



MPEDA

Newsletter

VOL. XII NO. 7 OCTOBER 2024



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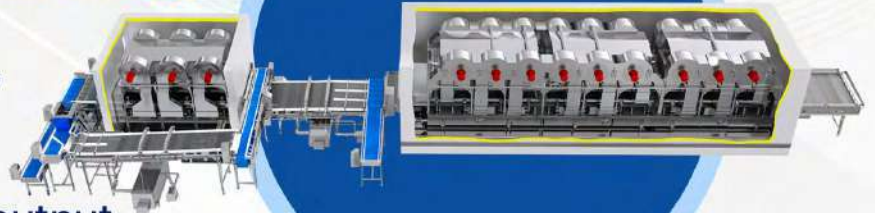
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D.V. Swamy IAS
Chairman

Dear friends,

The aquaculture sector contributes significantly to augment our fish production to meet export requirements and ensure the nutritional security of the population. Though most of the export-oriented aquaculture production comes from the coastal states as shrimps, inland areas also contribute in the form of carp, scampi, etc. The country has introduced the GIFT variety of Tilapia, expecting to produce it in huge quantities. However, a lack of adequate hatcheries and nurseries has plateaued the growth of GIFT aquaculture, and whatever is produced in the country is almost entirely consumed in the domestic market, as the people find it palatable and affordable. Enhanced seafood consumption in urban areas with the help of online platforms and applications has helped farmers and entrepreneurs alike to supply fresh fish to customers. However, there exists a big gap in production and demand, and because of domestic demand, there is a shortage of farmed inland fish for export processing and trade.

Though RGCA under MPEDA, and ICAR institutions like CIBA, CMFRI, etc., have fine-tuned the seed production and farming of diversified species such as seabass, pompano, mud crab, etc., there are no adequate private investments in hatcheries for these varieties, affecting the envisaged expansion of aquaculture of such varieties.

MPEDA has played a pivotal role in charting the country's aquaculture and fishery development roadmap and believes that the schemes under PMMSY have been instrumental in supporting farmers and entrepreneurs in boosting production. This was underscored by Mr. George Kurian, the Hon'ble Minister of State for Fisheries, Government of India, during his visit to MPEDA Headquarters on 10th October 2024. The Hon'ble Minister commended MPEDA's efforts to increase export production and urged closer coordination with the Fisheries Department and ICAR institutes.

I was glad to witness the harvest of intensive vannamei shrimp farming demonstrated by ICAR - CIBA at its Muthukad facility near Chennai, producing more than 40 tons of shrimp per hectare from circular tanks. The re-circulatory aquaculture system for vannamei shrimp demonstrated by CIBA has been considered a very good step in producing quality shrimps from a biosecured environment, which takes only limited space compared to earthen ponds. It can also address the unauthorised expansion of saline finfish or shellfish aquaculture, thereby reducing the risks of the ingress of saline water into the neighbouring agricultural fields. We can see that similar systems are expanding rapidly in countries such as China, Vietnam, Thailand, etc. I would request the farmers to take a cue from the CIBA experiment and try to implement it in their culture system. I am given to understand that a few farmers have already started trials in similar systems like Andhra Pradesh and Kerala.

Recognising the immense potential of seaweed farming in India, the Embassy of India in Manila organised a virtual stakeholders consultation meeting on 4th October 2024. I had the privilege of leading India in these deliberations. We hope that with the Philippines' technical expertise, we can significantly enhance seaweed cultivation in Indian coastal waters, thereby creating more alternative livelihood measures for the rural community.

MPEDA met with the Seafood Exporters Association of India and exporters of other marine products at Chennai on 7th October 2024 to discuss the export trends during 2024-25 and the market challenges they faced. The feedback will help prioritise the trade issues with the Department of Commerce.

MPEDA has furthered its commitment to regional development by opening a new office in Kakinada. This decision was made in recognition of the district's and adjoining region's potential in aquaculture and seafood export processing. The office will cater to the trade-related requirements of Kakinada, Konaseema, Alluri Sitaramaraju and East Godavari districts of Andhra Pradesh. With this, the MPEDA network in the state has been expanded to 4 field offices, 2 Quality Control Labs, 7 ELISA Labs, project facilities of RGCA, headquarters of NaCSA, and 10 Aqua Once Centres operated by NaCSA. MPEDA has also organised a HACCP training programme in Kakinada to train 25 seafood processing technologists in the seafood industry.

Thank you

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On the Platter



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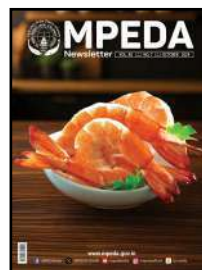
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Mr. Amil M. S.

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Mr. K. S. Pradeep IFS, Secretary

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

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MPEDA showcases excellence at Seafood Expo Asia 2024 in Singapore

Singapore seafood market

The Singapore seafood market is characterized by a vibrant seafood culture, with numerous restaurants, markets, and supermarkets offering an extensive array of fish, shellfish, and other marine products. Singapore is the 25th largest seafood export destination of India. During the financial year 2023-24 India has exported 5,982 MT worth US\$ 31.80 million marine products to Singapore.

Due to the cosmopolitan culture and influence of East Asia cuisine, Singapore takes fish almost 3 times a day and have high demand for seafood products. The market is known for its adherence to stringent quality standards, ensuring that consumers have access to safe and fresh seafood. Singapore mainly imports fresh fish, frozen fish, fish fillets, processed fish, shrimp, crabs, and molluscs.

Singapore's import from world and India's share

Singapore imported 895 million US\$ worth of seafood in the year 2023 from around the globe and Malaysia is the leading supplier with a share of 13.1 % (117 million US\$). India ranks 8 with share of 3% (26 million US\$).

Top 10 countries exporting seafood to Singapore are;

- Malaysia with a share of 13.1% (117 million US\$)
- Indonesia with a share of 10.6% (94 million US\$)
- China with a share of 10.5% (93 million US\$)
- Norway with a share of 10.3% (92 million US\$)
- Japan with a share of 9.4% (83 million US\$)
- Vietnam with a share of 9.0% (80 million US\$)
- Spain with a share of 3.2% (28 million US\$)
- India with a share of 3.0% (26 million US\$)
- Australia with a share of 2.7% (24 million US\$)

- Chile with a share of 2.5% (22 million US\$)

Imports structure of 03 - Fish and crustaceans, molluscs, and other aquatic invertebrates - to Singapore in 2023 represented by the following main commodity groups:

- 23.5% (214 million US\$): 0306 - Crustaceans; in shell or not, live, fresh, chilled, frozen, dried, salted or in brine; smoked, cooked or not before or during smoking; in shell, steamed or boiled, whether chilled, frozen, dried, salted or in brine.
- 18.9% (172 million US\$): 0302 - Fish, fresh or chilled, excluding fish fillets and other fish meat of heading 0304.
- 18.1% (146 million US\$): 0303 - Fish, frozen, excluding fish fillets and other fish meat of heading 03.04.
- 14.5% (132 million US\$): 0304 - Fish fillets and other fish meat (whether minced), fresh, chilled, or frozen.
- 11.3% (103 million US\$): 0307 - Mollusks; whether in shell or not, live, fresh, chilled, frozen, dried, salted or in brine; smoked mollusks, whether in shell or not, whether cooked before or during the smoking process.
- 5.8 % (53 million US\$): 0305 - Fish, dried, salted or in brine; smoked fish, whether cooked before, or during the smoking process.
- 3.4% (31 million US\$): 0301 - Live fish.

(Source: Trade Map 2023)

India's exports to Singapore

India is one of the significant markets to Singapore for seafood products, especially live items like crabs, lobsters, etc. Major products exported from India are live crabs, frozen shrimps, frozen Surimi, frozen rock lobsters, chilled fishes like pomfrets, groupers etc. Major products exported from India under Chapter 16 are frozen imitation crab meat,

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crab flakes, imitation snow crabs, imitation crab sticks, breaded fish fillets, seafood samosa, frozen squid rings, fried squid items, etc. The average price of major varieties like live mud crab is

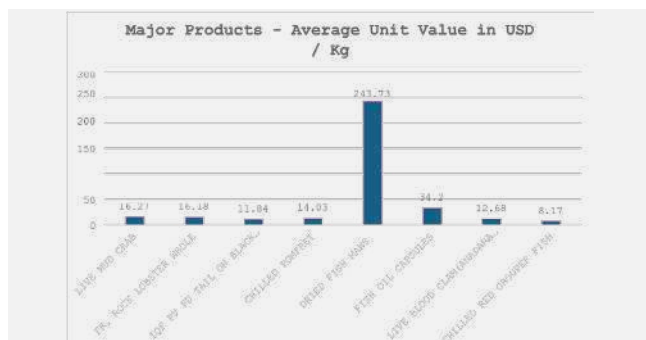
16 US\$, surimi 2.41US\$, rock lobster 16 US\$, chilled pomfret 14US\$ etc. The marine products export from India to Singapore for the last five years is given in table 1.

Table 1: Item - wise export of marine products to Singapore

ITEM		2019-20	2020-21	2021-22	2022-23	2023-24
Frozen Shrimp	Q:	626	274	617	814	663
	V:	27.43	10.41	28.90	43.89	32.15
	\$:	4.18	1.42	3.90	5.54	3.92
Frozen Fish	Q:	3	89	95	632	128
	V:	0.08	1.72	1.37	7.16	2.13
	\$:	0.01	0.23	0.19	0.90	0.26
FR Cuttle Fish	Q:	113	276	205	83	164
	V:	2.12	5.16	3.81	2.18	4.20
	\$:	0.30	0.07	0.52	0.27	0.51
FR Squid	Q:	46	78	24	22	27
	V:	1.23	2.43	1.10	0.72	1.06
	\$:	0.18	0.33	0.15	0.10	0.13
Dried items	Q:	2	6	7	2	1
	V:	2.19	13.17	9.58	1.40	0.23
	\$:	0.32	1.80	1.32	0.17	0.03
Live Items	Q:	630	637	736	899	760
	V:	92.32	75.01	81.27	120.76	127.61
	\$:	13.21	10.12	11.06	15.30	15.66
Chilled Items	Q:	325	201	122	127	191
	V:	20.14	11.55	8.12	11.27	12.64
	\$:	2.88	1.58	1.11	1.39	1.54
Others	Q:	4864	4245	4575	4622	4049
	V:	79.84	72.68	85.32	98.45	79.73
	\$:	11.40	9.95	11.56	12.37	9.73
Total	Q:	6608	5807	6381	7202	5982
	V:	225.35	192.12	219.46	285.83	259.77
	\$:	32.48	26.14	29.79	36.04	31.80

Q: Quantity in M T, V: Value in Rs. Crore, \$: US Dollar Million

Details of major products exported from India to Singapore and their average price rates in USD are illustrated below



The 12th edition Seafood Expo Asia

Seafood Expo Asia is an internationally approved trade event where buyers and suppliers of seafood from around the world come together to network and conduct business in the lucrative Asia markets. The event is produced by Diversified Communications and taken place annually in Asia. As a major consumer, importer and producer of seafood, Asia is an important market for the seafood industry. Seafood Expo Asia serves as the essential seafood marketplace for the continent, uniting industry suppliers from around the world with seafood buyers from across Asia.

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This was the 12th edition of Seafood Expo Asia and marks the third time the event took place in Singapore from 4th to 6th September 2024 at the Sands Expo and Convention Centre in Singapore. A gate way to Asia, Singapore is an important business hub for global trade. It is the world's shipping hub connecting 600 ports in over 120 countries. Singapore Changi Airport is a leading regional air hub and recognized as one of the best in the world.

