiries from existing markets.

INFOFISH organizes Pacific Tuna Forum 2011

INFOFISH, in collaboration with Globefish-FAO, Ministry of Natural Resources, Environment and Tourism, Republic of Palau, National Fisheries Agency (FFA), Papua New Guinea, Forum Fisheries Agency (FFA), Secretariat of the Pacific Community (SPC), Western and Central Pacific Fisheries Commission (WCPFC), Parties to the Nauru Agreement (PNA) and Pacific Islands Tuna Industry Association, is organizing Pacific Tuna Forum 2011, 3rd Regional Tuna Industry and Trade Conference from 6th to 7th Sept. 2011 at Nagarachmayong Cultural Center, Koror, Republic of Palau.

The Registration fee for attending the Forum is US\$ 650 for delegates from non-INFOFISH member countries and US\$ 500 for delegates from INFOFISH Member countries.

Trade members interested to participate in the Pacific Tuna Forum 2011 may please get in touch with -

INFOFISH - Pacific Tuna Forum 2011

PO Box 10988, 50728 Kuala Lumpur, Malaysia.

Tel: (603) 20783466/ 20784614/ 207887794, Fax: (603) 20786804

email: info@infofish.org, web: www.infofish.org

For more information on the Republic of Palau,
please visit

www.visit.palau.com and www.palau.travel.

Shrimp Market - Japan - May 2011

After a strong rebound in 2010, the current year looks likely to set new trade records, thanks to strong demand and rising prices.

The tragic earthquake and accompanying tsunami in Japan is affecting world markets for food. Japan is the world's single largest importer of fish and fishery products, and in the short term, the damage to infrastructure and the disruption in transportation and electricity transmission is negatively impacting imports, distribution and consumption of chilled and frozen products. The earthquake and tsunami have also destroyed many fishing zones and fishing vessels, thereby reducing Japan's ability to catch and produce fish locally. Fish processing plants have been damaged as well.

The 2009 combined production of marine capture fisheries and marine aquaculture of the three most affected prefectures was 446 000 and 198 000 tonnes, or 11 and 17% respectively of the total Japanese production. A reduction of 80% in production can be expected in those affected areas as a result of the tsunami. It must be borne in mind that Japan is heavily dependent on imports as well for its fish consumption so the contribution of the affected areas to total supply is actually far less.

The effect on Japanese consumer sentiment and consumption resulting from the nuclear fall-out is still unknown, although the frequent interruption in power supply will continue to limit consumption of chilled and frozen products. Equally, consumer reaction to domestically sourced fishery products is uncertain. This factor could potentially be much more important than the direct damage caused to domestic production if consumer preferences were to move towards

imported products. In this case, the impact on world fish markets would be significant.

For the industry, one likely effect overall is a change in strategy to one of less concentrated supply. Operators will be willing to forego some economies of scale

to ensure a more diversified supply. It can be expected that parts of the processing facilities destroyed will not be rebuilt as plant owners



choose to re-locate industry elsewhere. Much of Japan's fish processing capacity has already been outsourced to neighboring countries such as China, Viet Nam and Thailand, and this trend will continue.

2010 with strong rebound in global fish trade

International trade in fish and fishery products bounced back in 2010 to pass the USD 100 billion mark again. In part, this was thanks to higher average fish prices, which had declined sharply after the crisis struck in late 2008 and continued through 2009. Consumer demand was particularly strong in developing countries supported by the faster than expected economic recovery in these countries. This rising demand was and is still being met through higher domestic production and imports of tropical aquaculture products.

Prices

In 2010, the farmed shrimp price reached its highest level in a decade. Quotations for farmed salmon, tilapia, pangasius, Indian carp and other species have also gone up in domestic and international markets - a trend expected to influence and redirect world fishery trade in the future. In part the high prices of farmed species were caused by factors on the supply side but with the expected growth in demand over the next decade and with rising prices of a number of input factors, including energy and fishmeal, prices for both wild and farmed species can be expected to rise to even higher levels.

As shown by the FAO Fish Price Index, current fish prices are higher on average than ever before, indeed higher than the levels reached before the start of the 2008 economic crisis. Aquaculture products, in particular, have shown strong increases and at present levels are 23% higher than in September 2008. Again, this is mostly explained by factors on the supply side but it is also evident that the market is willing and able to accept these prices.

Capture prices on the other hand, after a sharp drop in the aftermath of the crisis, have only recently regained pre-crisis price levels.

Outlook

After a strong 2010, the current year is expected to yield new records in international fish trade. Volumes are sustained by firm demand in most markets, in particular in developing countries, and prices are rising for both capture and farmed species. The situation in Japan has added some uncertainty regarding Japanese consumer behavior, its possible impact on demand for imported fish products and the repercussions in world markets.

Source:Globofish.

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Resource Sustainability through Responsible Fishing Practices

(Deepu A. V., Afsal V. V. and Joice V. Thomas, NETFISH)

Introduction

We may find several definitions for responsible fishing but what it essentially means?. In its greater sense it means fishing with responsibility to nature, future generations and biota. Responsible fishing and sustainable fishing are the two sides of one coin. In recent years, rapid developments in the harvest & post-harvest technology with the introduction of powerful and highly efficient fish harvesting systems and fish detection methods as well as the uncontrolled expansion in fleet size fuelled by ever increasing market demand for fish has resulted in over fishing, decline of many commercially important fish resources and degradation of marine ecosystems. This scenario points to the need of scientific management of the fishery resources ensuring sustainability of the fish stocks for future generations. Responsible fishing would ensure the long-term sustainability of the resources, minimize negative environmental impacts and protect biodiversity. The International Conference on Responsible Fishing, held in 1992 at Cancun, Mexico highlighted the need for an International Code of Conduct for Responsible Fisheries. Subsequent efforts in this direction have resulted in the adoption of Code of Conduct for Responsible Fisheries, by FAO Conference in October, 1995.

In India, fisheries sector contributes 1.2% of the GDP of the country. Fisheries Survey of India has already surveyed the demersal resources in all the coastal sectors and found that the stocks are under advanced levels of exploitation

(www.fsi.gov.in). India has an Exclusive Economic Zone (EEZ) of 2.02 million sq. km. The harvestable potential of marine fishery resource in the EEZ has been estimated at about 3.9 million tonnes. An estimation of the depth-wise potential (Table 1) shows that about 58% of the resources are available in 0-50 m depth zone, 35% in 50-200 m depth zone and 7% in depths beyond 200m. The marine fishing fleet of India comprises of about 2.26 lakh traditional crafts (including about 44,578 motorized traditional crafts) and 53,684 mechanized boats.

the artisanal sector declined considerably. At present, the contribution by the mechanised and motorised sectors accounts for 87% of the total catch whereas the share from artisanal sector is only 13% (www.nio.org). Today's fishing technology is highly elaborate. Fishing lines can reach as much as 120 km, equipped with thousands of hooks. Some trawlers reach 170 metres in length and can take on board the volume equivalent of 12 jumbo jets and drift-nets can exceed 60 km in length. Fishing vessels cover large distances at high speed from

Potential fisheries resources and level of exploitation in Indian EEZ

| Depth range (m) | 0-50 m | 50-200 m | Beyond 200 m | Total (in million tonnes) |
|-------------------------------|------------|-------------|--------------|---------------------------|
| Demersal | 1.28 | 0.625 | 0.028 | 1.933 |
| Neretic Pelagic | 1.00 | 0.742 | - | 1.742 |
| Oceanic Pelagic | - | - | 0.246 | 0.246 |
| Total (%) | 2.28 (58%) | 1.367 (35%) | 0.274 (7%) | 3.921 (100%) |
| Present level of exploitation | 2.08 (91%) | 0.820 (60%) | 0.020 (7%) | 2.920 (75%) |
| Available for exploitation | 0.20 | 0.547 | 0.272 | 1.001 |

(Source: Ministry of Agriculture, Govt. of India)

The pattern of marine fish landings in India during the last fifty years clearly reveals that the contribution by the artisanal sector to the total production was significant up to the sixties. As a result of the popularization and consequent expansion of mechanised fishing during the subsequent periods along with motorisation of artisanal craft, the contribution by

coastal zone to high seas. They fish at great depth, stay at sea for several days, while fish are often prepared for the markets on board. Bottom trawling involves powerful boats dragging heavy metal weighed nets across the ocean floor to catch the maximum possible amount of bottom-dwelling life. Navigation apparatuses, such as Global Positioning System (GPS) and radar



Trawl boats in a fishing harbour

fishing'. Fishermen and fisheries cooperatives should make it a point to interact closely with R&D organizations to get the necessary scientific information on target species to make the gear optimally effective. Considering the low disturbance that gill nets and trammel nets cause to the bottom fauna and the ecosystem as a whole, these gears should be encouraged as a conservation measure. The use of gill nets is a practical method for the development of coastal fisheries as it is simple, has a relatively small outlay but with a high performance (Anon 1984). Gill nets utilize only 0.15-0.18 kg of fuel per hour as compared to trawling, which uses 0.8 kg of fuel per hour (Gulbrandsen 1986).

Long Lines

Long line gear is highly targeted specific, non-destructive and can be operated with low power engines. Sails can be used for propulsion to reduce fuel consumption and environmental pollution. With some modification to their traditional fishing, skilled fishers can use this method. It can also be operated in combination with a gill net, making it more cost effective.

Attachement of escapement devices to nets

Bycatch Reduction Devices (BRDs) are devices that have been developed to exclude the non targeted species and reduce the non-targeted species and other unwanted catch in shrimp trawling. While the BRD is a broad term used to describe to eliminate or reduce the bycatch, the Turtle Excluder Device (TED) is a specialized form of BRD designed to exclude specially the sea turtles, which is a protected species. These devices have been developed taking into consideration the different behavioral pattern of shrimp and fish inside the net. While the fish are active and capable of swimming

allow boats to constantly reconsider the best fishing spot, with very high precision. Fresh fish is a highly perishable product and its consumption was traditionally limited to coastal areas. With modern transport and food preservation technologies, one can offer fresh fish during all seasons, anywhere in the world. As the demand and price of fish increases with the advancements in the fishing technologies and the resource is limited, fishermen turned into many unsustainable and unscientific fishing practices to catch more fish.

Responsible Fishing Practices

Various steps to be taken to ensure responsible fishing practices in our waters following the code of conduct for responsible fishing introduced by FAO (1995). Some of them are discussed below.

Selective fishing gears

For sustainability of resources and to improve selectivity, changes ranging from changes to the mesh characteristics in the cod end, to the insertion of escape zones or other

selective devices in the net are being paid attention by researchers. In past, selectivity research was almost solely focused on commercial species. Recently however, the release of non-commercial fish species has become an issue of major concern.

Size selectivity in gear using netting for retention of catch can be achieved by controlling mesh sizes and mesh shapes (square mesh panels) optimized for the target species or size groups.

In traps such as pots and creels, the size and shape of the entrance and mesh size or bar space, and in long lines appropriate hook sizes are utilized to control size selectivity. Species selectivity in mobile gears such as trawls can be achieved using separator panels or rigid grids, by making use of behavioral differences in species in the fishing area.

Gill nets

The use of gill nets is a very selective and low energy fishing method and the use of this gear should be encouraged. The framing lines of gill nets should be made of natural fibres, to help/ restrict 'ghost-

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against the water flow inside the net and stimulated to escape at anytime if required facilities are provided, the shrimp is unable to swim against the water flow and are carried away with the flow of the water up to the cod end. These differences of behavior form the basic principles in designing the selective devices so as to allow the fish and turtle to escape and to maintain the shrimp catch in the cod end. Square Mesh Windows can also be attached in trawl nets as a very simple way of by-catch reduction device. It consists of a piece of webbing of appropriate dimension made of square mesh. This webbing piece is attached as windows at the upper part of the net and cod end. The mesh size of the square mesh is determined according to the size and species of fish to be eliminated. The principle involved in this device is that unlike diamond mesh, lumen of the square mesh remains open during fishing facilitating the escapement of fish through the opening. Studies carried out with square mesh panel window indicates the effectiveness of square mesh in eliminating the by-catch particularly juveniles and young ones of the fish.

Radial Escapement Device

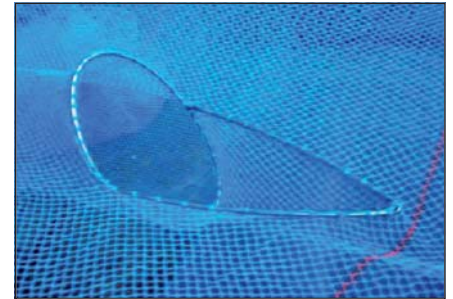
Radial Escapement Device (RED) consisted of two spherical rings

connected by square mesh webbing and a guiding panel made of small mesh webbing from the first ring towards the cod end, inside the square mesh webbing. This device is attached between the net and cod end. During fishing the fish and shrimps pass through the funnel and enter the cod end. While the shrimp remain in the cod end, the fish swim backward and reach the space between the two rings and try to escape through the mesh opening. Here also by regulating the mesh size in the square mesh webbing between the rings, the juveniles and undersize fish could be eliminated retaining the bigger fish in the cod end. This device has been successfully used by commercial shrimp trawlers in many countries abroad and found to be effective in reducing the fin fish by-catch.

Fish Eye

This is a device facilitating the escapement of under sized fish from the cod end of the trawl nets. It consists of an oval shaped structure with approximately 10.0 cm height and 30.0 cm width with supporting frames made of stainless steel rods. This is attached at the top of the cod end so as to provide the escape opening. This opening facilitates the escapement of fish which try to swim

backward from the cod end. This device is also suitable for eliminating juveniles and young ones and retaining big ones.



Fisheye integrated to trawl net

Environment-friendly fishing gears

Depending on their impact on the environment, some fishing gears or practices are more destructive than the other. Practices of using explosives and poisoning which are generally banned belong to the worst category. Passive fishing gears such as gillnets and traps though having less impact on the physical environment have the potential for causing unaccounted fishing mortality through ghost fishing by lost and discarded fishing gears. Dragged gears as trawls, particularly when they are heavily rigged, could cause severe damage to benthic fauna and flora, which occupy the bottom substratum and contribute to the productivity of the region. Efforts have been made to lessen the impact of bottom trawl on the substratum, where possible by rigging them to operate a small distance above the sea bottom as in semi-pelagic trawl. Lines and large uncovered pound nets (set nets) are among the fishing gears which have minimal impact on the environment.

Energy conservation in harvesting

Passive fishing gear and practices such as gillnets and entangling nets, lines and traps are less energy intensive than active dragged fishing



Model of the bycatch reduction device

gears. Among the fishing gears, trawling utilizes maximum energy in terms of energy spent per unit quantity of catch and offers greater scope for energy conservation practices. Purse seining comparatively spends much less energy per unit quantity of catch landed, because of the large volumes of catch per operation. It may involve such practices as selection and promotion of low energy fishing techniques where possible; adoption of energy conservation practices and devices in energy-intensive fishing systems where they are adopted due to exigencies of the local situation; adoption of advanced technologies such as remote sensing, acoustic fish detection, global positioning systems which will bring down search time for fish and facilitate accurate location of the fishing ground; and adoption of measures for development and improvement of coastal fishing grounds, so that fishing can take place in the near shore waters rather than distant waters.

