



MPEDA

Newsletter

Vol.VII/No.1/ APRIL 2019

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**MPEDA participated in
Seafood Expo North America 2019**

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Coastal Agri Expo 2019

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**Seafood HACCP
training programme**

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CPF-TURBO PROGRAM

The shrimp industry has seen major developments and tasted success over the years, And not only are we proud to be part of it, but also take pride in pioneering it. To ensure the success and profitability of the Indian Shrimp Industry, our highly determined team with committed Aquaculture specialists constantly provide the shrimp farmers with access to the latest and updated technology.



CPF-TURBO PROGRAM -
Pioneering Successful and Profitable Shrimp Aquaculture

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25 Years of perfecting the science of aquaculture to help you dream bigger.

We are not just celebrating a milestone. We are celebrating India's rise as a powerhouse in shrimp production as we watch the Vannamei shrimp, that we fought to introduce, change the industry. We are celebrating countless seafood platters that our farmers brought to dinner tables all over the world. We are celebrating the success saga of our farmers, dealers, employees and partners. Join us, as we set our eyes on scaling newer heights.



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In the Platter



K. S. Srinivas IAS
Chairman

Dear friends,

MPEDA continuously organizes a series of interactions with the exporters and the farmers to sensitize them about the schemes, regulations and programmes. These types of programmes are quite helpful in alleviating the apprehensions of the stakeholders about the market situations and make them aware of the market regulations thereby bridging the knowledge gaps in the sector. Such programmes also serve as feedback points to have an update on the issues affecting the sector, and help us to recommend measures of appropriate interventions.

Based on similar interactions, MPEDA has submitted a small proposal to the Ministry of Civil Aviation about the logistic requirements in the export of marine products by air. I am glad to inform you that the Ministry of Civil Aviation has convened a meeting of the major airports, airline operators and other stakeholder to discuss about the proposal submitted by MPEDA, and has formed a taskforce to steer forward actionable points that will be helpful to propel the export of live and chilled marine products by air to different destinations. Considering the higher unit value realization of the cargo, we are hopeful that the interventions will be quite helpful in boosting the export of seafood in fresh and live forms to overseas markets, and thereby enhance the share of live and chilled marine exports in the total marine products exports of India. It may be noted that world over, the export trade of live and chilled marine products contributes 20% on an average of the total seafood exports. While, the share of live and chilled marine products in India's total marine product exports is just 2%.

In addition, MPEDA is also assisting the Indian Institute of Foreign Trade, New Delhi to study the sector specific key performance indicators in logistics that will help to devise policy mechanism to scale up the level of service and related infrastructure in the export of agriculture and seafood items.

MPEDA has also assisted the inspection team from US Department of States to observe the shrimp harvesting systems in Andhra Pradesh, Tamil Nadu, Kerala and Maharashtra for certification under the Section 609 of US Public Law regarding the protection of marine turtles. I am hopeful that the assessment will favour certification of our shrimp harvesting systems by the US Department paving way to renew the export of wild caught shrimps to US market.

Thank you.

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MPEDA participated in Seafood Expo North America 2019



A view of the India Pavilion at SENA 2019

The United States of America is the world's largest importer of fish and fishery products by value in 2018. US fish and fishery products imports have increased in the last 10 years to reach a total value of USD 23.52 billion in 2018. According to NOAA, over 90% of the seafood consumed in the United States of America is imported. The main imported items are shrimp, salmon, crab and white fish.

Global fish production is estimated to have increased by 2.1 percent to a total of 178.8 million tons in 2018. The aquaculture sector continues to power global seafood production growth, with expected production increases for most of the major aquacultured species amounting to an overall increase of four percent in 2018. Capture fisheries production increased only marginally year-on-year, with good anchoveta catches offset by extremely tight supply of cephalopods and lower catches of mackerel and multiple ground fish species. Another year of moderate but positive economic growth continues to drive increases in fish consumption worldwide, with

an average of 20.7 kg of fish estimated to have been consumed per person in 2018.

U.S. per capita seafood consumption increased by 1.1 pounds to 16 pounds in 2017, reaching the 16-pound mark for the first time in almost 10 years as per the report of the National Marine Fisheries Service. Americans are enjoying a greater variety of seafood. While shrimp, salmon and tuna continue to be America's favorite fish and shellfish, the top ten species listed by National Fisheries Institute viz. Shrimp, Salmon, Tuna, Tilapia, Pollock, Pangasius, Cod, Crab, Catfish and Clam makes upto 85 percent of the 16 pounds consumed.

Last year was marked by rising trade tensions between China and the United States of America and multiple other sources of economic uncertainty, including the "Brexit" negotiations between the EU28 and the United Kingdom, which could have significant implications for the seafood industry. Nevertheless, global seafood trade is estimated to have expanded some 7 percent

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in USD terms in 2018, helped firstly by a weaker US dollar but also by high fish prices worldwide.

India is once again the top country of origin for shrimp entering the United States. India outpaced Indonesia, Thailand, and Ecuador to take the title for most shrimp exports to the U.S. for the fourth straight year.

Thirty-two percent of all shrimp imported into the U.S. came from India, and India continues to build market share, as it realized a compounded annual growth rate (CAGR) of 25.2 percent between 2014 and 2017, outpacing total U.S. shrimp demand CAGR growth of 7.1 percent. India achieved the milestone of becoming the first country to top 500 million pounds of shrimp imported to the United States in a calendar year, importing 546,872 million pounds, or 248,127 MT, in

2018. Indonesia tallied 132,344 MT of shrimp exports to the U.S. in 2018, ranking it second overall in 2018, followed by Ecuador with 75,891 MT. Indonesia exported 118,057 MT of shrimp to the U.S. in 2017, while Ecuador totaled 71,788 MT. Its higher total in 2018 moved it past Thailand in the rankings, as the Southeast Asian country saw a decline in its shrimp exports to the U.S. from 74,523 MT in 2017 to 49,703 MT in 2018.

Vietnam also moved past Thailand, with 58,383 MT of shrimp exports to the U.S., good enough for fourth place. China moved up as well, with 50,824 MT of shrimp exports to the U.S. Mexico, Argentina and Guyana, – seventh, eighth, and tenth, respectively in the rankings – all saw slight dips in their production in 2018. Peru, in ninth place, recorded an uptick from 9,950 MT in 2017 to 10,532 MT in 2018.

Table 1. US Imports of Shrimp (All Types) by Country in 2018 with comparisons

Rank	Exporter	Jan – Dec 2018	Jan – Dec 2017	Difference	Growth%
1	India	248,127	213,981	+ 34,146	+ 15.96
2	Indonesia	132,344	118,057	+ 14,287	+ 12.10
3	Ecuador	75,891	71,788	+ 4,103	+ 5.72
4	Vietnam	58,383	55,784	+ 2,599	+ 4.66
5	China	50,824	45,961	+ 4,863	+ 10.58
6	Thailand	49,703	74,523	- 24,820	- 33.31
7	Mexico	24,884	28,539	- 3,655	- 12.81
8	Argentina	11,033	12,552	- 1,519	- 12.10
9	Peru	10,532	9,950	+ 582	+ 5.85
10	Guyana	7,006	9,289	- 2,283	- 24.58
Rest of the World		26,996	23,685	+ 3,311	+ 13.98
US Shrimp Import		695,723	664,109	+ 31,614	+ 4.76

Source: NOAA's Office of Science and Technology



A view of the exhibition

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Table 2 shows comparative statistics on the leading top ten exporting countries of fish and fishery products worldwide during 2016, 2017 and 2018. China always ranks first in export of fish and fishery products. During

2018, China exported about 21.54 billion US \$ worth fish and fishery products to various countries. India ranks fourth and exported 6.77 billion US \$ worth fish and fishery products in 2018.

Table 2. Top ten Exporters of Fish and Fishery Products in the World

Rank	Country	Exported value in 2016	Exported value in 2017	Exported value in 2018
1	China	19,998.78	20,407.98	21,545.46
2	Norway	10,562.04	11,087.77	11,737.17
3	Viet Nam	7,036.02	8,214.97	7,678.47
4	India	5,500.70	7,059.98	6,775.42
5	Chile	4,738.86	5,584.21	6,285.21
6	Thailand	5,604.26	5,854.46	5,813.88
7	USA	5,416.74	5,760.89	5,628.43
8	Netherlands	4,657.28	5,114.73	5,538.68
9	Canada	5,008.09	5,307.91	5,382.79
10	Spain	4,043.63	4,636.67	5,074.55
Rest of the World		63,484.599	69,235.81	73,950.49
Total World Export		136,051.01	148,265.37	155,410.56

Source: ITC Trade statistics based on US census bureau statistics

Table 3 shows rank-wise statistics on the leading top ten exporting countries of fish and fishery products worldwide during 2016, 2017 and 2018. USA always

ranks one in import of fish and fishery products. During 2018, USA imported about USD 23.50 billion worth fish and fishery products from various countries.

Table 3. Top Ten Importers of Fish and Fishery Products in the World

Rank	Country	Imported value in 2016	Imported value in 2017	Imported value in 2018
1	USA	20,317.11	22,462.64	23,500.18
2	Japan	13,593.30	14,710.06	15,030.02
3	China	7,088.06	8,297.07	11,921.05
4	Spain	7,124.64	8,026.13	8,586.87
5	Italy	6,140.69	6,548.20	6,984.76
6	France	6,112.61	6,663.49	6,898.08
7	Germany	5,687.14	6,071.60	6,082.65
8	Korea	4,502.41	4,984.49	5,794.05
9	Sweden	5,165.93	4,925.50	5,592.96
10	Netherlands	3,711.39	4,186.15	4,421.56
Rest of the World		49,810.12	53,947.55	58,682.59
Total World Import		129,253.40	140,822.88	153,494.77

Source: ITC Trade statistics based on US census bureau statistics

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During 2018, Canada is the top most exporters of seafood into the US market. Followed by China and India, occupy second and third place respectively. India rank no. 3 with supply of 2.43 billion worth seafoods in

to US market with 10.37% in terms of value during 2018.

Rank-wise, Item-wise export of marine products into USA during 2018 is given below in Table 4.

Table 4. Top seafood suppliers to USA during 2018 in value terms under Chapters 03 and 1604 and 1605 (Value in US\$ million)

Rank	Country	Chapter 03	Chapter 1604	Chapter 1605	Total	% of supply
1	Canada	2,881.81	91.26	284.46	3,257.53	13.86
2	China	2,103.93	303.12	596.79	3,003.84	12.78
3	India	2,137.99	17.06	281.28	2,436.33	10.37
4	Chile	2,181.59	26.15	45.84	2,253.58	9.59
5	Indonesia	1,275.57	54.11	663.58	1,993.26	8.48
6	Viet Nam	1,074.92	110.77	438.96	1,624.65	6.91
7	Thailand	330.74	585.33	361.13	1,277.20	5.43
8	Norway	951.34	1.64	0.45	953.43	4.06
9	Ecuador	668.39	150.72	22.37	841.48	3.58
10	Mexico	552.19	25.58	52.35	630.12	2.68
Rest of the World		4,366.08	511.88	350.81	5,228.76	22.25
Total US Import		18,524.55	1,877.62	3,098.02	23,500.18	

Source: ITC Trade statistics based on US census bureau statistics



Mr. B. Sreekumar, Secretary, MPEDA and Mr. John Kingsly IAS, Resident Director, MPEDA TPO, New York interact with visitors in MPEDA stall

India ranked third in export of fish and fishery products in to USA. A detailed chapter data on total import of fish and fishery products by USA in comparison with imports from India into USA and total exports from India given below in table 5.

Indian exports to USA are dominated by frozen shrimp. During 2018, India exported of seafood worth USD 2,436 million to US. The frozen shrimp items are dominated by Vannamei shrimp. The total quantity of shrimp exported in various forms into USA was 2,48,127 MT.

Other major items of exports are chilled pasteurized crab meat, frozen grouper, frozen mahi mahi, frozen squid and frozen cuttlefish items. USA imports about 10.37% of fish and fishery products from India and the same is about 35.96% of total fish and fishery products exported from India in terms of value during 2018.

It may be seen from the above data that India supplied about 46% of its total shrimps into USA which account about 28% of shrimps imported by USA in terms of value during 2018. India is the largest shrimp supplier for

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Table 5. Data on total import of fish and fishery products by USA in comparison with imports from India into USA and total exports from India

HS Code	USA's Imports from World			USA's Imports from India (% of Imports from India)			India's Exports to World (% of Exports to USA)		
	Value in 2016	Value in 2017	Value in 2018	Value in 2016	Value in 2017	Value in 2018	Value in 2016	Value in 2017	Value in 2018
0301	76.82	79.09	84.74	0.02 (0.03 %)	0.03 (0.04 %)	0.01 (0.01 %)	1.26 (1.90 %)	2.00 (2.37 %)	1.62 (0.68 %)
0302	1,962.53	2,104.92	2,272.08	0.34 (0.02 %)	0.49 (0.02 %)	1.21 (0.05 %)	78.24 (0.43 %)	51.73 (0.63 %)	47.10 (1.33 %)
0303	676.32	693.43	762.44	10.59 (1.57 %)	9.31 (1.34 %)	9.29 (1.22 %)	629.50 (1.68 %)	735.24 (1.48 %)	700.15 (1.33 %)
0304	5,633.60	6,132.33	6,698.75	9.14 (0.16 %)	14.51 (0.24 %)	19.38 (0.29 %)	159.26 (5.74 %)	225.72 (9.11 %)	269.41 (7.19 %)
0305	305.00	306.68	276.84	0.16 (0.05 %)	0.14 (0.05 %)	0.17 (0.06 %)	70.52 (0.23 %)	69.79 (0.20 %)	92.54 (0.19 %)
0306	6,721.76	7,533.65	7,341.24	1,442.10 (21.45 %)	2,037.54 (27.05 %)	2,057.89 (28.03 %)	3,595.37 (40.11 %)	4,767.94 (56.67 %)	4,469.78 (46.04 %)
0307	948.68	998.20	1,044.21	27.45 (2.89 %)	39.43 (3.95 %)	50.04 (4.79 %)	674.52 (4.07 %)	811.51 (5.85 %)	766.90 (6.52 %)
0308	43.02	52.37	44.27	0.00	0.00	0.00	0.48 (0 %)	1.14 (0 %)	2.32 (0 %)
1604	1,454.20	1,660.29	1,877.62	13.63 (0.94 %)	16.15 (0.97 %)	17.06 (0.91 %)	37.85 (36.01 %)	39.44 (42.66 %)	42.15 (40.47 %)
1605	2,495.18	2,901.69	3,098.02	131.84 (5.28 %)	239.04 (8.24 %)	281.28 (9.08 %)	253.70 (51.97 %)	355.48 (94.22 %)	383.45 (73.36 %)
TOTAL	20,317.11	22,462.64	23,500.18	1,635.28 (8.05%)	2,356.63 (10.48%)	2,436.33 (10.37%)	5,500.70 (29.73 %)	7,059.98 (33.38 %)	6,775.42 (35.96%)

USA. India supplies every one pound of shrimp out of four pound imported by USA. Most of the value-added products of India exported into USA than any other markets. India exported 40% and 73% of its prepared and processed value added products respectively under chapter 1604 and 1605 into USA, which include mostly blanched and cooked shrimp products.

