



# MPEDA

Newsletter

VOL. XII NO. 8&9 NOVEMBER & DECEMBER 2024

**MPEDA showcases  
India's best at the  
Global Fishery Forum-  
Seafood Expo Russia  
(SER) - 2024**



**Seafood innovation  
takes the centre stage  
at the China Fisheries &  
Seafood Expo 2024**

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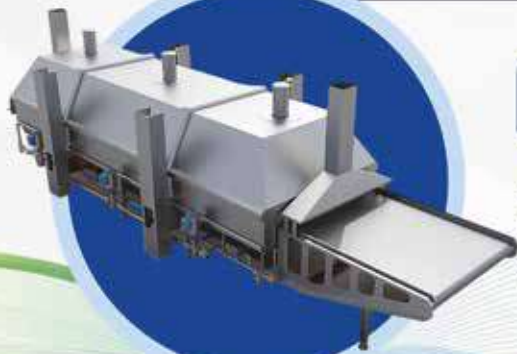
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**D.V. Swamy IAS**  
Chairman

Dear Friends,

Indian Missions abroad have been very supportive of MPEDA in export promotion activities as well as in addressing the trade-related issues with the Import Authorities. MPEDA organises various activities, including overseas fair participation, buyer-seller meets, and other promotional events, with the wholehearted support of Indian Missions in multiple countries. The Indian Embassy in Brussels has organised an Indian seafood tasting session in November 2024 to promote Indian seafood among the potential buyers and distinguished guests. Shri. Sunil Barthwal, Commerce Secretary, and H.E. Shri. Saurabh Kumar, Ambassador, Embassy of India to Brussels, graced the event. The event had a fruitful interaction by the Embassy Officials, with the potential buyers and other dignitaries, which served to familiarise them with Indian seafood. MPEDA plans to organise more such events in major markets so that more and more importers will get acquainted with the quality and variety of Indian seafood.

MPEDA participated in the China Fisheries and Seafood Expo 2024, with 46 exporters from 30<sup>th</sup> October to 1<sup>st</sup> November 2024. In the Busan International Seafood and Fisheries Expo held from 6-8 November 2024, 7 exporters took part along with MPEDA as co-exhibitors. Both these expositions were key events to the East Asian market, and the feedback received from the co-exhibitors was very encouraging.

In addition to antibiotic residues, export consignments face rejections due to inferior quality, resulting in lapses in the proper implementation of HACCP-based food safety management. Because of such rejections, a Mission from the EU on Hygiene Control visited India from 11<sup>th</sup> to 22<sup>nd</sup> November 2024. The Mission visited fishing harbours, processing units, peeling sheds, storage premises, farms, and laboratories and inspected the Quality Control mechanism in the value chain. The Quality Control Division of MPEDA coordinated the visit with the Export Inspection Council (EIC).

MPEDA was represented in the Indian Delegation that attended the 47<sup>th</sup> session of the Codex Alimentarius Commission, held from 25<sup>th</sup> to 29<sup>th</sup> November 2024 at Geneva, Switzerland. Dr. Ram Mohan M.K., Joint Director (QC), MPEDA, was part of the delegation led by the CEO of FSSAI in the session, which had detailed deliberation on various standards put up by the subcommittees.

MPEDA has organised 2 HACCP training programmes for seafood processing technologists during the months, one at Bhubaneswar and another at Mangalore. MPEDA- NaCSA continued its intensive awareness campaigns on anti-microbial awareness in connection with World Anti-Microbial Awareness Week 2024 this year. A total of 1807 farmers were sensitised through 19 programmes on the responsible usage of antibiotics in personal life and not to use any banned drugs in their farming systems. TV scrolls also aided the campaign in the vernacular to benefit the public.

Thank you,

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## On the Platter



# MPEDA

VOL. XII NO. 8&9 2024 NOVEMBER & DECEMBER

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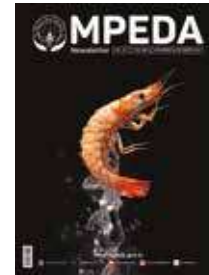
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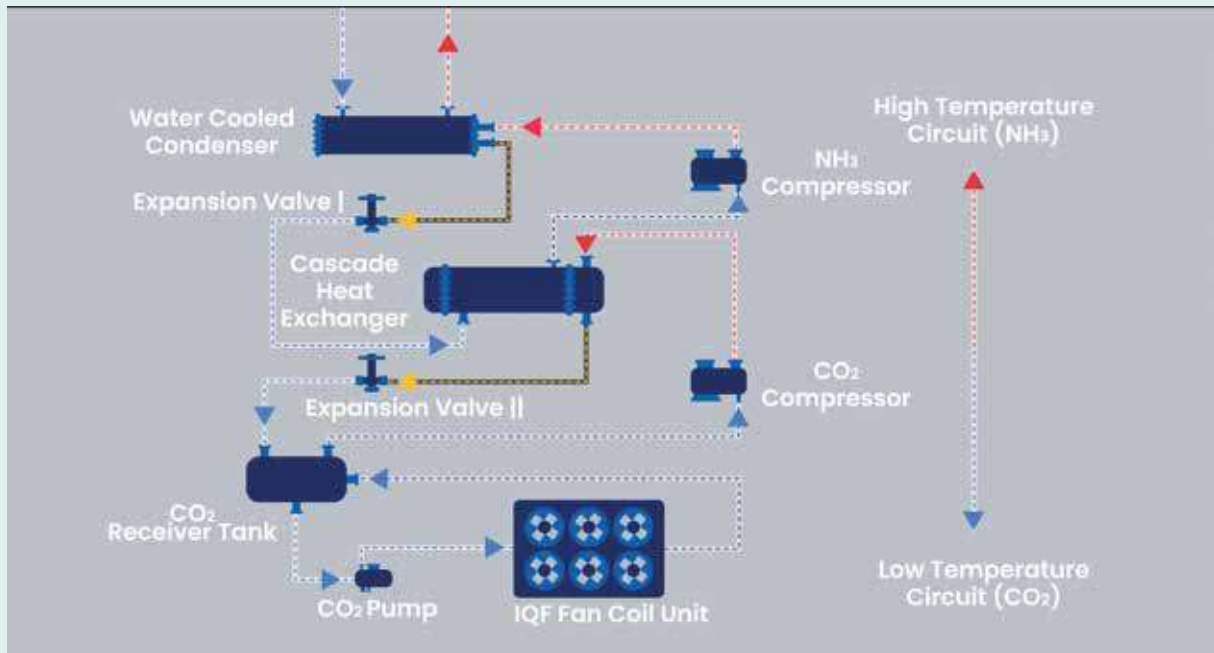
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Implemented in developed markets a few decades back, it is now available in India through Kelton Refrigeration. As part of the INDEE+ initiative by NTNU, Norway and few reputed technical institutes in India, CFTech successfully integrated CO<sub>2</sub> refrigeration projects in seafood processing factories in Kerala. With successful installations at NAS Fisheries, Kochi Kerala and Bell Foods, Kochi Kerala they're proving it every day.

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**Mr. Hashmin K A,**  
Director, NAS Fisheries

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**Mr. Viju Puthusseril,**  
CEO, Bell Foods Group

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# MPEDA showcases India's best at the Global Fishery Forum-Seafood Expo Russia (SER) - 2024

The Seafood Expo Russia 2024, held at the Expoforum Exhibition Centre in St. Petersburg, took place from 17<sup>th</sup> to 19<sup>th</sup> September 2024. Held in one of Russia's largest and most architecturally impressive fair venues, the expo attracted over 23,394 seafood professionals from more than 10 countries. This premier event not only showcased a wide array of domestic and international seafood products but also spotlighted the latest innovations in aquaculture, fishing equipment, packaging, and logistics.

Exhibitors presented state-of-the-art technologies, including advanced fishing trawl nets, fishing speed boats, and sustainable packaging materials. Seafood professionals had the opportunity to discover new suppliers, forge valuable connections, and explore cutting-edge solutions to enhance their businesses, making it a key event for anyone involved in the seafood supply chain.

### India pavilion at Seafood Expo Russia 2024

MPEDA stall at the Seafood Expo Russia, occupied an area of 168 sq. m. and had four prominent seafood exporting companies as co-exhibitors. MPEDA was represented in this prestigious event by Dr. M. Karthikeyan, Director, and Dr. K. Pau Biak Lun, Assistant Director. This



*Mr. Kumar Gaurav IFS, CG of India, St. Petersburg inaugurating the MPEDA stall*

marked MPEDA's first participation in the fair, highlighting India's expanding presence in the global seafood marketplace.

Mr. Kumar Gaurav IFS, Consulate General of India, St. Petersburg inaugurated the MPEDA stall. He toured the co-exhibitor stalls within the pavilion, interacted with the exporters, co-exhibitors and addressed various issues, including the approval of processing units and other concerns.

The name of co-exhibitors in the Indian Pavilion set up by MPEDA is given in the table below.

Sl. No.	Company Name
1	M/s. Milesh Marine Exports Pvt. Ltd.
2	M/s. Karunya Marine Exports Pvt. Ltd.
3	M/s. RF Exports Ltd.
4	M/s. Sharat Industries Ltd.

The MPEDA stall showcased a wide range of seafood products in various forms, featuring an extensive selection of both cultured and wild-caught shrimp. This included raw frozen products like Individually Quick Frozen (IQF) shrimp, breaded items, shrimp powder, Penaeus monodon, as well as cooked products in various counts, all displayed at the Indian stall.



*Mr. Kumar Gaurav IFS, CG of India, St. Petersburg along with Dr. M. Karthikeyan, Director and co-exhibitors with one of retail buyers in Russia at MPEDA pavilion*

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*View of MPEDA stall*



*MPEDA officials interacting with visitors*



In addition to the product displays, the MPEDA stall provided brochures on Indian seafood. Visitors had access to information on the Indian seafood exporter directory, a co-exhibitor guide, chart on commercial fish species of India, and seafood products through the scanning of a QR code prominently displayed at the stall. The trade inquiries received at the MPEDA stall are published in the trade enquiry section of this newsletter, providing the exporter community with valuable opportunities to establish trade connections.

MPEDA officials actively engaged with key seafood buyers, fostering meaningful discussions about the challenges and opportunities in the seafood export sector. They highlighted the proactive measures being taken by MPEDA, in collaboration with various agencies and stakeholders, to address and resolve the issues hindering seafood exports to Russia. MPEDA further reassured importers of its commitment to maintaining the highest quality standards of Indian seafood, ensuring compliance with both the specific requirements of Russian buyers and the regulatory standards set

by Russia. To enhance interactions with visitors and address their inquiries, translators proficient in Russian were engaged.

The MPEDA officials visited the fish market and fishing harbour, where various seafood, including salmon and anchovies, were landed in the morning and subsequently transported to retail markets and restaurant chains for consumption. They also toured the seafood sections of major supermarkets in St. Petersburg, where a wide array of seafood products from different countries were displayed in various forms, such as frozen fish, shrimp, salmon fillets, tuna, and ready-to-eat value-added items like sushi and fish fillets. It was observed that consumers prefer ready-to-cook or ready-to-eat seafood products, often available in convenient consumer packs.

### **Business session “Russia - India” SER, 2024**

Several business sessions were held parallel to the fair. Dr. M. Karthikeyan, Director, MPEDA participated in the business session “Russia - India” SER, 2024, along with senior dignitaries of

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*Co-exhibitor stalls at MPEDA pavilion*

Russia, including officials of FSVPS, the banking sector and the logistics sector. Mr. Kumar Gaurav IFS, Consulate General of India, St. Petersburg also participated in the business session. Dr. M. Karthikeyan acted as a moderator and presented a paper on opportunities to enhance seafood trade between India and Russia. He also highlighted the seafood business opportunities between India and Russia and requested the participating officer from FSVPS to do the needful for a listing of all the units recommended by EIC to promote exports from India to Russia. Mr. Kumar Gaurav IFS, Consulate General of India, St. Petersburg, Russia briefed about the growth of trade between two countries and pointed out the opportunities for bilateral trade. He emphasized the need for listing of all the eligible seafood units for promoting seafood trade between India and Russia.

Participation in Seafood Expo Russia 2024 provided an excellent opportunity to network and connect with both existing and new buyers throughout the exhibition. MPEDA's participation allowed a diverse range of Indian seafood products



*Dr. M. Karthikeyan, Director, MPEDA at the business session "Russia - India" SER, 2024*

to be showcased, connecting exporters with interested buyers. As the seafood export promotion authority, MPEDA's presence in the Indian pavilion at one of the world's largest seafood exhibitions helped establish a strong brand image for Indian seafood. Additionally, MPEDA's involvement in the "Russia-India" business session at SER 2024, alongside senior Russian dignitaries, highlighted key seafood trade opportunities and emphasized the support needed to strengthen trade between the two countries.



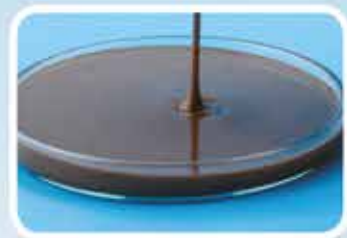
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# Tasting event held in Belgium and Luxembourg to promote Indian seafood



*Mr. Saurabh Kumar, H. E. Ambassador, Eol, Brussels welcoming the guests*



*Mr. Sunil Barthwal, Commerce Secretary, MoCI, addressing the event*

The Embassy of India in Belgium and Luxembourg is promoting exports through trade promotional events and sectoral trade fairs. On 20<sup>th</sup> November 2024, the Embassy organized a seafood and wine-tasting event at the Chancery in collaboration with MPEDA and APEDA to introduce and boost exportable products to Belgium. This event aims to promote exports to the EU in general and Belgium in particular. During the tasting event, assorted seafood products were delivered by the MPEDA and different varieties of Wines were served to the invitees in collaboration with APEDA and Indian Wine exporters, Sula and Grover's.

At the event, Mr. Saurabh Kumar, His Excellency Ambassador of India to the European Union, welcomed the guests and elaborated on the quality and demand of India's seafood products in his speech. The event was also graced by Commerce Secretary Mr. Sunil Barthwal IAS, who emphasized on the event's role in fostering trade and cultural ties.

Over 120 invited guests participated in the event including dignitaries and policy-makers from the EU institutions, Diplomatic Missions, Government agencies and Belgian Chambers of Commerce,

Trade Associations and importers.

At the event, different seafood dishes were served accompanied by side dishes from India, such as fried Tilapia fillets, stir fried Squid, Vannamei Shrimps in tomato gravy, sautéed Tiger Prawns, Squid pasta, Fish Ceviche and fish curry. The event facilitated buyers and sellers to meet and get acquainted with India's Vineyard products. During the event, the Mission showcased Indian marine product catalogues and wine catalogues through videos. The Mission also shared printed copies of the product catalogues and a list of contacts of prominent Indian exporters to the EU with the participants. The feedback from the event participants was promising and encouraging.