Enhancement of resources

Fishery resources need to be conserved and enhanced by adopting management regimes appropriate for

the area such as restriction and control over the fishing units, area and seasonal closures, gear interventions, protection of nursery grounds and promotion of selective fishing gear and practices. With improvement in the resources, energy spent per unit quantity of catch and time spends on searching decrease.

Protection and development of nursery grounds by installation of Artificial reefs or Fish Aggregation/aggregating Devices (FADs) and sea weed bed development and enhancement of primary production by installing artificial upwelling flow generating structures could promote marine fishery resources along the coast. Artificial reefs are under sea structures constructed of materials such as concrete or in some cases steel to function as fish aggregating facilities and thus improve fishing potential of the area.

Restoration of the coastal fishing grounds from the effects of environmental degradation due to pollution, eutrophication, red tide, etc. by sludge removal and bottom quality improvement by dredging and by improving water exchange by guide wall construction, could result

in enhancement of resources in the near shore waters, enhancing fishing opportunity, spending less fuel and search time for production.

Effective implementation of MFRA's

The Marine Fisheries regulation Act should be properly enforced to get the complete benefit of the act. Awareness campaigns and extension activities should get proper support from Government by implementing necessary laws. A concerted effort from Government, NGOs, extension agencies, local governing bodies and stakeholders is required for the sustainable management of fish resources.

Conclusion

The rich marine resources are getting depleted on account of excessive fishing pressures in many parts of the world. Though many measures and steps have been taken /formulated to reduce the fishing pressures, the proper implementation of them has not been achieved so far. A concerted attempt is needed by all players of the various sectors such as fisheries, environment, Agriculture, etc to achieve the resource sustainability.

MPEDA Organizes Advanced Training Programme for Ornamental Fish Sector in Kolkata

MPEDA has organized an advanced training programme on 'Breeding technology and management of exportable variety of ornamental fishes' at CIFE, Kolkata centre during 30-31st May 2011. The programme was inaugurated by Dr B. K. Mahapatra, Officer-in-Charge of CIFE, Kolkata Center. The faculty included Dr. P. K. Roy, Scientist, CIFE, Kolkata, Mr. Indranil Banerjee, Mr. Indranil Ghosh, and Mr. R. Chakraborty.

All the trainees attended the



Training session in progress

FOCUS AREA



A view of the participants

training program were well experienced in the sector and they also shared their experience in breeding and marketing of exportable variety indigenous ornamental fish.

Presently, majority of the ornamental fish exported from West Bengal is sourced from wild and the participants expressed that there should be more emphasis to develop breeding and seed production

technology of indigenous species and they expressed their willingness to be a part of such projects. Currently, the breeding units produce mainly exotic varieties, which are of limited demand in export market.



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QUALITY FRONT

Analytical Method, Validation and Quality Assurance in Testing Labs

Abhilash E. C., Junior Technical Officer (QC), MPEDA

Food contaminants are substances that may be present in certain food stuffs due to environmental contamination, cultivation practices or production process. Presence of such contaminants above certain levels, can pose a threat to human health. Ensuring food safety is the responsibility of any government. The International Programme on Chemical Safety (IPCS), established in 1980, is a joint venture of the United Nations Environment Programme (UNEP), the International Labor Organization (ILO) and the World Health Organization (WHO). Analytical laboratories related to food has significant role in assessing the risks for protecting the consumer health. So they have to keep better performance in testing by increasing/strengthening the methods and it is related to validate the current as well as new methods. The objective of every validation is to demonstrate fitness for purpose. This varies of course in its characteristics for the diverse uses. However, all approaches have in common the objective of harmonization of food control by using effective and reliable methods.

It is internationally recognized that validation is compulsory in every analytical laboratories. The use of validated methods is important for an analytical laboratory to show its ability and skill. The terms validation and quality assurance are widely used. Some time it is bit complicated to understand the exact meaning, either the difference or the relationship between the two terms. Validating a method is investigating whether the

analytical purpose of the method is achieved, which is obtaining analytical results with an acceptable uncertainty level. In practice, method of validation is done by evaluating a series of method-performance characteristics, such as precision, trueness, selectivity/specificity, linearity, operating range, recovery, decision limit (CC?), detection capability (CC?), sensitivity, ruggedness/robustness, repeatability and applicability. Calibration and traceability have been mentioned also as performance characteristics of a method. The ISO definition of



Chemical lab

validation is 'confirmation by examination and provision of objective evidence that the particular requirements of a specified intended use are fulfilled'. Method validation is needed to 'confirm the fitness for purpose of a particular analytical method', i.e. to demonstrate that 'a defined method protocol, applicable to a specified type of test material and to a defined concentration rate of the analyte' - the whole is called the "analytical system" - 'is fit for a particular analytical purpose'. This

analytical purpose reflects the achievement of analytical results with an acceptable standard of accuracy. Therefore the performance of every lab always based on better methods and maintenance of quality.

Before method validation is in progress, the scope of validation must be set, comprising both the "analytical system" and the "analytical requirement". This frame work will help in each step of validation of an analytical laboratory. An explanation of the analytical system includes the purpose and the type of method, the type and the concentration range of analyte(s) being measured, the types of material or matrices for which the method is applied, and a method protocol. The basis of a good analysis rests on a clear specification of the analytical requirement. The latter reflects the minimum fitness for-purpose criteria or the different performance criteria that the method must meet in order to solve the particular problem. As a result of such basic work will assist the analyst to avoid any mistakes before commit.

When a laboratory is to start using a new method, it is the responsibility of the laboratory to check and verify that it has enough competencies to use the method. The laboratory has to decide and distinguish the method performance parameters that need to be validated. Competency in this context means overall competency that covers instrumentation, intellectual capital, reagents, the analytical methodology, calibration standards and certified reference materials to run the method. Therefore the validation of a new method or revalidation of old method has an important role in an analytical laboratory. The

identification of a need to introduce a new analytical method often requires the laboratory to have enough competencies to develop, validate and apply the method. The level of skills required depends on the analytical method to be developed, the level of accuracy and precision required.

Quality assurance is the complete organizational infrastructure that forms the basis for all reliable analytical measurements. The quality of a lab is verified by the use of

standardized methods. The use of validated methods: in-house versus inter-laboratory validation, participation in proficiency testing (PT) schemes, external quality control checks and accreditation. Quality assurance of a lab means for all the planned and systematic activities and measures implemented within the quality system. A quality system has a quality plan, which emphasizes the implementation of Good Laboratory Practice (GLP). GLP is equivalent to the Good

Manufacturing Process (GMP) and the larger HACCP (Hazard Analysis Critical Control Point) quality systems. Function of a lab is always depends its quality as well as the better customer feedback. There is no means if lab is running better but the customers are not satisfied in service. Implementation of better methods, quality procedures and systematic works can only result the better performance of lab.

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Vaccines In Aquaculture: Do They Work?

The Director of PHARMAQ Asia, Kjersti Gravningen, discussed the effectiveness of vaccines in aquaculture at the Novus International Seminar, held during the recent biennial VIV ASIA event, reports Stuart Lumb for TheFishSite.com.

Ideally, vaccines give long term protection against important diseases, can be simply administered, are safe to use both for the fish and the administrator and are profitable.

Why are vaccines of interest? Of course, prevention is better than cure. There is an increasing demand for fish protein, there is increasing concern about the use of antibiotics, increasing awareness about food safety and finally, vaccines are environmentally friendly. Historically, vaccination by immersion was used against vibriosis and ERM in salmonids in 1976. Injection started in 1981. In 1998, oral vaccination was introduced in Japan for tilapia, with DNA vaccines being used in salmon in Canada in 2005.

Salmon production has soared in the last 37 years in Norway, since the mid 1970s, as did the use of antibiotics to control disease. In 1987, effective vaccines were introduced and after that date, the

amount of antibiotics used declined dramatically, boosting the image of that industry. In Chile, vaccines were introduced in 1991-92 and this had a huge impact, reducing losses greatly and boosting yields.

There are inactivated, live, recombinant and DNA vaccines. Oral vaccines have a low efficacy and give short-term protection; immersion vaccines give more protection, whilst injectable ones give the best protection, and are most cost-effective. However, they are impractical to use with small fish, plus vaccination is labour-intensive and stressful. By 2010, vaccines were being used in more than 25 different countries, on more than 16 species of fish, effective against more than 18 bacteria and more than five viruses.

"Vaccines have to be developed specifically for individual species and specific regions," commented Gravningen. Also, the efficacy of the vaccination depends on the immune system and size of the fish, the administration method, the formulation/composition of the vaccine and finally the vaccination regime.

Various examples were quoted. With regard to Atlantic salmon (60g) i.p. injection (oil-based) against *A. salmonicida* gave much better

protection than oral vaccination, with the oral-vaccinated fish requiring treatment with antibiotics on more than one occasion. Weight at the time of vaccination is also important. Cod vaccinated weighing 2.2g survived better than cod vaccinated at a weight of 1.8g, with both vaccinated treatments showing far lower mortality than cod in the control groups. Other studies showed that vaccination protected yellowtail and cobia against pasteurellosis, reducing mortality when compared to unvaccinated controls.

Looking to the future, the challenge in Asia is that there are vast numbers of species with vast numbers of management systems and there is a need for regulatory systems to be established.

Summary

Vaccines do work - they have reduced disease and have contributed to sustainable, profitable growth in salmonids, sea bass and other marine species. However, vaccines have to be correctly documented and registered. Furthermore, vaccines need to be correctly formulated to give the required level and duration of protection.

And finally, vaccines give specific protection, provided they are correctly administered.

Source: The fishsite.

AQUACULTURE SCENE

Technology Transfer and Seed Stocking Ceremony of "Seabass Cage Farming in Open Waters (Experimental Demonstration)"

Kerala is bestowed with ample water bodies like back waters, estuaries, rivers, reservoirs, canals, creeks etc. both brackish water & freshwater. However, it is not duly utilized for development in Fisheries/Aquaculture sector. As a step towards diversification, some of the open water area is utilized in northern part of Kerala for mussel culture for the past few years. MPEDA has been active in bringing more areas into aquaculture, especially for brackish water shrimp farming and fresh water prawn farming aiming at enhancing the export production. There are some areas abandoned/unutilized by farmers for various reasons like disease out break, decline in production/price, increased production costs etc. For utilization of maximum area for aquaculture, diversification of aquaculture with new species and technology is developed and put in place. The RGCA, a society under MPEDA, has developed technology for hatchery, seed production and culture of seabass and crab. RGCA is in the process of standardization of technologies for many other exportable species. MPEDA has successfully demonstrated culture of seabass and crab in cages/hapas/ponds in various maritime states in the country and our promotional activities are continued. In Kerala, the Regional Centre (Aq.), Kochi has demonstrated seabass cage farming in ponds through two demonstrations in Ernakulam and Kannur Districts with production of 1709 kgs and 603 kgs respectively. One crab farming



Ms. Leena Nair IAS, Chairman, MPEDA releasing seabass seed in to the cages

in pond has also been demonstrated recently in Ernakulam District successfully with a production of 371Kgs from 1 acre area.

Considering the ample water bodies available in Kerala State, the MPEDA and RGCA has come

forward for demonstration of seabass farming in cages in Thanneermukkam Kayal, Alappuzha District, as proposed by a self-help group named Nirmala Swashraya Sangham, Thanneermukkam. This experimental demonstration is



A view of the Demonstration Site

AQUACULTURE SCENE



Ms. Leena Nair IAS, Chairman, MPEDA inaugurating the Technology transfer ceremony

conducted in open back waters to prove & show the technical and financial viability of such a new venture in open waters. This can pave way for development & utilization of the potential water resources for cage farming of fin fishes like Seabass, Grouper, Cobia and crustaceans like crabs.

As part of the experimental demonstration programme, six members from Nirmala Swasraya Sangham have been sent to Andaman for hands on training on seabass farming in open sea, alongwith two MPEDA officials in two batches in March 2011. A



Ms. Leena Nair IAS, Chairman, MPEDA making presidential address



The Audience

Biological Trainee has been selected and put to the site for looking after the demonstration programme. All the required cages (Frames & Nets), floating platform / monitoring shed etc. have been fabricated / constructed. Seabass Seed brought from RGCA-Hatchery, Thoduvai, Tamil Nadu has been released in to the cages under the supervision and guidance of MPEDA & RGCA officers on 10th May 2011.

On 2nd June 2011, the Technology Transfer and Seabass Seed Stocking Ceremony have been organized. The Chairman, MPEDA inaugurated the programme by releasing seed into the cages in the presence of Director

(M), Joint Director (Aqua.), MPEDA; Joint Director (Trg.), MPEDA/ Project Director, RGCA the President of the Grama Panchayath, Thanneermukkam and other Officers from MPEDA, RGCA, local administration and SHG members & families.

After this, all the officers, guests and farmers assembled in the FC Convent Hall, Thanneermukkam near the Demonstration site for inaugurating the Technology transfer and seed stocking ceremony. Ms. Leena Nair IAS, in her presidential address briefed about the objectives and need of such ventures

and the requirement of proper care for success of the programme. She also assured support/assistance from MPEDA and RGCA for the successful implementation of the experimental demonstration programme, which will in turn benefit the local fishermen community and other weaker sections for their livelihood in coming days.

Shri N. Ramesh ITS, Director (M), MPEDA, Shri Thampi Sam Raj, Project Director, RGCA/ Joint Director (Trg.), MPEDA, Smt. Padmavathi, President, Thanneermukkam Grama Panchayath, Shri

U.B. Soman, former President of the Panchayath, Shri T.T. Saju, Vice President, Smt. Jayamani, Ward Member of Thanneermukkam Grama Panchayath, Fr. Joshi Kalaparambath, Director & Shri John Scaria, Convener of Nirmala Swasraya Sangham spoke on the occasion. Shri K.V. Raghu, Deputy Director (Aq.), MPEDA, RC, Kochi welcomed the guests and participants. Smt. Elsamma Ithack, Assistant Director (Aq.) briefed about project details of the Demonstration. Vote of thanks was extended by Dr. A.S. Upadhyaya, Joint Director (Aq.), MPEDA.

Aquaculture Food Safety and Hazard Prevention Programmes Jointly Organised by MPEDA & USFDA

The Marine Products Export Development authority (MPEDA), Kochi in association with United States Food & Drug Administration (USFDA) has organized 2-day training/seminar programmes on Aquaculture Food Safety and Hazard Prevention at Surat, Chennai, Vijayawada and Bhubaneswar between 16th and 29th of April 2011. The programme was organized at the locations and periods as indicated in the table below.