The 12th edition had witnessed remarkable growth, with 4% increase in exhibit space compared to the previous year. A total of 400 exhibiting companies from 47 countries participated in the event, attracting over 4,000 seafood professionals over three days. The special events on the exhibit floor are the Young Chef challenge, Oyster Challenge and Seafood Excellence Asia Award. The Seafood Excellence Asia Award is the main attraction recognizing the best and most innovative products at the expo. The first position of the best new product award was won by Vinh Hoan Corporation, Vietnam for its product "LUCKY BAG" which is a product made from Pangasius Surimi, shrimp and vegetables. The second position was given to Pulian, a Philippine based company for their product "Corn & Coconut breaded shrimp".



Seafood Excellence Asia award : Best innovative product "Lucky Bag" of Vietnam

The Seafood Excellence Asia Award is an extension of the Seafood Excellence award featured at Seafood Expo North America (SENA) and Seafood Expo Global (SEG) which consist of seafood buyers tasting, judging and selecting best seafood products in the retail and HoReCa (Hotel, Restaurant & Catering).

The event also featured a comprehensive conference program, offering insights into various topics relevant to the Asian seafood current market trends, AI and seafood processing, Sustainability

Trends & Certifiable global standards in aquaculture, Women empowerment in seafood industry and sustainable seafood consumption trends.

The exposition also included a product showcase, and tasty kitchen with cooking demonstrations and tasting events, and the "Seafood Party," a networking event for suppliers and high-volume buyers.

Indian pavilion at Seafood Expo Asia

MPEDA secured 90 sq. m. of space at booth No. 1, alongside 8 co-exhibitors, featuring 10 stalls to showcase the Indian pavilion. The Indian pavilion was visited by Mr. T. Prabakar, First Secretary (Commerce) & High Commissioner of India to Singapore, on 6th September 2024. The embassy officials, including Ms. Priyanka Saxena, Ms. Nimmi Vaid and Ms. Nisha Ann Daniel, also visited MPEDA pavilion and stalls and interacted with the co-exhibitors.

The Indian pavilion was represented by Mr. Vinu P. K., Deputy Director and Ms. Shajina I., Assistant Director of MPEDA. The MPEDA officials engaged with visitors and buyers, providing insights into the Indian seafood industry, highlighting the quality, sustainability, and robust strength of India's seafood processing sector.

The following co-exhibitors participated and presented their products at SEA, 2024

1. M/s. Island Seafood Exports
2. M/s. Favourite Exports
3. M/s. M.J Sea Foods Pvt. Ltd.
4. M/s. Minaz Exports
5. M/s. S.S. International
6. M/s. NPM, Aquatic Fish Links Pvt. Ltd.
7. M/s. Shafi Marine
8. M/s. Al Yahya Exports

The MPEDA stall displayed a wide array of seafoods, which included frozen IQF shrimps, frozen blanched PUD shrimps, frozen blanched IQF PDTO shrimps, frozen HOSO B.T tray pack, frozen HOSO vannamei tray pack, frozen raw headless B.T and vannamei, block frozen raw PD

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shrimps IQF, frozen PD vannamei shrimps, frozen HLSO easy peel deveined vannamei shrimp IQF, frozen raw PDO B.T, Shiroguchi Surimi, frozen whole lobster, frozen anchovy dressed IQF, frozen seer fish steaks, frozen breaded fish fingers, frozen breaded butterfly prawns, frozen raw butterfly shrimp, frozen raw breaded popcorn shrimp, accelerated freeze dried shrimp, freeze dried shrimp powder, tuna flakes in sunflower oil, fish curry with coconut milk, fish curry with chilly, frozen blanched squid rings IQF, frozen squid tube, canned pasteurized and chilled crab meat etc.

The main attraction of the Indian pavilion was the cooking demonstration carried out by the Chef Mr. Prasad Sawaliya and Assistant Ms. Kalyani Mahendra Bansod from M/s. Le Rida Restaurant, Singapore, engaged through EoI Singapore. Delicious dishes were prepared with various Indian marine products like vannamei shrimp, black tiger shrimps, squid, seer fish, tilapia, battered and breaded products including popcorn shrimps and butterfly shrimps, etc. and were served on these 3 days. The response from the delegates to tasting the cooked Indian seafood recipes along with

vegies was overwhelming during the exhibition.

Further, the visitors were given access to information through product catalogues, e-brochures, QR scanned information on commercial fishes of India and seafood products displayed and demonstrated in the stall. QR scanned information about World Food India (WFI) 2024 in New Delhi was also displayed, and the visitors were also briefed about the events and encouraged to participate in the event.

There were around 47 enquiries received at the MPEDA booth during the show. Co-exhibitors also said that they have received good trade inquiries from serious buyers and more purchase orders. Participation in SEA 2024 has offered an excellent networking platform to connect with existing and new buyers over the three days. Trade enquiries received during the event are placed in the section concerned of this newsletter.

MPEDA officials visited the nearest Seafood Market Place by Song Fish, where the seafood products are prominently displayed in fresh, frozen, dried, breaded battered and canned forms for the general public.



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View of MPEDA stall



MPEDA officials attending the visitors at the stall



Products displayed by MPEDA



Cooking demo at MPEDA Stall



Visit of Embassy officials



MPEDA officials with co-exhibitors



MPEDA officials interacting with buyers



MPEDA officials, along with First Secretary, High Commission of Singapore and Co-exhibitors

MPEDA at World Food India 2024: Transforming seafood trade

World Food India 2024 is a global platform dedicated to showcasing the best of India's food industry, fostering international collaborations, and enhancing trade relationships within the food sector. Organized by the Ministry of Food Processing Industries, the 3rd edition of this mega food event was held from 19th to 22nd September 2024 at Pragati Maidan, New Delhi. The inaugural function was held at Bharat Mandapam on 19th September 2024. The exhibition was inaugurated jointly by Mr. Pralhad Joshi, Union Minister of Consumer Affairs, Food & Public Distribution and New & Renewable Energy, Mr. Chirag Paswan, Minister of Food Processing Industries and Mr. Ravneet Singh Bittu, Minister of State, Food Processing Industries & Railways. The event featured a remarkable turnout of 1557 exhibitors, 20 country pavilions, and notable participation from 809 buyers from 108 countries and 2390 foreign delegates (*Source: Press Information Bureau*).

Inside the MPEDA pavilion

MPEDA pavilion celebrates a successful showcase of Indian marine products. India is one of the world's largest exporters of seafood, with its vast coastline and diverse aquatic species. MPEDA's involvement in World Food India serves to reinforce its commitment to showcasing India's high quality marine products. The MPEDA pavilion stood out at the exhibition spread on an area of 456 sq. m., featuring 25 co-exhibitors from across India's seafood export industry. MPEDA and its co-exhibitors presented not only the finest marine products but also showcased the country's commitment to quality and sustainability in line with global food safety standards. MPEDA presented a variety of Indian marine products, from aquacultured shrimp to wild-caught seafood and various value-added products.



View of MPEDA stall



View of co-exhibitor stalls

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View of stalls in MPEDA pavilion

25 Co-exhibitors of MPEDA pavilion

1. M/s. Ananda Enterprises (India) Pvt. Ltd.
2. M/s. Suryamitra Exim Pvt. Ltd.
3. M/s. Alashore Marine Exports Pvt. Ltd.
4. M/s. BRC Marine Products
5. M/s. B-One Exporters
6. M/s. Magnum Seafood's Ltd.
7. M/s. Bhuvaneswari Seafood Pvt. Ltd.
8. M/s. Highland Agro Foods Pvt. Ltd.
9. M/s. Nector Exports Pvt. Ltd.
10. M/s. HIC-ABF Special Food Pvt. Ltd. (Tasty Nibbles)
11. M/s. Megaa Moda Pvt. Ltd.
12. M/s. NDM Processor & Exporter
13. M/s. KNC Agro Ltd.
14. M/s. Everest Sea Foods Pvt. Ltd.
15. M/s. Ulka seafoods
16. M/s. Gadre Marine Export Pvt. Ltd.
17. M/s. Jeelani Marine Products Pvt. Ltd.
18. M/s. Amar Aquatic
19. M/s. Prasmo Agri
20. M/s. Kalam Sea Shell Mart
21. M/s. Nishindo Foods Pvt. Ltd.
22. M/s. Alpha Marine /Alpha Marine Limited
23. M/s. Mulpuri Aqua Processor
24. M/s. Devi Sea Foods Limited
25. M/s. Avanti Frozen Foods Pvt. Ltd.

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MPEDA Chairman, Mr. D. V. Swamy IAS explored all the exhibits at MPEDA pavilion, co-exhibition stalls and interacted with exporters and witnessed



the diverse range of value added Indian seafood products showcased in the pavilion.



MPEDA seafood pavilion was visited by Mr. Ranjit Singh IA & AS, Joint Secretary, MoFPI, Mr. Praveen Kumar IES, Director, Department of Commerce, MoCI, Mr. Vikram Kesharee Pradhan

IFS, Director, MoFPI, Mr. Pankaj Kumar, Director, MoFPI and Mr. H. K. Pattanaik, Consultant, MoFPI, Mr. Pawan Kumar G., President, SEAI and Mr. Alex K. Ninan, Vice President, SEAI.



Mr. Ranjit Singh IA & AS, Joint Secretary, MoFPI, Mr. Pawan Kumar G., President, SEAI and Mr. Alex K. Ninan, Vice President, SEAI at MPEDA pavilion



Mr. Praveen Kumar IES, Director, Department of Commerce, MoCI at MPEDA pavilion

Mr. Vikram Kesharee Pradhan IFS, Director, Mr. Pankaj Kumar, Director, MoFPI and Mr. H. K. Pattanaik, Consultant of MoFPI having discussion with Mr. K. S. Pradeep IFS, Secretary and Dr. Ram Mohan M. K., Joint Director (QC), MPEDA

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Buyer Seller Meet: Forging strong global connections

A major highlight of MPEDA's participation was the Buyer Seller Meet, which connected 34 buyers from 13 countries with 43 exhibitors. The meetings were an invaluable opportunity for Indian seafood exporters to engage directly with potential clients from thirteen markets viz. Australia, Dominican Republic, France, Indonesia, Italy, Japan, Peru, Russia, South Korea, Spain, Thailand, Vietnam and United Kingdom. As done in the previous

edition of the show, the Indian seafood exporters registered for RBSM were given an opportunity through a mobile app to view the profile of buyers in advance and book appointments for meeting with the buyers. 255 one-on-one meetings were conducted in 4 days.

These sessions helped build trust, negotiate new deals, and create new opportunities for long-term partnerships. The meetings also allowed exhibitors to better understand the needs and preferences of global buyers, creating pathways for customized offerings and mutually beneficial agreements.



Views of RBSM

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Cooking demo: a taste of Indian seafood

One of the standout attractions at the MPEDA pavilion was a live cooking demonstration, where chefs prepared a variety of seafood dishes using Indian marine products. This hands-on experience

allowed buyers to taste the products and engage with exhibitors in an interactive and engaging way. The cooking demo was a unique opportunity to highlight the versatility and culinary appeal of Indian seafood, showcasing its potential not just for export but also for value-added markets.



View of cooking demo, products prepared & tasting session

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Networking dinner: strengthening industry ties

MPEDA hosted a networking dinner on 20th September 2024 at Le Meridien, New Delhi, which provided a relaxed and informal setting for further discussions among exhibitors, buyers, and industry leaders. This social gathering allowed for deeper conversations and cemented new partnerships, setting the stage for future collaboration and continued growth in India's seafood exports.

