



MPEDA

Newsletter

VOL. XI NO. 9 DECEMBER 2023

Global Fisheries
Conference India 2023

Antimicrobial Resistance
Campaign by NaCSA

Innovative interventions by MPEDA
in World Food India 2023

Rainbow in a bowl
Ornamental Fish - Headstanders



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D.V. Swamy IAS
Chairman

Dear friends,

As you are aware, the percentage contribution of value added marine products in the total seafood exports from the country is around 10% only. However, majority of our competing nations such as Vietnam, Thailand, Indonesia and Malaysia are actively engaged in value addition of seafood sourced within the country as well as imported from other countries including India. The supply of seafood to the export value chain may come down year after year with the increasing domestic demand for seafood. To combat this situation, we need to diversify and propel the production and productivity from aquaculture. This may satisfy the demand in quantity. However, to enhance export revenue the sector must bank on value addition. With the enhancement in the processing capacity and investments on value addition, it is very essential that the units shall strive to increase the share of value addition in their export products profile so as to get better avenues in overseas markets.

With this objective, MPEDA has organized two training programmes on value addition in Kochi and Mumbai during November 2023, wherein more than 22 value added products were demonstrated by the invited experts from Vietnam. Around 50 participants including technicians, technologists, supervisors and managers have participated in these training programmes and acquired skills on making those products. The top performers of these training programmes were identified and honored. It is planned to organize more such programmes in other states and also a Value Addition Skill Olympiad for the top performers of the programmes to recognize their skills.

MPEDA participated in the World Food India 2023 organized at the Bharat Mandapam in New Delhi in all its grandeur. The 384 sq.m. MPEDA pavilion had 20 seafood exporters also as co-exhibitors. A Buyer Seller Meet involving 26 importers from 8 countries was organized as a part of the event. To mark the Millet Year, qualified chefs were engaged to cook and serve 18 millet-based seafood products, which were cherished by the importers. MPEDA also hosted a technical session on "Food safety in seafood exports" on the sidelines of the event, wherein speakers from EIC, MPEDA, USFDA and SEAI participated.

MPEDA participated in the Busan International Seafood Expo held at Busan, South Korea during the month and has showcased variety of Indian seafood. MPEDA has also participated in 3rd International Conference on Aquatic Animal Epidemiology organized by the Indian Council of Agricultural Research in collaboration with the society of Aquatic Animal Epidemiology, National Fisheries Development Board and Aquatic Biodiversity Conservation Society at ICAR-NBFGF at Lucknow. We have also showcased our activities in the Global Fisheries Conference India held during 21st to 22nd November 2023 in Ahmedabad.

NaCSA, the society under MPEDA has organized 16 antibiotic awareness campaigns among the aquafarmers in the coastal states on World Anti-Microbial Resistance Awareness Week (WAAW). More than 1500 farmers participated in these programmes which were held during 18th to 24th November 2023, which focused on Anti-Microbial Resistance and the rationalized use of inputs in aquaculture sector. The technical sessions covered AMR in Indian aquaculture and its impact on exports, better management in shrimp farming and overview on AMR. More such programmes are planned during this year also amongst the stakeholders.

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EDITORIAL SUPPORT
Bworld Corporate Solutions Pvt Ltd
166, Jawahar Nagar, Kadavanthra
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Mr. K. K. Suresh

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MPEDA House, Panampilly Avenue
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www.mpeda.gov.in
support@mpeda.gov.in

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WEBSITE: www.stratumpc.com

Innovative interventions by MPEDA in World Food India 2023



View of MPEDA stall

World Food India (WFI) 2023, is a prestigious B2B event organized by the Ministry of Food Processing Industries (MoFPI), that showcases India's vast potential in the food processing sector. The show was held from 3rd - 5th November 2023 at Pragati Maidan, New Delhi. The event was inaugurated on 3rd November, 2023 by Hon'ble Prime Minister of India, Mr. Narendra Modi, and had the theme "Processing for Prosperity", aimed to spread awareness about the richness of Indian food and to highlight the immense scope of investment in India's food processing sectors covering agriculture, fisheries, dairying and animal husbandry. WFI 2023 exhibition had the participation of major global players as well as Indian companies from Food Processing and allied sectors. The exhibition had sectoral focus, showcased country strengths in country pavilions, as well as had states pavilions where states of India showcased their best in terms of products, Agri-Horti clusters, infrastructure and their policies.

MPEDA set up MPEDA-India pavilion in the event exclusively for demonstrating the strength and potential of the seafood export sector in the country. 20 seafood exporters with a variety of seafood products joined MPEDA's captivating Seafood Pavilion extending to 384 sq. m. area. The MPEDA stall displayed the theme of "Indian Seafood products sourced through sustainable fisheries and aquaculture". The MPEDA stand with the design of a traditional craft showcased diversified freshwater, marine and brackish water fin fish / shell fish species such as GIFT (Tilapia), Scampi, Asian seabass, Black tiger shrimp, Vannamei shrimp, Mud crab and Cobia.

Seafood products in frozen, chilled and ambient temperature were exhibited in MPEDA and co-exhibitors stalls.

CO- EXHIBITORS IN MPEDA PAVILION

1. M/s. Munnuji Foods International
2. M/s. Falcon Marine Exports Ltd.
3. M/s. Magnum Seafoods Ltd.
4. M/s. Hari Marine Pvt. Ltd.
5. M/s. Sreeragam Exports Pvt. Ltd.
6. M/s. Bhubaneshwari Seafood Pvt. Ltd.
7. M/s. HIC-ABF Special Foods Pvt. Ltd.
8. M/s. Seaboy Fisheries Pvt. Ltd.
9. M/s. Sashimi Foods Pvt. Ltd.
10. M/s. Forstar Frozen Foods Pvt. Ltd.
11. M/s. Gadre Marine Export Pvt. Ltd.
12. M/s. Jeelani Marine Products
13. M/s. Lifaa Seafood Exports
14. M/s. Prasmo Agri
15. M/s. Siva Sai Marine
16. M/s. Devi Seafoods Ltd.
17. M/s. Avanti Frozen Foods Pvt. Ltd.
18. M/s. Suryamitra Exim Pvt. Ltd.
19. M/s. Ananda Enterprises (India) Pvt. Ltd.
20. M/s. IFB Agro Industries Limited

View of stalls in MPEDA pavilion



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Reverse Buyer Seller Meet and tasting session

MPEDA organized a Reverse Buyer Seller Meet (RBSM) on the sidelines of World Food India 2023. RBSM had participation of 26 importers (companies) from 8 countries viz., Italy, Spain, the United Kingdom, Japan, South Korea, Taiwan, Vietnam and the Philippines. 41 exporters participated in the RBSM. The RBSM meetings were scheduled through the MPEDA App.

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 the buyers by paying a nominal registration fee. Those exporters who had fixed the appointments with buyers through the app were given priority to have physical meetings with the buyers. In addition to online appointment fixing, exporters were also allowed to do spot registration at the venue. The RBSM had 248 meetings in 3 days.

Views of RBSM



MARKETING NEWS

Tasting Sessions

In addition to the buyer seller meet, tasting sessions were also organized for the buyers and exporters participating in the RBSM. Seafood delicacies across the major seafood processing area were collected and brought to the venue for this purpose. As the theme of the WFI 2023 was “millets”, special seafood preparations incorporating the millets were the main attraction. There were four types of ready to eat millet based seafood salads and 14 ready to cook/fry millet based seafood products available for tasting. Indian Seafood exporters developed 18 millet based seafood products which were served during seafood tasting

sessions to buyers and exporters. Cuisines of shrimp products, fish products, surimi products, squid, crab products were prepared by the expert Chef and served to the buyers and exporters. Their millet based seafood products were unique due to the taste, crispiness and health benefits.

Three registered exporters of MPEDA viz., M/s. Gadre Marine Products Export Pvt. Ltd., Ratnagiri, M/s. Abad Fisheries Private Limited, Kochi & M/s. HIC-ABF Special Foods Pvt. Ltd., Aroor had taken special initiatives to prepare millet based seafood and launched the same during the event.



Millet based Value Added Seafood Products displayed by MPEDA

1. Veg Ragi Momo	M/s. Gadre Marine Export Pvt. Ltd., Ratnagiri
2. Chicken Ragi Momo	
3. Chicken and shrimp Tail Ragi Momo	
4. Bajra Fish Finger	
5. Jowar Fish Finger	
6. Millet Fish Finger	
1. Tuna salad and bajra millet	M/s. HIC-ABF Special Foods Pvt. Ltd., Aroor
2. Tuna salad and Quinoa (foxtail millet)	
3. Tuna salad and kodo millet	
4. Tuna Salad with Sorghum millet	
5. Breaded prawn cutlet with kodo millet	
6. Breaded tuna croquettes with kodo millet	
7. Breaded tuna cutlet with kodo millet	
1. Breaded butterfly shrimp with garlic millet	M/s. Abad Fisheries Private Limited, Kochi
2. Breaded butterfly shrimp with plain millet	
3. Breaded Fish ball millet based	
4. Millet based breaded fish finger	
5. Millet based breaded fish fillet	

MARKETING NEWS

The list of products prepared during the three days

● Vannamei shrimps	● Breaded tuna cutlet and kodo millet
● Squid rings	● Bajra fish finger
● Tilapia fish fillets	● Surimi lobster bites
● Surimi fish fries	● Tail on raw shrimp
● Breaded butterfly shrimp (garlic millet)	● Breaded tuna croquettes and kodo millet
● Tuna salad and bajra millet	● Chicken and shrimp tail ragi momo
● Millet based breaded fish finger	● Surimi crab claw
● Surimi amritsari crab claw	● Vannamei skewers
● Tail off shrimps	● Tuna salad and foxtail millet
● Breaded fish finger	● Breaded prawn cutlet and kodo millet
● Breaded butterfly (plain millet)	● Millet based breaded butterfly shrimp
● Tuna based breaded nuggets	● Millet based Fish ball

Cooking demo & tasting session



VAPs prepared for tasting sessions



MARKETING NEWS

Networking Dinner

A networking dinner was hosted by MPEDA on 4th November 2023 to facilitate interaction of buyers and exporters.

Feedback from the buyers and exporters were collected on the conduct of RBSM. Separate feedbacks on the products were also collected. All buyers and exporters expressed their satisfaction about the meetings they attended and many exporters received confirmation of orders. Both buyers and exporters requested MPEDA to conduct similar programmes in the future.

Technical session

On 5th November 2023, the final day of World Food India 2023, MPEDA organized a thematic technical session on "Food Safety in Seafood Exports". The session was chaired by Dr. Satyen Kumar Panda, Advisor (Quality Assurance), FSSAI and co-chaired by Mr. Jagdish V. Fofandi, National President, SEAI. Distinguished speakers included Dr. M. Karthikeyan, Director, MPEDA, Dr. J. S. Reddy, Additional Director, EIC, Dr. Jacquin Jones, USFDA and Mr. Moni Pillai,

M/s. Forstar Frozen Foods, Mumbai. The session was specific to the seafood export sector in India and highlighted the trends in the seafood export from India including the regulatory requirements, investments opportunities and preventive steps to be adopted by the sector to avoid refusals.