The programmes were attended by officials from EIA, CAA, College of Fisheries, CMFRI, CIBA, NABARD, State Fisheries Officials, Exporters, Farmers, Hatchery Operators, Feed Manufacturers, Farmers' Association officials and NGOs apart from officials of MPEDA, NaCSA and

NETFISH. The USFDA was represented by five officials namely Dr. Brett Koonse, Dr. Pak Chin-Chu,

Mr. Stanley Serfling, Mr. Daniel Geffin and Dr. Nirupa Sen.

The MPEDA officials welcomed



Trainers and trainees in the Surat Programme

| Sl. No. | Place | Period | | No. of participants |
|--------------|-------------|-----------|-----------|---------------------|
| | | From | To | |
| 1. | Surat | 15/4/2011 | 16/4/2011 | 55 |
| 2. | Chennai | 19/4/2011 | 20/4/2011 | 55 |
| 3. | Vijayawada | 25/4/2011 | 26/4/2011 | 40 |
| 4. | Bhubaneswar | 28/4/2011 | 29/4/2011 | 53 |
| Total | | | | 203 |

the gathering in the meeting. The officials emphasized the need of food safety and hazard prevention in aquaculture products which has focused attention of the programme. The MPEDA officials appreciated the USFDA's support and cooperation for conducting the programmes and acknowledged with thanks the

AQUACULTURE SCENE



Trainers and Trainees in the Vijayawada Programme

services offered by USFDA on HACCP training for food quality control. Dr. Brett Koonse of USFDA in his opening remarks specified the requirements of USFDA and the description and scope of the seminar/workshop. He briefed that the training presently focus on food safety and hazard prevention in culture products.

Later Dr. Brett Koonse presented the power point presentation on

Good Aquaculture Practices. He briefed that the modern Aquaculture Practices are diverse and complicated which include culture of wide variety of species such as Shrimps, Cat fishes, Basa, Salmon, Shell fishes, Tilapia, Eel, Grouper, Yellowfin Tuna and Shark. The systems operated for Aquaculture are race ways, recirculation systems, nets and pens. The points presented by him are on :

1. The seafood world wide is the most traded item worth of US\$ 101.6 billion in 2008, through 800 species including 30 species of shrimps. The global capture is in decline, while human growth expects to cross 9.2 billion by 2050, which requires more than 110% increase in food production.
2. The consumption of seafood is on the increase. The increase in demand and decrease in production of seafood will lead to deficit of 50000 MT in 2020 and the demand could be met only by aquaculture.
3. The USA imports 14% of seafood but exports 5% only whereas developing countries export 48% but import 18% only. This assumes significance of production of seafood from culture in particular from Asia, that too mainly crustaceans.
4. Even though production is increasing, the relative number of food borne illnesses linked to outbreaks caused by consumption of fish and shell fish in USA was also increased to 29 numbers in between 1999-2006. This requires preventive measures through GAPs.
5. The food safety of aquaculture products are mainly on reducing the level antibiotic residues, heavy metal contamination, pathogens and marine toxins. The presence of Malachite Green, Chloramphenicol, Nitrofurans, Oxolinic acid and Fluroquinones in seafoods creates Cancer, Aplastic anemia and increasing antimicrobial resistance in humans.
6. The presence of chemical residues in feeds like Melamine and Leather meals and the presence of pathogens like coliforms, Salmonella,



Trainers from USFDA for the Bhubaneswar Programme

Astrovirus, Norwalk like virus and Hepatitis A virus in seafood causes great concern on its use by humans. Further raw seafood usage increases Salmonella contamination in ingested seafoods.

7. The presence of nematodes, cestodes and trematodes affect the seafood quality but could be curtailed by cooking, freezing or salting.
8. The bio toxins like SP are prevalent in all countries mainly in filter feeding molluscs which could kill humans due to imminent toxicity effect. In tropics and Japan, these toxins are prevalent in Ciguatera fish and Puffer fish.
9. The main food safety concerns can be addressed through inspection, testing, border checks, detection and rejections. The food safety preventive measures of USFDA are implemented through GAPs.
10. The GAPs reduce risks, interventions and liability and increase general public health. These programmes are conducted in Vietnam, Thailand, Indonesia, Bangladesh, Malaysia and now in India.
11. The GAPs include farm site selection, sewage and pollution control, proper personnel/worker safety practices, applying quality harvest and post harvest methods, equipment construction and maintenance, site and feed controls, drug and chemical use and record keeping.
12. Need of toilets outside the periphery of the farms & carrying out disinfection and sanitation campaigns are necessary in farm GAP while quality of ice and its storage is also required to be kept

properly. Human & animal contamination by direct entry in to the ponds and improper feed storage are to be avoided. Record keeping and discharge water treatment also needed to be looked into through GAQPs with necessary verification through adequate testing protocols.

Following the lecture class of Dr. Brett Koonse the MPEDA/NaCSA officials presented the GAPs followed in India. In the post lunch session Dr. Brett Koonse presented the details of food safety programme in Aquaculture on specification of the Competent Authority, training the auditors, developing elements of effective auditing, Quality Assurance training programme for Auditors, cooperation among Government officials and stake holders, compliance reporting, corrective action having best industry relations, having sufficient resources, self assessment of certification programmes having proper laboratory testing and resolution of conflicts of interest. He also described in detail about the corrective measures on hazards, checking of farm records, confirmation of farmer guarantees and traceability.

Also in his third lecture, Dr. Brett Koonse described the preventive food safety controls for aquaculture through HACCP on drugs, chemicals, feeds, feed producers and VMPs. He emphasized that 8 drugs only approved in USA for aquaculture based on dosages, routes of application, specificity of them for each species, and frequency of application. The approved drugs in USA should have limitations, indications, tolerance level and withdrawal periods. The Malachite Green, Gentian violet, Quinolones etc. are unapproved for use in aquaculture in USA.

The hazards due to drug residues are to be checked by lot certificate, letter of guarantee, drug residue testing, farm testing and verifying critical limits with end pre-harvest testing of produce. Following the lecture classes, a Group Exercise was carried out by the specified teams and the specifications were discussed elaborately.

In the forenoon of second day, Dr. Pak-Sin-Chu of FDA presented the detection of drug residues in aquaculture products such as microbial methods, GC & LC s LC MS & MS methods, qualitative and quantitative programmes. He also emphasized on ELISA methods, performance criteria, validation and confirmation methods. In his next class, he presented the inter-laboratory studies, laboratory evaluations, Good Laboratory Practices, ISO-17025 requirements, difference between Quality Assurance and Quality Control, sampling methods, testing protocols and documentary record keeping Laboratory Accreditation protocols and on accreditation bodies. Following the presentation, the EIC officials presented the details of Laboratory accreditation programmes in India while Mr. Stanley Serfling of USFDA, specified in HACCP regulations, import process, detention methods, detention with physical verification and challenges, strategies faced by USFDA for import of seafood safety. In the lecture class on FDA Food Safety Modernization Act, Mr. Daniel Geffin detailed the proposed Act. Later the MPEDA officials presented the details of initiatives taken by Government of India in drug usage.

Group Exercises were presented by the teams and discussed elaborately. The programme ended up with recommendations specified by Dr. Brett Koonse of USFDA and vote of thanks by MPEDA officials.

SC/ST Training Programme Conducted at Kudosi Village, Sakri Taluka, Dhule District (Maharashtra)



Visit to a farm by the trainees

The Sakri Taluka in Dhule District of Maharashtra is having 55 small village tanks & reservoirs. At present many farmers are engaged in carp culture, which are locally sold. The Krishi Vidhyan Kendra Dhule under Matama Krishi Vidyapeeth, Rahuri had requested MPEDA, Regional Centre (AQ), Panvel to conduct SC/ST training programme in this Taluka to promote scampi culture and a list of 20 candidates belonging to villages Kalamba, Mohgoan, Kudosi, Baripada, Chavdipada and Parsari were handed over. These villages are located about 7-14 Kms. from each other and have 25 rain fed ponds/tanks having size 1 acre to 10 acres. Kudosi village was selected to conduct the programme as this village is centrally located with the availability of basic facilities.

Inaugural function was held on 24.01.2011. Mr. Gokul R. Gavali, Sarpanch of Kudosi village was the chief guest for the inaugural function. He encouraged the candidates to utilize this opportunity to acquire more knowledge in aquaculture/scampi culture. Earlier, welcoming

the gathering, MPEDA officials explained details of prawn farming. Dr. Bonde, Programme Co-ordinator attended the programme & delivered lecture on carp culture. Shri. Pathan, Assistant Fisheries Development Officer delivered lecture on poly culture in fresh water and role of fisheries department in scampi farming & their schemes. Shri. Sanjay Patil who leased out Panzara reservoir availing NFDB subsidy explained participants about culture

practices of scampi & fish adopted in his reservoir.

During the 5-day training programme lectures on different aspects of ecofriendly sustainable scampi farming - pond preparation to harvest and post harvest technology - were explained by MPEDA officials, officers of KVK and State Fisheries department.

On 26.01.2011, field visit was arranged for the trainees to small farms, village tanks and reservoirs in Kudosi, Mohgaon & Pipalner villages, where Pangasius culture, scampi and carp farming etc. are going on.

Valedictory function was held on 28.01.2011, in which Mr. Shivraj Bhoje was Chief Guest. The chief guest appreciated MPEDA's effort to conduct such training programmes in rural areas for SC/ST trainees. He also advised the beneficiaries to come forward to form aqua club/society for promotion of scampi / fish farming & assured all help from his side. He also requested to conduct such programmes for women and Bachat Gat (Self Employment Group) for the upliftment of their socio economic status.



Participants of the Training Programme

Awareness campaign against abuse of Antibiotics in Aquaculture conducted by MPEDA RC(AQ), Thanjavur

MPEDA, RC (Aqua), Thanjavur has conducted 17 antibiotic campaigns in different farming villages and 3 antibiotic campaigns in shrimp hatcheries during the year 2010-11. During the campaign, the participants were explained on the need for producing antibiotic free shrimp for export. As antibiotics are banned for use in aquaculture due to its adverse effects on human health, farmers were cautioned to refrain from using antibiotics and adopt better management practices through selection of quality and lab-tested seeds from registered hatcheries and judicious usage of probiotics. The farmers were also motivated to obtain pre harvest test certificates from MPEDA's ELISA lab at Nagapattinam for farmed shrimps before export.

Antibiotic campaigns held at Thillaivilagam, Thambikottai, Vadakadu, Avarikadu, Karapidagai, Chinnathumbur, Melanagoor, Thalainyaru, Maharajapuram,



Campaign on abuse of antibiotics in hatchery operation - at M/s. Vaishali Shrimp Hatchery, Perunthuravu

Kattumavadi, Thondi, Ponneri, Thanjavur and Velankannai were attended by 490 farmers. Antibiotic campaigns were also conducted at the premises of M/s.Sona Hatchery, M/s.Vaishali Hatchery and

M/s.Vaishakhi Biomarine Hatchery to educate the hatchery operators and technicians on the importance of producing and supplying antibiotic free shrimp seeds for sustainable aquaculture.



Hatchery operators, technicians & farmers attending a seminar on abuse of antibiotics in aqua culture conducted by MPEDA-UNCTAD

Reduction of Customs Duty on the import of SPL L-vannamei broodstock

The Marine Products Export Development Authority (MPEDA) presented a request to Ministry of Commerce for reduction of Customs Duty for the import of SPF L-vannamei broodstock. Based on the discussion had with DGFT, the Customs Authorities considered the request and in the Finance Bill 2011 and as per customs Notification No.21/2011-Customs dated 1-3-2011, import of SPF L-vannamei broodstock attracts only 10% duty instead of existing duty of 35%. The relevant portion of the Notification is given below:

NOTIFICATION

No. 21/2001-Customs

New Delhi, the 1st March, 2011

G.S.R. (E).- In exercise of the power conferred by sub-section (1) of section 25 of the Customs Act, 1962 (52 of 1962), the Central Government, on being satisfied that it is necessary in the public interest so to do, hereby makes the following further amendments in the notification of the Government of India in the Ministry of Finance (Department of Revenue), No.21/2002-Customs, dated the 1st March, 2002, published in the Gazette of India, Extraordinary vide number G.S.R. 118(E), dated the 1st March, 2002, namely:-

In the said notification:-

(x) after S.No. 2 and the entries relating thereto, the following S.No. and entries shall be inserted, namely:-

| (1) | (2) | (3) | (4) | (5) | (6) |
|-----|---------|--------------------------------|-----|-----|-----|
| "2A | 0306 13 | Live SPF L-vannamei broodstock | 10% | - | - |

Sd/-

(Sanjeev Kumar Singh)

Under Secretary to the Government of India

Note: The principal notification No.21/2002-Customs, dated the 1st March, 2002 was published in the Gazette of India, Extraordinary, vide number G.S.R. 118(E), dated the 1st March, 2002 and was last amended vide notification No.4/2011-Customs, dated the 27th January, 2011, published vide number G.S.R. 52(E), dated the 27th January, 2011.

These orders facilitate the import of quality SPF L-vannamei broodstock at a competitive price by breeders. It is expected that this would boost the production of quality L-vannamei through aquaculture for export.

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Aqua 2012 : Global Aquaculture - Securing our future

The boards of directors of the European Aquaculture Society (EAS) and the World Aquaculture Society (WAS) have the pleasure to announce that the AQUA 2012 event will take place in the Czech Republic capital, Prague, from September 1-5, 2012.

The AQUA events are co-organised by EAS and WAS every six years, and AQUA 2012 succeeds the 2006 event in Florence, Italy and the 2000 event held in Nice, France. The event comprises an international scientific conference, an international trade exhibition, workshops for aquaculture producers, forums organised by students and by the European Commission Directorate General for research and many other satellite workshops and meetings.

The previous AQUA events each attracted more than 2,000 participants from over 50 countries, showing the global importance of aquaculture and specifically this event.

The theme "Securing our Future" has several aspects. It has obvious implication in global and regional food security and aquaculture trade, placing aquaculture products in the global fisheries market. It also refers to economic and environmental sustainability and the image of aquaculture activities. A spokesperson for AQUA 2012 said: "Our future is what we make of it now - how we alleviate poverty; how we manage our future resource needs and especially how we educate, train and manage knowledge for the next generation of aquaculture researchers, producers and other stakeholders."

AQUA 2012 Programme co-chairs Marco Saroglia, José Polanco and Zdenek Adamek have put together a vast programme of more than 50 technical sessions that will be open for abstract submission.

Major pillars of the technical

programme include environment, biodiversity and climate change; aquaculture certification; aquaculture and human health; production systems; feedstuffs, feeds and feed additives; molluscs and other Invertebrates; marine shrimp; general finfish culture; freshwater fish culture; marine fish culture; seaweeds; ornamentals; aquaculture economics; animal welfare, health and diseases; breeding and genetics and other specialised topics.

