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MARKETING NEWS

MARINE PRODUCTS EXPORT FROM INDIA – TRENDS AND FUTURE PROSPECTS

(Dr. Ram Mohan M K, K V Prem Dev & K N Vimal Kumar)

Introduction

In recent years in India, the major thrust in fisheries development has been on optimizing production and productivity, augmenting export of marine products, generating employment and improving the welfare of fishermen and their socio-economic status. The physical features of the country - a coastline of 8129 km, a continental shelf area of 0.53 million sq. km. and an EEZ of 2.02 million sq. km. have made fisheries an important occupation for nearly 9 lakh people along the coastal areas (CMFRI, 2005). About 26 lakh people in the allied sectors are also associated with it for their livelihood. The Indian fishery is supported by 1266 landing centres and 66 fishing harbours. There are 12 major and 187 minor ports also along the coastline. The marine fishery sector has about 2.38 lakh fishing vessels of which 1.75 lakh vessels are in the traditional segment.

Strong resources have made the country the second largest producer of fish in the world with a total production of 7.58 million tonnes (FAO, 2008). It is also the second largest aquaculture producer, after China with a production of 3.48 million tonnes and the 6th largest capture fisheries producer with a production of 4.10 million tons. However, the export of fishery products did not match country’s production. The strong domestic market that exists in India is regarded to be one of the reasons for the difference.

History of marine product export

Our fishery exports date back to the 1940s with export of dried fish and fish manure mainly to countries like Hong Kong, Burma, Sri Lanka and Singapore. The average exports during that period were about 26000 tons. The Indian seafood industry has started its first shipment of frozen shrimp in 1953 from the port of Cochin in South India to USA. Initially exports consisted only of block frozen shrimp and constituted negligible proportion of the trade. In the year 1959, the first consignment of canned shrimp was exported to the USA. In the year, 1961-62, the total quantity exported was 15732 tons worth Rs. 3.92 crores. The dried marine products constituted 60% by volume and 40% by value. Subsequently, with the increasing importance of canned and frozen seafood in the export market, USA became a principal buyer.

A Marine Products Export Promotion Council (MPEPC) was formed in September 1961 to assist the growing marine products export sector. They categorized the exporters into two commodity panels viz., exporters of dried marine products and exporters of frozen and canned marine products. The Government of India has brought out Special Export Promotion Scheme which was later modified as Import Policy for Registered Exporters for Fish and Fish Products, which provided benefits to all exporters registered with MPEPC.

With the objective of ensuring high quality of marine products exported from the country, quality control and pre-shipment inspection for the marine products was introduced on 1st September 1963. Export (Quality and Inspection) Act, 1963 was enacted in the Indian Parliament in 1963 and it came into force on 1st January 1964. The Export Promotion Council was also set up on the same date. This coupled with promotion and development activities has given some shaping to the marine products export efforts and had its reflection in the export earnings for the country from this sector.

While the export of frozen and canned marine products were picking up, the export of dried marine products started declining by late sixties. As the markets were limited and quality was a major issue, the focus of Government shifted to frozen and canned products as they were in good demand from developed nations. Market promotion efforts taken up by Govt. of India through its implementing agencies brought Japan, USA, UK, France, Australia, West Germany, Belgium, Denmark and Netherlands as major markets for our frozen and canned seafood by 1971.

In order to coordinate the efforts in production, market promotion and export the Marine Products Export Development Authority was formed by an Act of Parliament on 24th August 1972.
Marine products export – trends

The overall growth of marine product exports during 1961-62 to 2010-11 is given in Table 1.

<table>
<thead>
<tr>
<th>Year</th>
<th>Quantity in Tonnes</th>
<th>Value in Rs. Crore*</th>
<th>Average Unit value Realization (Rs. / Kg)</th>
<th>Average Exchange Rate US $</th>
<th>Value in US $ Million</th>
<th>Average Unit Value Realization US $ / Kg</th>
<th>Growth rate %</th>
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<td>12.41</td>
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*Rupee Value

**Dollar Value**
Slowly, but steadily the items of export increased, the markets spread and the quantity and value of marine products exported from India reached enviable heights.

**Item-wise exports**

The seafood exports from India currently comprises of more than 200 items in various forms. They are classified under eight major heads. Table 2 indicates the item-wise seafood exports from India during 2000-01 to 2010-11.

The item-wise exports for 2001-02 to 2010-11 show similar trend over the years. The lion’s share of foreign exchange contribution is from frozen shrimp during the decade with an average share of 57%. In terms of quantity, frozen fish is the principal item with an average share of 39.87% compared to 25.57% of shrimp. Value-wise, frozen fish stands second with an average share of 15.32%.

**Market-wise exports**

Currently, India exports seafood to about 98 countries around the world. The major markets are grouped under seven heads viz., European Union, USA, Japan, China, South East Asia, Middle East and Others. Table 3 gives the uptake of seafood by different markets, both quantity and value-wise. It could be seen that the Japanese market was the largest till 2001-02 in US$ terms. However, the US market overtook Japan during 2002-03 and became the largest. Since then the Japanese imports were lowering due to the economic crisis faced by that country and tough competition Indian marine products faced from their Southeast Asian counterparts. However, the latter half of the decade gives some hope about Japanese market for Indian marine products exporters as it showed some stability in buying Indian seafood. The reign of USA as the largest importer lasted only till 2003-04. During 2004-05, EU became the largest importer of Indian seafood and continues so since then. The import to US market steadily declined since 2005-06, when the US Authorities imposed antidumping duty on Indian shrimp exports to USA. Markets like China and SE Asia came ahead in buying seafood from India.

**Recent trends in export of Marine Products**

The seafood exports from the country has grown leaps and bounds since its infancy to reach a new height during 2010-11 despite the economic slowdown that has affected even ‘safest’ economies of the world. During 2010-11, the growing trend of marine product exports continued and the export earnings reached a new record figure of US $ 2.85 billion. The exports also erased all previous records in quantity, rupee value and US$ terms. During the year, the exports aggregated to 8, 13,091 tonnes worth Rs. 12,901.47 crore equivalent to US $ 2,856.92 million. Compared to the previous year, seafood exports recorded a growth of 19.85% in quantity, 28.39% in rupee and 33.95% growth in US$ earnings respectively (Table 4).
The figures are to be considered remarkable in view of the scenario of continuing recession in the international markets, debt crisis in EU economies, continuing antidumping duty in US and the sluggish growth in US economy, political instability in the Arab world. The increased production of Pacific white leg shrimp (Litopenaeus vannamei), increased productivity of Black tiger shrimp (Penaeus monodon) and better price realization of major items like Cuttlefish, Shrimp and Squid helped the country to gain such a higher export achievement.

### Major items of export during 2010-11

Frozen Shrimp continued to be the major export value item in 2010-11 also, accounting for 44.17% of the total US $ earnings (Table 5). Shrimp exports during the period increased by 16.02%, 36.72% and 42.90% in quantity, rupee value and US$ value respectively.

Fish, has retained its position as the principal export item in quantity terms and the second largest export item in value terms, accounted for a share of about 38.42% in quantity and 20.42% in US$ earnings.

Frozen Cuttlefish recorded a growth of 19.56% in rupee value and 25% in US dollar terms. Unit value also increased by 34.18%, though there was a decline in quantity by 6.84%. Dried, live and chilled items also showed an increase in value by US $ terms compared to the previous year. Export of Frozen Squid showed a remarkable increase in quantity (42.53%), 62.31% in rupee value and 69.14% in US dollar realization. Unit value of the item also increased by 18.67%.
Major export markets during 2010-11

European Union (EU) continued to be the largest market with a share of 26.78% in foreign exchange earnings though there was a decline in the share compared to the previous year (Table 6). The EU was followed by South East Asia (15.41%), China (15.35%), Japan (13.06%) and Middle East (5.19%). The rest were contributed by others.

The export to the US market shown an exponential growth of 50% in quantity, 97% in rupee value and 105% in US$ terms; unit value also increased by 8.75% compared to the last year. India has enhanced its marine products exports to Southeast Asia and Middle East, where the increase in quantity has been 57% and 26% respectively. There is a significant increase in exports to African countries in comparison to previous year, although the total exports to Africa remains very low compared to other regions.
### Table 5. Item-wise exports during 2010-11

<table>
<thead>
<tr>
<th>ITEM</th>
<th>Q: Quantity in Tons,</th>
<th>V: Value in Rs. Crores,</th>
<th>$: USD Million</th>
<th>Share %</th>
<th>Apr-2010 - Mar-2011</th>
<th>Apr-2009 - Mar-2010</th>
<th>Variation</th>
<th>(%)</th>
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<td>100</td>
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<td>28.39</td>
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Percentage share of export of major items in quantity as well as value are shown in the pie charts 1 and 2.

**Table 6. Market-wise exports during 2010-11**

<table>
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<tr>
<th>Country</th>
<th>Q: Quantity in Tons,</th>
<th>V: Value in Rs. Crores,</th>
<th>$: USD Million</th>
<th>Share %</th>
<th>2010 - 2011</th>
<th>2009 - 2010</th>
<th>Variation</th>
<th>(%)</th>
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<tr>
<td>JAPAN</td>
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<td>8024</td>
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<tr>
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<td>V: 13.05</td>
<td>1289.58</td>
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<td>278.56</td>
<td>33.90</td>
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<td>15651</td>
<td>49.79</td>
<td>50095</td>
<td>33344</td>
<td>49.79</td>
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<td>V: 15.43</td>
<td>1012.52</td>
<td>977.75</td>
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<td>1990.26</td>
<td>1012.52</td>
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<tr>
<td></td>
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<td>213.52</td>
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<td></td>
<td>$: 26.78</td>
<td>438.49</td>
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<td></td>
<td>159147</td>
<td>144290</td>
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<tr>
<td>CHINA</td>
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<td>14857</td>
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<td>1790.89</td>
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<td>1977.81</td>
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<td>149353</td>
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<td>1479.55</td>
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<tr>
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<tr>
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Figures 3 and 4 indicate the percentage share of exports to major markets in terms of quantity and value respectively.

Contribution of farmed shrimp in total shrimp exports

The trend in seafood exports for the past six years reveals substantial contribution from aquaculture production, especially shrimp. The data from 2003-04 up to 2010-11 is given below (Table 7).

| Table 7: EXPORT DETAILS OF CULTURED SHRIMP |
| Q: Quantity in Tons, V: Value in Rs. Lakh*, $ : Value in US $ Million |
|------|---------|---------|---------|---------|---------|---------|---------|---------|
| TOTAL | Q: | 55266 | 65842 | 73229 | 71564 | 71429 | 56211 | 62624 | 83435 |
| FARMED SHRIMP | V: | 221321.34 | 247039.35 | 256518.52 | 282469.49 | 239711.69 | 196904.53 | 232981.53 | 375633.83 |
| $: | 481.52 | 548.90 | 583.49 | 622.56 | 596.18 | 439.19 | 491.71 | 828.64 |
| TOTAL SHRIMP PRODUCTS | Q: | 130170 | 138794 | 146058 | 138109 | 136636 | 126610 | 131112 | 152368 |
| V: | 402245.67 | 423757.24 | 428645.46 | 452002.36 | 395221.92 | 379203.07 | 419822.90 | 573078.50 |
| $: | 878.69 | 942.20 | 973.83 | 1000.72 | 983.24 | 842.00 | 886.38 | 1264.57 |
| % of Cult. Shrimp | Q: | 42.46 | 47.44 | 50.14 | 51.82 | 52.28 | 44.40 | 47.76 | 54.76 |
| V: | 55.02 | 58.30 | 59.84 | 62.49 | 60.65 | 51.93 | 55.50 | 65.55 |
| $: | 54.80 | 58.26 | 59.92 | 62.21 | 60.63 | 52.16 | 55.47 | 65.53 |

*(1 Lakh = 1,00,000)

During 2003-04, the percentage contribution of farmed shrimp was 55% in terms of value, which has increased to 66% in 2010-11. A slump in shrimp farming sector has affected the exports during 2008-09. Since then, the contribution of shrimp in total exports is rising and the trend is continuing since then. The average contribution of cultured shrimp in total shrimp exports is around 55% during 2002 to 2011. With the capture fisheries contribution stagnating, the mainstay of our exports in the coming years will be from farming sector.