Seafood dishes demonstrated the potential for pairing Indian cuisine with fine wines, breaking traditional perceptions. Even the networking opportunities during the event were valuable for professionals and enthusiasts alike. The event not only celebrated India's culinary heritage but also strengthened economic and cultural bonds with the EU, concluding with a toast to enduring partnerships and shared appreciation for excellence.



*Seafood tasting session*



# Seafood innovation takes the centre stage at the China Fisheries & Seafood Expo 2024

### China Seafood Market

China is the world's second largest economy, with a population of 141 Crores. China has become the world's largest seafood market due to its large population base and seafood consumption. China has emerged as the second largest fish and seafood importer in the world (after the US) with imports worth US\$ 23 billion. Ecuador is the leading supplier in 2023, contributing US\$ 4 billion, followed by Russia at US\$ 2.3 billion and India with US\$ 1.4 billion along with other countries such as Peru, Chile, Vietnam and Indonesia. It is projected that China would transform into a US\$ 29 billion market for seafood imports by 2030, surpassing the US market, which is currently valued at US\$ 25 billion.

China leads the world in seafood consumption having a strong per capita consumption of 15 Kg. Chinese consumers prefer live/fresh seafood to frozen or processed products, and domestic consumption of processed seafood products is small compared to overall seafood consumption. China's domestic market is characterized by a growing preference for high-quality, value-added products driven by increasing per capita disposable income and changing dietary preferences. It has been reported that by 2032, per capita fish and seafood consumption in China is projected to expand by 14%, signifying opportunities for Indian exports. There has been a shift from purchasing live seafood at traditional markets to buying live seafood through e-commerce channels such as Douyin, especially among young consumers.

### India's marine product trade with China

China (excluding Hong Kong and Taiwan) is the 2<sup>nd</sup> largest seafood export destination country



*Dr. Gautam Kumar Pandey IFS, First Secretary (Trade & Commerce), Embassy of India, Beijing, inaugurating Indian Pavilion*

for India in terms of US\$ with an import volume of 4,51,363 MT worth US\$ 1,384.89 million, accounting for 25.33% share in quantity and 18.76% in US\$ terms. Exports to China grew by 12.80% in quantity; however, they declined by 0.88% in ₹ value and 4.21% in US\$ value. Frozen shrimp, the major item of exports to China, had a share of 32% in quantity and 55.11% in US\$ value, while frozen fish had a share of 36.83% in quantity and 21.56% in terms of US\$ value out of the total exports to China. The items are imported mainly through Zhanjiang, Xiamen, Shanghai, Qingdao and Mawai seaport.

### China Fisheries and Seafood Expo (CFSE)

China Fisheries and Seafood Expo (CFSE) 2024 was held at Hongdao International Exhibition and Convention Centre, Qingdao, China, from 30<sup>th</sup> October to 1<sup>st</sup> November 2024. With about 48,000 square meters of net exhibit space, China Fisheries and Seafood Expo has grown to become the largest seafood trade show in the world.

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*Dr. Gautam Kumar Pandey, IFS, First Secretary (Trade & Commerce), EoI, Beijing and Dr. M. Karthikeyan, Director, MPEDA in discussion with Chinese buyer*



This year, the event featured almost 1680 business exhibiting stalls from 51 countries. The event was held in 12 exhibition halls and more than 40,000 seafood business professionals including key importers, distributors, retailers, and food service operators from 120 countries visited the show. The exhibitors include fresh, frozen and live seafood suppliers; seafood processors specializing in value addition and prepackaged seafood products, packaging and processing equipment, logistics service providers, aquaculture equipment and feed, trade associations and Govt. agencies.

### India at CFSE 2024

The Indian pavilion was organized by the Marine Products Export Development Authority along with 46 exporters as co-exhibitors. MPEDA was represented by Dr. M. Karthikeyan, Director, and Mr. Razak Ali, Deputy Director. The Indian pavilion was inaugurated by Dr. Gautam Kumar Pandey IFS, First Secretary (Trade & Commerce), Embassy of India, Beijing on the day one of the expo in presence of MPEDA officials and co-exhibiting exporters.

Dr. Gautam Kumar Pandey visited all the co-exhibitor stalls within the Indian pavilion, engaging with exporters and addressing key topics such as processing unit approvals and other matters related to Chinese business operations. The

MPEDA stall showcased an impressive array of Indian seafood, featuring a diverse selection of cultured and sea-caught shrimp, various fish, squids, lobsters, crabs, and more. These products were available in multiple forms, including frozen, powdered, dried, imitation, and other value-added options.

Alongwith the product display, the MPEDA stall offered brochures detailing India's seafood offerings. Visitors could easily access information on the Indian seafood exporter directory, commercial fish species, and seafood products by scanning QR codes prominently placed in the stall. Additionally, a co-exhibitor's manual in Chinese was distributed, with the information of the Indian exporters participating in the expo.

The following co-exhibitors joined MPEDA in CFSE 2024

Sl. No.	Company Name
1	M/s. Ahmed Foods
2	M/s. Al Yahya Exports
3	M/s. Asian Marine Foods
4	M/s. BRC Marine Products
5	M/s. Castlerock Fisheries Pvt. Ltd.

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Sl. No.	Company Name
6	M/s. Chand Exports
7	M/s. Cofoods Processors Pvt. Ltd.
8	M/s. DN Sea Shells Pvt. Ltd.
9	M/s. Evergreen Exports
10	M/s. Everest Seafoods Pvt. Ltd.
11	M/s. Favourite Exports
12	M/s. Frontline Exports Pvt. Ltd.
13	M/s. Gadre Marine Export
14	M/s. Ganesh Frozen Foods
15	M/s. Goan Fresh Marine Exports Pvt. Ltd.
16	M/s. Gokul Sea Foods
17	M/s. Indian Exports
18	M/s. Indotech Marine Goa
19	M/s. Jagadeesh Marine Exports
20	M/s. Jeelani Marine Products Pvt. Ltd.
21	M/s. KMC International
22	M/s. Maa Nachinda Seafoods Pvt. Ltd.
23	M/s. Minaz Exports
24	M/s. Monsoon Bounty Foods Manufacturing Pvt. Ltd.
25	M/s. Mekworld Marines and Exports Pvt. Ltd.
26	M/s. Nas Fisheries Pvt. Ltd.
27	M/s. Noor Ice and Cold Storages Pvt. Ltd.
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29	M/s. Pramadha Marine Exports Ltd.
30	M/s. Quality Marine Exports
31	M/s. Rameshwar Cold Storage
32	M/s. Rizwan Ice And Cold Storage
33	M/s. SS International
34	M/s. S.S. Sea Food
35	M/s. Salet Seafoods

Sl. No.	Company Name
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37	M/s. Shree Niddhi Sea Food
37	M/s. Shyam Marine Foods
38	M/s. Silver Star Exports
39	M/s. Sun Group of Companies
40	M/s. Tolar Ocean Products Pvt. Ltd.
41	M/s. Vanita Foods
42	M/s. West Coast Frozen Foods Pvt. Ltd.
43	M/s. West Coast Foods
44	M/s. Zeal Aqua Ltd.
42	M/s..Zenith Exports

### Cooking demo

A cooking demo was organized, offering a tasting session of Indian seafood delicacies of shrimp, squid, seer fish, and tilapia to importers and buyers. The Indian marine products received high praise for their superior quality and taste, with many attendees noting their exceptional flavour.

The following products were featured during the cooking demo.

1. Curry patta tempura prawn, Achari mayo
2. Thai style stir fried fish, Sweet and sour chili sauce
3. Vietnamese style crispy fried squid with hot and sour chili sauce
4. Chinese style soy black pepper fish
5. Korean style fried prawn
6. Thai style pan fried chilly lemon fish

### Trade enquiries

Exporters received a significant number of trade

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*View of co-exhibitor stalls*



inquiries for their products, with many from new buyers. Indian Black Tiger Prawn, in particular, generated strong interest, with inquiries focusing on size and pricing, as larger prawns are preferred and considered premium by Chinese customers. Major supermarket chains such as M/s. CP GROUP-100, M/s. Chongqing Sanya Bay Seafood Market, M/s. Cheng Xuan Seafood, and M/s. Zhongyang Fish World Foods (Shanghai) Co. Ltd., visited the MPEDA India pavilion. As these companies operate hundreds of supermarkets across China, their requirement could be huge. The trade inquiries collected at the MPEDA stall are featured in the trade enquiry section of the newsletter.

### **Visits/Interactions by officers**

The First Secretary, EOI and Director, MPEDA, visited the seafood pavilion/stalls organised by other exporting nations and China to understand the marketing strategy adopted by other competing nations. The officers also visited the stalls of input suppliers and equipment manufacturers and interacted with them to explore the possibility of manufacturing those inputs/equipment within India and exploring joint ventures to facilitate manufacture within the country.

The MPEDA officials also visited the restaurants chains, fish markets, supermarket chains to

understand the type of products preferred by the consumers. The officials also visited the seafood sections of major supermarkets in Qingdao, where they observed a wide range of products on display, including live, chilled, and frozen fish, shrimp, salmon and tuna fillets, as well as ready-to-eat value-added items.

### **Visit to seafood processing plant**

Officials from MPEDA and the Indian Embassy visited Hong Fu Seafood Processing Company in Qingdao, where they observed the processing of frozen seafood including Pollock, Cod, Salmon, Squid, Mackerel, and Crab. The delegation toured the entire cod fish processing line, from raw material cleaning and filleting to freezing and packaging. The company imports marine products



*Officials of MPEDA, Embassy of India, Beijing and Co-exhibitors at MPEDA pavilion*

## MARKETING NEWS



*View of cooking demo*



*Business meeting over lunch*

from the US and Russia, re-processes them, and exports to markets in Germany and the US.

### **Meeting with Chinese importers**

On 1<sup>st</sup> November 2024, MPEDA's team attended a lunch meeting organized by the Embassy of India, Beijing, with prominent supermarket chain operators from China. The meeting was joined by Mr. Wu Xiaobo of M/s. Chongqing Sanya Bay Seafood Market, Mr. Wen Hongyang, Purchasing Manager of M/s. Zhongyang Fish World Foods (Shanghai), Mr. Tang Linbo, Purchasing Manager (Asia) of M/s. Sunkfa International, and the Deputy

Secretary General of the China Aquatic Products Processing and Marketing Alliance (CAPPMA). In-depth discussions were held regarding the product types and quantities required for their supermarket operations and the potential to source them from India. At the meeting's conclusion, the MPEDA team extended an invitation to the participants to visit India for business collaborations with Indian exporters, offering to facilitate introductions and arrange visits to seafood processing facilities.

Participation in CFSE-2024 has offered an excellent networking platform for Indian seafood exporters to connect with existing buyers and new buyers during the exhibition days. Through the participation of MPEDA, a wide range of products exported from India could be displayed and connected buyers with the exporters on the products of interest. The cooking demo arranged by MPEDA was an exclusive effort for buyers/visitors to feel the delicacy of Indian seafood. The presence of MPEDA as the seafood export promotion authority in the Indian pavilion, along with Embassy of India officials in China and exporters in the world's most popular seafood show, has created a brand image for Indian seafood products. Indian seafood exporters were able to achieve new business during the expo.



*View of officials of MPEDA and Embassy of India at Hong Fu Processing plant, Qingdao, China*





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# High Seas Treaty 2023 opens doors to the conservation and sustainable use of marine biological diversity in high seas

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The High Seas Treaty, also known as the agreement on Biodiversity Beyond National Jurisdiction or 'BBNJ', was adopted in New York on 19<sup>th</sup> June 2023 during the fifth session of the Intergovernmental conference on an international legally binding instrument under the United Nations Convention on the Law of the Sea (UNCLOS) on the conservation and sustainable use of marine biological diversity of areas beyond national jurisdiction. The Treaty opened for state signature in New York on 20<sup>th</sup> September 2023 and shall remain open for signature until 20<sup>th</sup> September 2025. It will be entered into force 120 days after 60 state ratifications. By signing, countries indicate their willingness to ratify the existing national legal frameworks in line with the international agreement and formally consent to the new international law. Once ratified, the High Seas Treaty will pave the way for the establishment of marine protected areas in the high seas at global level, safeguarding the ocean from human induced pressure, protecting biodiversity and achieving the very objective of protecting at least 30% of the planet by 2030.

The key objective of the Highly Sea Treaty or BBNJ agreement is to ensure the conservation and sustainable use of marine biological diversity in areas beyond national jurisdiction (ABNJ). It is envisaged that by prompt ratification and appropriate implementation, this Treaty could play a key role in halting the degradation of the marine environment and biodiversity loss in ABNJ as well as addressing climate change and its effects on the ocean.

The High Seas Treaty seems to be the world's

first cohesive international and legal binding framework to specifically protect High seas biodiversity emerged after two decades of discussions on implementing such an agreement as per United Nations Convention on the law of the Sea on the conservation and sustainable use of marine biological diversity of areas beyond national Jurisdiction. 104 countries have signed this agreement so far, while India signed it on 25th September 2024.

## Four pillars of the High Seas Treaty

The Treaty consists of the following four pillars as well as cross-cutting issues:

- Marine genetic resources, including the fair and equitable sharing of benefits;
- Measures such as area-based management tools, including marine protected areas;
- Environmental impact assessments;
- Capacity-building and the transfer of marine technology

## High Seas Treaty: objectives and goals

- **Legal framework:** Set out a legal framework for protection of the ocean beyond ABNJ.
- **Prevent biodiversity loss and tackle environmental degradation:** Give the international community more transparency and a greater say in decisions regarding activities that could harm high seas ocean biodiversity through its provisions on environmental impact assessments.
- **Promote equity and fairness:** Ensure the fair and equitable sharing of benefits derived from

## FOCUS AREA

marine genetic resources from the High Sea and Seabed.

- **Capacity Building and Technology transfer:** Enhance and build capacity and ensure proper transfer of marine technology to support countries in the implementation of the agreement.

### Key elements in the High Seas Treaty

#### Area-based management tools including Marine Protected Areas (MPAs)

The High Seas Treaty chiefly insists on the Conference of the Parties (CoPs), the mandate to establish High Seas MPAs and other area-based management tools (ABMTs) to provide adequate and comprehensive protection from different types of human activities. It also provides clear directions for Parties regarding ABMTs, the process by which ABMT including MPAs are considered, decision making procedures, implementation / monitoring protocols and emergency measures, etc. ABMTs are a broad category of tools used to manage human activities or sectors in a geographically defined area which aim to deliver on conservation or sustainable use objectives. MPAs are the best tools useful for protection of critical habitats, species and ecosystems. It is a defined region designated and managed for the long-term conservation of marine resources, ecosystems services, or cultural heritage. The High Seas Treaty provides the global community with the opportunity to protect the incredible marine ecosystems and biodiversity by establishing MPAs and ABMTs and advocate establishment of effective cooperation and coordination among States in this regard. This will help to enhance the health and productivity of the marine ecosystems and strengthen resilience to climate change and other stresses.