According to the National Marine Fisheries Service (NMFS), the seafood industry supported nearly 1.2 million jobs and generated USD 144 billion of turnover. US companies export seafood to China for job works. Processors in China custom process and package seafood to meet their customers' specifications before re-exporting it back to where it was originally exported from or to different countries. This system of international seafood processing allows for increased profits for many seafood companies in the United States, because it allows them to focus on their core business as suppliers and utilize outsourcing processing at China (including

cleaning, filleting, and packaging) to reduce labour input cost.

According to industry sources, there are a variety of reasons why seafood processing is a growing industry in China. Among them are low production costs, high recovery rates, and the high quality of finished products. Low labour costs contribute to low production costs since labour is relatively cheap and abundant in China, especially when compared to industrialized countries like the United States. Most of the seafood processing in China is done by hand which results in not only high recovery rates relative to machine processed seafood but also a higher quality finished product. The result is an inexpensive, quality product which sells well in the export market. The same way Indian processors also need to explore job works with US companies for re-export. There is a huge untapped potential exit for India for job works with USA for re-export.

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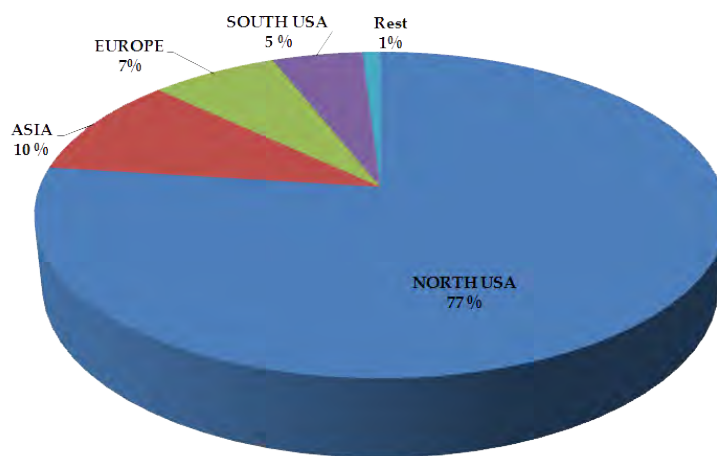
Seafood Expo North America/Seafood Processing North America 2019

Seafood Expo North America/Seafood Processing North America is America's largest seafood exposition. Thousands of buyers and suppliers from around the world attend the annual, three-day exposition to meet, network and do business. Attending buyers represent importers, exporters, wholesalers, restaurants, supermarkets, hotels, and other retail and foodservice companies. Exhibiting suppliers offer the newest seafood products, processing and packaging equipment, and services available in the seafood market. The exposition is sponsored by the National Fisheries Institute.

Seafood Expo North America is an instrumental for business promotional and networking success for seafood export into USA. More than 90 percent of seafood consumed in the U.S. is imported, making Seafood Expo North America a sizable sales opportunity for suppliers from everywhere to bring their products to buyers from restaurants, supermarkets, catering firms, seafood markets, hotels, airlines, cruise lines and more. By walking along the exhibit floor, one can see, hear, and feel the pulse of the seafood industry. Through in-person conversations and meetings, as well as in the structured conference programme, visitors get a clear sense of the trends and engage in productive conversations about emerging challenges.

The value of attending is more than just transactional. It is also an occasion for industry influencers to connect in person on issues ranging from consumer trends to best business practices to public policy considerations. These discussions take place both formally and informally on the exhibit floor, at special events, and in the information-packed conference. Visitors have the benefit of sampling a variety of products and discovering the latest innovations in seafood. More than 22,150 seafood industry professionals from around the world convened in Boston from 17-19, March 2019 for Seafood Expo North America/Seafood Processing North America, America's largest seafood trade event. The expo drew 1,329 exhibitors from 49 countries and spanned 2,56,690 net square feet of exhibit space.

In addition, Seafood Expo North America's Key Buyer programme attracts more than 550 Key Buyers to the exposition. Key Buyers include high-volume seafood purchasers in multi-unit retail and foodservice establishments. Attendees include owners, proprietors, executive purchasing managers, category managers, private label programme buyers and equipment and packaging buyers from retail, foodservice, and other business categories such as Airline, Bar/club, Cruise line, Distributor, Fast food, Government/military, Grocery, High-volume catering, Hospital, Hotel, Import/export, Manufacturer, Processor, Resort, Restaurant, School, Supermarket, Wholesale etc.



Geographic Breakdown of Attendees of SENA 2019

An overview of stalls at SENA 2019

The India pavilion was put up in booth no. 2833 by MPEDA with the assistance of the Trade Promotion Office, New York. This year, MPEDA took a space of 2200 sq. ft. (20 ft width and 110 ft length). India pavilion

arranged with 22 booths having 100 sq. Ft. each for co-exhibitors. Out of that, 16 booths occupied by 14 co-exhibitors to exhibit their products and publicity materials. Andhra Pradesh pavilion created with 4 booths to provide space for 14 co-exhibitors from Andhra Pradesh to interact with their buyers. All the

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Team of officials, MPEDA alongwith co-exhibitors in the Indian Pavilion

co-exhibitors appreciated MPEDA for the design and arrangements made in India pavilion.

The team led by Mr. K. S. Srinivas IAS, Chairman comprising of Mr. John Kingsly IAS, Resident Director, Trade Promotion Office, New York; Mr. B. Sreekumar, Secretary and Mr. S. Asok Kumar, Deputy Director have organized the Indian Pavilion and MPEDA's participation in Seafood Expo North America 2019 held at the Boston Convention and Exhibition Centre.

MPEDA stall accommodated covering two booths having 200 sq. ft area. MPEDA theme for exhibition was value-added products and shrimp, sustainability, diversification. Various value added chilled and frozen and dried seafood samples were arranged through MPEDA Regional and Sub Regional Divisions, air freighted through Regional Division, Mumbai and displayed in display freezer and chiller at MPEDA stall. Various publicity materials like the exporter's directory in CD, co-exhibitor guide, pamphlets, product catalogue and commercial fish chart were also displayed and distributed among buyers.

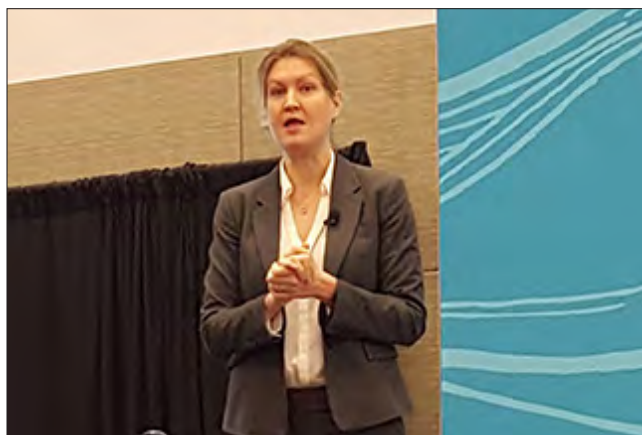
Deputed officers attended various queries raised by visitors on availability and seasonality of various fish and fishery products from India. Trade enquiries received from buyers of different countries visited MPEDA stall were published in the session concerned of previous issue of this Newsletter.

28 exporters have participated as Co-exhibitors along with MPEDA in the India Pavilion set up by MPEDA in the Expo. Of these 14 leading exporters from Andhra

Pradesh has set up a 400 sq. ft. Andhra Pradesh pavilion showcasing the highlights of seafood from the state, especially shrimps. In addition to thousands of exhibit booths stocked with products, solutions, and samples, the SENA 2019 experience included an array of special events too.

Keynote presentation

The schedule of events kicked off Sunday morning with a keynote by Dr. Lindsey Piegza, Chief Economist at Stifel Fixed Income. Dr. Piegza presented an economic update covering the pace of our current recovery and what it means for future growth, interest rates, and monetary policy. She warned that current data on consumer spending and the marketplace point to a greater than 50 percent chance that a recession sets in by 2020. She covered macro-economic consumer behavior trends and the potential economic effects



Dr. Lindsey Piegza delivering keynote address at SENA 2019

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of new Federal Reserve policy initiatives. She further added that people likely curtail the amount they go out to eat or spend on premium products. That means that companies will have to find efficiencies to keep products in the price range of consumers with lower spending power.

Ms. Piegza said as consumption goes down, and people are unable to afford those higher-cost products, it's going to be up to industry insiders to lower costs. Like any industry, it's going to be a struggle to find efficiencies, including new technologies for processing and distribution in order to keep costs affordable for everyday consumers.

Conference programme

Seafood Expo North America also included an educational conference programme and numerous social events and networking opportunities. The 2019 conference programme featured 26 educational sessions, presented by top industry experts. Attendees were provided informative, engaging and practical information covering the most important and timely issues relevant to today's seafood business environment. Conference programme focused on the topics like aquaculture, Corporate Social Responsibility, food safety and policy, seafood business and leadership, seafood sustainability and traceability and transparency.

The key presentations made during the conference programme included

- Social Responsibility on Fishing Vessels: A Template for Ensuring Market Access
- How to Build a Rock Star Consumer Brand
- Delivering on Seafood Traceability under the US SIMP
- Seafood Financing: Challenges and Opportunities for the Year Ahead
- What Consumers Want: The Future of Sustainable Seafood
- U.S. Government Policies Regarding Imported Seafood
- Updates on Seafood HACCP and the FDA Food Safety Modernization Act
- Innovation and Diversification in Asian Aquaculture
- Social Sustainability in Fisheries Value Chains
- Building Equity into Sustainable Seafood Sourcing



(L to R) Mr. B. Sreekumar, Secretary, Mr. K. S. Srinivas IAS, Chairman, Mr. John Kingsly IAS, Resident Director, TPO, New York, Mr. S. Asok Kumar, Deputy Director, MPEDA in Indian pavilion

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Sponsored presentations

A series of three free sponsored presentations took place on March 18 and 19 in the conference area. On 18th March 2019, two sponsored presentations were made: First one on 'A leap forward for traceability', sponsored by the Global Dialogue on Seafood Traceability, and second on 'Aquaculture sustainability utilizing ROVs to ensure best practice', sponsored by Deep Trekker. On March 19, the sponsored series concluded with

sustainability focused session, sponsored by Thai Union and titled 'Ocean Plastic Pollution: From the Garbage Patch to your Plate'.

Live Chef Demonstrations

On a tastier note, a line-up of renowned chefs conducted culinary demonstrations on March 17 and 18, in the Demonstration Theatre located in the exhibit hall. The Chef Demonstrations included

- The Great Scottish Seafood Cook-Off, presented by Chef Mark Greenaway, Restaurant Mark Greenaway & Patrick Keefe, Culinary Director, Legal Seafoods; Sponsored by Seafood from Scotland;
- Galician Seafood, "Our Sea, A Brand," presented by Chef Alvaro Villasante of Paprica Restaurant; Sponsored by Conselleria do Mar – Xunta de Galicia;
- Argentina's Wild Seafood, Taste the Most Southern Ocean, featuring Chef Christopher Walker, Culinary Instructor at Newbury College; Sponsored by Argentina; and
- Algae-fed Salmon Takes Center Plate: Chef Sammy Monsour's Sustainable Seafood Journey, presented by Chef Sammy Monsour of Preux & Proper; Sponsored by Corbion.



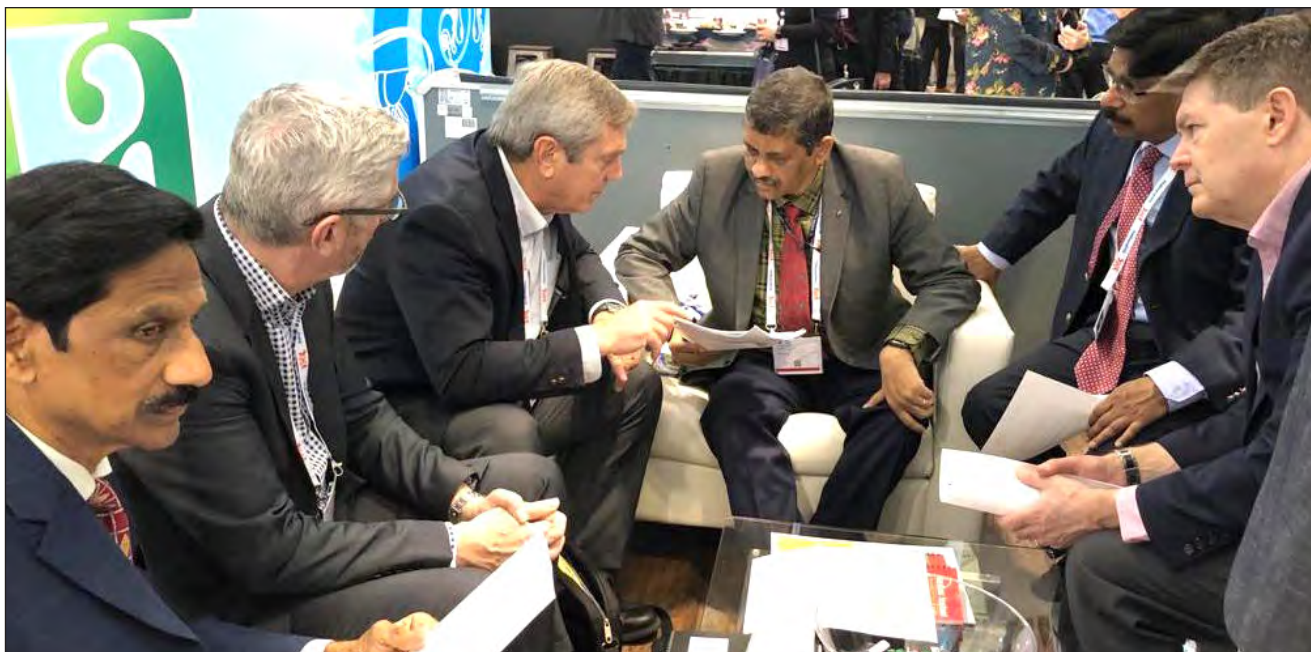
View of live Chef demonstration at Demonstration Theatre

New product showcase

Discovering new products is one of the key reasons for the buyers to attend Seafood Expo North America. New product showcase make it easier for thousands of buyers and media to find new products on the exhibition floor. To display in New Product Showcase,

products must have been introduced to the market within 18 months of the event. Those products entered in the previous year or listed in the previous year expo will not qualify to enter. All products entered into the New Product Showcase are automatically entered in the Seafood Excellence Awards competition. Products entered must be edible in order to participate in the

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Mr. K. S. Srinivas IAS, Chairman, MPEDA interacts with the visitors in the Indian Pavilion, flanked by Mr. B. Sreekumar, Secretary, MPEDA and Mr. V. Padmanabham, President, SEAI

Seafood Excellence Awards competition. This year about 59 new products were displayed at new product showcase. From these 59 new products, 12 new products selected as finalists for Seafood Excellence Awards competition.

Featured product showcase

Featured product showcase is very good product branding opportunity to promote products. Seafood Expo North America provides a unique space for seafood processing companies to introduce their best products at the event regardless of the product's introduction date. Featured products are designed to highlight and give an exhibitor the opportunity to promote their finest products to potential buyers. Featured Products will not be eligible to enter in the Seafood Excellence Awards competition. This year, about 18 products were displayed at featured product showcase.