Out of the 11, 90, 000 hectare estimated potential area available for brackish water aquaculture in the country, India undertakes culture only in about 1,17,000 hectares. During 2010-11, India produced about 1,36,822 tonnes of farmed brackishwater shrimp. India has permitted the introduction of *L. vannamei* shrimp and is slowly expanding the area under license for its culture. With the introduction of *vannamei* shrimp culture in the country, the cultured shrimp production is expected to reach new heights in the coming years. However, biosecurity and quality issues have to be addressed for the successful and sustainable aquaculture of the species in the country. Diversification of species and aquaculture practices are very important to effectively utilize our water bodies and skilled man power for export oriented aquaculture. Candidate species like Asian Seabass, Cobia, Pompano, Grouper, *Pangasius*, *Tilapia* and Mud Crab holds good demand in export market. So is the case of ornamental fishes.

Future prospects

The trends in exports from 2000
upto 2011 indicate a turbulent initial phase of the last decade followed by a period of steady growth since 2004—05 (Fig. 5). The imposition of antidumping duty by US market and the weakening of Japanese economy were regarded as the major reasons for the instability. In addition to EU market, other markets like China and Middle East emerged as major buyers during those years. However, the Indian seafood processing industry showed a lot of resilience. The industry slowly learned the market requirements, which along with technological improvement has helped the sector to fight back and regain its glory, despite the regulations and norms in various forms brought in by many of the importing nations.

An ambitious target of 4 Billion US$ earnings through marine products exports is set for the year 2011-12. Increased production of *L. vannamei* shrimp, increased production of value added items and the regain of Japanese market are certain positive factors that may probably help to achieve this target. Immediate adverse effects are not expected in seafood consumption and import pattern due to the down rating of the US economy. The introduction of tariff concession based on CEPA is likely to enhance the trade with Japanese market.

India is slowly but steadily making a shift from being a supplier of conventional and semi processed items to that of a supplier of quality, state-of-the-art, packaged, processed, ready-to-eat, value added products. Government assists the seafood trade through infrastructure development and technology upgradation for production of value added marine products. Assistance is also extended for showcasing / brand building / promotional activities of the value added products in international markets. Efforts are also on to make India a processing hub for seafood products. Our seafood industry boasts of about 421 processing establishments with international standards of which 237 are approved by European Union. The combined production capacity of these establishments is more than 16000 tonnes per day. The storage facilities as well as the pre-processing facilities in the country also match this capacity.

In order to meet the international requirements of seafood trade we have put in position elaborate quality control measures apart from educating the farmers on Good Aquaculture Practices (GAP). Forming groups of small farmers into societies has become a very strong movement in certain maritime states to promote sustainable aquaculture through good management practices.

To deal with issues impinging trade with European Union and other international markets, a number of systems and procedures were brought in. Compulsory pre-harvest testing of farmed shrimp or scampi is done to screen antibiotics before procurement of the raw material by the processors. India is also fighting periodical reviews on the antidumping duty imposed by US Authorities on its frozen shrimp exports to that country. More nations are coming forward with protectionist norms like separate approvals and import inspections as far as seafood is concerned. The periodical escalation of the cost of fuel is also likely to have a strong impact on the production and processing costs and can affect our fishery sector adversely.

Despite, demand for fish is increasing the world over due to its health benefits. Sustainably sourced and organically produced products also find niche markets in the global markets.

Entrepreneurs have to give maximum focus on producing high quality products to capitalize opportunities. The value thus added to the capture and culture fishery product also gives job opportunities to many rural people. This overall increase will be achieved through expansion of aquaculture production in quantity and variety-wise, and increased production of value-added products including the products from imported raw materials. Raw material imports to the country during lean fishing season could ensure more employed days for the skilled manpower in the country. It will also help to utilize the installed processing capacity effectively.
MARKETING NEWS

However, we need to ensure quality of the produce right from the catching point or farm, as the case may be. All the stakeholders have equal responsibility in ensuring the supreme quality of their product that is marketed to a customer. Our country has made sufficient arrangements to ensure the quality of its fishery products through monitoring and infrastructure upgradation mechanisms. It is presumed that with technology strides adopted by the Indian seafood processors / good cold chain systems / exporters/guidance of scientists/ repeated capacity building exercises among labourers and also with the good support extended by the Government of India, marine products export will further contribute to the Indian economy in the coming years.

It may be noted that some of our fundamental issues still remain unsolved. The emergence of WTO and globalization of trade has opened up greater challenges for the seafood industry, including all its sub sectors like capture fisheries, culture fisheries, processing, quality control, and marketing. Production by capture and culture fisheries, post harvest handling, processing using advanced technology, packaging and marketing will have to be addressed as part of an integrated strategy. Exports will have to go hand in hand with the promotion of domestic market. Sustainable exploitation of capture fishery resources for meeting food security and export needs, adoption of responsible fishery practices by all concerned will pave way for better practices in capture fisheries.

Augmentation of inland fish production and concerted diversification strategy targeting non conventional species will provide better export orientation. Production of Pacific white leg shrimp is making big strides for the past couple of years. Brackish water fin fish aquaculture needs a major shift and Indian Seabass, Grouper, Cobia etc. are few of the candidate species for cultivation. Aquaculture of shellfish varieties like mud crab, lobsters, mussels and clams should also be pursued actively for further diversifying and expanding our export oriented raw material source. The time has ripened for India to initiate a second phase of blue revolution with a sustainability tag attached to it.

Reference
1) CMFRI Marine Census, 2005
2) FAO Fisheries Statistics, 2008
281st Meeting of the Managing Committee of the Seafood Exporters Association of India (SEAI) held at Cochin on Saturday the 24th September 2011 elected the following members as the office bearers of the Association.

<table>
<thead>
<tr>
<th>Role</th>
<th>Name</th>
<th>Address</th>
<th>Phone &amp; Fax No.</th>
</tr>
</thead>
<tbody>
<tr>
<td>President</td>
<td>Mr. D.B. Ravi Reddy</td>
<td>M/s. Asha Seafood Exports Pvt.Ltd, 4/364, Anna Road, Palavakkam, Chennai – 600 041.</td>
<td>Phone 044 - 24514001 / 24514002 Fax 044 24514003 Email: <a href="mailto:shaanthi@vsnl.com">shaanthi@vsnl.com</a> Mobile : 09840144499</td>
</tr>
<tr>
<td>Vice Presidents</td>
<td>Mr. K.G.Lawrance, M/s. Geo Seafoods, Palluruthy Road, Cochin-682 006</td>
<td></td>
<td>Phone: 0484 2232695, 2231356 Fax: 0484 2232665 Mobile: 09995806222 Email: <a href="mailto:mail@geosefoods.com">mail@geosefoods.com</a></td>
</tr>
<tr>
<td></td>
<td>Mr. T.R.Patnaik M/s. Falcon Marine Exports Ltd, A-22, Falcon House, Cuttack Road, Bhubaneswar-751 006.</td>
<td></td>
<td>Phone: 0674 2575803/2575365 Mobile: 098610 21041 Fax: 91 0674 2575618 Email: <a href="mailto:falcons@satyam.net.in">falcons@satyam.net.in</a></td>
</tr>
<tr>
<td>Treasurer</td>
<td>Mr. Norbert Karikkasserry M/s. Interseas X/763a, Chandiroor, Alappuzha Dist-688 534</td>
<td></td>
<td>Phone : 0478 2873388/2872288 Fax: 91 478 2873362 Mobile: 09847030763 Email: <a href="mailto:nobby@karikkassery.com">nobby@karikkassery.com</a></td>
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<tr>
<td>Regional Presidents</td>
<td>Gujarat Mr. Kishanbhai Fofandi Shiv Ganga Marine Products, Plot No.704/705, G.I.D.C. Estate, Veraval-362 269 GUJARAT</td>
<td></td>
<td>Phone: 02876 231977,232450 Fax ::+91 2876 231752 Mobile: 09227592163, 09825221163 Email: <a href="mailto:pinak@shivgangamarineproducts.com">pinak@shivgangamarineproducts.com</a>, <a href="mailto:seaigu@gmail.com">seaigu@gmail.com</a></td>
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<tr>
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<td>Maharashtra Mr. Rustom Irani, M/s. Refrigerated Distributors Pvt. Ltd C/24, MIDC, Pawna, NAVI MUMBAI-400 705</td>
<td></td>
<td>Phone: 022 27614801 Fax: 91 22 27614801 Mobile: 09833403841 Email: <a href="mailto:rustom@icelings.com">rustom@icelings.com</a></td>
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<tr>
<td></td>
<td>Goa Mr. M.M.Ibrahim, Quality Food Export, Plot No.SB 39 &amp; 50A Cuncolim Industrial Estate, GOA-403 703</td>
<td></td>
<td>Phone: 0832 2865609/10/11 Fax: 0832 2865612 Mobile: 09371194556 Email: <a href="mailto:seaigoa@gmail.com">seaigoa@gmail.com</a></td>
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<tr>
<td></td>
<td>Karnataka Mr. George K. Ninan M/s. Baby Marine Sarass, Plot No.7.B, Industrial Area Baikampady, Mangalore-575 011</td>
<td></td>
<td>Phone: 0406755,406744 Fax: 0824-407656 Mobile: 09847047077 Email: <a href="mailto:george@babymarinegroup.com">george@babymarinegroup.com</a></td>
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<td>Kerala Mr. Norbert Karikkassery M/s. Interseas, X/763A, Chandiroor, Alappuzha Dist-688 534</td>
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<td>Phone : 0478 2873388/2872288 Fax: 91 478 2873362 Mobile: 09847030763 Email: <a href="mailto:nobby@karikkassery.com">nobby@karikkassery.com</a></td>
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<td>Tamil Nadu Mr. Durai Raj, M/s.Kadalkanny Frozen Foods 3/52, Krishnarajapuram, Tuticorin-2</td>
<td></td>
<td>Phone : 0461 2360246 Fax : 0461 2361781 Mobile :09443161354 Email: <a href="mailto:ttn_kanni@sancharnet.in">ttn_kanni@sancharnet.in</a></td>
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<td>Andhra Pradesh Mr. V. Padmanabham, M/s. S.S.F. Limited, Plot No. 56, Daspalla Hills, Visakhapatnam - 530 003</td>
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<td>Tel: 0891 2564450/ 6538668 Fax:0891 2565149 Mobile:09866187879 Email: <a href="mailto:ssflimited@yahoo.co.in">ssflimited@yahoo.co.in</a></td>
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<td>Orissa Mr.G.Mohanty, M/s. Seagold Overseas Pvt. Ltd, 96, Saheed Nagar, Bhubaneswar-751 007</td>
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<td>Phone: 0674 2544822 Fax: 0674 2546822 Mobile: 09437097811 Email: <a href="mailto:seagoldexports2004@yahoo.co.in">seagoldexports2004@yahoo.co.in</a>, <a href="mailto:seaior@gmail.com">seaior@gmail.com</a></td>
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<td>West Bengal Mr. Taj Mohammed M/s. Z. A.Food Products 3/1, Gas Street, Kolkata - 700 009</td>
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<td>Phone &amp; Fax No.: (033) 2351 3864 Mobile : 09903251789 Email: <a href="mailto:zafoods54@yahoo.com">zafoods54@yahoo.com</a>, <a href="mailto:seaibw@bsnl.in">seaibw@bsnl.in</a></td>
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Preparations gear up for 18th India International Seafood Show - 2012

The Marine Products Export Development Authority (MPEDA) in association with the Seafood Exporters Association of India (SEAI) is organizing the 18th India International Seafood Show (IISS) at Chennai Trade Centre, Chennai, Tamil Nadu from 29th February to 2nd March 2012.