#### Environmental Impact Assessments (EIAs)

EIAs are the process that systematically evaluates the potential environmental and associated impacts of planned activity or project. It plays a crucial role in the High Seas Treaty to ensure

that the activities are conducted to prevent, mitigate and manage significant adverse impacts on marine biodiversity in areas beyond national jurisdiction (ABNJ). The High Seas Treaty provides guidance to states that any proposed activity in BBNJ shall take a sequential EIA process considering the cumulative impact of multiple human activities affecting the ecosystem including the consequences of climate change, ocean acidification and related impacts, etc. The EIA process includes screening, coping, assessment and evaluation, management measures, monitoring and reporting and is open to public comment and consultation and also subject to the review and recommendations of the scientific and techno body to be established in this regard. The Treaty will provide support for developing nations in participation in EIAs. It also insists States when conducting any activity in marine areas within the national jurisdiction if they cause substantial pollution or significant and harmful changes to the marine environment in ABNJ, the party needs to ensure that the EIA is conducted according to the Agreement.

#### Fair and equitable sharing of benefits from marine genetic resources

The High Seas Treaty provides the freedom of marine scientific research in BBNJ with an obligation of fair and equitable sharing of benefits of Marine Genetic Resources (MGRs) found in the area. MGRs are the genetic material of any plant, animal or microbial or other origin containing functional units of heredity of actual or potential value. MGRs are useful for developing new drugs and cosmetics and therefore nations will show much interest in getting these resources. As per the Treaty, MGR includes the Digital Sequence Information (DSI) and all other derivatives. Besides establishing a legal framework for regulating the access and utilizations of both MGR and DSI from ABNJ, the Treaty also establishes a mechanism for fair and equitable sharing of both non-monetary and monetary benefits obtained from the collected

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resources. A financial mechanism will be formed in this regard to collect the monetary benefits and also the guaranteed funding from the national contributions which will further be used for capacity building of developing States. The Treaty will impose robust notification requirements prior to the collection, use and commercialization of MGR. Appropriate committee for access and benefit sharing as well as for finance will be formed by the treaty to ensure smooth and fair resource mobilization and sharing.

### Capacity building and technology transfer

The Treaty provides much attention to ensure proper capacity building and fair transfer of marine technology (CBTMT) to support states in particular developing states in the proper implementation of the High Seas Treaty and advance in the conservation and sustainable use of biodiversity from areas beyond national jurisdiction. The Treaty promotes broad cooperation at all levels to provide assistance to ensure capacity building and to achieve the transfer of marine technology. The capacity building includes sharing of data, research facilities & collaboration, information dissemination and awareness raising, development and strengthening of relevant infrastructure including equipment and personnel, tools for effective monitoring, control and surveillance of activities relevant to the biological diversity of areas beyond national jurisdiction. A committee will be framed to oversee the proper implementation of the provisions in the Treaty.

### Finance

The Treaty creates a financial mechanism to provide adequate funding to the institutions established under the treaty. A voluntary trust fund will be set up to support the participation of developing state representatives in meetings of the BBNJ CoP and its subsidiary bodies. Monetary benefits derived from MGRs and DSI will be channeled into a “Special Fund” created in addition to the trust fund, which will be used for

capacity building and implementation of the Treaty. Special funds will also receive contributions from states including private enterprises and donors.

### Relationship of the Treaty with other bodies

The Treaty foresees the potential overlaps with the objectives and activities of other existing international organizations and agreements such as Conservation of Migratory Species of wild animals (CMS), Regional Fisheries Management Organizations (RFMOs), the international Maritime organizations (IMO) and the international Seabed Authority (ISA). Further, it supports its parties to cooperate with the relevant bodies and to promote the Treaty’s objectives when association with them. For instance, the EIA regulations of these bodies are agreeable to the Treaty for any ongoing activities they oversee in the ABNJ.

### High Seas Treaty Institutions

The Treaty will set up suitable institutions for the robust monitoring and implementation of the High Seas Treaty. They are:

- **The Conference of the Parties (CoP):** Major decision making body of the Treaty which will be formed within a year of the Treaty entering into force.
- **Secretariat:** Functional body to provide administrative support including logical support, cooperation with other agencies and international bodies.
- **Clearing house mechanism:** Managed by the secretariat to function as a centralized wing for parties to access and provide information about the various activities performed in the ABNJ including creation of MPAs, MGR, EIAs etc.
- **Scientific and technical body:** Expert panel from different geographical and multidisciplinary expertise to provide adequate support to CoPs.
- **Implementation and compliance committee:** Committee to facilitate various activities in ABNJ.

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- **Access and benefit sharing committee:** To oversee and monitor the implementation of the benefit sharing provisions and develop related guidelines.
- **Finance committee:** To control the finance mechanism of the Treaty.

The High Seas Treaty or BBNJ agreement, a newly framed legally binding international instrument, is found to be an important step towards the conservation and sustainable use of marine biological diversity in areas beyond national jurisdiction. The Treaty is the third implementing agreement to the United Nations Convention on the Law of the Sea. Regional workshops are being carried out to create awareness about the Treaty and to attract nations to ratify the agreement for making the Treaty enter into force at the earliest.

### Regional capacity building workshop in India

Two-day regional capacity building workshop held in Chennai during 27<sup>th</sup> to 28<sup>th</sup> August 2024 delineated the objectives of BBNJ agreement and key elements involved in the agreement besides creating awareness and understanding of the High Seas Treaty/BBNJ Agreement among government officials/ policy makers from relevant ministries and agencies including fisheries, environment and foreign/external affairs in South and South East Asia. It also provided an opportunity for experience and knowledge sharing among the participating countries from the regions and also encouraged South and South East Asian countries to become leaders in Asia. The workshop also aimed at capacitating relevant ministries and agencies to ratify the agreement and prepare for its implementation. The workshop was organized by the Bay of Bengal Programme inter-Governmental Organization (BOBP-IGO) in collaboration with High Seas Alliance (HAS), RISE UP, and other partners in the reign with support from the Government of Netherlands. The workshop witnessed participation of senior government officers/policy makers from India, Bangladesh, Maldives, Sri Lanka, Cambodia, Thailand, Bhutan, Myanmar, Timor Leste, etc.

The regional capacity building workshop enabled the policy makers of different countries of South Asia and South East Asia to have a better understanding of the different provisions of BBNJ agreement and for further capacity building in their countries. The relevant ministries and agencies in different countries have to ratify the Agreement and prepare for its implementation from the leanings of the workshop.

High Seas Alliances, together with its 62 members and the international Union for Conservation of Nature, has been working towards protecting the 50% of the planet that is the High Seas: the global ocean beyond national jurisdiction.

BOBP-IGO set up in 2003 is a regional fishery advisory body (RFAB) with Bangladesh, India, Maldives and Sri Lanka as its member countries. BOBP-IGO is mandated to enhance cooperation among the countries in the Bay of Bengal region and provide advisory for sustainable fisheries development and management.

RISE UP is a global network dedicated to collective action for ocean protection, restoration and equitable governance.

### Conclusion

The High Seas Treaty under the United Nations Convention on the Law of the Sea on the conservation and sustainable use of marine biological diversity of areas beyond national jurisdiction (BBNJ Agreement) was adopted on 19<sup>th</sup> June 2023. It will enter into force 120 days after 60 State ratifications. Regional wise capacity building workshops are being organized across the globe by various organizations, the high seas alliance in particular. This agreement seems to be the best legal framework for conservation and sustainable use of marine biological diversity of areas beyond national jurisdiction through effective implementation of the relevant provisions of UNCLOS and with due international cooperation and coordination of countries.



# World Fisheries Day : Promoting sustainable fisheries to secure a healthy ocean future

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World Fisheries Day is observed annually on 21<sup>st</sup> November. It underscores the vital role of fisheries in global food security, livelihoods and marine ecosystem health. It reminds us of the need for sustainable fisheries management to address challenges such as overfishing, pollution and climate change. This day promotes responsible fishing practices, ensuring a sustainable future for both marine life and the communities that depend on these resources. World Fisheries Day was first observed in 1997 by the All India Fishermen's Association to raise awareness about the preservation of fishing communities and their resources. Over time, it gained international recognition, focusing on sustainable fisheries management and marine conservation. The day highlights the critical role of fisheries in supporting coastal economies and global food security, with fish providing at least 20% of animal protein for nearly 3 billion people as per the FAO. World Fisheries Day focuses on the following key themes to raise awareness about sustainability challenges in fisheries and promote responsible practices:

**1. Sustainable fisheries management:** This day stresses the need for sustainable practices to combat overfishing, habitat destruction, and

pollution. Techniques such as catch limits, fleet regulation and responsible fishing are essential to maintain healthy fish populations and ecosystems

**2. Climate change and biodiversity protection:** Climate change jeopardizes fisheries by causing rising ocean temperatures and disrupting the migration patterns of species. World Fisheries Day highlights the need for adaptation strategies and the importance of protecting marine ecosystems like seaweed beds, coral reefs and mangroves to support biodiversity and fish populations.

**3. Economic and social importance:** Fisheries are vital for food security and the economic well-being of coastal and rural communities. Hence, supporting small-scale fishers and balancing their economic needs with sustainable practices will ensure long-term resource availability.

**4. Women empowerment:** Women play a vital role in the fisheries industry, contributing significantly to economic growth, gender equality and sustainable practices. They play a key role in processing and marketing, often serving as the primary income earners for their families. But their work is frequently undervalued and overlooked, limiting them only to household duties. Empowering women in this sector can address gender disparities and promote more sustainable fisheries management. Additionally, women's involvement in aquaculture can improve nutrition through increased access to home-grown fish and enhance their social status within communities. Some organisations are actively working to highlight women's contributions in aquatic food systems and develop strategies to promote gender equality and empowerment.

## FOCUS AREA

### Key activities and challenges

World Fisheries Day features activities such as awareness campaigns, community events like fish festivals and workshops and policy discussions aimed at promoting sustainable fisheries practices and marine conservation. These initiatives help address challenges like overfishing, illegal fishing, pollution and climate change. Overfishing depletes fish stocks, while illegal, unregulated and unreported fishing undermines sustainable management efforts. Pollution, especially plastic waste and ghost nets, damages marine ecosystems and climate change adversely impacts these issues by altering ocean temperatures and acidity, further threatening global fisheries.

Sustainable solutions/strategies for fisheries focus on protecting marine ecosystems and ensuring the long-term health of fish populations. One key strategy is the establishment of Marine Protected Areas (MPAs), which are designated regions where human activities like fishing, mining, and oil drilling are regulated/restricted. MPAs help conserve biodiversity by safeguarding critical habitats such as coral reefs, seagrass meadows and mangroves, providing a sanctuary for marine life to recover and thrive.

Aquaculture, when responsibly managed, also offers a sustainable alternative helping to reduce pressure on natural fish stocks. However, it is essential that aquaculture practices minimize environmental impacts such as pollution and habitat destruction. Additionally, implementing catch limits and quotas ensures fish stocks are not overexploited, while community-led conservation efforts engage local fishers in restoring ecosystems and adopting sustainable practices. These combined approaches work together to promote the resilience and sustainability of global fisheries.

Involving students in sustainability is key for the future. They can raise awareness on issues like

sustainable fishing, conduct research on eco-friendly solutions, and engage with communities to promote responsible practices, driving long-term environmental change.

Stakeholders including governments, NGOs, local fisher folk and traders contribute by implementing policies for sustainable fisheries, supporting small-scale fishers, raising awareness, and fostering global cooperation. Together, they drive efforts to safeguard fisheries and ensure their long-term sustainability.



### Conclusion

World Fisheries Day underscores the vital importance of fisheries for global food security, economic development, and the health of marine ecosystems. It brings attention to critical issues such as overfishing, pollution, and climate change, advocating for sustainable fishing practices as essential solutions. The day promotes key strategies like establishing Marine Protected Areas, supporting responsible aquaculture, and enforcing catch limits to ensure the long-term viability of fish populations. It also stresses the need for policy reforms and community-led conservation, particularly in coastal and developing regions, to empower local fishing communities and protect marine resources. Ultimately, World Fisheries Day calls for urgent action to safeguard our oceans and secure the future of global fisheries.



## FOCUS AREA

# State level stakeholder's workshop on implementation of Turtle Excluder Device (TED) in trawls gears in India

### Background

In April 2018, the U.S. Department of State declined to certify India for exporting wild-caught shrimp to the U.S. under Section 609 of U.S. Public Law 101-162. This decision stemmed from India's failure to implement Turtle Excluder Devices (TED) in mechanical trawlers, a necessary conservation measure to protect endangered sea turtles. As a result, India has been unable to export wild-caught shrimp to the U.S. since August 2019, leading to an estimated annual loss of ₹4500 crore.

The ban significantly impacted the unit value of Indian wild-caught shrimp exports, with price reductions of ₹100-200/kg for sea caught varieties such as Indian White Shrimp, Flower Shrimp, *Karikadi*, and *Poovalan* at landing points. This price drop adversely affected fishers and other allied stakeholders in the shrimp industry.

In response, the Marine Products Export Development Authority (MPEDA) assigned ICAR-CIFT (Central Institute of Fisheries Technology) to develop TED designs in compliance with NOAA (National Oceanic and Atmospheric Administration)

### State-level workshops

Between June and September 2024, MPEDA-NETFISH, in collaboration with state fisheries departments and ICAR-CIFT, organized 11 state-level workshops in key coastal regions. These

specifications. After successful field trials of these modifications, MPEDA organized workshops in Veraval, Mumbai, and Visakhapatnam between December 2023 and January 2024 to raise awareness of TED usage. Additionally, NOAA officials visited India in February 2024, conducting technical workshops and field demonstrations to facilitate the adoption of TEDs.

Despite initial success in these workshops, more efforts are needed to extend TED field trials and disseminate results to trawl boat owners across maritime states. A collective effort is crucial to ensure the large-scale implementation of TEDs in India.

In this context, MPEDA and its society NETFISH has organized 'State-level stakeholder's workshops on the implementation of TED in trawls', in all the maritime states of India.