Seafood Excellence Awards

The 2019 Seafood Excellence Awards winners were announced on March 17 at Seafood Expo North America/Seafood Processing North America, Boston. The Seafood Excellence Awards recognises and celebrates the best new seafood products in the North American seafood market. The new

products were judged on the basis of several criteria, including uniqueness and appropriateness to the market, taste profile, market potential, convenience, nutritional value and originality. Contestants competed in two prestigious award categories: Best New Retail Product and Best New Foodservice Product.

Winners were selected from a group of 12 finalists during a live judging on March 17 by a panel of seafood buyers and industry experts from the retail and foodservice industries. This year's judges included Mr. Ben Newlin, Senior Culinary Operations Specialist, The Cheesecake Factory; Mr. Mark Hogan, Director of Center of the Plate, SGC Foodservice; and Ms. Josanna Busby, Category Manager, Seafood, Frozen Meats & Seafood Food Lion, LLC.

Scotland and Miami-based St. James Smokehouse won the "Best New Retail Product" award for its Saint Pure Salmon. Saint Pure Salmon produced with fresh ASC certified sushi grade sustainable smoked salmon. Saint Pure Salmon is non-GMO and free of growth hormones, artificial preservatives, colours or flavours. Salmon fillets were fully trimmed by hand and sliced vertically. Deep skinned, brown meat removed. Then fillets were smoked over a bed of locally sourced orange

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and grapefruit wood from Florida to create a light fruity smoke flavour. It is then allowed to rest after smoking, enabling the sea salt and citrus wood notes to permeate throughout the fillet.

East Coast Seafood won the "Best New Foodservice Product" award for its Lobster Macaroni and Cheese Bites. East Coast Seafood's Lobster Macaroni and Cheese bites are produced without preservatives or artificial flavours, using premium sustainably caught North American lobster meat. These delicious foodservice appetizers are deep fried at restaurant level, offering lobster with a creamy mixture of macaroni and a three-cheese blend (Parmesan, Asiago, Mozzarella), enrobed in a savoury, crunchy golden-brown coating. It is then served with or without a dipping sauce.



*Judging for the Seafood Excellence Awards at
SENA 2019*

Annual Oyster Shucking Competition

On 18th March 2019, the highly-anticipated 13th Annual Oyster Shucking Competition was held at Demonstration Theater at Seafood Expo North

America/Seafood Processing North America, Boston Convention and Exhibition Center. About 20 contestants competed for the title of "Fastest Shucker" in the East.

Oyster shuckers were randomly assigned one Atlantic and one Pacific oyster bags each. Oysters were pre-packaged by the sponsors as six per bag. Oyster shucker has to remove, and arrange the oysters for the contest. At the chief judge's discretion, the oyster shucker may appeal to swap out any oyster considered to be of improper quality for the contest. Extra Oysters for swapping out made available. Oyster shucker need to shuck, all 12 oysters – six East, six West as quickly and cleanly as possible, and present of the designated tray for presentation to the judges. Judges may award a bonus time reduction of up to ten (10) seconds as an award for a tray presentation that is deemed outstanding.

The winner of the 13th Annual Oyster Shucking Competition, held at Seafood Expo North America/Seafood Processing North America, was announced on the same day itself.

Mr. Dan Coll of Union Oyster House competed against 19 other contestants of the event. Mr. Dan Coll was the fastest shucker in this year's competition. He took home the title over second place competitor, Mr. Steve Boreen of Benjamin's Raw Bar by less than 5 seconds. Mr. Coll won the USD 700 prize for shucking a dozen oysters in an adjusted time of 1 minute, 31 seconds.

Mr. Charles Larkin of Mystic Oysters secured third place while Mr. William Chopper of Chopper's Choice Oysters and Mr. Ben Morgan of Native Cape Cod Shellfish came in fourth and fifth place respectively. This year's competition was judged by Chef Charlotte Langley (MSC Brand Ambassador), Joseph Chiaravalotti (Seacore Seafood), and Alison McMurray (Starfish/Ceili Cottage).

Next year, Seafood Expo North America/Seafood Processing North America 2020 will be held from 15-17, March 2020 at the Boston Convention & Exhibition Centre itself.



Coastal Agri Expo 2019



A view of the inaugural session of the expo

ICAR-Central Coastal Agricultural Research Institute, Old Goa and Association for Coastal Agricultural Research, ICAR- CCAR organised three days' Coastal Agri Expo 2019 from 02-04, March 2019 at Farmers Exhibition Hall, ICAR, Old Goa. Agriculture and allied sectors are important means of livelihood of the farmers of the coastal region.

Over a past few decades, agriculture and fisheries in Goa has undergone considerable change due to development of technologies, diversification and market orientation. Farmers from Goa, Maharashtra, Karnataka, Kerala and Lakshadweep, ICAR Institutes, State Agricultural Universities, Krishi Vigyan Kendras (KVKs), State Departments of Agriculture, Horticulture, Animal Husbandry and Fisheries, representatives of industries, financial and rural banking institutes, input dealers and agencies, agro- processors participated in event.

MPEDA, Sub Regional Division, Karwar put stall in the Expo, where charts on commercial fishes and ornamental fishes and activities of MPEDA, UID Enrolment, financial schemes were displayed. Mr. Vijaykumar Yaragal, Deputy Director and Mr. Sheshendra Shirodkar, Junior Technical Officer, were

deputed to represent MPEDA in the event. Those who visited the stall were given detailed explanation about the concept of diversification in aquaculture like Mud crab farming, Tilapia, seabass farming and information on the seeds availability at Multispecies aquaculture complex at Vallarpadam, and training sessions being provided at RGCA.

Dr. Trilochan Mohapatra, Secretary (DARE), Government of India and Director General, ICAR, New Delhi, inaugurated the Coastal Agri Expo-2019. Dr. Mohapatra along with other dignitaries visited MPEDA stall. Stakeholders from different fields of agricultural research, education and development in coastal region were brought under one roof along with farmers and Coastal Agri Expo provided an opportunity to farmers to have one-to-one interaction with scientists and industries. The Expo showcased advanced and improved new technologies through exhibitions, demonstrations, discussion forums. There were a total of 117 stalls and about 4350 persons visited the Expo in three days. MPEDA distributed different publicity literature related to schemes in aquaculture, banned usage of antibiotics and sold priced publication books and catalogue.



US DOS team observes shrimp harvesting methods



Observation of traditional filtration systems in Ernakulam district, Kerala

US Department of States Team visited India from 29th March to 5th April 2019 to observe the shrimp harvesting methods.

The team of officials from the US Department of State and NOAA, USA, comprising of Mr. Joseph A. Fette, Environment Officer, Office of Marine Conservation, US Department of State and Mr. Kendall M. Falana, Fisheries Environment specialist, NOAA, along with Resident Director of TPO New York, Mr. John Kingsly IAS, visited South Andhra Pradesh, Chennai, South Tamil nadu, Kerala and Mumbai to observe the shrimp harvesting methods adopted in these regions. The visit started at the fish landing centre in Mypadu, Andhra Pradesh on 30th March 2019.

Andhra Pradesh

On 30th March 2019, the team along with Mr. Anil Kumar P., Joint Director, MPEDA Regional Division, Vijayawada and Mr. A. Jeyabal, Deputy Director, MPEDA Regional Division, Chennai proceeded from Chennai to Mypadu FLC. The team was accorded a warm welcome by local fishermen

in the presence of Commissioner of Fisheries, Andhra Pradesh, Mr. Ram Sankar Naik IAS, Mr. P. Srihari, Joint Director of Fisheries, Dr. Ganesh, Assistant Director, Satellite Centre, Nellore, Mr. Hanumantha Rao, State Coordinator NETFISH and other officials from Fisheries Department, Andhra Pradesh.



Team at Mypadu fish landing centre

The team visited the beach landing area and conducted survey in the country crafts. They

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inspected the country crafts and the gear used for fishing. The team measured and noted the mesh size of the gill nets and trammel nets used for catching shrimps and other fishes, and interacted with the fishermen about the operation method of different fishing gears, types of fishes being caught. The team was taken to auction hall and net mending hall at FLC, Mypadu.



Team at Royapuram fishing harbour

After the visit, the team had a meeting with Commissioner of Fisheries, Andhra Pradesh and MPEDA officials at the Andhra Pradesh Tourism Department's guest house.

The team raised questions on details of landing centres in and around Mypadu and details of crafts available in and around Mypadu as well as the major items of fish landing Commissioner of Fisheries, Mr. Kingsley IAS and Mr. P. Anil Kumar, Joint Director, answered the questions. The US team returned to Chennai on the same day, along with Joint Director (Aqua) and Deputy Director, Chennai, after visiting the fishing facilities in Andhra Pradesh.

Chennai

Two officials from US consulate, Chennai joined

the visiting team from USA on 31st March 2019 and reached at Pazharverkadu fish landing centre of Thiruvallur district. The team was received by local fishermen and Mr. Mohanasundaram, Additional Director of Fisheries, Tamil Nadu and Mr. Ilango, Joint Director of Fisheries. They visited the auction hall, fish market and the fish landing areas. The team while inspecting the country crafts enquired about the type of gears used for catching the shrimp. The team measured and recorded the mesh size of gears used. Fisheries department officials, MPEDA Joint Director, Deputy Director, Assistant Director and State coordinator, NETFISH also were present.

Additional Director of Fisheries, Tamil Nadu and Resident Director, TPO, New York of MPEDA explained about the craft and gears used for catching the shrimp in this particular areas and conveyed the importance turtle has in the religious belief system followed by local population. They explained about the steps being taken by local government to conserve turtle nesting ground



Team at Uvari landing centre

and methods adopted by Department of Fisheries. Ms. Sara and Mr. George Mathew from US consulate, Chennai informed the visiting US team about the fishing harbour at Royapuram (Kasimedu) and it was included in the itinerary though it was not in the original schedule.

The team reached Royapuram by afternoon. They visited the fishing harbour, observed the fishing vessels and gears. The team measured and recorded the mesh size of cod end of trawl

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Team at chellanam fish landing centre

net and otter board. The team was shown TED fixed trawl net, as requested by them.

and width of the gears was recorded by the team. They also observed the deep sea shrimp catch.

Tuticorin

The team along with MPEDA officials, Resident Director, TPO New York, Joint Director (Marketing), CEO and State Coordinator, NETFISH inspected the fishing methods at Uvari landing centre on 1st April 2019. The team was received by Joint Director, State Fisheries; Mrs. Anju, Assistant Director, Sub Regional Division, Tuticorin MPEDA along with the local priest and the fishermen.

Main net used in Uvari is trammel net and the team inspected the nets for its mesh size and the head rope length of the net. The queries were answered by the fishermen, and Assistant Director, State Fisheries department. The main landing during the team visit was Malabar trevally. The team then left for Thengapattanam harbour in Kanyakumari district.

The team was given a warm welcome by the State Fisheries officials and fishermen of the area. They inspected few fishing trawlers and enquired about the fishing season, gears and crafts used for fishing and measured the mesh sizes of different nets such as trawl nets and gill nets. The length



Team at munakkakkadavu fish landing centre

Kochi

The Kochi leg of US DOS visit started with the visit to extensive prawn farming sites near Kuzhuppilly, Vypeen in Kochi on 2nd April 2019. The team was joined by Ms. Priya Ghose, Environmental specialist. The visit was coordinated by Dr. Ram Mohan M. K., Joint Director (M), MPEDA, along with Dr. Joice V. Thomas, Chief Executive, NETFISH and Mr. Sreejith P. T. Assistant Director, MPEDA Regional

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Local fisherwomen welcome US team at Arnala prior to catching gill net check

Division, Kochi.

The team interacted with the farmers and enquired about the catch size, periodicity, and season. The experts measured the gears used at the sluice gate for prawn filtration. Demonstration for cast netting was also done, during which few prawns caught were sampled. Then the team visited the Chettuva and Munakkakadavu fish landing centres in Thrissur district, where they examined crafts like Ring seiner and Small Trawler without winch. The expert from US took measurement of the gears and checked for the mesh size compatibility.

Next day, the visit started with a boat ride which was taken to the expanse of the Kochi back waters, which is a major source of shrimp for the fishers and seed source for farmers alike. The team was able to see different stretches of prawn filtration and farming systems, besides gears like gillnet, cast net and Chinese dip net. Afternoon, the team visited the Central Institute of Fisheries Technology and interacted with Dr. C. N. Ravishankar, Director, and a team of scientists. The team discussed about the TED designs and evolution of the same. The TED designed by CIFT was examined by the US expert and improvisations were suggested. The Kochi leg of visit was concluded with a meeting with Mr. K S Srinivas IAS, Chairman, MPEDA Chairman at the Head office of MPEDA. The team has explained their

schedule and narrated the experience they had at different fishing points. They thanked Chairman, MPEDA for the cooperation and arrangements for the visit.

Mumbai

The US delegation was shown the Arnala fish landing centre in North Mumbai. Two members from the US consulate also joined the team. The team was warmly welcomed by Arnala Fisherman Co operative society Members, Panchayat president and vice president.

The villagers were briefed on the visit by Mr. John Kingsly IAS, Resident Director, MPEDA, TPO, New York, while Mr. Joseph Fette, Environmental officer, thanked the villager for warm welcome and briefed his experience on visit to different part of India for the same cause. The conversations were translated to the vernacular by Fr. Michael Rosario. Mr. Rajakumar Naik, Deputy Director, MPEDA Regional Office, Mumbai coordinated the visit. Afterwards, the delegation observed the fishing activities in the vessel of Dept. of Fisheries. The team has observed many boats and a gill netter hauling and returned by 11.00 AM. The US officials left for Delhi in the afternoon for their onward journey to USA.



Silver Pompano seeds sale starts



Mrs. Rajni Sekhri Sibal IAS, Secretary (Fisheries), Government of India inaugurates the sale of Silver Pompano seeds

As part of plans to increase the options available in fish seeds for aquaculture farmers, the sale of Silver Pompano seeds was launched at the Multispecies Aquaculture Complex of Marine Products Export Development Authority (MPEDA) at Vallarpadam, near Kochi on 3rd April 2019.

Mrs. Rajni Sekhri Sibal IAS, Secretary (Fisheries), Government of India, inaugurated the sale of Silver Pompano seeds, developed by MPEDA, with the help of its research wing, Rajiv Gandhi Centre for Aquaculture (RGCA). MPEDA Chairman Mr. K. S. Srinivas IAS, Mr. B. Sreekumar, Secretary, MPEDA and Dr. T. G. Manojkumar, Project Manager, Multispecies Aquaculture Complex were present. Silver Pompano is the most preferred fish in western coast, especially in the Konkan region.

The fish reaches the size of 350 to 400 grams within 6 months in ideal culture condition, with a production cost not exceeding Rs.150 per kg. Mrs. Sibal, who is also the first Secretary of the newly formed Fisheries Department, appreciated the efforts taken by the MPEDA-RGCA to supply seeds of various species of fish to the aquaculture farmers. She said that the State Governments can get the technology from MPEDA-RGCA and set up similar facilities to cater to the needs of the aquaculture farmers.

The Vallarpadam Multispecies Aquaculture Complex, inaugurated by Mr. Suresh Prabhu, Union Minister of Commerce and Industry, in December 2018, has achieved a turnover of Rs. 1 crore in 100 days by selling seeds of GIFT, Seabass and Black Tiger.