Expert led technical sessions

MPEDA organised a technical session on 20th September 2024 regarding Seafood Quality Assurance & Value Addition, which were moderated by Dr. Ram Mohan M.K., Joint Director (Quality Control) and Mr. Anil Kumar P., Joint Director (Marketing) of MPEDA. The sessions featured renowned speakers, who shared invaluable insights into the latest trends, safety protocols, and technological advancements in the seafood industry. Some of the prominent speakers included,

- Mr. Roy Stephens, Consumer Safety Officer, USFDA New Delhi, shared his expertise on

seafood safety and import to the U.S.

- Ms. Natasha Mihani and Mr. Manish Kumar, Food Safety Specialists from The Acheson Group, Bangalore updated on Canadian seafood import regulations.
- Ms. Seema Bhatt, National Biodiversity Expert, Food and Agriculture Organization India Office, New Delhi, spoke about transforming Andhra Pradesh aquaculture to a sustainable, reduced footprint and climate resilient food system.
- The seafood exporters, Mr. Sarabpreet Singh and Mr. Dipak Choudhary, addressed on the opportunities in seafood value addition, with a focus on shrimp and surimi analogue products.

The sessions were an opportunity for attendees to explore the technical aspects of seafood production, quality control, and value-added products, while also learning about global market opportunities in seafood trade.

Mr. K.S. Pradeep IFS, Secretary, MPEDA presented mementos to the distinguished speakers, acknowledging their contributions to the technical discourse.



Views of technical session

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Felicitations of the speakers



Technical session team with MPEDA officials

MPEDA's participation in World Food India 2024 underscores its efforts to promote India's seafood industry globally, with a focus on quality, sustainability, and innovation. By building business opportunities, forging international partnerships, and showcasing Indian seafood, MPEDA aims

to strengthen India's position as a leader in global seafood exports. The lessons learned and relationships built at the event will undoubtedly shape the future of India's seafood exports for years to come.





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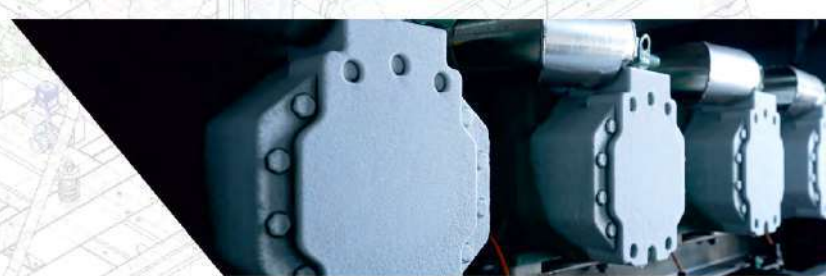
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Buyers get an inside look at India's seafood processing plants

MPEDA organized seafood plant visits through various regional offices of MPEDA, for the interested buyers who attended World Food India 2024, offering them a firsthand experience of India's advanced seafood processing capabilities. These visits allowed buyers to gain valuable insights into the high-quality standards, hygiene practices, and innovative processing techniques that define the Indian seafood industry. By witnessing the state-of-the-art facilities and sustainability efforts in action, buyers were able to deepen their understanding of the reliability and traceability of Indian seafood products. This initiative not only showcased India's strength as a global seafood supplier but also fostered stronger relationships and trust between producers and international buyers, ultimately benefiting both parties through potential partnerships and business opportunities.

Chennai and Tuticorin

Mr. Kazuhisa Azuma of M/s. A line Inc., the Japanese buyer visited the processing plants of M/s. Kaushalya Aqua Marine Product Exports Pvt. Ltd., Chennai and M/s. K V Marine Exports Pvt. Ltd., Kelambakkam on 23rd September 2024. Mr. Shyam P. Kunte, the Managing Director of M/s. Kaushalya Aqua Marine products Exports Pvt. Ltd. explained about the frozen marine products processed by the unit especially, frozen shrimp items intend to export to Japan. Mr. K.V.V Mohanan, Managing Director of the M/s. K V Marine Exports Pvt. Ltd. interacted with the buyer. The buyer toured the processing plants, observed

the activities taking place within the units, and verified the final products.

On 24th September 2024, Mr. Azuma had a discussion with Mr. V. K. Balamurugan, Managing Director, Mr. Ratnasekar and Mr. Joseph Gomez, Directors of M/s. Annamalayar Seafoods, Tuticorin at Hotel Court Marriot, Chennai.



Meeting with Mr. Shyam.P. Kunte, MD of M/s. Kaushalya Aqua Marine Products Exports Pvt. Ltd, Chennai



Meeting with Mr. K.V.V. Mohanan, MD of M/s. KV Marine Exports



Visit at M/s. Kaushalya Aqua Marine Product Exports Pvt. Ltd.



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Japanese buyer observing the products at M/s. KV Marine Exports



Meeting with Managing Directors of M/s. Annamalaiyar Seafood Exports, Tutucorin at Hotel Court Marriot at Chennai

Mumbai

Four buyers, two each from Thailand and Japan visited various processing plants in Mumbai region during 24th to 27th September 2024. 8 discussions were arranged with 8 exporters in the region and 4 demo sessions were organized, which was attended by 10 exporters in the region.

1. Sanchitha Marine Products Pvt. Ltd., Taloja

Mr. Veerasak Paneetatyasai from M/s. Best Global Marketing Co. Ltd., Thailand and Mr. Sonnon Situsttha from M/s. Pattani Fishmeal 1988 Co. Ltd. / Chai Charoen Marine, Thailand visited M/s. Sanchitha Marine Products Pvt. Ltd., Taloja, Maharashtra on 24th September 2024. Mr. Bhushan Patil, Assistant Director, MPEDA Regional Division, Mumbai coordinated the visit. Mr. Veerasak Paneetatyasai was interested in frozen raw marine products especially Loligo and Mr. Sonnon Situsttha was interested in squid, cuttlefish, octopus, surimi and fish meal. The buyers had discussions with the management team of the exporter consisting of Mr. Naresh Hirchandani, Marketing Head and Mr. Sandip Dongare, Director & General Manager. As M/s.

Sanchitha Marine Products Pvt. Ltd. is majorly exporting squid, cuttle fish and octopus, the meeting was advantageous for them.



Buyers visiting Sanchitha Marine Products Pvt. Ltd., Taloja

2. Castlerock Fisheries Pvt. Ltd., Taloja

Mr. Veerasak Paneetatyasai and Mr. Sonnon Situsttha visited M/s. Castlerock Fisheries Pvt. Ltd., Taloja on 24th September 2024. Mr. Bhushan Patil, Assistant Director, MPEDA Regional Division, Mumbai coordinated the visit. The buyers conducted discussions with the management team of the exporter consisting of Mr. Akhtar Sait, Director and Mr. Naveed Sait, Asst. Director. The meeting was particularly beneficial for M/s. Castlerock, as it primarily exports shrimp, squid, and cuttlefish.



Buyers visiting M/s. Castlerock Fisheries Pvt. Ltd., Taloja

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3. M/s. Ulka Seafood Pvt. Ltd., Talaja

Mr. Veerasak Paneetatyasai from M/s. Best Global Marketing Co., Ltd. Thailand and Mr. Sonnon Situsttha from M/s. Pattani Fishmeal 1988 Co. Ltd. / Chai Charoen Marine, Thailand were then taken to M/s. Ulka Seafood Pvt. Ltd., Talaja, Maharashtra on 24th September 2024. Mr. Bhushan Patil, Assistant Director, MPEDA Regional Division, Mumbai did the necessary coordination for the visit. The buyers engaged in discussions with the exporter's management team, led by Mr. Jalindar Rohakale, Director. As M/s. Ulka Seafood Pvt. Ltd. is a major exporter dealing with shrimps, squid, cuttle fish, surimi and fishmeal, the meeting proved to be beneficial.



Buyers visiting M/s. Ulka Seafood Pvt. Ltd., Talaja

4. M/s. Forstar Frozen Foods Pvt. Ltd., Talaja

MPEDA Regional Division, Mumbai coordinated the visit of Mr. Shigeki Oyasato from M/s. Up Field Co. Ltd., Japan and Mr. Takaomi Ise from M/s. Happiness Foods Japan to M/s. Forstar Frozen Foods Pvt. Ltd., Talaja in the morning session of 25th September 2024. Mr. Ise demonstrated the preparation of breaded battered shrimp, cuttlefish and Mr. Oyasato demonstrated the preparation and grading of boiled cut octopus to the technical team of M/s. Forstar Frozen Foods Pvt. Ltd. From the exporter side, Mr. S. G. Nair, Managing Director, Mr. Jiju Pillai, Director, Mr. Moni Pillai, Director and Mr. Salim Patel, QC Manager participated the demo. MPEDA officials including Dr. T. R. Gibinkumar, Deputy Director, Mr. Subray Pavar, Assistant Director and Ms. Shreya Mayekar JTO coordinated the visit of buyers and product demonstration training.



Buyers visiting M/s. Forstar Frozen Foods Pvt. Ltd., Talaja

5. M/s. Bluefin Frozen Foods Pvt. Ltd., Talaja

On the afternoon session of 25th September 2024, MPEDA facilitated visit of Mr. Shigeki Oyasato of M/s. Up Field Co. Ltd., Japan, and Mr. Takaomi Ise of M/s. Happiness Foods, Japan to M/s. Bluefin Frozen Foods Pvt. Ltd., Talaja. During the visit, the buyers conducted a product demonstration, showcasing the preparation of breaded battered shrimp, breaded battered squid rings, and boiled cut octopus. This session was attended by representatives from 8 seafood exporters, including M/s. Bluefin Frozen Foods Pvt. Ltd., M/s. Naik Frozen Foods Pvt. Ltd., M/s. Noor Ice and Cold Storage, M/s. Elaf Cold Storage, M/s. VKM Foods Pvt. Ltd., M/s. Ulka Seafoods Pvt. Ltd., M/s. Nanak Nutrition Pvt. Ltd., and M/s. Castlerock Fisheries Pvt. Ltd. Necessary coordination were made by Dr. T. R. Gibinkumar, Deputy Director, along with Mr. Subray Pavar, Assistant Director, and Ms. Shreya Mayekar, JTO from RD Mumbai.



Demo session at M/s. Bluefin Frozen Foods Pvt. Ltd., Talaja

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Buyers with representatives of exporters

6. VKM Foods Pvt. Ltd. in Talaja

On the morning of 26th September 2024, MPEDA RD Mumbai facilitated a visit by Mr. Shigeki Oyasato of M/s. Up Field Co. Ltd. to M/s. VKM Foods Pvt. Ltd. in Talaja, Maharashtra. During the visit, Mr. Oyasato toured the processing plant, inspecting the shrimp, cuttlefish, and squid products on display. The visit, coordinated by Dr. T. R. Gibinkumar, Deputy Director, and Mr. Subray Pavar, Assistant Director at MPEDA, also included discussions with the management team, including Mr. Vijaykrishnan R., Executive Director, Mr. Balaram N. R., Executive Director, and Mr. Shivprasad M. K., Production Manager. M/s. VKM Foods Pvt. Ltd., which has recently exported marinated shrimp products to the UK, is now focusing on expanding into value-added offerings like breaded shrimp and boiled octopus.