The programme therefore covers many aspects of the global aquaculture value chain for contribution by authors from all over the world.

Following the approval of the location by EAS and WAS Boards, Michael New OBE, chairman of the AQUA 2012 steering committee, said: "After somewhat delicate discussions over the past two years with our partners and authorities in St. Petersburg, Russia and subsequently in Sharm El Sheikh, Egypt, the approved location in Prague is for me definitely not a 'third choice' location.

"We just hadn't considered it in our earliest discussions. After visiting Prague for the first time early this year, I was taken in by its beauty and fascinated by the centuries-old tradition of aquaculture, pond and water management in the Czech Republic. Prague is at the centre of Europe. It is an easy location to fly or drive to and the congress centre is close to the centre, with excellent metro links stopping in front of the building and with an extremely wide choice of luxury and budget hotels within easy reach."

Further information on AQUA 2012 will be published on the web sites of EAS and WAS, with abstract submission and registration available online within the coming weeks.

- fishupdate

FDA Updates Guidance for Seafood Safety

The U.S. Food and Drug Administration has released updated guidelines to help the seafood industry reduce or eliminate food safety hazards.

This is the fourth edition of the "Fish and Fishery Products Hazards and Controls Guidance." Revising the guidelines fulfills a mandate of the FDA Food Safety Modernization Act, which became law in January.

In a news release FDA said key changes in the new edition include:

- o Updated post-harvest treatment for pathogenic bacteria in shellfish ~ including *Vibrio vulnificus* and *Vibrio parahaemolyticus*;
- o Revised time and temperature recommendations to better control for scombrototoxin (histamine) formation and pathogenic bacteria;
- o Information on regulations and tolerance levels that have changed since the previous edition was published;
- o Hazard information on species of seafood new to the U.S. market;
- o More detailed descriptions of the potential illnesses and injuries related to seafood.

The document is intended to help seafood processors create and carry out their Hazard Analysis and Critical Control Point (HACCP) plans. While it does not specifically describe safe handling practices for consumers, grocery stores or restaurants, many of the concepts would be useful.

A bound copy of the guidance can be ordered online at www.ifasbooks.com or by calling the Florida Sea Grant, IFAS-Extension bookstore at the University of Florida at 1-800-226-1764.

- Maryrothschild, FDA

Indian seafood exports soars

Brussels: Indian seafood exports reached \$2.7 billion in 2010-2011 compared to \$2.1 billion in the previous fiscal year, officials said. Europe is the leading market for Indian seafood products followed by US, China and Japan.

"The seafood industry of India is growing and will grow by leaps and bounds, recession or no recession," Leena Nair, Chairperson of the Marine Products Export Development Authority of India, told EuAsiaNews in Brussels where she attended the European Seafood fair.

The 19th Annual European Seafood Exposition (ESE) and 13th Annual Seafood Processing Europe (SPE) were held in Brussels between

May 3 and 5.

Sixteen Indian companies participated. "They did a very good business, almost everybody. Business opportunities have been wonderful. We have increased our business," said Nair. She added that shrimp is a high value item for exports, which included about six percent of Minami (a type of curry powder), a new product from India. "The world seems to be liking the Indian Minami. It has been very well received," she said.

Anwar Hashim, president of the Seafood Exporters Association of India, said: "We had higher exports and hopefully we can continue the trend. This year we have grown by about 15 percent in volume. Europe

is our biggest market."

The fair brought together seafood buyers and sellers from across the world with over 1,600 companies from 80 different countries exhibiting. According to the 2010 State of World Fisheries and Aquaculture report, the estimated total world fishery production in 2008 amounted to 142 million tonnes, which places it at a new all-time high.

In addition, global consumption of fish and seafood has doubled since 1973 and is expected to increase by 25 percent by 2015. The fisheries industry is a critical source of income and employment for hundreds of millions of people around the world.

- Mangalorean.com/IANS



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Shrimp exports rising thanks to global shortage

A global shrimp shortage and outbreaks of disease in farms are pushing India's exports of the product back up. Prices for shrimp jumped by 10-20 per cent last year worldwide also in part due to increasing demand from the US, China and other importers.

In the 2010-11 financial year, shrimp exports climbed by 13 per cent in volume, 35 per cent in rupee value and 41 per cent in dollar value.

Frozen shrimp accounted for 46 per cent of the total dollar revenue.



Seafood export earnings for March 2010-April 2011 reached a record of USD 2.67 billion ~ up 10.96 per cent in quantity, 20.42 per cent in rupee value and 25.55 per cent in USD terms year-on-year ~ mostly due to a 104 per cent-growth in exports to the US, said the Marine Products Export Development Authority (MPEDA).

Aquaculture production in most of India's southern states grew by more than 30 per cent during 2009-10 thanks to greater productivity, MPEDA said, with total production reaching 106,000 tonnes, reports Financial Express.

Vannamei farming also got a boost, with exports at 10,000 tonnes

during the last financial year.

But processing facilities of India's main product, black tiger shrimp, are running at only 30 per cent capacity.

Meanwhile, Vietnam, Bangladesh and Indonesia, among other chief shrimp farmers, saw their output drop and the winter delayed China's farming season in 2010. Indonesia's vannamei farms have not yet recovered from disease outbreaks in 2009, and extremely hot weather afflicted vannamei farms in central Vietnam and black tiger farms in the south, leading to hindered growth rates and disease.

Regardless, across the globe, shrimp

farming has soared in the last 20 years.

China has risen as a new shrimp producer with vannamei in the forefront, accounting for more than 70 per cent of the country's total farmed shrimp output.

In mid-March, the US International Trade Commission (USITC) informed that it would keep its anti-dumping duty order on imported Indian shrimp for another five years, which for shrimp exporters means administrative reviews and cash bonds to trade with US. Indian shrimp exporters are now slowly earning enough to make up for the losses suffered from antidumping duties.

Source:www.fis.com

EU plans to pay fishermen for collecting plastic from the sea

London: The European Union (EU) plans to pay the continent's fishing fleets for collecting plastic as part of an initiative that will help reduce pollution in sea.

As per under consideration proposals from EU commissioner for fisheries Maria Damanaki, fishermen will be paid to land plastic to provide them with income and reduce pressure on dwindling fish stocks, the Sunday Express reported.

Vessels that clear up plastic will initially be subsidised by the EU. The hope is that the practice will become self-sustaining as the value of recycled plastics increases. Damanaki will unveil a trial project in the Mediterranean this month, which will see fishermen equipped with nets to collect plastic debris.

The plan, as well as an attempt to handle seaborne waste, is also aimed at pacifying Europe's fishing industry over a potential prohibition on the wasteful practice of dumping low-value fish at sea. Fleets fear of losing money by not being able to throw away lower-value catch for which they say there is little demand. A million tonnes are thrown back each year in the North Sea alone.

Commissioner Damanaki said: "Ending this practice of throwing away edible fish is in the interest of fishermen and consumers. It has to happen, we cannot have consumers afraid to eat fish because they hate this problem of discards.

The industry will contribute to the pilot but it is not known how much each fisherman will get. Payments will depend on tonnage and the recycling market.

Plastics 2020 Challenge, an industry campaign that supports recycling and preventing litter, is backing the move.

- IANS/thaindian.com

57-day deep-sea fishing ban from June 15 along Karnataka coast

Fishing in the deep sea will be banned along the Karnataka coast from June 15 to August 10.

A press release by the Deputy Director, Fisheries Department, Mangalore, Mr Suresh Kumar Ullal, said here the Karnataka Government, in accordance with the Karnataka Marine Fishing (Regulation) Act 1986, has imposed a 57-day fishing ban along coastal Karnataka keeping in mind the welfare of fishermen and fisheries business in the State.

Fishing, either using mechanised boats or country boats with inbound or outbound engines of 10 horse power or more, has been banned during June 15-August 10.

Asking fishermen to comply with the ban, the release said strict action would be taken against violators, and they will not be entitled for compensation in case of accidents. Mechanised boats violating the ban will not get subsidised diesel provided from the Karnataka Government, the release said. The Karnataka Budget for 2011-12 had enhanced the quantity of subsidised diesel for mechanised fishing boats in Karnataka from 85,000 kilolitres to 1 lakh kilolitres.

- The Business Line

New Director General For NACA

The Indian Government hosted the 22nd Network of Aquaculture Centres in Asia-Pacific (NACA) Governing Council Meeting in Kochi, Kerala, from 9-11 May. The council meeting covered the election of the new Director General of the NACA, reviewed the organisation's activities and set priorities for the year ahead.

Delegates from NACA member governments, regional lead centres and international partner organisations were welcomed by Dr B. Meenakumari, Deputy Director General (Fisheries) of the Indian Council of Agricultural Research. Opening remarks were delivered by Dr Nantiya Unprasert, Deputy Director General of the Thai Department of Fisheries and by the Director General of NACA, Prof. Sena De Silva.

The Secretariat and the Regional Lead Centres for China, India, Thailand and the Philippines gave progress reports on their activities over the past year leading into a discussion and proposals for the year ahead. While many issues were raised at the meeting, key points included the following:

- The need to improving the sustainability and productivity of aquaculture through promotion of group-based implementation of science-based better management practices by small scale farmers will continue to be a key focus of the work programme, expanding into new commodities.
- The impacts of climate change are a universal and increasing concern to member governments, not only in terms of environmental damage but also on the livelihoods of rural communities and potentially severe implications for food security.

- Many members are placing increasing emphasis on freshwater aquaculture production, particularly with regards to culture-based fisheries and improved utilisation of dams and reservoirs. NACA's food safety and quality programme, currently focusing on on-farm issues will be expanded to include the processing sector, which form a large component of exports. Organic aquaculture will also be included in the work programme.
- NACA will facilitate group-based approaches to certification of aquaculture products to enable small scale farmers to access such schemes.

The meeting also saw the election of Dr Ambekar E. Eknath as the new Director General of NACA. He will serve a five year term commencing on 1 September 2011.

Dr Eknath is well known throughout NACA after previous positions as the Director of the Central Institute for Freshwater Aquaculture, the NACA regional lead centre for India and as a researcher for fish breeding at BioSoft/GenoMar at the University of Oslo Research Park. His most famous work however is his pioneering work in development of the genetically improved farmed tilapia (GIFT) strain with the World Fish Center (formerly ICLARM), where he worked for ten years.

The Governing Council also expressed their appreciation to the outgoing Director General, Professor Sena De Silva for his substantial contribution to regional aquaculture development and for the personal commitment he has displayed to aquaculture development in the region.

The FishSite News Desk

FAO receives award from AFS

The FAO Fisheries and Aquaculture Department has received the Gold Medal Award from the Asian Fisheries Society (AFS).

This award is given in recognition of its role in the development of aquaculture and fisheries in the Asian-Pacific region and its active support to AFS activities.

The president of the AFS presented FAO with the medal during the Opening Ceremony of the 9th Asian Fisheries and Aquaculture

to flag and discuss important issues pertaining to sustainable aquatic resource production and management."

FAO's important contributions include the organisation of an FAO Special Session on Cage Aquaculture at the AFS Second International Symposium on Cage Aquaculture in Asia in Hangzhou, China, in July 2006; an FAO Special Session on Aquatic Genetic Resources for Food and Agriculture and an FAO Special



Forum of the AFS, which was hosted by the Shanghai Ocean University in Shanghai, China in April.

Dr Matthias Halwart, FAO Senior Aquaculture Officer, accepted the award on behalf of the Department. "It is very rewarding to see the Fisheries and Aquaculture Department's efforts for the Asia-Pacific Region and beyond recognised with this Gold Medal," he said. "The triennial forum especially provides an excellent opportunity to liaise with leading aquaculture and fisheries scientists and key commercial stakeholders from all over the world

Workshop on gender in aquaculture and fisheries research and development, both at this 9th Asian Fisheries and Aquaculture Forum which had the overall theme "Better Science, Better Fish, Better Life". In addition, FAO Fisheries staff members often provide their expertise as Organising Committee members or Session Chairs for AFS symposia in subject areas like aquatic biodiversity and aquatic genetic resources, culture-based fisheries, and aquatic animal health.

- Source: worldfishing

Trawling ban in State from June 14

THIRUVANANTHAPURAM: The 47-day monsoon-time ban on fishing by mechanised trawlers in the sea off the Kerala coast will come into force on June 14 midnight. The ban will be in force within 12 nautical miles (22.22 km) from the shoreline till July 31. A high-level meeting, chaired by Chief Minister Oommen Chandy, here on Monday decided to enforce the ban.

A. Jayathilak, Secretary to the Fisheries Department, who attended the meeting, told The Hindu that the State government had decided to alert the Union government to the entry of foreign trawlers into the sea off the Kerala coast when the ban was in force. The Navy and the Coast Guard would thus intensify their surveillance and keep these vessels away. The decision to take up the issue with the Centre had been made on the basis of complaints about attempts by huge trawlers to fish in the ban area.

Rescue

The meeting discussed the problems in rescuing fishermen who ventured out into the sea during the monsoon, mainly from Mangalore. Quite often, deploying helicopters of the Coast Guard and the Navy in Kochi for the rescue was found time-consuming. In this context, the meeting decided to take steps for stationing helicopters in Mangalore for expediting the rescue operations.

The annual trawling ban is being used as a fisheries management tool, which several other coastal States have emulated over the years. The first trawling ban for 45 days was enforced in 1988. Earlier, a ban was ordered in 1981, but it lasted only three days.

- The Hindu

Fishery potential in Assam yet to be tapped

GUWAHATI, The Fisheries sector in Assam is showing gradual improvement in the last few years, but some serious drawbacks have stymied further growth limiting the prospects of nearly 2,80,000 fish farmers of the State.

Among the major impediments, is a "shortage of adequate manpower in the extension machinery to disseminate the advanced technology to the fish farmers, and inadequate in-service training coverage for motivating workers at the grassroots, and a failure in skill and capacity upgradation," revealed a senior official in the department.

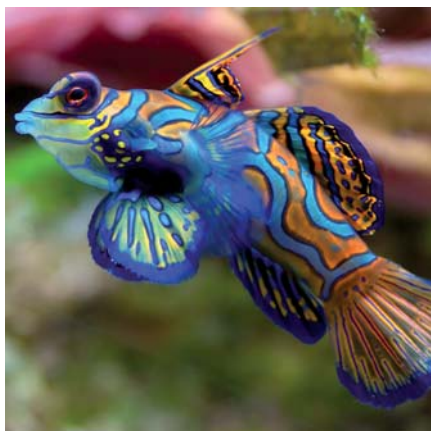
Limited access to quality fish seed, improved fish feed and other aquaculture inputs during appropriate culture period is another issue that has not been addressed so far. "Poor market infrastructure and marketing linkage also act as brakes for fish farmers who would otherwise have been more motivated to increase their stock," he added. A stark reminder of unrealized potential is the absence of any fish processing and packaging unit in the state. Because of this gap, even the most successful of fish farmers have lost out on any opportunity in achieving value addition on their produce.

