

-00000-

India Tilapia Summit 2022



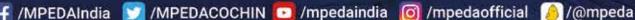
ಂಲಾ

Marine Landings Report - September 2022

www.mpeda.gov.in



















CPF (INDIA) PRIVATE LIMITED



APPROACH FOR AQUACULTURE









PREMIUM SHRIMP FEED



PREMIUM FISH FEED



PREMIUM PROBIOTIC PRODUCTS



PREMIUM MINERAL PRODUCTS

Contact Us at: +91 98401 31913 Email Us at: customercare@cp-india.com

CONTENTS



MPEDA ORGANIZED VIRTUAL BUYER SELLER MEET





MARINE LANDINGS REPORT-SEPTEMBER 2022



30

WHITE FECES SYNDROMES (WFS)
IN PENAEUS VANNAMEI GROW
OUT CULTURE- DISEASE OF
MAJOR CONCERN





AS CLEAR AS GLASS





EXAMINING FDA IMPORT REFUSALS: HOW TO ADDRESS THEM AND AVOID THEM IN THE FIRST PLACE





FACING SHORTAGES, THAILAND TO IMPORT SHRIMP FROM INDIA, ECUADOR



The views expressed in the scholarly articles of this publication are the views of the authors and do not constitute the views of MPEDA. The responsibility for the accuracy of information in the scholarly articles of this publication is vested with the authors themselves and neither MPEDA nor the editorial board holds responsibility for the same.

Bench scale

Fast, reliable and compact scales

The Marel Bench Scales suit a range of weighing operations and environments. They have been designed to withstand the harsh conditions of a washdown environment and require minimal maintenance.

marel.com

- Seven-year warranty
- · Fast, stable and reliable performance
- · Easy to operate and clean
- · Durable and robust construction

For more information, visit marel.com or contact our sales representative:

Ujjwal Vikas (ujjwal.vikas@marel.com), +91 9148503002





On the Platter



Mr. Dodda Venkata Swamy Chairman

Friends.

The marine products exports for financial year 2022-23 has crossed 4 billion mark by September 2022 and has figured again in the top 10 merchandise list of exports from India. The country has set an export target of US\$ 8.86 billion for the marine products during the current financial year. With the current trend, the exports will cross US\$ 8 billion with much ease.

As you all are aware, the US authorities were supposed to implement the provisions of Marine Mammal Protection Act with effect from 1st January 2023. MPEDA had coordinated the India's filing of Comparability Finding Application on 25th November 2021. A stock assessment study which was initiated by CMFRI and FSI along with NETFISH – MPEDA is being continued under the leadership of FSI. NOAA Fisheries is understood to be reviewing Comparability Finding Applications from more than 130 nations representing more than 2,500 exempt and export fisheries to make its final determination. In the meantime, NOAA Fisheries conveyed that they are deferring the implementation of MMPA regulations to 1st January 2024 giving some reprieve to countries exporting wild caught fish products to USA.

MPEDA was represented in the 21st edition of the Global Seafood Alliance's signature event GOAL, held at Seattle, USA from October 3-6. I had Dr. M. Karthikeyan, Director and Mr. Anilkumar, P., Joint Director (Marketing) along with in MPEDA team. More than 50 International speakers presented on production, sustainability innovation and market trends for farmed and wild seafood during GOAL. The delegates included representatives from world's leading retails and seafood service companies. It was a proud moment for India when Bangalore based Aristogene BioSciences won the prestigious Global Aquaculture Innovation award. The Government of Odisha was one among the three finalists for this award.

The temporary suspension on import of shrimps from India by the Ministry of Public Health, Qatar on detection of bacteria, Vibrio cholerae has become a bolt in the blue for our exports to Middle East, which is already facing an embargo in markets such as Saudi Arabia and Kuwait. The Qatar authorities have done nationwide quality checking ahead of the FIFA World Cup Football Championship and have found that the shrimp consignments exported by 6 Indian exporters had the presence of Vibrio cholerae. The Middle East market is very sensitive about Vibrio cholerae contamination. MPEDA has already issued show cause notice to the exporters and it is understood that EIA has temporarily suspended exports from those units. I would like to reiterate that MPEDA will not compromise on product quality as we considered it as a key pillar in our market promotion activities.

Dr. M. Balaji IAS, Joint Secretary who is in-charge of marine products in the Department of Commerce visited MPEDA on 21st November 2022 and reviewed our activities. He has visited a nearby processing unit and also had an interaction with the Management Committee members of Seafood Exporters Association of India, Kerala region.

MPEDA has geared up for its participation in the Busan International Seafood and Fisheries Expo to be held in Busan, South Korea from 2nd to 5th November 2022. 7 exporters are participating along with MPEDA in the Indian pavilion. MPEDA has organized 4 Virtual Buyer Seller Meets with China and one with Russia as a part of its market outreach activities.

Thank you,

Disclaimer: Readers are requested to verify & make appropriate enquiries to satisfy themselves about the veracity of an advertisement before responding to any published in this magazine. The Marine Products Export Development Authority, the Publisher & Owner of this magazine, does not vouch for the authenticity of any advertisement or advertiser or for any of the advertiser's products and/or services. In no event can the Owner, Publisher, Printer, Editor, Director/s, Employees of this magazine/organization be held responsible/liable in any manner whatsoever for any claims and/or damages for advertisement in this. MPEDA is not responsible for the content of external Internet sites.

EDITORIAL BOARD

Dr. M. Karthikeyan DIRECTOR

Dr. M. K. Ram Mohan
JOINT DIRECTOR (QUALITY CONTROL)

Mr. P. Anil Kumar JOINT DIRECTOR (MARKETING)

Mr. K. V. Premdev
DEPUTY DIRECTOR (MPEDA MANGALORE)

EDITOR

Dr. T. R. Gibinkumar
DEPUTY DIRECTOR
(MARKET PROMOTION & STATISTICS)



EDITORIAL SUPPORT Bworld Corporate Solutions Pvt Ltd

166, Jawahar Nagar, Kadavanthra Kochi, Kerala, India 682 020 Phone: 0484 2206666 www.bworld.in, life@bworld.in

LAYOUT
Mr. Bijo Francis John

Printed and Published by

Mr. K. S. Pradeep IFS, Secretary

On behalf of The Marine Products
Export Development Authority
(Ministry of Commerce & Industry,
Govt. of India)
MPEDA House, Panampilly Avenue
Kochi, Kerala - 682 036, Tel: +91 2311901

www.mpeda.gov.in support@mpeda.gov.in

Published by MPEDA House Panampilly Avenue Kochi, Kerala - 682 036

Printed at Print Express 44/1469A, Asoka Road Kaloor, Kochi, Kerala - 682 017





USFDA 16-125 compliant for fresh, chilled fish imports into USA and Canada, CRYOVAC® brand 10KOTR bags deliver freshness and protection you can trust.



To learn how 'Cryovac® 10K OTR' bags can help you grow your seafood exports, contact Vishal Shetty 9029623863 for more information.



Scan to learn more

MPEDA organized Virtual Buyer Seller Meet

Japan

PEDA organized two Virtual Buyer Seller Meets (VBSMs) for Indian exporters with M/s. Kohyo Co., Ltd., Japan on 20th and 27th of September, 2022. M/s. Kohyo Co., Ltd., Japan was represented by Ms. Nakada and was primarily looking for shrimps from India, mainly Black Tiger, Vannamei and sea-caught shrimps. Ms. Nakada was interested for value added shrimp products also.





8 exporters from Andhra Pradesh participated in the VBSM held on 20th September & 13 exporters from West Bengal, and one exporter each from Odisha and Mumbai participated in the VBSM held on 27th September 2022.

Exporters showcased their credentials to the buyer through power point presentations and videos. Dr. T. R. Gibinkumar, Deputy Director (Market Promotion & Statistics) moderated the VBSM.

Kohyo Co., Ltd. was established in 1971 as a seafood importer. Since it's foundation, they have steadily developed the business in response to the changing social environment, and now has become a general food trading firm with multiple group companies in Japan and over the world.

It is primarily involved in Export and Import, Wholesale business and is an agent of Foreign Trade. The products offered are Marine Products, Agricultural and Livestock Products, Processed Foodstuffs, Canned Foods, Fishing Net & Gears, Feed Alcoholic Drinks and Sundries.

China

MPEDA in association with the Embassy of India in Beijing, China organized a business meet cum buyer seller meet on Indian marine products on 23rd September 2022. The event took place in a hybrid mode as the seafood buyers in China joined physically at Embassy of India, Beijing and the exporters from India joined the event on a virtual mode.



Mr. D. V. Swamy IAS, Chairman, MPEDA made the opening remarks, in which he had highlighted that the export to China during 2021-22 was US\$ 1.18 billion and it contributed about 15.1% of the country's export in US\$ terms. He was pleased to say that the growth rate in this year up to Aug 2022 is 7.7% more compared to last year.

The Chinese import market had a growth rate of 59% for the past 5 years. He has also mentioned about the forthcoming Indian International Seafood Show (IISS) organized by MPEDA in association with Seafood Exporters Association of India (SEAI) to be held in Kolkata during February 2023.

The next session was handled by Ms. Yu Lu, Vice President, China Chamber of Commerce of Import & Export of Foodstuffs, Native Produce & Animal By-Products, who made presentations regarding the topics- The vital role of Aquatic product trade in China's agriculture trading, the positive trend of Indian exports, China's new regulation forms etc.

Mr. Anil Kumar P., Joint Director (Marketing), MPEDA presented the marine products export from India to the World, export from India to China and also the types of products being exported to China. Mr. Manoj T. Varghese, who represented the Seafood Exporters Association of India (SEAI) narrated the problems faced by the exporters at each level.

In the next session the importers were asked to come forward to introduce themselves and the company they represent to the exporters. There were a total of 14 importing companies. They introduced their companies and their requirements. They explained about the type of products they are interested in buying and also the quality to be maintained.

Later, Dr. Gibinkumar T. R., Deputy Director (Market Promotion and Statistics) moderated the virtual one to one buyer seller meet by introducing the exporters from India.

There were a total of 15 exporters presented themselves at the meeting. The exporters presented their product range, the packaging, countries where they export, certifications of the company, facilities available at the company etc., to the buyers.

After the presentation by the exporters Dr. Gibinkumar thanked the participants.



MPEDA participates in World Food Moscow 2022

orld Food Moscow 2022 was held from 19th -23rd September 2022 at Crocus Expo, Moscow. It is a platform that brings together various major players of the food industry, especially HoReCa & retail traders. The fair offers opportunity to explore new food products and meet top entrepreneurs. The exhibition had 637 exhibitors from 24 countries. The foreign manufacturers were represented by companies from Algeria, Armenia, Belarus, Chile, China, Czech Republic, Ecuador, Egypt, India, Israel, Iran, Kazakhstan, Kyrgyzstan, Republic of Korea, United Arab Emirates, Pakistan, Poland, Sri Lanka, Thailand, Tunisia, Turkmenistan, Turkey, United States of America and Uzbekistan.

Indian Pavilion

The MPEDA stall A 1021 was in pavilion 3 of hall no.14 and had a total space of 18 sq. m. Mrs. Anju, Deputy Director (Market Promotion & Development), Head Office and Mr. Sheshendra Shirodkar, Assistant Director, RD Veraval organized MPEDA's participation in the fair. MPEDA stall was inaugurated by Mrs. Gina Uika, Deputy Chief of Mission (DCM), EOI, Moscow on 19th September 2022. Measures to promote Indian seafood trade to Russia was discussed with DCM. Embassy was requested for a market study and sharing of weekly / monthly update on price of seafood items in the Russian market.





The stall had display of frozen seafood samples to attract the attention of the consumers and importers. Publicity material like charts, fishery handbook and product catalogue was used to promote Indian seafood. 82 trade enquiries were received at the stall, and there were many from HoReCa & retail sectors. The trade enquiries are placed in the concerned section of this newsletter. Most of the visitors were keen to know the supply outlets of Indian shrimp in Moscow and St. Petersburg.





Russian seafood market

Seafood plays a major role in Russian food system. There are two segments to the seafood industry; divided into two geographical areas - the capture fishery industry in the Northwest Russia focus on cod fisheries in the Barents Sea & Northeast Atlantic. The seafood trading area is in the Russian Far East, with Alaska Pollock as the main export item.

Russian seafood exports have grown steadily over the last 15 years. The global ranking of Russia as a seafood exporting country in terms of dollar value has moved from 35th in 2003 to the 7th place. Import of seafood has also grown to meet the domestic demand. The main area for import is concentrated in Moscow and St. Petersburg. Rossel'khoznadzor registers foreign food export companies and maintains a control system on number of registered facilities.

India stands at 8th position in the list of suppliers of under Chapter 3 with a percentage share of 6.25% and 6th position under suppliers of Chapter 16- HS line 1604 with a share of 1.9% (Table 1).

Tahle '	1 ·	Imnorts	during 202	1 under	· chanter	በ3 ዴ	chapter 16

SI. No.	COUNTRIES	CHAPTER 03 (in USD thousand)	COUNTRIES	CHAPTER 16 (1604) (in USD thousand)
1.	Faroe Island	351,448	Chile	46,860
2.	Chile	275,276	Belarus	28,457
3.	Turkiye	229,242	Vietnam	15,258
4.	China	210,853	China	13,479
5.	Ecuador	152,386	Peru	7,173
6.	Vietnam	151,176	India	2,286
7.	Belarus	142,833	Ecuador	1,980
8.	India	132,263	Indonesia	1,734
	World	2,115,111	World	119,985

Consumer Preference

The overall seafood consumption in Russia is around 3.5 million metric tons which is below the recommended level by the country. The Institute of Nutrition of the Academy Medical Sciences of Russia recommended seafood consumption of 23.7kg/year.

As per the results of a survey conducted by Russian Public Opinion Research Center (VCIOM), younger

generation prefer fast food over home cooking and the price range also affects purchase of seafood. Preference is for preserves (18%), followed by salted fish (12%), crab and crab sticks (10%), grilled fish (10%), frozen seafood (9%), caviar (9%), and chilled fish (8%).

Russian consumers prefer meat over seafood. This decision is usually based on the rate, quality & availability of seafood. There is much preference for domestic production than imports. This change was observed after the various sanctions imposed on Russia restricted the availability of imported goods. There is lot of stress on the promotion and consumption of fisheries product in the domestic market.









The war has resulted in pulling back of several major international firms, Surimi giant Viciunai is seeking buyer for business in Russia as they plan to move out of Russia in 3 to 4 months. The company represents the following trademarks VIČI, ESVA, Columbus, and Sovietskije. It is one of the famous brands of fish, salmon, herring, seafood, dumplings, pizza and pancakes preferred by consumers.











Major seafood brands in Russia

Milegrin seafood preserves, Vici , Ocean treasure, Auchan brand, Baltic coast brand etc.





Major supermarkets in Moscow

The major supermarkets in Moscow are Dorogomilovsky, Metro Cash&Carry and Auchan. Supermarkets display a variety of seafood products such as frozen shrimp, squid tentacles, red / black caviar, pickled mussels, herring in oil,etc. There was a whole range of fermented and smoked seafood which is purchased by Russians and used as ready to eat product, such as cold smoked capelin, cold smoked salmon etc. to name a few. Live as well as chilled fish are also available in these supermarkets.

Global Fishery Forum & Seafood Expo Russia

Another exclusive seafood show, named Global Fishery Forum & Seafood Expo Russia also took place in St. Petersburg from September 21st to 23rd 2022. The show held around the same time as that of World Food Moscow had the presence of 42 foreign countries and also provided specialized platform called procurement networking to develop direct contact with the manufacturers of fish & retailers.