India International Seafood Show, one of the largest and oldest seafood fairs in Asia is a biennial event which provides a common forum for the seafood processors, exporters, importers, processing machinery/equipment manufacturers, suppliers of inputs, other allied industries, investors, bankers, technicians, and technocrats from processing plants and quality control departments, policy makers from State and Central Government, Fishery Institutions, Research Organisations, trade promotion bodies, and shipping lines to interact.

The show also comes at a time when both MPEDA and SEAI celebrate their 40th year of being associated with Indian Seafood Industry.

As a part of this event, there will be an exhibition in which more than 215 stalls shall be at the disposal for displaying vide variety of products, machineries, inputs etc.

A technical session is also being organized during the IISS-2012 involving national and international exports on various subjects related to seafood processing & marketing.

- There would be two delegate pass and one attendant pass per stall of 9 sq.m.
- In case of bookings by any business associates, 10% discount on group booking of 4 stalls and 20% for 8 stalls will be given.
- Discount of 25% on booking done by other countries Seafood Associations (subject to minimum of 45 sq.m) and one slot in Technical Session (If interested) will be given.
- The number of delegates per registered members of MPEDA or SEAI is restricted to TWO.
- The delegate fee includes complimentary lunch for 3 days
- For more details visit www.indianseafoodexpo.com

**Stall /Delegate registration fee**

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**Early bird scheme**

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**ADVERTISEMENT TARIFF- SOUVENIR & FAIR CATALOGUE**

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Bamboo baskets are widely used by fishermen in the fishing harbours. Fishermen are not aware about the adverse impact of bamboo baskets. Bamboo baskets being made of natural fibres, are degradable and are easily damaged while handling fish and ice. The sharp edges of bamboo also damage the fish thereby reducing the price of fish. Moreover, they are very difficult to clean and accumulation of fish pieces, scales and other debris harbour microorganisms, which may reduce the quality of fish further. On the contrary plastic baskets are durable, easily washable and could be maintained hygienically. There are no sharp edges to cause damage to the fish carried in it.

As part of national level campaign to prevent the use of bamboo baskets in fishing harbours, NETFISH organized a plastic basket distribution programme at Digha Mohana landing centre, Purba Medinipur district, West Bengal in July 2011. 175 plastic baskets were distributed to the boat owners of Digha landing centre during this programme. The programme was co-ordinated by Smt. Asha C. Parameswaran, Dy. Director MPEDA, RO, Kolkata. Shri Atanu Ray State Coordinator, NETFISH, NGO members, boat owners and many others including Chairman and Secretary of Digha Fishermen & Fish Traders Association (DFFTA) also attended the programme.
1) Campaign ‘Against use of antibiotics in aquaculture’

To make the shrimp farmers aware on the impact of abuse of antibiotics in aquaculture, MPEDA through its SRC, Kolkata has organized a series of campaigns during July 2011 in West Bengal. The campaigns were organized at Krishnanagar village of South 24-Parganas District and Nandichak village of Purba Medinipur District. A total of 101 shrimp farmers attended the campaigns.

MPEDA officials enlightened them about the abuse of antibiotics, proper seed selection, benefits of BMPs, use of probiotics, pre-harvest testing, licensing requirements and also on the need to comply with the quality standards required by importing countries.

Leaflets on Antibiotics and guidelines on the use of ‘Antibiotics in Aquaculture’, ‘Schemes of MPEDA’ and ‘Muddy Moldy Smell’ in Bengali vernacular were distributed among farmers.

2) Awareness Campaign on ‘Muddy Mouldy Smell’

Detection of chemicals and antibiotic residues in export consignment of shrimp, fish & allied products is a serious issue. Apart from this, muddy and mouldy smell of Indian Black Tiger Shrimp has been noticed by certain importers. This problem has devastating economic ramifications to both producers and processors. The off flavour problems developed during culture period cannot be mitigated or masked in any manner once the shrimp leaves the culture environment. Therefore, the best approach would be to see that the occurrence of such problem is avoided before the shrimp is harvested from the ponds.

To create awareness about the marketing implications of the Muddy and mouldy smell in cultured shrimp, MPEDA has organized a campaign at Khagda Jalpai village, Dist. Purba Midnapore in July 2011. The campaign was attended by 43 farmers.

The reasons for occurrence of muddy mouldy smell in shrimps and...
precautionary measures to tackle this problem were detailed during the campaign by MPEDA officials. Latest developments in shrimp farming and quality assurance were also explained.

3) Farmers’ Meet on sustainable aquaculture

MPEDA, SRC (Aqua), Kolkata has organized a day’s farmers’ meet on “Eco Friendly & Sustainable Aquaculture” in Budge Budge – II block, South 24 Paragnas District with a view to create awareness of the concept among 94 aqua farmers of the area.

The Farmers’ Meet was inaugurated by Shri Bharat Chandra Saha IAS, Director of Fisheries, Govt. of West Bengal. In his address, Shri Saha thanked MPEDA for organizing the farmers meet in various places of the State. He has stated that the Fisheries Dept. will extend all sorts of co-operation to the farmers for the development of Fisheries in the State. He also assured the farmers to explore the possibility of modifying some of the rules of the State Government like granting the Fisheries Licence for five years instead of one year. Director of Fisheries also distributed identity cards to some farmers issued by Fisheries Department.

Shri P Mohansundaram, Director, MPEDA in his presidential address lauded the support of Fisheries Dept., BDO, and Sabhapati of Budge Budge-II in organizing the Farmer’s Meet. He has assured the farmers that MPEDA will extend all sorts of possible help for the development of scientific farming and supply of good quality products from the State for the international market. He has also sought the assistance from Department of Fisheries in completing certain programmes initiated by MPEDA in the State like census and GIS mapping.

Sri Swapan Kumar Roy, Sabhapati, Budge Budge - II who spoke on the occasion pointed out the non-availability of hatchery produced scampi seeds at the disposal of the farmers at the right time and requested the State Govt. to solve this problem by encouraging more entrepreneurs to set up hatcheries. He has also requested MPEDA to conduct farmers training programme and demonstration for the benefit of the farmers of Budge Budge – II block.

Dr. B K Mohapatra, Principal Scientist, CIFE, Kolkata who was the chief guest in the meet explained about scientific approach of scampi farming and the methods of monoculture, all male culture, segregation etc.

The technical session followed the inaugural session in which classes were taken by Technical personnel from MPEDA, NETFISH and State Fisheries Department.

Shri Chanchal Majumdar, BDO, Budge Budge-II, Shri U K Panjha, Deputy Director of Fisheries, Shri S Mani, Assistant Director (Aqua), MPEDA, Shri Dillip Nasakar, Assistant Director of Fisheries (Brackish water), Shri Byomkes Halder, Assistant Director of Fisheries, South 24 Paragnas and Smt Jasodara Adhikari, Karmadhakshya, Motso-O-Pranibikash Sampad, Budge Budge – II also have attended the programme.
To create awareness among hatchery owners/hatchery managers/hatchery technicians on abuse of antibiotics in hatcheries, MPEDA, RC, Bhubaneswar organized a campaign programme on production of high health antibiotic free shrimp seed in August 2011 at Gopalpur-on-sea, Ganjam. Owners/managers/technicians of nine hatcheries and officials from Fisheries Dept., Ganjam & RGCA attended the programme.

MPEDA officials welcomed the delegates and explained the importance of conducting such programme for hatchery owners. He has highlighted the collection of shrimp seed samples from hatcheries under NRCP (National Residue Control Programme) and explained about the abuse of banned antibiotics and chemicals indicating the stringent regulations imposed by the importing countries.

Shri A. Panigrahi, DFO, Ganjam has reminded on the registration of all shrimp hatcheries with MPEDA which is mandatory as per the Coastal Aquaculture Authority Act., 2005. He has also explained the benefits of good seed selection for proper returns from aquaculture.

MPEDA and RGCA officials advised the hatchery operators not to use banned antibiotics and stressed on the production of high health antibiotic and disease free shrimp seed from the hatcheries. A presentation on “Application of HACCP principles in shrimp hatcheries & farms” was also made.

At the end, hatchery operators/technicians had discussions with MPEDA officials on the production of antibiotic & virus free shrimp seeds and clarified their various doubts. Related literatures on registration of Hatcheries were distributed to the participants.
Field Programmes Organized by MPEDA, RC, Panvel

1) Campaign against antibiotics in aquaculture in Raigad district

Food Safety has been an important issue world-wide and the importing countries of the aquaculture products have laid stringent quality measures to ensure quality products free from antibiotics and other residues. To maintain quality standards in aquaculture products MPEDA through its unit offices is campaigning against the use of antibiotics in aquaculture for the past few years. One such programme was organised by Panvel Centre of the MPEDA at Khajani village, Roha Taluka, Raigad District. 41 farmers from Tala, Murud and Roha Taluks attended the programme.

Need for formation of aquaculture societies, steps taken by MPEDA to control antibiotic residues in aquaculture products, Coastal Aquaculture Authority (CAA) licence and Good Management Practices (GMPs) for responsible shrimp farming were the topics discussed.

Certain suggestions from farmers included setting up of an antibiotic free shrimp hatchery in Raigad District.

2) Training Programme on ‘Eco-friendly and Sustainable Scampi Farming’

MPEDA, Regional Centre, Panvel organized a 5-day training programme on ‘Ecofriendly & Sustainable Scampi Farming’ for the benefit of the farmers of Osmanabad Dist. during 25-29, July 2011. The venue of the training was Krishi Vigyan Kendra, Tuljapur, Osmanad district. Twenty one farmers attended the training programme.