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Highlights of marine fish landings in selected harbours of India during February 2019

AFSAL V.V., N.J. NEETHU AND JOICE V. THOMAS
NETFISH-MPEDA

NETFISH record the landings of major fish varieties and the details of fishing vessels arriving, on a daily basis, from the major harbours of India to facilitate the Catch Certification system of MPEDA. This report describes the analysis results of harbour data obtained during February 2019.

Data Collection & Analysis

The fish catch and boat arrival data were obtained on every day basis; both from the primary and secondary sources, by the Harbour Data Collectors stationed at selected harbours across the 9 maritime states of India (see Table 1). The approximate quantity of major fish species that are landed in a day at the harbour was obtained by eye estimation. The name, registration number and type of fishing vessels arrived at the harbour were also recorded. The data were further analysed using online applications and MS office (Excel) tools to arrive at species-wise, region-wise, state-wise and harbour-wise estimations. During February 2019, data from 43 harbours along the 9 maritime states were obtained, which were analysed for this report.

Table 1. List of landing sites selected for data collection

Sl. No.	State	Fishing harbour
1	West Bengal	Deshapran
2		Namkhana
3		Raidighi
4		Digha (Sankarpur)
5	Odisha	Paradeep
6		Balaramgadi
7		Bahabalapur
8		Dhamara

9	Andhra Pradesh	Visakhapatnam
10		Nizampatnam
11		Machilipatnam
12		Kakinada
13	Tamil Nadu	Nagapattinam
14		Karaikal
15		Chennai
16		Pazhaiyar
17		Cuddalore
18		Pondicherry
19		Chinnamuttom
20		Mandapam
21		Tuticorin
22		Colachel
23	Kerala	Thoppumpady
24		Vizhinjam
25		Thottappally
26		Kayamkulam
27		Beyepore
28		Sakthikulangara
29		Munambam
30		Puthiyappa
31	Karnataka	Tadri
32		Mangalore
33		Honnavar
34		Malpe
35	Goa	Gangoli
36		Cutbona

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37	Goa	Malim
38	Maharashtra	Ratnagiri (Mirkarwada)
39		Sasson Dock
40		Harne
41	Gujarat	Veraval
42		Mangrol
43		Porbandar

Estimations on fish landings

The marine landing recorded from 43 landing sites during February 2019 totalled to a quantity of 53451.49 tons, which was comprised of 33% of Pelagic finfish resources, 35% of Demersal finfishes and 32% of Shellfishes (Fig.1). The shellfish landing was composed of Molluscs (61%) and Crustaceans (39%).

The total catch was comprised of 109 varieties of marine



Fig. 1. Category-wise fish landings during February 2019

fishery items, among which the top five contributors were Squid, Red-toothed Filefish, Indian Mackerel, Ribbon fish and Cuttlefish (Fig. 2). These 5 fishery items together formed 42% of the total catch.

The other major contributors to the catch were Japanese thread fin bream and Croaker, each recording more than 2500 tons. The species which registered least landing during the month was the Spotted sickle fish, with a quantity of 0.05 tons.

Table 2 enlists the quantity of various fishery items recorded during February 2019. Among the Pelagic finfish resources, Indian Mackerel and Ribbon fish were the major contributors and in the case of demersal finfishes, it was Red-toothed Filefish and Japanese threadfin bream which contributed more. Major items among Shellfish resources were Squid, Penaeid Shrimps and Cuttlefish. Of the Penaeid shrimps, the *Karikkadi* shrimp registered as the highest contributor with a quantity of 1540.66 tons.

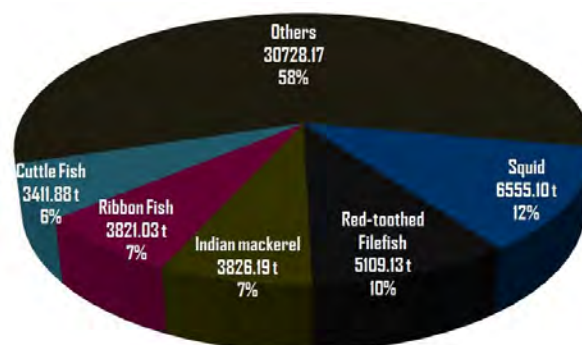


Fig. 2. Major fishery items landed during February 2019

Table 2. Category-wise landing of various fishery items during February 2019

Fish item	Quantity in tons	% of total catch
Pelagic finfish		
Indian mackerel	3826.19	7.16
Ribbon Fish	3821.03	7.15
Tuna	1865.78	3.49
Indian Oil Sardine	1537.07	2.88
Anchovies	1130.21	2.11
Seer Fish	918.32	1.72

Horse mackerel	918.39	1.72
Scad	727.28	1.36
Trevallies	667.57	1.25
Barracuda	391.66	0.73
Bombay Duck	294.96	0.55
Dolphin fish	255.15	0.48
Herrings	170.88	0.32
Oriental Bonito	167.40	0.31
Queen fish	151.01	0.28
Lesser sardines	141.38	0.26

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Leather jacket	127.06	0.24
Sail fish	114.03	0.21
Mullet	87.45	0.16
Marlins	40.81	0.08
Indian salmon	28.51	0.05
Hilsa	26.22	0.05
Black king fish	19.14	0.04
Indian ilisha	19.00	0.04
Sea bass	12.10	0.02
Needle fish	8.80	0.02
Silver sillago	4.65	0.01
Flat needle fish	2.45	0.00
Total	17474.47	32.69
Demersal finfish		
Redtoothed Filefish	5109.13	9.56
Japanese Thread fin bream	2781.04	5.20
Croakers	2663.72	4.98
Sole fish	1598.64	2.99
Bull's eye	1477.37	2.76
Cat fish	1388.18	2.60
Lizard fish	1159.31	2.17
Reef cod	1026.55	1.92
Pomfrets	502.37	0.94
Moon fish	276.39	0.52
Snapper	233.07	0.44
Goat fish	193.18	0.36
Eel	162.47	0.30
Pony fish	146.40	0.27
Rays	124.18	0.23
Indian Halibut	20.00	0.04
Emperor Bream	18.70	0.03
Perch	17.62	0.03
Silver biddy	14.60	0.03
Ghol	13.82	0.03

Parrot fish	7.63	0.01
Black tip shark	2.17	0.00
Spine foot	1.90	0.00
Sickle Fish	1.40	0.00
Sea-bream	0.80	0.00
Spotted sickle fish	0.05	0.00
Total	18940.67	35.44
Shellfish		
Squid	6555.10	12.26
Penaeid shrimps	5843.02	10.93
Cuttlefish	3411.88	6.38
Sea Crab	700.46	1.31
Octopus	441.49	0.83
Non-penaeid shrimp	57.55	0.11
Lobsters	21.70	0.04
Whelk	4.17	0.01
Mud Crab	1.00	0.00
Total Shellfish	17036.35	31.87
Grand Total	53451.49	100.00

Region-wise landings

In February 2019, the maximum quantity of fish landings was recorded from the North West coast, where a total of 22608.20 tons (42% of total catch) was reported from the selected harbours of Maharashtra and Gujarat.

The South West coast comprised of Kerala, Karnataka and Goa contributed 19392.88 tons (36%) to the total catch. In South East coast, landings recorded from the selected harbours in Tamil Nadu and Andhra Pradesh totalled to 5330.34 tons (10%), whereas along the North East coast 6120.07 tons (11%) of fish catch was recorded altogether from the 8 harbours of West Bengal and Odisha (Fig. 3).

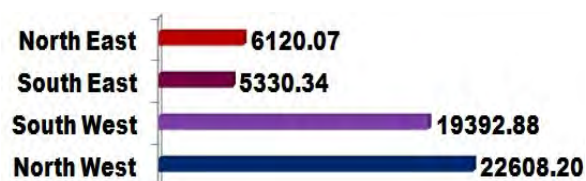


Fig. 3. Region-wise landings (in tons) recorded during February 2019

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State-wise landings

The maximum landing during the month was recorded from Gujarat which was to the tune of 19842.10 tons, forming more than 37% of total catch (Fig. 4). This was followed by Karnataka with 12694.18 tons (24%) and then by West Bengal with a contribution of 4520.71 tons (8%). The State which reported least landing during the period was Andhra Pradesh, where only 1936.7 tons (4%) of marine fish catch was recorded. The West coast States together formed more than 79% of the total catch.

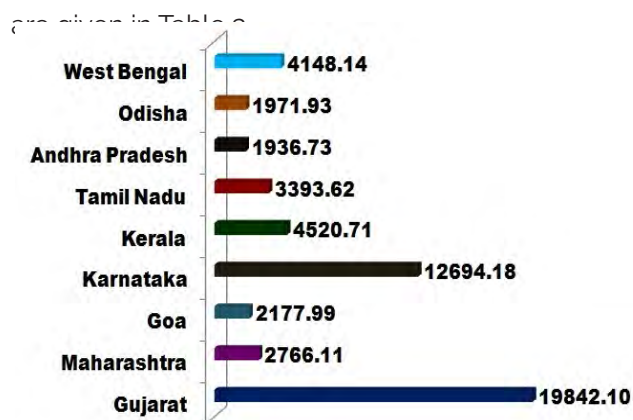


Fig. 4. State-wise fish landings (in tons) during February 2019

The major five fishery items which had contributed significantly to the landings in each state during February

Table 3. Major items landed in various states during February 2019

Item	Quantity in tons	% of total landings of the state
Kerala		
Indian Oil Sardine	524.39	11.60
Shrimp (<i>Poovalan</i>)	436.45	9.65
Squid	394.57	8.73
Indian mackerel	382.72	8.47
Deep sea Shrimp	367.00	8.12
Karnataka		
Red-toothed Filefish	5105.53	40.22
Indian mackerel	1212.66	9.55
Squid	1030.67	8.12
Japanese Thread fin bream	704.76	5.55
Trevally	473.91	3.73
Goa		
Indian mackerel	649.00	29.80
Horse mackerel	244.80	11.24
Squid	156.60	7.19
Brown Shrimp	150.00	6.89
Tuna	117.70	5.40
Maharashtra		
Squid	611.39	22.10
Indian mackerel	353.53	12.78
Japanese Thread fin bream	253.30	9.16
Ribbon Fish	203.36	7.35
Horse mackerel	161.60	5.84

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Gujarat		
Squid	3742.70	18.86
Ribbon Fish	2568.00	12.94
Cuttlefish	2129.40	10.73
Japanese Thread fin bream	1361.50	6.86
Croaker	1133.90	5.71
Tamil Nadu		
Cuttlefish	614.75	18.11
Squid	341.85	10.07
Tuna	256.53	7.56
Indian Scad	181.04	5.33
Indian Oil Sardine	135.19	3.98
Andhra Pradesh		
Tuna	337.30	17.42
Japanese Thread fin bream	198.67	10.26
Brown Shrimp	142.50	7.36
Ribbon Fish	133.86	6.91
Sea Crab	121.57	6.28
Odisha		
Croaker	525.89	0.53
Ribbon Fish	188.90	0.19
Indian Oil Sardine	121.73	0.12
Marine Shrimp (<i>Karikkadi</i>)	117.92	0.12
Sole fish	117.02	0.12
West Bengal		
Croaker	348.57	8.40
Indian Oil Sardine	304.02	7.33
Sole fish	300.01	7.23
Indian mackerel	246.49	5.94
Marine Shrimp (<i>Karikkadi</i>)	239.36	5.77

Harbour-wise landings

Figures 5 and 6 represent the fish landings recorded during the month at the selected harbours of West coast and East coast respectively. Of the 43 harbours, Mangrol harbour in Gujarat registered the maximum landing of 8107.00 tons (15%) and it was followed by Mangalore harbour with a landing of 7886.28 tons (14%). Veraval harbour held the third position with 6454.20 tons (12%). The Deshapran harbour in West Bengal, with

a landing of 1674.56 tons (3%), had attained the sixth place and it was the harbour that registered maximum landing along the East coast.

During the month, only 13 out of the 43 harbours had registered more than 1000 tons of fish catch, of which 9 harbours were of West coast. The least quantity of marine fish catch was recorded from Mandapam harbour in Tamil Nadu (43.55 tons).

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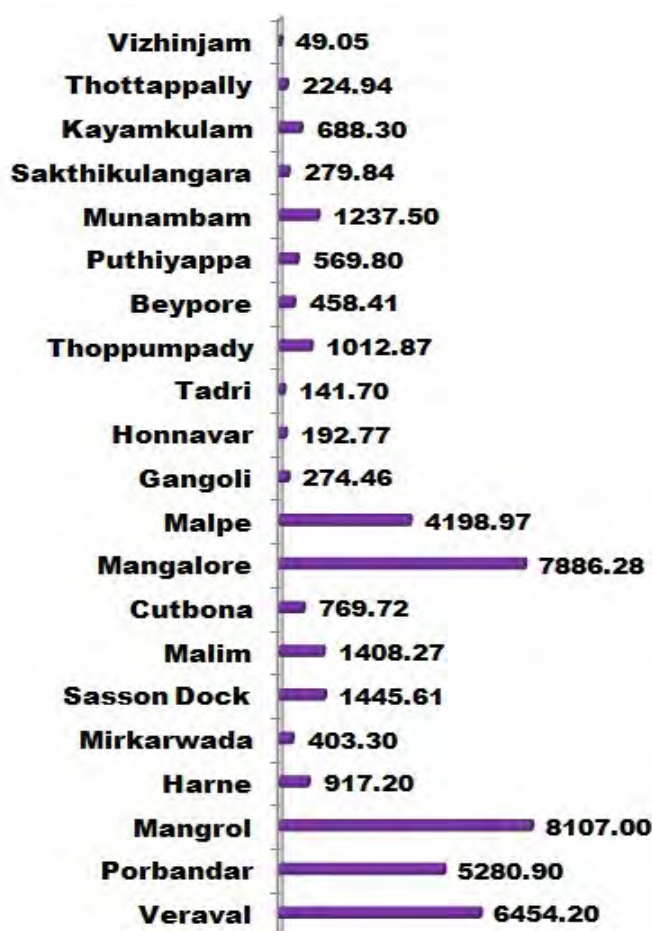


Fig. 5. Landings (in tons) recorded at harbours in west coast during February 2019



Fig. 6. Landings (in tons) recorded at harbours in east coast during February 2019

Estimations on boat arrivals

A total of 26972 numbers of boat arrivals were recorded during February 2019, of which the highest recording was from Veraval harbour (3428 nos.) and it was followed by Mangrol harbour with 2925 numbers of boat arrivals. More than 76% of the fishing vessels which landed their catch at the harbours belonged to the category of Trawlers and the remaining landings were by Purse seiners, Gill netters, Long liners and Traditional crafts.

Comparative Analysis

Table 4 presents the comparison of data of February 2019 with that of previous months. The total fish catch had shown decreasing trend over the month and in February the fish catch had decreased by more than 8000 tons in comparison with that of January. In the catch composition, the percentage share of Pelagic finfishes was found decreasing whereas the shares of both demersal finfishes and shellfishes were found increasing. In February Demersal finfishes became

the highest contributor by displacing the pelagic finfishes to second position. The Squid continued as the topmost contributor among the various fishery items landed during the period. Gujarat also retained its prime position among the maritime states whereas the Mangrol harbour took over the first position from Veraval harbour in terms of quantity of fish landed. The total number of boat arrivals recorded had decreased by more than 3300 nos. in February when compared to that of January.