Buyer having discussions at M/s. VKM Foods Pvt. Ltd., Talaja



Buyer inspecting products at M/s. VKM Foods Pvt. Ltd, Talaja



Buyer at M/s. VKM Foods Pvt. Ltd, Talaja

7. Naik Frozen Foods Pvt. Ltd., Talaja

MPEDA RD Mumbai coordinated the visit of Mr. Shigeki Oyasato to M/s. Naik Frozen Foods Pvt. Ltd., Talaja in the afternoon of 26th September 2024. The buyer demonstrated the preparation of boiled cut octopus to the technical team of M/s. Naik Frozen Foods Pvt. Ltd., Talaja. From the exporter side, Mr. Francis, General Manager, Mr. Atiqa Shaikh, QC Lab in charge and Technologists participated in the demo. Dr. T. R. Gibinkumar, Deputy Director and Mr. Subray Pavar, Assistant Director of MPEDA were present.



Buyer doing demo session at M/s. Naik Frozen Foods Pvt. Ltd., Talaja

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Buyer at Naik Frozen Foods Pvt. Ltd., Talaja

8. Sonia Marine Exports Private Limited, Talaja

On 27th September 2024, MPEDA coordinated the visit of Mr. Shigeki Oyasato to M/s. Sonia Marine Exports Private Limited, Talaja, Navi Mumbai. The buyer demonstrated the preparation of boiled cut octopus and explained the grading system and quality standards to the technical team of M/s. Sonia Marine Exports Private Limited. From the exporter side, Mr. Amol N. Patil and Mr. Rohan N. Patil, Company Directors, Technologists, Production Managers & Supervisors of the unit participated the demo. Dr. T. R. Gibinkumar, Deputy Director and Mr. Subray Pavar Assistant Director of MPEDA RD, Mumbai coordinated the visit of buyer and product demonstration training.



A demo session by the buyer at M/s. Sonia Marine Exports Pvt. Ltd., Talaja



Buyer with Directors of M/s. Sonia Marine Exports Pvt. Ltd. & MPEDA Officials

Kanyakumari and Tuticorin

The processing plant visit to Kanyakumari and Tuticorin region was organised during 23rd and 24th September 2024. The visit aimed to introduce the South Korean buyer to seafood processing units in the region, with a particular focus on crab processing units.

Mr. Kyong Su (Michael), of M/s. Comes Inc. from South Korea, accompanied by MPEDA officials, visited the processing plant of M/s. Maria Aquacon Pvt. Ltd., Kanyakumari on 23rd September 2024. On 24th September 2024, proceeded to the processing units of M/s Kiefer Sea Foods at Vagaikulam, Tuticorin, and M/s. Britto Seafoods Pvt. Ltd., Tuticorin. The company representatives warmly welcomed the buyer and introduced him to their marine product operations, with a particular emphasis on crab processing.

During the visit, the Mr. Hakkim V.I., Deputy Director, MPEDA Sub-Regional Division, Tuticorin, briefed the buyer on the processing infrastructure facilities available in M/s. Maria Aquacon Pvt. Ltd., M/s Kiefer Sea Foods, and M/s. Britto Seafoods Pvt. Ltd.

The buyer thoroughly inspected the facilities of M/s. Maria Aquacon Pvt. Ltd., M/s. Kiefer Sea Foods and examined the products processed by the firms, paying special attention to crab products. Detailed discussions were held regarding potential imports of marine products to South Korea. The buyer expressed interest in procuring 10 MT of freshly picked crab meat (body meat) monthly for distribution to South Korean manufacturing companies involved in producing various seasoned seafood products. He requested the representatives of the processing units to provide pricing and other necessary details for further discussions. M/s. Britto Seafoods Pvt. Ltd. informed the buyer, that they could not provide crab meat at the price offered, as it was not feasible. M/s. Maria Aquacon indicated that they would consult their Managing Director and share the relevant information with the buyer if they are interested. During the discussions with the buyer, also shared product photos of crab meat with the processors to facilitate further discussions, as well as photos of cleaned stingray wings that they currently importing.

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The officials of MPEDA SRD Tuticorin including Mr. Hakkim V. I., Deputy Director and Mr. Arul Raj, JTO were present during the visit. The Managing Directors of the respective processing units, Mr. Soosai Prabha Fernando, Mr. Antony Basker, and Mr. John Britto, were also present.



Buyer with representatives of M/s. Maria Aquacon, Kanyakumari, and MPEDA officials

The Korean buyer expressed his satisfaction with the visit and assured that he would make his best efforts to explore potential business opportunities. MPEDA officials from SRD-Tuticorin accompanied the buyer throughout the visit and facilitated his departure from Madurai.



Buyer in discussion with representatives of M/s. Kiefer Sea Foods



Buyer in discussion with representatives of M/s. Britto seafoods



Buyer's visit to the processing units



Marine landing report - July 2024

Dr. Afsal V.V. & Dr. Joice V. Thomas, MPEDA-NETFISH

Marine fisheries play a pivotal role in India's economy, providing livelihoods to millions and supporting the expanding seafood export industry. As part of the MPEDA's Catch Certification program, the MPEDA-NETFISH collect real-time data on vessel arrivals and species-specific marine landings from nearly 100 major fishing harbours and landing centers across the country. This report highlights the key observations from July 2024, offering insights into catch volumes, species diversity, and regional trends.

1. Observations on catch landings

Marine fish landings recorded from 46 major fishing harbours and landing centers across India during July 2024 totalled to 20,082.30 tons. These landings include a diverse array of pelagic, demersal, and shellfish resources. The pelagic finfish resources were the major contributor with a 44% share, amounting to 8,892.02 tons. This was followed by demersal finfish resources with a 26% share (5,305.41 tons). Crustaceans accounted for 19% (3,747.63 tons), and molluscs made up the remaining 11% (2,137.25 tons) (Fig. 1).

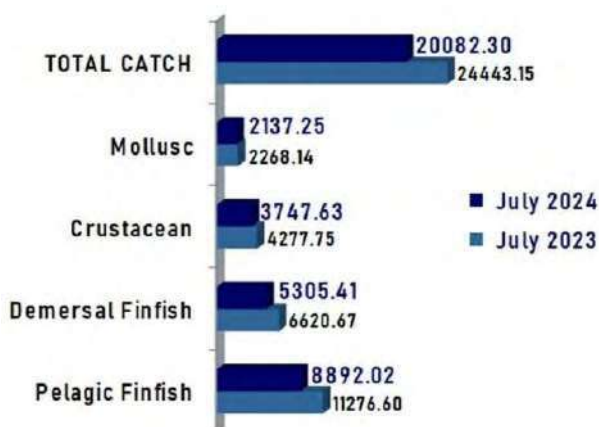


Fig. 1: Catch composition of marine landings (in tons)

A total of 190 species of marine finfish and shellfish were recorded during the month. Among them, the top five species were *Rastrelliger kanagurta*, *Stolephorus indicus*, *Sepia pharaonis*, *Katsuwonus pelamis* and *Lepturacanthus savala* (Table 1).

Sl. No.	Common name	Scientific name	Quantity (tons)
1	Indian mackerel	<i>Rastrelliger kanagurta</i>	1,411.00
2	Indian anchovy	<i>Stolephorus indicus</i>	1,387.50
3	Pharaoh cuttlefish	<i>Sepia pharaonis</i>	889.19
4	Skip jack tuna	<i>Katsuwonus pelamis</i>	844.63
5	Ribbon Fish	<i>Lepturacanthus savala</i>	677.28

Table 1. Top five species landed during July 2024

Coastal shrimps, croakers, anchovies, mackerels and tunas were the dominant groups, collectively accounting for 47% of the total catch. Other notable landings included cuttlefish and ribbon fish (Fig. 2).

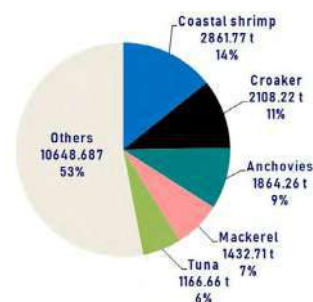


Fig. 2: Major five fishery items landed in July 2024

Anchovies, mackerels and tunas dominated the pelagic finfish landings, whereas croakers and pomfrets were the main demersal varieties landed during the month. Among the crustacean resources coastal shrimps continued to be a major part. The predominant mollusc varieties were cuttlefish and squid.

State-wise landings: West Bengal emerged as the leading state in terms of total marine landings, recording a catch of 6,543.41 tons, which

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accounted for 33% of the total landings. Tamil Nadu followed closely, with a catch of 5,947.31 tons (Fig. 3). Together, the eastern coastal states accounted for 89% of the total marine fish landings in July. The dominance of the eastern states during this period can be attributed to enhanced fishing activities in the Bay of Bengal. In contrast, the west coast witnessed meager landings due to the fishing ban imposed during the period.



Fig. 3: State-wise marine landings (in tons)

Harbour-wise landings: Among the 46 monitored harbours, Petuaghat Deshapran Harbour in West Bengal stood out as the top performer, with landings amounting to 2,310.71 tons. This was followed by Chennai Harbour in Tamil Nadu, with 2,191.81 tons, and Nagapattinam with 1,467.75 tons. Table 2 lists the top ten harbours based on the total catch quantity.

Sl. No.	Harbour	Quantity (tons)
1	Petuaghat Deshapran	2,310.71
2	Chennai	2,191.81
3	Nagapattinam	1,467.75
4	Digha Sankarpur	1,300.56
5	Visakhapatnam	1,032.15
6	Paradeep	857.92
7	Nizampatnam	808.33
8	Kakdwip	792.78
9	Kakinada	785.08
10	Koyilandi	753.83

Table 2. Top ten harbours based on catch landings

2. Observations on boat arrivals

In July 2024, a total of 13,425 fishing vessel arrivals were recorded at the designated 46 harbours. Tamil Nadu led with 5,150 boat arrivals, followed by West Bengal with 2,915 vessels (Fig. 4). At the harbour level, Kakdwip and Deshapran harbours in West Bengal were the busiest, with 744 and 686 boat arrivals, respectively.



Fig. 4: State-wise boat arrivals (nos.)

Summary

A total of 20,082.30 tons of catch landings and 13,425 vessel arrivals were recorded from 46 major landing sites in India in July 2024. This represents a notable increase of approximately 9,500 tons compared to the previous month (June 2024). The number of vessel arrivals also showed an increase compared to previous month, with an additional 4,000 boats recorded.

Pelagic finfish remained the predominant contributors to the landings with the pelagic species such as Indian mackerel (*Rastrelliger kanagurta*) and Indian anchovy (*Stolephorus indicus*) dominating the landings. The Indian mackerel retained its top position as the most landed species, just like in the previous month.

With West Bengal and Tamil Nadu leading the list in terms of catch landings and vessel arrival respectively, the eastern coastal regions had played a major role in marine landings during July 2024. Petuaghat Deshapran harbour recorded the highest catch landings, while Kakdwip Harbour registered the most boat arrivals.



Monthly outlook forecast report

*Mr. Ritesh Victor – Co-founder & Country Head – Myforexeye Fintech Pvt. Ltd.
Email-id: sales@myforexeye.com*

USD INR

The month remains crucial for the USDINR pair, as it hit a new all-time high of 83.75 on July 31. This peak was driven by increased dollar demand from local importers and domestic oil companies, likely related to month-end payments. Furthermore, the rupee's decline was exacerbated by weakness in the Chinese Yuan, capital outflows from local equities following an increase in capital gains taxes, and a cautious market sentiment amid escalating geopolitical tensions in the Middle East. These factors contributed to the rupee hitting record lows in six of the last eight trading sessions and falling approximately 0.4% in July, its worst monthly performance since March 24. In July, the dollar index dropped by 1.60%, hitting a 4-month low of 103.65, as expectations grew that the US Fed might adopt a more dovish stance on interest rates. Despite this shift, the USDINR exchange rate hasn't responded accordingly. While many major currencies have strengthened against the USD in recent weeks, the Indian Rupee has continued to decline to all-time lows.