Subcribe to MPEDA Monthly Newsletter

Only ₹1000 per year

Subscribe Online





For details, contact:

The Editior, MPEDA Newsletter, MPEDA House, Panampilly Nagar, Kochi - 682 036 Tel: +91 484 2311901, 2321722 Email: newslet@mpeda.gov.in

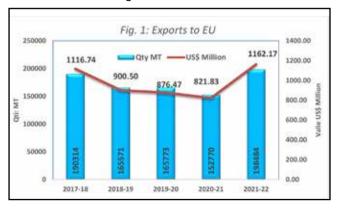
MPEDA participated in Fish International 2022, Bremen

he EU is the leading trader of fisheries and aquaculture products in the world in terms of value. European imports of seafood remain stable despite pandemic and the total seafood imports to Europe in 2020 were \$54.8 billion. Seafood imports have been on the rise since 2015, peaking at \$58.0 billion in 2018. The downward trend started in 2019 with 4% drop though the decline was smaller with imports falling only 1% in 2020. After a similar peak at \$22.3 billion in 2018 the extra-European imports fell more steeply by 4% in 2019 and further by 7% in 2020. Imports from developing countries reached \$14.4 billion in 2020. These also peaked in 2018 (\$16.6 billion), falling by 6% in 2019 and falling a further 8% in 2020. Imports from developing countries made up 73% of total extra-European imports in 2020, only a slight drop from 2019 when this was 74%. This suggests that the relative significance of developing-country imports with respect to total imports in Europe has remained stable.

Norway, the United Kingdom, China, Morocco and Ecuador are the EU's main suppliers, while the United Kingdom, the United States, China, Norway and Switzerland are the EU's main customers.

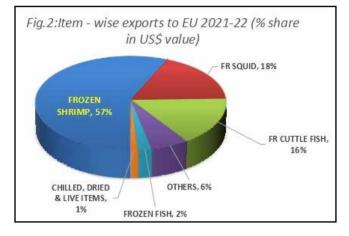
India's export to EU

During 2021-22, India exported 1,98,484 MT of seafood worth US\$ 1162.17 million (Fig. 1). The unit value of seafood exported to EU was US\$ 5.86/ kg. European Union is the third largest destination for Indian Seafood



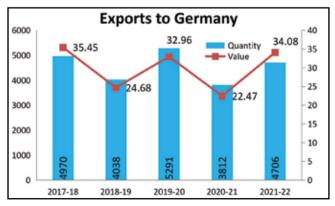
in US\$ value with a share of 14.98%. The export to EU has shown a positive trend of 29.92% and 41.41% in quantity and US\$ value respectively in 2021-22 compared to 2020-21.

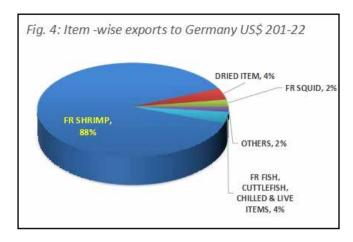
Frozen Shrimp is the major item of exports to EU accounting for a share of 45.62% in quantity and 56.59% in US\$ earnings (Fig.2). Export of frozen shrimp to EU increased by 29.11% and 37.09% respectively in quantity and US\$ value.



Seafood exports to Germany

India exported 4706 MT of seafood worth US\$ 34.08 million during 2021-22 (Fig. 3). All time high exports of US\$ 35.45 million was observed in 2019-20. Frozen shrimp constitutes 88% of the total exports and other items include dried items (4%) and frozen squid (2%). Frozen fish, cuttlefish, chilled, live and miscellaneous items constitute balance 6%.





German seafood market highlights

The major challenge for the German fishery sector is to maintain the supply of safe seafood while satisfying the high demand for seafood in Germany. In 2020, German seafood consumers spend about 4.7 billion Euros for purchasing 0.46 million tons of seafood, which is an increase of 14.1 % compared to the previous year. The major five seafood items consumed and holds 2/3rd of the total market are salmon (17.6%), tuna (16.4%), Alaskan Pollock (15.2%), herrings (10.9%) and shrimp (8.1%) respectively.

Germans consume 31% of seafood in the canned form in which major contribution is from canned tuna with 16%. Frozen fish have 23% share of the market and the share of crustaceans and molluscs have increased significantly with a contribution of 13%. Frozen fish has lost a little bit of market share of late, because of the "fresh fish in consumer packs in the discount markets like Aldi and Lidl and their share has rose to 12%. Fresh fish is mostly distributed through discount markets (48%) followed by supermarket / superstore (40%) and fishmongers (5%).

Due to the lack of fish preparatory skills, consumers prefer more convenient food products such as canned products, portioned fish fillets, ready to eat/ ready to heat value added products, deskinned and deboned fishes, cooked and peeled shrimps, cleaned squids tubes or rings, battered and breaded products, seasoned products etc.

Though India is ranked 3 in direct supply of shrimps to Germany behind Viet Nam and Bangladesh, India's market share is very less. German retailers do not have any particular preference towards Indian shrimps as it is

only one among many alternatives they have. Probably due to same reason, Ecuador is also not aggressive in German market.

Production & demand of seafood in Germany: The demand for fish and seafood in Germany exceeds domestic supply and most imports are coming from Poland, Denmark, and the Netherlands.

Seafood consumption: Germans are particularly fond of seafood and rank among the biggest consumers of fish in Western Europe. Germans prefer mostly white meat fish like Alaskan pollock, herring, dogfish, cod and additionally consume salmon, shrimp, lobsters, kingfish and tuna. Due to the increased focus on health issues particularly obesity and heart health, more and more population are switching from meat to fish. A shift from non-veg to vegan life style is also trending in Germany.

Future prospect: There is a growing demand for high-quality seafood. With the ongoing trends for sustainable, healthy foods, and new protein sources, forecasts for seafood sector in Germany are promising. Younger and affluent consumers tend to purchase quality instead of looking for the best prices.

Demand for Certified seafood: Sustainability certification is demanded by German seafood market. This includes the explicit delisting of endangered species and increasing sourcing of products that have been certified by the Marine Stewardship Council (MSC) for wild fish, or in case of aquaculture by the Aquaculture Stewardship Council (ASC), GLOBAL G.A.P or as `organic'.

Demand for value added seafood: Due to lack of time and preparatory skills preference is there for value added ready to eat seafood. During interaction with importers it was found that currently majority of value-added products are being sourced from Thailand and Vietnam.

Scope of *L Vannamei* **Shrimps in Germany:** Black Tiger Shrimp is preferred over *L. Vannamei* (vannamei is popularly known as white tiger). Black tiger shrimp is mainly imported from Vietnam and Bangladesh. Importers gave the reasons such as Free Trade Agreement (FTA) with Vietnam, backward nation status to Bangladesh, better quality and size as compared

to India, setting up of offices and factories in Vietnam utilising cheaper labour, lack of awareness about Indian seafood, and image issues of Indian seafood products due to antibiotics etc., for their preference.

Fish International Bremen

The fish international is the only trade fair specialized for fish and seafood in Germany. The show was held from 4 to 6 September 2022, and hosted in Messe Bremen which is located in the heart of Bremen. Normally this biennial show was organized during early February and this year it was postponed to early September due to the corona pandemic.

Fish International is known as an ideal platform for the seafood trade and the gastronomy. In addition, the trade finds about new products on the German market and gets an overview of innovations and developments. The show witnessed the representation of more than 320 companies and institutions from around 27 countries. As per the report from the organisers, the participation in this year's Fish International was even higher than the event in 2020. The next fish international is again planned together with GASTRO IVENT from February 25 to 27 in 2024.

Visitors were mainly seafood importers, farmers, aquafeed manufacturers, seafood retailers, hoteliers, caterers, youngsters etc. Exhibitors showcased their latest products in areas such as fish production, processing, machinery and accessories for seafood processing and fishery / aquaculture industry, seafood delicacies, plant based seafood etc. The participation in exhibition was dominated by European countries such as Germany, Denmark, Switzerland, Austria and the Netherlands. India and Bangladesh were the only two Asian countries participated in the fair.

India's participation

MPEDA has taken a stall of 25 sq. m. area in the hall no 5 of Messe Bremen. Design adaptations of Indian seafood branding was prepared as the backdrop of the stall. A seafood cooking demo was arranged along with the display of frozen seafood samples. In addition to seafood, a wide array of MPEDA publications including brochures, books, commercial fish chart were also displayed and distributed to the visitors of MPEDA stall. Indian delegation was represented by Dr. T.R.

Gibinkumar, Deputy Director (Market Promotion & Statistics), MPEDA Head Office, Mr. Naresh Vishnu Tambada, Deputy Director, MPEDA Regional Division, Mumbai and Mrs. Nidhi Pandey, Under Secretary, Department of Commerce, Govt. of India. Consulate General of India in Hamburg played a crucial role in the successful participation of India.



View of exhibition



Dr. T.R. Gibinkumar and Mrs. Nidhi Pandey with importers



Mr. Naresh Vishnu Tambada, MPEDA meets a visitor



Deputed officials with Chefs



Frozen product display at MPEDA stall

Cooking demo

With the coordination of CGI Hamburg, MPEDA stall had arrangements for cooking demo, which was one of the major attraction for visitors to MPEDA stall. The Chefs, Mr. J S Brandt and Mr. Tirlochan Singh from Hamburg prepared various dishes with vannamei shrimps, black tiger shrimps and tilapia fillets keeping in mind the preference of German seafood consumers and served along with Indian basmati rice. Visitors appreciated and enjoyed the preparations.

The most distinguished visitor to Indian pavilion was Mr. Gulshan Dhingra, Vice Consul from CGI Hamburg. A delegation from Bangladesh including the officials from Bangladesh Embassy in Germany, Ms. Alina Gumpert, Managing Director of German Agribusiness Alliance who is coordinating some of the market promotion activities with MPEDA and Indian Missions in Germany, representatives from Global GAP, PDM Magazine, Undercurrent News and Fish Magazine also visited MPEDA stall.





Visitor enjoying Indian seafood preparation with basmati rice



Mr. Gulshan Dhingra, Vice Consul, CGI Hamburg in MPEDA stall



Delegation from Bangladesh in MPEDA stall

Interaction with Indian Diaspora

Embassy of India has arranged for an interaction with Indian Diaspora on 5th September 2022, which gave an opportunity for the deputed officials to meet several Indian businessmen, students, health experts, consultants, start ups etc. currently residing in Bremen. During the interaction useful suggestions for improving the business relations with Germans were received.



Officials with Ms. Alina Gumpert of German Agribusiness Alliance





Value added products displayed in other stalls



Plant based seafood products

Current market trends also include vegan "fish" alternatives and several companies showed preparations based on vegetable proteins. Consumers mention that nutrition and sustainability are the main reasons for choosing plant-based alternatives for fish & meat.

Participation in the 2022 edition of Fish International Bremen was fruitful in meeting importers and in getting exposure to the current products and practices in the German seafood industry.

Around 31 trade enquiries received at the Show, which are compiled and published in the trade enquiry section of this newsletter. The next edition of Fish International Bremen scheduled from 25-27 February 2024.

References

Germany's marine product sector and the potential for increasing Indian exports of marine products to Germany, Report by Alexander Wever.

https://www.cbi.eu/market-information/fish-seafood/what-demand

https://www.undercurrentnews.com/2022/09/29/euseafood-consumption-set-for-7-drop-in-2022-with-import-reliance-on-rise/



CONVEYOR BELTS

GET RELIABLE FREEZING SOLUTIONS

WITH OUR CONVEYOR BELTS

- FREEZING PERFORMANCES
- PLANT LIFETIME
- OPERATIONAL COSTS



Straight conveyor belts



Curved conveyor belts

Costacurta is specialised in the design and manufacture of metal conveyor belts.
To discover our offer for the Indian market, scan the QR code.





Marine landings report-September 2022

Dr. Afsal V.V. & Dr. Joice V. Thomas

MPFDA-NFTFISH

ETFISH is engaged in collection of real-time data on fish landing and boat arrival on a daily basis from around 100 fishing harbours/landing centres across the country to support traceability and catch certification scheme of MPEDA. The information on fishing vessels arriving at the harbour/landing centre and the species-wise quantity landed by these vessels, are recorded and updated into the MPEDA website by the Harbour Data Collectors on a day to day basis, thus maintaining a database on marine landings. This report presents the species-wise, harbour-wise and state-wise trends in marine landings during September 2022, based on the data obtained from the selected landing sites.

I.Observations on fish catch landings

In September, the marine fish catch landing was recorded from 93 selected landing sites along the 9 maritime states of India and the total catch was to the tune of 95,298.55 tons. About 54 % of the total catch (i.e. 51,376.59 tons) was comprised of Pelagic finfish resources. The share of Demersal finfishes to total catch was 24 % (23,305.86 tons) whereas the share of Crustaceans and Molluscans were 8 % (7,527.02 tons) and 14 % (13,089.08 tons) respectively (Fig.1).

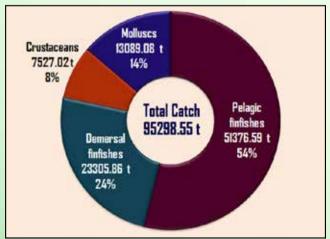


Fig. 1: Catch composition of marine landings recorded in September 2022

Landing of about 252 species of marine finfishes and shellfishes were recorded during the period, among which, the major five contributors were *Rastrelliger kanagurta* (Indian mackerel), *Decapterus russelli* (Indian scad), *Uroteuthis duvaucelii* (Indian squid), *Lepturacanthus savala* (Ribbon fish) and *Sardinella longiceps* (Indian oil sardine) (Table 1).

Table 1: Major fish species landed during September 2022

SI. No:	Common name	Scientific name	Qty. in tons
1	Indian mackerel	Rastrelliger kanagurta	11,672.31
2	Indian scad	Decapterus russelli	5,617.75
3	Indian squid	Uroteuthis duvaucelii	5,327.85
4	Ribbon fish	Lepturacanthus savala	5,231.01
5	Indian oil sardine	Sardinella longiceps	4,909.50

Considering the group-wise landing, Mackerels, Ribbon fishes, Squids, Sardines & Scads were observed as the major items recorded during the month. These five fishery items have together formed 48 % of the total catch (Fig 2). The other major items reported were Coastal shrimps and Thread fin breams.

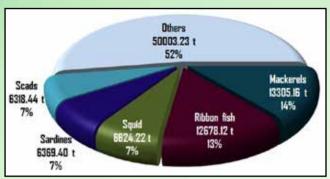


Fig. 2: Major fishery items landed during September 2022

Among Pelagic finfishes, the Mackerels and Ribbon fishes were the highest contributors whereas, among Demersal finfishes the Threadfin breams and Croakers were the most landed items. More than 79 % of the Crustacean catch was comprised of different species of Coastal shrimps, of which the *Karikkadi* shrimp was the dominant species with a total landing of 2,962.22 tons. Among the Molluscan resources, Squid and Cuttlefish were the major items landed.

State-wise landings: Gujarat had recorded the highest landing during the month with a contribution of 25,074.88 tons (26 %) to the total catch. Karnataka and Kerala followed the list with a share of 22 % and 17% respectively (Fig. 3). Majority of the landings was from west coast states.

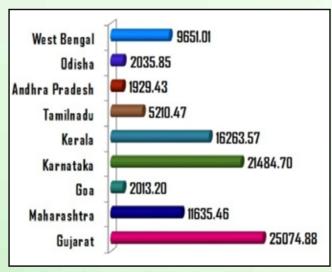


Fig. 3: State- wise Fish Landings (in tons) during September 2022

Harbour-wise landings: The Mangalore and Malpe harbours in Karnataka had recorded the maximum fish landings, which was to the tune of 6,331.53 tons and 5,853.89 tons respectively. Veraval and Vanakbara harbours in Gujarat also recorded more than 5000 tons of catch landings.