Summary

In February 2019, a total landing of 53451.49 tons of marine fishery resources were registered from the 43 major fishing harbours of India, where in Demersal finfishes was the major contributor than the Pelagic finfish and Shellfish stocks. Considering the fishery item-wise landings of the month, the squid had contributed more than the other fishery items.

About 79% of the total catch recorded during February

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was from the West coast and the maximum catch was reported from the North West region. Gujarat recorded maximum landing during the period and among the harbour the Mangrol harbour registered the highest landing. However, the maximum number of boat arrivals

was reported from Veraval harbour.

The decrease in number of boat arrivals as well as in quantity of fish catch during the month points towards the lean fishing season in India during January to March.

Table 4. Comparative analysis of the data

	December 2018	January 2019	February 2019
Total Catch	80378.18 t	61594.53 t	53451.49 t
Landing of Pelagic finfishes	33592.50 t (42%)	22819.44 t (37%)	17474.47 t 33%
Landing of Demersal finfishes	25111.14 t (31%)	19943.04 t (32%)	18940.67 t 35%
Landing of Shellfishes	21674.54 t (27%)	18832.06 t (31%)	17036.35 t 32%
Species recorded highest landing	Ribbon fish (10%)	Squid (9%)	Squid (12%)
State recorded highest landing	Gujarat (37%)	Gujarat (38%)	Gujarat (37%)
Harbour recorded highest landing	Veraval (16%)	Veraval (16%)	Mangrol (15%)
Total Boat Arrivals	30849	30299	26972

**Percentage of total catch*

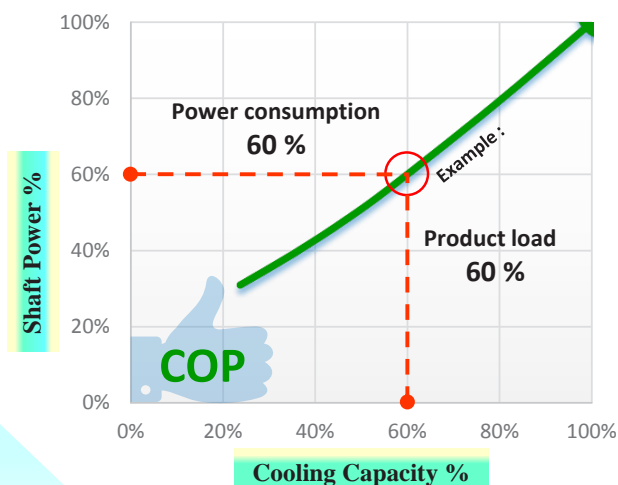


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Popularising MPEDA schemes



Popularization of MPEDA subsidy schemes at Munakkakdavu

MPEDA has been working towards promoting traceability in capture fisheries and sustainable growth of the sector and exports. With this goal in mind, it has introduced two financial assistance schemes for the capture fisheries sector – i) assistance for installation of Satellite-based Vessel Monitoring System for compliance with Catch certification regulations and ii) assistance for fishing nets incorporated with environment-friendly and selective fishing methods like Bycatch Reduction Devices (BRDs). The BRDs promoted included devices like Square mesh cod ends and Turtle Excluder Devices (TED).

NETFISH, an extension arm of MPEDA, organised a series of meetings in Kerala, West Bengal and Andhra Pradesh for create awareness about these financial schemes among stake holders in February. Stakeholders, especially boat owners and boat drivers of Kollam, Munambam, Beypore, Puthiyappa, Munakkakadavu, Thottappally, Digha Mohana and Kakdwip, were engaged at these meetings, where MPEDA and NETFISH officials as well as representatives from the empanelled suppliers were present.

The MPEDA and NETFISH officials explained about the schemes, its objectives, the procedure for applying for financial assistance

to the stakeholders. The representatives of the empanelled venders demonstrated their products to the participants. The functioning of various available models of VMS were demonstrated and explained in the programme.

Officials from the State departments of fisheries also joined in some of the programmes, urging to stakeholders to adhere to existing laws in marine fisheries. They called for better utilisation of various subsidy schemes of MPEDA and the Fisheries Department.

Hand-outs about the subsidy schemes and their details prepared in regional languages were distributed in the programmes. Along with that, person-to-person interactions were carried out with the stakeholders at the harbours regarding the schemes. Notices were fixed at harbours for wide publicity.

Most of the boat owners appreciated the schemes and expressed their willingness to install the satellite phone in their boats. Many of them have expressed interest in implementing square mesh cod ends in trawls by making use of the scheme offered. In the case of vessel monitoring systems, some of the boat owners even requested to enhance the proportion of assistance given by MPEDA.



Awareness Sign Boards at Harbours



Fishers at Munakkakadavu reading the MLS Sign board

As part of the ongoing efforts to increase the awareness on hygienic handling and fish conservation, sign boards are being installed at work places of fishermen and fishery stakeholders, especially at fishing harbours.

practices to the fishery stakeholders, to assist them in taking informed decisions.

In February 2019, awareness sign boards were installed by NETFISH at Munakkadavu, Chavakkad, Beypore, Azheekod and Munambam harbours. The signboards displayed information on the Minimum Legal Size (M.L.S) notified by Government of Kerala for 58 fishery items as well as the various "do's & don'ts" in fishing harbours and fishing boats.

The signboards were placed in prominent locations at the harbour so that they were visible to all using the harbour. The fishers and stakeholders were found to be engaged by the signboards and many of them appreciated the NETFISH initiative.



Sign boards installed at Azheekode harbour

The main purpose of these signboards is to communicate the message of safe, clean and sustainable fishing



Sign board at Munakkakadavu

Sea Club organises Workshops



Demonstration on fish drying and packing

Sea Club, sponsored by NETFISH, in the Fisheries College and Research Institute (FC & RI), Tuticorin conducted a couple of awareness workshops for the fishers and the students in February.

A one-day workshop on "popularization of fitting square mesh panel in the cod end of trawl nets" was held in the Institute on 21st February 2019. Dr. N. Neethiselvan, Professor and Head, Department of Fishing Technology and Fisheries Engineering, welcomed the gathering. In his presidential address, Dr. P. Velayutham, Dean-in-Charge, FC&RI, stressed on the importance of fitting square mesh panel in cod end of trawl net.

Inaugurating the function, Dr. I. Jagadis, Principal Scientist, CMFRI, Tuticorin, highlighted the importance of By-catch Reduction Devices (BRDs) for solving economic loss in trawling. Dr. S. David Kingston, Professor and Head, Department of Fisheries Biology and Resource Management, explained the need for avoiding juvenile fishes during trawling. Dr. Vinoth S. Ravindran, SCO NETFISH, spoke about the growing awareness on responsible fishing techniques among fishers in recent years. Mrs. N. Chandra, Joint Director of Fisheries, in her felicitations, appreciated the effort taken jointly by the Institute and NETFISH. Mr. M. Sivasudalai Mani, Assistant Engineer, Department of

Fishing Technology and Fisheries Engineering, proposed the vote of thanks.

Designing of square mesh panel and fitting the same in the cod end of the trawl nets were also demonstrated during the programme. At the end of the programme, the Dean distributed certificates to the participants. Students of the institute as well as fishers from various parts of Tuticorin took part in the workshop.

Another Sea Club awareness workshop on "hygienic production of Dry fish" was conducted at the Institute on February 28, in which 45 participants including students and fishers attended. Dr. C. Veerabahu, Principal V.O.C. College; Mr. F. Parthiban, Assistant Professor, Department of Fish Processing Technology; Dr. P. Velayutham, Dr. Vinoth S. Ravindran, Mr. Nellai Murugan, Director of V.O.C. College; Mr. V. Vijayaraghavan, Assistant Professor, Department of Fish Processing Technology, were present for the programme and they spoke about the importance of fish as a valuable source of human nutrition, marketing strategies of dry fish products in foreign markets, and income generation of fisher folk through supply of quality dry fishes. Hygienic production of dry fish and its packaging were also demonstrated during the workshop. The Dean distributed certificates to the participants of the programme.



Training on Onboard Processing of Tuna

NETFISH, in association with NGO DFYWA, had organised onboard training programmes on 'handling and processing of tuna fish' at Kakinada fishing harbour on 22, 23, 27 and 28 February 2019.

Mr. B. Tavudu, from DFYWA, was the trainer of the programme and 15 tuna fishermen from Kakinada attended each of the programmes. During the training, the fishermen were explained on production of sashimi grade tuna through hygienic handling and processing. A demonstration on killing, spiking, bleeding, de-gilling, gutting, chilling in slurry ice, preservation and storage done aboard the fishing vessel was made and then the trainees were provided hands-on training. The trainees were taught the systematic procedure for handling and processing tunas onboard for preparing sashimi

grade tuna. The manual of handling tuna onboard in Telugu was distributed among the participants.



Tuna onboard processing training at Kakinada



Value addition training programmes by NETFISH

To empower the fisher women as well as to support the livelihood diversification of the fishermen community, NETFISH organised hands-on training programmes on 'Value Addition of Fishery Products' at different points in West Bengal, Kerala and Maharashtra in February.

The programmes were conducted at Junput in West Bengal on February 8, at Kadappuram, Cheranalloor and Chellanam in Kerala on February 5, 14 and 15 respectively and at Raigad, Palghar and Harne in Maharashtra on February 17, 21 and 27 respectively.



Value Addition training at Junput, West Bengal

Training was provided mostly to the fisherwomen SHGs at these locations, who have expressed interest to prepare and sell value-added fishery items for livelihood. In Kerala, the NIFPHATT and CIFT supported NETFISH by providing

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Trainees from Kadappuram Panchayat, Thrissur with NETFISH and NIPHATT officials



A view of the training programme at Dakthi Dahanu, Maharashtra

trainers for the programmes, whereas in Maharashtra a CIFT-certified trainer was the master trainer. In West Bengal, the NETFISH State Coordinator, Mr. Atanu Ray himself was the trainer. The trainees were briefed about the importance of value-addition in fisheries and they were made aware that hygienic value-added fishery products can be prepared using low value fishes and this could fetch better price.

During the training session, the women were taught how to prepare various products like fish cutlet, fish ball, fish pickle, fish finger, fish wafer, fish pakora, prawn pickle, shrimp roll, shrimp samosa, breaded shrimp products etc. The process was first demonstrated to them and then participants were encouraged to try it out themselves. Recipes of different 'value-added products' printed in local language were distributed among the participants. Participation certificate was also issued to those who successfully completed the training.



Trainees displaying the products prepared in the programme at Chellanam

Interactive meeting with seafood industry stakeholders



A view of the programme

Mr. Santosh Kumar Sarangi IAS, Joint Secretary, Ministry of Commerce and Industry, held an interactive meeting with stakeholders in seafood industry in Bhubaneswar on 21st February 2019. Leading seafood exporters, farmers, officials on state action plan for development of aquaculture cluster districts of Balasore, Bhadrak and Jagatsinghpur attended the meeting.

Mr. U.C. Mohapatra, Deputy Director, Bhubaneswar Regional Division of MPEDA, set the meeting going with his welcome address. Following this, Mr. Santhosh Kumar Sarangi elaborated on Agriculture Export Policy and the Government's focus on initiatives to be undertaken for doubling farmers' income. He stressed on the adoption of export-led growth to take the growth rate from 7.1% - 7.3% to 8% and beyond. He cited the economic growth in China and USA, where it is USD 15.5 - 16 trillion and USD 19 trillion respectively, whereas India's economic growth is limited to USD 2.5 trillion. Mr. Santhosh Kumar Sarangi told the participants that 41 clusters have been identified in different States including one in Odisha, which is Balasore-Bhadrak-Jagatsinghpur districts. The idea is to identify issues in a cluster, which can then be bifurcated among the

State or Central Government departments concerned. For implementation of export policy, a nodal agency will be identified by the State Government. According to the policy, farmer producer companies or organisations will be facilitated with platforms to have direct market access. The needed interventions from the government side to improve infrastructure and logistics will be made to help in increasing production and step up productivity.

Mr. Santhosh Kumar Sarangi asked the Additional Secretary, Department of Fisheries and Animal Resources Development, Government of Odisha, to work with MPEDA to identify areas of such intervention and agencies or departments, which can allocate funds. He also suggested encouraging prospective investment by the private sector. In connection to the marine sector in Odisha, he gave some suggestions to be adopted.

The Joint Secretary's address was followed by interactive session, where the participants put forward their suggestions. Mr. Tara Ranjan Pattnaik, Falcon Marine Ltd. and Mr. Rajen Padhi, Consultant raised certain issues. President, SEAI Odisha urged the need to address

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rejection of consignments and stated that antibiotic detection has minimized in Odisha. To a query posed by Mr. Santhosh Kumar Sarangi on the status of farm enrolment by MPEDA in Odisha, Deputy Director, MPEDA replied that it is progressing and that exporters have shown interest for the same and are cooperating for adopted farm. He also mentioned about the extensive awareness campaigns, trainings and other extension programmes conducted on Best Management Practices and quality issues. All US exporters are complying with SIMP requirements and processing plant workers are being trained under PMKVY and technologists on HACCP, the meeting was told.

Ms. Swarnaprabha Samal, a farmer entrepreneur, sought Minimum Support Price for shrimp to which Mr. Santhosh Kumar Sarangi responded positively. He suggested for diversification and change in culture practice to reduce production cost.

Mr. Ajaya Dash, an exporter, pointed out that the scope of job creation is there in addition to export increase and suggested creating pre-processing centre in farming areas and use of byproducts such as shrimp heads

for chitin and poultry feed etc. Mr. Santhosh Kumar Sarangi asked to check the possibility of availing of TIES funding for Balaramgudi PPC. District Fisheries Officer, Balasore requested to consider assistance schemes for nursery units in clusters, deepening of pond, sludge removal units etc. Mr. Santhosh Kumar Sarangi agreed to take up these with Joint Secretary (Fisheries), Government of India, for consideration.

Mr. Rajen Padhi emphasised the need of certification by an Indian government agency instead of overseas auditors. JDF (Coastal) pointed out that declaration of eco-sensitive zones in Kendrapara and Puri districts affected growth of coastal aquaculture, citing that World Bank-assisted projects in Jagatjore and Banapada developed during 1991 faced objection from Forest Department for drawl of water from creek. These projects began before the Forest and Environment notification of 1995.

Mr. Santhosh Kumar Sarangi asked Additional Secretary, Fisheries and Deputy Director, MPEDA to include discussion points and submit the updated State Action Plan.



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Skilling of workers under PMKVY Training Programme in Ratnagiri



First batch of PMKVY trainees at Gadre Marine Exports, Mirkarwada

A training programme for processing workers was organized under Pradhan Manthri Kaushal Viskas Yojana (PMKVY) by the MPEDA Sub Regional Division, Ratnagiri at M/s. Gadre Marine Export at Mirkarwada, Ratnagiri on 13-14, February 2019.

A pre-screening was conducted in November, ahead of the programme at M/s. Gadre Marine Export itself to assess the skill gaps of the workers and 40 processing workers of the unit were shortlisted. After pre-screening, the details of the candidates were uploaded in the NSDC website. The training batch was created with 31 processing workers for the RPL (Recognised Prior Learning) training.