Fish farmers complain that securing bank loans is another hurdle that confronts many fish farmers, particularly those who have no collateral to provide. In the absence of bank guarantors it is a nearly impossible to get loans to invest in fisheries, and it is only the educated fish farmers who can even approach a bank.

It is for such reasons that the annual fish production in the state stands at 2.06 lakh Metric Tones whereas the economic demand is close to 2.5 lakh MT. The gap

between the present production and demand has to be met by importing fish from other states of the country, which have more intensive fish farming.

There, however, are a few success stories that can be replicated in more parts of the state. Among those is introduction of fresh water prawn farming in Dimoria block of Kamrup district from last year. The farmers of Kolong Kopili, the NGO pioneering the effort, reveal that in their case NABARD and fisheries department officials played a critical role in providing support.



Ornamental fish could be the next big opportunity to fish farmers and exporters from Assam. According to experts, at present nearly 80 per cent of the total volume of ornamental fishes exported from India is mainly sourced from Assam and sent via Kolkata Airport. About 150 species are reported to possess ornamental value and in case of more than 50 species, overseas demand has been established.

Significantly, apart from numerous rivers and streams, Assam has around 1,196 beels of which 430 are registered covering 60,215 ha area and 766 are unregistered covering an area of 40,600 ha.

- The Assam Tribune

45 days fishing ban in Goa from June 15

Fisheries officials said that all major jetties in the state will be sealed and marine police will be roped-in to ensure that no trawlers violate the ban. The ban occurs uniformly in the coastal areas of Kerala, Karnataka, Goa, Maharashtra and Gujarat in order to avoid differences in the ban period. The ban period has been uniformly imposed in these regions from 2007, and is an interim order by the Supreme Court.

The ban has been observed in the territorial waters of Goa from the year 1981.

"The reason for a fishing ban has two main objectives: as it provides adequate protection to several species of fish and allows them to spawn. Secondly, the ban prevents fishermen from risking their lives in the rough monsoon weather," Fisheries director S Verenkar said. With the enforcement of the ban period, more than 875 mechanized fishing boats will be anchored at the jetties in the state.

Fisheries department has already put a ceiling on the registration of new trawlers since there is an over saturation of trawlers. However, replacement of old vessels with new ones is permitted. According to the Directorate, only around 25 trawlers can be replaced annually.

According to Branda Rodrigues, a researcher, mechanized vessels have increased from 4 vessels in 1961 to 1,138 till date.

There are about 1,134 mechanized boats registered in the state, 755 country crafts, 1,963 non-motorized country crafts and 6,463 nets. Goa has five fish landing centres and 14 fish landing ramps. Fisheries data reveals that fish catch in 2010 calendar year was 54,865 tons as against 51,231 tons fish catch in 2009. The fishing industry provides employment for about forty thousand people, and is considered to be the third highest economic activity in the state followed by tourism and mining.

- India Blooms News Service

US DOC announces final results of 5th Administrative review

US DOC announced the final results of 5th Administrative Review on Anti-dumping duty for shrimp exporters to US. The US Department of Commerce in its notice dated 5th July 2011 has announced the Final results in the 5th Administrative Review of Anti-Dumping investigation of Shrimps

from India for the period from 1st February 2009 to 31st January 2010.

Accordingly, the weighted-average percentage dumping margins for M/s. Falcon Marine Exports Limited, a mandatory respondent, for a period February 1, 2009, through January 31, 2010, is 1.36, while that for M/s. Apex Exports,

another mandatory respondent, it is 2.31.

The Review-Specific Average Rate for all other companies is 1.60. this means that the rates specified in their preliminary investigations and published vide their notice dated 28th February 2011 were maintained.

TRADE ENQUIRY (Ornamental Fishes)

Trade Enquiry received during Aquarama 2011, Singapore

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Fax: (65) 6793 7170 / 6793 7860
E-mail: sunnyaqm@signet.com.sg
Website: www.sunnyaqm.com
Jonathan Low, Export Executive
H/P: (65) 8383 6676

Jy Lin Trading Co. Ltd

Tel: 886 8 7703757, Fax: 886 8 7703377
E-mail: jylin@tropicalfish.tw
Website: www.ornamentalfish.com.tw
Angela Chen

Tropical Art Pte Ltd

38 Lim Chu Kang Lane 5
Singapore 718856
Tel: (65) 6861 3833, Fax: (65) 6861 1170
e-mail: info@tropicalart.com.sg

Ray Tan Chee Beng, General Manager
Mob: (65) 9694 2527

Fish Korea

363-3, No On Sa Dong, Kwang Myung
Shi, Seoul-Korea (zip code-423-080)
Tel: (0) 82-2-2613-4731
F : 82-2-2618-4731 Fax : 82-2-2686-4730
E-mail : fishcorea@korea.com
Website: www.fishcorea.com
Hee Beom, Choi, President
Mobile: 82-11-6700-6410

Tropica Aquarium Plants A/s

Mejibyvej 200, DK-8250 Ega, Denmark
Tel: +45 86 22 05 66, Fax: +45 86 22 84 66
E-mail: tropica@tropica.dk
Website: www.tropica.com

Shanghai Pudong Ornamental Fish Center

Shanghai Pudong Land-based Fish
Farming Co. Ltd.
No.18 South Huazhou Road, Pudong
New District, Shanghai Zip:201202
Tel: 021 33935712, Fax: 021 33935474
E-mail: luji@trade.sh.cn;
Lawrence_a4@hotmail.com
Wang wei, Trading Manager
Mob: 13052028505

System & Control Engineering Co.

01-23, Blk-22, Boon Keng Road,
Singapore 1233.
Tel: 2964916, 2964919
K.T. Tan, Technical Manager

Matali

Jln.Simpang Borobudur no.8-65142
Malang, East Java-Indonesia
Fax: +62 341 495 108
HP: +62 813 338 686 54
E-mail: matali_yap@yahoo.com

Samho Co. Ltd.

562-1, Song Neung-2Ri Gingun-eup,
Nam Yang Joo-City, Korea 472 831
Tel: +82 31 527 3800 6
Fax: +82 31 527 3807
E-mail: amazonpet@126.com
Website: www.amazonpet.net
Sam, Kim, Assistant Manager

Qian Hu Corporation Limited

No.71 Jalan Lekar, Singapore 698950
Tel: (65) 6766 7087
Fax: (65) 6766 3995
E-mail: qhfft@signet.com.sg
Website: www.qianhu.com
Teo Boon Hock, General Manager

Coral Reef Aquarium Manufacturer Pte Ltd

Showroom & Factory
Block 1009 Eunos Ave 6 #01-02
Singapore 409621
Tel: (65) 68417357 Fax: (65) 68426861
E-mail: danlee@craquarium.com.sg

List of Trade Enquiries received during International Boston Seafood Show 2011

1. Mr. Peter Wu

Hangzhou Meihong Trading Co., Ltd,
1407 Unit 2, Building 2,
Doxin dadao, Easy Sky Plaza,
Hangzhou, Zhejiang, China.
Tel: 0086-571-88254103
Fax: 0086-571-88254256
Mob: 13175008808
E-mail: wxmhmh@163.com
Frozen Ribbon Fish, Frozen Eel, Frozen Croaker

2. Mr. Diana Wu

Purchasing Manager
Seafood Expert West Inc.,
4564 160 Street,
Flushing, NY 11358 USA,
Tel: 718-359-3873
Fax: 718-961-6196
E-mail: dwny2011@gmail.com
Boston Booth #: 1123
Web: www.seafoodepexpertinc.com
SKYPE ID: dianawuny
*Frozen squid, Frozen cuttlefish
Frozen baby octopus, Frozen ribbon fish
Frozen seafood mix IQF*

3. Mr. Andrew Kaye

Managing Director
Kaytrad Commodities
11th Floor, Wale Street Chambers,
Wale Street, Cape Town,
P.O.Box 15121, Vlaeberg,
8018, Republic of South Africa.
Tel: (+27+21) 422-3322
Fax: (+27+21) 422-3323
E-mail: andrew@kaytrad.co.za
*IQF PD Blanched 100-200 &
200-300 in 240 gm or 300 gm
pack with 10 to 20% glaze
Canned sardine in Tomato Sauce*

4. Ms. Nancy Yu

Buyer
Pacific American Fish Company, Inc.,
5525 South Santa Fe Avenue,
Vernon, California 90058.
Main: 323.319.1515
Direct: 323.319.1542
Cell: 213.494.0606

Fax: 323.319.1556

E-mail: nayu@pafco.net

Web: www.pafco.net

Frozen pomfret - Silver, Chinese or black

Frozen ribbon fish

Frozen Indian mackerel

Frozen Parrot fish

Frozen Goat fish

Frozen threadfin bream

5. Mr. Shondell Bovell

Purchasing Manager,
Ocean Fisheries Ltd,
31 Warrens Industrial Park,
Warrens, St. Michael,
Barbados, West Indies.
Tel: (246) 425-4133
Cell: (246) 233-2205
Fax: (246) 425-2235
E-mail: sbovell@ocean-fisheries.com
All frozen fishery products

6. Mr. Kun-Yung Liu

Great Hung Enterprise Co., Ltd.,
Nan-Tzu Office:
No.41, Yueh-Yang St, Nan-Tzu Dist,
Kaohsiung, 811, Taiwan.
Tel: 886-7-3528805
Mob: 886-955-579910
Fax: 886-7-3524564
E-mail: topjia@great-garden.com.tw
Skype No: topjiab
Web: www.great-garden.com.tw
Frozen cuttlefish, Frozen octopus

7. Mr. Mark Nickerson

Vice President
Merex,
6436 Quinpool Rd.,
Halifax, Nova Scotia,
Canada B3L 1A8.
Tel: 902 425 2100
Fax: 902 423 0002
Cell: 902 476 3339
E-mail: mnickerson@saltfish.com
Web: www.saltfish.com
*Frozen seer fish steaks
(Scientific name of the species to be indicated
while quoting/offering.)*

8. Mr. Sebastian Cherniavsky

Global Products,
Rosa O'Higgins #40 Las,
Condes-Santiago-Chile.
Ph: +56 2 2462465
Mob: +56 9 78799570
E-mail: sebastian@globalproducts.cl
*IQF HL Vannamei 31-35 & 36-40 in 1.8 kg
pack (deglaized weight)
IQF PD 71-90 in 1.8 kg pack de-glaized weight
Cooked PUD IQF 100-200 in 1.8 kg with
10% glaze pack*

9. Mr. Sandy Lin

Song Ching Fishery Co., Ltd,
1F., No.10, Yingcheng 2nd St.,
Xitun Dist.,
Taichung City 407, Taiwan (R.O.C)
Tel: +886-4-23173046
Fax: +886-4-23173048
Mob: +886-921-367466
E-mail: so.he@msa.hinet.net
Web: www.song-ching.com.tw
*Frozen Chinese pomfret
Frozen whole cuttlefish
Frozen cuttlefish de-skinned*

10. Mr. Peter Blackston

KH International Trade,
P.O.Box 15119, Atlanta,
Georgia U.S.A - 30333.
Tel: 404-371-9797
Telefax: 404-378-5331
E-mail: peter@khinternational.com
*Canned sardine in tomato sauce (round or long
flat cans)*

11. Mr. Takaya Ide

President
Carifood Inc.
Corport Bldg., 3F 1-4-1,
Minami-Senzoku, Ota-Ku, Tokyo, Japan
Tel: +81-3-3748-6611
Fax: +81-3-3748-5252
Mob: +81-90-9342-1040
E-mail: takide@carifood.jp
Web: www.carifood.jp
*Interested to supply Salmon to Indian processors
for export production.*

12. Mr.Alvercinio Vieira

Sirius Brazil
Rua Joao Azevedo, 162,
Itajai-SC-Brazil
Tel: 55 47 3045 2715
Fax: 55 47 3249 1618
Cel: 55 47 8836 3798
E-mail: sirius@siriusbrazil.com
Web: www.siriusbrazil.com
*Frozen squid, frozen octopus
Frozen mackerel, Frozen shark*

13. Mr.Weeranut Luesukprasert(Nunu)

Marketing Executive
Thai Union Frozen Products PCL.,
72/1 Moo7, Sethakit 1 Road,
Tambon Tarsrai,
Amphoe Mueang Samutsakhon 74000,
Thailand
Tel: 66(0) 34 816 500 Ext.2549
Fax: 66(0) 34 816 897
Mob: 66(0) 8 5487 0595
E-mail: weeranut_lu@thaiunion.co.th
Web: www.thaiuniongroup.com
*Frozen whole squid
(Loligo species) Size 10-20 to 40-60*

14. Mr.Fernando Vallejo

Director
Marfoods, Av.el polo 706 of B 301,
Lima 33 Peru,
Tel: (511) 437 2764
Fax: (511) 437 2165
Cell: (511) 99970 0411
E-mail: marfood@terra.com.pe
Frozen whole squid round large size

15. Mr.Juan R.Aguilar

Blue Marlin Wholesale Seafood,
1037-39 N.Pulaski Rd,
Chicago IL.60651
Ph: 773.489.7581
Cell: 773.968.0259
Fax: 773.489.7807
E-mail: sales@bluemarlinwholesale.com
E-mail: www.bluemarlinwholesale.com
Frozen head on scampi count 4/6

16. Mr.Rudenko Dmitry

Commercial Director,
New Alaska Fish and Seafood Supplies,
12/1 A Mebelnaya Str.,
197374 St.Petersburg, Russia.