On July 31, the Federal Reserve concluded its latest two-day policy meeting by deciding to keep its benchmark interest rate unchanged in the 5.25%-5.50% range, a level established a year ago. Federal Reserve Chair Jerome Powell indicated that rates might be reduced as early as September if the U.S. economy follows its expected path, signaling that the central bank could be nearing the end of its more than two-year fight against inflation. On an Indian side, India's business activity grew at its fastest pace in three months, spurred by strong demand, especially in services. The services PMI reached a four-month high of 61.1, while manufacturing PMI increased to 58.5, its highest since April. Indian FX reserves reached an all-time high, currently at 670.86 billion as of 19th July 24. The rupee is expected to stay stable, bolstered by the RBI's record-high forex reserves and strong Indian economic fundamentals, such as inflation within the tolerance range and continued growth in both manufacturing and services sectors.

Two-consecutive months for the USDINR pair making new all-time high. The pair made a new high of 83.67 on 20th June 24 and another high of 83.75 on 31st July 24. Although the pair started the month down at 83.38 but ultimately gained to close higher at 83.72.

Analyzing the daily USDINR chart – it is clearly visible that the pair has been in continuous uptrend or ascending trend channel (Yellow lines) since the beginning of this month making higher highs and higher lows. The pair continuous to trade above the 100- day EMA (blue line) and also the Relative strength indicator(RSI) flagging bullishness in the pair.

The pair has been stable trading in a restricted range of 10–12 paisa and providing importers with limited possibilities for hedging. The minor dips of 15-20 paisa that occur around near-term payables should be captured by importers. Exporters should keep their hedging ratio between 50-60 percent since they have had plenty of opportunity to do so. It is advised to use a combination of forwards and options when hedging exposures in order to diversify risk.



EUR USD

In July, the EURUSD pair experienced significant volatility driven by major events in both Europe and the US. The euro surged to a four-month high of 1.0948, supported by dovish signals from the Federal Reserve and disappointing US labor market data that led to higher unemployment in the US economy. Despite this, potential

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government instability in Europe limited the euro's ability to sustain its gains. Meanwhile, lower-than-expected US CPI figures, further fueled rate-cut expectations to over 95% in September, causing the dollar to drop to five-week lows around 103.70. Additionally, weak Eurozone economic indicators, such as declining manufacturing output, stagnant service sector growth, and recession risks, limited further gains for the euro, keeping it near the 1.0820 level. As August approaches, market attention will shift to upcoming European and global PMI figures and US NFP and CPI data. The euro is likely to appreciate, supported by expectations that the Fed will cut rates in September and the ECB's data-dependent approach to rate decisions. However, further gains may be limited, as the German economy continues to underperform and market has already factored in three ECB rate cuts this year.

The EURUSD pair demonstrated a bullish trend throughout the month, peaking at 1.0948 after opening above 1.0700. This rise saw the pair break above the 50-Week EMA and reach a four-month high, indicating strong resistance in the 1.0900- 1.1000 range, from which it declined last week. Should the EURUSD surpass the 1.0900 resistance, it could target 1.1000, with the 50-Week EMA at 1.0800 acting as a support level. Conversely, a break below recent lows could see the pair return to the 1.0700-1.0800 range. The EURUSD's trajectory will be significantly influenced by ongoing economic data and market sentiment, highlighting the importance of closely monitoring these key thresholds. Traders should remain vigilant to changes in economic indicators and broader market conditions, as they will play a crucial role in determining the pair's future movements.



GBP USD

The GBPUSD pair began the month at 1.2646, gaining initially due to weak US labor data, which revealed the lowest growth in Average Hourly Earnings since Q2 2021. This data indicated a cooling labor market and bolstered the pound. The UK GDP data showed that the economy grew by 0.4% in May, after showing signs of stagnation in April. While the hawkish comments from the BoE economist Hue Pill and Haskel suggested that higher service inflation and wage growth in the UK economy suggests that a long way to go to achieve the BoE's 2% inflation target. The pair also benefited from higher UK CPI figures, which reduced the likelihood of a BoE rate cut. However, the GBPUSD started to decline towards the month's end due to weaker-than-expected UK retail sales and market speculation about a potential Trump victory, which could favor a stronger dollar. Strong US GDP data further supported the dollar, adding pressure on the pair. Despite these challenges, the GBPUSD ended the month at 1.2885, buoyed by dovish comments from Fed Chair Powell, who indicated that interest rate cuts could be considered if inflation continues to ease.

It was a blockbuster month for sterling as it gained by almost 1.65%. The pair gained to 1.3044 levels, which is a 1-year high. But the gains were short-lived as the pair reversed its path and ended the month lower at 1.2855. The pair currently trades within the upward channel. The MACD Indicator shows that the MACD line is marching towards the significant 0 level, after a bearish cross-over, suggesting that a possible downtrend in the near future. The first support can be seen at 1.2725 level (support line of the upward channel). If the pair breaches this level, the next possible support can be seen at the 100-Day SMA at 1.2683, preventing further downside.



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JPY USD

This month, the USDJPY currency pair experienced significant bearish move, influenced by mixed economic data and central bank actions. Initially, the yen fell to its lowest level since 1986, around 161.95, driven by the release of weak Japanese Service PMI and falling Household Spending, and the huge divergence between the dovish Bank of Japan and the tightening US Federal Reserve. However, mid-month saw a dramatic turnaround as the yen surged to 155.36, amid speculation of Japanese intervention and a shift in expectations for a Fed rate cut. Meanwhile, Japan's core CPI exceeded the Bank of Japan's 2% target, raising expectations for a potential rate hike and causing the USDJPY pair to drop to a 12-week low. Although, the yen stabilized around 155 as risk aversion and anticipated Bank of Japan tightening provided support. While the yen's decline was reversed due to the Bank of Japan interest rate hike by 25 basis points to 0.25% at its July 31 monetary policy meeting, leading to the yen's recovery to around 148.60 levels. The JPY is expected to remain supported as the BOJ raises interest rates, coupled with anticipated 2-3 rate cuts by the Fed in this year.

The USDJPY pair exhibited a clear bearish trend over the past month. After beginning the month at a 38-year high, the pair settled at 149.95, aligning with the 200-Week EMA and the support trend line as illustrated in the attached chart. This move represented a significant decline, with the pair losing more than 7% due to the continuous fall in US bond yields and speculation about a potential 25bps rate hike by the Bank of Japan at the end of the month. The pair is now approaching a long-term support region around 149-151, which will be crucial to monitor in the upcoming sessions as it could significantly impact future price action. The 152-yen level may act as immediate resistance, aligning with the 200-week EMA, while the 155-yen level is anticipated to serve as a secondary resistance point, historically significant in market movements. Traders should closely watch these key levels to gauge future trends and potential reversals in the pair's performance.





GNR
HATCHERIES

Venkata Ratna
(Ramesh)
Managing Director

9941535455
8555907385

Srirampuram Village,
U.Kothapalli Mandal,
E.G.Dist, A.P.
C/O Quality Hatchery Pvt Ltd.

Capacity building programme

Andhra Pradesh

MPEDA Sub-Regional Division, Bhimavaram & NETFISH, Andhra Pradesh organised 3 capacity building training programs for SC/ST workers on hygiene practices in seafood pre-processing and processing plants during September 2024. 30 workers each from three processing plants, totaling 60 workers attended the training programme. Details of the programme are as follows.

1. Training at M/s. Godavari Mega Aqua Food Park Pvt. Ltd., Thundurru on 17th September 2024.

2. Training session at M/s. Welcome Fisheries Limited, Kopalle, Bhimavaram conducted on 18th September 2024.

3. Training session at M/s. Jagadeesh Marine Exports, Rayalam, Bhimavaram held 19th September 2024.



View of training programme at M/s. Godavari Mega Aqua Food Park Pvt. Ltd.



View of training session at M/s. Welcome Fisheries Limited

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View of training programme at M/s. Jagadeesh Marine Exports






M/s Nekkanti Sea Foods Limited

(Hatchery Division)

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Danavaipeta Village, Thondangi Mandal
Kakinada Dist, Andhra Pradesh-5330408

Contact No:9848149054
9912232646
9848177069

Email:hatchery@nekkantiseafoods.com

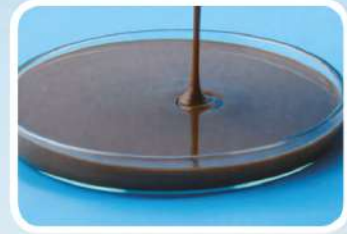
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4th Floor , Suite No 406, Crystal Arc , Balmatta Road, Mangalore - 575 001, Karnataka, India

Ph: +91-824-2427744 / +91-824-2441466

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

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RAINBOW IN A BOWL

ANDINOACARA



V.K. Dey

V.K. Dey has over three decades of experience in diverse sectors of the seafood industry in the 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 the 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.

AQUACULTURE SCENE

Andinoacara is a genus of fish belonging to the family *Cichlidae* which was described in 2009. Prior to this the members of this fish were placed under the genus *Aequidens* although they are not closely related to the other members of this genus. The genus *Andinoacara* is restricted to freshwater habitats in north-western South America (Trinidad and the Orinoco Basin west to the Pacific coast of South America as far south as Peru) and southern Central America (Costa Rica and Panama). Strangely, any members of this genus have not been recorded in the Amazon Basin. Their best suited water conditions are temperature ranging from 22-28°C with pH between 6.5 to 8.0 and hardness 90 – 445 ppm. There are currently eight recognized species in this genus such as *A. biseriatus*, *A. blombergi*, *A. coeruleopunctatus*, *A. latifrons*, (Platinum acara), *A. pulcher* (Blue acara), *A. rivulatus* (Green terror), *A. sapayensis* (Sapayo cichlid) and *A. stalsbergi*.

A. biseriatus – This is one of the smallest described species in the genus and are omnivorous. They are easy to feed with good quality cichlid stick as staple food and supplement this with regular live and frozen foods. High protein foods other red meats are not advisable. It is best if they are kept as single fish, or as a mate pair in a large tank of size 4 feet or more. They are more aggressive and territorial. Their best tank mates are other medium cichlids, large characins, such as bleeding-heart tetras, and catfish such as *Corydoras* and *Ancistrus*. They look very different to any of the other species in the genus, but is most closely related to *A. stalsbergi* and *A. rivulatus*.

A. coeruleopunctatus, popularly known as Blue Spot Acara, an attractively marked relative of the more well-known Green Terror, *A. rivulatus*. They are found in a wide range of habitats from Colombia's Pacific Slope up to Southern Costa Rica. Although they are smaller growing and less aggressive than many of their close relatives, they can still be territorial as adults and their tankmates should be chosen carefully. They are omnivore but will usually accept frozen and prepared diets in the aquarium. Adult size would be 12- 15 cm and preferred water conditions are pH 6.5 – 7.8 with ideal temperature ranging from 24-26°C.

A. latifrons - This beautiful cichlid has been known for its varied behaviour and beautiful brood care. They are typical open breeders with parent family, i.e., both parents lead the numerous brood. They were listed in the genus *Aequidens* and was considered for a long time as a synonym to the similar species, *A. pulcher*. Their maximum length is about 17 cm, while they can spawn from about 6-8 cm length. They have always been considered as a relatively calm, little burrowing species that is gentle with plants. The larger the aquarium with more peaceful the cichlids is recommended as their in mates.