II.Observations on boat arrivals

Fishing vessel arrivals recorded from 93 fish landing sites during September 2022 totalled to 38,029 nos. From the state-wise figure (Fig. 4) it can observed that the highest number of boat arrivals had occurred in Gujarat (23 %) and then in Kerala (20 %). Veraval (1874 nos.) and Mangrol (1721 nos.) harbours in Gujarat had topped the list in terms of highest number of boat arrivals. Porbandar & Vanakbara harbours also had registered more than 1500 boat arrivals during the month

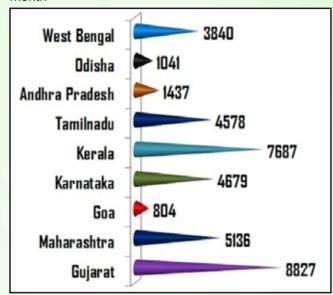


Fig. 4: State wise Boat Arrivals (nos.) during September 2022

Summary: A total of 95,298.55 tons of marine landings and 38,029 nos. of boat arrivals were reported during September 2022 from 93 major fishing harbor / landing centres in India. The marine landings from the selected harbours continued to show an increasing trend. In September, there was an increase by about more than 35,000 tons in catch landings and by more than 11,000 numbers in boat arrivals when compared to the figures of August 2022.

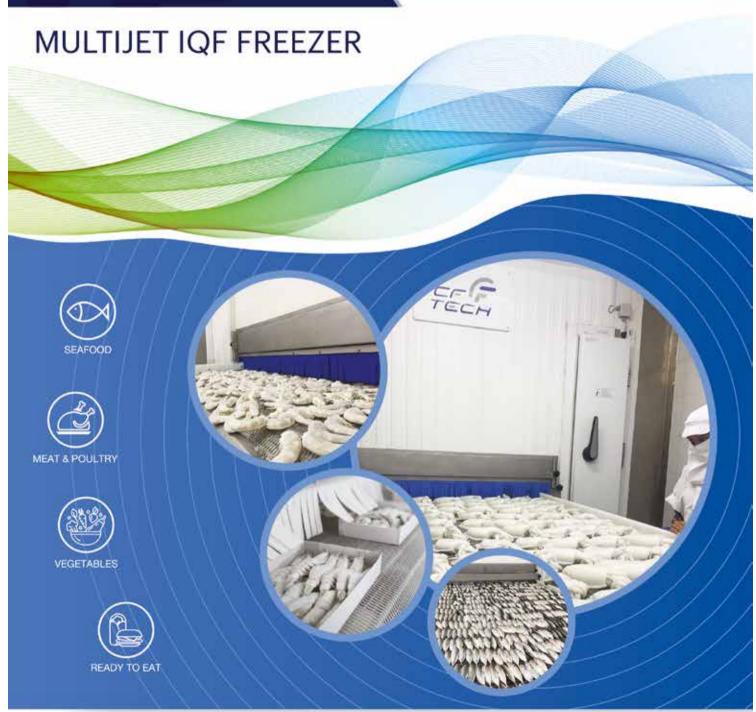
The Pelagic finfish resources continued as the major contributor to the total catch and the Indian Mackerel (*Rastrelliger kanagurta*) took over the first position as the most landed species of the month. Gujarat attained the first place among the states in terms of total catch landed as well as the highest number of boat arrivals.

Among the various landing sites, the Mangalore harbour in Karnataka remained in the first position in terms of total catch landed whereas the Veraval harbour in Gujarat attained the first position in terms of highest number of boat arrivals.

PERFECTED TO PERFORM







Cochin Food Tech Pvt. Ltd.

5/134 A, Udayamperoor P.O., Ernakulam, Kerala 682307, India T: +91 7593810095 E: sales@cftech.in

















Monthly Outlook Forecast Report

Ritesh Victor-Co-Founder & Country Head-Myforexeye Fintech Pvt. Ltd. Email-id: sales@myforexeye.com

USDINR

he September month resulted to be tough for the USDINR pair; it entered the month to trade at 79.52 and hovered over the 79 levels until the Fed interest rate hike decision came which was on the 21st Sep and a 75bps rate hike was forecasted. All the investors and market participants have their eyes on this event as it was very crucial for the pair's trading trajectory. After the forecasted 75bps interest rate hike the Rupee tremendously depreciated to open at 80.28 and since then it continued to depreciate even beyond the 81-mark and was about to touch the 82-mark when it went to trade for its all-time low of 81.95.

In order to save our currency from hitting the 82-level mark, RBI continuously intervened due to which our FX reserves have dropped to their all-time low at 537.52 Billion dollars. Another important event was the RBI interest rate hike which came to be the same as forecasted i.e. 50bps. After the announcement of the hike later in the trading session, the Rupee gained approximately about 35-40 paisa to trade at 81.16. The Dollar index also went to trade at its all-time high of 114.78 but it also cooled down to end the month at 112.17. ISM Manufacturing PMI, JOLTs Job Openings (Aug), and Crude Oil Inventories are some of the important events in the upcoming week of October. The Indian rupee is likely to remain volatile due to the strong dollar rally with the upward bias, risk aversion in the markets cautious traders. Recently on (30-Sep) RBI Monetary Policy Committee announced a 50bps rate hike after which the interest rate climbed from 5.40% to 5.90%.

On the technical chart, the local unit started the month at 79.52 (1-Sep) but over the month rupee depreciated 2 rupees 43 paisa and touched the USDINR (All-time high) at 81.95 (28-Sep). The pressure with a gap-up rally in the last week led the heavy FII outflows from the Indian market. Over the week (26-Sep to 30 Sep), the pair traded higher amid the local unit remains well placed compared to other Asian currencies like the Chinese Yuan and Korean won.

As the dollar index cooled off and after the RBI MPC market expects a retracement in the USDINR pair in the next couple of trading sessions. RSI is in the oversold region above 70 along with expected divergence in the MACD and signal lines. As RBI defended the rupee on Friday session (30-Sep) with an immediate correction of (25-30) paise in the USDINR led to the low of 81.16 (30-Sep-22). We expect the USDINR trading range for the upcoming month will be (80.05-82).

EURUSD

EUR/USD pair saw a difficult start, falling to a fresh 22-year low of 0.9535 in the recent week. The pair, however, reversed course in the middle of the week, recording substantial gains before closing at approximately the 0.9780 mark. Official numbers made public on Friday show that consumer prices in the Euro zone rose by



a record 10% in September, with inflation reaching double digits as a result of skyrocketing energy costs brought on by Russia's conflict in Ukraine. Now that both German and Euro zone CPI have increased to 10% on an annual basis, which in theory should be positive for the euro, the ECB may be pushed to pursue even more aggressive rate hikes on October 27. Given the severity of the stagflation in the Euro zone and the significance of the energy crisis, there is a risk that the recession may deteriorate if the ECB starts a vigorous cycle of rate hikes.

This was the fourth straight month where Euro closed on a negative note and lost around 2.5%, Sellers remained heavy on the buyers since the start of month, although it also started to recover. It appears possible at this moment that the market is aiming for a quick comeback. Since there was a lot of buying near 0.95, that area appears to be a decent support for the pair. On the upside, the parity level would be a barrier because the 50-day moving average trades there. In the end, the market will be a little concerned because we were a little oversold. Although there may be a modest improvement, the European Union is still experiencing general difficulties, and the Federal Reserve is continuing to tighten policies on the other side, which could prove painful again for the pair. Momentum indicator MACD giving bullish signal while RSI trading in a slight oversold zone.

GBPUSD

The Sterling Pound started off the month trading at 1.1621 and drifted around these levels only till Sep 13th when it went on a high of 1.1738 but after that, it entered its downward trend to trade at its lowest level since 1985 at 1.1045 following the weaker business

activity and composite PMI data. On Friday, The UK Finance Minister, KwasiKwarteng, announced massive tax cuts that were financed by sharp increases in the country's borrowing. After which the GBPUSD pair holds off on further declines to an all-time low near 1.0382.

The pair's decline contributed to the rise of the US Dollar Index (DXY) and pressure on the GBP/ USD prices, along with other risk-averse factors and hawkish Fed comments. In doing so, the Cable pair sellers maintain their caution while holding out hope for a Bank of England (BOE) intervention after the markets slammed the British budget. The Bank of England declared that it would not think twice about changing interest rates and that it was "very intently" watching the markets. In the initial week of October, we have a few important events coming up like Manufacturing PMI (Sep), Composite PMI (Sep), Services PMI (Sep), and Labor Productivity as these can affect the ongoing trajectory of the cable pair. The Relative Strength Index indicator on the daily chart climbed out of the oversold territory on Wednesday and edged higher towards 40, indicating that GBP/USD is currently in a recovery phase. On the upside, 1.1300 lies as per the Fibonacci 38.2% retracement of the latest downtrend, 20-day SMA aligns as initial resistance.

In case the pair breaks above that level and starts using it as support, it could target 1.1460 as per Fibonacci 50% retracement and 1.1500 is the psychological level next. On the downside, the first support is located at 1.1050 of Fibonacci 23.6% retracement followed by 1.1000 is the psychological level and 1.0900 is the static level.





USDJPY

The USDJPY has advanced once more, reaching its 24-year high of 145.902 and ended the month at 144.748, up 4.17% from the previous month's close. BoJ kept printing money to control the rising interest rates, which helped the pair move higher over the long term. The US Fed and other central banks' aggressive stance on raising interest rates kept the pair bullish. BoJ stepped in to halt the Yen's sharp decline as the currency dipped to its lowest level against the US dollar in 24 years, it had a major psychological influence. Although central bank initiatives typically fail over time, therefore we might see the 145-level breach. If the pair does break beyond that level, the pair moves into a

whole different zone. If the pair declines below the 140 level below, which should be a strong support level, we might experience a larger downturn.

The divergence in monetary policy between the US Fed and the BoJ continued to be the main driver for the Yen's fall. The US Federal Reserve raised interest rates by 75 basis points, but the Bank of Japan kept its accommodative policy in place. The USDJPY pair is being impeded by the widespread risk-off environment, which is fueling mounting recession fears. In the coming week, investors will be paying close attention to the data on the ADP NFP Change, ISM Manufacturing PMI, Japanese Services PMI, and Household Spending.





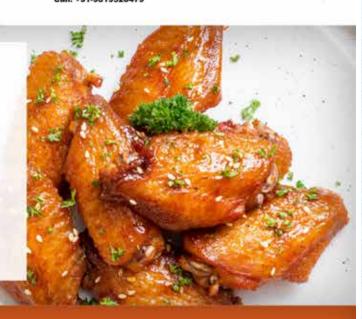
Questions?

Email: foodexperts.in@icl-group.com Visit: www.iclfood.com and follow us on Linkedin Call: +91-9819520479

MEAT, POULTRY, SEAFOOD (MPS)

WHERE FUNCTION & TEXTURE MEAT

When it comes to meat and ingredients, less is more. Understanding the nuances of formulating for varied processing parameters and applications is paramount. Our proven systems maximize the performance of native meat proteins for optimal yield, texture and functionality.



Experience our fully customizable range of ingredients and specialty blends to promote protein modification, flavor retention and enhanced textures that are tailored by process and storage conditions to retain the quality consumers expect.

BRANDS: TARI', BRIFISOL', CURAFOS', FIBRISOL', NUTRIFOS', KATCH'







Handling

APPLICATIONS:

- Frankfurters
- Sausages
- · Ham
- Poultry
- Seafood
- Bacon
- · Deli Meats
- · Fish
- · Comminuted Meat
- Kebab Döner
- Marinated Meat

KEY TRENDS:

- Sodium Reduction
- · Low Fat
- · Higher Heat Processing
- Convenience



SOLUTIONS FOR COMMON CHALLENGES:

- Slow Dissolving Rate
- · Lumping
- Precipitation
- Crystal Development
- Yield Reductions
- Color
- Curing Solution Stability
- Flavor
- · Brine Pockets

WHAT OUR FOOD SCIENTISTS ARE SAYING:

Phosphates are a functional ingredient that affects the meat proteins to improve waterholding capacity and protein extraction which results in a meat product with better bind and improved texture.

Phosphates can increase cooking yield and shelf life of processed meats while maintaining juiciness and flavor.

ICL's alternative protein product portfolio ingredients are unique and functional while versatile to the boundaries of culinary imagination.

There are numerous phosphate solutions available based on the customer's needs. In addition to increasing the water-holding capacity and protein extractions, phosphates also have great buffering capacity and chelating ability.

Phosphates provide excellent moisture retention in seafood throughout the following processes: soaking, freezing, thawing (if needed) and cooking.



INDIA TILAPIA SUMMIT 2022

he second edition of "India Tilapia Summit" was held at The Avenue Centre, Cochin, Kerala on 30th June 2022. The one-day seminar covering various aspects of Tilapia aquaculture and its marketing was organized jointly by MPEDA & its subsidiary, Rajiv Gandhi Centre for Aquaculture (RGCA). The summit was sponsored by the National Fisheries Development Board (NFDB), Hyderabad. The summit was inaugurated by Dr. K. N. Raghavan IRS, Chairman, MPEDA. More than 300 Tilapia aquaculture farmers, officials from Department of Fisheries, Kerala and other stakeholders attended the summit.

Dr. C V Mohan, Principal Scientist, Worldfish Centre, Malaysia, who is an international expert on Tilapia in his keynote address, mentioned that Tilapia has the potential to contribute 8% of the seafood export by 2025 and 14% by 2030.

During the summit various issues faced by the Tilapia farmers were discussed and the experts suggested measures to tackle various issues such as use of good quality seed, methods to reduce feed cost, importance of biosecurity and better management practices in aquaculture to raise a successful crop.

Based on the request from farmers, Chairman, MPEDA announced to provide GIFT Tilapia seed at Rs. 3.50 per seed from its Multi Species Aquaculture Complex, Vallarpadam considering its huge potential to enhance aquaculture production and export.

Experts explained that Tilapia is packed with vitamins and minerals like choline, niacin, vitamin B12 and selenium. Selenium is a mineral that plays a role in the prevention of cancer, heart disease, cognitive decline, and thyroid disease. Tilapia is an excellent source of this mineral, as a single tilapia fillet covers 88% of our daily value of selenium. Tilapia contains more omega -3 fatty acids than chicken, beef, pork and turkey.

Hence, the experts recommended including Tilapia in mid-day meal scheme for school children considering its nutritious value, which will also help Tilapia farmers to get reasonable profit & sustain their livelihood of fish farming.



Inaugural address by Dr. K. N. Raghavan IRS, Chairman, MPEDA & President, RGCA

Inaugurating the summt, Dr. K. N. Raghavan IRS, Chairman, MPEDA stressed that exports is the key for development of the country. India can achieve the GDP growth rate of 10% & above through gearing up of its exports, which will help generate revenue, industrial growth, employment generation and above all poverty alleviation. He has stated that the target of Rupees 1 lakh Cr seafood export from the current Rs.57,587 Cr is easily achievable through the concerted effort of all the stakeholders. Dr. M. Karthikeyan, Director, MPEDA in his welcome address mentioned that the event is being organized as part of the "Azadi Ka Amrit Mahotsav", Golden jubilee celebration of MPEDA and Silver jubilee celebration of RGCA.

Mr. K S Pradeep IFS, Secretary, MPEDA stated that shrimp aquaculture sector contributes 70% of the seafood export and out of this P. vannamei contributes more than 90%. In this scenario, diversification is very important and RGCA is playing pivotal role in the area of diversification of aquaculture.

Dr. Ram Mohan M.K., Joint Director (QC), MPEDA in his felicitation mentioned that even though various Tilapia products are available worldwide, country should adopt a strategy plan to develop and market our own product. He has also stressed the need to develop a network of hatcheries and farmers to ensure supply of quality seeds to the farmers.