Tel: +7 812 363 21 22
Fax: +7 812 363 21 22
Mob: +7 911 974 60 01
E-mail: rudenko@fishtrade.net
Web: www.newalaska.ru
*HL BT, HO BT, PD BT, PD tail on BT (all
block & IQF)*

17. Mr.Dave Bielski

Vice President,
Seafood Sales & Service,
6708 La Loma Drive,
Jacksonville, Florida 32217
Tel: 904.739.1894
Fax: 904.731.4531
Cell: 904.343.6444
E-mail: dave@seafoodsalsjax.com
Web: seafoodsalsjax.com
*Cooked PD IQF in plain pouch with rider.
Net weight 1 pound, 10% glaze*

18. Mr.John DeLuca

President,
Mr C Y Rathbun
JDeLuca Fish Company Inc.
2204 Signal Place,
San Pedro, CA 90731 USA
Tel: (310) 684-5180
Fax: (310) 833-5285
E-mail: jdeluca@jdelucafishco.com
*IQF HL BT , HOBT, IQF seafood mix,
Frozen Sword fish GG (Also interested in
supplying frozen whole squid to Indian
exporters)*

19. Mr.Tom Ferraro

The Henry Gonsalves Company,
35 Thurber Boulevard,
Smithfield, RI 02917
Tel: 401-231-6700
Fax: 401-231-6707
E-mail: tom@gonsalvesco.com
*IQF PD cooked/Blanched 10% glaze, IQF
Squid ring 10% glaze*

20. Mr.Tom Quinn

Hooligans Food & Drink
21 Kearsarge Street,
North Conway, NH 03860.
Tel: (603) 356-6110
Cell: (603) 986-8264
E-mail: www.hooligansnc.com
IQF squid rings 10/20% glaze

21. Mr.Didier Boon

Managing Director,
East China Seas Holdings Corp.Ltd
Nan Xin Cang Business Tower, B620,
Dongsishitiao, No.22,
Dongcheng District,
100007, Beijing, China.
Tel: +86 10 6409 6818
Fax: +86 10 6409 6950/6891
Mob: +86 1391 042 0825
E-mail: didier@eastchinaseas.com
Web: www.eastchinaseas.com
Frozen Tilapia - Whole round GG

22. Mr.Takeshi Yaguchi

Food Department,
ITOCHU International Inc.,
725 S.Figueroa Street, Suite 3050,
Los Angeles,
CA 90017-5430.
Tel: (213) 488-8395
Cell: (310) 722-5904
Fax: (213) 624-8446
E-mail: tyaguchi@icrestjcp.com
Frozen squid, whole cleaned Frozen squid tube

23. Mr.Ing.Jose Carlos Arzamendi Martinez,

Director
Interpez Sushi Palmas, S.a.de C.V.
1era Cerrada de Minas No.45
Col.Nicanor Arvide Deleg. Alvaro
Obregon, C.P.01280 Mexico, D.F.,
Tel: 5482-9940 Ext.2022
Fax: 5616-4649
E-mail: jarzamendi@alimentaria.com.mx
Canned sardine in brine, Canned tuna in brine

24. Mr.Mathew M. Marion

Sea Born Products, Inc.,
13 Centre Street,
New Bedford, MA
Tel: 508.994.8600
Cell: 401.316.6292
E-mail: matt@seabornproducts.com
*Frozen squid tube (Loligo)
Frozen squid tentacles (Loligo)*

25. Mr.Kristine Beran

Glenpointe Centre East
300 Frank W.Burr Blvd.
Suite 30, Teaneck, NJ 07666,
Tel: 800-526-9066 201-801-0800

Cell: 201-919-0978
 Fax: 201-801-0802
 E-mail: kberan@easternfish.com
 Web: www.easternfish.com
Retort pouch pack of Octopus in Soyabean oil

26. Mr.Sachin Mody
 Bombay Kitchen,
 60 Amity Street,
 Jersey City, NJ 07304,
 Tel: 201.395.9400
 Fax: 201.395.9409
 Mob: 917.686.8424
 E-mail: suzymody@bombaykitchen.com
 Web: www.bombaykitchen.com
IQF PD 51/60 to 91/110 LCL

27. Ms.Susana Belli
 Commercial Manager
 Cardomar Peru,
 MZA B Lote 03 Zona Industrial II.
 EL Tablazo, Paita,
 Piura-Peru
 Tel: (51-73)212089
 Cell: (51-1) 998146079
 Fax: (51-73) 511825
 E-mail: cardomarperu@cardomarperu.com
 Web: www.cardomar.com
Frozen block squid whole round 10 kg pack

28. Mr.Ruben Himi
 Meat Buyer
 Frontier Foods & Cold Storage Inc.,
 2904 Alameda Ave.,
 El Paso, Tx.79905,
 Ph: (915) 577-0779
 Fax: (915) 577-0860
 E-mail: rhimi@hotmail.com
*IQF PD blanched
 60/82 to 100/200 - 15% glaze
 Analogue, Crabstick*

29. Mr.Max Moghaddam
 President
 Bemka Corporation,
 2801 SW 3rd Avenue, Suite F11a,
 Fort Lauderdale,
 FL 33315.
 Tel: (954) 462-0533
 Fax: (954) 462-2488
 Cell: (954) 536-4868
 E-mail: maxm@bemka.com
Pasteurized canned crab meat

30. Mr.Paul Jeon
 Chief Merchandiser,
 Fisheries Dept
 Pack de-glazed weight,
 Seoultrading
 360 South Van Brunt St.,
 Englewood,
 NJ 07631.
 Tel: 201 567 7780
 Fax: 201 567 7781
 Cell: 908 887 1749
 E-mail: pjeon@seoultradingusa.com
*IQF seafood mix in 1 lb or 2 lb
 Block frozen baby octopus*

31. Mr.Jeffrey Su
 Director of Operations,
 J&J Seafood Corp.
 1200 Industrial Rd.#10,
 San Carlos, CA 94070,
 Tel: 650.595.4877
 Fax: 650.595.6752
 E-mail: Jeffrey@JJseafoodCorp.com
IQF seafood mix, Frozen Squid

32. Ms.Jasmine Ni
 Great Wall Seafood LA Corp.,
 11020 Weaver Ave.
 S.El Monte.CA 91733
 Tel: (626) 452-0908
 Fax: (626) 452-0923
 Cell: (626) 991-8033
 E-mail: Jasmine-Ni@hotmail.com
*Frozen PD 31/40 to 61/70
 Frozen Octopus*

33. Mr.Freddy Knold
 Manager Operations
 Engelsviken Canning AS,
 Mariusbakken I,
 1628 Engelsviken, Norway.
 Tel: +47 69 36 35 03
 Mob: +47 46 81 81 62
 Fax: +47 69 36 35 10
 E-mail: freddy.knold@engelsviken.no
*IQF Cooked, peeled shrimp
 200/300 & 300/500
 De-glazed weight (Karikkadi & Poovalan)*

34.Mr.Claudia Milena Sandoval P.,
 Subgerente,
 Pesqueradelmar,
 Planta y Oficinas Cl.36# 23-62,

Bucaramanga, Santander.
 Tel: (7) 6351757
 Fax: (7) 6451970
 E-mail: ventas@pesqueradelmar.com
IQF & Block frozen HL vannamei U 15, 16-20 & 21-25, Block frozen, PD shrimp small size, Block frozen PD cooked shrimp 41/50 to 100/200, IQF squid tube bigger size, 10% glaze, Squid tentacle block frozen & IQF seafood mix.

35. Mr.Sverre Soraa
 President & CEO,
 Coast Seafood AS,
 P.O.Box 130, NO-6701 Maloy
 Tel: +47 57 85 37 00
 Mob: +47 911 63 700
 Fax: +47 57 85 37 35
 E-mail: sverre@coast.no
Interested in supplying Frozen Salmon to Indian exporters

36. Mr.Jorge F.Rivero
 President,
 El Club Mexicano,
 420 Waketa Drive,
 Asheboro, NC 27203.
 Tel: (336) 495-5000
 Fax: (336) 495-5001
 Cell: (336) 215-1829
 E-mail: jrivero@elclubmexicano.com
Dried shrimps

37. Mr.Anwart Adolfo Rios Arizaga
 Av.del Pial No.8 Mercado del Mar
 Zapopan, Jal.C.P.45140.
 Cell: 33 1343 4148
 I.D: 52*55695*11
 Tel: (33) 3633 4336
 Tel/Fax: 3656 8931
 E-mail: anwart1982@hotmail.com
 manuel_Im@hotmail.com
*IQF HL BT cooked
 IQF HL Vannamei all size
 IQF cooked peeled shrimp 10% glaze*

38. Ms.Gayathri Rao
 Chief Operating Officer,
 Falah Enterprises,
 C-2, Alsa Towers, No.186 & 187,
 Poonamalle High Rd.,
 Kilpauk, Chennai - 600 010.
 Tel: 91 44 264 24521

TRADE ENQUIRY

Fax: 91 44 26480958
E-mail: maltaf@vsnl.net
Canned Sardines in tomato sauce or vegetable oil (Oval cans)

39. Mr.Woo Hyun Park
Buyer/Manager,
E-Land Retail Ltd.
6F, 19-8 Ching jeon-dong,
Mapo-gu,
Seoul,
Korea, Zip: 121-751
Mob: 82-10-9029-1670
Tel: 82-2-2012-5753
Fax: 82-2-2012-9067
E-mail: WHP@eland.co.kr
Frozen shrimp

40. Mr.Wally Santos
Principal,
Jaime's Restaurant,
25 High Street,
North Andover,
MA 01845,
Tel: 978-665-4735
E-mail: wally@jaimesna.com
Frozen squid tube

41. Mr.Jovitrade
Importação e Exportação
Alameda Grajau,
129 Sala 1206,
Alphaville - Barueri / SP,
06454-050
Tel: 55 11 4302-4590
E-mail: Rafael@jovitrade.com.br
Frozen squid rings, Frozen squid tubes

42. Mr.Manuel Perez Morales
Distmar, Oficina,
Camino Viejo A San Jose #6909,
CP 32528, CD.Juarez Chihuahua,
Mexico.
Tel: +52.656 6 188 284
E-mail: mpm@distmar.com.mx
Frozen HL vannamei, Frozen shrimp PD 41-50 to 100/200

43. Ms.Natalia Patow
Natco Worldwide Representatives,
23004 Frisca Dr.,
Valencia, CA 91354.
Ph: (661) 296-5999

Fax: (661) 296-8778
Cell: (661) 510-9599
E-mail: natcoworldwide@aol.com
Canned sardines in tomato sauze

44. Mr.Rafael Camacho Alvarez
President,
Baja Bay Seafood,
437 "J" Street,
Suite # 209, San Diego,
C A 92101.
Cell: (619) 252-7177
Tel: (619) 238-1853
Fax: (619) 238-1854
E-mail: bajabay1@hotmail.com
*IQF cooked peeled shrimp all grades 10% glaze.
Block frozen PD cooked 51/60 to 100-200*

45. Mr.Bui Vinh Hoang Chuong
Vice Sales Manager
Seaprimexco Vietnam,
08 Cao Thang St.,
Camau City,
Vietnam.
Tel: +84.780 3831 230
Fax: +84.780 3831 861
E-mail: sales@seaprimexco.com
Frozen HL BY 16/20, Frozen HL vannamei 41/50.

46. Mr.Pedro H.Gutierrez Rojas
Food Engineer,
Sociedad Distribuidora De Productos
Del Mar Limitada
Calle Nueva Cinco # 1250
Barrio Industrial,
Coquimbo - Chile
Fax: (56-51) 245730
Tel: (56-51) 246196
Cell: 98791985
E-mail: info@distrimar.cl
Frozen HO vannamei, IQF HL vannamei all grades, IQD PD (Vannamei) 10 kg pack, IQF PD cooked shrimp (wild) 100/200 & 200/300

47. Mr.José Luis Aroche M
Administrador
Commercial Menita,
Volcan Paricutin No.4881,
El Colli Ejidal,
Zapopan, Jalisco,
C.P.45070.

Tel/Fax: (33) 1404 7774
Cell: 33 3359 2537
E-mail: administrador@menita.com.mx
Frozen tuna, Dried shrimp

48. Mr.Steve Hong
Koryeo Int'l Corp.,
200 Stewart Avenue,
Brooklyn, NY 11237,
Cell: 646-825-0580
Ph: 718-366-3880
Fax: 718-386-5483
E-mail: koric777@hotmail.com
Frozen PD shrimp/Salad shrimp 100/200, 200/300

49.Mr.Mario M.Montes
K&M Seafood Products,
333 H Street Chula Vista,
CA 91911.
Tel: (619) 565.2730
Fax: (619) 565.2731
Cell: (619) 554.7773
E-mail: mariom@kmsfd.com
All seafood

50. Mr.Joseph Recine
Montreal Fish,
3518 De Vendôme Avenue,
Montreal,
Quebec,
Canada H4A 3 M7
Tel: +1.514.486.9537
Fax: +1.514.486.8482
E-mail: joseph@mtlfish.ca
*IQF PD cooked shrimp, 100/200 to 300/500, Frozen HL BT 5 lbs pack
Frozen whole cleaned squid, Baby Octopus,
Whole cleaned cuttle fish small size.*

51. Mr.Steven Luo
Director/National
Marketing Dept
Hong Chang Corp.
10155 Painter Ave,
Santa Fe Springs,
CA 90670.
Tel: (562) 309-0068
Fax: (562) 309-0065
Cell: (626) 226-9679
E-mail: hongchangcorp@gmail.com
Sea Shells (especially large ones)

52. Mr. Wien Van De Groep

MD,
Seven Seas International BV,
P.O.Box - 105603 # 72167,
Atlanta, GA 30348-5603
USA.
Mob: +1.828.216.5980(US)
Mob: +31.612.543477(NL)
Tel: +1.828.398.0229
E-mail: wvdg@7-seasinternational.eu
*IQF PUD shrimp 41/50 with 10% glaze,
IQF squid rings, IQF seafood mix*

53. Mr. Igor Boiko

General Director,
Abel Trading House,
Centrosoyuznly lane 21A,
Moscow, 105082.
Tel: +7 499 267-5266
Mob: +7 903 724-0752
E-mail: boiko_i@abeltrading.ru
Frozen Headless shrimps of various species

54. Mr. Diana Wu

Purchasing Manager,
4564 160 Street,
Flushing, NY 11358 USA
Tel: (718) 359-3873
Fax: (718) 961-6196
E-mail: downy2011@gmail.com
Frozen ribbon fish, Frozen cuttlefish, Frozen octopus, Frozen silver pomfret

55. Mr. Fernando Fernandez

HitFer Trading, L.L.C
157-07 26th Avenue,
Whitestone, NY 11354
Tel: (718)357-1724
Mob: (917) 407-9170
E-mail: hilfertradingllc@yahoo.com
Frozen HL BT, Canned sardine in tomato sauce, Canned sardine in oil, Canned tuna in oil

56. Mr. Thorbjorn Toppe

Sales & Product Manager,
Seagardan AS, Postboks 194,
4299 Avaldsnes, Noway
Tel: +47 52859480
Fax: +47 52859490
Mob: +47 91615528
E-mail: thorbjorn.toppe@seagarden.no
Freeze dried shrimps

57. Mr. Bonnie

Purchase,
Baja Bay (China)
Rm 507, Asia Steel Tower,
No.3405, Huanypu East Rd.,
Guangzhou, China 510735
Tel: 86136 6238 6248
Fax: 8620 8202 1991
E-mail: bajabaychina@aol.com
*IQF cooked, peeled shrimp 36/40 to 100/
200, Frozen squid, Frozen cuttlefish*

58. Mr. Victor Kwok

General Manager,
Cheung Kong Holding Inc.,
1121 Oakleigh Dr., East Point,
GA 30344.
Tel: 404 362-9393
Fax: 404 362-9660
Mob: 404 403-6060
E-mail: xin9228@yahoo.com
*PD shrimp IQF 41/50 to 71/90 with 10%
glaze, Frozen squid tube U-5 to U-10, Block
frozen octopus, Block frozen swimming crab*