The training programme was inaugurated by Shri. Subhash J. Patil, Assistant Commissioner of Fisheries, Department of Fisheries, Osmanabad. In his address Shri Patil has appreciated MPEDA for conducting village level training programmes for beneficiaries of fishermen co-op. societies & farmers. He has also mentioned that under Marathawada package 2010-11, about 39 lakhs of scampi seeds were stocked in 3,298 Ha. irrigation tank and reservoirs. He appealed trainees to make use of this opportunity and increase production of scampi in the district.

Shri Laxman Mendhapure, Chairman of Dr. Ambedkar Fisheries Co-op. Society also attended the function.

MPEDA officials welcomed the guests and trainees and briefed about the scope of the district for fresh water aquaculture.

The classes were engaged by Shri. S.J. Patil, Assistant Commissioner of Fisheries, Osmanabad and Shri. Survashe, Retd. Assistant Commissioner of Fisheries. The topics covered included Reservoir fisheries, schemes by Staate Fisheries Department, freshwater polyculture, scampi farming, biology of scampi, BMPs, soil and water analysis, economies of scampi farming, NABARD schemes, MPEDA schemes and diversification in freshwater aquaculture.

A field trip was also arranged for the trainees to small farms, irrigation tanks and reservoirs in Arali, Malubra and Sanghvi villages where scampi – carp culture is practised. Practical
aspects in the field were demonstrated to the trainees.

Classes were also engaged by officials of MPEDA, Dr. V.J. Takankar, Programme Co-ordinator, Krishi Vigyan Kendra, Mr. C.D. Deshpande, District Development Officer, NABARD, Osmanabad District, and by Shri Pravin Varkat, Chairman of M/s Tuljai Fishermen Co-op. Society.

Certificates were distributed to the trainees during the validictory function.

Shri K.B. Natarajan, Field Assistant, MPEDA, Regional Centre (Aq), Kochi is receiving the award for commendable services rendered in the Aquaculture Sector from Shri V. Chenthamarakshan, Hon’ble M L A from Nenmara, Kerala. The award is instituted by the Kerala Aquaculture Farmers Federation and is given away in the presence of Shri Purushothaman, State President and Shri K. Krishnan Kutty, District President of the Federation.
‘Workshop on Shrimp Pathology’ in collaboration with Aquaculture Pathology Laboratory, University of Arizona, USA by RGCA

Rajiv Gandhi Centre for Aquaculture (RGCA), the R & D arm of the Marine Products Export Development Authority under the Ministry of Commerce & Industry, Govt. of India, is actively involved in the development of new aquaculture technologies and supporting the existing available technologies in India to strengthen the aquaculture production base in the country for increased exports of marine products. RGCA has established Technology Transfer, Training and Administrative Complex at Sirkali, Tamil Nadu for disseminating the technologies evolved through training the professionals, fishermen, aquaculture farmers and entrepreneurs from all over the country. RGCA also established Central Aquaculture Pathology Laboratory and Central Aquaculture Genetics Laboratory at this complex to support the Aquaculture industry.

RGCA is organizing Shrimp Pathology Workshop in collaboration with Aquaculture Pathology Laboratory (APL), Department of Veterinary Science and Microbiology, University of Arizona at this complex at Sirkali, from 14th to 19th Nov. 2011.

Aquaculture Pathology Lab of University of Arizona is a specialised laboratory committed for shrimp pathology diagnostic services for more than three decades. APL is headed by Dr.Donald V Lightner, Professor, Department of Veterinary Science and Microbiology, University of Arizona and supported by Dr.Carlos Pantoja, Dr.Linda Nunan and Dr.Kathy Tang Nelson.

APL is a World Organization for Animal Health (OIE) reference laboratory and United States Department of Agriculture Animal and Plant Health Inspection Service - approved laboratory for crustacean pathogens. APL is serving international shrimp farming industry for 30 years by developing diagnostic methods for control and prevention of shrimp diseases; by being part of the team that produced the first domestic pathogen-free stocks of the Pacific white shrimp; by training more than 1,000 national and international shrimp disease specialists; and by identifying new shrimp pathogens and diseases. Much of what is known about shrimp diseases and the methods to diagnose and manage them was developed at the APL.

Workshop

1. Basic Shrimp Pathology

This 2-day workshop from 14th to 15th November 2011 is designed to provide and share latest information and developments on Shrimp Pathology to the professionals, mainly shrimp farmers/hatchery operators/technicians and extension officials associated with Indian Shrimp Aquaculture. This is open for 20 participants from Industry and registrations are issued on first-come-first-serve basis.

Course Contents

- Introduction to gross anatomy and normal histology of Penaeid Shrimp
- Major types of diseases affecting shrimp: Disease diagnostic and detection methods and the equipment used for these purposes
- Viral diseases in shrimp and their management
- Bacterial and other diseases in shrimp and their management
- Bio-security in farms and hatcheries
- Disease identification methods
- Demo on fixation procedures for samples for histology and sampling methods for molecular tests.

2. Advanced Shrimp Pathology

This 6-day workshop aims to provide hands on training on Shrimp Pathology for shrimp pathology professionals and technicians in shrimp aquaculture sector. This is a first time opportunity for shrimp pathologists working in shrimp farms/hatcheries/laboratories in India to attend an advanced Shrimp Pathology training programme conducted by University of Arizona in India. This is open for 10 participants from Industry and registrations are issued on first come first serve basis.

Course Contents

This is a continuation of the Basic Shrimp Pathology Workshop and will include individual lectures and laboratory sessions on:

- Viral Diseases - WSSV, IMNV, TSV, IHHNV, YHV, BP, MBV, MoV, LSNV, SMV and HPV

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**NEWS SPECTRUM**

- Bacterial Diseases - Vibriosis, Necrotizing Hepatopancreatitis (NHP), Spiroplasma penaei, Streptococci
- Idiopathic Hyaline Granulomatous Syndrome (IHGS)
- Review of molecular methods for detection of shrimp pathogens
- Practical sessions on PCR for TSV and WSSV
- Histopathology of IMNV, WSSV, IHHNV and TSV
- DNA & RNA extraction, Spectrophotometer measurements of extracted DNA & RNA

**Training Faculty & Facility**

Dr. Carlos R. Pantoja and Dr. Linda Nunan of Aquaculture Pathology Laboratory, University of Arizona (an OIE reference laboratory for diseases of penaeid shrimp) are internationally well known scientists. They forms part of a team that provides disease diagnostic services to the national and international shrimp farming industry and conducts research on new and emerging diseases of penaeid shrimp.

The facility, equipments, reagents and consumables for both the workshops are provided by RGCA.

**Who Should Attend?**

1) Basic Shrimp Pathology: Graduates in Science preferably associated with Shrimp Aquaculture Industry in India.

2) Advanced Shrimp Pathology: Post graduates in biological/chemical science working in Shrimp Disease screening Laboratories involved in Shrimp Aquaculture Industry.

**Registration Fees**

Registration fee for Basic Shrimp Pathology - Rs. 5,000/-

Registration fee for Advanced Shrimp Pathology - Rs. 10,000/-

**How to apply?**

Apply through the registration form supplied with the workshop brochure or downloaded form from MPEDA website. Send the filled registration form along with fee to the workshop venue address. Registrations are issued on first come first serve basis. Registration confirmation and receipt will be e-mailed to the participants after processing. No refund of registration fee will be entertained. Last Date for Registration: 15th October 2011

**Accommodation and Conveyance**

Double occupancy accommodation will be arranged by RGCA at the Annamalai University Guest House, Chidambaram, TamilNadu. Conveyance will be provided to the participants from the place of stay to the venue and back at no additional cost.

**Reform of the Common Fisheries Policy**

With the European Commission releasing recommendations for reform of the Common Fisheries Policy (CFP) last week, TheFishSite.com summarises the main points, and the industry’s initial reactions.

The general view seems to be that the proposals don’t go far enough. Many say the EC proposals are vague, and require more detailed clarification. A coalition of the UK’s leading environmental and conservation organisations including; WWF, RSPB, Greenpeace, Marine Conservation Society (MCS), ClientEarth, nef (new economics foundation), and OCEAN2012, have announced their views on the reform saying it fails on many levels and continues to put people before the environment. The groups said despite some positive measures, such as the commitment to stock recovery by 2015, there were too many shortcomings that if not addressed by Ministers and MEPs, could undermine any chance of meaningful reform.

**Sustainable levels of fish stocks**

**EC proposal:** All fish stocks will have to be brought to sustainable levels by 2015, which is in line with the commitments the EU has undertaken internationally.

**Reactions:** This proposal has been welcomed by environmental groups, with a group of NGOs saying that this is one of the most positive
Scottish Fisheries Secretary, Richard Lochhead has said he is pleased that the meaningful conservation of stocks is set to be at the heart of a reformed CFP.

Xavier Pastor, Executive Director of Oceana in Europe, commented that the proposal takes some positive steps with its commitment to achieve levels above Maximum Sustainable Yield by 2015 and rightly raises both the ecosystem based and precautionary approaches to the level of guiding principles of fisheries management.

Whilst some have welcomed this proposal, Europêche and Copa-Cogeca have warned that the Maximum Sustainable Yield must be achieved gradually and in a flexible manner, depending on the situation in the various European fish stocks.

Spanish Minister of Marine Affairs, Rosa Aquilar has said that the 2015 target is unrealistic.

**Regionalisation**

**EC proposals**: The proposals aim to steer the finer details of policy decisions away from Brussels to allow for more local and regional involvement in fisheries management. The proposals also allow for greater involvement of fishermen’s organisations, to steer market supply and increase fishermen’s profits.

**Reactions**: Seafish has agreed with the move towards a decentralised approach to fisheries management and rule simplification, which will give more control and responsibility back to individual fisheries.

Chief Economist, Hazel Curtis said: “We welcome the proposed shift to market-based management instruments which, in principle, are more likely to deliver an appropriate fleet size and create the incentives for sustainable exploitation of our fish stocks.”

However, the Scottish government believes that the proposals do not go far enough in terms of regionalisation, which will lead to more mistakes been made.

Long term management plans are a significant step forward, says WWF Marine Policy Officer, Dr Mirelle Thom.

“A critical next step must be for Ministers and MEPs to ensure the responsibility of the management of these plans is decentralised to regional stakeholders. If we want to secure a thriving marine environment then fishermen, officials, scientists, industry and NGOs need to be recognised as co-managers of their fisheries, working together to implement multi-annual plans.

**Discards**

**EC proposals**: The Commission has said that the practice of discarding will be completely phased-out.

**Reactions**: Scottish Fisheries Secretary Richard Lochhead said that a complete ban on discards could prove counter-productive. Instead, we should be working with fishermen on practical measures that would stop these discarded fish being caught in the first place. Seafish, has said something similar, questioning the logistics of how a complete discard ban would be achieved.

Ms Aquilar, Spain said that the CFP requirements for discards should not damage any future fishing fleet opportunities. Oceana has criticised the discard proposal on other grounds - saying that the outlined discard ban applies to less than 26 per cent of all currently commercially exploited species.

The Marine Management Organisation (MMO) is working closely with the industry and government on finding a workable alternative to the current quota rules, in order to reduce fish discards and maintain sustainable fisheries. The industry is assisting the MMO in trialling a catch quota system during 2011 – this controls what is caught rather than what is landed, with every fish counting towards quota. The trial will finish in February 2012 and the MMO will then assess and report back to Defra Fisheries Policy on the viability of catch quota management in mixed fisheries.