Mr. Anilkumar P., Joint Director (Marketing), MPEDA stated that world Tilapia export trade is above 12 billion US Dollar with China and the US being the major supplier and market respectively. The farm gate price



Dr. K. N. Raghavan IRS, Chairman, MPEDA releasing the handbook on "Better management practices for sustainable aquaculture". Dr. S. Kandan, Director, RGCA receives the first copy

of Tilapia in China is around Rs.60-70/-, our farmers have to reach this level to compete with China in export market. Country currently exports Rs.30 Cr worth Tilapia and there is huge opportunity to take it to around 1 billion USD in near future. Dr. Jasir Iqbal, Tilapia Farmer - Managing Director, Indo American Hospital, Vaikom, Kerala mentioned that they are happy with the seed from RGCA. There is significant improvement in growth of Tilapia each year. There are difficulties such as the feed cost which is raising and which contributes to 60-70% of production cost.

Current Indian Tilapia production and potential

The current Tilapia production is estimated at 70,000 metric tons, Farmed - 30,000 metric tons and Wild - 40,000 metric tons (from natural wild catches from rivers, reservoirs, lakes, and other inland water bodies).

Targeted Annual Production and Export Revenue:

Tilapia export enhancement and development of market for Indian farmed Tilapia requires



Interaction by farmers during the session

implementation of 100% digital traceability across the supply chain, compliance to international food safety and other standards (BAP, GAP, ASC). Set up of quality infrastructure needs to maintain flavor profiles which are influenced by factors including pond water quality, pond maintenance and feed quality.

	Target Tilapia Production (Whole Round Fish)	Target Tilapia Targeted Annual Export Revenue	Target Total Seafood Export Revenue	Share of Tilapia in Seafood Export Revenue
2025	0.77 Million MT	USD 1.14 Billion	USD 14 Billion	8%
2030	2.16 Million MT	USD 3.92 Billion	USD 28 Billion	14%





Frigoscandia freezing systems - the pioneer since 1962 - Introduces the next generation of world leading freezing technology...

'Fresh' is the key word in premium pricing of raw seafood at retail. Achieve the lowest temperatures possible without internal cell crystallization, by super chilling fish and seafood. This minimizes enzymatic reactions and virtually eliminates microbial activity.

With JBT's Frigoscandia Equipment impingement freezers, you can reduce dehydration by 1% or more, and drip loss by up to 4%, at the same time you eliminate 'wrinkling' with the straight belt layout.





JBT can offer you a complete range of glazing alternatives and configurations, from dual-belt impingement freezing, which enables simultaneous freezing and re-freezing, to complete lines comprising infeed shaker, inspection conveyor, freezer, glazer, hardening conveyor and re-freezer.

Contact us to find out more about JBT's Frigoscandia Impingement Freezer.

infoasia-jbtfoodtech@jbtc.com









"Initiatives of MPEDA for promotion of diversified aquaculture in India, with special focus on Maharashtra and Gujarat"

seminar was organized in connection with Golden Jubilee celebration of MPEDA on "Initiatives of MPEDA for promotion of diversified aquaculture in India, with special focus on Maharashtra and Gujarat States - Way forward" on 16th August 2022 in Hotel Holiday Inn, Mumbai.

The seminar was inaugurated by Mr. Virendra Tiwari IFS, Additional Principal Chief Conservator of Forests, Mangrove Cell, Mumbai. Dr. C. N. Ravishankar, Director & Vice-Chancellor, ICAR-Central Institute of Fisheries Education, Mumbai, Dr. M. Karthikeyan, Director, MPEDA, Mr. K. S. Pradeep IFS, Secretary, MPEDA Dr. Ajitsinha Patil, President, Maharashtra Agua Farmers Association, Mr. Uuvaraj Chowkilae, Joint Commissioner of Fisheries, Mr. Suresh J. Patel, President, Navashri Gujarat Aqua Farmers Association and Mr. Roozbeh Daruwalla, President, Sea food Export Association of India, Maharashtra region and many progressive agua farmers, hatchery operators, seafood exporters& Scientists from ICAR institutions and officials from Department of Fisheries were present.

Dr. M. Karthikeyan, Director, MPEDA welcomed the audience and briefed the series of seminars organized by MPEDA on account of Golden jubilee celebration of MPEDA. He thanked NFDB for the fund support extended in organizing these seminars at various places such as Kochi, Vijayawada, Bhubaneswar and Mumbai.

Mr. K. S. Pradeep IFS, Secretary, MPEDA felicitated and mentioned that the MPEDA achieved a worth of 7.76 billion US dollar that is very commendable, and congratulated all the stakeholders, farmers, exporters, hatchery operators, inputs suppliers, Fishery Departments Officials, research institutions and other line departments for their contribution.

During the inaugural function, the book "Towards Blue revolution" has been introduced among farmers, which



Inauguration of the seminar



Release of Handbook on "Towards Blue revolution"



Dignitaries along with MPEDA – RGCA officials at the seminar

is a guide to initiatives and projects of MPEDA-RGCA. Dr. Ajitsinha Patil, President, Maharashtra Aqua Farmers Association, thanked MPEDA-RGCA for this opportunity to present the views of farmers.

Dr. C. N. Ravishankar, Director & Vice-Chancellor, ICAR-CIFE, Mumbai appreciated MPEDA-RGCA for its 50 years of contribution to a rapid phase of growth of the fishery sector taking to a greater height, country's economy and growth is commendable work.

The technical session was conducted in an interactive manner, where Dr. Anup Mandal, Project Director (SB & A), RGCA delivered lecture on best management practices for Mangrove mud crab and its scope in states like Maharashtra and Gujarat. Mr. Nitin Nikam

from West Coast Aquafarm, Maharashtra talked about the business opportunity with GIFT aquaculture in Maharashtra and Dr. G. K. Dinakaran, Senior Scientific Officer, RGCA presented about the best husbandry practices of seabass aquaculture.

This was followed by "Panel Discussions" in which delegates and entrepreneurs cleared their doubts on various aspects of diversified aquaculture. The event was a great success with more than 300 delegates attended the event from several districts of Maharashtra and Gujarat which includes aqua farmers, hatchery operators, exporters, entrepreneurs, aquaculture professionals, Govt. officials and academia. The event concluded with the Vote of Thanks by Mr. Tambada N, Vishnu, Dv. Director, MPEDA Mumbai.

Seminar on "Diversified Aquaculture with Special Focus on GIFT" Odisha

PEDA – RGCA organized a seminar on diversified aquaculture with special focus on GIFT – Tilapia aquaculture for hinterland aquaculture farmers of Odisha state on 11th July 2022. State has plenty of freshwater sources and the Govt. of Odisha is interested to promote GIFT as alternative species for the livelihood of the farming community as well as for exports from the state.

The seminar was started with the welcome address by Dr. M. Karthikeyan, Director, MPEDA where he briefed about the role of MPEDA in international seafood export and importance of diversified aquaculture through RGCA by various projects. He has specifically mentioned about the new Tilapia hatchery project to be established in Odisha and MOU signed with the department of Fisheries, Govt. of Odisha.

Mr. K. S. Pradeep IFS, Secretary, MPEDA, noted the revolutionary role of Odisha state in the fisheries sector as the first shrimp hatchery was initiated at Gopalpur, Odisha. He appreciated Govt. of Odisha for signing MoU with MPEDA-RGCA for GIFT hatchery at Bomaloi, Sambalpur and for Seabass & P. monodon hatchery at Gopalpur-on-sea.

In his special address, Mr. Smruti Ranjan Pradhan IAS,



Welcome Address by Dr. M Karthikeyan, Director, MPEDA



Inaugural address by the Chief Guest, Mr. Ranendra Pratap Swain, Hon'ble Minister, Agriculture & FE and Fisheries & ARD, Govt. of Odisha

Director of Fisheries, Odisha mentioned that being gifted with numerous diversified species, the state of Odisha will be hugely benefitted by the initiatives taken by MPEDA-RGCA for organizing the seminar at Bhubaneswar and it will create job opportunities for locals, particularly for women community.

Mr. R. Raghu Prasad IFS, Principal Secretary, Fisheries & Animal Resources Department, Govt. of Odisha delivered the keynote address and appreciated MPEDA for contributing immensely for recent export growth which was 7.74 billion dollars during 2021-22. He mentioned that about 95% of the people in Odisha state are fish-eaters and diversification will definitely increase production and fulfill the local demand also. He mentioned that fish production in the state increased tremendously by reaching 9.91 lakh metric tons during 2021-22 which was 13% increase than previous year and hope that within two years, it will reach 12 lakh metric tons, where diversification will play a major role. During his presidential address, Dr. K. N. Raghavan, IRS, Chairman, MPEDA & President, RGCA noted that shrimp production was initiated in Odisha and again India will reach the top position in the world with the help of the Odisha farming community.

Inaugural address was delivered by the Chief Guest, Mr. Ranendra Pratap Swain, Hon'ble Minister, Agriculture & FE and Fisheries & ARD, Govt. of Odisha.



Training certificate for mud crab aquaculture issued to trainees by Mr. Debananda Bhanja, Addl. Director of Fisheries, Odisha

He mentioned the great milestone created by the state on 10th July 1957, when induced breeding of carps was first time successfully achieved by the luminary scientist Dr. Hira Lal Choudhury, Dr. Alikhuni and their team and revolutionized freshwater fish production.

The Hon'ble Minister for Fisheries also released the book "Towards Blue revolution" and disturbed to the farmers, which is a guide for initiating the new projects in Odisha state which all are initiatives of MPEDA-RGCA. Vote of thanks was proposed by Mr. Rajakumar S. Naik, Deputy Director, MPEDA, Bhubaneswar.

Advertisement Tariff in MPEDA Newsletter Rate Per Insertion

Back Cover (Colour) Rs. 15,000/- US\$ 250/- Inside Cover " Rs. 10,000/- US\$ 200/- Inside Full Page " Rs. 8,000/- US\$ 150/- Inside Half Page " Rs. 4,000/- US\$ 75/-

*GST @ 5% is extra #Back Cover and Inside Cover- Booked

Ten Percent concession for contract advertisement for one year (12 issues) or more.

Matter for advertisement should be provided by the

Matter for advertisement should be provided by the advertiser in JPEG or PDF format in CMYK mode.

Mechanical Data : Size: 27 x 20 cms.
Printing : Offset (Multi-colour)

Print Area : Full Page: 23 x 17.5 cm, Half Page: 11.5 x 17.5 cm



For details contact:
Deputy Director (MP), MPEDA House, Panampilly Avenue, Cochin – 682036
Tel: +91 484 2321722, 2311901, Email: newslet@mpeda.gov.in

Seminar on "Initiatives of MPEDA for promotion of Diversified Aquaculture in India, with Special Focus on Andhra Pradesh - Way forward"

seminar titled "Initiatives of MPEDA for promotion of Diversified Aquaculture in India, with Special Focus on Andhra Pradesh - Way forward" was organized by MPEDA and its society, RGCA at the Tai Gateway Hotel, Vijayawada, Andhra Pradesh on 26th August 2022, to sensitize Andhra Pradesh Aguaculture farmers. entrepreneurs, scientists, industry policymakers, practitioners/stakeholders, planners and the academe to propagate diversified aquaculture activities across the state of Andhra Pradesh. The advanced technological developments in production & processing, global markets strategy, current trends, aquaculture species diversification etc. were presented and discussed. The event was inaugurated by Dr. K.N.Raghavan IRS, Chairman, MPEDA & President, MPEDA - RGCA. During inaugural address the Chairman, MPEDA stated about the journey of MPEDA from 1972 to till now and achieving all time high figure of 7.76 billion marine products exports. He has also explained the importance of diversification in aquaculture to improve the exports

Dr. M. Karthikeyan, Director, MPEDA welcomed the guests, speakers and delegates to the Seminar and briefed about the role of MPEDA since 1972 for the development of aquaculture in Andhra Pradesh.

A multilingual book on Diversified aquaculture was released by Chairman, MPEDA in presence of Dr. C. Suvarna IFS, Chief Executive, National Fisheries Development Board Hyderabad, Mr. K. Kanna Babu IAS, Commissioner of Fisheries, Govt. of Andhra Pradesh, Mr. K.S. Pradeep IFS, Secretary, MPEDA.

Mr. K. S. Pradeep IFS has addressed the gathering on this occasion and congratulated all the stakeholders for their immense contribution in aqua-sector. Mr. Kannababu stated that Andhra Pradesh is the top most state in aquaculture production and continue to be keeping this status every year.

The role and schemes of NFDB were explained by Dr. Suvarna. She also mentioned about the collaborative works taken by MPEDA-RGCA & NFDB for the establishment of hatchery facilities through stakeholders under diversified aquaculture to increase exports. She added that NFDB is ready to support for skill development through MPEDA and its societies.



Inauguration of the seminar by Dr. K. N. Raghavan IRS, Chairman MPEDA/President RGCA; Dr. Suvarna Chandrappagari IFS, Chief Executive of NFDB and Mr. Kannababu IAS, Commissioner of Fisheries, Govt. of AP



A multilingual book on Diversified aquaculture was released by Dr. K. N. Raghavan IRS, Chairman, MPEDA.



Diversified Aquaculture – Initiative by MPEDA – RGCA: Dr. S Kandan, Director, RGCA makes the presentation

The technical sessions were handled by Dr. S. Kandan, Director, RGCA, Dr. V. Shanmuga Arasu and Mr. B. Appala Naidu. Panel discussions followed the presentations. The delegates were 550 and included aqua farmers, hatchery operators, exporters, entrepreneurs, aquaculture professionals, Govt. officials and academe. Vote of thanks was proposed by Mr. A. Jeyabal, Joint Director, MPEDA, Vijayawada.

White Feces Syndromes (WFS) in *Penaeus vannamei* grow out culture – disease of major concern

T. Sathish Kumar*, P. Ezhil Praveena, M. Poornima and K.P. Jithendran Affiliation :ICAR-Central Institute of Brackishwater Aquaculture, #75 Santhome High Road, MRC Nagar, Chennai, India

Introduction

hite feces syndrome (WFS) has emerged as a serious concern for global shrimp aquaculture in recent years. WFS affected shrimp excrete white feces and WFS affected ponds were observed with floating white fecal threads. It has been reported that the Thai production loss due to WFS was estimated to be about 10–15% in 2010. The syndrome has been reported both in cultured *Penaeus vannamei* and *P. monodon*. In India, since 2015, the occurrences of WFS were very severe in *P.vannamei* grow-out farms. The disease can cause moderate to severe economic loss by reducing the shrimp survival by 20–30% compared to the normal ponds.



Fig. 1: Shrimps from WFS affected pond show size variation (A), white gut (B, C)



Fig. 2: WFS affected pond show floating white feces on the pond's surface

Clinical signs

The shrimp affected with WFS can exhibit clinical signs as early as 20-30 days of culture. The WFS affected shrimp exhibit white/golden brown intestine, excrete white fecal threads and show reduced feeding and retarded growth. Ponds affected with WFS shrimp show floating white fecal threads on the surface of the pond for 10 to 45 days or more and will have increased

FCR, size variation/growth retardation, loose shells and daily mortalities. The animal affected with loose shell show loose exoskeleton and sluggish swimming activity at the pond surface.

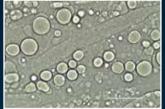




Fig. 3: A- Squash prepration of WFS affected HP show ATM structure (arrow), B- Histology section stained with calcoflour stain show the presence of EHP individual spores and spore clumps

Pathology

The squash and smear preparations of WFS affected shrimp hepatopancreas (HP) show vermiform bodies like aggregated transformed microvilli (ATM) structures inside the HP tubule lumen at lower magnification. At higher magnification (100x) dense EHP spore will be observed in and around the ATM structures in the HP tubule. Histology section stained with haematoxylin and eosin reveals the cross section of ATM structures. Histology section stained with calcoflour white stain reveals the presence of dense mature EHP spores and spore clumps in and around the ATM structures.