A. pulcher, commonly known as Blue Acara, is the native of Trinidad and Tobago and parts of Venezuela. In nature they occupy a variety of habitats, from murky still waters through to flowing clearwater streams and rivers. Their maximum length is 12 -15 cm and the tank should ideally be furnished with a soft, sandy substrate and



Andinoacara latifrons Glasser

AQUACULTURE SCENE



Andinoacara sapayensis F. Ingemann Hanse

driftwood. Floating plants to provide shade are also good, but rooted plants are less so, as they are avid digger. The plants that can be attached to décor are *Anubias* or java fern. The blue acara can be quite sensitive to deteriorating water quality hence an efficient biological filter should be added in the aquarium, along with a stringent maintenance regime. Though they are carnivorous, most dried foods are also accepted. They can be combined with other species that are too large to swallow. Best tankmates include medium-sized characins, catfishes such as *Corydoras* spp., *Loricariids* and other peaceful cichlids. Mature males develop slightly pointed dorsal and anal fins, and females have a more rounded appearance than males.

A. rivulatus, popularly known as gold saum is the native to extreme northern Peru and coastal drainages of western Ecuador as far north as the Río Esmeraldas drainage and beyond. Their maximum length reported to be as 22-30 cm. The tank should ideally be furnished with a soft, sandy substrate and driftwood branches, with some large flat rocks to act as potential spawning sites. If there are other fish in the tank, arrange the decor to provide as many visual barriers as possible. Although unlikely to eradicate it completely, this will at least help to dissipate their aggressive behaviour. Floating plants to provide shade are also a good but rooted plants are less as they are avid digger. They are also sensitive to deteriorating water quality hence an efficient

biological filter should be installed in Aquarium. They are omnivorous and supplement this with regular feeds of live and frozen foods. Best kept alone as a single specimen or mated pair, unless you have an enormous tank, as it's generally an aggressive, territorial in nature. In bigger tanks they can be kept alongside other robust cichlids, large *Loricariids* and other big catfish. The males are larger than females. They also develop a spectacular nuchal hump when mature, and usually develop extensions to the dorsal and anal fins, features lacking in females. The humps only develop during the breeding season in nature, but in aquaria many specimens possess enormous, permanent humps.

Asapayensis, commonly known as Sapayo Cichlid is from Ecuador They are timid and peaceful, but adults are more aggressive. The tank should be planted on the sides and background and must be large and have plenty of caves and nooks to hide in. Use driftwood and stones. They are omnivorous and will accept all types of live and frozen food. Dry food is also accepted. The best way for their spawning is to raise a group of unrelated juveniles to sexual maturity and allow them to pair off. The best pair should be chosen for breeding. Up to four hundred eggs are laid and fertilised on a flat stone that is carefully cleaned. After four days, the egg would hatch, and the fry is moved. The male defends the territory and after four days the young ones would become free swimming.



Better Management Practices in scientific shrimp farming

Dr. T. G. Manoj Kumar, Deputy Director, MPEDA Bhimavaram
N. Purna Chandrasekhar, Regional Coordinator, MPEDA-NaCSA, Kakinada

In the last issue, we discussed about the Health Management and WoAH listed shrimp pathogens. In the current issue, we will discuss about other potential pathogens (non-WoAH listed) which are causing significant economic loss in the Indian shrimp farming sector.

Among the Non-WoAH listed pathogens, *Vibrio* group of bacteria causes the maximum infections in shrimp ponds such as Vibriosis, Muscle Necrosis and Running Mortality Syndrome (RDS). The major diseases observed in Indian shrimp farms due to Non-WoAH listed pathogens are listed below:

1. Vibriosis

There are around 14 species of *Vibrio* which have been isolated from shrimp culture systems. However, *V. harveyi* and *V. parahaemolyticus* are the primary pathogens responsible for Vibriosis whereas *V. alginolyticus*, *V. anguillarum* and *V. damsela* are also associated with Vibriosis.

Vibrio harveyi, a gram-negative, luminescent bacterium, causes mass mortality in larval rearing systems. Mortality from vibriosis is associated with stress factors such as handling, high density, nutrient deficiencies, extremes in temperature, ammonia, salinity or nitrogen levels. Unfavourable environmental conditions increase the density of certain *Vibrio* spp. in the system.



Vibriosis in *L. vannamei*

Symptoms

Bioluminescence on cuticle or cuticular erosion (mainly in hatcheries), muscle opacity, gill necrosis, empty mid-gut, anorexia, impaired movement, shell necrosis / brown-black spots, discoloration either red or blue, Shrimps at the side or surface of the pond, lethargy, slow growth and eventual death.

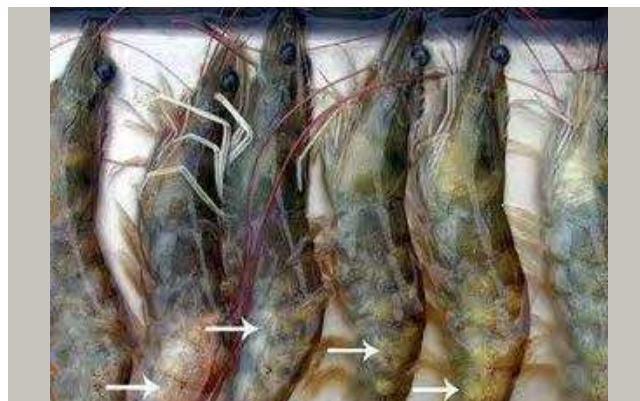
Good management practices (BMPs) with low stocking densities and proper biosecurity will keep this infection away from the aquaculture ecosystem.

Solution

- If sick/dark shrimp are found on the surface water, then check if they have dirty or black gills. If so, reduce feeding and exchange 10 cm of water.
- Sanitize the pond bottom and water through liming.
- Try to maintain constant water quality parameters.
- Check the pond daily for sick or dead shrimp or other signs and record them.

2. Muscle Necrosis

- *Vibrio harveyi* was isolated from necrotic muscle tissues.
- Challenge studies using both immersion and injection treatments could induce identical lesions in SPF shrimps as of infected shrimps



Muscle necrosis in *L. vannamei*

AQUACULTURE SCENE

Prevention

- Control algal density.
- Appropriate stocking density/partial harvest.
- Maintain optimum Dissolved oxygen and alkalinity levels and keep the ammonia and Nitrite levels low.
- Exchange water to maintain the water quality parameters at an optimum level.
- Prophylaxis treatment with iodine (1 ppm).

3. Running Mortality Syndrome (RMS)

- Running Mortality Syndrome is associated with morbidity and mortality, leading to less productivity.
- The affected shrimp showed the higher percentage of *Vibrio* species such as *Vibrio parahaemolyticus* and *V. azureus*.
- In the early stages of disease, *L. vannamei*, apparently start to show gross signs, which are characterized by the antennae cut and uropods turned normal to red in colour. Later on, hepatopancreas turns reddish yellow and finally entire body turns dark red in colour. Continuous low-level mortality occurs in every day which will lead to significant loss at the end of the culture period.
- The dead shrimps are settled at the bottom of the pond and will not come to sides or surface.
- Mortality rate is relatively more in low saline ponds. White or yellow faecal matter is noticed in the gut. Mortality noticed only during intermoult stage. Very poor survival and high feed conversion ratio will lead to high level economic loss to the farmer at the time of harvest.



Comparison of a normal and an RMS shrimp

Prevention

- As like other bacterial infection, proper pond preparation and other better management measures are the ideal steps to prevent RMS. Other methods like low stocking density, nursery management, partial harvest, periodic liming and strict feed management will also help to avoid the incidence of RMS.

4. White Faeces Syndrome (WFS)

- White Face Syndrome (WFS) is a gastrointestinal disorder affecting cultivated penaeid shrimps worldwide.
- Characterized by the presence of white faecal strings floating on the water surface of grown-out pond.
- Infected shrimp usually exhibit whitish to yellowish mid-gut, retarded growth, high size variation, reduced average daily growth, elevated feed conversion ratio, loose exoskeletons and sometimes mortality.
- WFS usually occur during 50–60 days after stocking. It weakens shrimp, resulting in persistent mortalities, which can reduce the yield up to 60%.

Histopathology

- Detachment of intestinal epithelial cells and the reduction in or disappearance of microvilli.
- WFS-affected shrimp also shows remarkable lesions in the hepatopancreas.
- To date, the aetiology of WFS has been proposed as the combination of EHP with opportunistic marine pathogens, including *Vibrio* spp. and *Propionigenium* sp.
- WFS cases were reported in both low (<5 ppt) and high saline (>30 ppt) environments.
- To date, no novel treatment has been found for WFS.

Therefore, preventive measures, such as strict biosecurity systems to eliminate or inactivate EHP spores and limit the total *Vibrio* number in the culture ponds are the effective control mechanisms.

5. Hepatopancreatic microsporidiosis (HPM) or EHP

- Hepatopancreatic microsporidiosis (HPM) is caused by *Enterocytozoon hepatopenaei* (EHP).

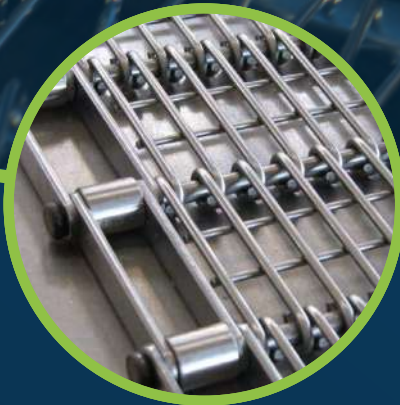
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- Microsporidia are obligate intracellular parasites of a wide range of eukaryotic hosts.
- There are no specific symptoms in shrimp due to EHP infection. However, EHP has been reported to be associated with growth retardation and White Faeces syndrome (WFS) in shrimp.
- The target organ of EHP is the hepatopancreas and affects its digestive and absorptive function, resulting in poor growth and immunity.
- In post larvae stage it is not easy to detect but the presence of the pathogen results in high size variation.
- In grow out systems Average Daily Growth (ADG) significantly drops when animals reach 2-3 grams. Loose shell and atrophied hepatopancreas are the other notable symptoms of EHP infection.



Size variation due to EHP infection

How quickly do EHP infections develop?

- Depends on the quantum of water exchanges and the quality of feed used.
- SPF shrimps become infected within 2 weeks when cohabiting with infected shrimps.
- Shrimp can become infected within one week when fed with feed containing EHP spores and within 15 days when exposed to contaminated pond soil (more rapidly for earthen ponds without central drainage).
- PLs that are PCR negative but have a 20-30% infection in the HP might develop white faeces in 65-79 days after stocking in grow-out ponds.
- For PCR-positive PL with a 50-60% infection in the HP develop white faeces within 30-44 days in ponds.
- PL that gives strong PCR positive and have 60-90% infection in the HP, might develop white faeces within 14-20 days after stocking in grow-out ponds.

Precautions:

- SPF broodstock, live fed polychaete worms, clams, oysters, artemia and other feed inputs should be EHP tested.
- EHP spores in faecal matter or dried carcasses remain viable for up to six months and remain infectious for over a year under aqueous conditions.
- Liming and disinfection by raising soil pH up to 12v (as described under pond preparation) is suggested for disinfection of ponds.
- Good management practices (BMPs) and proper biosecurity measures such as bird fencing, crab fencing and separate utensils and disinfection facilities for each pond should be maintained to keep this parasite out of the shrimp culture ponds.

6. White Muscle disease (also known as muscle cramp syndrome)

This situation arises due to:

- Low dissolved oxygen.
- Mineral imbalance (especially in low saline water - lack of Ca, Mg, K).
- Stress (i.e. from handling or heat)
- High temperatures (> 35°C) etc.