MPEDA Seafood pavilion was visited by Mr. Sunil Barthwal IAS, Commerce Secretary, Mrs. Anita Praveen IAS, Secretary, MoFPI, Mr. Peeyush Kumar IAS, Additional Secretary, DoC, Ministry of Commerce and Industry, Mr. Preet Pal Singh IFS, Joint Secretary, MoFPI, Mrs. Neetu Kumari Prasad IAS, Joint Secretary, Department of Fisheries, Mrs. Hemalatha IAS, Development Commissioner, SEZ, Cochin, Mr. Tarun Sridhar IAS, former Secretary, Ministry of Fisheries, Animal Husbandry and Dairy. MPEDA Chairman Mr. D. V. Swamy IAS welcomed the dignitaries and explained the activities.

The three-day programme showcased India's remarkable capacity in the food sector and highlighted the government's efforts to transform the nation into a global food powerhouse.



View of technical session



Dr. M. Karthikeyan, Director, MPEDA making the presentation



Dr. Jacquin Jones, USFDA is felicitated



Technical session team with MPEDA officials



Mr. Sunil Barthwal IAS, Commerce Secretary, MoCI visits MPEDA pavilion



MPEDA joins the delegation to Bharat Bazaar at Jebel Ali, UAE



Indian seafood delegates



Indian trade delegates



Visit to Yiwu Market-Dubai Trade Market



Visit to dry container stocking area Jebel Ali

MPEDA joined a 41-member delegation that visited the 'Bharat Bazaar' at Jebel Ali, Dubai, UAE, on 20th November 2023 along with FIEO officials, seafood exporters of India, and exporters of various commodities under the Department of Commerce. Bharat Bazaar is a marketplace for international buyers and sellers to trade locally and globally. Here, exporters can take space on a lease basis and can directly do business in the UAE.

The delegates visited the DP World office and discussed B2B and B2C initiatives and opportunities. Other visits included Yiwu Traders Market and Port Facilities at Jebel Ali to get first-hand knowledge of its trade potential. The delegation also visited the site for Bharat Mart.

DP World officials said they will be providing the showcase space, office space in Bharat Mart. They have a common reefer facility, cold storage nearby Bharat Mart and within Jabel Ali Free Zone Area (Jafza-57 Square Kilometers) to store without any tax etc.

Bharat Mart will provide only around 200 sq. m. area to showcase the products.

Further, visited Dubai Fish Market Waterfront and observed all the facilities created and inquired about the raw material importing countries.

Mr. R. Prasad Naik , Assistant Director, MPEDA, SRD Visakhapatnam, Dr. Ajay Sahai, DG & CEO, FIEO and Mr. Ashish Jain Dy. DG, FIEO, and Seafood Exporters representing India, Mr. Y. Venkata Susrutha, Managing Director, M/s. Arya Seafoods Pvt. Ltd., Mr. Gembali Seetaraju, Managing Director, M/s. Lito Marine Exports Pvt. Ltd., Mr. Y. Narendra Kumar, General Manager, Hari Seafoods and Mr. Sirajuddin, Marketing Manager, M/s. V.K.R Traders were part of the delegation.

The link for registration by the exporter is <https://www.dpworld.com/bharat-mart> . The queries or any suggestions regarding Bharat Mart can be mailed to vikasmittal@fio.org/vishvaditya@fio.org.

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Visit to China Yiwu Market-Dubai Trade



Market project explanation by Mr. Franco Bosoni -DP World



Proposed Bharat Bazaar Site-Jebel Ali –UAE



Q&A by Mr. Franco Bosoni Senior Manager -DP World with delegates



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MPEDA participates in the Global Fisheries Conference India 2023, Ahmedabad



MPEDA stall



View of MPEDA stall with team



Seafood products displayed at MPEDA stall

The first edition of the Global Fisheries Conference India 2023 (GFCI 2023) was held at Science City, Ahmedabad from 21st to 22nd November 2023 on the occasion of World Fisheries Day and organized by the Department of Fisheries under the Ministry of Fisheries, Animal Husbandry & Dairying (MOFAH&D), Government of India.

The GFCI-2023 as an initiative has organized to accelerate growth in the fisheries sector through investment and larger engagement of varied stakeholders across the fisheries and aquaculture sector including government officials, policymakers, missions, ambassadors, academicians and researchers, scientists, experts, R&D, institutions, investors, manufacturers, export councils, associations and financial institutions.

Mr. Parshottam Rupala, Hon'ble Union Minister for Fisheries, Animal Husbandry & Dairying inaugurated the Special Pavilion and main Exhibition of Global Fisheries Conference India 2023 on 21st November 2023. Dr. Sanjeev K. Balyan, Minister of States for Fisheries, Animal Husbandry & Dairying and Dr. L. Murugan, Chief Minister of Gujarat, Mr. Bhupendra Rajnikant Patel, Ministers of various states, Ambassadors of various countries, other dignitaries and heads of various organizations and fisheries research institutes were present in the event.

The two-day conference, which witnessed an impressive footfall of over 14,000 physical and virtual participants, brought together a diverse array of dignitaries and stakeholders from various fields. The conference featured a comprehensive agenda, comprising five technical sessions, five industry connections, and five Government-to-Government (G2G), Government-to-Business (G2B) and Business-to-Business (B2B) sessions.

An exhibition was organized during the conference that showcased and demonstrated technological and innovative activities in aquaculture and mariculture, ornamental fisheries, seaweed, RAS/ Biofloc, processing units and cold chains, feed manufacturing units, hatcheries, start ups and stalls of Govt organizations, research institutes, FFPOs/ Cooperatives/ Federations/SHGs.

MPEDA at GFCI 2023

MPEDA team in GFCI 2023 was headed by Dr. M. Karthikeyan, Director, MPEDA. Mr. Shrimali Vinodkumar M., and Mr. Razak Ali, Deputy Directors, Mr. Kishore Kumar Vaniya, Assistant Director, Mr. Bhavin, Junior Technical Officer and Mr. Jignesh, State Coordinator, NETFISH were the other team members.

A wide range of products of cultured and sea-caught shrimp frozen products including IQF, breaded

MARKETING NEWS

products, powder form, cooked products of different counts as well as other various products forms of squid, octopus, cuttlefish and lobster were displayed in the MPEDA stall. Brochures and other publications pertaining to MPEDA activities were also displayed in the stall.

Dr. M. Karthikeyan, Director, MPEDA participated in the Technical Session and presented the topic, 'Importance of cold chain in the fisheries post harvest management and tapping of export promotion opportunities' on the 2nd day of the event. He also participated as a panelist in the 'Industry Session'.

Hon'ble Union Minister of Fisheries, Animal Husbandry

and Dairying, Mr. Parshotam Rupala visited MPEDA stall along with Haryana Fisheries Minister, Mr. Jai Prakash Dalal. MPEDA officers explained about the different seafood products and their export prices to the visitors. The efforts by MPEDA in the exhibition were appreciated by Hon'ble Ministers.

Hon'ble Minister of State of Fisheries, Animal Husbandry and Dairying of State, Dr. L. Murugan and Dr. Abhilaksh Likhi, Secretary Fisheries, Govt of India visited MPEDA stall. The visitors to MPEDA stall included farmers, processors, self help groups, entrepreneurs, fisherman societies, officials from various departments and institutes and foreign delegates.



Hon'ble Union Minister of Fisheries, Animal Husbandry and Dairying, Mr. Parshotam Rupala along with Haryana Fisheries Minister Mr. Jai Prakash Dalal visit MPEDA stall



Hon'ble Minister of State of Fisheries, Animal Husbandry and Dairying of State, Dr. L. Murugan at the MPEDA stall



Dr. Abhilaksh Likhi, Secretary Fisheries, Govt of India visiting MPEDA stall



Dr. M. Karthikeyan, Director, MPEDA participates in the Technical Session



Visitors at MPEDA stall

MPEDA holds hands-on training in seafood value addition



Hands on training session in Kochi

MPEDA organized a three-days' hands-on training program on seafood value addition in Kochi and Mumbai during November 2023. These programs were conducted to enhance the skills of seafood processing workers, thereby promoting the production of popular value-added products and to enhance the exports of value-added products from the country.

Kochi

The training program was conducted in the processing unit of M/s. Ocean Wealth Exports, Eramalloor, Alappuzha, Kochi from 21st to 23rd November, 2023. The program commenced with an inauguration session graced by Mr. Anilkumar P., Joint Director (Marketing) MPEDA, Mr. Hakkim. V. I., Deputy Director (Dev), and Mr. Johnson D'cruz, Deputy Director, MPEDA RD, Kochi.

25 participants from 21 different processing facilities were trained under the guidance of experienced experts from Vietnam Mr. Tran Quoc Son and Mrs. ChuThi Tuyet Mayi. Officials from NETFISH, CIFT were also trained during the training programme. The trainees were given hands-on training on 22 popular value added products. After training, the participants prepared the value added products on their own and feedback was also collected.

The valedictory and tasting session was conducted at Hotel Crowne Plaza, Kochi, on 23rd November 2023, wherein the trainees demonstrated their skills by preparing value-added products like butterfly shrimp and skewers. Anilkumar P., Joint Director (Marketing),

MPEDA welcomed the dignitaries and participants to the session. Speaking on the occasion, Mr. D. V. Swamy IAS, Chairman, MPEDA, explained the plan to increase the percentage share of value added products in the total exports. He appealed to the District Administration and Seafood Exporters Association of India to conduct seafood value addition skill olympics by participation of employees from different processing units.

Important guests who graced the occasion included Mr. B. Kasiviswanathan IRS, Chairman, Cochin Port Trust, Mr. Sathyan IFS, Secretary, Spices Board, Dr. Soorya Thankappan IPS, CVO, FACT, Mr. Midhun IFS, Regional Passport Office, Kochi, Dr. M. Karthikeyan, Director, MPEDA, Mr. K. S. Pradeep IFS, Secretary, MPEDA, Mr. Vishnuraj S. IAS, Sub Collector, Fort Kochi, Dr. Shine Kumar, Director, NIPHATT, Mr. Alex Ninan, President, SEAI, Kerala and Managing Directors of various Seafood exporting firms. The guests appreciated MPEDA for organising the training programme on seafood value addition for seafood processing workers and for demonstration of popular value added products in seafood tasting sessions.

Chairman, MPEDA congratulated all candidates for successful completion of the training programme and certificates were distributed to participants by Chairman and Director MPEDA, marking the successful completion of the training program. The event concluded with a proposal for future initiatives and vote of thanks by Mr. Johnson D'cruz, Deputy Director, MPEDA Regional Division, Kochi.

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View of the value added products prepared by the participants during the valediction session



Value added products prepared during the training session



Director, MPEDA handing over certificates to participants



Mr. D. V. Swamy IAS, Chairman, MPEDA addresses the gathering

Mumbai

The training program was conducted at M/s. Rizwan Ice and Cold Storage Pvt. Ltd. -Unit 2, Taloja, Raigad, from 25th to 27th November 2023. The programme started with the inaugural function in the presence of Dr. T.R. Gibinkumar, Deputy Director, RD Mumbai, Vietnamese experts Mr. Tran Quoc Son and Mrs. Chu Thi Tuyet Mai, NETFISH officials, exporters, trainees, from the seafood industry.

25 participants from 21 different processing facilities were trained under the guidance of Vietnamese experts. The trainees were given hands-on training on 22 popular value added products prepared using shrimp, fish, and cephalopods. State coordinators of MPEDA-NETFISH who attended the training also facilitated the training in local languages, ensuring clear understanding and active participation of the trainees.