Causative agent

WFS incidences have been associated with gregarine worms, vibrios, ATM structures occurrences, Enterocytozoon hepatopenaei (EHP), bacteria, fungi and algae. However, white fecal strings are primarily composed of dense mature EHP spores, ATM structures, sloughed of epithelial cells, gut mucus, often accompanied by rod-shaped bacterium. ATM structures are vermiform bodies resembling gregarine worms that are formed due to aggregated transformed microvilli from hepatopancreatic epithelial cells. ATM structures are without any subcellular structures and lack nuclei, mitochondria and did not show any motility. Those vermiform bodies are only aggregated transformed microvilli (ATM) structures, not gregarine worms. Earlier, the severe occurrences of ATM structures were reported to cause WFS. However, the significant association of EHP with WFS has been

MAIN STORY

recorded in several studies. Consequently, ICAR-CIBA successfully reproduced WFS simultaneously with ATM structures and EHP by feeding EHP-infected HP tissues in experimental conditions. Also found that all WFS shrimp and white fecal strings from shrimp farms were found positive for EHP. Simultaneously WFS was successfully reproduced under laboratory conditions by infecting with EHP and Vibrio parahaemolyticus concurrently. Also, specific Propionigenium and specific Vibrio in combination with EHP were reported as potential component of EHP-WFS in P.vannamei grow out farms. The clinical manifestation of WFS is more complicated and similar to a clinical condition such as diarrhoea. Microsporidians are known to cause diarrhoea in human, pigs, cattle and honey bees. Thus WFS is a clinical condition caused by EHP in combination with *Vibrio sp.* / other pathogen.

Management

Feed can be reduced during the WFS affected period in shrimp ponds. Floating white fecal strings can be frequently removed from the shrimp pond on day to day basis. Neutraceuticals/feed additives which improve HP regeneration and epithelial cell proliferation might help the shrimp to recover from WFS condition in the affected ponds. Since the role of gregarine is negligible in WFS, anti-gregarine treatment may be avoided. Since EHP is significantly associated with the occurrences of WFS and considered as one among the cause of WFS. Hence the management measures recommended against EHP can be followed in WFS affected farms.

In hatcheries, the tanks, pipelines and other implements can be treated with 2.5% sodium hydroxide to eliminate EHP. In brood stock facilities EHP negative feeds can be used and live feed such as polychaete can be frozen (2h at -20° c), pasteurized or gamma irradiated. In grow-out ponds, EHP-free PL should be stocked in the ponds. Pond preparatory measures should be followed properly by drying and disinfection after every harvest. Calcium oxide (CaO) / quick lime at 6 tons / ha can be used by ploughing into 10-12 cm followed by moistening to activate the lime. Potassium permanganate > 15 ppm and Chlorine > 40 ppm can be used to inactivate the spores in the soil. Better management practices should be strictly followed.

Conclusion

White feces syndrome (WFS) has emerged as a major constraint for shrimp aquaculture. The syndrome is named as WFS, since the affected shrimps excrete white fecal strings. WFS is a clinical condition manifested by EHP in combination with *Vibrio /* unknown pathogen in EHP endemic countries. Consequently, the floating white fecal strings can be an indicator of EHP in shrimp

culture. There is no specific therapeutics or treatment available for the control of WFS. Better management practices should be followed strictly for the prevention of WFS.

Reference

Aranguren Caro, L.F., Mai, H.N., Cruz-Florez, R., Marcos, F.L.A., Alenton, R.R.R., Dhar, A.K., 2021. Experimental reproduction of White Feces Syndrome in whiteleg shrimp, Penaeus vannamei. PLoS One 16, e0261289. https://doi.org/10.1371/JOURNAL. PONE.0261289

Chaweepack, T., Muenthaisong, B., Chaweepack, S., Kamei, K., 2015. The Potential of Galangal (Alpinia galanga Linn.) Extract against the Pathogens that Cause White Feces Syndrome and Acute Hepatopancreatic Necrosis Disease (AHPND) in Pacific White Shrimp (Litopenaeus vannamei). Int. J. Biol. 7. https://doi.org/10.5539/ijb.v7n3p8

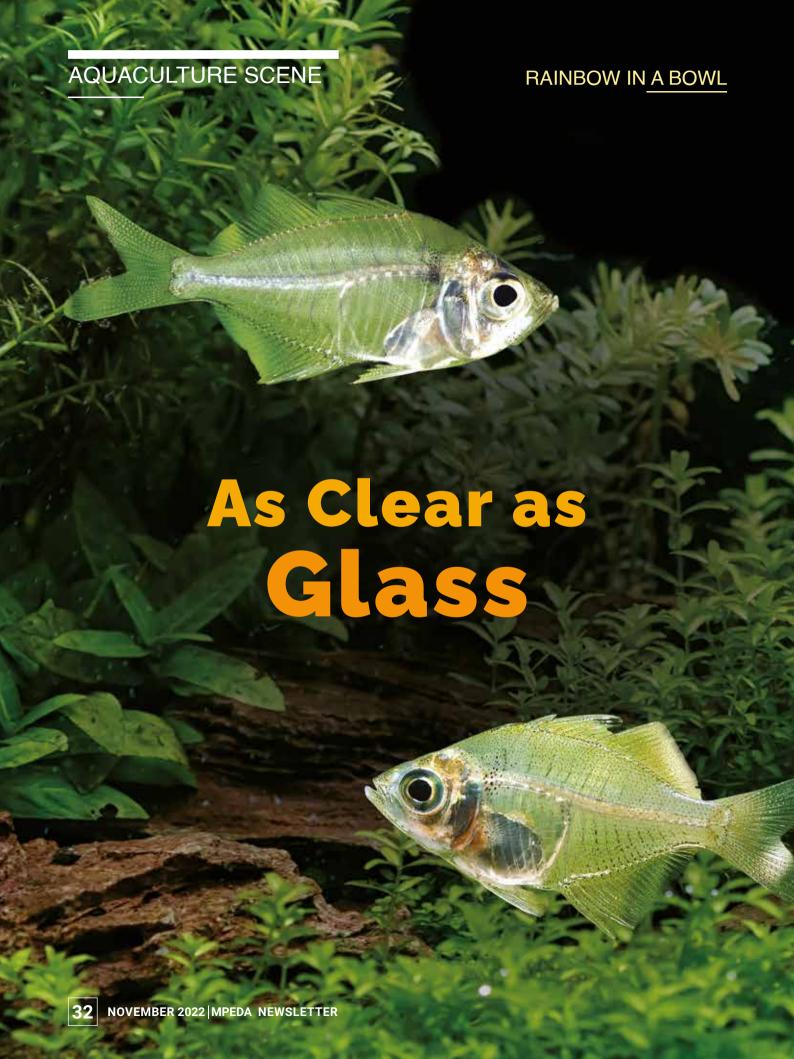
Hou, D., Huang, Z., Zeng, S., Liu, J., Wei, D., Deng, X., Weng, S., 2018. Intestinal bacterial signatures of white feces syndrome in shrimp 3701–3709.

Munkongwongsiri, N., Prachumwat, A., Eamsaard, W., Lertsiri, K., Flegel, T.W., Stentiford, G.D., Sritunyalucksana, K., 2022. Propionigenium and Vibrio species identified as possible component causes of shrimp white feces syndrome (WFS) associated with the microsporidian Enterocytozoon hepatopenaei. J. Invertebr. Pathol. 192, 107784. https://doi.org/10.1016/J.JIP.2022.107784

Sathish Kumar, T., Makesh, M., Alavandi, S.V., Vijayan, K.K., 2022. Clinical manifestations of White feces syndrome (WFS), and its association with Enterocytozoon hepatopenaei in Penaeus vannamei grow-out farms: A pathobiological investigation. Aquaculture 547, 737463. https://doi.org/10.1016/J. AQUACULTURE.2021.737463

Sriurairatana, S., Boonyawiwat, V., Gangnonngiw, W., Laosutthipong, C., Hiranchan, J., Flegel, T.W., 2014. White Feces Syndrome of Shrimp Arises from Transformation, Sloughing and Aggregation of Hepatopancreatic Microvilli into Vermiform Bodies Superficially Resembling Gregarines. PLoS One 9, e99170. https://doi.org/10.1371/journal.pone.0099170

Tangprasittipap, A., Srisala, J., Chouwdee, S., Somboon, M., Chuchird, N., Limsuwan, C., Srisuvan, T., Flegel, T.W., Sritunyalucksana, K., 2013. The microsporidian Enterocytozoon hepatopenaei is not the cause of white feces syndrome in whiteleg shrimp Penaeus (Litopenaeus) vannamei. BMC Vet. Res. 9, 139. https://doi.org/10.1186/1746-6148-9-139





V. K. Dey

V. K. Dey has over three decades of experience in diverse sectors of seafood industry in Asia-Pacific region. He was the Deputy Director of MPEDA and then associated with INFOFISH, Malaysia. As part of INFOFISH, he was involved in several studies related to seafood industry in the Asia-Pacific region and beyond, including setting up of Aqua-technology Park for ornamental fish. MPEDA has published Living Jewels, a collection of his articles on ornamental fish

lassfish, belonging to the family Chandidae or Ambassidae, comprise mostly of fish with transparent bodies. They originate from Asia, especially Pakistan, India, Nepal, Bangladesh, Myanmar and Thailand, and grow to about 8-9 cm in length. The body of the fish is extremely small with red/black spots on the scales. The spinal cord can be seen running through the middle of the body. They are found in still and running waters, clear streams, canals, ponds and inundated paddy fields. They are very good mid-level aquarium swimmers and will remain healthy in captivity provided water conditions are met.

Stable water quality, temperature and pH levels are critical to healthy glassfish. Water temperature between 26 - 30 oC is preferred with pH between 6.8 and 7.0. Some of the glassfish species are considered brackish. Being schooling fish, they prefer to be in groups. They tend to nip the fins of other fishes especially if the school is not large enough. In the wild they are carnivorous and thus require meaty food under aquarium conditions.

Although wild glassfish are almost transparent, they are often injected with non-toxic dyes for the trade to create brilliant neon colours, which fade in about 3-4 months. The dyeing method results in stress to the fish, making them susceptible to disease and infection, ultimately causing high mortality. A recent survey, in England, indicated that over 40% of painted glassfish were infected with the lymphocystis virus, commonly known as cottony fungus.

They are compatible with tetras, barbs, rasboras, rainbow fish, live bearers, gouramis and catfish. Common diseases encountered are fin rot and ich. There are four species commonly referred to as glassfish in the trade: Chanda ranga, C lala, C nama and C baculis.

Chanda ranga, popularly known as the Indian glassfish or Indian glass perch, has a laterally compressed, somewhat oval-shaped body. The forehead of the fish is indented; the back is arched, possessing two

separate dorsal fins in addition to a long anal fin. In reflected light, the transparent body has amber to green iridescence. The fins are transparent. The body colour depends on the area where the fish is found. They exhibit best colours under ultraviolet lights or in moderately lit aquariums with dark substrates. The maximum attainable size is 9 cm. They require water with pH 7.0-8.5 and temperature between 28-30°C and addition of 1-1.5% of salt is ideal. Males have more yellow colour and an iridescent blue fringe on their dorsal fin during the spawning season.

C lala, better known as the Indian glassfish, is found in estuarine areas of India, Thailand and Myanmar. The female, in contrast to the male does not have blue coloured edges on the anal and dorsal fins. These fish occur in large schools in the wild, hence they should preferably be kept in groups in the aquarium. They prefer moderately hard water with pH above neutral (7.2 - 7.5) and temperature 24-26°C, ideally 25°C. They ignore most flake and pelleted food and prefer live feed. They could be bred in well-planted aquariums provided the water conditions are good.

C nama is known as the elongate glass-perchlet or Indian glassfish, as it originates from the estuaries of the Indian subcontinent. Most of the fish of this species in the trade are painted with fluorescent dyes. They prefer moderately hard water with the pH slightly above neutral. The temperature could be 26-28°C; however, they can adjust to much cooler or warmer environments. Being brackish water fish, they prefer slightly saline water. Males have slightly longer fins and brighter colours. They can be bred in captivity.

C baculis is commonly referred to as the Burmese glassfish and is the smallest among the glassfish. They are peaceful but shy and prefer sunny locations. They require slightly saline water with pH 7 and temperature 24-27°C. They are also middle level swimmers and carnivorous. It would be difficult for them to take flake foods. The maximum size is 4 cm.







HITEX Exhibition Centre, Hyderabad

www.smartcoldchainexpo.com



Cold Storage & Refrigerated Transport Solutions for Seafood Exporters

Cold Chain | Refrigeration | Cold Transport | Tech Solutions | Cold Storage Infrastructure

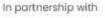


Renewable Energy Partner



Silver Partner

Technical Partner















Supporting Associations























Contact our team

+91-9910997636

info@futuremarketevents.com

Register to get entry ticket www.smartcoldchainexpo.com OR Scan QR to register now!



Details of the SPF P. *vannamei* brooders imported & quarantined at AQF during September 2022

SI.	Name of the stakehold-	State	Country of origin/	Date of receipt of the lot at	Broodstock imported (nos)		
No	ers	Oldic	supplier	AQF arrival	Male	Female	Total
1	Prince Aqua Pvt. Ltd	Andhra Pradesh	SIS; Florida	01.09.22	600	600	1200
2	Vijaya Durga Hatcheries Pvt. Ltd	Andhra Pradesh	Kona Bay; Hawaii	02.09.22	300	300	600
3	Sri Mahalakshmi Hatch- eries - Vizag	Andhra Pradesh	Kona Bay; Hawaii	02.09.22	600	600	1200
4	KPR Hatchery	Andhra Pradesh	Kona Bay; Hawaii	02.09.22	100	100	200
5	KPR Hatchery	Andhra Pradesh	Kona Bay; Hawaii	02.09.22	300	300	600
6	Golden Marine Harvest - Unit V	Tamil Nadu	Syaqua Americas Inc; Florida	04.09.22	600	600	1200
7	Sandhya Aqua Exports	Andhra Pradesh	Syaqua Americas Inc; Florida	09.09.22	300	300	600
8	Royal hatcheries - 1	Tamil Nadu	SIS; Florida	10.09.22	300	300	600
9	Sri Manjunadha hatcher- ies- Phase II	Andhra Pradesh	SIS; Florida	10.09.22	300	300	600
10	Anjaneya Marine Hatch- eries	Andhra Pradesh	SIS; Florida	10.09.22	300	300	600
11	Sree Kamadhenu Aquat- ech Pvt. Ltd - Prakasam	Andhra Pradesh	SIS; Florida	12.09.22	300	300	600
12	Golden Marine Harvest	Tamil Nadu	Kona Bay; Hawaii	12.09.22	672	672	1344
13	Hybrid Ebi Hatcheries Pvt. Ltd	Tamil Nadu	Kona Bay; Hawaii	12.09.22	448	448	896
14	Crystal Aqua Marine Hatcheries Pvt. Ltd	Andhra Pradesh	Kona Bay; Hawaii	12.09.22	224	224	448
15	Sri Mahalakshmi Hatch- eries - Nellore	Andhra Pradesh	SIS; Florida	15.09.22	360	360	720
16	Sapthagiri Hatcheries	Andhra Pradesh	Kona Bay; Hawaii	16.09.22	560	560	1120