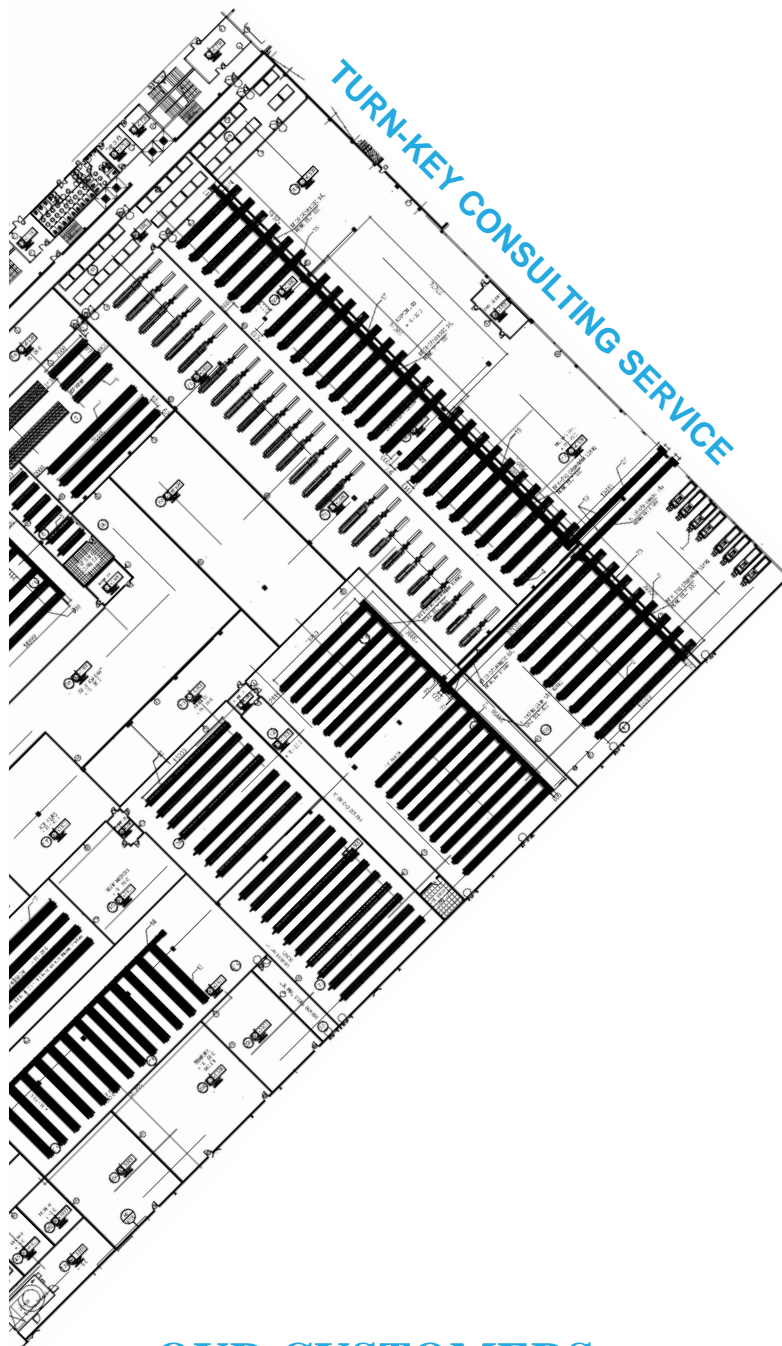
Theory examination at M/s. Gadre Marine Exports, Mirkarwada

During the first day of the programme, an inaugural function was conducted in which Dr. T. R. Gibinkumar, Deputy Director, MPEDA Sub Regional Division, Ratnagiri, gave an introduction about the PMKVY programme. He was followed by Mr. Shaji George, Assistant Director, MPEDA Sub Regional Division, Ratnagiri, who spoke about the various aspects of the programme and how this training is going to be conducted. Officials from Gadre Marine Export were present during the inaugural programme. After inaugural session, PMKVY kits consisting of cap, apron, notebook, pen and brochures of MPEDA and NETFISH were distributed among the candidates with an instruction to wear the cap and apron throughout the training period.

After the inauguration, the training sessions were led by Mr. Santosh Kadam, State Coordinator of NETFISH. During the two days' classes, he dealt with the preparation and maintenance of work area and processing equipment and machinery in order. Execution of fish and seafood processing based on the National Occupation Standards (NOS), complete documentation and record keeping related to processing, seafood HACCP, details of food safety, hygiene and sanitation of processing food products, Good Manufacturing Practices (GMP), and personal hygiene were also included in the subjects for training sessions. Audio visual programmes were also held as part of the training.



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Fourth batch of PMKVY trainees at Karunya Marine Exports Pvt. Ltd.

The assessment of this batch was scheduled on 23rd February 2019 and an external assessor had the assessment of the participants through a written test for theory, practical session followed by a viva voce. Out of 31 shortlisted, the training was attended by 28 candidates and all candidates successfully passed out and were issued certificates.

Three more training programmes for processing workers were organised under Pradhan Manthri Kaushal Viskas Yojana (PMKVY) by MPEDA Sub Regional Division Ratnagiri in March in which 127 processing workers were trained.

The three training programmes followed the one conducted at M/s. Gadre Marine Exports at Mirkarwada, Ratnagiri in February. The second PMKVY training programme was conducted at M/s. Gadre Marine Export Private Limited at Mirjole from 02-04, March 2019. For this programme also, a pre-screening was conducted during November 2018 and shortlisted about 60 processing workers. The details were entered in the NSDC website and after that the batch was created with 45 processing workers.

Dr. T. R. Gibinkumar, Deputy Director; Mr. Shaji George, Assistant Director, MPEDA Sub Regional Division Ratnagiri; Mr. Santosh Kadam, State Coordinator, NETFISH and officials from M/s. Gadre Marine Export Private Limited were present for the inaugural session. After introduction and inauguration, training kits were distributed to the trainees. After small session by

Dr. T. R. Gibinkumar, Deputy Director and Mr. Shaji George, Assistant Director, the remaining sessions were continued by Mr. Santosh Kadam, State Coordinator, NETFISH. On the second day afternoon Dr. T. R. Gibinkumar, Deputy Director led a session on value addition in seafood. An external assessor did the assessment of the batch on 4th March 2019 through objective type written test, practical sessions and viva voce. Out of 45 registered candidates, the training was attended by 38 candidates.



Dr. T. R. Gibinkumar addressing trainees at Karunya Marine Exports Pvt. Ltd.

The third batch of PMKVY training was conducted at M/s. Amison Fisheries Pvt. Limited at Malvan in Sindhudurg district from 08-10, March 2019. During the pre-screening was conducted during December 2018, 40 processing workers were shortlisted. The details were entered in the NSDC website and after

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Dr. T. R. Gibinkumar distributing kits to the trainees at M/s. Gadre Marine Export P Ltd, Mirjole

that the batch was created with 34 processing workers. Dr. T. R. Gibinkumar, Deputy Director, inaugurated the session and Mr. Shaji George, Assistant Director, addressed the participants. Mr. Santosh Kadam, State Coordinator, NETFISH, conducted various sessions on seafood HACCP, details of food safety, hygiene and sanitation of processing food products, Good Manufacturing Practices (GMP) and personal hygiene with the support of audio visuals. An assessment of the participants was done by an external assessor on 4th March 2019. Out of 34 workers registered only 31 candidates attended the training.

A fourth batch of PMKVY training was conducted at M/s. Karunya Marine Exports Private Limited, Pethkila, Ratnagiri from 18-20, March 2019. The pre-screening programme was conducted at M/s. Karunya Marine Exports Private Limited itself to assess the skill gaps of the workers during January and about 40 processing workers of the unit were shortlisted. After pre-screening, the details of the candidates were uploaded in the NSDC website. The training batch was created with 33 processing workers for the RPL (Recognised Prior Learning) training.

Dr. T. R. Gibinkumar, Deputy Director inaugurated the programme and Mr. Shaji George, Assistant Director, spoke. The two days' training sessions on various topics were handled by Dr. T. R. Gibinkumar and Mr. Shaji George. The technologist of the company assisted the officers by translating the classes to Marathi. In addition to this, technologist took classes to the workers on

GMP, SSOP, HACCP, fish spoilage, fish preservation method and hygienic handling.



Mr. Shaji George addressing the trainees at M/s. Gadre Marine Export Pvt. Ltd., Mirjole

The assessment of the batch was conducted by an external assessor on 20th March 2019. The theory examination was conducted online using tablet phones. Following this, practical and viva voce were also conducted.

In all the above programmes the District Collector was informed about the conduct of the programme well in advance in writing. The results of the training programmes were published in the NSDC website and accordingly out of 127 candidates trained in the above four trainings, 126 candidates successfully passed out and issued certificates.



PMKVY offers skill development among seafood workers of Tuticorin



Inauguration of the training programme at M/s. Edhayam Frozen Foods

Four training sessions were held in Tuticorin under Pradhan Manthri Kaushal Viskas Yojana (PMKVY) for Seafood Processing Technicians. Trainings were held at M/s. Philips Frozen Foods Pvt. Ltd., Tuticorin from 05-07, February 2019, at M/s. Kader Investment & Trading Co. Pvt. Ltd., Tuticorin from 11-13, February 2019, at M/s. Edhayam Frozen Foods., Tuticorin from 14-16, February 2019 and at M/s. Amulya Seafoods, SIPCOT Industrial Complex, Tuticorin from 25-27, February 2019. A total of 30 processing workers attended the prescreening test conducted in the Company premises on December 21. Mrs. Anju, Assistant Director, MPEDA distributed the prescreening questionnaire with questions in English and vernacular language to the candidates to access their skill gaps. After the prescreening, details of the candidates were uploaded in the NSDC site, following which a batch was created and 26 candidates were enrolled for the RPL (Recognised Prior Learning) trainings. Three candidates cannot attend the assessment day due to unavoidable situation.

Mr. Lakshmikanthan, Technical Officer, MPEDA; Mr.

Mayilvahanan, Manager, M/s. Philips Frozen Foods Pvt. Ltd; Mr. Iyappan, Finance Controller, M/s. Philips Frozen Foods Pvt. Ltd. and Mr. Anandraj, Production Manager, M/s. Philips Frozen Foods Pvt. Ltd., were present for the inauguration.

Mr. Lakshmikanthan, Technical Officer, MPEDA, explained the need for the programme and led session on the emphasis on the preparation and maintenance of work area and process machineries in order, based on syllabus in the National Occupational Standards (NOS) issued by National Skill Development Corporation (NSDC) and FICSI.

In the afternoon session, Mr. Lakshmikanthan talked on how to "prepare for execution of fish and seafood processing" and "execution of fish and seafood processing" based on NOS. The qualifications pack-fish and seafood processing technician – course manual issued by PMKVY- FICSI was strictly adhered to.

SCO, NETFISH, explained about 'complete documentation and record keeping related to processing

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MPEDA officials with the participants of the programme

of firm and seafood' in the forenoon session and Mr. Lakshmikanthan led the class on HACCP with details on food safety, hygiene and sanitation for processing food products based on NOS of NSDC in the afternoon. Practical training and demonstrations on the Good Manufacturing Practices (GMP) related to personal hygiene, hygienic handling of processing materials, maintenance of machineries and work were also done on the second day.

District Collector, Tuticorin and Mr. T. Kannan, General Manager, District Industries Centre visited the training centre on the second day. External assessor Mr. Anandaraj, a technologist, did the assessment of the participants on the third day, based on the Assessment criteria, on assessment of trainees issued in the NOS of NSDC and FICSI.

A total of 25 processing workers attended the pre-screening test conducted in M/s. Kader Investment & Trading Co. Pvt. Ltd., Tuticorin premises on December 20. Out of these, 11 candidates could not attend the training.

Mrs. Anju, Assistant Director, MPEDA; Mr. Ajmal Khan, H & S Manager and Mr. Verasekar, Quality Assurance Manager, M/s. Kader Investment & Trading Co. Pvt. Ltd.; and Dr. Vinoth S. Ravindran, State Coordinator (SCO), NETFISH were present for the inauguration.

Mrs. Anju, Assistant Director, MPEDA gave a brief introduction, following which Dr. Vinoth S. Ravindran, State Coordinator (SCO), NETFISH, led class on the preparation and maintenance of work area and process machineries in order, based on syllabus in the National Occupational Standards (NOS) issued by National Skill Development Corporation (NSDC) and FICSI.

Dr. Vinoth S. Ravindran led session on how to 'prepare for execution of fish and seafood processing' and 'execution of fish and seafood processing' based on NOS in the afternoon. Mr. Lakshmikanthan, Technical Officer, MPEDA, led classes on second day. He talked about 'complete documentation and record keeping



Practical session

related to processing of firm and seafood' and on HACCP with details on food safety, hygiene and sanitation for processing food. Practical training and demonstrations were also done on second day.

Mrs. Vijaya Durga Devi, Quality Assurance Manager, M/s. V. V. Marine Products, was the external assessor to do the assessment of the participants in the presence of Mr. Lakshmikanthan, Technical Officer, MPEDA, on the third day. A total of 35 processing workers attended the pre-screening test held at M/s. Edhayam Frozen Foods., Tuticorin on December 21, out of which 34 were enrolled for training. However, the training programmes of two batches (M/s. Theva & Co. and M/s. Edhayam Frozen Foods) which were scheduled on November last year

FOCUS AREA



Visit by General Manager, District Industries Centre

could not be done due to technical reasons. These batches were also clubbed with the present one and the total number of participants was 49.

Mrs. Anju, Assistant Director, MPEDA; Mr. Lakshmikanthan, Technical Officer, MPEDA; Ms. Prabha, Operation Head, Mr. P. Murali Kumar, Production Manager and Mr. R. Kuthalingam, Factory Manager, M/s. Edhayam Frozen Foods and Dr. Vinoth S. Ravindran, State Coordinator (SCO), NETFISH, were present for the inauguration.

Mrs. Anju, Assistant Director, MPEDA, gave a short introduction and Dr. Vinoth S. Ravindran, State Coordinator (SCO), NETFISH, led classes on the first day. Classes by Mr. Lakshmikanthan, Technical Officer, MPEDA, and practical training and demonstrations were held on the second day. Demonstrations on the Good Manufacturing Practices (GMP) related to personal hygiene, hygienic handling of processing materials, maintenance of machineries and work were made and the workers were trained on the whole process followed during production. They were asked to read and interpret the production flow chart and safety instructions in the plant.

Mrs. Chandrakala, Quality Assurance Manager, M/s. Britto Exports was the external assessor to do the assessment of the participants on the third day.

The pre-screening for selecting participants from M/s. Amulya Seafoods was held on December 10 and in this 30 processing workers attended. Out of these, a batch was created for 27 workers and four could not

make it to the training.

Mr. Lakshmikanthan, Technical Officer, MPEDA, Mr. Shanthakumar, Quality Assurance Manager, M/s. Amulya Seafoods and Mr. Esakkiyappan, Manager, M/s. Amulya Seafoods were present for the inauguration. Mr. Lakshmikanthan gave a brief introduction and led the classes on the first and second days. Practical training and demonstrations were also held on the second day



A view of the participants

itself. Mr. John Baptist was the external assessor for assessing the performance of the participants, which was done on the third day.

All the details about the processing workers in all the four programmes were passed on to the District Collector well in advance. The proceedings of assessments including photos, videos and other documentations as required were uploaded during the assessment time itself. Banners were displayed at three different locations adjacent to the processing unit on each occasion.