59. Mr. Sundance Yoakum

Crystal Sea,
Sundance Foods S.A. DE C.V.
Fish & Seafood,
Paseo Loma Larga 4348,
Zapopan, Jal,
Mexico, C.P. 45110
Mob: 04433 31560599
E-mail: sundanceyoakum@gmail.com
*IQF Vannamei cooked PD 51/60 to 100/
200 - 1 kg x 10 pack 10% glaze*

60. Mr. Chris Conte

Great Eastern Seafood,
14 Foodmart Road,
Boston, MA 02118.
Tel: (617) 428-9400
Fax: (617) 428-4532
Mob: (617) 980-5736
E-mail: cconte@greateasternsf.com
Smoked fish

61. Mr. Sighvatur Bjarnason

Managing Director,
Cimbric, Jerupvej 726,
Vgon, DK-9870 Sindal.
Tel: +45 96 78 32 07
Fax: +45 98 93 04 66

Mob: +45 51 55 69 48
E-mail: sb@cimbric.com
*IQF cooked, peeled mainly small size (300/
500) with no treatment and 10% glaze for
export to EU*

62. Mr. Manuel Rodriguez Rodriguez

President,
Retzy, Av. Duarte No.505,
D.N. Republica Dominicana,
Tel: +809 536 1515
Fax: +809 536 5550
Mob: +809 224 3015
E-mail: manuelrod46@yahoo.es
*Frozen whole cleaned cuttlefish 20/40 & 40/
60 Frozen HL BT*

63. Mr. Leydy Lopez

President,
Vaitaire Enterprises,
12548 sw 144 Terrace,
Miami, FL 33186
Tel: +305 228 0410
Fax: +786 398 4650
Mob: +310 770 3017
E-mail: leydylopez@vaitaireafood.com
IQF headless shrimp

64. Mr. Andrik Hixson

Supply Chain Manager,
Santa Barbara Bay
P.O. Box 1944
65 Los Padres Way,
Buellton, CA 93427.
Tel: +805 688 5248
Fax: +805 688 3688
E-mail: andrik.hixson@futurefoodbrands.com
Analogues/Imitation products

65. Mr. Tan Hua

President,
T&N Trading Inc.,
9611 E.Garvey Ave., #213,
S. EI Monte, CA 91733,
Tel: +626 443 9909
Fax: +626 443 0168
Mob: +626 380 6824
E-mail: tntrading1010@hotmail.com
HL shrimp all species

66. Mr. Fumitoshi Murakami

Group Leader,
Nishimoto Trading Col., Ltd.,

Corporate Headquarters,
13409 Orden Drive,
Santa Fe Springs,
CA 90670-6336
Tel: +562 229 3850

Fax: +562 229 1802

Mob: +562 234 5208

E-mail: fumitoshi.murakami@ntcltdusa.com
IQF seafood mix, IQF squid rings, IQF squid tentacles

67. Mr. Joaquin Gil del Rea

Frangaly, S.A.

Calle 71, #56,

San Francisco,

Panama, Rep. de Panama.

Tel: +507 226 5416

Fax: +507 226 6291

E-mail: jg@frangaly.com

IQF PD shrimp, IQF frozen PUD shrimp, IQF Squid tubes, IQF Squid rings, IQF clam meat Cuttlefish whole IQF

68. Mr. Steven L. Richter

President,

200 Golden Oak Ct.,

Suite 205,

Virginia Beach, VA 23454

Tel: +757 366 0222 ext.201

Fax: +757 366 0082

Mob: +757 304 2062

E-mail: stever@seatoallc.com

IQF HL scampi, IQF HL vannamei (A major supplier to retail chains & restaurants)

69. Mr. George Kannikal

President,

Kannikal International Trading Inc.,

304 NW 69th AVE # 255

Plantation, FL 33317, USA

Tel: +954 618 9550

E-mail: geogy@kannikal.com

IQF cooked PD without chemicals, IQF cooked PUD without chemicals. IQF squid tubes & tentacles (For Mexico)

70. Mr. Peter Fu

Managing Director,

Frobisher International Enterprise Ltd.,

600 - 787 Cliveden Place, Delta B.C

Canada V3M 6C7.

Tel: +604 523-8108

Fax: +604 523-8109

E-mail: info@3fish.ca

IQF cuttlefish whole cleaned large size, IQF whole cleaned squid, IQF PD all grades, Block frozen HL BT, Frozen pomfret

71. Mr. Carlos A. Casali

President

Vicenza Inc., Jupiter, Florida, USA

Mob: +772 215 3180

E-mail: cal@vicenzausa.com

Block frozen squid tube/rings

72. Mr. Djen Liang Kurniady

Ruby Pacific LLC,

39 Elycroft Parkway Rutherford,

NJ 07070.

Tel: +1 201 319 0016

Fax: +1 201 319 8966

Mob: +1 201 790 6609

E-mail: dlk@rubypacific.com

Frozen HL Vannamei 16/20 to 31/35 4 lbs x 6 pack, PD tail on vannamei 21/25 to 41/50.

73. Mr. Livia Wang

Import Dept. Manager,

Dalian Shanhai Seafood Co. Ltd.,

No.11 Bilang Garden Zhongshan Dist

116015 Dalian China.

Tel: +86 411 82894444

Fax: +86 411 82875000

Mob: +86 13942883125

E-mail: fish@shanhai.com.cn

IQF HL BT blanched 16/20

IQF cooked PD shrimp in trays, PD tail on in trays, IQF PD & PD tail on in printed pouches.

Frozen baby squid, baby octopus, (IQF products with de-glazed weight 500 gm and 15% glaze)

74. Mr. Andy Kim

President/CEO,

Poseidon Seafoods,

Rm 32 3F Busan International

Fish Market,

#761, Amnam-dong,

Seo-gu, Busan, Korea.

Tel: +82 51 231 8586

Fax: +82 51 231 8583

Mob: +82 10 4635 3020

E-mail: tosungho@yahoo.co.kr

All kinds of frozen fishery products including IQF HOBT, 2 kg pack, IQF PD/PUD large & small size. 2 kg Pack.

75. Mr. Dawody Mohmed El Dawody

Chairman,

ANDLOSSIA,

Egypt, Cairo,

Nasr City-El Horyia St.

Block 16-Piece No.5-9th Region.

Tel: +0244770381

Mob: +0101486342

E-mail: dawoody@andlossiagroup.com

IQF/shatter pack, HO white, HO vannamei Net weight (de-glazed) 1 or 2 kg.

76. Mr. Fernando Barandica Ortiz

Pescados BARANDICA, S.A.,

Barrio San Martin, 214,

39011 Penacastillo,

Santander (Cantabria), Espana.

Tel: +34 942 336 088

Fax: +34 942 336 236

Mob: +34 696 449 922

E-mail: fbo@barandica.es

IQF sand lobster whole

77. Mr. Joelle Lamarche

Merchandise Manager,

Giant Tiger Stores Limited

2480 Walkley Road,

Ottawa, Ontario, K1G 6A9.

Tel: +613 521 8222 ext. 2211

Fax: +613 521 4474

E-mail: jlamarch@gianttiger.com

All types of shrimps

78. Mr. Carlos Soto Fernandez-Tapias

Director Comercial,

Carlos Soto, S.A.U.

c/. Doctor Cadaval, 2-5°C - 36202

VIGO (ESPANA)

Tel: +34 986 447 415

Fax: +34 986 434 315

E-mail: csoto@carlos-soto.com

IQF squid rings

79. Mr. Luisa B. Vallejo

Vice President,

Keystone Seafoods, LLC

2977 W.Broward Blvd.,

Ft. Lauderdale, FL 33312.

Tel: +954 587 0177

Fax: +954 587 0877

Mob: +786 202 0831

E-mail: luisa@keystoneseafoods.com

HL BT shrimps

80. Mr. Michael Tlusty
 Director of Research,
 New England Aquarium,
 Central Wharf,
 Boston Massachusetts
 02110-3399 USA
 Tel: +617 973 6715
 Fax: +617 723 6207
 E-mail: mtlusty@neaq.org
Ornamental fishes

81. Mr. Nikolay Osokin
 President,
 Best Seafood INC,
 13520 100th Ave,
 NE #90, PMB 200
 Kirkland,
 WA 98034-5210 USA.
 Tel: +509 352 1248
 Fax: +206 409-9345
 E-mail: nikky7@earthlink.net
IQF HL vannamei
Squid cleaned & tray pack (Looking for small scale supplier)

82. Mr. Miguel de Moya Cuesta
 President,
 MOPAX, Autopista Duarte Km.
 14 ½, Proximo a la Entrada de Pantoja
 Santo Domingo, R.D.
 Tel: +809 564 2777
 Fax: +809 564 3310
 E-mail: mmoya@mopaximport.com
Block frozen HL BT 16/20 to 26/30 - 4 lbs x 4 packs

83. Mr. Dhammika Ganhewa
 CEO,
 Sasathi USA Inc.,
 Frozen sear fish H&G
 14 Encina, Irvine,
 CA 92620
 Tel: +714 508 6402
 Fax: +714 665 1312
 Mob: +949 400 9214
 E-mail: ganhewa3@aol.com
Block frozen HL white, PD small shrimp, Frozen Trevally

84. Mr. Edwin G.Chiong
 Managing Director,
 Philippines Enasia Import Export Corp

907 Dasma Corporate Center,
 321 Dasmarias St.,
 Binondo, Metro Manila, Philippines.
 Tel: +63 917 8386 900
 E-mail: Edwin@ensaia.net
IQF Squid rings 1 Kg Pack, IQF Squid tube (Both with 10% glaze), Minced fish meat with sugar and sorbitol, block, frozen or IQF PUD small size

85. Mr. Williams Mauad M.
 Director,
 RYMAR Seafood
 Geronimo Mendez 1851,
 Galpon 37 Barrio Industrial,
 Coquimbo, Chile
 Cel: +56-99 226 6278
 Fax: +56-51 232 788
 E-mail: wmaud@rymar.cl
Frozen Tilapia, Frozen Pangasius

86. Mr. Won Sang Suh
 General Manager,
 PACIFIC GIANT,
 4625 District Blvd.,
 Vernon, CA 90058.
 Tel: +323 587 5000
 Fax: +323 587 5050
 Mob: +213 200 2769
 E-mail: suh@pacificgiant.com
IQF HO BT, IQF HL BT 16/20 to 26/30, IQF PD grade 21/25 to 36/40

87. Mr. Jin Wei
 Chairman,
 Yantai Kingst Power Industrial Co. Ltd.,
 Room 2003,
 Triumphal City,
 53 Nanshan Road,
 Yantai China.
 Tel: +86 535 6236369
 Fax: +86 535 6861570
 Mob: +86 13905355829
 E-mail: kingstpower@yahoo.com.cn
IQF or block frozen HLBT 26/30
Frozen Silver Pomfret, Red Bream

88. Mr. Frank H.Hoang
 C.E.O.,
 Calovix Corporation,
 5059 E. Crescent Dr.,
 Anaheim, CA 92807
 Tel: +714 685 8589

Fax: +714 844 4833
 FHoang@Calovix.com
10% glaze, IQF PD Vannamei 31/40 to 91/110
IQF Cooked PD 100/200 5 LBS pack

89. Mr. Lic. Paulo Cesar Rivera Garcia
 Director General,
 Rica MAR,
 Mercado La Nueva Viga,
 Prolongacion Eje 6 Sur No.560
 Bodega A-47, Col. Aculco,
 09000 Iztapalapa,
 Mexico, D.F.
 Tel: +1 55 5600 0967
 Fax: +1 55 5600 1648
 E-mail: paulor@ricamar.com.mx
IQF cooked PD 100/200 5 LBS pack 10% glaze, IQF PD Vannamei, 31/40 to 91/110

90. Mr. Maggie Zhao
 Sales Manager,
 Dalian Donglin Seafoods Co. Ltd.,
 23-H/1, International Finance Tower,
 No.15 Renmin Road Zhongshan Dist.,
 Dalian,
 China 116001.
 Tel: +86 411 8250 7169
 Fax: +86 411 8250 7469
 E-mail: dl-import1@donglinseafoods.cn
IQF/block frozen HO tiger 8/10, IQF PD 31/40, frozen whole spiny lobster, frozen silver pomfret, frozen croacker, frozen whole squid

91. Mr. Judy Chen
 Vice President,
 Block HL W 4 lbs x 6, Frozen squid
 LinMax Trading & Investment,
 Tel: +650 722 0070
 Fax: +650 372 9422
 E-mail: linmaxmax@gmail.com
IQF/Block frozen PD shrimp, IQF squid tube, Squid rings

92. Mr. Sam Ubachukwu
 Managing Director,
 Megachem Nigeria Ltd.,
 120 Norman Williams Street,
 South-West Ikoyi Lagos Nigeria.
 Tel: +1 7934289
 Mob: +8033129619
 E-mail: mails@megachemgrop.com
Freeze dried shrimps, Frozen squid tube

93. Mr. Apryl Wythe

Assistant Sales Manager,
Daiei Trading-Chicago-Co., INC.,
360 Randy Road,
Carol Stream,
IL 60188
Tel: +630 752 0089
Fax: +630 752 0135
Mob: +630 965 1226
E-mail: awythe@daiei-chicago.com
*HLBT tray packed, Breaded crab
Analogue (Lobster meat)*

94. Mr. Jay Yen

CEO
Bodo Food Service Co. Ltd.,
14F. No.67, Sec.1,
Jhongshan Rd.,
Singhuang Dist.,
New Taipei City 242,
Taiwan (R.O.C)
Tel: +886 2 8521 1230
Fax: +886 2 8521 1282
Mob: +886 928 808 970
E-mail: jcy@mail.yens.com.tw
*Frozen squid (whole cleaned)
Frozen shrimp PD*

95. Mr. Jason Wang

Import Manager,
Quingdao Jiyuan Aquatic (Group) Co.
Ltd.,
Jinling Industrial Park jihongtan
Chengyang,
Qingdao,
Postcode : 266111
Tel: +86 532 8790 9903
Fax: +86 532 8790 9919
Mob: +13806 446 039
E-mail: wangwenkun0228@163.com
Frozen shrimps PD, Frozen ribbon fish

96. Mr. Konstantin Morsin

Chief of Procurement Dept.,
INTERRYBFLOT,
Canned tuna
44 ch.8, Palladina Str.,
Kiev,
Ukraine.
Tel: +380 44 391 51 50
Mob: +380 50 469 52 02
E-mail: morsin@more.com.ua
Frozen squid, Frozen Shrimp, Canned sardine

97. Mr. Mark P. Muntz.

President,
Global Sourcemarketing, INC.,
P.O. Box 130,
Palmetto, Georgia,
USA - 30268
Tel: +770 463 9922
Fax: +770 692 1380
E-mail: mmuntz@msn.com
*HL BT tray pack, Report pouch product,
Canned fishery product*