AQUACULTURE SCENE

17	Sai Lalitha Hatchery	Andhra Pradesh	Kona Bay; Hawaii	16.09.22	448	448	896
18	Sun Hatcheries - Unit II	Andhra Pradesh	SIS; Florida	16.09.22	280	280	560
19	Vaisakhi Bio Marine Pvt. Ltd	Tamil Nadu	Syaqua Americas inc; Florida	16.09.22	600	600	1200
20	Meenakshi Hatcheries Pvt. Ltd	Andhra Pradesh	SIS; Florida	17.09.22	400	400	800
21	Aditya Bio Resources	Andhra Pradesh	SIS; Florida	17.09.22	300	300	600
22	Crystal Aqua Marine Hatcheries Pvt. Ltd	Andhra Pradesh	SIS; Florida	18.09.22	200	200	400
23	Gayathri Hatcheries	Andhra Pradesh	SIS; Florida	18.09.22	300	300	600
24	BKMN Aqua	Andhra Pradesh	SIS; Florida	18.09.22	300	300	600
25	NSR Hatcheries	Andhra Pradesh	Kona Bay; Hawaii	19.09.22	336	336	672
26	Sai Gnaneswary Hatch- eries	Andhra Pradesh	Kona Bay; Hawaii	19.09.22	336	336	672
27	Vaisakhi Bio Resources Pvt. Ltd	Andhra Pradesh	Kona Bay; Hawaii	19.09.22	336	336	672
28	NSR Hatcheries - Prakasam	Andhra Pradesh	Kona Bay; Hawaii	19.09.22	336	336	672
29	Sri Manjunadha Hatch- eries	Andhra Pradesh	Syaqua Americas inc; Florida	19.09.22	300	300	600
30	Vaisakhi Bio Marine Pvt. Ltd - Unit II	Andhra Pradesh	Syaqua Americas inc; Florida	19.09.22	200	200	400
31	Srinidhi Biotechnologies	Andhra Pradesh	SIS; Florida	22.09.22	600	600	1200
32	Ravi Hatcheries LLP	Andhra Pradesh	SIS; Florida	24.09.22	300	300	600
33	Sree Dattareya Hatcheries	Andhra Pradesh	SIS; Florida	25.09.22	300	300	600
34	Balaji Aqua & Agro Products Pvt. Ltd	Andhra Pradesh	SIS; Florida	28.09.22	300	300	600
35	Sai Marine Exports Pvt. Ltd - Unit II	Andhra Pradesh	SIS; Florida	29.09.22	600	600	1200
36	DSR Hatcheries	Andhra Pradesh	Kona Bay; Hawaii	30.09.22	336	336	672
37	Aditya Bio Resources	Andhra Pradesh	Kona Bay; Hawaii	30.09.22	336	336	672
38	NGR Aquatech Pvt. Ltd	Andhra Pradesh	Kona Bay; Hawaii	30.09.22	672	672	1344
		TOTAL			14380	14380	28760







INDIA'S NO 1 MOST TRUSTED ECONOMICAL **IQF FREEZER MANUFACTURERS**

90 + IQF LINES SUCCESSFULLY RUNNING IN INDIA







OUR PRODUCTS

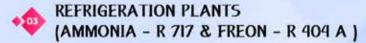
IQF FREEZER FOR SEAFOOD, FRUITS AND VEGETABLES, MEAT, PANNER

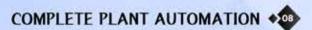


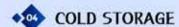


BLAST FREEZER

DEPANNING MACHINE ***







BLOCK ICE PLANT AUTOMATION *



SOME OF OUR CUSTOMERS



CONTACT DETAILS



+91 80560 42438

5, 6 SATHISH NAGAR, THIRUMUDIVAKKAM, CHENNAI - 600132.











AQUACULTURE SCENE

Awareness campaign by MPEDA Regional Division, Vijayawada



PEDA Regional Division, Vijayawada organized an awareness campaign on "Diversification of aquaculture species" at Chandramoli Nagar village, Nizampatnam mandal, Bapatla district on 26th August 2022. Mr. Appla Naidu, PSO, RGCA explained the present scenario in aquaculture and the farming

techniques of sea bass, mud crab and tilapia etc. Mr. G. Ramar, Assistant Director, MPEDA handled the session on export oriented shrimp aquaculture highlighting Better Management Practices (BMPs) and the proper use of inputs. Pamphlets were distributed to the farmers on all relevant culture practices.



Seminar on "Recent trends in aquaculture"

epartment of Zoology, MRR Govt. College, Udayagiri has organized one day state level seminar "Recent trends in aquaculture" on 30th September 2022. Mr. G. Ramar, Asst. Director, MPEDA RD, Vijayawada attended the seminar as a Guest of Honour, and gave a lecture on Culture systems in Aquaculture and Role of MPEDA in development of aquaculture. The following experts were given felicitation address during inaugural session.









Training programme on "Eco-Friendly Sustainable Aquaculture" by MPEDA Regional Division, Kolkata



Mr. Shantanu Mahato, Fishery Extension Officer, Minakhan Block, Department of Fisheries, Government of West Bengal, takes class for trainees

PEDA Regional Division, Kolkata organized a five-day training programme on "Eco- Friendly Sustainable Aquaculture" at Malancha ,North 24 Parganas district, from 19th to 23rd September 2022 for SC/ST category beneficiaries. The main objective was to educate the farmers on sustainable farming by adoption of BMPs. There were 20 participants in the training programme.

The first day of the training programme was handled by Mr. L.K. Patnaik, Junior Technical Officer, MPEDA Kolkata, who took classes on adoption of BMPs for sustainable shrimp farming and diversification of aquaculture species. Mr. Pradip Maity, Field Manager, NaCSA delivered lectures on formation of aqua society and its benefit on the second day of training programme.

The third day was attended by Mr. Shantanu Mahato, Fishery Extension Officer, Minakhan block, Department of Fisheries, Government of West Bengal, took class on aquaculture activities in West Bengal.

A field visit was arranged on the fourth day of programme for trainees to visit and observe on the facilities and

practices of culture in the farm from the perspective of bio security and best management practices. On the final day of training programme, Mr. Darshanlal Dhondiyal, Assistant Director, MPEDA Kolkata took class on illegal use of banned antibiotics in aquaculture. The programme ended with the vote of thanks of Mr. Anirban Maity, Field Supervisor, MPEDA.





JiraKorn

Think Food Additives
Think Jirakorn 22

Jirakorn Co., Limited (Thailand)

is a leading provider of various high quality and innovative food ingredients with almost 50 years of experience.











TRITON TRADING CORPORATION

Distributor for India

Email: tritontradingcorp@gmail.com

Customer Care No : 9388418750

CUSTOM BLEND for shrimp

- Non-Phosphates
- Mixed-Phosphates

FOOD ADDITIVES



We can supply customized food additives or any of our diverse range of products to your liking.

"Just the way you like It"







Examining FDA import refusals: how to address them and avoid them in the first place

Shelly Garg, President and CEO, Garg Law



he U.S. Food and Drug Administration (FDA), the federal agency that regulates foods, beverages, dietary supplements, cosmetics, drugs, medical devices, tobacco and pet food/drug products, is uniquely tasked to both protect public health and to pioneer innovation in each of the regulated spaces. In its mission to protect public health, FDA employs various enforcement tools to ensure that non-violative product, e.g. product that is not misbranded or adulterated, does not enter the U.S. market.

One such enforcement tool is the import refusal, which

involves FDA's denial or refusal of U.S. product entry, and the requirement that a shipment must be exported or destroyed within ninety days.

With import refusals on the rise, particularly from companies within India exporting to the U.S., causing product delays, business disruption, lack of consumer confidence, and effects to a company's bottom line, the natural questions are: how do importers and exporters address an import refusal, and how can we avoid them in the first place? To address these questions, we'll need to first provide some background.

QUALITY FRONT

Import Refusal as an enforcement tool: What to do next Importers seeking to import food products into the U.S. must provide certain product information prior to entry. This information includes product identification, the country of origin, name of the shipper, manufacturer and importer, and quantity of the goods.

For imported goods, the first layer of FDA scrutiny occurs at the time of importation. Following FDA's review of electronic documents, FDA compliance officers (stationed at various ports of entry) have the opportunity to examine product for labeling compliance, rodent or filth, or can send the product for further lab testing if the officer expects the product to present a greater quality issue.

If the product is refused entry, which represents final agency action, the importer has limited options to contest FDA's findings. The importer must re-export or destroy the goods within ninety days. Failure to export or destroy the shipment timely can result in U.S. Customs and Border Protection assessing penalties for liquidated damages, which represents three times the value of the entered merchandise.

While there is a filing and petition process to request mitigation of the fine, it is optimal to avoid this process by ensuring compliance with the terms of the FDA refusal order. And what if the company already sold the goods or a portion of the goods prior to receiving the FDA refusal order? While the terms of the FDA refusal order are fact-specific, FDA typically is required to issue a notice of detention, hold or refusal during the conditional release period. If the FDA issues the Notice during this period, and the company has sold all or part of the goods subject to the notice, the company may need to consider a product recall.

Again, failure to export or destroy all merchandise subject to the refusal notice can trigger a liquidated damages claim by U.S. customs. How to avoid Import Refusal: FDA detention period the most important step a company can take is to respond to the FDA while the agency's entry review is in process.

Preceding an FDA import refusal notice is oftentimes a notice of FDA hold or a FDA notice of detention. This

type of notification generally provides notice to the firm of a product compliance issue and the opportunity to provide written or oral testimony to demonstrate how the product is compliant or how it will be brought into compliance (e.g. via reconditioning of the product, if applicable).

The Notice will provide a deadline for the firm to respond. Customarily, FDA provides a 14–21 day response period.

This is an important opportunity to understand the FDA's compliance questions, to develop legal arguments to advocate for why the product is compliant or can become compliant based on regulation and facts and to demonstrate and request that the product should be released or reconditioned.

However, depending on the compliance issues, the product may not be able to be reconditioned. For example, if the product is adulterated, it may not be possible to remove the offending quality concerns with the particular shipment. In these types of circumstances, the only option may be to have product refused with the possibility of product reconditioning at origin.

But if the product can be brought into compliance, the notice of detention and hearing period presents the optimal opportunity to address compliance concerns and attempt to secure product release. Concluding notes throughout the FDA Refusal and/or detention and hearing process, it is critically important to have support for the product's compliance and clear, thorough and professional presentation for why a product release is warranted.

It is also important to dedicate some time and resources to ensuring products are compliant with U.S. FDA and other agency regulations, as applicable, prior to product launch.

If FDA ultimately detains a shipment, it is important that the company provide FDA a clear and well supported position that is based in law and science, for why a product is compliant and should not be FDA refused. This will help the Company build trust with the FDA, and develop smoother import and trade practices.



















NO 1 FLOATING FISH FEED BRAND IN INDIA

NG MANUFAC-TURING COMPANY IN INDIA TIN 3
SHRIMP FEED
MANUFACTURERS
IN INDIA

90% CUSTOMER SATISFACTION 3 FACTORIES

12
PRODUCTION LINES

3 R&D CENTERS

>2000 PROMISED EMPLOYEES

>1000 CHANNEL PARTNERS























NEWS SPECTRUM

Facing shortages, Thailand to import shrimp from India, Ecuador

hrimp output in Thailand is expected to fall by half from its peak this year due to disease issues. In response, in August 2022, the Thai government unveiled a plan to import about 10,000 MT of shrimp from Ecuador and India to ease pressure caused by a domestic shortage of product.

Thailand's shrimp production totals were among the largest in the world until 2012, when diseases including early mortality syndrome (EMS) began to ravage the industry. For 2022, the country is expected to produce 270,000 metric tons (MT) of shrimp, down more than a half from a peak of 600,000 MT in 2011.

Seafoodsource.com



Prizes awarded to contestants that produced and sold the most "fish-free" aquaculture feed

hree animal feed manufacturers (Star Milling Co, Empagran and Jiangsu Fuhai Biotech Co, Ltd.) were awarded a \$100,000 grand prize each from the Future of Fish Feed (F3) in the F3 Challenge – Carnivore Edition.

The F3 Challenge is the global seafood industry's leading contest to spark innovation in the development and commercialization of aquaculture feeds free of fishmeal and fish oil to eliminate wild-caught fish in aquaculture feeds.

U.S.-based Star Milling Co. won for its non-GMO plant-based feed that contains omega-3 DHA-rich algae and heart-healthy flax oil for rainbow trout. China-based Jiangsu Fuhai Biotech uses its unique Fatide® product with dehulled full fat soybean fermented by microbes and enzymes for its largemouth bass feed. The Ecuadorian company Empagran won for its vegetarian recipe using Veramaris' algal oil rich in EPA & DHA omegas for Pacific white shrimp.



F3 Challenge Winners (Left to Right) University of Arizona Professor Kevin Fitzsimmons (presenter of the award), Star Milling Co. VP/General Manager Paul Cramer, Empagran Technical Advisor Pablo Intriago, Veramaris Business Development Director Jorge Torres, and Jiangsu Fuhai Biotech Co., Ltd. CEO Zhijun Hu. Photo courtesy of Dan DeLong.

Japan-based Dainichi Corporation received an Honorable Mention Award, a \$25,000 prize for their breakthrough feed for red sea bream.

Globalseafood.org



NEWS SPECTRUM

Indian immunologicals enters aquaculture health segment to tap farmed shrimp and fish market



uman and animal vaccines maker Indian Immunologicals Ltd (IIL) has entered into the aquaculture health segment aiming to target the growing market for farmed shrimp and fish in the country. Aquaculture segment is comprised of fish and shrimp. Shrimp farming has been a huge success in India. The farmed shrimp industry is expected to grow by 11 per cent against a global growth rate of 5.6 per cent, as per government estimates.

IIL's foray into the aquaculture segment will be done in multiple phases comprising multiple products including vaccines, the company said in a statement. IIL, as a health company, produces multiple types of vaccines for multiple species such as humans, cattle, sheep's and goats, pigs, and companion animals. India is also the second largest farmed-shrimp producer in the world. India's global market share in the shrimp business is 14 per cent. India's annual shrimp production is around 600,000 metric ton which aggregates to more than \$3 billion with a CAGR of 32 per cent since 2010.

India's shrimp industry primarily includes two species, White leg Shrimp and Black Tiger Shrimp. Approximately 40 per cent of shrimp is exported to the US followed by approximately 30 per cent to Vietnam and nearly 15 per cent to European Union. The export market strictly demands antibiotic-free products. "IIL, with its strong R&D team, has all the technological capabilities to manufacture vaccines for aqua health management," Dr. Priyabrata Pattnaik, Deputy Managing Director of Hyderabad-based IIL said.

Total fish production in India in 2018 is estimated at 6.24 million metric tons (MMT). The growth in the fish farming sector mainly comes from the freshwater aquaculture sector. Though India holds the second position in the world for freshwater fish farmed production, freshwater fish farming in India is still based on traditional methods – large ponds, no water exchange, no draining, and no bottom sediment removal – that often lead to conditions that promote disease.

Many fish farmers are tempted to use a high dose of antibiotics to treat such diseases, which ultimately leads to antimicrobial resistance (AMR).IIL, set up by National Dairy Development Board (NDDB) in 1982 as a one health company, through its foray into the aquaculture health segment intend to play a role in minimizing the use of antibiotics, ultimately protecting our environment and health, it said in a statement.