### Objective

The workshops aimed at creating widespread awareness among stakeholders about the importance and benefits of TEDs and popularize its implementation through state-level workshops.

workshops aimed to educate stakeholders about the need for TEDs, its design, and the process for effective implementation. The following table provides details of the workshops conducted:

Sl. No.	State	Location	Date	No. of Participants
1	Maharashtra	Mumbai	14 <sup>th</sup> June 2024	160
2	Kerala	Kochi	18 <sup>th</sup> July 2024	150
3	Goa	Panaji	19 <sup>th</sup> July 2024	106
4	Andhra Pradesh	Visakhapatnam	14 <sup>th</sup> August 2024	75
5	Tamil Nadu	Chennai	24 <sup>th</sup> August 2024	115

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Sl. No.	State	Location	Date	No. of Participants
6	Karnataka	Mangalore	3 <sup>rd</sup> September 2024	135
7	Tamil Nadu	Tuticorin	6 <sup>th</sup> September 2024	160
8	Puducherry	Puducherry	13 <sup>th</sup> September 2024	100
9	West Bengal	Kolkata	25 <sup>th</sup> September 2024	70
10	Odisha	Bhubaneswar	27 <sup>th</sup> September 2024	100
11	Gujarat	Veraval	30 <sup>th</sup> September 2024	125

Each state-level workshop had an inaugural session, Technical session and a discussion cum conclusion session.

- The events were officially opened with the participation of state fisheries officers, state forest officers, trawl boat owners' associations, fishers' associations, research institutes, and NGOs.

- NETFISH State Coordinators delivered presentations detailing the TED designs, their operational efficiency, results from field trials, the advantages of TEDs, and the importance of turtle conservation. These presentations were supplemented with:

- TED models for hands-on understanding.
- Underwater videos demonstrating the installation of TEDs, trial trawling, and the escape of turtles through TEDs.
- Distribution of TED leaflets prepared in regional languages.
- The interactive segment allowed stakeholders, especially boat owners, to raise concerns and questions about TED implementation. Key issues discussed included:
  - Efficacy of TEDs in terms of preventing bycatch and potential loss of fish catch.
  - Financial implications and the need for subsidies for TEDs.
  - Concerns about larger fish escaping through the TEDs.

Experts from MPEDA-NETFISH, ICAR-CIFT, and the State Fisheries Departments addressed these concerns. It was highlighted that onboard trials by CIFT showed negligible catch loss (1-4%) and that TEDs could improve fuel efficiency and the quality of shrimp and fish catches by reducing bycatch.



### Outcomes

The workshops successfully generated awareness among fishers, trawl boat owners, and other stakeholders about the importance of TEDs for turtle conservation, the U.S. ban on wild-caught shrimp from India and how implementing TEDs could potentially lift this ban, restoring access to the U.S. market for wild-caught shrimp and the technical details of TED fabrication, field demonstrations, and its benefits for the fishing industry.

- 1. Onboard Trials:** Fishers across all states agreed to conduct onboard trials with TEDs to evaluate their efficacy.
- 2. Collaboration:** State Fisheries Departments will lead the trials at selected harbors and landing centers, with TEDs supplied by MPEDA-NETFISH.
- 3. Future Implementation:** If the trials yield favorable results, fishers expressed willingness to adopt TEDs in their trawlers.

# FOCUS AREA

## Glimpses of workshop conducted at various coastal states of India



Maharashtra



Kerala



Goa



Andhra Pradesh

# FOCUS AREA

## Glimpses of workshop conducted at various coastal states of India



Tamil Nadu (North)



Karnataka



Tamil Nadu (South)



Puducherry

# FOCUS AREA

## Glimpses of workshop conducted at various coastal states of India



West Bengal



Odisha



Gujarat

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## FOCUS AREA

# Upskilling of processing workers on seafood value addition

MPEDA organized 20 seafood value-addition training programmes covering 1,000 seafood processing workers from 65 processing units under 100 days action plan in convergence with PMMSY scheme of GOI during the period of August -September 2024. These programs aimed to enhance the skills of 1000 seafood processing workers, on preparation and presentation of value-added seafood products, thereby promoting the production of popular value-added products and to enhance the value-added products exports from the country. Training session was conducted for 21 value-added seafood products, as detailed in Table 1.

The training was conducted by qualified trainers from MPEDA-NETFISH, and seafood processing technicians trained by Vietnamese experts. Processing plant workers received a demonstration from trainers followed by hands-on training in the development of value-added products. A practical skill test was conducted to assess the trainees' skills. Certificates were distributed at the end of the program, and feedback from plant management and trainees was also collected.

The value addition training significantly boosts the export of value-added products from the country, enhancing farmers' income through higher unit value realization for their produce. This growth

Table 1: List of seafood value-added products trained

Sl. No.	Category	Name of the Product
1	Shrimp Products	Nobashi (Stretched Shrimp), Breaded Nobashi Shrimp, Breaded Butterfly Shrimp, Cooked PDTO Shrimp, Butterfly Sushi Shrimp, Breaded Popcorn Shrimp, Cooked Shrimp on Skewers, Shrimp Fritters, Marinated Shrimp Skewers with vegetables, Peeled and Deveined tail on Skewers, Breaded PD tail on Shrimp, Cooked & peeled Shrimps
2	Fish Products	Fish fillet, Breaded fish fillet, Fish fingers
3	Cephalopod Products	Squid cut rings, Breaded squid rings, Dusted squid rings, Pineapple Cut Cuttle Fish, Mixed Seafood Skewers, Squid skewers

These programs took place in 13 locations across all maritime states including Tuticorin, Chennai, Kochi, Mumbai, Bhubaneshwar, Kolkata, Porbandar, Mangalore, Goa, Veraval, Bhimavaram, Vijayawada and Vizag. The location-wise details of the training programme are shown in Table 2.

will not only ensure continuous employment for existing workers, but also create an additional 100,000 jobs. Furthermore, by focusing on upskilling, the initiative seeks to increase wages from ₹350 per day to ₹500 per day, thereby improving the overall economic well-being of the workforce.

## FOCUS AREA

Table 2: Location wise details of seafood value-addition training program

Sl. No.	RD/SRD	No. of trainings	Participants from venue plants	Location of Training	Date	No. of Trainees
1	Tuticorin	1	11	M/s. V.V. Marine Products, Tuticorin	22-08-2024	50
2	Chennai	1	1	M/s. Peter and Paul Seafood Exports Pvt. Ltd., Chennai	28-08-2024	50
3	Kochi	2	2	M/s. Kings Marine Products, Kollam	02-09-2024	50
				M/s. Mangala Marine Exim India Pvt. Ltd., Aroor, Kochi	09-09-2024	50
4	Mumbai	2	17	M/s. Rizwan Ice and Cold Storage Pvt. Ltd. MIDC Taloja	05-09-2024	50
				M/s. Rizwan Ice and Cold Storage Pvt. Ltd. MIDC Taloja	06-09-2024	50
5	Bhubaneswar	2	2	M/s. Magnum Seafood exports Pvt.. Ltd. at Botanda, Khordha, District, Odisha	06-09-2024	50
				M/s. Snow World Marine Exports Pvt. Ltd. at Remuna, Balasorea District, Odisha	13-09-2024	50
6	Kolkata	2	6	M/s. Contai Marine Fish Exports Pvt.. Ltd., Purba Medinipur District, West Bengal	21-09-2024	50
				M/s. Shankha Deep Exports Pvt. Ltd., North 24 Parganas District, West Bengal	23-09-2024	50
7	Porbandar	1	1	M/s. Sagar Samrat Sea foods, Porbandar.	23-09-2024	50
8	Mangalore	1	10	M/s. Ocean Proteins Pvt.. Ltd., Baikampady, Mangalore	24-09-2024	50
9	Goa	1	8	M/s. Albys Agro Pvt. Ltd., Goa	26-09-2024	50
10	Veraval	2	2	M/s. Castlerock Fisheries Veraval	25-09-2024	50
				M/s. Amrut cold storage, Veraval	26-09-2024	50
11	Bhimavaram	2	2	M/s. Mourya Aquex Pvt. Ltd., Rayalam, Bhimavaram	25-09-2024	50
				M/s. Godavari Mega Aqua Food Park Pvt. Ltd., Tundurru, Bhimavaram	26-09-2024	50
12	Vijayawada	2	2	M/s. Sandhya Aqua Exports Private Limited, Kurumaddali village, Pamarru mandal, Krishna district	27-09-2024	50
				M/s. Penver Products Limited, Punapuvaripalem village, Chillakur mandal, Tirupati district	28-09-2024	50
13	Vizag	1	1	M/s. Abad Overseas Pvt. Ltd., Anandapuram, Visakhapatnam	30-09-2024	50
		<b>20</b>	<b>65</b>			<b>1000</b>

# FOCUS AREA

## Glimpses of the trainees and the value-added products prepared during the training programme



Tuticorin



Chennai



Kochi



Mumbai



Bhubaneswar



Kolkata



Porbandar



Mangalore

# FOCUS AREA

Glimpses of the trainees and the value-added products prepared during the training programme



Goa



Veraval



Bhimavaram



Vijayawada



Vishakhapatnam



Value-added products prepared during the training



# Webinar on Next Gen Technology



View of the webinar

MPEDA organized an "International Conclave on NextGen Technologies in the Seafood Sector" on 30<sup>th</sup> August 2024, in Kochi. The conclave provided a platform to showcase established technologies that could be seamlessly integrated into the seafood value chain with minimal modifications. Stakeholders from across the seafood value chain, including researchers, academicians, bankers, and fishery administrators, attended the conclave.

As a follow-up, MPEDA arranged a webinar on 6<sup>th</sup> November 2024, connecting selected conclave speakers with stakeholders to discuss two key topics and promote technology adoption at the field level.

In his introductory remarks, Mr. Anil Kumar P., Joint Director (Marketing), provided an overview of MPEDA's previous conclave and outlined the objectives of the webinar. The webinar was moderated by Dr. Joice V. Thomas, CEO, NETFISH, and Mr. A. Sakthivel, Assistant Director (Development)

### Topic 1: Fully Automated patented Off- Ground wastewater treatment technology:

Dr. Joice V. Thomas invited the first speaker, Mr. Assalam, Chief Technical Officer and Partner at M/s. Almighty Engineering, to present on the topic, "Fully Automated Patented Off-Ground Wastewater Treatment Technology." The speaker delivered a detailed presentation on treating effluent water using the automated system and explained the advantages of his technology over

conventional systems to seafood processors.

#### Benefits:

- 60% space-saving design.
- Up to 90% reusability of treated effluent.
- Eliminates large pits on the ground, reducing environmental impact.

### Topic 2: Installation of solar powered chiller plant onboard a fishing trawler:

After the first presentation, Dr. Joice V. Thomas invited the second speaker, Mr. Larson D'Sa, Proprietor of M/s. Goa Solar Powerhouse, to present on the topic, "Installation of Solar-Powered Chiller Plant Onboard a Fishing Trawler." The speaker explained the installation of a solar hybrid off-grid system, for the chiller plant on a fishing vessel and its advantages to fishers participated in the webinar.

#### Benefits:

- Reduces quantity of ice carried on fishing vessels
- Maintains quality of fish
- Lowers operating costs by Rs. 3000-9600 per month
- Increases efficiency and profitability for fishing vessels

A total of 284 stakeholders participated in the webinar. During the webinar, some entrepreneurs expressed interest in installing Automated Wastewater Treatment Technology in fishing harbour premises and requested a demo. Further it was informed that many Goa-based fishers have already installed Solar-Powered Chiller Plants Onboard their fishing trawlers, with promising results. All questions raised by stakeholders in the chat box were addressed and clarified by the speakers during the interactive session.

The session concluded with a vote of thanks delivered by Mr. A. Sakthivel, Assistant Director (Development).



# Cleaning up our coasts: MPEDA-NETFISH observes Swachhata Pakhwada 2024

In line with the nationwide Swachhata Pakhwada initiative, MPEDA-NETFISH organized a series of harbour and landing centre cleanup programs across India's coastal states from 1<sup>st</sup> to 15<sup>th</sup> November 2024. These events brought together diverse participants including fishers, local residents, government officials, and environmental organizations, all working towards a common goal: cleaner harbours and a healthier marine ecosystem.

Cleanup drives were organized at Thottappally Fishing Harbour (Kerala), Tadri Landing Centre (Karnataka), Dhamara Fishing Harbour (Odisha), Arnala Beach Landing Centre (Maharashtra), Thengaipattinam Harbour (Tamil Nadu), Pudimadaka Landing Centre (Andhra Pradesh), Mangrol/Veraval Harbour (Gujarat), and Deshapran Fishing Harbour (West Bengal).

In Thottappally, Kerala, 150 participants collected over 160 kg of waste, including plastics and fishing net fragments, highlighting the importance of harbour cleanliness. At Tadri, Karnataka, 180 participants cleaned vessels, wharfs, and auction areas, removing 760 kg of waste and promoting sustainable waste management practices. Similarly, in Dhamara, Odisha, 100 participants collected a tractor-load of waste, significantly

improving the harbour's cleanliness.

In Arnala Beach, Maharashtra, 84 participants collected one ton of waste, which was handed over to local authorities for safe disposal. The cleanup at Thengaipattinam, Tamil Nadu, focused on improving hygienic practices in fishing harbours, while Pudimadaka, Andhra Pradesh, saw 120 participants collect 500 kg of waste, underscoring the importance of regular cleanup activities.

In Mangrol/Veraval Harbour, Gujarat, 100 participants pledged to maintain harbour cleanliness beyond the event. Finally, in Deshapran, West Bengal, 90 participants collected large quantities of plastic and waste materials, while two waste bins were donated to support ongoing cleanliness efforts.

The Swachhata Pakhwada 2024 cleanup programs demonstrated the efforts by MPEDA-NETFISH to promote sustainability and hygiene in the fisheries sector. These events not only resulted in cleaner harbours but also served to raise environmental awareness among stakeholders. By bringing together diverse participants and encouraging collective action, these programs reinforced the vision of a cleaner and greener marine ecosystem, crucial for a sustainable seafood industry.





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# Workshop on the proposed fishery action plan for small pelagic species along the coasts of Maharashtra and Goa



A one-day workshop to consult with stakeholders on the proposed Fishery Action Plan for Maharashtra and Goa was jointly organized by Omega Fishmeal and Oil Private Limited, and TJ Marine Products Pvt Ltd on 27<sup>th</sup> November 2024 at Vivanta, Panaji, Goa. The workshop also covered the status of the lesser sardines group along the coast of these two states.

The workshop was attended by representatives of various stakeholders and marine ingredient related organizations. Representing the fishermen societies Ratnadurga Macchimar Sahakari Sanstha Limited, Ratnagiri; Adarsh Macchimar Sahakari Sanstha Limited, Ratnagiri; Chandika Macchimar Society Sahakari Sanstha Limited, Ratnagiri; Bhagavati Macchimar Sahakari Sanstha Limited, Ratnagiri; Vasco Fishing Boat Owners Marketing Co-operative Society Ltd., Goa and Zuari Fishermen Marketing Co-operative Society Ltd., Goa participated.

On behalf of fish feed manufacturing companies, M/s. Biomar Pty. Ltd., Australia; M/s. Avanti

Feeds Ltd., Hyderabad; M/s. Cargill India Pvt. Ltd., Karnataka; M/s. Devi Aqua Feeds Pvt. Ltd., Andhra Pradesh; M/s. Fedora Sea Foods Pvt. Ltd., Andhra Pradesh; M/s. Growel Feeds Pvt. Ltd., Andhra Pradesh and M/s. Sandhya Marines Ltd., Andhra Pradesh participated.