**Transferable fishing rights**

**EC Proposal**: The proposals make it obligatory for Member States to introduce individual transferable fishing rights for vessels longer than 12 meters and vessels under 12 meters fishing with towed gear.

**Reactions**: “This is a huge threat to Scotland,” said Mr Lochhead. His concerns are that an increase in trade of quota will erode Scotland’s historic rights, which could spell doom for many fishing communities - as fishing rights would end up overseas instead of in the hands of future generations of Scottish fishermen. Europêche and Copa-Cogeca reiterate that these may prove to be inappropriate for small-scale coastal fishing and would in any case not be suitable for fishing in the Mediterranean, due to its specific characteristics and socio-economic vulnerability, as the Commission itself recognises. Europêche and Copa-Cogeca believe that the establishment and allocation of these concessions should be the responsibility of the Member States.

**Conclusion**

Whilst there are many positive steps towards sustainable European fisheries, the general consensus is that the current EC proposals are not enough. Further clarification is required, for the reforms to have any radical effects on European fisheries.

*The Fishsite*
India implementing several safety measures for exporting shrimps’

The US Food and Drugs Administration (FDA) has said that India is implementing several of FDA’s recommendations that were intended to “better assure the safety of shrimp being exported to the United States.” In a letter dated June 15, Mr William Jones, Acting Deputy Director for Office of Food Safety, Centre for Food Safety and Applied Nutrition, FDA, said that in April 2010 the Agency had sent a team of aquaculture experts to assess India’s overall control of veterinary drug residues in products intended for the US market.

Reports indicate that this was in response to concerns expressed by the Southern Shrimp Alliance over significant increase in shrimp shipments from an Indian exporter. The consignments were subject to two separate Import Alerts. The Southern Shrimp Alliance is a group of eight US state shrimp fishermen and processors that had successfully got anti-dumping duty implemented on Indian shrimp exports to the US.

The US Food and Drug Administration also provided additional details regarding the agency’s efforts to address the continuing problem of the use of banned antibiotics in shrimp aquaculture, the report said.

The Seafood Exporters Association of India (SEAI) said that far more substantive developments have taken place in the last one year. Now shrimps from all the registered farms in the country are mandatorily tested before they can be harvested. No exporter is permitted to buy shrimps without the mandatory pre-harvest testing. And for the shrimp exporters, it has not been just the samples that were being tested, the whole shrimp consignment to the US has to be tested, Mr Anwar Hashim, President of SEAI, said.

The same is the case for shrimp exports to Europe as well. No exporter in the country entertains shrimps that have not obtained the pre-harvesting certificates and no port in the country will permit exports that are not certified.

The FDA letter also asserts that India has implemented several of the FDA’s recommendations “including a mandatory pre-harvest sample and testing programme for unapproved residues for all shrimp exported to the US.” As a result, the agency’s sampling programme could detect nitrofurans and associated metabolites in 2.9 per cent of shrimp and shrimp products in 2010, a sharp drop from the levels of previous year.

The FDA believed that one reason for this decline was India’s adoption of pre-harvest sampling and testing programmes.

While admitting that the implementation of testing programmes are encouraging, FDA was uncertain whether it would be sufficient to meaningfully address the problem of banned and harmful antibiotics used in shrimp aquaculture. Although it is frequently contended that increased testing is not the solution to the problem of harmful contaminants in farmed seafood, the FDA’s recommendations confirm that increased testing is a vital tool in addressing the problem, the report said.

Citing the case of India, where hardly any shrimp consignment to the US has generated any import alert during the first seven months of the current year, exporters said increased testing in India was providing the solution.

— The Business Line
Higher unit value realisation to buoy seafood exports

Aided by a sharp jump in unit value realisation, technological upgradation, value addition and tapping of unexplored resources, seafood exports are poised to touch $4.7 billion by 2013-14 from the $2.84 billion last year. However, increase in unit value realisation is seen driving the rise primarily, Mr Anwar Hashim, President of the Seafood Exporters Association of India (SEAI), said.

New markets are emerging with increasing purchasing power from South-East Asia, Africa and West Asia over and above traditional markets such as the US, Japan and Europe. As global economic development is bringing greater prosperity and changing demand patterns to new homes, demand for high value seafood products is emerging from across the world.

As far as India is concerned, much of the growth is expected to come from increased production and exports of vannamei, which is a smaller and cheaper variety of shrimp.

Vannamei exports are expected to double from 12-15 per cent of the total shrimp exports of last year to 30-35 per cent this year, Mr Hashim said. While much of the growth in the coming years is expected to come from shrimp exports, the spurt in unit value realisation from other seafood items are also expected to contribute to the value growth. Citing an example, sources in the trade said the unit value realisation from ribbon fish exports have grown 2-3 times in the past couple of years.

Major new markets emerging for seafood exports are from South Africa, West Asia and South-East Asia. The new destinations have also brought new items into the export basket with live and frozen fish and live crabs exports holding sway to destinations such as South-East Asia.

A study conducted by the Assocham has pointed out that export of marine products from India have increased to a record 8.07 lakh tonnes in 2010-11, an increase of 18.96 per cent in quantity, 27.64 per cent in rupee terms and 33.17 per cent in dollar realisation over the previous year. Higher productivity of black tiger shrimp and increased squid landings are also attributed for the growth.

It has the potential to rise even faster in view of the growing demand from the EU, the US, South-East Asia, China and Japan, the study titled “Seafood Markets in India by 2014” has said. The catch from the seas can increase if the current fleet of 70,000 fish-catching vessels with a capacity of less than two tonnes is increased to nine tonnes along with the introduction of the latest remote sensing equipment.

There was also suggestion that the Marine Products Exports Development Authority should be financially strengthened through central allocations so that seafood exporters can get adequate fiscal assistance. States such as Andhra Pradesh, Tamil Nadu, Kerala, Maharashtra, West Bengal, Gujarat and Orissa have huge potential which needs to be harnessed in a manner that can enhance India’s export potential further, the study pointed out.

- The Business Line

Vietnamese Ministry cuts seafood exports forecast on uncertainties

The Ministry of Agriculture and Rural Development has just lowered its forecast on Vietnam’s seafood export turnover in 2011 to $6 billion, down $100 million from the previous forecast, due to raw material shortage and shrinking foreign demand, newswire NHDmoney reported.

Although the demand for seafood products of EU, the US, Russia, China and Southeast Asia markets remained high, the demand for fisheries products of Japan, the country’s biggest seafood buyer, saw a serious decline, according to the ministry’s updated forecast on some agricultural product markets in August 2011.

Vietnam’s total seafood exploitation output in August 2011 was estimated to reach 254,000 tons, bringing the total figure in January-August to 1.73 million tons, up only nearly 1 percent from the same period last year, of which fish output reached 1.619 million tons.

Meanwhile, the aquaculture production output in August was estimated to reach 282,000 tons, bringing the total figure in the first 8
months of this year to 1.845 million tons, rising 5.3 percent year on year, of which fish output reached over 700,000 tons.

Vietnam’s export turnover for seafood products in the first eight months of this year reached $3.7 billion, rising 24.4 percent year on year.

The export turnover increased sharply in large foreign markets, such as the US, China and Italia, with 42.7 percent, 57.3 percent and 45.1 percent year on year rise respectively.

-Vietnam Business News

Domestic fish prices jump on soaring demand in tier-II and tier-III cities

Fish prices across India are on the rise as the domestic market is growing at a rate of 30%. The demand, which was largely metro-centric only a few years ago, is now spreading to tier-II and tier-III cities. This sudden spurt in demand is pushing up prices. Consumption of fish in India is increasing significantly due to lifestyle changes and higher cost of meat.

In addition, the perception of fish as a healthy food with high levels of digestible protein, PUFA and cholesterol-lowering capability is also a major factor for its increased consumption. “The phenomenon is gradually spreading beyond hypermarkets and supermarkets. People living in tier-II and tier-III cities and even in interior places have started consuming fish.

We are seeing this growth coming from Orissa, Andhra Pradesh and West Bengal. This has pushed up prices. For instance, pomfret, a fish that we used to export, is now entirely consumed in the domestic market. This has automatically pushed up prices of this category of fish,” said Anwar Hashim, MD of Abad Fisheries. Incidentally, price of pomfret fish, which was hovering around Rs 180 per kg, has now gone up to Rs 250-300 per kg depending on the size of the fish. The farm shrimp that was Rs 200 a kg a year ago has appreciated to Rs 300 per kg. During the festive and marriage seasons, prices head northwards.

-The Economic Times

Fish processing parks proposed along coast

The government of Tamil Nadu will procure 500 mechanised boats or deep sea tuna liners and develop fish processing parks along the coast. Announcing this in the budget, it has also said that it will launch a scheme to provide 25 per cent subsidy, up to Rs.5 lakh, to fishermen for procuring mechanised boats or deep sea tuna liners.

Besides, to overcome the problem of dwindling catch in shallow waters, a pilot project to establish a mid-sea fish processing unit and station a ‘carrier mother vessel’ in mid-sea (to act as a source of essential inputs for the ‘baby vessels’ involved in commercial deep sea fishing) will be taken up under public private partnership during the current fiscal.

In addition, in 13 fishing towns along the coast, fish processing parks will be developed in a phased manner under public private partnership with the financial support of the Union Ministry of Food Processing and the National Fisheries Development Board.

The government has pointed out that as soon as it assumed charge, it enhanced the relief amount for the fishing ban period from Rs.1,000 to Rs.2,000 for fishing families.

Special allowance
Hereafter the government will give a special allowance of Rs.4,000 per family of fishermen for the non-fishing period. This will be in addition to Rs.1,800 per person disbursed to fisher folk under the National Fishermen Savings-Cum-Relief Scheme. This will cost the State an additional Rs.72 crore.

-The Hindu
Increase Production Through Accurate Lighting

Northwestern State University’s Aquaculture Research Center is receiving nationwide attention for its research determining that underwater lighting increases production in crawfish ponds.

Studies conducted over three harvest seasons confirm that the use of underwater lights produces bigger crawfish and more crawfish in the same pond acreage with no additional water, according to Dr. Julie Delabbio, director of the NSU Aquaculture Research Center in Marco.

“The research very much supports a sustainable farming practice with negligible environmental impact,” said Dr. Delabbio, who has worked in commercial aquaculture for 30 years. The study, funded by the LSU AgCenter, also sought to determine whether the increase was significant enough to consider it viable for commercial farm application.

Earlier this week, the Associated Press released an article that was published on-line via several national news outlets from Washington, D.C., to Seattle, Washington, abuzz with the findings.

Production numbers are very detailed, Dr. Delabbio explained. Every time traps were harvested over the past three seasons, crawfish were weighed and sorted into six size categories. Central Louisiana has only a three-month harvest season versus a seven-month harvest season in the southern part of the state. The Aquaculture Research Center surpassed the state average, which is 600 pounds of crawfish per acre, despite the shorter season and cooler water temperatures than the larger more southern crawfish farming centers in the state.

“Production results are really impressive,” Dr. Delabbio said. “This year was a difficult year for many crawfish farmers because of the drought situation in the state. However, we had our best production year yet and we didn’t use any more water than we normally do.”