White muscle disease in L. vannamei

In addition to the above infections, the presence of black spots on shrimp is common when they are reared in unhealthy conditions. The reasons of these black spots are;

- Localized bacterial infections-eg. *Vibrio* sp.
- Fungal infections, eg. *Fusarium* sp.
- High nitrite levels or
- Acidic water





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Training programme for farmers and hatchery operators

MPEDA Regional Division, Mumbai organized a 5-day training programme for farmers and hatchery operators belonging to SC category from the Datia district of Madhya Pradesh. The training was organised in collaboration with the College of Fisheries, Dattia under Rani Laxmibai Central Agricultural University (RLBCAU), Jhansi from 23rd to 27th September 2024.

The programme was inaugurated by Dr. A. K. Singh, Director of Extension, RLBCAU in the presence of faculty from College of Fisheries Datia. Dr. M.J. Dobariyal Dean (Fisheries), Dr. Abhishek Shrivastav, Associate Professor, Dr. Anuj Tyagi Associate Professor, Dr. Nileshkumar Assistant Professor and Dr. Girija Behere, Assistant Professor joined the inaugural session. Dr. M. J. Dobariyal, Dean of Fisheries, delivered

the welcome address and Mr. Mangesh Gawde, Field Supervisor, MPEDA RD, Mumbai outlined MPEDA's objectives for organizing the training program.

Dr. A. K. Singh, Director of Extension, highlighted the abundant water resources in districts such as Datia, Navadi and Tikamgarh, emphasizing the potential available for the culture of freshwater fish and prawn which can contribute for exports. He stated that with MPEDA's support in fostering 10 to 12 entrepreneurs as exporters of freshwater fish and value-added products, Madhya Pradesh could significantly contribute to foreign exchange earnings through fish exports. The inaugural program concluded with a vote of thanks delivered by Dr. Abhishek Shrivastav. The technical sessions were handled by Mr. Mangesh Gawde and other faculties in College of Fisheries Datia.



View of technical session

The technical sessions included:

- Mr. Mangesh Gawde discussed the role of MPEDA in boosting fish exports, the Central Agricultural Authority's (CAA) contribution to aquaculture development, pond preparation, stocking and water management in aquaculture, the benefits of Tilapia, the dangers of antibiotic misuse in aquaculture, available financial assistance schemes for farmers, and the nursery rearing and grow-out culture of seabass.
- Dr. Abhishek Shrivastav focused on seed quality, transportation, acclimatization, and stocking practices.
- Mr. Charan Singh Kushwaha delivered insights on Recirculatory Aquaculture Systems (RAS), Biofloc technology, and the Pradhan Mantri Matsya Sampada Yojana (PMMSY).
- Dr. Anuj Tyagi covered health management in aquaculture, including disease prevention, biosecurity protocols, and the use of probiotics to ensure healthy stock.
- Dr. Tanuj Misra highlighted the importance of society formation, cluster farming, and the establishment of Aqua One Centres.
- Dr. Ganesh Kumar focused on water quality management.

AQUACULTURE SCENE

- Dr. Girija Behere discussed value addition in fish.
- Dr. Parthsarathi Tripathi addressed stock assessment and feed management.

The participants were engaged in a field visit to the Recirculatory Aquaculture System (RAS) unit

operated by Moharsingh Rayakarwar in Kariya, Shivpuri district, Madhya Pradesh. This visit allowed attendees to observe the RAS in action, gaining insights into its operational aspects, management techniques and the technology used in modern aquaculture practices.



Field visit to (RAS) unit operated by Mr. Moharsingh Rayakarwa

The training programme concluded with an exam and evaluation of the participant's understanding of the training content, followed by a valedictory

function to mark the successful completion of the programme.



Participants with officials of MPEDA and College of Fisheries Datia



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Details of SPF *P. vannamei* brooders imported & quarantined at AQF during September 2024

Sl. No.	Name of the importer	State	Country of origin/supplier	Date of receipt of the lot at AQF arrival	Broodstock imported (nos)		
					Male	Female	Total
1	Sarada Hatcheries - Unit II	Andhra Pradesh	SIS, Florida	01.09.24	100	100	200
2	KPR Hatchery	Andhra Pradesh	SIS, Florida	01.09.24	300	300	600
3	Anjaneya Marine Hatcheries	Andhra Pradesh	SyAqua Americas Inc, Florida	03.09.24	250	250	500
4	Vaisakhi Bio-Marine Pvt. Ltd - Unit III	Andhra Pradesh	American Penaeid, Florida	06.09.24	200	200	400
5	Venture Shrimp Hatchery	Tamil Nadu	SIS, Florida	06.09.24	200	200	400
6	Ravi Hatcheries	Andhra Pradesh	SIS, Florida	06.09.24	300	300	600
7	Sri Manjunatha Hatcheries- Phase II	Andhra Pradesh	SIS, Florida	08.09.24	300	300	600
8	Sripa Aqua Marine Pvt. Ltd	Andhra Pradesh	SyAqua Americas Inc, Florida	09.09.24	200	200	400
9	Suhaan Enterprises	Andhra Pradesh	SyAqua Americas Inc, Florida	09.09.24	300	300	600
10	Prince Aqua Pvt. Ltd	Andhra Pradesh	SIS, Florida	11.09.24	400	400	800
11	Royal Hatcheries	Tamil Nadu	SIS, Florida	11.09.24	300	300	600
12	Apex Frozen Foods	Andhra Pradesh	SIS, Florida	11.09.24	200	200	400
13	Ltd Hatchery - Unit II BKMN Aqua	Andhra Pradesh	SIS, Florida	13.09.24	250	250	500
14	BMR Marine Products Pvt. Ltd	Andhra Pradesh	American Penaeid, Florida	14.09.24	400	400	800

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15	Vaisakhi Bio-Resources Pvt. Ltd	Andhra Pradesh	SIS, Florida	15.09.24	300	300	600
16	Vaisakhi Bio-Marine Pvt. Ltd - Unit II	Andhra Pradesh	Benchmark Genetics, Florida	18.09.24	280	270	550
17	Balaji Aqua & Agro Products Pvt. Ltd	Andhra Pradesh	SIS, Florida	21.09.24	300	300	600
18	Sreevalli Hatcheries	Andhra Pradesh	SIS, Florida	21.09.24	300	300	600
19	Sri Mahalakshmi Hatcheries	Andhra Pradesh	SIS, Florida	22.09.24	300	300	600
20	SB Marines	Andhra Pradesh	SIS, Florida	22.09.24	300	300	600
21	Sarada Hatcheries - Unit I	Andhra Pradesh	SyAqua Americas Inc, Florida	23.09.24	200	200	400
22	SS Hatcheries - Unit II	Andhra Pradesh	SyAqua Americas Inc, Florida	23.09.24	200	200	400
23	Sai Marine Exports Pvt. Ltd	Andhra Pradesh	SIS, Florida	25.09.24	400	400	800
24	Sea Way Hatchery Pvt. Ltd	Tamil Nadu	SIS, Florida	25.09.24	100	100	200
25	Shilpa Hatcheries LLP	Andhra Pradesh	SIS, Florida	26.09.24	275	275	550
26	Rama Shrimp Hatchery	Andhra Pradesh	SyAqua Americas Inc, Florida	27.09.24	600	600	1200
27	SS Hatcheries - Unit II	Andhra Pradesh	SyAqua Americas Inc, Florida	27.09.24	100	100	200
28	Shilpa Hatcheries LLP	Andhra Pradesh	SyAqua Americas Inc, Florida	30.09.24	300	300	600
29	Gayathri Hatcheries	Andhra Pradesh	SyAqua Americas Inc, Florida	30.09.24	400	400	800
	TOTAL				8055	8045	16100



Seafood Expo Asia 2024

SHRIMP			
1	Food Asia pacific Pte. Ltd. Michael Zhang, Director Marketing Development OIG 6 Battery Road, #23-03, Singapore 049909 Ph: +65 6980 8916 Mob: +65 9026 0481 Email: michael.zhang@oigcn.com Web: www.oigcn.com <i>Vannamei Shrimp</i>	2	Blue Chip Global Co. Ltd. Martin Lee, Director, South Africa Ph : +27 02 868 9901 Mob: +27 010 8120 5209 Fax :+27 02 869 9901 Email: blumarp2@gmail.com <i>Shrimp</i>
3	SBC Foods Pty. Ltd. Aruthur L Sta Barbara, Managing Director 14, Bent Street, St. Marys NSW 2760, Australia Ph: +61 0296732155 Mob: +61 0412730772 Email: sbccompanies@yahoo.com.au Web:www.sbcpinoyfoods.com.au <i>Shrimp</i>	4	Zhanjiang Shenbao Development Co. Ltd. Wendy Liu, General Manager Room 601, Unit 5, B12, Yayunyuan, Jinshawan, No.8 Junmin Road, Chikan, Zhanjiang City Guangdong, China Ph: +86 0759 3128229 Mob: +86 187 77993550 Email: iwccwy@163.com <i>Shrimp</i>
5	Pan Pacific Retail Management (Singapore) Pte. Ltd. Aaron Tan, Business Development Executive 100 Tras Street, 100 AM#10-01/02/03 Singapore 079027 Ph: +65 6249 8820 Mob: +65 8129 2592 Fax: +65 6443 9722 Email: aaron.tan@dondonki.com <i>Shrimp</i>	6	Piau Kee Live & frozen Seafoods SdnBhd Suki Cheah Lot 6, Jalan 10 Off Jalan Kuari, Jalan Cheras, Kampung Cheras Baru, 56100 Kuala Lumpur, Malaysia Ph: +60 3 4293 888 Mob: +6012 9692 665 Fax :+60 3 4293 1888 Email: suki@piaukee.com Web: www.piaukee.com <i>Black Tiger Shrimp, Vannamei Shrimp</i>
7	Wilmar Distribution Pte. Ltd. Ang Wei Sheng Assistant Manager -Business Development, 28 Biopolis Road, Singapore 138568 Ph: +65 6216 0795 Email: weisheng.ang@sg.wilmar-intl.com Web: www.wilmar-international.com <i>Black Tiger Shrimp, Vannamei Shrimp</i>	8	Sverrir Orn Sverrisson (Eagle) M Marholmar, CEO Office& Factory-Eidi 14 900 Vestmannaeyjar, Iceland Mob: +354 8598787 Email: sverrir@marbolmar.is <i>Shrimp</i>
9	Anggrik Yakin Sdn Bhd Dr. Ahmad Zainuddin Abdullah, Director Level 7, Menara Arina Unit Jalan Raja Muda Abdul Aziz, 50300, Kuala Lumpur, Malaysia Ph: +60 012 289 7031 Email: ang.yakin@gmail.com <i>Vannamei Shrimp</i>	10	Qingdao Supreme Foods Co. Ltd. Rose Tan, President 901, No.15 Building Max Business Red gulf no.17, Gungbo Rd., High Technology Development Zone, Qingdao, China Ph: +86 0532 8770 2166 Mob: +86 0535 5100 Web: www.supremestarfoods.com <i>Shrimp</i>
11	Thai Union Group Public Company Limited Justin Sundarajan, Quality Assurance Manager Chicken of the Sea Frozen foods Headquarters 2150 E Grand Avenue, El Segundo, California 90245, USA Ph: +1 9790464604 Email: Justin.sundarajan@thaiunion.com Web: http://chickenofthesea.com/company <i>Shrimp</i>	12	ALPAQ Seafood Primary Pte. Ltd. Joe Ang Korsuah, Business Director 15 Jalan Tepong, #03-16 Jurong Food Hub, Singapore 619336 Ph: + 65 62655767 Mob: +65 93926618 Fax: +65 62655989 Ordering hotline:+ 65 62663272 <i>Shrimp</i>