Marine Ingredient companies such as M/s. Agrispurt Biotech Pvt. Ltd., Maharashtra; M/s. Sonia Marine Exports (P) Ltd., Maharashtra; M/s. Yashaswi Fish Meal & Oil Company, Karnataka and M/s. Janatha Fish Meal & Oil Products., Karnataka also became part of this workshop. The FIP team members of M/s. Omega Fishmeal and Oil Private Limited and M/s TJ Marine Products Pvt. Ltd. were also present.

Various Government agencies represented by officers/scientists from Directorate of Fisheries, Goa; Department of Fisheries, Maharashtra; College of Fisheries, Ratnagiri; Central Institute of Fisheries Technology (ICAR-CIFT), Mumbai; Central Marine Fisheries Research Institute (ICAR-CMFRI), Mumbai and Mangalore;

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*Participants of the workshop*

The Marine Products Export Development Authority (MPEDA), Mumbai; Central Institute of Fisheries Education (CIFE), Mumbai; Krishi Vigyan Kendra, Goa and ICAR Central Coastal Agricultural Research attended this workshop.

Mr. Amol Patil, Director, M/s. Omega Fishmeal and Oil Private Limited in his welcome address outlined the progress of the FIP since its inception in 2017. The workshop session commenced after the inaugural ceremony and Mr. E. Vallavan IAS, Secretary (Social Welfare, AHVS, and Fisheries) Government of Goa, delivered the presidential address. He mentioned that the fishermen's co-operative societies can play a significant role in the value addition of marine products. He also urged all participants to work to elevate India to the top position in global fishmeal exports.

Dr. Sujitha Thomas, Principal Scientist at CMFRI, Mangalore, delivered a keynote address on behalf of Dr. Grinson George, Director of CMFRI, Kochi. She highlighted that CMFRI is working on a marine fisheries management plan for Goa and revising the one for Karnataka. She added that, a brainstorming session on sustainable fishmeal utilization will be held in January 2025 to ensure

resource sustainability and boost the economic growth of fishermen.

Mr. Mahesh Deore, Regional Joint Commissioner of Fisheries, Mumbai, offered felicitations.

Mr. Duncan Leadbitter, Director, M/s. Fish Matter Ltd., Australia, and Manager of the FIP, led two sessions in the workshop. First, he reviewed the current status of the FIP in detail and provided an update on the progress. He explained that at the launch of the FIP in 2017, a Fishery Assessment was conducted, and a draft Fishery Action Plan was prepared. This plan was discussed in the 2019 workshop, and the FIP was approved by Marin Trust in 2019. Research work on the stock assessment of Indian oil sardine and Indian mackerel along the Maharashtra and Goa coasts was conducted by the College of Fisheries, Ratnagiri, as a follow-up to the workshop. Other workshops on "Reference Points and Harvest Strategy for the Sardine Stocks" and "Management Plan for the Marine Fisheries of Maharashtra & Goa" have already led the Governments of Goa and Maharashtra to request CMFRI to prepare management plans for the states which is expected to be completed by the end of 2025. All the documents are reported on

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the FIP website (<https://indiasardinefip.in>) and on the Marin Trust website ([www.marin-trust.com](http://www.marin-trust.com)).

In the second session, Mr. Leadbitter emphasized that the current workshop is to ensure the participants have a clear understanding of the FIP process and to gather valuable input on the proposed new Fishery Action Plan (FAP). He discussed the growing demand for certified fishmeal and fish oil in both domestic and international markets, which require certified ingredients with transparent traceability in the supply chain.


He further explained the Marin Trust Global Standard for Responsible Supply of Marine Ingredients, with the responsible sourcing of marine ingredients from approved FIPs, fisheries, or by-products. He mentioned that a revised Fishery Action Plan (draft FAP) had been prepared to meet these updated standards, and once approved; the new FIP would be initiated.

The result of the fishery assessment was discussed with participants, focusing on the stock assessment of lesser sardines along the coast of Maharashtra and Goa, as well as the new FAP. Participants discussed and made suggestions on how to improve the stock assessment methodologies, ensuring their relevance to the FIP goals.

Following the lead presentation, Dr. Ajay Nakhawa, Scientist CMFRI Mumbai Centre presented the topic “Stock assessment of lesser sardines along the coastal waters of Maharashtra”. Following that, Dr. K. K. Asha, Principal Scientist & Scientist-In-Charge, CIFT, Mumbai presented the topic “Interaction of ETP species in Purse seine fisheries”. She elaborated the potential negative impacts to the marine ecosystem including interactions with ETP species and impact on large marine animals.

Ms. Chieko Sasaki, Purchase Manager, M/s. Biomar Pty. Ltd., Australia presented the topic “Sustainability certifications for aquaculture feeds”.

On conclusion of presentation, serious deliberations took place on the topics and queries were answered by the subject experts. All stakeholders including the Government officials commented on the new Fishery Action Plan and said that various action points envisioned in the new FAP might take 4-5 years for implementation.

Mr. Manoj Kushe, Director, M/s. Omega Fishmeal and Oil Private Limited and Mr. N A Badruddin, Managing Director, M/s. TJ Marine products Pvt. Ltd. graced the occasion and the workshop concluded with a vote of thanks by Mr. Akshay Joshi, M/s. TJ Marine Products Pvt. Ltd. 

# Marine landing report - August 2024

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

As part of the MPEDA’s catch certification program, MPEDA-NETFISH gathers real-time data on fishing vessel arrivals and species-specific marine landings from nearly 100 major fishing harbours and landing centers nationwide by deploying Harbour Data Collectors. This report highlights key observations from August 2024, providing insights into catch volumes, species diversity and regional trends.

## 1. Observations on catch landings

Marine fish landings from 77 major fishing harbours and landing centers across India in August 2024 totalled 38,000.19 tons. These landings comprised a diverse array of pelagic, demersal, and shellfish resources. Pelagic finfish were the largest contributor, making up 40% of the total with 15,194.09 tons. Demersal finfish followed with a 32% share, amounting to 12,040.35 tons. Crustaceans accounted for 13% (5,081.67 tons), while molluscs constituted the remaining 15% (5,684.08 tons) (Fig. 1).

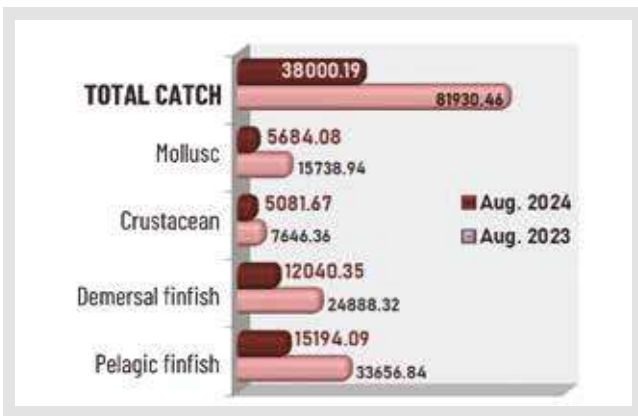


Fig. 1: Catch composition of marine landings (in tons)

A total of 215 species of marine finfish and shellfish were recorded during the month. Among them, the top five species were *Nemipterus japonicus*, *Rastrelliger kanagurta*, *Sepia pharaonis*, *Lepturacanthus savala* and *Johnius dussumieri* (Table 1).

Sl. No.	Common name	Scientific name	Quantity (tons)
1	Japanese threadfin bream	<i>Nemipterus japonicus</i>	5,049.10
2	Indian mackerel	<i>Rastrelliger kanagurta</i>	3,359.59
3	Pharaoh cuttlefish	<i>Sepia pharaonis</i>	2,953.04
4	Ribbon fish	<i>Lepturacanthus savala</i>	2,305.08
5	Sin croaker	<i>Johnius dussumieri</i>	1,666.52

Table 1: Top five species landed during August 2024

Threadfin brems, coastal shrimps, ribbon fish, mackerels and cuttle fish were the dominant groups, collectively accounting for 50% of the total catch. Other notable landings included tunas & croakers (Fig. 2).

Ribbon fish, mackerels and tunas dominated the pelagic finfish landings, whereas threadfin brems, croakers and pomfrets were the main demersal varieties landed during the month. Among the crustacean resources, coastal shrimps contributed the major part, of which the *karikkadi* shrimp was the dominant species. The predominant mollusc varieties were cuttlefish and squid.

**State-wise landings:** Kerala emerged as the leading state in terms of marine landings, recording a catch of 8,989.93 tons, which accounted for

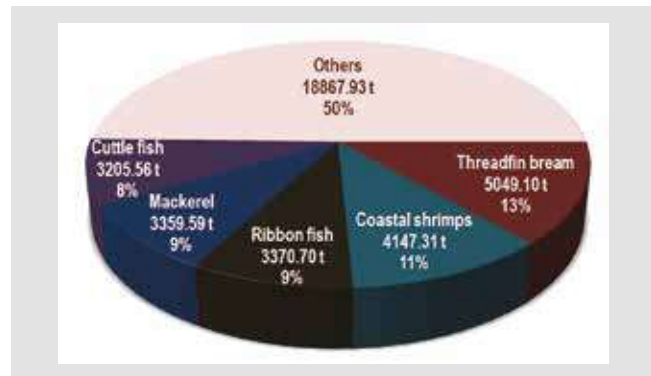


Fig. 2: Major five fishery items landed in August 2024

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

24% of the total landings. Tamil Nadu and West Bengal followed with catches of 6,382.80 tons and 6,340.31 tons, respectively (Fig. 3). Marine fish landings in August were almost evenly divided between West and East Coast states.

**Harbour-wise landings:** Among the 77 monitored harbours, Mangalore Harbour in Karnataka stood out as the top performer during August 2024, with landings amounting to 3,563.47 tons. This was followed by Munambam Harbour in Kerala, with 2,859.00 tons. Table 2 lists the top ten harbours based on the total catch quantity during the period.

## 2. Observations on boat arrivals

In August 2024, a total of 20,063 fishing vessel arrivals were recorded at the 77 designated harbours. Kerala and Tamil Nadu led with 4,812

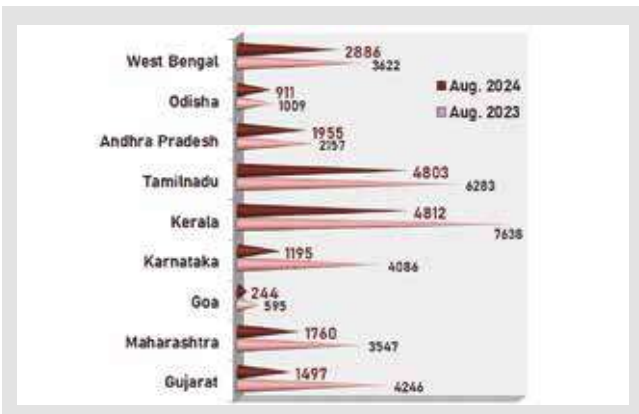


Fig. 4: State-wise boat arrivals (nos.)

Sl. No.	Harbour	Quantity (tons)
1	Mangalore	3,563.47
2	Munambam	2,859.00
3	Chennai	2,514.29
4	Bey pore	2,016.33
5	Ratnagiri	1,764.60
6	Petuaghat Deshpran	1,431.80
7	Kakdwip	1,412.06
8	Paradeep	1,282.83
9	Nagapattinam	1,260.10
10	Digha Sankarpur	1,221.18

Table 2: Top ten harbours based on catch landings

and 4,803 boat arrivals, respectively, followed by West Bengal with 2,886 vessels (Fig. 4). At the harbour level, Kakdwip harbour in West Bengal was the busiest, with 1,016 boat arrivals.

## Summary

A total of 38,000.19 tons of catch landings and 20,063 vessel arrivals were recorded from 46 major landing sites in India in August 2024. This represents a notable increase of approximately 18,000 tons compared to the previous month (July 2024). The number of vessel arrivals also showed an increase compared to previous month, with an additional 6,600 boats recorded.

Pelagic finfish remained the predominant contributors to the landings. However, the demersal species Japanese Threadfin bream (*Nemipterus japonicus*) has dominated the landings. Kerala emerged as the leading state in terms of catch landings as well as vessel arrival during August 2024. Mangalore harbour recorded the highest catch landings, while Kakdwip Harbour registered the most boat arrivals.



# Marine Landings Report - September 2024

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

MPEDA-NETFISH collects real-time data on marine landings from around 100 major fishing harbours and landing centers in India for supporting traceability and MPEDA's catch certification system. Regular tracking of marine landings is done through the Harbour Data Collectors stationed at selected locations. Real-time information on incoming fishing vessels and approximate catch landed by these vessels, specific to each species are collected and uploaded into the MPEDA catch portal daily. This report presents an overview of the trends observed in marine landings during September 2024.

## 1. Observations on catch landings

In September 2024, data on marine catch landings was gathered from 79 fish landing sites scattered along the coastal states of India. The cumulative catch for the month amounted to 62,020.29 tons. The pelagic finfishes dominated the catch with a substantial 56% share, accounting for 34,485.23 tons. Demersal finfishes followed at 21%, contributing 13,046.04 tons to the overall catch. Crustaceans claimed a 7% share, representing 4,573.76 tons, while molluscs contributed 16% share, with 9,915.26 tons (refer Fig. 1).

The landings during the period comprised 241 species, encompassing both marine finfishes and shellfishes. The five dominant species of the

month were *Sardinella longiceps*, *Lepturacanthus savala*, *Uroteuthis duvaucelii*, *Rastrelliger kanagurta* and *Sepia pharaonis* (refer Table 1).

Analysis of the group-wise landing data showed that Ribbon fish, Oil sardine, Squid, Mackerel and Cuttle fish were the dominant species landed in

Sl. No.	Common name	Scientific name	Quantity (tons)
1	Indian oil sardine	<i>Sardinella longiceps</i>	9,771.45
2	Ribbon fish	<i>Lepturacanthus savala</i>	7,968.93
3	Indian squid	<i>Uroteuthis duvaucelii</i>	4,947.12
4	Indian mackerel	<i>Rastrelliger kanagurta</i>	4,226.19
5	Pharaoh cuttlefish	<i>Sepia pharaonis</i>	3,179.87

Table 1: Top five species landed during September 2024

the month (refer Fig. 2). These top five fishery items accounted for 54% of the total catch. Other notable landed items included Coastal shrimps, Tunas & Threadfin breams.