At the Aquaculture Research Center for the 2011 harvest season, the ponds with lights produced an average of 1,659 pounds of marketable crawfish per acre while the ponds without lights produced an average of 854 pounds of marketable crawfish per acre.

“The key word here is marketable. The total production from all of the ponds was higher but some crawfish are too small to market. If the lit ponds only produced more small crawfish than the technique would not be commercially viable,” Dr. Delabbio said. “For us, marketable size is roughly a crawfish count of 35 crawfish or less to the pound when the crawfish weighs about half an ounce.”

The lighting impacts the size of the crawfish as well as the number of crawfish produced.

“If I just look at our ‘select’ grade crawfish production, the bigger crawfish, where the crawfish count is 20 crawfish or less to the pound the ponds with lights produced 1,148 pounds per acre while the lights without ponds produced 708 pounds per acre.” Delabbio said.

The question of cost, however, is an important one. The focus of the research at the Center is looking at ways to increase crawfish pond production that have viable commercial application.

“In the past we have tried different things in the ponds to increase production and although they did make a positive impact, they were not cost effective,” Dr. Delabbio said. “We decided to continue the underwater light research because the increase in production was significant and we believe with today’s technology a cost-effective way to use underwater lights is out there. LED lights are very inexpensive to operate and solar power, although initially expensive, allows the farmer to deploy lights in large ponds and in remote locations. It was first important to know that the lights do make a big difference to production, now the next step is to find the lights that are cost effective.”

Future research will determine how the light impact the basic biology of the crawfish. Factors to be investigated include the position of the lights in the water column, the length of time on a daily basis that the lights should be on, what month to start the lights and when to end the light treatment in order to get the greatest positive impact from the lights, Dr. Delabbio said.

“Successful application of the technique is a bit trickier then just turning on the lights, but in our research so far, the technique shows great promise in being commercially viable,” she said. “One attractive aspect of the lighting research is that it is very eco-friendly. The addition of this technology has little negative environmental impact. At this point, we are trying to quantify the minimum amount of light required to get an increase in production with the industrial objective that lights on large crawfish ponds would be powered by solar energy.”

NSU’s Aquaculture Research Center is a 450-acre farm in operation for over 18 years with the objective of conducting research to support the state’s aquaculture industry. Most of the ARC’s research is focused on increasing production in crawfish ponds, Louisiana’s most significant aquaculture product, using sustainable practices.

“Our research always is business linked,” Dr. Delabbio said. “The end result must have some usefulness to the bottom line.”

-The Fishsite
VIET NAM - Deputy Minister of Agriculture and Rural Development Vu Van Tam on July 29 met with FAO Assistant Director General for Fisheries and Aquaculture Arni M. Mathiesen and Deputy Director General of FAO Fisheries Department Rohana Subasinghe.

During the meeting, the two sides discussed FAO assistance for building a network to prevent and control aquatic diseases in Viet Nam. The meeting took place on the sidelines of the Meeting of Asian Ministers in Charge of Aquaculture to which the officials attended.

The FAO officials pledged to discuss specific measures to control aquatic diseases as soon as they receive FAO experts’ final report on aquatic diseases, especially on shrimp and oysters in the country.

- The FishSite News Desk

Promising technology for fish farming from Canada

Traditional open-water fish farming contains fish in large net cages. Water flows through the net, bringing in fresh water and carrying away waste. In order to separate fish from a natural water body, aquaculture has relied on inland ponds or indoor systems.

AgriMarine Aquaculture of Canada has developed a novel method for growing salmon in a solid-wall fish containment system. Since fish farming has been subject to criticism on the western Canadian coast for many years, farmers are pursuing solutions to maintain aquaculture acceptably in the region.

AgriMarine’s technique is the first time a system imbedded in a natural water body has also separated the farmed fish from the water body. This separation reduces the waste received by the natural waters and reduces the chance of fish escaping or diseases being released.

Fish farmers are growing Chinook salmon in the solid-wall fish containment system developed by AgriMarine.

Scientists and businesses have repeatedly shown that fish can be grown using a variety of methods. It has remained a challenge, however, to show that complex methods can make a profit.

At minute 1:34 the video shows underwater footage of the seafloor below fish farming cages. Viewers probably see this and then compare the footage to their mental image of what they imagine a pristine tidal zone looks like. This comparison is incorrect and unfair. The relevant comparison is to the waste stream coming out of a beef or chicken feed lot; in America much of that waste floats down the Mississippi River into the Gulf of Mexico where it creates a dead zone the size of New Jersey.

Simple calculations of the area damaged by aquaculture would show that the total area of sediment damage by all cage culture in the world is less than half the area of this one dead zone, and there are dead zones near the river mouths of most of the world’s rivers.

Compared to other meat production and traditional cage designs, this new system could reduce the ecological footprint of the fish consumed. So maybe eating fish out of a bathtub isn’t such a bad idea after all.

- www.earthsky.org
Seafood farms face growing problems in Vietnam

Aquaculture has flourished in the central region of Vietnam in recent years, but is now encountering several problems, including a shortage of baby shrimp for breeding and polluted groundwater from inadequate waste treatment. Although farmers have dramatically increased their incomes, disease outbreaks among contaminated shrimp, particularly those that are purchased unquarantined, have caused mass deaths and polluted groundwater. However, the sector continues to grow as farmers apply advanced farming techniques and raise a variety of aquatic species.

Central Thua Thien – Hue Province, for example, increased its aquaculture area from 5,402ha in 2006 to 5,800ha last year. Farmers in the province, which has 22,000ha of lagoons, now farm black-tiger shrimp, white-leg shrimp, crab, sweet snails and bivalve molluscs, as well as marine fish and freshwater fish. In Huong Tra District, farmers are piloting a production model for black-tiger shrimp, crab and mullet fish under the support of the province’s Consultative and Research Centre on Natural Resources Management. Farmer Nguyen Luong of Huong Phong Commune said he had earned a profit of VND30 million (US$1,400) from breeding black-tiger shrimp, crab and mullet fish over an area of 6,000 square metres this year.

In Phu Yen Province, the area under aquaculture cultivation increased by 90ha from 2006 to 2010, with output rising 2.4 times. The production value of aquaculture reached VND246.7 million per hectare in 2010, up VND8.7 million compared to 2006, according to Phu Yen Province’s Department of Agriculture and Rural Development. Farmers in the province are raising a variety of aquatic species, including mullet, seabass, snapper and bivalve molluscs.

Raising lobsters in cages has become popular in Phu Yen as the species now sells for VND1.2-1.4 million ($57-66) a kilogramme. Phu Yen has more than 12,000 lobster cages, twice the number compared to last year, accounting for nearly 90 per cent of the province’s aquatic farming cages. The province’s aquaculture sector earned VND2.44 billion last year, or 34.6 per cent of the province’s agro-forest and seafood income.

A shortage of shrimp fries is affecting growth, according to Vo Thi Tuyet Hong, head of Thua Thien – Hue Province’s aquaculture sub-department. She said breeding centres which grew and sold fries to aquaculture farmers could only meet 10-20 per cent of demand in the province. In Thua Thien – Hue, the number of shrimp-breeding centres, which provide farmers with shrimp fries, fell from 29 in 2005 to 12 in 2009. The drop in the number of centres occurred because of several factors, including inclement weather and competition from other breeding centres in the south.

Also, the rapid development of aquaculture without proper zoning in many localities has contributed to environmental pollution, leading to disease outbreaks among various species. Last year in Thua Thien – Hue, disease broke out in shrimp ponds covering 1,000 hectares of a total of 3,600ha of ponds. Quang Nam Province, for the same reasons, saw its shrimp output fall by 1,130 tonnes in the first few months of last year.

Ngo Tan, deputy director of Quang Nam Province’s Department of Agriculture and Rural Development, said the shrimp-fry shortage and untreated waste water had contributed to lower output. Province officials are taking a number of steps to address these problems with an aim to create sustainable production. Le Truong Luu, deputy chairman of the Thua Thien – Hue People’s Committee, said his province had targeted an annual aquaculture output of 20,000 tonnes by 2015, up 7,000 tonnes compared to the present. The province wants to give priority to brackish-water aquatic species, including black-tiger shrimp, crabs and bivalve molluscs. To solve the aquatic-fry shortage, the province will set up new aquatic-breeding centres and upgrade existing ones, including a 30-ha shrimp-breeding centre in Phong Dien District. The shrimp fries will be used for farming in ponds in sandy areas.

Thua Thien – Hue will also carry out other projects, including improving the capacity of aquatic officials and veterinary forces and setting up systems to monitor disease outbreaks and water pollution. In addition, to protect the environment, mangrove trees will be planted in coastal areas where aquaculture breeding occurs. Quang Nam Province, which does not have large lagoons like Thua Thien – Hue, has more than 4,700ha devoted to fresh-water aquatic cultivation, including 3,879ha of reservoirs. Last year, the area under brackish-water aquaculture in Quang Nam reached 2,130ha, with annual output of 8,170 tonnes. The province plans to set up 10 disease-free shrimp farming zones.
covering an area of 30ha each by the year-end. It has also been encouraging farmers to invest in tra catfish cultivation and breed more freshwater-fish species. In addition, by 2015, more than 50 per cent of aquaculture areas in Quang Nam are expected to apply national standards of food safety and hygiene.

Tan said his department would work with agencies to improve the quality of aquatic produce and inspection of aquatic-breeding centres and animal-feed producers. The department has also called on investors from all economic sectors to invest in the aquaculture sector.

— VNS

Govt mulls loan at 1 per cent to boost fish farming in MP

Following the instructions of Chief Minister Shivraj Singh Chouhan, important decisions have been taken to strengthen cooperative movement in the State. These decisions include providing loans at one per cent interest rate to fish farmers and providing land of free of cost to cooperative credit societies to construct godowns.

Giving this information, Cooperatives Minister Gaurishankar Bisen informed that short-term loans to the tune of Rs 5,747 crore have been distributed among farmers of the State so far and the process of recovery has also been speeded up.

The Cooperatives Minister informed that a target has been fixed that every cooperative credit society should have its own godown with an objective to increase the capacity of warehousing in the State as per expectations. For this, free of cost land would be provided to cooperative credit societies apart from making available funds to them under Grid Warehouse Project.

He informed that with a view to strengthening cooperative marketing federations, assets of 34 loss-making societies would be revalued and they would be permitted for assets’ commercial use. The income generated through this process will help in running these societies.

The Cooperatives Minister informed that credit cards have been provided to over 39 lakh farmers in the State. During the last seven years, cooperative banks have issued credit cards to 12 lakh farmers and a campaign has been launched in the State from July 23 to August 15 with a view to cover cent per cent farmers.

He informed that credit cards for fishermen would also be made through cooperative banks and they will also be provided loan at the rate of one per cent as per the instruction of the Chief Minister.

According to Bisen, farmers are showing keen interest to get short-term loans at the rate of one per cent interest. He informed that loans worth only Rs 2,000 crore were distributed in 2005-06 while this amount has risen stupendously to Rs 5,747 crore now. He said that five per cent rise has also been registered in the rate of recovery, which stands now at 71 per cent. Bisen informed that the share of cooperative banks in extending loans to farmers has risen to 40 per cent from 26 per cent.