98. Mr. Alain Prudent

Prudentimport,
Rue Pictet-de-Block 8
1205 Geneva, Switzerland.
Tel: +41 22 328 07 10
Mob: +41 76 349 03 90
E-mail: alain@prudent.ch
*Frozen HL vannamei, HL BT, cooked shrimp
PD, PUD*

99. Mr. Young J. Shin

CEO,
KHEE Trading, Inc.,
2833 Leonis Blvd.,
Suite 310, Vemon,
CA 90058.
Tel: +323 583 8114
Fax: +323 583 8118
Mob: +213 792 9066
E-mail: kheetrading@att.net
Frozen squid tubes (Needle squid)

100. Mr. George Cheung

President,
Atlantic Seafood Intl Group, INC,
8533 Terminal Road,
Unit C&D, Lorton, VA 22079
Tel: +703 339 4550
Fax: +703 339 4555
Mob: +703 963 4818
*IQF whole cleaned Squid,
IQF Squid rings, Block frozen HL white
21/25 & 26/30 4 lbs x 6*

101. Mr. Mikael Moller Sorensen

Executive Sales Director,
Sirena a/A
Egebækvej 98
2850 Nærum, Copenhagen,
Denmark.
Tel: +45 4546 0554

Mob: +45 4060 3211
E-mail: mm@sirena.dk
*IQF HO vannamei, IQF HL Vannamei, IQF
PD vannamei (all with 10% glaze)*

102. Mr. Wan Xian Bin

Chairman Assistant
Dalian Kaiyang Seafood Co. Ltd.,
No.627, North Street,
Dalianwan Ganjinzi district, Dalian.
Tel: +86 411 8760 3333
Fax: +86 411 8760 0537
Mob: +86 13 8426 21815
E-mail: wanxiabin@kaiyangseafood.com
Head on shrimps, Headless Tail on shrimps

103. Mr. Svetlana Petrova

Purchasing Manager,
Nord West Fish Co., Ltd.,
26, Dalnevostochnyj str.,
St. Petersburg, Russia 193168.
Tel: +7 812 702 80 98
Fax: +7 812 587 44 81
Mob: +7 981 791 81 49
E-mail: svetla0077@mail.ru
*HO BT IQF, HL BT IQF, PD BT IQF,
Cooked HL BT*

104. Mr. Branden Wang

Vice General Manager,
JIA CHANG Aquatic Products Co. Ltd.,
Doumei, Gangwei Town,
Longhai, Zhangzhou City,
Fujian Province 363105,
China.
Tel: +86 596 6896 970
Fax: +86 596 6896 970
Mob: +86 139 6010 7992
E-mail: wangbin@lhjcs.com.cn
Frozen Squid whole cleaned

105. Mr. Atsushi Ejiri

Group Leader,
Nishimoto Trading Co., Ltd.,
13409 Orden Drive,
Santa Fe springs,
CA 90670-6336
Tel: +562 229 3851
Fax: +562 229 1802
Mob: +562 234 5028
E-mail: atsushi.ejiri@ntcltdusa.com
*Frozen Nobashi BT tray pack 16/20 & 21/
25, Frozen Nobashi Vannamei*

106. Mr. Choo Hean

General Manager,
Zhajniang Regal Integrated Marine
Resources Co. Ltd.,
2, Zhenhua Road,
Chikan Zhanjiang,
Guangdong
China.
Tel: +86 759 3164916
Fax: +86 759 3164908
HP: +86 13828286373
E-mail: choohean@zhanjiangregal.com
*Block frozen HL Vannamei 2 Kg, Block frozen
HO BT 2 kg.*

107. Mr. Freddy Knold

Manager (Operations)
Engelsviken Canning AS
Mariusbakken 1,
1628 Engelsviken, Norway.
Tel: +47 69 36 35 03
Fax: +47 69 36 35 10
Mob: +47 46 81 81 62
E-mail: freddy.knold@engelsviken.no
Surimi Analogue, Cut crab

108. Mr. Jackie Lu

International Trading Dept. Manager,
Beijing TL Aquatic Commercial &
Trading Co. Ltd.,
Room 1104, Unit2,
Building 2,
Wanrunfengjing,
Fengtai District,
Beijing, China.
Tel: +86 10 6333 9916
Fax: +86 10 6333 6653
Mob: +13911 604175
E-mail: jackielu731230@gmail.com
Block frozen HL BT & Block frozen PUD

109. Mr. Vivian J. Ramberg

Vice President,
Ramfield & Co. Inc,
27 Hedden Place,
New Providence,
NJ 07974
Tel: +1 800 224 3063
Fax: +1 908 665 0164
Mob: +1 908 665 1284
E-mail: vramberg@aol.com
Canned sardines in tomato sauce

110. Mr. Robin Chetram

Buyer,
Foodnation,
47-05 Metropolitan Avenue,
Ridgewood, N.Y. 11385.
Tel: +718 628 2420
Fax: +718 628 2401
E-mail: robin@westernbeef.com
*Frozen PD shrimp, IQF cooked PD shrimp,
Frozen Squid rings*

111. Mr. Jorge Cacho

Santa Sophia Seafood. Inc,
6201 Progressive Dr Suite 100
San Diego CA 92154
Tel: +619 671 7045
Mob: +619 610 8607
E-mail: jcacho@santa-sophia.com
*Frozen head on BT, Frozen HL BT 16/20,
21/25*

112. Mr. Aracelli Pajares Wong

Commercial Manager,
Perú Ex-products,
CII, Bartolome de las casas
450 Dpto 303 Urb,
Sta Patricia,
Lima 12, Perú
Tel: +511 6578017
Mob: +511 981117172
E-mail: aracellipw@gmail.com
Frozen whole cleaned squid Loligo

113. Mr. Jerry Ha

Manager
LOTTE International Co. Ltd.,
Auroraworld Building
997-2 Daechi-Dong,
Kangnam-Gu,
Seoul,
135-280 Korea
Tel: +82 2 3479 9624
Fax: +82 2 565 0832
Mob: +82 10 6816 3353
E-mail: jerry_seafood@lotte.net
*IQF HLBT, IQF HL, Vannamei, IQF
Vannamei, PD tail, IQF Vannamei PD*

114. Mr. Renjen Pulimootil

Business Manager,
Blue Sea Co INC,
121 Stryker Lane
Unit 10, Hillsborough,

NJ 08844

Tel: +908 837 9287
Fax: +908 837 9284
Mob: +908 305 8231
E-mail: renvarp@yahoo.com
All frozen seafoods

115. Mr. Mark Nickerson

Vice President,
MEREX, 6436 Quinpool Rd.,
Halifax, Nove Scotia,
Canada B3L 1A8.
Tel: +902 425 2100
Fax: +902 423 0002
Mob: +902 476 3339
E-mail: mnickerson@saltfish.com
*Frozen shrimp PD, skewered, IQF squid
tentacles, pasteurised canned crab, IQF PD
Shrimps 100/200*

116. Mr. Iyadh Benfadhl

Ocean Linksys Inc,
86 & 88 Fenmar Drive,
North York,
ON M9L 1M5
Tel: +416 749 6668
Fax: +416 749 6665
E-mail: ibenfadhi@gmail.com
IQF frozen PD shrimp 200/300, 300/500

117. Mr. Obi Aguh

Tradecore Ltd.,
6A Chief Augustine
Anozie St Lekki,
Phase One., UK.
Tel: +0704 1165 176
E-mail: elliotsmith04@yahoo.co.uk
*Canned sardines in tomato sauce, Canned
tuna different types*

118. Mr. Anthony Ikechukwu Nneji

Managing Director,
Nejico Holdings Ltd.,
Nejico Plaza,
Trade Fair Complex,
Lagos-Badagry Express way,
G P O Box 6686
Marina-Lagos.
Tel: +2348033065041
E-mail: mailnejico@yahoo.com
*Canned tuna in oil or in brine, canned sardine
in oil, brine or tomato sauce*

TRADE ENQUIRY

119. Mr. Kedwadee Sombultawee

Asia Purchaser,
ADRI-MEX
44860 Saint-Aignan De Grand Lieu
France.
Tel: +66 89 9222939
Fax: +33 2 40 13 2007
E-mail: kedwadee_50@hotmail.com
*IQF PD Vannamei 31/40, 91/110, de-glazed
net weight with 8% glaze*

120. Mr. Mokhbat

Director General,
EURL Cachir le Bon Gout
Zone Industrielle draa-Essmar
Medea, Algeria,
Boite Postale N° 121
Tel: +213 25 61 0917
Mob: +213 661 6262 91
E-mail: mokhbat_bongout@yahoo.fr
*IQF shrimp PUD (preferably pink)
20/40 to 80/120, IQF squid tentacles, IQF
squid rings*

121. Mr. Rodrigo Corrales Martin

General Manager,
Capico Distribution,
Prol. Eje 6 Sur No.1560, Bodega D-52, Col.
Aculco
C.P. 09419 Mexico, D.F.
Tel: +5640 7565
E-mail: capico1@prodigy.net.mx
IQF seafood mix, IQF squid rings

122. Mr. Tom Dehn

Seafood Buyer,
Plymouth Poultry, 4500, 7th Avenue.S.
P.O. Box 80923, Seattle, WA 98108.
Tel: +206 676 6322 Fax: +206 622 2625
Mob: +206 595 4825
E-mail: tdehn@plymouthpoultry.com
*IQF HO BT, IQF, Squid rings, IQF Squid
tube, IQF squid tentacles & bits mix*

123. Mr. Anderson Ma

13241 Valley Branch Ln # 200
Farmers Branch, TX 75234

Mob: +972 488 8338

E-mail: larry@pacificplus.net
jackie@pacificplus.net
*IQF BT PD tail on 21/25, 26/30, IQF PD
31/40 to 91/110*

124. World wide Seafood Inc

VLady OLevsky
(310) 612-8080
Ledda9499@yahoo.com
IQF HL BT, IQF PD BT 1 kg x 10 pack

125. Mr. Kiet Trang

"Trang INC, Trade Inc, Los Angeles CA
dtrang6395@aoi.com
*IQF head on BT, IQF HL BT, IQF PD BT
IQF whole cleaned squid, Frozen Mackerel*

126. Mr Joseph Marcosh

Mexico
jmarcosh@gmail.com
*IQF cooked HL vannamei , IQF cooked
PD vannamei*

List of Trade Enquiries received during ESE 2011

1. Prince Royal Y.T.

AISSI TIOBALAGBA
Directreur Commercial
Alliance Nouvelle srl,
54, Cours Tolstoy,
69100 Villeurbanne, France (EU)
Tel: +33 (0) 4 27 44 70 10
Mobile : +33 (0)6 50 32 88 21
Fax: +33 (0) 4 72 65 91 95
Email: prince-royal@live.fr
Cuttlefish, Squid & Shrimp

2. Claire Wu

Purchasing Vice Manager
King Star Seafood Co., Ltd, 20F8, No.109,
Sec.1, Zhongshan Road,
Xinzhuang District,
New Taipei City 242, Taiwan
Tel: 886-2-8522-7999
Fax: 886-2-8522-7333
Email: kss.tw@msa.hinet.net
Shrimp

3. Costas Sophoclidis

Managing Director
CheeseLine Ltd
7 Ymvriy Str, Industrial Areas of Latsia,
P.O.Box.17017, 2260 Nicosia, Cyprus
Tel: (+357) 22 57 3535
Fax: (+357) 22 87 88 13
Mobile (+357) 99 65 80 00
Email: cheeseln@spidernet.com.cy
Squid/Octopus

4. Gejo Veenman

Trade Manager
AMS Creatig Synergy,
WTC Schiphol Airport D-5, Schiphol
Boulevard 245, 1118,
BH Schiphol Airport,
The Netherlands
Tel: 31 (0) 20 406 70 68
Mobile: 31 (0) 6 13 822 072
Fax: 31(0) 20 406 70 58
Canned Tuna

5. Randy Eronimus

Vice President Marketing
Trident Seafoods Corporation
5303, Shilshole Ave NW,
Seattle,
Washington 98107 -4000
Tel: (206) 783-3818
Fax (206) 782-7195,
Direct (206) 297-5827
Mobile: (206) 510-1604
Email: reronimus@tridentseafoods.com
Cuttlefish & Squid

6. M. Gurunathan

Diamond Food Sales Ltd Block- B,
Unit-C, Woodside End,
Alperton, Wembley,
HAO IUR
Tel: 44-7961 460 619
Fax: 44-2087 821 427
Email: sales@diamond-foods.com
Cuttlefish, Squid & Shrimp

7. Marek Abramczyk

V-ce Prezes
ABRAMCZYK Sp. 85-778 Bydgoszcz,
Ul.Witebska 63, NIP: 554 024 09 05
Tel: 0 52 329 00 79
Email: lmarek@abramczyk.com.pl
Various Seafood

8. Breizhime

BP 40513, 35005 Rennes Cedex, France
Tel: 33(0)2 99 67 70 80
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*Squid rings (blanched) and tentacles (raw)
10 kg bulk, 10% glaze*

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(net wt.- net count)*

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40/60, 60/80*

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Black tiger- PUD

*(Raw and blanched), block and IQF, 20% glaze, all grades, half Kg and 1 Kg pack.
Vannamei-HO-20/30, 30/40, semi IQF, 1 kg pack; Seafood Mix-0.5 Kg pack*

85. Edgar Cardozo C

President
Cendismar
Calle 69 No 20-49
Bogota D C - Colombia
PBX: 571-312 66 65
Fax: 571 - 212 39 12
Email: cendismar@gmail.com
*IQF PD P. stylifera (raw and cooked) - 41/50,
51/60, 71/90, 91/110.
IQF Squid Tentacles & seafood mix*

86. Justin Mason - Kullin

National Buyer
Cape Town Fish Market
Unit 2 , The Edward
113 Blaauwberg Road
Table view 7441 , Capetown
PO box 11250
Bloubergrant 7443
Head office Tel: +27(0)21 556 7070
Head Office Fax: +27(0)21 557 0472
Fax To Email 086 691 8599
Cell: +27(0)82 941 5318
Email: justin@ctfm.co.za
Web: www.ctfm.com
*Squid Tubes-10-15 cm length, IQF/Block, 10 kg bulk packs, 10% glaze.
semi IQF HO Black Tiger shrimp - 16/20,
31/40
IQF HL Black Tiger shrimp - all grades, 10 kg bulk*

87. Mustaq Mohamad

Managing Director
M&M Sea Food Ltd
Unit R, Vulcan Business Centre
Vulcan Road, Leicester
LE5 3EB
T: 0116 319 0121
M: 0777 588 1932
Email: mustaq@mandm-seafood.com
Shrimp biriyani and other ready to cook/eat products