A skill test evaluation was conducted for all trainees on the third day. Trainees were evaluated on their ability to prepare value-added products and the top three

ranks were announced, qualifying them for a national-level skill Olympiad.

The valedictory function in Mumbai was attended by exporters, scientists from CIFE & CIFT, and other industry experts and certificates were distributed to the trainees. A seafood tasting session was also conducted showcasing 22 products along with additional Indian-style preparations, reinforcing the importance of value-added products in the seafood export industry. Mr. S. G. Nair, Chairman & Managing Director, M/s. Forstar Frozen Foods Pvt. Ltd. during his address mentioned that value added products are the future of the seafood export industry and all participants should replicate these products from a commercial point of view. Programme ended with a formal vote of thanks.

Both hands-on training programs were highly successful in achieving their objectives. The active participation of trainees, positive feedback, and the presence of esteemed dignitaries underscored the significance of these initiatives in promotion and enhancement of value of seafood products in the market.

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View of hands-on training session in Mumbai



Winners of the skill test along with the evaluators in Mumbai



Views of valedictory function in Mumbai

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Participants with Trainers, Exporters, MPEDA, NETFISH & ICAR Officials



Views of seafood tasting session in Mumbai

Details of products trained during the 3 days training programme at Kochi and Mumbai

Shrimp Products

1	Nobashi (Stretched Shrimp)	7	Marinated shrimps
2	Breaded Nobashi shrimp	8	Peeled and Deveined tail on skewers
3	Butterfly sushi shrimp	9	Cooked PDO shrimp
4	Cooked PTO ring shrimp	10	Cooked & peeled shrimps
5	Breaded butterfly shrimp	11	Shrimp burger (from broken shrimp)
6	Breaded popcorn shrimp	12	Breaded fritter shrimp

Fish Products

13	Fish fillet (pangassius)	15	Chilled Sashimi grade tuna loins/Fillets
14	Breaded fish fillet (pangassius)		

Cephalopod products

16	Squid cut rings	20	Pineapple cut squid
17	Breaded squid rings	21	Dusted squid rings
18	Squid burger	22	Pineapple cut cuttlefish
19	Sushi Cuttlefish		

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Value added products prepared during the training programme



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Capacity building training program for fishers / fish workers



Trainees of Kalankarai Vilakkam village with Mrs. I. Shajina, Assistant Director, RD Chennai, Mr. A. Sekhar, Secretary, SOHES and Dr. Arul Moorthy, NETFISH State Coordinator, TN North

Chennai

MPEDA Regional Division Chennai organized seven capacity building training programmes for SC/ST fishers and fish workers during November 2023 on the topic personnel hygiene, hygienic handling of fishes and conservation of marine resources. Details of the programmes are as follows:

1. Training for Kalankarai Vilakam village of Thiruvallur district on 9th November 2023.
2. Thiruvaniuppam of Thiruvallur district on 10th November 2023.
3. Thargas of Mayiladuthurai district on 9th November 2023.
4. Two trainings at Kottaikadu village, Chengalpattu district on 28th and 29th November 2023.
5. Two trainings at Kadapakkam village of Chengalpet district on 21st and 28th November 2023.

The resource persons for the training were Mr. A. Sekhar, Secretary of SOHES (NGO), Dr. Senthamil Selvan, District Program Manager (PMMSY), Dept of Fisheries and Dr. Arul Moorthy, NETFISH State Coordinator, Tamil Nadu North. Biosecurity aid materials-life jackets/hand gloves/plastic shovels/plastic crates/baskets were distributed during the training programs.



Distribution of life jackets during the training at Thiruvaniuppam, Thiruvallur district



Mrs. I. Shajina, Assistant Director, MPEDA, RD Chennai addressing the trainees during the training at Thargas Village, Mayladuthurai



Inaugural session of the training



Dr. Senthamil Selvan, District Program Manager (PMMSY), Dept. of Fisheries taking class in the training program at Kottaikadu



Mrs. I. Shajina, Assistant Director, MPEDA, RD Chennai distributing biosecurity aid materials during the training at Thargas Village, Mayladuthurai



Distribution of certificates and biosecurity items /fishing aid materials

FOCUS AREA



Inaugural session on 29th November 2023 at Telankhadi, Nagpur

Mumbai

With an aim to enhance the skill of the workers in the primary production center and processing units, MPEDA Regional Division, Mumbai has conducted two capacity building programmes in Nagpur District for the farmers, workers and fishermen engaged in the fisheries sector on 29th and 30th November 2023. The first programme for beneficiaries belonging to SC category was conducted in Farmers Hostel hall, Telankhadi, Nagpur. The programme was inaugurated by Mr. Sunil Jambhule, Regional Deputy Commissioner of Fisheries, Nagpur Region.



Inaugural session on 30th November 2023 at Ramtek, Nagpur



Officials with participants at Ramtek

The second programme was conducted for beneficiaries belonging to ST category at Fishermen Society Hall at Ramtek in Nagpur district. The programme was inaugurated by Mr. Sevak Nagpure, Vice President Fishermen Society at Ramtek. Mr. Shailesh Nagare, Secretary Bajarang Machhimaar Sahakari Sanstha and Mr. Bapurao Nagare, Shankarji Kelvade Senior Fishermen were present.

Mr. Mangesh Gawde, Field Supervisor, MPEDA RD, Mumbai, Mr. Shailendra Relekar, Assistant Professor, College of Fisheries Science, Nagpur handled the sessions on both days.

The valedictory function on 29th November 2023 was carried out in presence of Dr. Sachin Belsare, Assistant Professor (Aquaculture), COF, Nagpur and Mr. Rajiv Rathod, Assistant Professor (Extension), COF, Nagpur. Mr. Shailendra Relekar, Assistant Professor (Fish Processing), COF, Nagpur and Mr. Sevak Nagpure, Vice President, Fishermen Society Ramtek graced the valedictory function on 30th November 2023. Aid materials were distributed to the participants.

Mr. Phulkesh Kadam, Assistant Commissioner of Fisheries, Nagpur, Mr. Ankit Vaidya and Mrs. Aayushi Dhawade, Assistant Fisheries Development Officers has taken efforts to organize the Capacity Building programme under the Guidance of Mr. Sunil Jambhule, Regional Deputy Commissioner of Fisheries, Nagpur Region.



Officials with participants at Telankhadi



Distribution of aid materials to farmers

FOCUS AREA

Tuticorin

MPEDA Sub Regional Division, Tuticorin organized three capacity building training programs for the SC fishers/harbour workers from 28th to 30th November 2023 in North Beach Road, Mattakada, on “Biosecurity and Personal Hygiene Aspects”. 75 fishers/harbour workers from Thireshpuram, Mappilaiurani Tharuvaikulam, Pazhyakayal and Punnakayal attended the training programme.

Mr. Amal Xavier, Joint Director of Fisheries, Tuticorin



Mr. Amal Xavier, Joint Director of Fisheries, Tuticorin inaugurating the programme

inaugurated the programme and briefed about the importance of hygienic handling in fishing harbours and use of safety equipment in his inaugural address. The technical sessions were handled by Mrs. Bushera, Assistant Director (Marine), Dept. of Fisheries, Tuticorin. Dr. Muruganantham, Professor, Tamil Nadu Fisheries College, Tuticorin, Dr. Shassi, Deputy Director, MPEDA SRD, Tuticorin and Dr. Vinoth. S. Ravindran, State Coordinator NETFISH. The programme concluded with the distribution of aid materials to the trainees.



Mrs. Bushera, Assistant Director (Marine), Dept. of Fisheries, Tuticorin briefing the necessity of using the safety equipment



Dr. Shassi, Deputy Director, MPEDA, SRD, Tuticorin and Dr. Vinoth S. Ravindran, State Coordinator, NETFISH explaining about the personal hygiene aspects while handling raw material in fishing boats and fish landing centres



Dr. Muruganantham, Professor, Tamil Nadu Fisheries College, Tuticorin presenting on different types of safety equipment involved in biosecurity & their working nature



Distribution of aid materials

FOCUS AREA



Inauguration by lighting the lamp

Vijayawada

MPEDA Regional Division, Vijayawada conducted a one-day capacity building training for SC workers in processing unit of M/s. Southern Tropical Foods Pvt. Ltd., Jarugumalli Mandal, Prakasam district on 21st November 2023. 25 participants attended the training.



Prof. T. Suguna explaining importance of seafood processing and chlorination

The programme was inaugurated in the presence of officials of M/s. Southern Tropical Foods Pvt. Ltd. including Mr. Y. Sridhar, Factory Manager, Mr. G. Venu, HR Manager, Shri. O. Murali, QA Manager. Prof. T. Suguna, Technical Officer and Director of Research, APFU, Vijayawada, Dr. Murali Mohan, South State Co-ordinator, NETFISH and the trainees were also present.

The technical sessions were handled by Prof. T. Suguna, Technical Officer and Director of Research, APFU, Vijayawada, Ms. M. Usha Sri, QC Trainee, MPEDA RD, Vijayawada and Dr. Murali Mohan, South State Co-ordinator, NETFISH.

A kit containing personal hygiene items like gum boots, rubber hand gloves, PVC re-usable aprons, cotton head caps, thermal wear/sweater and a jute bag were distributed to all the 25 participants. The participants were given a demonstration of hand washing and explained about the hygiene & sanitation practices to be followed in the pre-processing unit by Dr. Murali Mohan, NETFISH and Ms. M. Usha Sri, QC, Trainee.



Ms. M. Usha Sri, QC Trainee explaining protection of seafood from microbial infection



Dr. Murali Mohan, NETFISH explaining hygiene aspects



Distribution of personal hygiene kits



View of demonstration of personal hygiene aspects and cleanliness in pre-processing area



View of trainees with the officials

FOCUS AREA



Mr. Johnson D' Cruz, Deputy Director, MPEDA handling technical session

Kochi

MPEDA Regional Division, Kochi organised a one-day capacity building programme for ST Fishers in association with the Department of Fisheries and Kerala Forests and Wildlife Department, Idukki district on “Biosecurity and personal hygiene aspects” at Vanasree Auditorium, Kumily, Idukki district on 30th November 2023. Thirty fishers from the forest settlement in Mannakudy attended the programme. The programme covered topics like MPEDA in the seafood industry, introduction to aquaculture, biosecurity, personal hygiene aspects, post-harvest handling of fish and schemes and services provided to ST fishers by the State Fisheries Department of Kerala in Idukki district. Mr. Johnson D' Cruz, Deputy Director, Mr. Bijimon P., Junior Technical Officer, Mrs. Manjusha K., Field Supervisor of MPEDA Regional Division, Kochi

and Mr. B. Noushad, Assistant Fisheries Extension Officer handled the technical sessions.

Mr. Rajani Biju, President, Kumily Grama Panchayth, inaugurated the valedictory function and Mr. Jijo Radhakrishnan, Member, Kumily Grama Panchayth presided over the function. Mr. Johnson D' Cruz, Deputy Director, MPEDA Regional Division Kochi welcomed the gathering and Mr. Vinod Gopi, Member, Kumily Grama Panchayath, Mr. K. E. Sibi, Range Forest Officer, Mrs. Joby Varghese, Tribal Extension Officer, Mr. B. Noushad, Assistant Fisheries Extension Officer, Mr. Rajesh. K. R., Fisheries Development Officer, Mr. Bijimon. P., Junior Technical Officer felicitated the gathering. Mrs. Manjusha. K., Field Supervisor proposed vote of thanks. The programme concluded by distributing to the participant 30 aid material kits containing raincoats, t-shirts, tracksuits and backpacks.