Seminar on Development of Export-oriented Aquaculture



Release of Odia version of booklet on Emerging shrimp diseases

The sector of shrimp production has witnessed a sea of change with the strict implementation of traceability compliance for export. Farm enrolment has also gained importance with US SIMP brought into place. To bring in more awareness on all these topics, MPEDA Regional Division in Bhubaneswar organised a seminar on 'Development of Export Oriented Aquaculture in Odisha' at the conference hall of Raptani Bhawan, Bhubaneswar on February 28. As many as 99 stakeholders, including shrimp farmers from Kendrapara, Jagatsinghpur, Puri, Ganjam districts, shrimp hatchery operators, sea food exporters, officials from Fisheries Department, MPEDA, NaCSA, FIEO, EIA, DEPM, SEAI(O) and Odisha Shrimp farmers Association participated in the programme, which was organised in association with Directorate of Export Promotion and Marketing, Government of Odisha.

Mr. L. N. Gupta IAS, Additional Chief Secretary, Ministry of Micro, Small and Medium Enterprise, Government of Odisha, inaugurated the programme. In his inaugural

speech, he urged to take up number of issues and to come out with concrete suggestions at the end of the day to address the issues. These suggestions can later be placed before the departments concerned. Development of infrastructure, processing and packaging, electricity supply and port facility were often raised as prime concerns. He also talked about the quality testing laboratory of MPEDA and requested all stakeholders to make use of this facility. He requested the Department of Fisheries and MPEDA to work in tandem with farmers and sea food exporters associations for better results.

Earlier Mr. S. K. Jena, OAS (SAG), Director, Export Promotion and Marketing, Government of Odisha, welcomed the gathering and emphasised on quality development, citing the stringent norms imposed by EU and US. He hinted on the value addition of the product to compete in the global market, which would be possible by concerted effort of all stakeholders. Mr U. C. Mohapatra, Deputy Director, MPEDA, Regional

AQUACULTURE SCENE

Division, Bhubaneswar gave a brief account on the development of shrimp culture in Orissa and its contribution to country's export. He explained various promotional activities of the MPEDA, its work programmes including GPS mapping and farm enrolment, laboratories for quality check of farm as well as finished products.

Mr. Kamalesh Mishra, President, SEAI Odisha appreciated MPEDA's effort for organising such meetings regularly for the benefit of farmers and exporters. He talked about the issues related to forest and environment to be resolved, facilitating a vast area to be covered under aquaculture for increase in production and export. He requested to understand the dynamics of international market, restrictions imposed by importing countries and steps to be taken to overcome the situation. He urged the farmers and exporters for synchronisation of production and supply with processing operation taking into consideration the crop period, market demand etc. He also explained the problems faced by the processors and exporters while complying the requirements of buyers and requested farmers to harvest a quality product without using any banned items.

Mr. Sanjay Kumar Mohanty, President, Odisha Shrimp Farmers Association, Bhubaneswar, spoke about the problems faced by farmers like price fall as a cyclic phenomenon, poor seed quality, antibiotic issues, legal issues, poor infrastructure, and increase in production cost. These result in farmers being scared to go for high capital intensive aqua culture. Farmers use products without knowing contents and he warned the farmers that no medicine can cure virus infection. Capacity building and awareness for good management practices only can be useful to save the crops.

Mr. B.K. Dash, Deputy Director of Fisheries (Brackish water), Government of Odisha, in his talk gave an account of shrimp farm development and future scope in the State. He said that the electricity feeder lines to selected 19 clusters have been completed and would be charged soon. Balance clusters will be taken up for electrification. Odisha Space application Centre, Bhubaneswar is engaged for demarcation of coastal area and after the demarcation of government land, lease process will be taken up. 45 patches of average 20 ha each are already identified for the same. Action plan is under process and NITTE university, Mangalore, the consultant engaged for preparing a road map for increasing seafood exports to Rs. 20,000 Cr, has already submitted their report.

Mr. Rajen Padhi, an experienced seafood export

consultant, said that MPEDA's effort for introducing *L. vannamei* in India through quarantine resulted in sudden increase in production. But Odisha was not ready with infrastructure. Even while the production costs go up due to factors like hike in diesel price, farmers have to adhere to global standards because of pressure from exporters to match quality standards of products from countries like Thailand and Indonesia. Phyto-sanitary measures have become a trade barrier and a policy has to be devised to overcome this. He urged the exporters and farmers to complement each other to make aquaculture workable. While appreciating the good business by some exporters in Deras food park, he requested authorities concerned to provide all facilities in the food park and said seafood business with value-addition had a bright future.

A booklet on "Emerging Shrimp Diseases", published by RGCA and translated in local Odia, was released by the guests and distributed among participants.

Technical presentations were made on 'Quality issues in seafood export/Traceability and farm enrolment' by Mr. U.C. Mohapatra, Deputy Director, MPEDA followed by a presentation on 'Certification of primary production and financial assistance schemes of MPEDA' by Mrs. Neenu Peter, Assistant Director, MPEDA. The details on GIS survey, enrolment and monitoring of farm and hatchery, MPEDA testing lab and application procedure to avail financial assistance were also explained.

Mr. B. K. Dash, Deputy Director of Fisheries (Brackish Water), Cuttack, gave a presentation on 'Legal issues in coastal aquaculture and assistances of State Fisheries Department'. Mr. Rajen Padhi, seafood export consultant talked on 'Surmounting international challenges in seafood trade'. The programme ended with Mr. P. M. Dwibedy, Deputy Director, EPM proposing the vote of thanks.



Mr. L. N. Gupta, Additional Secretary, MSME, Govt. of Odisha addressing the gathering

Training Programme held on “Adoption of CoPs on Antibiotic-free Shrimp Production”



Mrs. Khukurani Bar, Panchayat Member, inaugurating the programme

Mrs. Khukurani Bar, Panchayat Member of Daha Sonamui Anchal inaugurated the 5-day training programme on 'Adoption of CoPs on antibiotic-free shrimp production' organised by Sub Regional Division of MPEDA, Contai on 11th March 2019. The programme was organised for SC/ST candidates from Purba Medinipur district.

Noting the factor that district is gifted with brackish water area and a large section of population is engaged in brackish water shrimp culture, Mrs. Bar advised the participants to take advantage of the programme and update themselves with latest technology.

Dr. D. Roy, Junior Technical Officer, MPEDA, Sub Regional Division, Contai welcomed the participants and explained the purpose of conducting the training programme.

Mr. Gopal Bar, lead farmer and feed dealer, Daha Sonamui, Purba Medinipur said that programmes like these would help the local farmers get latest information on culture practices for sustainable shrimp culture. He

appreciated MPEDA's initiative in conducting training programme at Daha Sonamui.

Mr. Biswajit Ojha, Field Manager, NaCSA talked about the potential of cluster-based shrimp culture having better results.

Dr. Roy delivered the lecture that touched upon topics like status of shrimp culture in Purba Medinipur district, role of MPEDA and different schemes offered by MPEDA. He also spoke on the biological aspects of shrimp, pond preparation, seed selection, stocking etc.

On the second day, Dr. Roy talked about CAA registration and its legal aspects. While mentioning about the brackish water aquaculture in Purba Medinipur district, he explained how brackish water shrimp culture can improve the socio-economic condition of Purba Medinipur. He also spoke on recent development on scientific shrimp culture with special reference to *L. vannamei* culture. Later in the day, Dr. Roy delivered a lecture on nutrition and feed management, BMP and health management and disease management in shrimp culture.

AQUACULTURE SCENE

On the next day, Mr. Biswajit Ojha spoke about the formation of aqua society and benefits of cluster based shrimp farming. He advised trainees to form more and more aqua societies to facilitate cluster-based shrimp culture.

On 14th March 2019, Dr. Roy talked about the misuse of antibiotics in aquaculture, NRCP monitoring and Sample collection, technical topics on species diversification in aquaculture. He also spoke in detail on issues of shrimp prices like the Seafood Import Monitoring Programme (SIMP). He explained to the farmers about the quality consciousness of overseas consumers and the EU directives for screening of farmed samples for antibiotic residues. He requested the farmers to adopt BMPs for production of disease-free shrimps and thus avoiding the use antibiotics or chemicals while farming. Mr. S. K. Rejaul Karim, Field Manager, NaCSA, delivered a lecture on BMPs in shrimp culture.

On the final day, Dr. Roy talked in detail on bio-security

measures in shrimp culture and its importance. He also spoke about the importance of Effluent Treatment System and Reservoir for sustenance of shrimp culture. He also spoke about soil and water quality management in shrimp farming and farm enrolment by every farmer. The future prospects of shrimp farming is being facilitated through the process of farm enrolment and it is always advisable to promote sustained production through cooperative approach, he said.

Valedictory session was attended by Mrs. Khukurani Bar, Panchayat Member of Daha Sonamui Anchal; Mr. Gopal Bar, lead farmer and feed dealer, Daha Sonamui and Dr. D. Roy, Junior Technical Officer, MPEDA, Sub Regional Division, Contai.

All the farmers who participated in the programme got a chance to interact with MPEDA officials and clarify their doubts on culture aspects, disease management and diversification. Training certificates and stipend were distributed to all the twenty trainees.



Training Programme on 'eco-friendly and sustainable shrimp farming'



Distribution of certificates to the participants

MPEDA Regional Division, Kolkata organised a 5-day training programme on "Eco-friendly and sustainable shrimp farming" for SC/ST trainees at Tridib Nagar, Basanti, South 24 Parganas district from 04-08, March 2019. The main objective was to make the farmers aware on adoption of farming methods for eco-friendly and sustainable in aqua

culture with special emphasis on diversification in culture practices. The programme was attended by 20 farmer trainees.

Mr. Johnson D' Cruz, Assistant Director, MPEDA, Regional Division, Kolkata, inaugurated the programme. During the training programme various topics and lectures

AQUACULTURE SCENE

related to the subject was presented in detail by Mr. Johnson D' Cruz, Mr. Pradip Maity, Field Manager, NaCSA; Mr. Tarun Kumar Giri, former Deputy Director, Department of Fisheries, West Bengal and Mr. Dipan Biswas, Aquaculture Expert.

On the third day, trainees were taken to nearby shrimp farm to have field exposure. On the last day the discussions were followed by interactive session for clearing doubts by farmers. Certificates and stipend were distributed to the participants at the valedictory function.

MPEDA Regional Division, Kolkata organised another

3-day training programme on the same topic, this time for general trainees, at Debnagar, Namkhana, South 24 Parganas district, from 18-20, March 2019.

The programme was inaugurated by Mr. Pradip Maity, Field Manager, NaCSA. Mr. Johnson D' Cruz, Assistant Director, MPEDA, Regional Division, Kolkata; Mr. Pradip Maity, Field Manager, NaCSA; Mr. Biswajit Samanta, Senior Executive Business Development, IFB Agro Industries Ltd, Namkhana and Dr. Gadhadar Dash, Professor and Head, DAAH, WBUASF, led the classes. Certificates and stipend were distributed to all the 23 farmer trainees at the valedictory function.



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Seafood HACCP training programme



Mr. S. S. Shaji, Deputy Director, MPEDA inaugurating the training programme

The Hazard Analysis and Critical Control Points (HACCP) system is a logical, scientific approach to controlling hazards in processing. HACCP is a systematic preventative system that uses common sense application of scientific principles. The most important aspect of HACCP is that it is a preventative system rather than an inspection system of controlling food safety hazards. Prevention of hazards cannot be accomplished by end product inspection, so controlling the production process with HACCP offers the best approach. HACCP is also science-based and so the controls that are placed in the process should be based on scientific information.

Training and education are critical for successful HACCP implementation, providing the HACCP teams, managers, technologists, operators and food handlers with the additional technical skills required to implement HACCP. A survey revealed that the use of HACCP and proper implementation of the seven principles was significantly higher in businesses with qualified and trained managers than in businesses without any formally trained managers. Implementation of HACCP and impart training to HACCP team members is mandatory for both EU and Non-EU processing plants. Given the importance of disseminating information

about HACCP, the MPEDA organised four days' hands-on training programme on implementation of HACCP (Basic) in seafood processing during from 12-15, February 2019 at Mangalore and from 26th February 2019 to 1st March 2019 at Panaji for the benefit of the seafood processors in Karnataka and Goa respectively. The purpose of the training programme was to empower the technologists of the seafood processing establishments of Mangalore region with seafood HACCP and related regulations. The training programme was attended by 44 technologists working in different seafood processing establishments.



A view of the inaugural function at Panaji

QUALITY FRONT



Participants attended HACCP training programme at Mangalore

Mr. S.S. Shaji, Deputy Director (Quality Control), MPEDA, inaugurated the training programme at Mangalore, which started with welcome address by Mr. S. Asok Kumar, Deputy Director, Sub Regional Division, Mangalore.

In his key note address, Mr. Shaji emphasized on the importance of safety of seafood products exported from our country. He pointed out the significance of training programmes in HACCP implementation and elaborated on such programmes being organized by MPEDA for the benefit of seafood processing technologists in India towards capacity building in HACCP implementation and compliance. He also requested the participants to carefully attend the classes and to raise more and more questions to get clarity on seafood HACCP implementation.

Earlier, welcoming the participants, Mr. Asok Kumar talked about the role and effective implementation of HACCP in seafood processing establishments. He also advised the trainees to take maximum advantage of the experienced USFDA trained faculty from MPEDA for the effective implementation of HACCP in their respective seafood processing establishments. He called upon the participants to equip themselves to effectively implement HACCP system in their processing plants, whereby they would be able to boldly face the International audit teams.

Mr. V. Vinod, Assistant Director (Quality Control), Regional Division, Kochi highlighted the present scenario of the Indian seafood export and hazards related to seafood industry. He also briefed about Rapid Alert System for Food and Feed (RASFF), a system for reporting food safety issues within the EU. Mr. Subray Pawar, Technical Officer (Quality Control), MPEDA, emphasised the importance of implementation of HACCP in seafood industry and significance of training programme and advised the participants to effectively interact both in

theory sessions and work sessions.

The inaugural function ended with Dr. S. Shassi, Assistant Director, Sub Regional Division, Mangalore, proposing the vote of thanks, in which she appreciated the overwhelming interest shown by exporters in sponsoring technologists for the HACCP training programme.

The training sessions started after the inaugural function, which were handled by faculty comprising of Mr. S. S. Shaji, Deputy Director; Mr. V. Vinod, Assistant Director and Mr. Subray Pawar, Technical Officer. The training programme covered topics like current good manufacturing practices, sanitation standard operating procedures, principles of HACCP, hazard analysis and development of HACCP plan form. Apart from these subjects, faculty also covered classes on US Seafood regulations, EU Directives and National Regulations and Standards, traceability followed by practical sessions in different groups for preparation of SSOP documents and development of HACCP Plan for various seafood products. Later, participants were divided into groups and prepared HACCP plan form for various products. These were presented by the representative of each group and every HACCP plan form presented was discussed in detail.

A similar programme was organised at Panaji, Goa from 26th February 2019 to 1st March 2019. Mr. Vijaykumar Yaragal, Deputy Director, MPEDA, inaugurated the training programme. The training sessions were handled by faculty comprising of Mr. S.S. Shaji, Deputy Director; Mr. V. Vinod, Assistant Director and Mr. Vaniya Kishor Kumar, Technical Officer. About 24 processing technologists attended the training programme.