-The Pioneer, Bhopal
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peeled shrimp
24. Kenkichi Yamada  
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27-7, 6-chome, Kamirenjaku, Mitaka-shi, Tokyo  
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Fax: 0422-57-8019  
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marine products in general

25. DAISUKE INOUE  
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peeled shrimp

26. Iunichi Sato  
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baigai, baby clam, baby octopus

27. Keiichiro Teshima  
Consultant  
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dam, cuttlefish, squid, octopus

28. SHINICHI YUHARA  
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3-5, 3-COMEL AKASAKA MINATO-KU, TOKYO 107-0052 JAPAN  
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E-mail: shinichi_yuhara@kyokuyo.co.jp  
shrimp, vannamei

29. TAKUMI MANABE  
MANAGER  
Shokuryu Co., Ltd.  
4-5, TOYOMI-CHO, CHU-OU-KU, TOKYO 104-0055 JAPAN  
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E-mail: t-manabe@shokuryu.co.jp  
vannamei

30. HIROSHI OCHIAI  
PRESIDENT  
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22-7, MINAMI 2-COMEL, NISHI OBHIRO, JAPAN  
Zip code: 51/60 small size shrimp

22. SHINICHI YUHARA  
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shrimp, vannamei

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Jang Soo Corporation  
5F, 1582-20, DADAE-DONG, SAHA-GU BUSAN, KOREA Postal Code: 604-868  
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E-mail: jangsoo21@paran.com  
marine products in general

32. HENDRA SUKTJAMIDJAJA  
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Zip code: 14310  
Tel: (62-21)430 1001  
Fax: (62-21)4303412  
E-mail: hendra daruma@yahoo.co.id  
baby octopus

Trade Enquiries received during Asian Seafood Exposition, 6-8 Sept. 2011, Hong Kong

1. Khaled Chaabouni  
President & CEO  
Leo-Progress Enterprises Inc  
1101, Bay Street, Suite 2702, Toronto (Ontario) Canada M5S2W8  
Tel: (416) 921-0912 Fax: (416) 946-1775  
Mob: (647) 223-1912  
Email: khaled@leo-progress.com  
Frozen Tuna (Yellowfin & Big eye)

2. Masanori Okada  
Sub Leader  
(Overseas Trade Dev. Dept)  
Shokuryu Co.Ltd  
4-5, Toyomicho, chu-o-ku, Tokyo, 104-0055, Japan  
Tel: +81-3-5560-1744 Fax: +81-3-5560-1829  
Mob:+81-90-6559-0925  
Email: m-okada@shokuryu.co.jp  
Frozen Cuttlefish whole round (smaller size)  
Frozen Silver pomfret (Bigger size)
<table>
<thead>
<tr>
<th>No.</th>
<th>Name</th>
<th>Position</th>
<th>Company/Address</th>
<th>Contact Details</th>
</tr>
</thead>
<tbody>
<tr>
<td>3</td>
<td>Micro Wong</td>
<td>ParknShop Super market</td>
<td>Watson House, 1-5 Wo Liu Hang Road, Fo Tan, Shatin, New Territories, Hong Kong</td>
<td>Tel: Direct +852 3521 6321 Fax: +852 2639 Email:<a href="mailto:5651MicroW@asw.com.hk">5651MicroW@asw.com.hk</a> <a href="http://www.parknshop.com">www.parknshop.com</a> Fr. Vannamei shrimp (16/20) (retail pack) Fr. Leather jacket fish</td>
</tr>
<tr>
<td>4</td>
<td>Siu chung Yan, Yannis</td>
<td>ParknShop Super market</td>
<td>Sojitz (Hong Kong) Ltd 16F, Harbour Center, 25-Harbour Road, Wanchai, Hong Kong</td>
<td>Tel: (852)2844-1837 Mob: (852)6011-8277 Fax: (852)2521-3949 Email: <a href="mailto:siu.yannis@sea.sojitz.com">siu.yannis@sea.sojitz.com</a> <a href="http://www.sojitz.com">www.sojitz.com</a> Frozen PD shrimps (100/200, 300/400)</td>
</tr>
<tr>
<td>5</td>
<td>Kenny Sze</td>
<td>Manager</td>
<td>Pacific Andes food (HK) Co.Ltd Room.No.3201-10, Hong Kong Plaza, 186-Connaught Road West, Hong Kong</td>
<td>Tel: (852)2589-4166 Mob: (852)9208-6531 Fax: (852)2521-3949 Email: <a href="mailto:kenny.sze@pacificandes.com">kenny.sze@pacificandes.com</a> <a href="http://www.pacificandes.com">www.pacificandes.com</a> Frozen Black tiger &amp; vannamei shrimps</td>
</tr>
<tr>
<td>6</td>
<td>Bonnie Yan</td>
<td>Director</td>
<td>Ho Ming Kee Noodles Unit E, 21/F Flourish FoodMfy Centre, 18-Thai Lee Street, Yuen Long, New Territories, Hong Kong</td>
<td>Tel: (852) 2476-0926 Mob: (852) 9196-8896 Email:<a href="mailto:bonnieyan9196@yahoo.com.hk">bonnieyan9196@yahoo.com.hk</a> Fr. PUD shrimps(71/90)</td>
</tr>
<tr>
<td>7</td>
<td>Pius Chan</td>
<td>General Manager</td>
<td>Tai Po Chun Hing Ltd Hong Kong</td>
<td>Tel: (852) 2947-0447 Direct: (852) 2947-0992 Mob (852) 9327-1477 Email: <a href="mailto:pius@beefball.com.hk">pius@beefball.com.hk</a> Fr. Cuttlefish Whole Cleaned &amp; Tentacles</td>
</tr>
<tr>
<td>8</td>
<td>Gregory G Tung, Jr</td>
<td>President</td>
<td>A. Tung Chingco Manufacturing Corp; No.19 Golden Road Caloocan Industrial Subd. Bgy.Kaybiga, Caloocan City Philippines -1400</td>
<td>Tel: 937-4366, 937-4369, 937-4387 Fax: 937-4360 Email: <a href="mailto:greg@ligomanila.com">greg@ligomanila.com</a> <a href="http://www.ligo.com.ph">www.ligo.com.ph</a> Fr.Squid Whole</td>
</tr>
<tr>
<td>9</td>
<td>Choi, Chansub</td>
<td>President</td>
<td>True Co.Ltd No.8, 1F,252-2, Namsung-dong, Mansanhappo-gu, Changwon-si, Geongnam, Korea</td>
<td>Tel: 82-55-222-9117 Fax: 82-55-244-9117 Mob: 82-10-3685-9119 Email: <a href="mailto:rotifer2@hanmail.net">rotifer2@hanmail.net</a> Frozen Ribbon fish</td>
</tr>
<tr>
<td>10</td>
<td>Cindy Liau</td>
<td>Asst. Vice President</td>
<td>SATS catering Pte Ltd, 20, Airport Boulevard Singapore 819659 or PB No 3, Singapore Changi Airport, Singapore 918141</td>
<td>Tel: 65 6541 8630 Fax: 65 6542 1197 Email: <a href="mailto:cindi_liau@sats.com.sg">cindi_liau@sats.com.sg</a> Frozen Black Tiger shrimp Frozen fish items</td>
</tr>
<tr>
<td>11</td>
<td>Jerome Lou</td>
<td>Managing Director</td>
<td>Zhejiang Sea-Land Scm Co. Ltd Room 402, Bldg 1, Wanxion Mansion, No.35, West Lake Avenue Road, Hangzhou, China</td>
<td>Tel: (86) 571-28809867 Fax: (86) 571-28809850, 28809860 Mob (86) 13906530140 Email: <a href="mailto:jerome@sealand-scm.com">jerome@sealand-scm.com</a> Frozen Black tiger &amp; vannamei shrimp IQF Whole Cleaned Cuttlefish</td>
</tr>
<tr>
<td>12</td>
<td>Valentin Silk</td>
<td>General Director</td>
<td>Service “Maritime –Nord”GmbH Postfach 110403, 20404 Hamburg Germany</td>
<td>Mob: +49 171 642 38 34 Fax: +49 4101 20 44 38 Email: <a href="mailto:smn20062009@km.ru">smn20062009@km.ru</a> Scallops (bivalve molluscs)</td>
</tr>
<tr>
<td>13</td>
<td>Winnie Ong</td>
<td>Material sourcing Manager</td>
<td>Singapore Food Industries Pte Ltd 234 Pandan Loop Singapore128422</td>
<td>Tel: +65 6870 0279 Fax: +65 6778 6891 Mob: +65 9798 3600 Email: <a href="mailto:hongeng_ong@sats.com.sg">hongeng_ong@sats.com.sg</a> <a href="http://www.sats.com.sg">www.sats.com.sg</a> Fr.HL Black tiger shrimp</td>
</tr>
<tr>
<td>14</td>
<td>Murkhalis Bin Mokhter</td>
<td>Managing Director</td>
<td>Ace Front Industries Sdn.Bhd Lot 7806, Jalan Perusahaan Satu, Kamunting Industrial Estate 34600 Kamunting, Perak, Malaysia</td>
<td>Mob: +6 016 311 0061 Tel: +6 05 891 5388 Fax: +6 05 891 7377 Email ; <a href="mailto:acefront@gmail.com">acefront@gmail.com</a> <a href="http://www.acefront.com">www.acefront.com</a> Fr.Ribbonfish &amp; Mackerel</td>
</tr>
</tbody>
</table>
15. Yoshiro Kobayashi  
President  
Nishiuo Marketing Co.Ltd  
Shinkawa Oohara Bldg 2F,  
27-8 Shinkawa, 1 Chome Chuo-Ku,  
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Fr. Shrimps

16. Steve Kong  
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Sun Wing Hing food Products Co.Ltd  
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Super Luck Industrial Centre  
57 Sha Tsui Road, Tsuen Wan  
Hong Kong  
Tel: (852) 2402 8933  
Fax: (852) 2402 8902  
Mob (852) 6338 5362  
Fr. Cuttlefish Whole Cleaned (U/1, 1/2, 2/4)  
Fr. Sea caught PUD shrimp (100/200 to 500/up)

17. R.Permall Aurifla co Ltd  
Mariaen Temple Road  
Cap Malheureux  
Mauritius  
Tel: (230)2628379 / 7105  
Fax: (230)2626643  
Mob: (230)2554993  
IQF Shrimp (raw) & Fr. Lobster (raw)

18. Liang Jian Hang  
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Fr. Shrimps

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Shark fins & Fish maws

20. Tiu Vuong  
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Fr. Cuttlefish

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Fr. Sardine & Mackerel

22. Vicky Kwong  
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Mob (852) 9300 0416  
Email: vickykwong@wilsonfoods.com.hk
Fr. Black tiger & vannamei shrimp

23. Duarte Tarre  
Gelpeixe Alimentos Congelados SA,  
Quinta do Loureiro  
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24. Saowanee Lukpipat (Som)  
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samut Sakhon, 74000 Thailand  
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Fr. Squid, Cuttlefish, Octopus & Mackerel

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Fr. Leather jacket & Tiger prawns

26. Dax Foster  
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Cayman Islands  
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Fax: 345-949-6200  
Email: daxfoster@pdl.com.ky
Fr. Black Tiger, vannamei, Crab  
& ready to eat retort pouch products