Mr. Bijimon P., JTO, MPEDA handling technical session



Mrs. Rajani Biju, President, Kumily Grama Panchayth distributing biosecurity kits to the trainees

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MPEDA participated in Workshop at CIFE, MUMBAI



Group photo of participants

MPEDA Regional Division, Mumbai participated in a one day interactive workshop on Ornamental Fish Disease Management at ICAR-Central Institute of Fisheries Education (CIFE), Mumbai on 4th November 2023. The workshop was

organised in association with Maharashtra Aqua Farmers Association (MAFA). Mr. Mangesh Gawde, Field Supervisor, MPEDA Regional Division, Mumbai attended the programme.

In addition to the experts in ornamental fish disease management, around 100 participants including ornamental fish breeders, farmers, retailers, wholesalers and exporters actively participated in this workshop.

Dr. Paani Prasad and Dr. Paramita Bannerji Sawant, Principal Scientists from ICAR-Central Institute of Fisheries Education, Mumbai, Mr. Atul Jain, Founder & Director, Ornamental Fish Training Research Institute, Rajasthan delivered talks on various aspects related to problems, cause and solutions while managing ornamental fish diseases. Mr. Mangesh Gawde, Field Supervisor, MPEDA, Regional Division, Mumbai gave a presentation on “Country wise regulations for import and export of ornamental fish including use of anesthetics and medicines”.

The workshop brought together different stakeholders of ornamental industries on a single platform that led to positive discussions to develop this sector. Mr. Rakesh Sawant, President of Ornamental Fish Retailers Sangh also spoke on the retail trade.



Mr. Mangesh Gawde, Field Supervisor, MPEDA giving the presentation

Awareness programme organised by ICAR-CIFT



Dr. T. R. Gibinkumar, Deputy Director, RD, Mumbai along with SEAI officials attending the deliberations



View of participants who attended the deliberations on pre-processing practices prevailing at the Sassoon Docks



Dignitaries attending the inauguration of the mega awareness program



View of the participants

MPEDA Regional Division, Mumbai participated in the meeting and awareness programme organized by ICAR-CIFT on 9th November 2023 at Sassoon Docks. The events were arranged at the Fishery Survey of India (FSI) Headquarters in Sassoon Docks at Colaba. Dr. T. R. Gibinkumar, Deputy Director, MPEDA Regional Division, Mumbai, Mr. Santosh Kadam, SCo, NETFISH Maharashtra (South) and Dr. Girija Behere, SCo NETFISH Maharashtra (North) attended the programmes.

The meeting titled 'Deliberations on Pre-processing Practices prevailing at the Sassoon Docks' was organized in the forenoon on 9th November 2023. Dr. George Ninan, Director ICAR-CIFT presided over the meeting in the presence of Dr. A. Mattoo, Chief Engineer, Mumbai Port Authority (MPA). Representatives from SEAI, MPEDA, NETFISH, MbPA, FSI, EIA, ICAR-CMFRI, ICAR-CIFT deliberated in the meeting. Mr. Roozbeh Daruwala, Regional President (Maharashtra) and Mr. Rustom Irani, National Vice President from Seafood Exporters Association of India (SEAI) attended the programme.

A mega awareness program on 'Hygienic Handling of Fish and Shellfish' was jointly organized by Mumbai

Research Centre, ICAR-CIFT, Vashi and Mumbai Port Authority (MbPA), Colaba on 9th November 2023 at Fishery Survey of India (FSI), Colaba. Mr. Rajiv Jalota, IAS, Chairman, MbPA was the Chief Guest. Dr. George Ninan, Director, ICAR CIFT presided over the function. Dr. Atul Patne, IAS, Commissioner of Fisheries, Mr. Makarand Suresh Narvekar and Mrs. Harshita Narvekar, Municipal Corporators of Mumbai attended the programme as Guests of Honour. Representatives from Mumbai Port Authority, State Department of Fisheries, Maharashtra, MPEDA, NETFISH, Fishery Survey of India, Seafood Exporters Association of India, Export Inspection Agency, MFDC, Fishermen Co-operative Societies, Peeling Shed Owners and Supervisors (Sassoon Docks), ICAR-CMFRI, ICAR-CIFT and media participated.

Around 110 people with the majority being peeling workers in Sassoon Docks and members of Seafood Supplier Association participated. Plastic crates, apron, head gear, mask, hand gloves were distributed to the peeling workers by the Chief Guest and other dignitaries.

Marine landing report October 2023

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

MPEDA-NETFISH



MPEDA -NETFISH is actively engaged in real-time data collection from around 100 major fishing harbors and landing centers in India for supporting traceability and MPEDA's catch certification system. Regular tracking of marine landings is executed by Harbour Data Collectors stationed at selected locations. They collect information on incoming fishing vessels and approximate catch landed by these vessels, specific to each species. The collected data is then uploaded to the MPEDA website on a daily basis. This report offers a comprehensive overview of the trends observed in marine landings during October 2023.

I. Observations on catch landings

In October 2023, data on marine catch landings was gathered from 86 fish landing sites scattered along the coastal states of India. The cumulative catch for the month amounted to 104,030.89 tons. Breaking

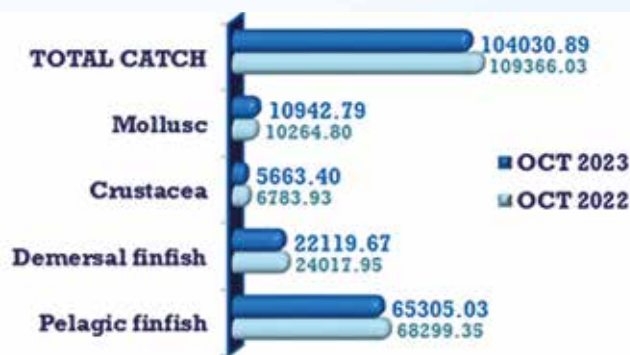


Fig.1: Catch composition of marine landings (in tons) in October 2023

down the composition, pelagic finfishes dominated the catch with a substantial 63%, accounting for 65,305.03 tons. Demersal finfishes followed at 21%, contributing 22,119.67 tons to the overall catch. Crustaceans claimed a 5% share, representing 5,663.40 tons, while molluscs contributed 11% share, with 10,942.79 tons (refer Fig. 1).



	Common name	Scientific name	Quantity (tons)
1	Indian mackerel	<i>Rastrelliger kanagurta</i>	14878.21
2	Ribbon fish	<i>Lepturacanthus savala</i>	8981.98
3	Indian oil sardine	<i>Sardinella longiceps</i>	4680.50
4	Indian squid	<i>Uroteuthis duvaucelii</i>	4330.76
5	Japanese threadfin bream	<i>Nemipterus japonicus</i>	3966.98

Table 1: Top five species landed during October 2023

The catch landings within the specified period showcased a diversity of 249 species, encompassing both marine finfishes and shellfishes. The five dominant species of the month were *Rastrelliger kanagurta*, *Lepturacanthus savala*, *Sardinella longiceps*, *Uroteuthis duvaucelii*, and *Nemipterus japonicus* (refer Table 1).

An analysis of the group-wise landing data revealed that mackerels, lesser sardines, ribbon fishes, croakers, and squids were the dominant species landed in the month (refer Fig. 2). These top five fishery items accounted for 52% of the total catch. Other notable landed items included cuttlefish, threadfin breams, and oil sardine.

Mackerels, lesser sardines, and ribbon fishes dominated the pelagic finfish landings, while croakers and threadfin breams were the major demersal catches. Coastal shrimps constituted over 72% of the total crustacean harvest, with *Karikkadi* shrimp (*Parapenaeopsis stylifera*) being the most abundant species, with a catch of 1646.58 tons. Squid and cuttlefish were the primary molluscs landed during the month.

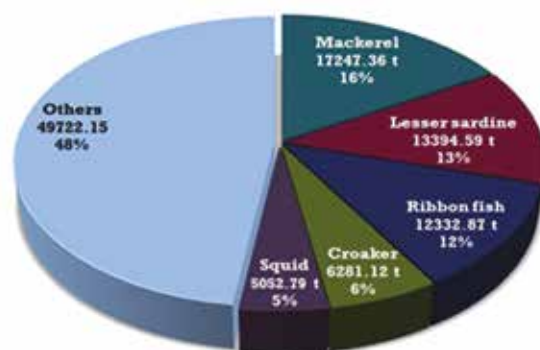


Fig. 2: Major five fishery items landed in October 2023

State-wise landings

The north-western states of Maharashtra and Gujarat recorded the highest marine fish landings in October 2023 (refer Fig. 3). Maharashtra led with 29,970.02 tons, accounting for 29% of the total catch, followed by Gujarat with 23,024.14 tons (22%). The south-western states of Karnataka and Kerala also made significant contributions, with 14% and 12% of the total catch, respectively. Together, the western coast states accounted for 80% of the total marine fish landings. The eastern coast states, on the other hand,



Fig.3: State-wise marine landings (in tons) in October 2023

had lower landings, with Tamil Nadu and West Bengal contributing 8% and 7%, respectively. Odisha and Andhra Pradesh had the lowest landings among the eastern coast states.

Harbour-wise landings

Mirkarwada harbour in Maharashtra recorded the highest fish landings in October 2023 among the 86 selected fish landing sites. Table 2 lists the top ten harbours in terms of total catch quantity landed.

II. Observations on boat arrivals

The number of fishing vessel arrivals recorded from the 86 designated fish landing sites totalled 38,639. Gujarat recorded the highest number of boat arrivals,

Sl. No.	Harbour	Quantity (tons)
1	Mirkarwada	14332.45
2	Vanakbara	5671.13
3	Veraval	5353.93
4	New Ferry Wharf	5033.82
5	Mangrol	4705.98
6	Porbandar	4622.03
7	Malpe	4370.18
8	Sasoon Dock	3970.35
9	Mangalore	3914.70
10	Sakharinate	3763.49

Table 2: Top ten harbours based on catch landings



with 9,340, accounting for 24% of the total. Kerala, Tamil Nadu, and Maharashtra were next in line with 18%, 17%, and 16% shares, respectively (refer Fig. 4). Considering the harbour-wise boat arrivals, the Mangrol and Porbandar harbours in Gujarat were in the top two with 2,135 and 2,046 boat arrivals, respectively.

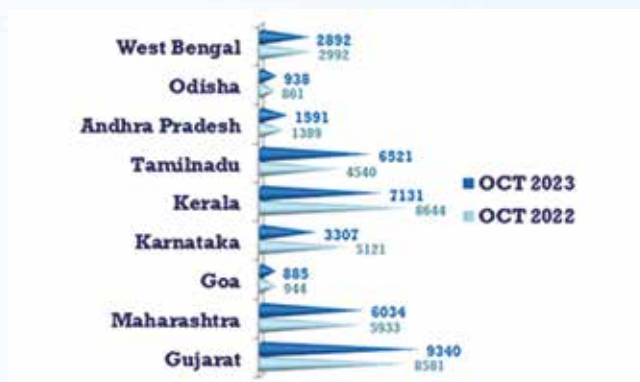


Fig.4: State-wise boat arrivals (nos.) in October 2023

Summary

During October 2023, marine landings and boat arrivals from the 86 major fish landing sites in India totalled 104,030.89 tons and 38,639 vessels, respectively. This represents an increase of about 5,300 tons in catch landings and 2,300 vessels in boat arrivals compared to the previous month.