Ribbon fish, Oil Sardine and Mackerel dominated the pelagic finfish landings, while Threadfin Breams and Croakers were the major demersal catches. Coastal shrimps constituted over 76% of the total crustacean harvest, with *Karikkadi* shrimp (*Parapenaeopsis stylifera*) being the most



Fig. 1: Catch composition of marine landings (in tons) in September 2024

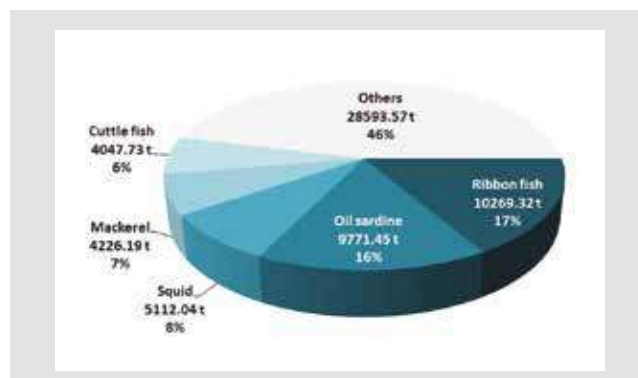


Fig. 2: Major five fishery items landed in September 2024

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abundant species, with a catch of 1,319.48 tons. Squid and Cuttlefish were the major molluscs landed during the month.

### State-wise landings

The north-western state of Gujarat recorded the highest marine fish landings in September 2024, with 19,366.51 tons, accounting for 31% of the total catch (refer Fig. 3). Kerala and Maharashtra followed, with catches of 9,836.63 tons (16%) and 8,898.03 tons (14%), respectively. Together, the western coastal states accounted for 73% of the total marine fish landings. Among the eastern coastal states, West Bengal and Tamil Nadu were in the lead, each contributing around 10% and 9% respectively to the total catch and Odisha and Andhra Pradesh had contributed 4% each to the total catch.

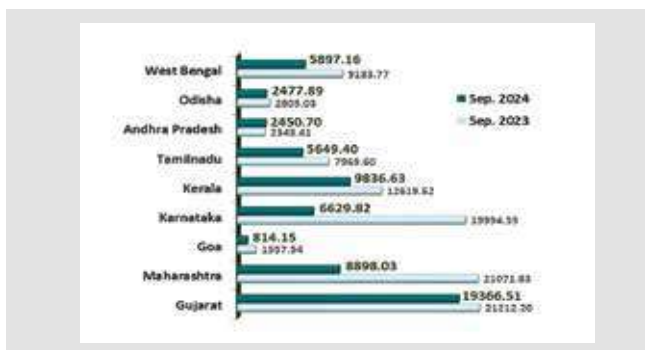


Fig.3: State-wise Marine Landings (in tons) in September 2024

### Harbour-wise landings

Vanakbara Harbour in Gujarat recorded the highest fish landings in September 2024 among the 79 selected fish landing sites, with a landing of 6,468.66 tons. This was followed by Ratnagiri Mirkarwada harbour in Maharashtra, with 4,964.75 tons. Table 2 lists the top ten harbours in terms of total catch quantity landed.

### 2. Observations on boat arrivals

The number of fishing vessel arrivals recorded from the 79 designated fish landing sites totalled 27,153. Gujarat recorded the highest number of boat arrivals, with 6,303, accounting for 23% of the total. Kerala, Tamil Nadu and Maharashtra were the next in line (refer to Fig. 4). Considering

the harbour-wise boat arrivals, the Mangrol and Veraval harbours in Gujarat were in the top, with 1,648 and 1,614 boat arrivals, respectively.

Sl. No.	Harbour	Quantity (tons)
1	Vanakbara	6,468.66
2	Ratnagiri	4,964.75
3	Veraval	4,938.36
4	Porbandar	3,984.47
5	Mangrol	3,409.49
6	Munambam	2,422.55
7	Mangalore	2,106.23
8	Chennai	1,966.39
9	Thoppumpady	1,754.50
10	Karwar	1,682.68

Table 2: Top ten Harbours based on catch landings

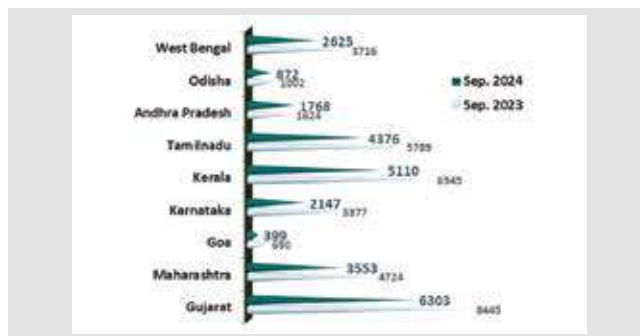


Fig. 4: State-wise boat arrivals (nos.) in September 2024

### Summary

During September 2024, marine landings and boat arrivals from the 79 major fish landing sites in India totalled to 62,020.29 tons and 27,153 vessels, respectively. An increase of about 24,000 tons in catch landings and 7,090 vessels in boat arrivals was noted when compared to the previous month (August 2024).

Pelagic finfish resources continued as the major contributor to the overall catch, with *Sardinella longiceps* (Indian oil sardine) turned out to be the most landed species of the month. Gujarat emerged as the leading state in terms of catch landings as well as vessel arrival.

Among the various landing sites, Vanakbara harbour attained the top position in terms of catch landings, while Mangrol harbour registered the most boat arrivals.



# Monthly outlook forecast report

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## USD INR

After testing a new all-time high of 83.99, the rupee rebounded to a 2.5-month high of 83.4325, last seen on September 23, 2024. This long-awaited recovery was driven by the U.S. Federal Reserve's 50 basis point rate cut and signals of more cuts ahead, which pushed the Dollar Index to a 14-month low of 100.17, boosting several major Asian currencies. Notable recoveries were seen in USDCNY (2.6%), USDSGD (3.3%), USDKRW (2.6%), USDMYR (8.2%), and USDIDR (6.5%).

On Monday, Fed Chair Jerome Powell clarified that the central bank would likely stick to quarter-point rate cuts going forward and was not in a hurry to reduce rates further, following strong economic growth data. The probability of a 50 bps cut is now at 35%, down from 57% a week ago, according to the CME FedWatch tool. The upcoming Non-Farm Payroll (NFP) data on October 4<sup>th</sup> will provide more clarity on the Fed's monetary policy outlook.

The rupee's rally was also supported by significant equity inflows into Indian markets. Foreign portfolio investors (FPIs) have made net purchases of Rs. 57,359 crore in September, the highest monthly inflow in 2024, contributing over 57% of the total annual inflows. So far in 2024, FPIs have injected over Rs. 1 lakh crore into Indian equities. With rising foreign exchange reserves, now at \$692 billion after six consecutive weeks of gains, it's evident that the Reserve Bank of India (RBI) continues to intervene in the markets. As the Dollar Index starts to recover from its yearly low, the USD INR pair's downside below 83.50 appears limited.

Some volatility in the Rupee – as the Indian Rupee finally recovered to its 2.5-month high of 83.4325 in this month but recovered to close lower at 83.7925. The Dollar weakness due to rate cuts

being priced in and gaining Asian peers were the 2 main reasons for the rupee to cover.

On the daily chart, the Indian rupee's gains have started to reverse as the pair trades around the 83.60s range. The long-term support line, connecting the lows since March 2024, shows strong support at 83.43 (September 23 low). A break below this level could push the pair down to 83.30 (June 19 low). On the upside, immediate resistance is seen at 83.75-80, with the next level at the all-time high of 83.98.

The pair is edging back towards its previous range near all-time highs. Importers who have not yet hedged should do so now, while exporters may consider converting their dollars above 83.75 after holding out for a while. A mix of forwards and vanilla options is suggested for hedging, as volatility in options remains low, making vanilla options relatively affordable.



## EUR USD

The EUR USD pair gained for a third month in a row. The pair gained this month due to predominant dollar weakness. The release of the US NFP data showed that only 142K jobs were added in the US economy, against the market expectation of 164K. The ECB cut the interest rates by 25 bps as expected, but the comments from ECB President, Christine Lagarde, were less

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dovish than expected. She insisted on remaining data –dependent for further interest rate cuts. These gains were further fuelled by the 50 bps rate-cut from Fed, while the comments from ECB members on the other hand suggested that chances of rate-cut in October month are slim, as more economic data will be required for further rate-cuts.

After the release of US consumer confidence data, which declined to a 3-year low, the pair gained and made a high of 1.1214, a level last seen in July 2023. However the gains were short-lived as the Eurozone PMI numbers showed that the Eurozone continues to struggle, with CPI data below the ECB's 2% target at 1.8% increasing the odds of a 25 bps cut at the October meeting. Overall, the pair is expected to remain under pressure amid hawkish comments from Powell suggesting a likely 25 bps cut by Fed, while the worse economic conditions continue to force ECB to take adequate measures to boost the business activity.

The EUR USD pair experienced a two-way trend throughout the month, starting above 1.1044 and firmly holding support at 1.1000. Benefiting from dollar weakness, the pair briefly touched a high of 1.1213. However, it encountered strong resistance in the 1.1100-1.1200 range, which kept the pair largely range-bound. The failure to break above 1.1200 was mainly due to bearish Eurozone data, which showed cooling inflation and led markets to fully price in a potential rate cut by the ECB at its October meeting.

Looking ahead, key resistance remains around 1.1200, with a potential break targeting the 1.1250-1.1300 zone. On the downside, a consolidation below 1.1100 could lead to support near 1.1000. The pair's direction will depend on upcoming economic data and market sentiment, with traders advised to closely monitor shifts in key indicators and central bank actions.



## GBP USD

By the end of the month the GBP USD hovering around \$1.3350 mark, after touching a high of 1.3434, its highest level since March 2022, as traders evaluated the economic and monetary policy outlook of both the central banks. In September, the sterling gained 1.9%. The UK economy expanded by 0.5% in Q2 2024, slightly below the initial estimate of 0.6%, and compared to a 0.7% growth in Q1. Inflation was recorded at 2.2% in August. The Bank of England kept interest rates unchanged at 5% during its September 2024 meeting, aligning with expectations, and signalled that a gradual approach to easing policy remains suitable.

The central bank had cut rates by a quarter-point in August, with another reduction in November still on the table. While the Fed reduced the interest rates by a larger 50 bps, signalling two more rate-cuts of a total 50 bps in the current year. The pound continues to benefit from a broadly weaker dollar, as markets anticipate quicker monetary easing from the Federal Reserve compared to the BoE, which remains on the data-dependent approach for further monetary policy easing.

It was a blockbuster month for Sterling as it gained by almost 2% this month. The pair gained gradually and made a 2.5 year high of 1.3434. However, the pair gave away some of its gains towards the end of the month as it closed the month at 1.3373. As per the daily chart frame of the pair, the resistance can be seen at 1.3435 levels preventing further upside in the pair.

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While the MACD Indicator shows a clear bearish cross-over, with the MACD line marching downwards towards the significant zero level, suggesting a possible downtrend in the near future. If the pair declines, the first support can be seen at 50-Days EMA (orange line) at 1.3110 levels. However, if the pair breaches this level, the next support lies at the 100-Days EMA (purple line) at 1.2970 levels, protecting the downside.



# Monthly outlook forecast report

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## USD INR

The Indian Rupee faced persistent pressure throughout the month, repeatedly hitting record lows. This weakness was driven by a robust dollar rally, continued foreign outflows from Indian equities, and signs of slowing economic growth domestically. Early in the month, the dollar weakened briefly following a drop in October Non-Farm Payrolls to a 3.5-year low. However, the Dollar Index surged later after Republican Donald Trump reclaimed the U.S. presidency from Democrat Kamala Harris. Markets viewed Trump's victory as positive for the dollar due to his proposed tariffs and import duties, which are expected to boost growth and inflation, potentially delaying further rate cuts. The Dollar Index climbed nearly 2% in November, reaching a 2-year high of 108.07.

India's CPI rose to a 14-month high of 6.21%, reflecting mounting economic pressures amid slowing growth. Foreign investors withdrew 21,612 crore (\$2.56 billion) from Indian equities during the month, spurred by rising U.S. bond yields, a stronger dollar, and concerns over domestic economic deceleration. To stabilize the rupee, the Reserve Bank of India (RBI) actively intervened in the market, depleting foreign exchange reserves over the month. Looking ahead, the USD INR pair appears poised for further upside, supported by a strong dollar and challenges to India's economic growth trajectory.

The USD INR pair, after a prolonged period of stability, climbed to a new all-time high of 84.77 in November. This surge was driven by the US election victory of Republican Donald Trump, which triggered a dollar rally, coupled with persistent foreign portfolio investor (FPI) outflows from Indian equities.

On the daily chart, the USD INR pair remains within an ascending trend channel, maintaining a pattern of higher highs and higher lows. It recently rebounded from strong support at the channel's lower boundary. The 14-day Relative Strength Index (RSI) is at 65.80, above the midpoint, suggesting the support level is likely to remain intact. Immediate resistance is positioned at the all-time high, while the channel's lower boundary serves as critical support.

Exporters are encouraged to keep a balanced hedge ratio of 50–60% to secure their positions. Importers should consider hedging during dips if they haven't already done so and adopt stop-loss strategies to manage risks effectively. With the recent volatility in the pair, a combination of forwards and options is recommended to diversify and mitigate exposure.



## EUR USD

The EUR USD is closed November with its worst monthly performance in over a year, falling nearly 3% to 1.0575. Concerns over US tariffs,

## FOCUS AREA

weak Eurozone growth, and political instability in Germany and France have weighed heavily on the Euro, making it the worst-performing G10 currency. While hawkish comments from the ECB and Trump's focus on other trade partners briefly eased pressure, fears about stagnant business activity and low inflation in Germany persist. Euro Area inflation rose to 2.3% in November, but core inflation remained at 2.7%, fuelling expectations of further ECB rate cuts. Policymakers remain split, with doves advocating for rapid cuts and hawks warning of risks from persistent inflation and geopolitical issues. Growing bearish sentiment among investors raises the possibility of EUR USD approaching parity with the dollar. The EUR USD is likely to remain under pressure amid weak Eurozone growth, political instability, and expectations of ECB rate cuts. Donald Trump economic policy concerns and geopolitical risks could push the pair closer to parity, sustaining bearish investor sentiment.

The EUR USD pair exhibited a steady decline this month, beginning at 1.0883 and facing firm resistance near 1.1000. Persistent dollar strength pushed the pair to a low of 1.0331. However, the 1.0400–1.0500 range provided significant support, keeping the pair within a tight range. The inability to breach 1.0500 was largely due to the dollar's rally, fuelled by a clear Trump victory in the U.S., and political uncertainty stemming from snap elections in France. Looking ahead, immediate resistance is around 1.0600, with a potential break opening the path toward the 1.0800 zone. On the downside, a consolidation below 1.0400 may bring support near 1.0250. Historically, 1.0500 has proven to be a critical support level. The pair's future movement hinges on economic data releases and geopolitical developments such as the labour market data from the US in the first week of December. Traders should remain vigilant for central bank actions and shifts in market sentiment to capitalize on potential opportunities.