TRADE ENQUIRY

13	Oceans Kaiser Seafood Import & Export Rafal Waligora, Sales & Purchase Manager Traisengasse 6, 1200 Vienna, Austria Ph: +43 176 30340245 Email: rafal@oceans-kaiser.com Web: www.oceans-kaiser.com <i>Shrimp</i>	14	Bonnie Liang Baja Bay Inc. A-1706 Fifth Ave. Suite 201 San Diego. CA 92101, USA Ph: +1 136 6238 6248 Email: bonnielzh@hotmail.com We chat: bonnielzh 1688 <i>Shrimp</i>
15	Sky Water Foods Llc (USA) Ph: +1 5148258299 Web: www.skywaterfoods.com <i>Shrimp</i>	16	Sound Side Oyster Company Thomas Cannon, Owner, 339 Morris Landing Road, Holly Ridge North Carolina 28445, USA Ph :+1 252 626-9863 Email: soundsideoysterfarm@gmail.com Web: www.soundsideoystercompany.com <i>Shrimp</i>
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19	Yamako Pacific (B) SDN BHD Kazuharu Watanabe, General Manager Unit C2& C5 -C11 KompleksPendaratan Ikan Muara JabatanPeri Kanan, Kampong Serasa BT1728 Negara, Brunei Darussalam Ph: +673 2772271 Video Call: +673 7216101 Mob: +673 8190 52363669 Email: ypb.kaz@gmail.com <i>Black Tiger Shrimp</i>	20	Ocean Treasure Co. Ltd. Lucia Luan, Marketing Manager Room 112 1F.No3 Yu kang East 2nd Road Kaoh Suing, Taiwan Ph: +886 7 811261 Mob: +886 972170131 Fax :886 7 841 9503 Email: lucia@allfreshcorp.com Web: www.ocean-treasure.com.tw <i>Shrimp</i>
21	Hirochi Co. Ltd. 1-1-7 Tenjin Shimizu Ku Shizuoka Shi Shizuoka, 424-0809, Japan Ph & Fax: +81 54 368 6316 <i>Shrimp</i>	22	Fong Jain Fishery Co. Ltd. 32 F-1 No.6 Chien Chen Dist., Ming Chyuan 2nd Road Kaohsiung City, Taiwan Ph: +886 7 335 0008 <i>Shrimp</i>
23	Viking Group JJ Park, CEO & Founder Viking Group 06900, 6F,674, Nodeul ro Dongjak, gu, Seoul, South Korea Ph: +82 23789 2310 Email: jj@101viking.com Min Su Kim, Assistant Manager Purchase Ph : +82 23789 2320 Mob: +82 010 9423 1801 Fax: +82 23789 2321 E-mail: kms1801@akgroup.co.kr <i>Shrimp</i>	24	Healsea Foods Co. Ltd. Hiya Qiu, General Manager Debao (Fujian) Industrial Co. Ltd. 5th F. unit 11th Bldg, 19th, Xintiandi square, Baogai Technology Park Shishi City Fujian Province, China Ph: +86 595 88786662 Mob: +86 18659702877 Fax: +86 595 88756662 Whatsapp:+86 18659702877 Email: biya@healsea.com Web: www.healseafoods.com <i>Black Tiger Shrimp, Vannamei Shrimp</i>
FISH			
1	Zhaidi Al Kuwait Fisheries Co. Farez Ahmed Bugammaz, Chairman, Kuwait Ph: +965 22452839/+965 99699399 Email : fares@ zbaidikw.com, info@zbaidikw.com Web: www.zbaidikw.com <i>Chilled Fish</i>	2	Junyue Aquatic Products Co. Ltd. Vivian Jin, Marketing Manager Taizhou City, Zhejiang Province, China Ph: +86 576 88310020 Mob: +86 187 5867 8780 Email: junyue03@tzyuehai.cn Skype:sales02_0973 <i>All Fishes</i>

TRADE ENQUIRY

3	AGS Seafood Raj Rudran, CEO & Founder 9 80, Skedman St. Ketchikan Ak 99901, USA Ph: +1 44 7926379565 Email:-raj.rudran@ags4value.com Web: www.ags-seafood.com <i>All Fishes</i>	4	Organic Vinegar Sennari Co. Ltd. Lawrence Ng Mount Fuji Enterprize Sole distributor of "Oochi ", Japan Ph: +81 98311198 Email: mountfuji.lawrence@outlook.com Web: www//https:// mountfuji.com.sg <i>Frozen Seer fish</i>
5	Hungca Co. Ltd. Nguyen Thuyen Secretary to Chairman Thanh Binh Industrial Zone, National Road, 30, Thanh Binh District, Dong Thap Province, Vietnam Ph: +84 2773541379 Mob: +84 358 247 961, +84 911 829 450 Whats app: +84 358 247 961 Fax: +84 277 3541345 Email : annt@hungca.com <i>All Fishes</i>	6	Topco Scientific Co. Ltd. Mel Huang, Special Assistant Freshmart Business Division, TSC No. 483, Sec, 2, Tiding BLVD, Neihu Dist Taipei City 11493, Taiwan Ph: +886 2 8797 8020 Ext. 3168 Mob: +886 910 823 508 Fax: +886 2 2799 3990 Email : mel.huang@topco-global.com Web: www.topco-global.com <i>Grouper fillets</i>
7	Talent Trading Co. Ltd. Thanapoom Chursawas, Managing Director 97 Soi predepanomyong,14 Sukhumvit 71 Rd., Phraknong-nuea, Wattana, Bangkok 10110, Thailand Ph. & Fax : +66 238 10434 Office: +66 80914 5691 Mob: +66 89111 4514 Line ID @phone No. 66891114514 <i>Indian Mackerel</i>	8	W glow to Global Mr. Jiraphat Kaniwas, CEO 164 M.6 Prانبuri city, Prانبuri Province, Thailand 77120 Mob: +66 88 987 1456 Email: wnglowtoglobal@gmail.com Web: www.barramundimasters.com <i>All Fishes</i>

CEPHALOPODS

1	Godaco Seafood Phan Xuan Trang Product Development Department Director Lot 45, My Tho Industrial Park, Tien Giang Province, Vietnam Ph: +84 964 796 974 Email: charlie@godaco.com.vn Web: http://www.godaco-seafood.com.vn <i>Squid, Cuttlefish</i>	2	Shandong Baoma Fishery Group Co. Ltd. Rongcheng Haital Aquatic Foods Co. Ltd. Claria, Sales Manager No. 371 Muyun Road, Shidao, Rongcheng China Mob: +86 185 6316 6888 Email: posthaitaijing@rcseafood.cn posthaitaijing@rcseafood.cn Web: http://sdbmjt.cn/ <i>All Cephalopods</i>
3	Guangxi Hongtai Global Technology Co. Ltd. Jimmy Zuo, Hongtai Food Hepu Industrial Park, Guangxi, China Ph: +86 779 3900841 Email: jimmyzuo@ht-food.cn Web: www.ht-food.cn <i>Octopus, Cuttlefish</i>		

MIXED ITEMS / OTHERS

1	Sea Waves Frozen Food Pte. Ltd. Tang Chun Yuan Zachary, Director, 206, Pandan Loop, Singapore, 128397 Ph: +65 6265 8888 Fax: +65 6268 1368 Hp: +65 9637 8888 Email: seawaves@singnet.com.sg, zachary@seawaves.com.sg Web: www.seawaves.com.sg <i>Cuttle Fish, Surimi</i>	2	Cralay Co. Ltd. Hidetake Matsumoto, General Manager 3-11 1 Chome Nakasone Higashi Kokuraminami -ku- Kitakyushu- City, Fukuoka pref 800-0281, Japan Ph: +81 93 4751121 Mob: +81 9096089008 Fax: +81 9347511278 Email: mat sumoto@cralay.co.jp Web: https://www.cralay.co.jp <i>All Seafood</i>
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TRADE ENQUIRY

3	Lam Keefisheries Pte. Ltd. Jason Koh Choon Sen, Senior Sales Manager, 121,DEFU, Lane -10, Singapore Mob: +65 62880222 Email: jasonkoh@lankeseafood.com <i>Lobster</i>	4	Hero Trading Co. Ltd. Answer, COO Room 901, Village De Ananti 267-7, Busan, South Korea Mob: +82 10 5626 8141 Email: ky1354@naver.com <i>All Seafood</i>
5	John Asia International Pvt. Ltd. Niranga Ariyapala, Marketing Manager No. 98, Bernadette Hanathotupala Junction Nainamadama, Sri Lanka Ph: +94 76 0329777 Email: niranga.johnasiaintl@gmail.com Web: www.johnasiaintl.com <i>All Seafood</i>	6	Joshi Thomas Marketing manager, QC C.R.No. 4103408, P.O : 7, P.C.422. Al Ashkharah Jalan Bani Bu Ali, Sultanate of Oman Ph: +968 9673 6747, +968 9484 6731 Email: oro.fisheries.oman@gmail.com Web: www.orofisheries.com <i>All Seafood</i>
7	Rini Handayani Marketing Director, JL-Tekmo 1 Kawasan In- dustry Jababeka, III C-38 Desapasirgombong, Cikarangutara, Kab.Bekasi Jawa Barat 17534, Indonesia Mob: + 62 812 99467796 Email: rini.hadayani1979@gmail.com <i>All Seafood</i>	8	Han Sea foods Eugene Han, President 1653 W 9000 S, West Jordan, UT 84088, Israel Email: hanseafoodswholesale@gmail.com, eugene988@live.com Web: hanseafoods.com <i>All Seafood</i>
9	I Food Concept Rapeepat Virarusmi, Merchandise Man- ager 55/ 29 thamkunakorn road, Tambonkrok- krak AmbhurMung, Samutsakhon 74000, Thailand Ph: +66 62 9892454 Fax: + 66 34 440446 Email: ifoodconcept.buyer@gmail.com Chanphen Chanluecha Commercial Director Food Concept Ph: +66 61 4539091 Email: chenphen.june@gmail.com <i>All Seafood</i>	10	Fresh Studio Innovations Asia Ltd. Joe Pearce, Aquaculture Project Manager 86,Cao, Trieu phat street,Hung, Gia, 4 area, Ho Chi MinhCity, Vietnam Tel: +84 28 5410 5533 Mob: + 84 5 222 68 223 Email: joe.pearce@freshstudio.vn Web: http://www.freshstudio.vn www.freshstudio.vn <i>All Seafood</i>
11	Anhphat Co. Ltd. Hailey, Deputy Manager, 60 Vu Huy, Tan, Ward 3, Binh, Thanh Dist. HCMC Factory Road No.1, Hai, Son Industrial Park Duc Hoa Ha Ward, Duc, Hoa, District, Long An Province Vietnam Tel: +84 0938760375 Email : the@anhphat.com, ailey@anhphat.com Web: www.anhphat.com <i>All Seafood</i>	12	Inspire Food Business Emmy Lou Liew, Assistant Manager Busi- ness development Food & Drinks by SIAL inspire Food Busi- ness, D-16-08 16th floor, Menara Suez- cap, 1, KL Gateway . No2. Jalan Kerinchi GerbangKerinchi Lestari, 59200, Kula Lumpur, Malaysia Ph: +60 3 7931 1177 Mob: +60 12 862 2879 Email:emmylou.liew@comexposium.com <i>All Seafood</i>



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