Pelagic finfish resources remained the major contributor to the overall catch, with Indian mackerel (*Rastrelliger kanagurta*) remaining as the most landed species of the month. Maharashtra achieved the top position in terms of catch landing and whereas Gujarat remained in the highest position in terms of number of boat arrivals.

Among the various landing sites, Mirkarwada harbor retained its top position in catch landings, while Mangrol harbor had achieved the highest number of boat arrivals.

Monthly outlook forecast report

Ritish Victor

Co-founder & Country Head – Myforexeye Fintech Pvt. Ltd.

Email-id: sales@myforexeye.com



USD INR

The volatility turned down very low at just 24 paise in October month. Rupee ended the month at 83.25 and continued to remain under pressure trading close to the all-time low of 83.29 as RBI continued to protect the local currency. Our Indian FX Reserves have dropped by \$7.17 billion in the previous month, currently at \$583.53 billion. Amid worries regarding the ongoing Dollar shortage, the USD/INR overnight swap rate and forward premiums dropped. The RBI's \$5 billion swap maturity and the equities outflows are likely having a "lingering impact" on the dollar crunch. October saw the largest monthly sell-off since January when foreign investors liquidated \$2.74 billion worth of Indian equities.

The Israel-Hamas war started on Oct 7 led to an upsurge in global geopolitical concerns. Even after a whole new armed conflict between 2 parties in the Middle East, Rupee still manages not to breach its record low level as the central bank continues to protect that level although RBI has repeatedly publicly stated that they do not intervene to protect any level but to smoothen out wide volatility. The Indian Crude basket price is \$88.21 as of 31 Oct '23 which is still far below the \$100 mark and only a break above \$100-105 could put pressure on the rupee, CAD and fiscal deficit. The Fed interest rate decision is due today and is widely expected to result in unchanged interest rates but maintain a hawkish stance. Focusing on this month, both the US and Indian CPI are due. Apart from war situations getting escalated we do not see any other factor putting too much pressure in November on the rupee.

Rupee has formed large and small ascending triangles on the daily chart.

On 20th Oct the near-term triangle broke and pushed towards a stronger Rupee but couldn't sustain. Dollar bulls took over quick until they ran into the resistance zone 83.20 - 83.29, where momentum begins to fade. Rupee will continue to consolidate between 83 and 83.29, until we see a break of either side. If 83.29 breaks, then a move much higher would be probable. Towards the downside Rupee is well supported at 83 and then 82.80. A Break of 82.80 might indicate a steeper move.

Dollar exporters and importers should continue to hedge. Please do not fall into the trap of low volatility now and low volatility always. Easier for dollar exporters to hedge since Rupee is close to all-time lows. Maintain forwards as well as vanilla options. Dollar importers focus on vanilla options – the best part about low volatility is lower vanilla option premiums – capitalize on it.



EUR USD

The month of October came with turmoil regarding the expectations of the Fed's interest rate hike and the war between Israel and Hamas that began in the first week of the month. The EURUSD started the month at a 10-month low of 1.0447 against a stronger dollar. Throughout the month, the dollar received significant safe haven support, and oil prices were in question, reaching their highs. The Euro mostly traded sideways throughout the month but was able to reach a high of 1.06945, a level last seen at the end of September. The USD gained support towards the end of the month amid a risk-off atmosphere, causing EURUSD to drop despite the ECB's decision to maintain rates.

In October, inflation in the Eurozone dropped more significantly than anticipated, reaching 2.9%. This decrease brings Eurozone inflation closer to the European Central Bank's target of 2%, thanks to the ECB's policy of higher interest rates, which has helped stabilize the situation. With the Federal Reserve expected to maintain unchanged interest rates and the poor manufacturing sector in the Eurozone, there doesn't appear to be any positive momentum for the Euro.

EURUSD opened at 1.0566. On the daily candlestick chart the pair is making a head and shoulder pattern, in the start of the month the pair fell more than 200 pips hence making a fresh low of 10 months at 1.0448. The pair is expected to show a decent amount of resistance at the 1.07 mark which acted as a major support in the past. Currently, the pair is trading above 1.0550, a break below 1.04 could expose the pair to continue its downtrend towards 1.0250. It might be challenging for the euro to break above the 1.07 level, primarily due to poor economic performance majorly in the manufacturing sector. If the pair manages to advance beyond this level, it will let the gates open for EURUSD to change its range. The Relative Strength Index (RSI) is showing a strong sell signal at 30. The MACD indicator below 0 supporting the RSI, as the MACD line (blue) looks to cut the signal line from above, indicating moreover sell signal by which we expect the pair to be under pressure giving importance to the level that is 1.04 (bearish signal) and 1.07 (bullish signal).



GBP USD

In October, sterling declined for the third consecutive month, maintaining its downward momentum. The pair fell majorly due to the strength in dollar. The US 2-year and 10 year bond yield rose to 5.25 % (17-year high) and 5.02 % (16-year high), after the comments from Fed Chair Powell, inferring that inflation is still high. Also because of the term premium which was at its highest since May 2021. Services and Composite PMI of UK were below than the expectation, suggesting the service sector is in a contraction phase. The manufacturing was

above expectation but was still below the key 50 level. The economic condition in the UK is still not favorable and the risk of recession continues to put pressure on the currency with the persistent higher inflation. On the contrary, the US economy continues to perform well, with bullish economic data release. The outlook for the pound remains bearish, as BoE is expected to keep interest rates unchanged for the second time in a row. Weak consumer spending and decline in business investment supporting the pause. Comments from Bailey (BoE's governor) and Powell (Fed Chair), UK GDP, US CPI and labor market data will be scrutinized for cues on future trajectory of the pair. Any escalation in the Gaza war will also put pressure on sterling with the increase in oil prices.

The British pound had a very choppy trading course during the month of October, the last candlestick for the month looks like we are going to continue to threaten a major breakdown. The month concluded with a candlestick that suggests the pound may continue to face downward pressure. If it manages to break below the critical support level of 1.20, there's a risk of further depreciation, with the 1.1850 level serving as the next substantial support. The current market setup exhibits characteristics of a bearish flag, indicating that traders are paying close attention to this technical configuration. Should the pound indeed weaken, the 1.20 level is likely to become a significant battleground, but a breach below that point could pave the way for a descent toward 1.1850, a historically crucial support area. Conversely, a reversal in the pound's trajectory, marked by a breakout above the recent highs, could set it on a course toward the 50-Day EMA (Exponential Moving Average). However, this moving average is expected to act as a substantial technical resistance level, likely prompting increased selling interest. Short-term rallies in this market are anticipated to encounter a considerable number of sellers. Therefore, it's highly likely that sellers will re-enter the market whenever there are signs of trouble. Buying the pound is not a current consideration, at least until it surpasses the distant 200-Day EMA, which is far from the current price levels.

JPY USD

The yen hit an 11-month low early in the month before rebounding to finish stronger around 149 per dollar, as USDJPY dipped to 148.25 then rebounded toward 149 with little follow-through amid intervention speculation. In subsequent weeks, USDJPY climbed to 150, driven by rising Treasury yields and divergent Fed and Bank of Japan policies, with the Fed hawkish



while the BOJ remained ultra-accommodative. Though the yen later bounced back to 149.59, concerns persist about potential Japanese actions to counter extended depreciation, as the yen's decline stems from the BOJ's ongoing easy money approach. USDJPY volatility has been fueled by the dynamics between central bank stances, yields, and intervention rumors. At its recent meeting, the BOJ further eased long-term rate controls by reinterpreting the 10-year yield cap as a loose 1.0% bound, moving to unwind stimulus. This sent the yen higher as markets anticipated more BOJ policy changes. A more cautious Fed outlook could pull back USDJPY gains, but the Fed-BOJ divergence may limit declines. Some key events to follow in the upcoming

month include JPY Foreign Investment, JPY Foreign bonds, and Bank of England Interest Rate.

The USDJPY opened at 149.59 and showed a sideways trend for the whole month turning the last trading day to break above 151 and making a high of 151.66. Higher US 2 and 10-year bond yields with the continuing dovish stance of the BoJ have seen yen facing pressure. The rally of dollar against the yen has completely supported the bulls with a strong dollar and no change in the YCC indicating the gates open for the pair to go above 152. R1 might be placed at the high touched on 20th October at 151.94. A break above these levels can keep rooms open for the pair to enter in the 155 zone which is almost 33 years high. As the signal line (yellow) and the RSI (purple) lines are nearly parallel to one another and the RSI line lacks any clear direction, the Relative Strength Index (RSI) is displaying a buy signal at 67. The RSI is supported by the MACD indicator above 0 since the MACD line (blue) and the red line are moving in parallel, which also indicates a buy signal. S2 looks around 147.70, indicating a potential level where traders can think about buying if the pair experiences a correction.

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Regional Division Mumbai bags official language award under central and western regions



Dr. T.R. Gibinkumar, Deputy Director and Mrs. Mrinalini Paresh Arekar, Sr. Hindi Translator of MPEDA RD Mumbai receiving the award

MPEDA Regional Division, Mumbai has been selected as the best office for Official Language implementation in the "B" region coming under Central and Western Regions. The award, presented in the category for Regional Offices with fewer than 10 personnel, was received during the Regional Official Language Seminar's award ceremony on 23rd November 2023. The event was hosted by Nuclear Power Corporation of India Limited (NPCIL).

The event was presided over by Mr. Ajay Kumar Mishra, Hon'ble Minister of State for Home Affairs. Mr. Ramesh Bais, Hon'ble Governor of Maharashtra State, was the Chief Guest for the occasion. Mrs. Anshuli Arya Secretary (OL) and Dr. Meenakshi Jolly, Joint

Secretary (OL), Mr. Rajesh Srivastava, Deputy Director (Policy) from the Department of Official Language, Ministry of Home Affairs were also present during the occasion. In the technical session of the program, information on various aspects of translation on the website of the Department of Official Language and especially on Kanthasth 2.0 was presented by Mr. Deepak Kumar, Inspector, CISF.

Dr. T.R. Gibinkumar, Deputy Director, MPEDA RD Mumbai received the Award Shield from Mr. Ramesh Bais, Hon'ble Governor, Maharashtra. Mrs. Mrinalini Paresh Arekar, Sr. Hindi Translator of RD Mumbai received the Certificate from the Governor.

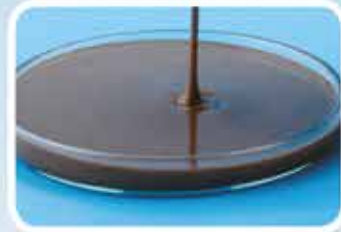
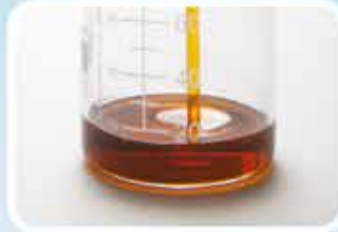
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Antimicrobial Resistance (AMR) Campaigns conducted by NaCSA



1st AMR program at Thallarevu, Kakinada, Andhra Pradesh



2nd AMR program at Challapalli, Dr. BR Ambedkar Konaseema, Andhra Pradesh



3rd AMR program at Nirmala Nagar, Repalle, Bapatla, Andhra Pradesh



Antimicrobial Resistance (AMR) week is an annual global campaign celebrated from 18th to 24th November every year to raise awareness of the dangers of antimicrobial resistance (AMR) and promote best practices to prevent its spread. The theme for AMR Week 2023 is "Preventing antimicrobial resistance together".