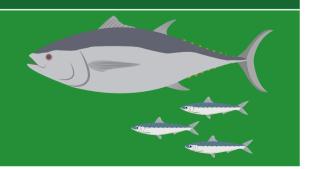
Businesstoday.in



	Fish International 2022	Bre	men, Germany
	SHRIMP)	
1	Erik- Jan Wezelman Oostwal 3 8321 WK Urk The Netherlands Tel: +31 (0) 5277 48760 Tel: +31 (0) 6159 37132 Email: erikjan@oceancompany.nl Website: www.oceancompany.nl Vannamei (ASC)	2	Iryna Moroz TOV Lika Group Ukraine Tel: +38 (0)5048 01791 Email: lg250713@gmail.com All shrimps
3	Stefan Palsson ab Sweden Tel: +46-73396 9080 Email: Stefan.palssonab@gmail.com Headless Black Tiger	4	Hakan Tan Farmers Land Food GmbH An der Pont 48 D- 40885 Ratingen Tel: +49 (0) 21027 402516 Tel: +49 (0) 17617 402516 Email: h.tan@farmersland.de Vannamei
5	Jonna Raebild Jespersen Planets Pride A/S Denmark Tel: +45 69669139 Tel: +45 53621972 Email: jrj@planetspride.com Vannamei, Black Tiger shrimp, Scampi	6	Aize Van der Sluis Eastern Fisheries Europe H.G. Zwerusstraat 14 7951CZ Staphorst Netherlands Tel: +31(0) 5227 40741 Tel: +31(0) 6205 44466 Email: management@easternfisheries.eu Website: www.easternfisheries.com Vannamei, Black Tiger Shrimp, Scampi
7	Lothar Bente MittelstraBe 5a 25551 Hohenlockstedt Germany Tel: +49 48263 75220 Tel: +49 48263 75221 Tel: +49 17536 74167 Email: lo.be.food-broker@hotmail.de Vannamei, Black Tiger shrimp, Scampi	8	Bjorn Kock Rassau Seafood GMBH Virchowstrasse 17- 22767 Hamburg Germany Tel: +49 (0) 4037 60020 Fax: +49 (0) 4036 3117 Email: kock@rassau-seafood.de Website: www.rassau-seafood.de Vannamei, Black Tiger shrimp, Scampi
9	Jochanan Polinder Ensgat 1, 8321 MV Urk Netherlands Tel: +31 (0) 5277 28106 Tel: +31 (0) 6828 91953 Email: jochanan@affishfresh.nl Website: www.affishfresh.nl Vannamei, Black Tiger shrimp	10	Aljona Protassova DGM Shipping Ltd., Reg No: 10061617 Nurmevalja St 1, 74114 Maardu Estonia Tel: +372 6386983 Tel: +372 58066357 Email: info@briis.eu Website: www.briis.eu Vannamei, Black Tiger shrimp, Scampi

FISH

Christoph Gollenz Mag. Gernot Bartussek EISVOGEL Hubert Bernegger GmbH Breitenau 109, A-4591 Molln Austria Austria
Tel: (+43) 7584/3090-322
Tel: (+43) 7584/3090-310
Tel: (+43) 7584 3090 383
Email: christoph.gollenz@eisvogel.at
Email: gernot.bartussek@eisvogel.at
Website: www.eisvogel.at
King Fish, Tilapia, Pomfret



	MIXED ITEMS / OTHER				
1	Tharwat Attallah Attilus GMBH Gewerbepark 22 06917 Jessen Germany Tel: +49 17647625545 Tel: +49 353720385-0 Fax: +49 353720385-60 Email: t.attallah@attilus.eu Website: www.attiluskaviar.de Vannamei, Black Tiger shrimp, Fish Fillets	2	Gintas Strumyla Gisne LT Europos pr 34-47 LT- 46370 Kaunas Lithuania Tel: +370 63874188 Email: gisnelt@gmail.com All Shrimps, Fish fillets		
3	Fischwelt Hermannstrabe 63 12049 Berlin Tel: +49 30 9362 8101 Email: fischwelt@hotmail.com Black Tiger Shrimp, White Shrimp, Vannamei, Squid	4	Sinan Atik Dessauer Str. 27a, 45886, Gelsenkirchen Germany Tel: +49 209 1554752 Fax: +49 209 1702723 Email: pacificseefisch@gmx.de Website: www.pacificseefisch.de Vannamei, Black Tiger shrimp, Squid (7 MT/month)		
5	Tamatsu Graswarderweg 2, Haus 26. 23774 Heiligenhafen Germany Tel: +49 4362 916 9898 Email: info@tamatsu-heiligenhafen.de Website: www.tamatsu-heiligenhafen.de Black Tiger Shrimp, All fishes	6	Sebastin Jung Heiliq international Heiliq Deutschland GmbH & Co, KG Wasserreihe 37.D- 25813 Husum, Germany Tel: +49 17597 44122 Email: S.Jung@Heiliq.com Website: www.Heiliq.com Vannamei, Black Tiger shrimp, Scampi, Marlin, Squid, Yellow fin Tuna, Mackerel, Spanish Mackerel, Snapper, Halibut		
7	Pramod Kumar Rugenbarg 55, 22848 Norderstedt Germany Tel: +49 17243 76978 Tel: +49 40180 42952 Email: p.kumar@wunderlandfood.de Vannamei, Black Tiger shrimp, Tilapia, Pomfret	8	Alejandro Chardi Euro Fish Lodi C/Herreros 54 Pol.Ind.Los Angeles 28906 Getafe- Madrid Spain Tel: +34 6521 71571 Tel: +34 9119 22274 Fax: +34 9119 22275 Email: alejandro@eurofishlodi.com export@eurofishlodi.com Squid & Cuttlefish Whole Cleaned, Black Tiger Shrimp		
9	Neik Egas DAYSEADAY Texelstroom 4, 8321 MD Urk Netherlands Tel: +31(0) 6488 66414 Email: niek@dayseaday.nl Vannamaei, Squid (Whole & Whole cleaned), Cuttlefish (Whole & Whole cleaned)	10	Sven Kamlade HENNE FRIENDS H&F Handelskontor GmbH PlanckstraBe 13, 22765 Hamburg Tel: +49(0) 402109185-29 Tel: +49(0) 1741805500 Email: sk@hf-kontor.de Website: www.hf-kontor.de Vannamei, Black Tiger shrimp, Tilapia, Fish fillets		

11	Jan Bartl FJORD BOHEMIA ZaAvii/914/2,19600 Prague Czech Republic Tel: +42 0601506199 Email: Jan.bartlbartl@fjordbohemia.cz Website: www.fjordbohemia.cz Shrimps (300 tons/annum), Fish, Fish Fillets	12	Stephan Lipski Friedrich Wilhelm Lubbert GmbH & Co.KG Am Lunedeich 21 27572 Bremerhaven, Germany Tel: +49 4719799162 Tel: +49 1712249660 Email: lipski@luebbert.de Website: www.luebbert.de Fish, Fish Fillets, Shrimp
13	Rishad Shekarpuri HEIMATHAFEN DorfstraBe 8,21509 Glinde Germany Tel: +49(0)40209 08264 Tel: +49(0)17152 19826 Email: rs@yarisa.eu Website: www.heimathafen-glinde.de Black Tiger, Squid	14	Craig Barlow Oostwal 3, 8321 WK Urk, The Netherlands Tel: +31 (0) 527 748 760 Tel: +31 (0) 621 957 762 Email: Craig.barlow@oceancompany.nl Website: www.oceancompany.nl Fish By-products
15	Gabriel Cholett FANDI COSTA Calle Verdeal, S/N 36957 Domaio Pontevedra, Spain Tel: +34 6764 04548 Tel: +34 9863 26800 Email: gabriel.chollett@fandicosta.es Vannamei, Fish, Squid, Cuttlefish	16	Pedro Rodriguez-Morieras VIDEMAR Puerto pesquero s/n (Edificio Protea) 36900 Marin (Pontevedra, Spain) Tel: +34 9861 03059 Tel: +34 6676 77578 Email: pedro@videmar.es Email: videmar@videmar.es Skype: pedro.rodriguez.moreiras Website: www.videmar.es Vannamei, Fish, Squid, Cuttlefish
17	Nurlan Abdinov AZERBAIJAN FISH Port Baku Tower, 22nd floor 153 Netchiler Avenue AZ1010,Baku,Azerbaijan Tel: +99 45120 78991 Email: nurian.abdinov@azfish.az Vannamei, Black Tiger shrimp, Trout	18	Momir Kovc Orada Adriatic d.o.o. Kukuljanovo 341, HR-51227 Croatia Tel: +49 (0) 1724462741 Email: momir.kovc@orada-adriatic.hr Website: www.orada-adriatic.com Vannamei, Black Tiger shrimp, Pomfret
19	lordanis Alexandridis G. Alexandridis & Co O. E. 640 07 ELEOCHORI-KAVALA, PO Box 10 Greece Tel: +30 25940 92763 Email: alexandridisseafood@gmail.com Vannamei, Black Tiger shrimp, Squid, Sail fish	20	Magdalena Marciniak SEKO, ul. Zakladowa 3, 89- 620 Chojnice, Poland Tel: +48 52510 8140 Tel: +48 66909 1830 Fax: +48 52396 7351 Email: mmarciniak@sekasa.pl Vannamei, Black Tiger shrimp, Squid

21	Anders Tennefoss Leroy Seafood AS Thormohlens Gate 51 B 5006 Bergen Norway Tel: +47 911 43 544 Tel: +47 5521 3650 Email: at@leroy.no Website: www.leroyseafood.com Vannamei, White meat fish	22	Peter Rikkenberg Leroy Seafood Netherlands PO Box 54, 8320 AB Urk Netherlands Tel: +31 (0) 6128 30884 Tel: +31 (0) 5276 85357 Fax: +31 (0) 5276 85457 Email: peter.rikkenberg@leroysefood.nl Website: www.leroyseafood.com Vannamei, Black tiger, White meat fish
23	Jurgen Faust Wechsler Feinfisch GmbH D-50374 Erftstadt-Wild Weg 6 Tel: +49 (0) 170-208 6010 Tel: +49 (0) 2235-79917-33 Tel: +49 (0) 2235-79917-30 Email: Juergen.Faust@Wechsler.eu Website: www.Wechsler.eu Vannamei, White meat fish	24	Jean Francois Ravet VSV France 22 Rue d'Alsace-62200 Boulogne Sur-Mer Iceland Tel: +33 (0) 64066 0346 Tel: +33 (0) 39118 4777 Email: jeff@vsv.is Website: www.vsv.is Vannamei, White meat fish
25	Andrzej Harla Fratelli Fratelli Sp. z o.o ul.Staffa 4 A 39-300 Mielec Poland Tel: +48 53545 4036 Email: andrzej@fratelli.pl Website: www.fratelli.pl Vannamei, Black tiger, While meat Fish, Sushi Tuna	26	Ania Pawliszak Seamor International Limited Aleja Wojska Polskiego 197B, 71-334 Szczecin, Poland Tel: +48 72853 4136 Email: aniapawliszak@seamor.com.pl Website: www.seamor.com.pl Vannamei, Black tiger, While meat Fish
27	Karl Tetjus Jager Deutsche See GmbH Am Lunedeich 115 27572 Bremerhaven Germany Tel: +49 160-4726222 Tel: +49 471-133922 Telefax: +49 471-133824 Email: tetjus.jaeger@deutschesee.de Website: www.deutschesee.de Vannamei, Black tiger, While meat Fish, Squid	28	Folkert Fennema Searious Fish Moslderspead 10 9045 PR Bitgummole The Netherlands Tel: +31(0) 625522882 Email: folkert@seariousfish.com Fish Skin
29	Thomas Buchmann Westfalia Stork und Herrmann GmbH KahlertstraBe 40, 33330, Gutersloh Germany Tel: +49 160 2486000 Tel: +49 5241 96453-19 Email: t.buchmann@stork-herrmann.de Website: www.stork-herrmann.gmbh.de Vannamei, Black tiger, While meat Fish	30	Helle Nuut AS JAPS J.W.Jannseni 36 a 80041 Parnu, Estonia Tel: +372 503 5900 Tel: +372 445 9613 Fax: +372 445 9611 Email: helle.nuut@japs.ee Vannamei, Black tiger, Pomfret

Disclaimer: The information presented in this section is for general information purposes only. Although every attempt has been made to assure accuracy, we assume no responsibility for errors or omissions. MPEDA or publishers of this Newsletter are no way responsible to trade disputes, if any, arise of out the information given in this section.



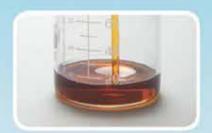
FISHERIES • AGRI • CONSTRUCTION • REAL ESTATE

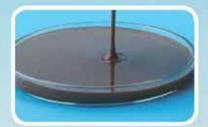
AN ISO 9001:2015, ISO 22000:2018, ISO 14001:2015 & ISO 45001:2018, HACCP, HALAL, GMP+& EU CERTIFIED COMPANY

Manufacturers & Exporters Of

FISH MEAL, FISH OIL, FISH SOLUBLE PASTE & OTHER MARINE PRODUCTS







* TWO STAR EXPORT HOUSE *





















4th Floor, Suite No 406, Crystal Arc, Balmatta Road, Mangalore - 575 001, Karnataka, India

Ph: +91-824-2427744, Fax: +91-824-2441466

Email: info@bluelinefoods.in, bluelinefoods@yahoo.in

E-Brochure is available here http://www.bluelinefoods.in/ebrochure

www.bluelinefoods.in

World Food Moscow- 2022, Russia

	SHRIMP				
1	NATALIA LYABGAENA GT ENTERTAINMENT LLC PRIMORSKI KRAY RUSSIA TEL: +7(423)2309853 TEL: +7(950)2992762 EMAIL: Lyabgaeva.N@tdc.ru.com WEBSITE: tigredecristal.ru Shrimps with head on (16/18), Head peeled (21/24) and Not peeled	2	AIEKSEI KUZYAKOV MEGAFOOD KAMCHATKA RUSSIA TEL: 89246858888 EMAIL: BOSS@megafood.su WEBSITE: megafood.su Head off Shrimp, Peeled (16/20) and Not peeled		
3	Ms. CATHERINE SHAKEROVA TEL: +79990988889 EMAIL: e.shAkERoVA@kingfRost33.ru Black Tiger Prawns (21/26 + 26/30 container)	4	DEGTYAREV ANDREY SERGEEVICH REAL FISH NOVOSIBIRSK RUSSIA TEL: +79231006577 EMAIL: degtyarev_a@realfish.info Shrimps (21/25) block, Peeled (26/30)		
5	SERGEI TITOV SOBOLEV REST TYUMEN RUSSIA TEL: +79324746909 TEL: +73452658999 EMAIL: tse@assorti-rest.ru WEBSITE: www.sobolev.rest HL Shrimp (50/70), Cocktail Shrimp (16/20), Tiger shrimp	6	NIKOLAY FRASENYAK CHOFOOD RUSSIA TEL: +79652666677 EMAIL: nikolAy2041@gmail.com WEBSITE: www.chofood.ru Shrimp (26/30, 21/25, 16/20), IQF 7% - Block, HLSO		
7	KIESTORNIKORA VICTORIA TOLIO-CITY ST. PETERBURG RUSSIA TEL: +79110856779 EMAIL: V.Krestornikora@region1.ru Shrimp (21/25) about 10000 Kg/month	8	EVAGENIA VOKHMYANINA EURO FOODS TEL: +79626860275 EMAIL: vea@efspb.ru WEBSITE: efspb.ru Shrimps		
9	LLC VODOLEY TEL: +789879275166 EMAIL: oea2017@bK.RU Low price shrimps	10	MAGOMED OCEEN CHECHNYA RUSSIA TEL: +79659609282 EMAIL: mukhammad.m.22@bk.ru Shrimps (21/25)		
11	WARGO GROUP RUSSIA TEL: +998904360383 EMAIL: wargogroup@protonmail.com Vannamei Shrimp Blocks	12	KOMANDOR ALYONA LAVRENYUK KRASNOYARSK TEL: +79835074401 EMAIL: lavrenyukav@sm-komandor.ru WEBSITE: www.sm-komandor.ru Shrimps		
13	YUZH GROUP Russia,117638,Moscow, St.Odesskaya,2 Business center < <lotos>> Tower c ,5th floor Phone: +7 (495) 55-58-99(d06. 649),</lotos>	14	CULTURE KAKO OCTENPUUMCTBA Head of the supply department TYUTINA TATYANA EVGENEVNA Phone: +7(919)517-48-38 Mob: (8332)64-02-15 Email: T.TYUTINA@VIA43.RU Website: KGTEAM.RU Shrimps		