### GBP USD

The GBP USD recovered to approach 1.26 after falling to six-month lows earlier this month, though investors remain cautious about the potential effects of a second Donald Trump administration. Trump has renewed his tariff threats, suggesting a 10% increase on China and a 25% hike on Mexico and Canada. In the UK, disappointing economic indicators have raised expectations of Bank of England rate cuts. Retail sales in October dropped by 0.7%, exceeding forecasts, and flash PMIs showed a slight contraction in business activity during November. Inflation climbed to 2.3% in October, marking a six-month high, up from 1.7% in September, surpassing both market expectations and the BoE's target of 2.2%. Despite this, most analysts predict the BoE will maintain steady interest rates in December. The GBP USD pair is expected to face a mixed outlook in the near term as key economic and geopolitical factors come into play. While inflation rose above expectations, analysts anticipate the Bank of England will hold rates steady, keeping the pair range-bound near-term.

Sterling had a challenging month, losing over 500 pips from its high of 1.3047. The pair dropped sharply to a six-month low of 1.2486 before

## FOCUS AREA

recovering some ground to close the month at 1.2727. On the daily chart, the 1.2600 zone has provided solid support, preventing further declines. The MACD indicator signals a potential bullish trend, with the MACD line moving toward significant positive levels, indicating the possibility of an uptrend in the near future. On the downside, the first support is seen at 1.2600, and if breached, the next support lies at 1.2400, offering further protection. On the upside, the pair faces initial resistance at 1.2800, with a breakout potentially targeting the 1.3000 level. Traders should closely monitor economic data and market developments, which could influence the pair's movement in the coming weeks.



### USD JPY

The USD JPY began the month at 152.2, gaining nearly 1% after Bank of Japan (BOJ) Governor Kazuo Ueda hinted at a potential rate hike, despite the policy rate staying at 0.25%. Ueda noted easing U.S. economic risks and signalled a possible increase to 0.5% by January, influenced by currency movements and inflation trends. Japan's Q3 GDP grew 0.2% quarter-on-quarter, slowing from 0.5% in Q2, with annualized growth at 0.9%. Inflation dipped to a nine-month low of 2.3% in October, while core inflation also slowed slightly. Manufacturing contracted, but the services sector grew. Prime Minister Ishiba proposed a \$90 billion stimulus to offset rising costs, as the yen remained

weak against the strong U.S. dollar. By month-end, USD JPY traded at 150, driven by Tokyo's inflation exceeding 2%, fuelling expectations of a December rate hike, possibly strengthening the yen further. The USD JPY's future hinges on Japan's inflation trends, potential BOJ rate hikes, and global economic shifts. A stronger yen is likely if inflation stabilizes, but US monetary policy and dollar strength could limit significant currency pair movements.

The USD JPY pair exhibited a bearish bias over the past month, starting near the 152 level, which has served as a support zone in recent months. The pair briefly rallied to a four-month high of 156.74, driven by a stronger dollar following Trump's election victory. However, it has since declined and is currently trading below 150, with this area acting as a short-term support. Pullbacks could attract buying interest, but broader momentum remains cautious. Key support lies at 147 (S1), with additional cushioning in the 143–144 range. Expectations of a potential rate hike in the Bank of Japan's December 19–20 meeting have weighed on the pair. Resistance is strong in the 155–157 zone, limiting upside potential. On the downside, the 149 level remains pivotal; a break below could target the next major support at 147. Traders should closely watch evolving market dynamics and the BoJ's policy decisions for further cues.



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***THORICHTHYS MEEKI***

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**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

*Thorichthys meeki*, commonly known as fire mouth cichlid, is a native of Mexico, found from the Atlantic slope of Mexico, Guatemala, and Belize, where they live in still or slow-moving shallow waters. Their wide distribution gives them a broad tolerance to environmental conditions, allowing them to thrive in most community tanks with slightly acidic to alkaline, medium-hard water (pH 6.5–8.2, hardness above 6°H). They can be kept at a temperature range between 22–30°C, with 24–27°C appearing optimal for both breeding and longevity. They have a long history in the aquarium trade and have been kept by aquarists for well over a century now and it remains as a very popular fish. This is due to its relatively docile nature, stunning fiery coloration on the underside of its jaw, and its fascinating parental care. All these traits make them a highly sought-after fish.

They attain a maximum length of 17 cm in their preferred water chemistry. It is an easy cichlid and only mildly aggressive, and may not hold on its own against more-aggressive cichlids. Being a medium-size cichlid, it needs a large aquarium. Tank setup could be fine gravel substrate with rock caves. They are omnivorous, and eat mostly algae. However, in the aquarium condition, it will take anything offered. They are good cichlids to breed, as a conditioned pair will soon spawn. The best way to get a compatible pair is to raise six or more juveniles together in a large tank. Fire mouths make excellent parents and defend their fry vigorously.

The most striking feature of this species is the red throat. When the fish flares its gill covers, the full extent of the red colour is visible, and the ocelli on the opercula make intimidating eye spots. The medial black coloration

changes among stripes, bars, and spots. Males generally have longer finned and deeper red coloration. The species shows considerable variation over their range, and some of them have a more intense red coloration than others. They can be kept with similar cichlids such as convicts' cichlids provided there is sufficient room for territories and plenty of caves to go around. It is also a good candidate for a biotope aquarium with large fish such as wild swordtails or Mexican tetras. The fish begin to colour up when still quite small, but full development of the red throat and belly takes a while and, of course, intensifies during spawning.

Fire mouths love digging into the substrate in search of food. The telescopically protruding mouth allows them to suck up particles and sediment when searching for edible morsels, with the inedible pieces then expelled through their gill openings. To support this, use fine gravel as a substrate. Considering the territorial behaviour so characteristic of cichlids, large pieces of bogwood were used to break up the line of sight and divide the tank into smaller living spaces. Mother plants of *Anubias* were attached to driftwood with their roots forming a loose curtain, and a few coconut shells were added as potential spawning sites. As a finishing touch, rosettes of floating water lettuce, *Pistia*, were ideal to provide shaded areas. Males are the main aggressors in border disputes as males are usually more troublesome than females.

Sexing juvenile Fire mouths is quite difficult, but when reaching breeding size, at around 5–8 cm, the males sport dorsal and anal fins with longer filaments. It can be very difficult to sex juvenile fire mouths, but it becomes easier as they mature. The males will generally be larger

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## AQUACULTURE SCENE

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than the females and will have extended dorsal and anal fins. They will also have a much more intense colouration than the females, something that will only increase as they get into breeding condition. They breed easily in captivity and will normally mate without any intervention. However, they should still be provided with a high-quality diet to help condition them for breeding, and regular water changes should be maintained.

A proven mated pair can be used for breeding, but if they don't have access to any mature fish, a group of six juveniles should be kept in a tank, and they will naturally pair off as they mature.

After the fish have paired off, breeding will normally follow afterwards. The eggs will usually be laid on a flat surface, and the most common site for a female to lay her eggs are on flat rocks. Some fish may lay the eggs directly on the aquarium glass, while others have been known to lay eggs on decorations and driftwood. Like many other cichlids, it's not unusual for new parents to consume their first

few batches of eggs or fry. This is nothing to be alarmed about, and nearly all cichlids will get the hang of parenting after the first few tries. The female lays long rows of eggs, and the male will then move along them, fertilizing them. This will continue until the female has laid all her eggs, and the male would ensure every last egg is fertilized. A mature female may lay up to several hundred eggs, and both parents will care for the eggs after mating. Unlike many other cichlids, it is mainly the female who tends to the eggs. The male seems to be tasked with guard duty and will protect the area around the female and the eggs aggressively. This can be a dangerous time for other tank mates, and it is recommended to keep a separate breeding tank to protect their tank mates. The fry will become free swimming within a week, and they can be fed baby brine shrimp, or even powdered flake food. The parents will escort the fry around the tank, ensuring that they find enough food to eat. This will usually continue for around six weeks, and then the fry and parents will go their separate ways in the tank.



# Better Management Practices in scientific shrimp farming

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

### Best Harvesting Practices

To guarantee the freshness and premium quality of shrimp destined for export, and to eliminate any risk of undesirable odours and appearance, strict adherence to Best Management Practices (BMPs) during harvesting and post-harvest handling is crucial. This includes harvesting shrimp at their optimal size, avoiding moulting periods, ensuring rapid harvesting and maintaining rigorous cooling and handling protocols.



Fig. 1: Pre-harvest sample collection

### PRE-HARVEST IMPROVEMENTS

#### 1. Determine the right harvest time

- Shrimps should be harvested once they reach the desired market size, neither before nor after.
- Consistently monitor shrimp health, growth, and overall well-being through routine sampling and observation.
- Before harvesting, verify that the shrimp are not infected with any diseases or pathogens.
- Sampling should be carried out to assess the moulting stage of the shrimp, with harvesting commencing only when over 95% are in the intermoult phase, ensuring optimal quality.

- Ensure samples are given for pre-harvest test.

#### 2. Coordination and communication

Intimation to neighbouring farmers is vital for synchronized activities and to avoid potential water quality conflicts.

#### 3. Water management for quality

- A 20-30% water exchange one week before harvest helps reduce organic matter and algae



blooms in the pond, effectively minimizing "muddy-moldy" flavours.

- Ensure the pond water is of good quality, with appropriate pH, temperature, salinity, and dissolved oxygen levels.
- Lime application after water exchange stabilizes pH and reduces organic matter at the pond bottom.

#### 4. Moulting cycle awareness

- Since soft-shelled shrimps are prone to damage and spoilage, avoid harvesting during moulting periods, particularly during the full and new moon.
- Avoid water exchange within 48 hrs before harvest.

# AQUACULTURE SCENE

## 5. Feed management

Stop feeding 6 hours before harvest which will help to clear the shrimp's gut, improve shelf life as well as reduce the bacterial load.



Fig. 2: *L. vannamei* harvest through drag net

## 6. Harvest early in the morning

Complete the harvest process early in the morning, before 6.00 am, to avoid discoloration and also to maintain freshness.

## 7. Harvesting methods

- Drag netting:** This is the first method of harvesting shrimp ponds with minimal overcrowding and stress.
- Draining with bag net:** The complete harvesting can be carried out by draining the pond water through a bag net and carefully handpicking the shrimp.
- Minimize stress:** Avoid rough handling and ensure a quick and efficient harvest process.



## HARVESTING IMPROVEMENTS

### 1. Efficient and timely harvest

- Completing the harvest within 6-8 hours helps minimize stress on the shrimp.
- Harvesting during cooler hours, from 6 pm to 6 am, helps prevent heat stress on the shrimp.
- Use sufficient crates, ice, pumps and bag nets to ensure efficient capture and also reduce damage.
- The use of artificial gates to aid harvesting is a great idea.
- Avoid cast netting as it damages the shrimps.

### 2. Segregation and Handling

Avoid the mixing of hand-picked shrimps with bag-net harvested shrimps and washing of those shrimps should be conducted separately.

## POST-HARVEST IMPROVEMENTS

### 1. Chill Killing

- Immediately kill the harvested shrimp by putting them in iced water at 0–4°C.
- Dip-washing shrimp in an ice slurry made with potable water quickly lowers their temperature, helping to preserve freshness.
- To ensure consistent cooling, maintain a 1:1 shrimp-to-ice ratio in transportation tubs.
- Transport of the shrimps should be conducted in insulated containers only.



Fig. 3: Chill killing after harvest

# AQUACULTURE SCENE



Fig. 4: Weighing and packing with ice

## 2. Hygiene and safety

- a. Usage of high-quality ice made from treated, potable water is essential.
- b. Strict hygiene practices (no smoking or spitting) prevent contamination.
- c. Avoid the usage of unnecessary chemicals to protect the product quality, as well as consumer safety.

## FOOD SAFETY AND ENVIRONMENTAL AWARENESS

### 1. Chemicals and antibiotics control

- a. Adhering strictly to banned substance regulations is crucial for preserving market access and maintaining consumer trust.
- b. Use only CAA-registered inputs in the farms.

### 2. Wastewater management

- a. The implementation of effective effluent treatment systems minimizes environmental impact and promotes sustainable farming.
- b. The protection of mangrove forests is critical, as mangroves are a vital part of the coastal ecosystem.

The different BMPs starting from pond preparation to harvesting discussed in the last 8 issues of this Newsletter emphasize the importance of integrated management, focusing on both production efficiency and environmental responsibility. Adherence to food safety regulations and environmental guidelines is essential for long-term sustainability. 🐟

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# Training programme on “Sustainable Shrimp Farming and Aquaculture of Diversified Species



*Mr. Vijay Shikhare, Regional Deputy Commissioner of Fisheries, Pune Region guiding the participants*

MPEDA, Regional Division, Mumbai conducted a three day training programme on “Sustainable Shrimp Farming and Aquaculture of Diversified Species” at the Office of the Assistant Commissioner of Fisheries in Pune, Maharashtra from 16<sup>th</sup> to 18<sup>th</sup> October 2024. Fourteen trainees attended this training program.



*Lecture delivered by MPEDA, NaCSA & DoF Officials*

Technical presentations were made by Mr. Kiran Waghmare, Assistant Fisheries Development Officer (AFDO), Pune; Mr. Atul Raosaheb Sathe, Field Supervisor, MPEDA RD Mumbai; Mr. Mangesh Gawde, Field Supervisor, MPEDA RD Mumbai; Mr. Venkata Ramanna, Regional Coordinator, NaCSA for Maharashtra & Gujarat; Mrs. Pooja V. Bhalekar, AFDO, Pune shared her practical experience with trainees regarding scampi and GIFT farming and on its marketing. Mrs. Shreya Mayekar, JTO, RD Mumbai guided the trainees on the topic of value addition of fish products. Mr. Kedar Yadav, Clerk, RD Mumbai gave a presentation on the status of export of seafood and aquaculture from India.



*View of trainees with officials*

Mr. Vijay Shikhare, Regional Deputy Commissioner of Fisheries, Pune Region chaired the valedictory function on 18<sup>th</sup> October and guided the participants on the farming of GIFT, Scampi, *L. vannamei*, etc. and also on the best management practices in aquaculture. The programme concluded with the vote of thanks proposed by Mr. Atul Raosaheb Sathe, Field Supervisor, RD Mumbai.