Antimicrobial resistance (AMR) is a major threat to global health, food security, and development. As per WHO estimates from the European Union/European Economic Area (EU/EEA) alone each year more than 6,70,000 infections reporting due to bacteria

resistant to antibiotics and approximately 33,000 people die as a direct consequence. It occurs when microorganisms develop the ability to resist the effects of antimicrobial drugs, such as antibiotics, antifungals, antivirals and antiparasitics. This resistance makes it difficult or impossible to treat infections caused by these microorganisms, leading to increased mortality, morbidity and healthcare costs.

India is the second largest producer of aquaculture products in the world, a testament to its thriving industry. During the 2022-23 fiscal year, marine product exports reached a staggering US\$ 8.09

Impact of AMR on Seafood export

- # Antimicrobial Resistance (AMR) is a **REAL THREAT**
- 
- Indiscriminate use
of antibiotics
- will lead to the
rise in
- Drug-resistant SUPERBUGS**
- © MPEDA

Antimicrobial resistance poses a significant threat not only to human health but also to national economies through export losses. To address this critical issue, NaCSA functioning under the aegis of MPEDA conducted 16 large scale campaigns along the coastal states of Andhra Pradesh, Tamil Nadu, West Bengal and Odisha to create awareness on the importance of AMR among NaCSA society shrimp aqua farmers, and to implement Good Aquaculture Management Practices during 15-29 November 2023, in which 1,572 farmers participated. The details of AMR programs conducted is given below.

Sl. No.	Date	State	District	Mandal	Village	No of Farmers attended
1	15.11.2023	Andhra Pradesh	Kakinada	Thallarevu	Thallarevu	83
2	17.11.2023	Andhra Pradesh	Dr. BR. Ambedkar Konaseema	Uppalaguptam	Challapalli	105
3	18.11.2023	Andhra Pradesh	Bapatla	Repalle	Nirmala Nagar	84
4	20.11.2023	Andhra Pradesh	Dr. BR. Ambedkar Konaseema	Sakhinetipalle	Sakhinetipalle	94
5	21.11.2023	Andhra Pradesh	West Godavari	Veeravasaram	Navuduru	110
6	22.11.2023	Andhra Pradesh	Krishna	Koduru	Mandapakala	101
7	23.11.2023	Andhra Pradesh	Nellore	Indukurupeta	Ramudupalem Pallipalem	103
8	24.11.2023	Andhra Pradesh	Bapatla	Pittalavanipalem	Nattalavaripalem	110
9	25.11.2023	Andhra Pradesh	West Godavari	Narasapuram	Kopparru	86
10	29.11.2023	Andhra Pradesh	Srikakulam	Gara	Srikurmam	87
11	22.11.2023	West Bengal	Purba Medinipur	Deshapran	Phulbari	110
12	24.11.2023	West Bengal	South 24 Parganas	Namkhana	Namkhana	99
13	20.11.2023	Odisha	Balasore	Soro	Alupur	105
14	21.11.2023	Odisha	Bhadrak	Chandbali	Karanapalli	90
15	21.11.2023	Tamil Nadu	Mayiladuthurai	Sirkazhi	Karaimedu	115
16	22.11.2023	Tamil Nadu	Nagapattinam	Kilvelur	Thirupoondi	90
		Total farmers				1572

The campaign started in Thallarevu of Kakinada district in Andhra Pradesh on 15th November 2023 and ended on 29th November 2023 at Srikakulam. These programs were graced by the officials from respective MPEDA RDs /SRDs, officials from Dept. of Fisheries of the respective state, officials from medical health fraternity, officials from veterinary fraternity, scientists from CIFT, KVKs and other institutes, officials from CAA, local administrative heads, society presidents

and governing council members of NaCSA apart from NaCSA officials.

Three technical sessions related to AMR such as “Antibiotic Microbial Resistance in Indian Aquaculture and its Impact on Exports”, “Better Management Practices in Shrimp Farming” and “Antibiotic Residues and Antimicrobial Resistance - an overview of the twin issues in fisheries” were presented in each program by the experts from the respective fields.



4th AMR program at Sakhinetipalle, Sakhinetipalle, Dr. BR Ambedkar Konaseema, Andhra Pradesh



5th AMR program at Navuduru, Veeravasaram, West Godavari, Andhra Pradesh



6th AMR program at Mandapakala, Koduru, Krishna, Andhra Pradesh



7th AMR program at Ramudupalem Pallipalem, Indukurupeta, Nellore, Andhra Pradesh



8th AMR program at Nattalavaripalem, Pittalavanipalem, Bapatla, Andhra Pradesh



9th AMR program at Kopparru, Narasapuram, West Godavari, Andhra Pradesh



10th AMR program at Gara, Srikurmam, Srikakulam, Andhra Pradesh



11th AMR program at Phulbari, Deshapran, Purba Medinipur, West Bengal



12th AMR program at Namkhana, South 24 Parganas, West Bengal



13th AMR program at Alupur, Soro, Balasore, Odisha



14th AMR program at Karanapalli, Chandbali, Bhadrak, Odisha



15th AMR program at Karaivedu, Sirkazhi, Mayiladuthurai, Tamil Nadu



16th AMR program at Thirupoondi, Kilvelur, Nagapattinam, Tamil Nadu

AQUACULTURE SCENE

MPEDA Regional Division organized training programmes on “Eco-friendly and Sustainable aquaculture through species diversification”



Mrs. Saida Teacher, President, Angadippuram Grama Panchayath inaugurating the training



Mr. Johnson D' Cruz, Deputy Director, MPEDA distributing certificate to the trainee



View of technical session

Kochi

MPEDA Regional Division, Kochi organized a 3-days' general training programme on “Eco-friendly and sustainable aquaculture through species diversification” at Grama Panchayath Hall, Angadippuram, Malappuram district from 8th to 10th November 2023. The 21 trainees who participated in the programme were selected by Nilambur Mathsyabhavan.

The training was mainly oriented for a sustainable and diversified aquaculture production through adoption of Better Management Practices (BMPs). The technical session covered a wide range of topics highlighting role of MPEDA in seafood industry, different aquaculture practices, recent trends in aquaculture, culture practices of Scampi and diversified species like Asian Seabass, GIFT, Etroplus, stock assessment, feed management, disease and health management, harvesting methods, Pre-Harvest Testing (PHT), post-harvest management,

marketing aspects, value addition, importance of farm enrolment, schemes and services of FFDA for aquaculture. Monitoring of water quality parameters was practically demonstrated. The technical sessions were handled by officials of MPEDA Regional Division, Kochi including Mr. Johnson D' Cruz, Deputy Director, Mrs. Preetha Pradeep, Technical Officer, Mr. Bijimon. P., Joint Technical Officer, Mrs. Manjusha. K., Field Supervisor and Mr. Shahin Sha, Project Coordinator, Fish Farmer Development Agency, Thirur.

After the technical session, an interactive session, wherein questions raised by participants were clarified. During the valedictory function, Mrs. Seleena Thaniyan, Angadippuram Grama Panchayath Welfare Standing Committee Chairperson, Mr. Shihabudheen, Member, Angadippuram Grama Panchayath and Mr. Johnson D' Cruz, Deputy Director distributed certificates to the trainees.

Kolkata

North 24 Parganas district:

MPEDA Regional Division, Kolkata Organized a 3-days' training programme from 8th to 10th November 2023 on "Eco-friendly sustainable aquaculture" for General beneficiaries at Tentulia, Swarupnagar, North 24 Parganas District. 21 trainees participated in the training programme.

The technical sessions were handled by officials of MPEDA Regional Division including Mr. Dhirit Ekka, Deputy Director, Mr. K. Ramanjaneyulu, Joint Technical Officer and Mr. Anirban Maity, Field Supervisor. The sessions covered the need for a comprehensive biosecurity plan tailored to the specific conditions of shrimp farms, importance of proactive measures to prevent disease introduction, infrastructure

requirements necessary for successful aquafarms, farm enrollment procedure and its importance, why diversification is crucial for the sustainable growth and prosperity of the aquaculture industry, selection of most appropriate species for aquaculture ensures optimal productivity, common diseases affecting shrimp, impact of diseases on shrimp production and the overall industry, common causes of export rejections, necessary measures and protocols to prevent and mitigate these challenges, various aspects of sustainable seafood exports, including responsible fishing practices, and traceability, Seed selection, stocking, water quality and feed management in aquaculture.

A field visit was arranged for trainees at the Magurati Srirampur village of North 24 Parganas district on 9th November 2023. The trainees were distributed certificates and stipends at the end of the programme.



Mr. K. Ramanjaneyulu, Junior Technical Officer, MPEDA RD, Kolkata handling technical session



View of training session



View of field visit



Participants with MPEDA officials

South 24 Parganas district:

MPEDA Regional Division, Kolkata organized a 5 days' training programme from 20th to 24th November 2023 on "Eco-friendly sustainable aquaculture" for ST beneficiaries at Mundapara, Kakdwip, South 24 Parganas District. A total of 20 trainees participated in the program.

The programme was inaugurated by Mrs. Madhuri Gharami, Pradhan, Rabindra Gram Panchayat followed by technical sessions. Farm Enrollment procedure and its importance, importance of pond preparation in aquaculture farming, importance of feed management techniques, PMMSY Schemes and role of Department of Fisheries in West Bengal, importance of sustainable aquaculture practices, current state and future possibilities of aquaculture in West Bengal, Better Management Practices

(BMPs), importance of preventing, controlling, and mitigating the spread of diseases within shrimp farms, infrastructure requirements necessary for the smooth and successful operation of an aquafarm, importance of health management in aquaculture, balanced feed formulations and feeding practices, significance of proper handling, storage, and transportation to maintain product integrity etc. were some of the topics handled during the technical session. These sessions were handled by MPEDA officials including Dr. K. Pau Biak Lun, Assistant Director, Mr. K. Ramanjaneyulu, Junior Technical Officer, Mr. Anirban Maity, Field Supervisor and Mr. Partha Sarathi Mahanty, Fishery Extension Officer of Department of Fisheries, West Bengal.

A field visit was arranged for trainees at the Manmathapur Girirchak village on 23rd November 2023. The trainees were distributed certificates at the end of the programme.



Technical session by Mr. Partha Sarathi Mahanty, Fishery Extension Officer, Department of Fisheries, West Bengal



View of field visit



Technical session by Mr. Pradip Maity, Field Manager, NaCSA



Mrs. Madhuri Gharami, Pradhan, Rabindra Gram Panchayat distributing certificate

Ornamental fish – *Headstanders*



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 Aquatechnology Park for ornamental fish. MPEDA has published Living Jewels, a collection of his articles on ornamental fish.