27. Samir Kumar  
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Fr. Octopus Whole round (20/40 to 80/up) Baigai (50/80) -250 MT/year

29. Craig
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Fr. Ribbonfish, Silver Pomfret & Lobster

30. Gary Tsui
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Frozen Flower shrimp

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Fax: +852 2565 7139
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Fr. CF fillet, Squid & Leather jacket

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Mob: +65 98158771
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Frozen Pompret, Cattle fish & Squid

33. Steven Liu
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Industry, CA 91746 USA
Tel: 626-336-8366
Fax: 626-336-8466
Email: stevenlhn@gmail.com
Fr.vannamei shrimp (PD)
51/70 & 71/90

34. Alun E Hughes
President & Gen.Mgr
Or
Tony Siddle Sr. Manager
Butterfield Vallis PB.No.HM 468
Hamilton HMBX, Bermuda or 27 Woodlands Road
Pembroke HM09, Bermuda
Tel: (441)295-3434
Direct: (441) 297-9462
Fax: (441) 292-7600
Email: ahughes@bv.bm
www. bv.bm
Fr.Black tiger & vannamei shrimp (whole range) Breaded shrimps
Cooked & Peeled shrimp
Rock lobster
Cattlefish
Snapper & Grouper (big size)

35. Larry Huang
General Manager
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Fr. Leather jacket

36. David Yeung
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Tel: +852 27355863 (8 lines)
Fax: +852 2735 9198
Mob: 98738630
Email: wdativy@hotmail.com
Fr. Head On Black tiger (semi IQF) Fr.HO & HL vannamei Fr.P.indicus - HL (black frozen)

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Fish Maws

38. Helen Sung
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Tel: +852-6014-6053 +852-2528-9969
Email:Helen@justgreen.com.hk
Fr.shrimps & Freeze dried products

39. Jane Chen
Great hung Enterprise Co.Ltd No.41, Yueh-Yang st,
Nan-Tzu Dist, Kaohsiung 811, Taiwan
TeL: +866-7-3528805
Direct: +866-935-400708
Fax: +866-7-3524564
Email: topjia@great-garden.com.tw
www.great-garden.com.tw
Fr.Lobster (Raw & Cooked)
40. Harry Hui  
Sales Manager  
Prosperity Food Limited  
Flat B,3/F Fuk Tsun Fty. Bldg,  
66-68 Fuk Tsun st,  
Tai Kok tsui, Kln, Hong Kong  
Mob:+852 9216 7921  
Tel: +852 2332 3212  
Fax: +852 2782 6212  
Email: HSC@prosperity.com  
**Fr.Cuttlefish Whole Cleaned (Big size)**

41. Larry Huang  
General Manager  
Dalian Wancheng Seafood Co. Ltd  
Room 2108, 2nd Manhattan Tower, No.101 Youhao road, Zhongshan Dist. Dalian China -116001  
Tel: +86 -411-8279-2267/68  
Fax: +86-411-8279-2269  
Mob: +86- 1-333-222-5199  
+86-138-0408-5412  
Email: malichundi@hotmail.com or tlymlc@163.com  
**Fr. Ribbonfish, Yellow croaker & Reef cod**

42. Jabir Ahmed  
Director Purchase  
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Mob (Dubai) +971-508079670  
Mob (India) +91-8148811220  
Email: info@koraime.com or koraimiddleeast@gmail.com  
www.koraime.com  
**Frozen Mackerel**

43. Lily Huang  
Sales Representative  
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Tel: +86-779-2286163  
Fax: +86-779-2229222  
Mobile:13878946949  
Email: long_3215268@163.com  
www.bt-fish.com  
**Frozen Leather jacket**

44. Silas Chan  
Ozean Enterprise Ltd  
9/F Fat Lee industrial Bldg, 17 Hung To Road, Kwun Tong, Kowloon Hong Kong  
Tel: +852 2357 4328  
Fax: +852 3012 9956  
Mob: +852 92448448  
Email: ozeanhk@gmail.com  
**Freeze dried shrimp**

45. Joan Wang  
J J Marine food Co. Ltd  
3-901, Wanxin Mansion No.8Guanyihou, Hang Zhou, Zhejiang, China  
Mob:+86-13906535738  
Tel: +86-18969118821  
Fax: +86-571-85385110  
Email: joanwang@seafoods.sina.net  
**Fr. Squid whole round 10/20, 20/40**  
**Fr.Cuttlefish**  
**Block frozen HL or PUD sea caught shrimp**  
**Fr.Yellow croaker & Ribbonfish**

46. Sun Donghui  
Director General Manager  
China Shenzhen North – South Import & Export Trading Co. Ltd  
2004/2 Zhongshan Garden Bldg, No.12 Fenghuang Road, Luohu, Shenzhen, China -518003  
Mob:13926036708  
Tel: +755-82140783 /0685  
Email: north-southnb@163.com  
zgsznb@sia.com  
**Lobster & Crab meat**

47. T&T Happy Trade Co; Ltd  
Flat/RM 1701, 17/F Henan bldg, 90 Jaffe Road, Wan Chai, Hong Kong  
Mob: +86-13560519267  
Tel /Fax: +86-3238963  
Email: ningxj_709981@yahoo.cn or ningxj_709981@163.com  
**Fr.vannamei shrimp**

48. Naveed S Ebrahim  
Managing Director  
AGN Global Ltd  
RoomA-11, 22/F Chiap King Industrial Bldg, 714 Prince Edward Road, East San Po kong, Kowloon, Hong kong  
Mob (HK): +852 5330 6859  
Mob(China): +861 3428 678400  
Mob(Global): +923008232792  
Tel:+852 2753 6883  
Email: naveed.agn@gmail.com  
**Fr. Ribbonfish, Seabream, Yellow Croaker, Snapper**  
**Fr.Cuttlefish & Squid**

49. Henry Leung Ngai  
Executive Sous Chef  
Venetian Macau Ltd  
Sands Casino, Largo de Monte Carlo, No.203, Macau  
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Direct: +853 983 8218  
Tel: +853 2888 3388  
Fax: +853 983 8715  
Email: henry.leung@venetian.com.mo  
**Fr. Lobster & Crab meat**

50. Rajpal Navalkar  
Asia Group Ltd  
Room.12, 16/F Wayson Commercial Bldg, 28, Connaught Road, West Sheung Wan, Hong Kong  
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Fax: +852 2851 3370  
Mob (India): +91 98450 79959  
Email: rajpal@asiagroup.hk  
**Fr.Seabass**

51. Queenie Leung  
Leeds International (Holdings) Ltd  
Room .913A, Hong Kong Plaza 188, Connaught Road West Hong Kong
52. Ben C M Goh
Director
Southern Trading Australia Pty Ltd
16 Emplacement Crescent
Hamilton Hill
Western Australia 6163
Mob: 0418 917 686
Tel: (08)9336 5111
Fax: (08)9336 5122
Email: bgoh@southerntrading.com.au
Freeze dried shrimp & Fr.clam meat

53. David Koh Y.H
Director
King's General Supply Pte Ltd
101 Kitchener Road,
No.03-30 Jalan Besar Plaza
Singapore 208511
Tel: 62952896 / 3348
Mob(Global): +65 96731811
Telefax:+65 62963580
Email: kingaqua@singnet.com.sg
Fr. Black Pomfret (300/500) , Ribbonfish
Fr.Black Tiger shrimp (whole range)
Squid for tuna fishing (baits)

54. Australia
gmanettas@goodbran.com.au
Frozen Vannamei shrimp (Raw and Cooked)
-Payment after AQIS

55. Clinton Lai
Tel:+852-6386-3766
Clinton@nhatrang.com.hk
Fr.Black tiger shrimp -2 Kg block

56. Skong328@hotmail.com
Fr.Cuttlefish whole cleaned (u/1 to 2/4)-
10% glaze
Fr. Sea caught PUD shrimp
Fr. Ribbonfish (200/400)

57. Rajkumar
Kuhong International Ltd
FTB 13/F Minden Hse
13-15 Minden Avenue,
Tsim Sha Tsui, Kowloon,
Hong Kong
Tel: +852 2369 2300
Mob: +852 9751 3886
Fax: +852 3105 4599
Email: rajkumar51@hotmail.com &
kuhonghk@netvigator.com
Fr. HLSO black Tiger & L.vannamei shrimp (21/25-26/30)
Baby Octopus (Flower Shape)-20/30 to 60/80
Octopus (long leg and cut)
Thely shrimps (3-5 cm size)
Jawula prawns 3.5 cm chilled and salted
Fr.Ribbonfish (A Grade only) 300/400 to
500/700

58. Edward Zhang
Marketing Director
Liancheng Overseas fishery (Shenzen) Co Ltd
4203 Landmark Tower,
4028 Jintian Road,
Futian Dist, Shenzhen, China
Mob: +86 135 1031 8582
Tel: +86 755 2151 3756
Fax: +86 755 2151 3710
Email: Edward_zhang@ltfv.com
Frozen Tuna Steaks & Chunks

59. Wang Dongmei
Deputy Gen. Manager
Qingdao Yihexing Foods Co Ltd
Jiaonan Seashore industrial Park,
Qingdao, China
Tel: 0532-88136667
Fax: 0532-86158886
Mob: 13963981216
Email: dongmei-wang@yihexing.cn
Block frozen shrimp (100/200, 200/300)

60. Pauline Kwok
Jubilant Global Frozen Food Ltd
Unit 1006, 10/F Catic Bldg.
44 Tsun Yip Street,Kwun tong,
Kowloon, Hong kong
Tel:+852 2950 0232
Fax: +852 2950 0682
Mob: +8529272 2121
Email: Jubilant.pauline@gmail.com
Fr. Ribbonfish

61. Paul Tai
Great Ocean Food
Flat 1217, Sincere House
83 argyle street, Mongkon,
Kowloon, Hong Kong
Tel/Fax: +852-2782 5092
Email: f3712082003@yahoo.com.hk
Fr.Squid whole round 300/400, 400/500

62. Annie Ng
Wai Fat Seafood Co.Ltd
Room 304, 3/F Eastern Centre,
1065 kings road, Quarry bay,
Hong Kong
Mob: +852 9427 1359
Tel: +852 2565 1088
Fax: +852 2565 7139
Email: waifattr@hkstar.com
Fr.Cuttlefish, Squid & Leatherjacket

63. Kim, Jin Kng (JK)
Category Manager
TESCO
39F, Grand Gateway Tower 2
No.3 hong Qiao Road,
Shanghai 200030, China
Direct:+86 21 6127 2156
Tel:+86 21 6127 2000
Mob:+86 15800828355
Fax:+86 21 6447 5817
Email: jk.kim@tescochina.com
Fr.Shrimps (whole range)

64. Marco van der Zijden
Product Manager
MGB Metro Group buying HK Ltd
9/F, World Finance Centre,
South Tower, 17 Canton Road,
Kowloon, Hong Kong
Tel: +852 2738 1072
Fax: +852 2957 5072
Email: marco.van.der.zijden@metro-mgb.com.hk
www.metro-mgb.com
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Raja Chandnani
Phone: +44 20 7444 6320
Email: Raja.Chandnani@integrogroup.com