15	Horeka South Trade and logistic company 37a Krasnoflottskay Street, sochi, 354393, Russia. Phone: +79881636640 Email:danil@zamorozka.com Website: pitanie.ru Shrimps, prawns	16	MORSKOI GURMAN AndriDankin (owner) Huge region (Bashkirtostan, South east of Russia) Email: morskoigurman@mail.ru Shrimps, Prawns
17	DaivaKuizinaite UAB Getvva Lithuania Mob: +37 0655 922 09 Email: ZQKAZgeTUVA@gmail.com Shrimps	18	Miko Phone:89536756665 Email:miko.kirov@mail.ru <i>Shrimps</i>
19	Anno Phone: +73055143332 Email: 143144@mail.ru Vannamei shrimp	20	ANKURA LLC Russia, St. Peterburg Phone: +7 963 322 03 65 Email: TYLUKOV@ANKUR.RU Website: www.ankura.ru Shrimps peeled
21	Vorbev Alexander Head of Import Department INTEGRITA INTERNATIONAL & AUTHENTIC Phone:+7 499 702 60 46 ext.1317, +7 903 798 55 51 Email: a.vorbev@importiogistik.ru ved@importlogistik.ru Website: www.intergrita.ru Shrimp & other sea food	22	Elder OOO "PIR" Olga Kim(Manager) Tel:+7 -960-857-32-47 Mob:8(8512)34-86-47, 8(8512)33-35-01 Email:supreda@mail.ru Website: pir30.ru Peeled shrimps
23	DanilYaroslavsky Deputy Director General Xo`peka 37A,Kransnoflotskay street, Sochi,354393,Russia Mobile: 79881636640 Email:danil@zamorozka.com Web:pitanie.ru Shrimps/ Prawn		
	FISH		
1	MARIA RUSSIA TEL: +79163497578 EMAIL: vylomaria@yandex.ru Fish & Seafood	2	IRSHAD KARIM STARPORT BD (PTE) LTD. BANGLADESH TEL: 8801726122415 EMAIL: starport@gmail.com Sea fish
3	SHENGER food.co No.237, khajeh Nasir Avenue Taleghani Intersection, Shariati Street, Teharan.Iran Zip Code: 1611617811 Mob: +982177501000,+981133253333 Email: info@Shenger.Ir Website: www.shenger.ir Tuna-skip jack & Yellow fin tuna	4	Baltic Alliance TK LLC "Baltic Alliance" Russia,St.Petrsburg,st.X-ray, Mob: +7 911 176 65 07 Email: sales@balt-alliance.com Website:BALT-ALLINCE.com All kind of fish
5	TRCIC Russia Mob:+7 91 00 99 79 18 Email : vchs@mail.ru Oil sardine, tongue sole, black king fish (cobia)		

	MIXED ITEMS / OTHER					
1	EDWARD BELOHON RUS WHOLESALE, CHITA TEL: +79171201003 EMAIL: Belohon2010@mail.ru RUS Wholesale, Chita Tel: +79171201003 Shrimps, Squid, Ribbon fish All seafoods	2	OKSANA EREMENKO MAGNIT KRASNODAR RUSSIA TEL: +7(861)2109810 TEL: +7(905)4072728 EMAIL: eremenko_o@magnit.ru WEBSITE: www.magnit.ru Shrimps (60/80)blanched blocks, Surimi			
3	DUKO'EO (DIKOED) MOSCOW REGION RUSSIA TEL: +7(903)7197298 EMAIL: dim@dikoed.ru WEBSITE: www.dikoed.ru Shrimps and Other kinds of seafoods	4	ELENA GAFIYATULLINA PRIME TEL: 89031094463 EMAIL: e.gafiyatullina@prime-star.ru All seafood items			
5	OKULOVA MARINIST Lvanov Dmitry Yurievich (Purchasing Director) Khimki, Kurkinskoehighway,building Tel: +7 (495) 785-64-07(06.126) Mob:+7(915)426-85-75 Email:ivanov@marinist.su Website:.marinist.su All seafood items	6	Ms. CHULPAN GURMANFRESH TATARSTAN RUSSIA TEL: +79063210060 EMAIL: razvitie@gurmanfresh.ru All seafood items			
7	BARNO MIROVA EVAR DUSHANBE TAJIKISTAN TEL: +79175392455 EMAIL: mirova.b.m@gmail.com WEBSITE: www.evar.tj All seafood items	8	V IKRE TEL: 89199613555 EMAIL: darina13-new@yandex.ru All seafood items			
9	TEL: +736520054468 EMAIL: Tushemilova-AD@mail.ru All seafood items	10	SNEK SERGEI TEL: +79164558515 EMAIL: SNeK.SK@yaNdex.ru Shrimps and Fish			
11	TADOKI MOSCOW RUSSIA TEL: +79800114731 WEBSITE: www.tadoki.ru <i>Shrimps, Tuna</i>	12	COOKY JAPANESE CUISINE HORECA MOSCOW TEL: 89099056667 EMAIL: elina.levina@niyama.ru WEBSITE: www.cooky-food.ru Vannamei Shrimp			
13	PROTOPT MOSCOW RUSSIA TEL: +74950034302 EMAIL: vmikrin@protorg.msk.ru All seafood items	14	ATUL UPADHYAY STAR OVERSEAS LTD. MOSCOW RUSSIA TEL: +74959364166 TEL: +79646430956 EMAIL: atulu@mail.ru or star_overseas@list.ru WEBSITE: www.starglobal.ru All seafood items			

15	EKATERINA BELOVA ST. PETERSBURG TEL: +79219362415 EMAIL: myorganicshop@yandex.ru WEBSITE: www.myorganicshop.ru Shrimp and Fishes	16	NEERAJ JAIN MAGNUM MOSCOW RUSSIA TEL: +74957847172 EMAIL: magnum@mct.ru All seafood items
17	IGOR BALASHOV TEL: +79613010330 EMAIL: ivb88@YANDEX.RU WEBSITE: ivb88@yandex.ru Peeled shrimp (26/30)	18	WICHAN JANTRAVISUT RAYONG FISH SAUCE INDUSTRY CO. LTD. RAYONG THAILAND TEL: 0992183542 EMAIL: wichan@rayongfishsauce.com WEBSITE: www.rayongfishsauce.com All seafood items
19	ALEXEY LA CRAB RUSSIA TEL: 89151447723 EMAIL: lacrab@mAil.Ru All seafood items	20	TATIANA MAXIMOVA RUSSIAN FOOD MARKET MOSCOW RUSSIA TEL: +79067427287 EMAIL: tatiannarfm@yandex.ru WEBSITE: www.rus-fdm.com All seafood items
21	ALEKSEI KUZNETSOV KOMPAS VOLGOGRAD REGION TEL: 89371039436 EMAIL: horeca@compass-company.ru Frozen Seafood	22	KOLKTORTING KONSTANTIN TKMOROZVW PETROPAVLOVSK-KAMCHATSKI RUSSIA TEL: +78919670008 TEL: +789241000004 EMAIL: 477392@gmail.com All seafood items
23	EKATERINA BELOVA ST. PETERBURG EMAIL: myorganicsshop@yandex.ru All seafood items	24	EKATERINA LOSIK TEL: +78126771886 TEL: +79213028381 EMAIL: e.losik@regionl.ru WEBSITE: cristal-resort.ru All seafood items
25	VADIM MOSCOW EMAIL: INFLECH@bk.RU Frozen Shrimp and Fishes	26	ASGAROV NAMIG MERANO-BAKU AZERBAIJAN BAKU TEL; +994124228282 TEL: +994502209012 EMAIL: meranobaku@gamil.com WEBSITE: www.merano-baku.az All seafood items
27	KONDRATIEV SERGEY ALEXANDROVICH GRAND PRODUKT SOCHI TEL: 789384475444 EMAIL: Grand-produkt@sochi.com Snapper, Seabass, Pomfret, Red fish, Crab, All shrimps	28	EKATERINA ZIMAKOVA ART ULTRA FOODSERVICE DISTRIBUTOR Head of purchasing department MoskovskyProspekt 79 A, Office 208 St.Petersburg,Russia,196084 Mob: +7 911 188 86 84 Tel: +7 812 409 18 88 Email: zimakova@krs-group.ru Website: food4horeka.ru All seafood items

29	GIFTS OF THE PENINSULA LLC CAVIAR RED KAMCHATKA MOSCOW RUSSIA TEL: +79651101550 TEL: +79264113551 GMAIL: Rms2012-1@mail.ru All seafood items	30	RETAIL FAMILY MAGNIT ViolettaGostevskaya Senior Manager,Grocery Division, Direct Import Department 15/5, Solnechnya str., Karsnodar,350072, Russia Phone: +7 (861) 210-98-10 Mob: +7 (950) 004-02-44, +7 (918) 639-79-24 Email: gostevskaya_va@magnit.ru Website: www.magnit.ru All seafood items
31	AlyonaRudetskaya Head of import department Mob: +7 910 419-59-11 Office: +7 494 101-33-33 Email: Alyona.r@draft.ru, procurement@raft.ru Website: raft.ru All seafood items	32	Jury bocharov Phone: +7 977 752 4457 Email: KIV.SPETEMA@gmail.com <i>All seafood items</i>
33	A BarcaNegocio JaberTaieb Villa 112 Residence EI Andalous 8050 HammametSud, Tunisie Mob: +33 06 10 19 11 88, +33 06 05 55 82 46	34	IOSIF SHALUMOV Victoria company 142770,22 km Kaluga Highway, Building 10, ORPTS "Food City". Moscow,Russia Mob: +7 (968) 666-66-33,+7 (495)369-10-60 Email: President@v-opt.ru Website:www.v-opt.ru All seafood items
35	UNEX Muhammed Kurbanov (Commercial Director) Makhachkala Str. Yusupova 53 Mob: +7 (928) 808-39-98 Email: info@un-ex.su Website: www.unex.ru All seafood items	36	TRIERA Seafood Email:OLeq9358@YQnolex.ru All seafood items
37	Victoria Rekhviashvilli Import & Purchasing Tel: +7(499) 350-40-21 ext.102 Fax: +7 903 123 46 15 Email: import@amre-moscow.ru Website: amre-moscow.ru , kreveton.ru Frozen Shrimp	38	Dr. Rakesh Kumar Shrivastav Sabavaimpex PVT.LTD Surya Silk House-Moscow Phone:+7 962 962 46-78/79 +7 (495) 2874541 Email: Sabavarussia@gmail.com Suryasilk@mail.ru All seafood items

39	Aras Food JavadBimeghdar(Director) Yarevan 0061, Armenia 7/5A HrantVardanyan Str. Tel: +374 (10) 44 86 09 Mob: +374 (95) 4 70 44 Email javad@arasfood.co All seafood items	40	LLC Helgica-wholesale Email : i.v.NORIN@mail.ru Frozen Shrimps, fish
41	Fresh café Phone : +7 903 792 8453 Email : avBuRian@gmail.com <i>All seafood items</i>	42	m.Lyashenko Phone: 8-926-611-70-99, 8- 926 611- 70 55 Email: m.lyashenko4004@yandex.ru, Shrimps, squids
43	ARIVERA Russia Mob: +7 9080404549 Email: S.demyanenko@arivera.ru All seafood items	44	ViolettaGostevskaya Senior manger, Grocery Division 15/5,Solnechnaya street,Krasnodar,350075,Russia phone: +7 (861) 210-98-10 mobile:,+7 (950)004-02-44 Email: gostevskaya_va@magnit.ru Website:www.magnit.ru All seafood items
45	TM Hutorok production LO.Vsevolozhsk district, Uglovosettlement, building 1A Phone:+7 (931)588-06-91 : +7(921)903-94-57 Email: meat-fish-ice@yandex.ru All seafood items	46	Mikhail Ivanov Head of Procurement LLC A. Espersen Sedovast. 12, office 305, st.Petersberg, Russia Mobile- +79217072102,+7 9217903637 Email: nikita.susenkov@valdetron.ru Website:www.valdetron.ru All seafood items
47	SergelSorgee V Russia,Irkutsk Email:89294349770@mail.ru <i>Frozen Seafood</i>	48	Marina food and fragrance Retail and Manufacture Moscow,Russia Mob:+7 963 670 23 76 Email: foodgrade@ya.ru All seafood items
49	ROTEX SERVICE COMPANY Dmitry Boltin (Purchasing Department) 398005,lipestsk,St.Ferrosplavnaya,8 Phone:+7 (911)991-79-73 Email: REGION@ROTEX24.RU Website:rotex24.ru All seafood items	50	Reshenie food MelkovaZulifaRaufovna(General Director) Phone: +7 (906) 764-76-70 Email:reshenie199@yandex.ru Website:reshenie-food.ru All seafood items
51	OSIYO ZUFAROV ZAFAR(Director) Kichikxalqa road str.1 Tashkent , Uzbekistan. Mob : +998 98 188 88 81 Email :Zafarboy@inbox.ru All seafood items	52	ALKA SONS LLC DrNeelam Suresh Dame (CEO) Mob:-+375 33 359 99 99,+375 29 899 86 88, +7 906 669 3999 E mail : rajput_lions@mail.ru Shrimps & other seafood

Disclaimer: The information presented in this section is for general information purposes only. Although every attempt has been made to assure accuracy, we assume no responsibility for errors or omissions. MPEDA or publishers of this Newsletter are no way responsible to trade disputes, if any, arise of out the information given in this section.



PRAWN FEED



VANNAMEI FEED

AVANTI FEEDS LIMITED

In the business of quality Prawn feed and Prawn Exports An ISO 9001: 2008 Certified Company

Aiding sustainability & reliability to Aquaculture



BLACK TIGER SHRIMP FEED



Feed Plant - Gujarat







Prawn Processing & Exports





INNOVATIVE - SCIENTIFICALLY FORMULATED - PROVEN

• GREATER APPETITE • HEALTHY & FASTER GROWTH

LOW FCR WITH HIGHER RETURNS
 FRIENDLY WATER QUALITY

AVANT AQUA HEALTH CARE PRODUCTS

AVANTI A.H.C.P. RANGE



BLACK TIGER

SHRIMP FEED

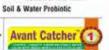






Avant D-Flow





Avant Pro W

Avant Bact

Corporate Office: Avanti Feeds Limited
G-2, Concord Apartments 6-3-658, Somajiguda, Hyderabad - 500 082, India.
Ph: 040-2331 0260 / 61 Fax: 040-2331 1604. Web: www.avantifeeds.com

Regd. Office: Avanti Feeds Limited.

H.No.: 3, Plot No.: 3, Baymount, Rushikonda, Visakhapatnam - 530 045, Andhra Pradesh.



Broker at LLOYD'S

Your Security is our Priority

Tysers are specialists in Rejection and Marine/Transit insurance. We are committed to providing innovative, bespoke insurance solutions to cater for the diverse nature of your insurance needs.

Our in-depth knowledge and understanding of the seafood business enables us to provide you with the highest levels of service for your business.

To find out more about our services please contact:

Raja Chandnani - +44 (0)7984 191072 - raja.chandnani@tysers.com

www.tysers.com