Headstanders, belonging to the order *Characiforms*, are the most colourful of all the South American Characins with contrasting body colouration and striking patterns. They are from the South American rivers and tributaries. They adapt to a range of conditions but prefer planted tanks with dark gravel and vertical crevices that mimic the rocky habitat from where they originate. The males are more slender than females. Although largely herbivorous, they will readily accept brine shrimp, bloodworms, and mosquito larvae. Fresh lettuce leaves and peas should also be included in their diet as often as possible. Though there are more than

a dozen *Anostomus* are recorded, *A. anostomus*, *A. fasciatus*, *A. ternetzi*, and *A. trimaculatus* are popular in the hobby.

A. anostomus, is the most popular and striking fish among *Anostomus* species, often seen in home aquaria, better known as striped headstander or cigar fish due to its cigar shaped body. A native of South America, found along the rocky banks of fast moving rivers with lot of algae, the Orinoco and Amazon in Guyana, Columbia, Venezuela, Peru and Brazil. With a laterally compressed and elongated body, upturned

mouth and pointed head, they look beautiful. They spend most of their time swimming their head down, an adaptation for feeding. Colour varies from brown to black with three yellow horizontal stripes. The dorsal fin is usually red as is the area on the base of the tail. Other fins are almost transparent. They may be kept in a well planted aquarium with a large amount of green food and algae to be grazed up on. Appropriate hiding places may be provided among rock structures, caves and driftwood. The aquaria should have a dark substrate of fine gravel or sand. It is a hardy fish and can live in a wide variety of water conditions. Ideal water conditions are; temperature ranging from 22-29°C, with pH 6.5 and dH 8. They should be kept either singly or in a group of six or more. In a community tank, it does well with medium to large fish. Their maximum attainable length is 15 -17 cm. They are commonly bred in fish hatcheries throughout South America and Asia. Spawning is reported to be difficult in aquarium conditions as diet appears to play a very important role for spawning. They will take flake and pellet foods, freeze dried bloodworms, tubifex and brine shrimp, but preference is for live insect larvae.

A. brevior, occurs in the shallow areas of Oyapock River basin of South America, preferring sandy substrate and

strong water current. They feed on algae and are not very common in the market.

A. fasciatus, (*Leproinus fasciatus*), commonly known as six barred *Anostomus*, is a beautifully coloured fish with black and dark yellow vertical bands. This species is also less commonly seen in the hobby.

A. ternetzi, are less colourful than the striped *Anostomus* and considered to be more peaceful. Occurs in the fast flowing rivers of South America, Orinoco, Araguaia and Amazon, in sections of streams and rivers where there is a fairly strong current. Though they are not quite as remarkable as their striking relative, *A. anostomus*, they are less territorial and less demanding. Ideal water conditions are, temperature ranging from 24-28°C, with pH between 5.8 – 7.5 and dH 8. They are best kept in shoal, in a well-planted aquaria, preferably imitating natural habitat by creating strong water movement with the aid of a water filter.

A. trimaculatus, known as three spot *Anostomus*, is not as colourful as other *Anostomus*. They are very peaceful and best suited for community aquaria and best if kept in shoals. They can live in any water conditions except that it should be well oxygenated. They will eat live, frozen and dry food but prefer green foods.

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AQUACULTURE SCENE

Details of the SPF *P. vannamei* brooders imported & quarantined at AQF during September 2023

Sl. No.	Name of the stakeholders	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	02.09.23	300	300	600
2	Prince Aqua Pvt. Ltd	Andhra Pradesh	SyAqua Americas Inc, Florida	02.09.23	250	250	500
3	Sri Mahalakshmi Hatcheries - Vizag	Andhra Pradesh	SIS, Florida	03.09.23	300	300	600
4	Sri Mahalakshmi Hatcheries - Vizag	Andhra Pradesh	American Penaeid, Florida	04.09.23	300	300	600
5	KPR Hatchery	Andhra Pradesh	American Penaeid, Florida	06.09.23	300	300	600
6	Seven Staar Aquatech	Tamil Nadu	SyAqua Americas Inc, Florida	08.09.23	200	200	400
7	Royal Hatcheries	Tamil Nadu	SyAqua Americas Inc, Florida	08.09.23	250	246	496
8	Gaayathri Bio Marine	Andhra Pradesh	SyAqua Americas Inc, Florida	08.09.23	250	250	500
9	Makineedi Hatcheries	Andhra Pradesh	Kona Bay, Hawaii	11.09.23	552	552	1104
10	BMR Marine Products Pvt. Ltd - Vizag	Andhra Pradesh	Kona Bay, Hawaii	11.09.23	444	444	888
11	Royal Hatcheries	Tamil Nadu	SIS, Florida	13.09.23	300	300	600
12	Sun Glow Marine	Tamil Nadu	SIS, Florida	13.09.23	160	160	320
13	Rama Shrimp Hatchery	Andhra Pradesh	SyAqua Americas Inc, Florida	15.09.23	600	600	1200
14	Sri Mahalakshmi Hatcheries - Nellore	Andhra Pradesh	SyAqua Americas Inc, Florida	17.09.23	300	300	600
15	Varun Shrimp Hatchery Pvt. Ltd	Andhra Pradesh	SyAqua Americas Inc, Florida	21.09.23	250	250	500
16	Shilpa Hatcheries LLP	Andhra Pradesh	SyAqua Americas Inc, Florida	21.09.23	250	250	500
17	Rajkamal Marine Breeding Farm	Andhra Pradesh	SIS, Florida	21.09.23	400	400	800
18	Blue Star Marines	Andhra Pradesh	SIS, Florida	21.09.23	300	300	600
19	Meenakshi Hatcheries Pvt. Ltd	Andhra Pradesh	SIS, Florida	23.09.23	500	500	1000
20	Sreevalli Hatcherie	Andhra Pradesh	SIS, Florida	24.09.23	300	300	600
21	NSR Hatcheries - Prakasam	Andhra Pradesh	SyAqua Americas Inc, Florida	24.09.23	250	250	500
22	Sreevalli Hatcheries	Andhra Pradesh	SyAqua Americas Inc, Florida	24.09.23	250	250	500
23	Sai Bharhavi Hatcheries Pvt. Ltd	Andhra Pradesh	Kona Bay, Hawaii	25.09.23	330	330	660
24	Vaisakhi Bio-Marine Pvt. Ltd	Tamil Nadu	Kona Bay, Hawaii	25.09.23	660	660	1320
25	Kanak Matsya Aqua Farm Pvt. Ltd	Andhra Pradesh	American Penaeid, Florida	28.09.23	300	300	600
26	NSR Aqua Farms Pvt. Ltd	Andhra Pradesh	American Penaeid, Florida	28.09.23	300	300	600
27	Sapthagiri Hatcheries	Andhra Pradesh	American Penaeid, Florida	28.09.23	200	200	400
28	Venkata Sai Hatcheries	Andhra Pradesh	American Penaeid, Florida	28.09.23	200	200	400
	TOTAL				8996	8992	17988

AQUACULTURE SCENE

Details of the SPF *P. vannamei* brooders imported & quarantined at AQF during October 2023

Sl. No.	Name of the stakeholders	State	Country of origin/ supplier	Date of receipt of the lot at AQF arrival	Broodstock imported (nos)		
					Male	Female	Total
1	Sandhya Aqua Exports Pvt. Ltd	Andhra Pradesh	SyAqua Americas Inc, Florida	01.10.23	300	300	600
2	Suhaan Enterprises Pvt. Ltd	Andhra Pradesh	American Penaeid, Florida	03.10.23	300	300	600
3	BMR Exports - Kancheepuram	Tamil Nadu	SyAqua Americas Inc, Florida	05.10.23	500	500	1000
4	Shilpa Hatcheries LLP	Andhra Pradesh	SIS, Florida	06.10.23	350	350	700
5	Coastal Aqua Pvt. Ltd	Andhra Pradesh	SIS, Florida	07.10.23	300	300	600
6	Sapthagiri Hatcheries	Andhra Pradesh	American Penaeid, Florida	08.10.23	300	300	600
7	Ravi Hatcheries - LLP	Andhra Pradesh	SIS, Florida	08.10.23	300	300	600
8	Srinidhi Biotechnologies	Andhra Pradesh	SIS, Florida	11.10.23	300	300	600
9	Srinidhi Marine Biotechnologies	Andhra Pradesh	Kona Bay, Hawaii	13.10.23	330	330	660
10	Ananda Foods	Andhra Pradesh	Kona Bay, Hawaii	13.10.23	330	330	660
11	SVR Hatcheries	Andhra Pradesh	Kona Bay, Hawaii	13.10.23	330	330	660
12	Meenakshi Hatcheries	Andhra Pradesh	SyAqua Americas Inc, Florida	15.10.23	200	200	400
13	Sripa Aqua Marine Pvt. Ltd	Andhra Pradesh	SyAqua Americas Inc, Florida	15.10.23	200	200	400
14	Manjunadha Hatcheries - Phase II	Andhra Pradesh	SIS, Florida	18.10.23	200	200	400
15	Jay Jay Aqua Tech	Tamil Nadu	SIS, Florida	18.10.23	300	300	600
16	Sri Manjunadha Hatcheries	Andhra Pradesh	American Penaeid, Florida	21.10.23	200	200	400
17	Sai Marine Exports Pvt. Ltd	Andhra Pradesh	American Penaeid, Florida	21.10.23	300	300	600
18	Sapthagiri Hatcheries	Andhra Pradesh	SIS, Florida	21.10.23	400	400	800
19	Maruthi Aqua Technologies Pvt. Ltd	Andhra Pradesh	SIS, Florida	26.10.23	423	423	846
20	Avanti Feeds Unit I	Andhra Pradesh	SIS, Florida	28.10.23	400	400	800
21	Vaisakhi Bio Marine Pvt. Ltd - Unit III	Andhra Pradesh	American Penaeid, Florida	28.10.23	300	300	600
	TOTAL				6563	6563	13126

MPEDA HACCP training programmes for seafood technologists

Bhimavaram

MPEDA organized a 4-day seafood HACCP training programme from 10th to 13th October 2023 at Bhimavaram with an objective to assist the seafood processors in the development of their HACCP plans. The training programme was inaugurated by Dr. I. Surya Rao, Managing Director, M/s. Suryamitra Exim Pvt. Ltd., Bhimavaram. Mr. A. Jayabal, Joint Director, MPEDA Regional Division, Vijayawada offered the technical address. Mr. W. Avinash, Deputy Director, EIA, Bhimavaram and Mr. Anand Ramesh Varma, Director, Ananda Foods offered felicitations.

25 technologists from the seafood processing units in and around Bhimavaram participated in the training programme.

Dr. Ram Mohan M.K., Joint Director (QC), Head Office, Dr. Ansar Ali A., Deputy Director, Regional Division, Chennai, Mr. Vinod V., Deputy Director (QC), Head Office and Mr. Vaniya Kishor Kumar, Assistant Director, Regional Division, Veraval were the instructors for the training. Digital course completion certificates were distributed to the participants who successfully completed the training.



View of training programme at Bhimavaram

QUALITY FRONT

Bhubaneswar

MPEDA Regional Division, Bhubaneswar organized a seafood HACCP training programme from 7th to 10th November 2023. The training sessions were handled by Dr. Ram Mohan M. K., Joint Director (QC), Mr. Vinod V., Deputy Director (QC), Mrs. Anju, Assistant Director (Coord. & Regn.) and Dr. Pau Biak Lun, Assistant Director, MPEDA Regional Division, Bhubaneswar, Mr. Archiman Lahiri, Deputy Director, MPEDA Regional Division, Bhubaneswar.