Participants who attended the training both at Mangalore and Panaji thanked MPEDA for organising the training programmes. Certificates were distributed to all the participants in both programme.



US rolling back sops won't hurt Indian shrimp exports: MPEDA

Marine Products Export Development Authority (MPEDA) has allayed fears about the impact of the United States lifting concessions to India under the Generalized System of Preferences (GSP) on shrimp exports.

MPEDA feels the withdrawal of concessions by the US, a leading market for Indian seafood exporters, will not roil them as most of the marine food products, including high-in-demand shrimps, enjoy 'zero tariff' under the current GSP regime.

"There is a widespread apprehension that the US decision will affect the seafood exports from India to America, which is a major importer of our marine products. But such apprehension is unfounded," Mr. K.S. Srinivas IAS, Chairman, MPEDA said in a statement. MPEDA made a detailed analysis and found that there would not be any immediate setbacks anticipated due to the withdrawal of GSP benefit in seafood exports, he added.

"The exports of prepared and preserved shrimps and crab to America will not be adversely affected as these enjoy zero tariff at present under the GSP regime," Mr. Srinivas pointed out.

India usually exports seafood worth USD 2,300 million to American market with frozen shrimp as the flagship

item of exports. The frozen shrimp is exempted from tariff and is not covered under the GSP regime.

"Moreover, exports of other items such as frozen fish and frozen cephalopods are also not currently benefited under the GSP. Hence, the withdrawal of GSP will not affect our seafood exports to US," he noted.

In FY 2018, India shipped 1.37 million tons of seafood that earned USD 7.08 billion (Rs. 45,106.89 crore), with frozen shrimp and frozen fish continuing to be the principal export items. US, the leading destination for Indian seafood in value terms, imported seafood worth USD 2,320.05 million.

The overall export of shrimp during 2017-18 was 5,65,980 tons in volumes, valued at USD 4,848.19 million, with the US continuing to be the largest market (2,25,946 tons) for frozen shrimp and accounting for 53 percent of total Vannamei shrimp exports. Frozen shrimp was the principal item of exports to the US with a share of 95.03 percent in dollar value.

The GSP scheme, launched in 1974, aims to assist developing countries in increasing their exports by facilitating duty-free entry for thousands of products from designated beneficiary countries.

- www.business-standard.com



India to push for strict source country norms in FTA with Peru

India will push for stricter source country criteria while offering tariff concessions to Peru at the ongoing negotiations for its proposed free-trade agreement with the South American nation.

The source country norms, called rules of origin in trade parlance, will help reduce India's rising trade deficit with the country, officials said. Rules of origin are the criteria needed to determine the source country of a product, based on which they get tariff concessions or are subjected to duties.

The two sides are meeting in Lima this week for the fourth round of negotiations of the proposed trade pact. "They don't want very strict rules of origin but we will push for our demand," said an official in the know of the details.

India's exports to Peru in the April-December period of 2018-19 were USD 560 million while imports were USD 1.8 billion. The trade gap has quadrupled in Peru's favour from USD 380 million in 2016-17 to USD 1.6 billion in FY 18.

NEWS SPECTRUM

India's main exports to Peru are towers of iron and steel, pipes for oil and gas industry, automobiles, pharmaceuticals, motorcycles and three-wheelers, iron and steel products, polyester and cotton yarns. Main Indian imports from Peru are copper, gold, phosphates of calcium, zinc and lead minerals, fish flour, synthetic cables, fresh grapes and cocoa beans.

While Peru has expressed interest in Indian Pharma companies setting up generic medicines production facilities there, India is keen to up its import of copper ore and concentrate to be able to smelt them here.

"We want Peru to become a gateway to South America," the official said.

In the Latin American and Caribbean Nations (LAC) region, India already has preferential trade agreements with Chile and the Mercosur trade bloc. Mercosur consists of Argentina, Brazil, Paraguay and Uruguay. Venezuela, a Mercosur member, is not a party to the agreement. However, the pact with Peru is a comprehensive one comprising goods, services and investment.

..... - www.economictimes.indiatimes.com



Indian exporters seek black tiger push ahead of Tokyo Olympics

The Indian seafood exporters association is hoping that the upcoming Tokyo Olympics in 2020 will see a significant boost in the country's shrimp exports to Japan, reports The Hindu Business Line.

Indian seafood exports to Japan have shrunk to 40% of their total from seven years ago according to the article, which attributes the decline to Japan's stringent quality standards relative to more relaxed markets such as the US.

Business Line also points to the dominance of Vannamei on India's shrimp exports, despite Japan's far stronger demand for black tiger shrimp.

Mr. K.S. Srinivas IAS, Chairman of India's Marine Products Development Authority

(MPEDA), said he expects Japan to enter a boom in seafood consumption ahead of next years Olympic Games in Tokyo.

As a result, MPEDA is promoting an increase in supply of black tiger shrimp from farms in West Bengal, Kerala and Karnataka.

Furthermore, MPEDA said there would be a good scope for Indian shrimp in Japan if the country can introduce better limits on antibiotic contamination by providing third-party certification - such as providing the Best Aquaculture Practices standard from the Aquaculture Stewardship Council.

According to the article, Indian exports to Japan from 2017-18 came to USD 445 million, with frozen shrimp making up USD 334 m of this value.

- www.undercurrentnews.com



Indian wild-caught shrimp exportation: US team visit Kerala

Paving the way to break the eight-month-old impasse in the export of Indian wild-caught shrimp to the United States, a team of officers from the US Department of State arrived in Kerala on March 29 on a week-long visit to assess the steps initiated by the country to conserve turtles. The team visited various harbours along the west coast and will also interact with the Fisheries officers, exporters and representatives of various government agencies.

The US Department of State had on May 1, 2017, certified 39 nations and one economy and granted determinations for seven fisheries for their initiatives to protect sea turtles during the course of commercial shrimp fishing. Only these permitted countries are allowed to export wild-caught shrimp to the US under Section 609 of Public Law 101-162.

As India failed to make it to the list, the US banned the import of wild-caught shrimp from the country from July 2018. According to industry sources, the ban has landed many seafood export houses in deep trouble and the country has suffered a 15 percent to 20 percent decline in export revenue. Concerned over the ban, the Central Marine Fisheries Research Institute (CMFRI) has issued an advisory urging the fishing regulators in the country to make turtle excluder devices (TED) mandatory on all nets used by trawl vessels.

"The US Department of State has brought in stringent regulations to ensure the protection of sea turtles, as the species is in danger of extinction due to destructive fishing practices. The US is a major market for Indian shrimps. We have convinced them that there is no presence of turtles in the west coast. We hope the visit of the team will help remove the ban," Seafood

Exporters Association of India Kerala chapter president Alex K Ninan told Express. Meanwhile, a team of officers from the Marine Products Export Development Authority (MPEDA), led by Chairman Mr. K.S. Srinivas, left for the US to participate in a seafood trade fair at Boston. The team interacted with the US authorities on various issues.

Allaying the fears of the industry, the MPEDA issued a statement that the US decision to withdraw the benefits extended to India under the Generalised System of Preferences programme (GSP) will not affect the export of seafood from India to that country. "There is widespread apprehension that the decision will affect the seafood exports from India to US market. The MPEDA made a detailed analysis and found that there will not be any immediate setback due to the withdrawal of GSP benefit in seafood exports," the statement said.

India exports seafood worth USD 2,300 million to the US per year with frozen shrimp as the principal item of exports. However, frozen shrimp currently enjoys zero tariff and is not covered under the GSP. Moreover, other items such as frozen fish and frozen cephalopods do not enjoy benefits under the GSP. Hence, the withdrawal of GSP will not affect our seafood exports to the US, said a senior officer.

- \$2,300 million worth seafood exported from India to US per year.
- Indian wild-caught shrimp banned in the US from July 2018.
- 15% - 20% decline in export revenue recorded due to ban.

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Sea Lab plans to set up quality testing for food products

The Kochi-based Sea Lab, a division of Seafood Park (India) Ltd, plans to step up quality testing for food items generated across the country.

The decision comes in the wake of receiving encouraging response from the export fraternity to carry out quality testing for seafood export consignments. Some of its growing clientele are from Kerala, Andhra Pradesh, Tamil Nadu and Maharashtra, said V.I. George, Director (Tech). "The company has carried out quality testing for over 11,000 export samples during 2016-17 and the challenges received from the destination countries for these consignments was hardly 0.5 percent," said George.

"That is a testimony to the reliability of our facilities."

Seafood Park was established under the joint venture of MPEDA, KINFRA and prominent members of the Seafood Exporters Association. It is a quality food testing laboratory and Sea Lab is accredited with NABL, EIC, FSSAI and the Kerala Pollution Control Board. Besides seafood consignments, the company has started testing of commodities such as food products, spices, drinking water, bakery foods, fast food both for exports and domestic market. Sea Lab has also undertaken formalin testing in fishes due to the rising incidents of its usage in abnormal quantities.

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Post-deluge, cage-fish farming comes alive again in Kerala

Last year's devastating floods have not dampened the hopes of cage-fish farmers in Kerala. The majority of such fish farming ventures, which were badly hit in the deluge, are back on track, thanks to efforts initiated by the Central Marine Fisheries Research Institute (CMFRI) with the financial support of the National Fisheries Development Board.

Cage fish farming enterprises, which were taken up as they offer better livelihood options for coastal communities, suffered a loss of Rs. 2.16 crore, and saw the coastal pushed into distress. However, the CMFRI project is playing a crucial role in reviving such projects and preventing a complete collapse. Ever since the project was launched, several people have been approaching CMFRI expressing their willingness to be part of the programme, said Imelda Joseph, Head of the Mariculture division of the institute, which oversees the project.

The National Fisheries Development Board (NFDB)-funded project was timely to lend a helping hand to the coastal community, which lost everything in the deluge. CMFRI reached out to the community with awareness programmes and training to get them to pursue cage fish farming. CMFRI is still looking for

people interested in this specific occupation, she added. The CMFRI project envisages setting up of 500 cage-fish farming units by providing technical and financial assistance to farmers struggling to earn a steady living. A total of 179 cage units have been launched so far and around 163 farmers, most of them women, are now associated with the project. Nearly 4.5 lakh fish seeds have been stocked in as many as 179 cages set up at Ernakulam, Alappuzha, Thrissur, Kollam and Kannur. According to Joseph, farmers are now waiting for the first harvest of their fish after the floods during the third week of this month.

Profitable business

A net average profit of more than Rs. 3 crore is expected from these farms. Asian Seabass and Pearl Spot are the species that are stocked in the cages for farming. Another batch of 150 people will start cage-fish farming soon.

Besides technical support, CMFRI is providing 40 percent of the total expense to launch the cage farming unit as a subsidy to the farmers. The rate of subsidy for women and those from the reserved category is 60 percent.

- www.thebusinessline.com



1.5 L tons of goods exported to US via Cochin Port

While the US and India are engaged in a trade tussle, Kerala is expected to take a dent from the collateral damage as the US is a major destination for commodity products originating from the Cochin Port.

Data from the Cochin Chamber of Commerce and Industry showed that in 2018, various commodities weighing 1.5 lakh tons were exported to the US through the Cochin Port. Goods weighing 1.7 lakh tons were also imported through the Port in the same period.

"Region-wise, the US is the second largest export destination for Cochin Port, after the EU. During the good old days, among various regions, the US was the largest market. That was when cashew, tea and coffee exports from Kochi were high. We used to carry thousands and thousands tons of pepper and coffee, but, now the market has shifted a lot to Vietnam and other places," said a member

of the shipping fraternity, on condition of anonymity. Mr. Norbert Karikkassery, National Treasurer, Seafood Exporters' Association of India, said that seafood wouldn't be affected by the removal of India from the GSP programme of US.

"Fish and fishery products, which come under chapter 3 of Harmonized System of World Customs Organisation, are not subject to the GSP regime," he said.

However, twelve spices from India are going to be affected by the GSP withdrawal, said industry sources. According to Mr. Jojan Malayil, CEO of spice exporting firm Bafna Enterprises, the spices that are going to be affected are red peppers, sesame, cumin, ginger, turmeric, nutmeg, curry leaves, fennel, celery, coriander, dill and nigella.

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Workshop on "Capacity Building and Gender Equality"

A two days' workshop on "Capacity Building and Gender Equality and related issues" was organised by the College of Fisheries, Mangalore on March 26 and 27, as part of Golden Jubilee Celebrations of the College.

The programme was organised in collaboration with Prajna Counseling Centre, Mangalore. Prof. Hilda Rayappan, Chairman of the Prajna Counseling Centre, Mangalore was the Chief Guest for the inauguration on March 26. She highlighted in her inaugural speech that there is a need to enlighten our students and staff about the gender equality and the problems faced by girls and women in the society.

In his presidential address, Prof. H. Shivananda Murthy, Dean of the College of Fisheries, Mangalore, stressed on the importance of family relationship, the amicable living together with all the family members is our tradition and custom. The importance given to male child in some families and societies is something undesirable. Both male and female children should be treated on par. He wished that the workshop would be useful to the student community.

Mr. Sulaiman from Prajna Counseling Centre compeered the programme and proposed vote of thanks.

-College of Fisheries, Mangalore



ICAR-CIFT recognised as National Reference Laboratory for Fish and Fish Products

ICAR-Central Institute of Fisheries Technology, Cochin has been conferred with a status of "National Reference Laboratory (NRL) for Fish and Fish Products" by Food Safety and Standards Authority of India (FSSAI), Ministry of Health and Family Welfare, Government of India under Regulation 3 of Food Safety and Standards (Recognition and Notification of Laboratories) Regulation, 2018 on March 19 vide Order No. 12013/02/2017-QA.

ICAR-CIFT is the only research Institute under SMD (Fishery), ICAR to be given such a high profile recognition.

The Institute had already been notified as National Referral Laboratory vide Government of India Gazette Notification S.O. 97(E) of Ministry of Health and Family Welfare (Food Safety and Standards Authority of India) dated January 10, 2017. Along with ICAR-CIFT, eight more laboratories in Government sector and five laboratories in private sector have also been given the status of National Reference Laboratory in specific areas.

With the vision of creating a laboratory system network on par with global food testing laboratories; Food Safety and Standards Authority of India (FSSAI) has notified 13 food testing laboratories in the country, which are accredited as per appropriate ISO/IEC standards for method development, method validation, proficiency testing and training by National/ International accreditation bodies.

As per FSSAI guidelines, the functions of National Reference Laboratory (NRL) are as follows:

- Be the resource centre for provision of information on certified reference materials
 - Develop standards for routine testing procedures and reliable testing methods
 - Provide technical support in the area of competence
 - Evaluate the performance of other notified laboratories
 - Coordinate exchange of information amongst notified laboratories
 - Collaborate for data generation among network of notified food laboratories and referral food laboratories and collate the data related to their specific domain
 - Carry out such other functions, as may be specified by the Food Authority from time to time in the related areas
- Under the NRL notification, ICAR-CIFT has earmarked with the following research activities on emerging issues pertaining to:
- Risk assessment of dietary exposure of persistent organic pollutants and emerging contaminants such as brominated flame retardants and pharmacologically active substances to Indian population from fish and fisheries products.
 - Research on ingress of specific migration of chemicals from plastic packaging materials to fishery products
 - Research on incidence of biotoxins in finfish/ shellfish

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