The inaugural programme was attended by Dr. Kamlesh

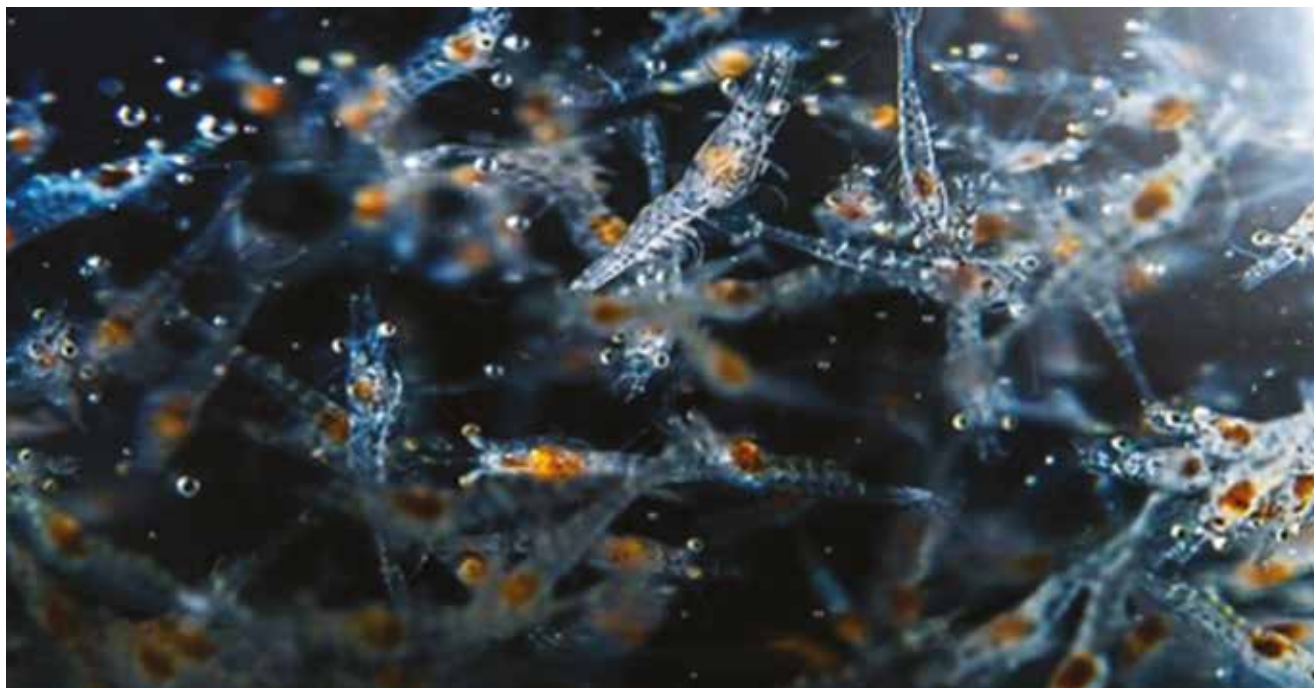
Mishra, President, SEAI Odisha region, Mr. Basanta Kumar Dash, Deputy Director, Directorate of State Fisheries. 25 technologists working in the seafood industry participated in the training programme. All the principles were covered in detail including practical sessions.

Digital Certificates were issued to the successful trainees, followed by a feedback and discussion. The event concluded with a vote of thanks by Dr. Gopal Anand K., Assistant Director MPEDA Regional Division, Bhubaneswar.



View of training programme at Bhubaneswar

Study shows shrimp can beat white spot by moving to warmer water



Juvenile vannamei shrimp

A new study has shown that shrimp which have the opportunity to move to warmer water during an outbreak of white spot syndrome virus (WSSV) have a substantially higher chance of survival.

The study shows how, by moving to warmer water, shrimp can reduce the replication rate of white spot syndrome virus (WSSV).

While warm blooded animals often raise their body temperature to limit pathogen infection, in a process known as fever, cold-blooded animals (ectotherms) can achieve a similar outcome by migrating to warmer places, in a process called “behavioural fever”.

The new study, led by researchers at Ghent University, examined the existence – and impact – of behavioural fever in WSSV-infected *Penaeus vannamei* shrimp.

In the study, shrimp weighing 15 ± 0.5 g were inoculated intramuscularly with WSSV and kept in four-compartment systems (4-CS) – either one with all the chambers at 27 °C or one with a thermal gradient (27–29–31–33 °C).

During the first 4 days post-inoculation, 94 percent

of the WSSV-inoculated shrimp died in the 4-CS with a fixed temperature (27 °C), while only 28 percent of those inoculated with WSSV died in the system with a temperature gradient.

“The inoculated animals clearly demonstrated a movement towards the warmer compartments, whereas this was not the case with the mock- and non-inoculated animals. With primary lymphoid organ cell cultures, it was demonstrated that the increase of temperature from 27–29 °C to 31–33 °C inhibits virus replication,” the researchers explain.

“It is concluded that behavioural fever is used by shrimp to elevate their temperature when infected with WSSV. Behavioural fever prevents WSSV infection and mortality,” they add.

The researchers note that, depending on the environment, WSSV infection can generate extreme mortality up to 100 percent within 3–10 days and that the virus can replicate in susceptible hosts, such as shrimp, crayfish and crabs at temperatures between 16 and 32 °C.

thefishsite.com

CMFRI and Neat Meatt team up for India's first lab-grown fish initiative



CMFRI director Dr. Gopalakrishnan, and co-founder and CEO of Neat Meatt Biotech, Dr Sandeep Sharma after signing a partnership agreement that could put India on the lab-based fish map

The ICAR-Central Marine Fisheries Research Institute (CMFRI) has embarked on an initiative to develop lab-grown fish, a first in India to address growing seafood demand and reduce pressures on wild stocks.

Cultivated, or lab grown, fish is produced by isolating specific cells from the fish and growing them in a laboratory setting using animal component-free media. The final product hopes to replicate the original flavour, texture and nutritional qualities of a traditionally raised fish.

In the initial phase, the institute is focusing on developing cell-based high value marine fishes, such as king fish, pomfret and seer. In line with this, CMFRI has entered into a collaborative research agreement with Neat Meatt Biotech, a startup working towards developing cultivated meat, to launch this initiative in a public-private partnership mode. CMFRI director Dr. A Gopalakrishnan, and co-founder and CEO of the Neat Meatt Biotech, Dr. Sandeep Sharma, signed a memorandum of understanding (MoU) regarding the newly formed partnership.

The partnership

According to the MoU, CMFRI will carry out research

on early cell line development, which involves isolating and cultivating fish cells for further research and development. Additionally, CMFRI will handle genetic, biochemical, and analytical work related to the project. The institute is equipped with a cell culture laboratory with basic facilities, providing a solid foundation for research in cellular biology.

Neat Meatt is set to lead the optimisation of cell growth media, development of scaffolds or microcarriers for cell attachment, and scaling up production through bioreactors. As Mr. Gopalakrishnan explained in a press release: "This project aims to accelerate development in this field, ensuring India is not left behind in this emerging industry."

"This public-private partnership marks a crucial step in bridging the gap between India and other nations like Singapore, Israel, and the USA, who are already advancing cultured seafood research. Lab-grown fish offers immense potential for environmental and food security benefits, and this collaboration leverages CMFRI's marine research expertise with Neat Meatt's technological know-how in this field, paving the way for a sustainable and secure future for seafood production in India."

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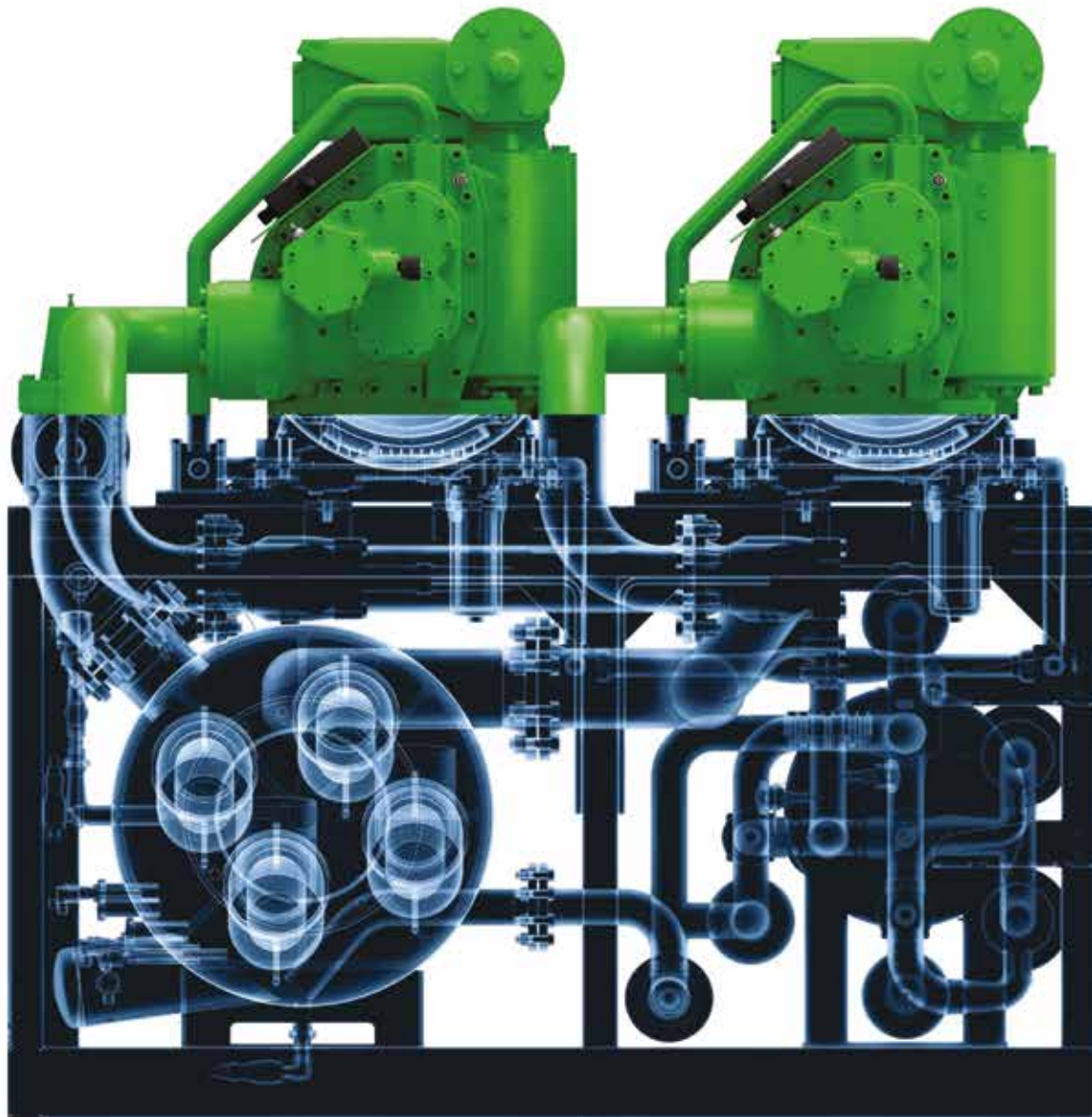
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