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### MPEDA awareness programme in Nagpur



*Mr. Mangesh Gawde, Field Supervisor, MPEDA RD, Mumbai explaining the participants*

MPEDA Regional Division, Mumbai conducted a day's awareness programme on "Need of diversification in Aquaculture and introduction

about Pradhan Mantri Matsya Kisan Samrudhi Sah-Yojana (PM-MKSSY)" on 24<sup>th</sup> October 2024 at College of Fishery Science, Nagpur. A total of 24 farmers and entrepreneurs from various districts of Vidharbh region attended the awareness programme. Mr. Mangesh Gawde, Field Supervisor, MPEDA RD, Mumbai explained about the need of diversification in aquaculture especially in fresh water farming area to get higher production and also given a brief introduction on PM-MKSSY scheme for fish farmers. He also explained the procedure for registration and profile creation on the National Fisheries Development Platform (NFDP) of farmers and societies. 🐟

### Vijayapura hosts training programme by MPEDA



*View of technical session*



MPEDA Regional Division, Mangalore organized a five-day training programme on "Better Management Practices and Diversification in Aquaculture" for SC candidates at the Fisheries Research and Information Centre, Bhutnal village, Vijayapura taluk, Vijayapura district from 26<sup>th</sup> to 30<sup>th</sup> November-2024.

Dr. Shrishail, Assistant Director, Department of Fisheries, Vijayapura inaugurated the programme and explained the PMMSY Schemes and Support by the Department of Fisheries.

The technical sessions were handled by Dr. Vijayakumar, Asst. Prof. and Head, Fisheries Research and Information Center (FRIC), Bhutnal, Dr. Harish Chandra Jadhav, Manager Director

AMSCK, Vijayapura, MPEDA officials including Mr. S. Subramanian, Assistant Director, Mr. Venkataramana, RCO, NaCSA and Ms.Sudha, Junior Technical Officer.

On the fifth day of the training, participants were taken on a visit to the nursery farm of FRIC, Bhutnal, Vijayapura, where they were introduced to nursery culture. Mr. S. Subramanian conducted a hands-on demonstration of water testing kits, providing practical training on assessing water quality.

The five-day training program concluded with a valedictory session, wherein training certificates were distributed.

# AQUACULTURE SCENE



A view on nursery farm visit



Distribution of certificate



A view of detailing on various feeds





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# AQUACULTURE SCENE

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

Sl. No.	Name of the importer	State	Country of origin/supplier	Date of receipt of the lot at AQF	Broodstock imported (nos)		
					Male	Female	Total
1	Padmavathi Hatchery	Andhra Pradesh	SIS, Florida	03.10.24	300	300	600
2	Varun Hatcheries	Andhra Pradesh	SIS, Florida	06.10.24	300	300	600
3	Shirdi Sai Hatcheries	Tamil Nadu	SyAqua, Florida	07.10.24	400	400	800
4	CPF (India) Pvt. Ltd.	Tamil Nadu	SyAqua, Florida	07.10.24	300	300	600
5	Meenakshi Hatcheries Pvt. Ltd.	Andhra Pradesh	SIS, Florida	11.10.24	600	600	1200
6	Gayathri Hatcheries	Andhra Pradesh	SIS, Florida	11.10.24	200	200	400
7	Srinidhi Marine Technologies	Andhra Pradesh	SIS, Florida	12.10.24	300	300	600
8	Sandhya Aqua Exports Pvt. Ltd.	Andhra Pradesh	SIS, Florida	12.10.24	300	300	600
9	Aqua Star Shrimp Hatchery	Tamil Nadu	SIS, Florida	13.10.24	150	150	300
10	Krishna Godavari Aquatech Pvt. Ltd.	Andhra Pradesh	SIS, Florida	13.10.24	300	300	600
11	Saivasista Hatcheries	Andhra Pradesh	SIS, Florida	18.10.24	500	500	1000
12	BMR Industries Pvt. Ltd.	Tamil Nadu	SyAqua, Florida	21.10.24	500	500	1000
13	Vaisakhi Bio-Marine Pvt. Ltd., Unit-II	Andhra Pradesh	SyAqua, Florida	22.10.24	300	300	600
14	Vaisakhi Bio-Resources Pvt. Ltd.	Andhra Pradesh	SyAqua, Florida	22.10.24	200	200	400
15	Sapthagiri Hatcheries	Andhra Pradesh	SIS, Florida	23.10.24	200	200	400
16	Venkata Sai Hatcheries	Andhra Pradesh	SIS, Florida	23.10.24	300	300	600
17	Sri Manjunatha Hatcheries	Andhra Pradesh	SyAqua, Florida	25.10.24	500	500	1000
	<b>TOTAL</b>				<b>5650</b>	<b>5650</b>	<b>11300</b>

# AQUACULTURE SCENE

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

Sl. No.	Name of the importer	State	Country of origin/ supplier	Date of receipt of the lot at AQF	Broodstock imported (nos)		
					Male	Female	Total
1	B Tech Hatcheries	Andhra Pradesh	SIS, Florida	01.11.24	600	600	1200
2	Avanti Feeds - Unit I	Andhra Pradesh	SIS, Florida	02.11.24	400	400	800
3	Rajkamal Shrimp Hatchery Pvt. Ltd	Andhra Pradesh	SIS, Florida	03.11.24	400	400	800
4	Seven Staar Aquatech	Tamil Nadu	SyAqua Americas Inc, Florida	05.11.24	200	200	400
5	Sapthagiri Hatcheries - Unit II	Andhra Pradesh	SyAqua Americas Inc, Florida	05.11.24	500	500	1000
6	Maruthi Aqua Technologies Pvt. Ltd	Andhra Pradesh	SIS, Florida	06.11.24	420	420	840
7	Sun Glow Marine	Tamil Nadu	SIS, Florida	06.11.24	175	175	350
8	Srinidhi Biotechnologies	Andhra Pradesh	SyAqua Americas Inc, Florida	07.11.24	396	400	796
9	Sri Venkateswara Shrimp Hatcheries Pvt. Ltd	Andhra Pradesh	SIS, Florida	08.11.24	400	400	800
10	Blue Park Hatcheries (India) Pvt. Ltd	Andhra Pradesh	SIS, Florida	08.11.24	400	400	800
11	Vaisakhi Bio-Resources Pvt. Ltd	Andhra Pradesh	SyAqua Americas Inc, Florida	09.11.24	300	300	600
12	Vaisakhi Bio-marine Pvt. Ltd Unit -I	Tamil Nadu	SyAqua Americas Inc, Florida	09.11.24	200	200	400
13	Divyasneha Hatcheries	Andhra Pradesh	SyAqua Americas Inc, Florida	11.11.24	200	200	400
14	Sandhya Aqua Exports Pvt. Ltd	Andhra Pradesh	SyAqua Americas Inc, Florida	11.11.24	300	300	600
15	Balaji Aqua & Agro Products Pvt. Ltd	Andhra Pradesh	SIS, Florida	13.11.24	400	400	800
16	Suhaan Enterprises	Andhra Pradesh	SIS, Florida	14.11.24	300	300	600
17	East Coast Hatcheries	Tamil Nadu	SyAqua Americas Inc, Florida	15.11.24	300	300	600
18	Sai Marine Exports Pvt. Ltd - Unit II	Andhra Pradesh	SyAqua Americas Inc, Florida	15.11.24	400	400	800
19	Sapthagiri Hatcheries	Andhra Pradesh	SIS, Florida	20.11.24	500	500	1000
20	Sri Sai Hatchery & Prawn Culture Pvt. Ltd	Andhra Pradesh	SIS, Florida	21.11.24	250	250	500

# AQUACULTURE SCENE

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

Sl. No.	Name of the importer	State	Country of origin/ supplier	Date of receipt of the lot at AQF	Broodstock imported (nos)		
					Male	Female	Total
21	Divyasneha Hatcheries	Andhra Pradesh	SyAqua Americas Inc, Florida	22.11.24	100	100	200
22	SVR Hatcheries	Andhra Pradesh	SyAqua Americas Inc, Florida	22.11.24	400	400	800
23	Srinivasa Hatcheries - Unit II	Andhra Pradesh	SIS, Florida	22.11.24	500	500	1000
24	Vaisakhi Bio-Marine Pvt. Ltd - Unit III	Andhra Pradesh	SIS, Florida	23.11.24	500	500	1000
25	Sheng Long Bio-Tech (India) Pvt. Ltd	Tamil Nadu	SIS, Florida	23.11.24	330	330	660
26	Blue Bay Culture	Tamil Nadu	SyAqua Americas Inc, Florida	25.11.24	300	300	600
27	Golden Marine Harvest - Unit V	Tamil Nadu	SyAqua Americas Inc, Florida	25.11.24	400	400	800
28	CPF (India) Pvt. Ltd	Tamil Nadu	Kona Bay, Hawaii	26.11.24	330	330	660
29	BMR Exports - Tindivanam	Tamil Nadu	SyAqua Americas Inc, Florida	27.11.24	250	250	500
30	Golden Marine Harvest	Tamil Nadu	SIS, Florida	28.11.24	400	400	800
31	Vaisakhi Bio-Marine Pvt. Ltd - Unit II	Andhra Pradesh	American Penaeid, Florida	28.11.24	270	270	540
32	Raj Hatcheries Madras Pvt. Ltd	Tamil Nadu	SyAqua Americas Inc, Florida	29.11.24	400	400	800
33	Pavani Hatcheries	Tamil Nadu	SIS, Florida	29.11.24	250	250	500
	<b>TOTAL</b>				<b>11471</b>	<b>11475</b>	<b>22946</b>

## Details of SPF *P. monodon* brooders imported & quarantined at AQF during November 2024

Sl. No.	Name of the importer	State	Country of origin/ supplier	Date of receipt of the lot at AQF	Broodstock imported (nos)		
					Male	Female	Total
1	Golden Marine Harvest - Unit VI	Tamil Nadu	Aquaculture De La Mahajambal; Madagascar	26.11.24	120	120	240
2	Mas Aqua Techniks Pvt. Ltd - Plant II	Andhra Pradesh	Aquaculture De La Mahajambal; Madagascar	28.11.24	110	120	230
	<b>TOTAL</b>				<b>230</b>	<b>240</b>	<b>470</b>

# MPEDA participated in BTSF training on sampling & analysis of residues of veterinary medicinal products



MPEDA participated in the "Better Training for Safer Food" (BTSF) training on Sampling & Analysis, Course 2a: Residues of Veterinary Medicinal Products (VMP), held from 11<sup>th</sup> to 22<sup>nd</sup> November 2024, in Puławy, Poland.

The Health and Digital Executive Agency (HaDEA), on behalf of the European Commission's Health and Food Safety Directorate-General (DG SANTE), organized a series of 10 training sessions under the "Better Training for Safer Food" (BTSF) initiative. These sessions focused on sampling and analysis methods used in official food and feed controls.

The BTSF training session on Food and Feed Testing - Residues of Veterinary Medicinal Products (RVMP) aimed to enhance the ability of laboratory staff and management from non-EU countries to apply sampling and analysis methods in official food and feed controls. With specific focus on RVMP, the training addressed European legislation goals and the broader BTSF Initiative

strategy. The course combined theoretical learning with practical sessions, including case studies. During the course, the following sessions were covered.

1. Raise awareness about all aspects of VMP residue control in food and feed.
2. Emphasize the importance of correct sampling procedures to minimize errors in analytical results.
3. Improve practical knowledge of both simple and advanced analytical methods to increase accuracy and expand the range of substances determined.

The training also included electronic materials, such as theoretical presentations uploaded on the BTSF online platform, which were shared with participants before each session, along with practical exercises shared post-session.

The training was attended by 16 participants from 16 non-EU countries and MPEDA deputed Mrs. Aneesa T. A., Assistant Director, QC Laboratory, Bhubaneswar to the training.



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## Seafood Expo Russia, 2024

SHRIMP			
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3	<p>Diamond Communication Advertising Model Agency Mr. Vinokurova Ma- ria Evgenievna Key, Account Manager, Russia Tel: +7 901 977 77 57 Email: DiamondCommunication.ru, event@ diamondcommunication.ru <i>Shrimp</i></p>	4	<p>Food Trade LLC Fish &amp; Seafood Mr. Anastasia Chubik, Import Manager St. Petersburg, Russia Tel: +7 812 333 32 23 Email: import@foodtrade.su skype:anastasiabarracuda Web: www.foodtrade.su <i>Shrimp</i></p>
5	<p>Elite Trade Food Tech Mr. Viktoria Abramova Head of foreign economic activity Tel: +7 3952 50 33 44 Ext.106, +7 950 05169 64 Email: v.abramova@elite.ooo, ed@elite.ooo <i>Shrimp</i></p>	6	<p>Russ Horeca.Ru Mr. Yatskov Denis Viktorovich Director, Restaurant Service Voronezh, St. Ostuzheva, 45, Russia Tel: +7 919 188 18 46 Email: restservis@list.ru <i>Shrimp</i></p>
7	<p>Fish Wholesale Mr. Burova Lyudmila Yuryevna Supervisor Tel: +7 926 287 47 87, +7 499 450 29 10 Email: buroval2012@mail.ru Web: www.rybka-opt.ru <i>Scampi, Black Tiger Shrimp</i></p>	8	<p>Ocheretyanyi Anatoly Romovych Mr. Ocheretyanyy Anatoly (Azuma) Tel: +7914 548 71 71 Tel: +81 0 70 9008 7125 Email: azuma25@gmail.com Web: www.azuma25.com <i>Shrimp</i></p>
9	<p>LLC Marr Russia Mr. Vladimir Khohlov, Purchasing Department 5, Vostochnaya str., Odintsovo Russia 143 000 Tel: +7 495 785 39 59 ext. 2220 Mob: +7 916 210 45 19 Fax: +7 495 785 39 45 Email: vkhohlov@marr.ru skype: marr.seafood Web: www.marr.ru <i>Shrimp</i></p>	10	<p>Guangzhou Chosen Beyond Technology Group Co., Ltd Mr. Serena Lee, Director of Overseas Business 6th Floor, Building C2 Poly Tal ToWun Hanxi Changlong, Guangzhou, China Mob: +86 137 9817 3334 Tel: +86 20 28676608 Email: lim@chonsonbeyond.com Web: www.chonsonbeyond.com <i>Shrimp</i></p>
11	<p>China Starfish Co. Ltd. Mr. Kevin Qiu, General Manager Assistant No 7, Xiyuanzhuang Section, Tongji street Jimo, Qingdao 266228, China Tel: +86 0 532 5556 7417 Mob: +86 0 132 1029 6964 Email: qiuyankai@cn-starfish.com Web: www.chinastarfish.com <i>Shrimp</i></p>	12	<p>Ocean Fish LLC Mr. Hovhannes Noriki Khachatryan Trade Manager, Mayakovsky village 13, 55/1 Kotayak region, Armenia Tel: +374 41042222 Mob: +374 98060603 Email: v.apresyan@oceanfisharmenia.am Web: www.oceanfish.am <i>Shrimp</i></p>

## TRADE ENQUIRY

13	<p>Factory of Flavor Mr. Dmitry Shirko, Director of Supply 141400, Khimki, Severny, proezd, bldg 1, Moscow, Russia Tel: +7 977 439 24 31, +7 495 118 08 88 Email: shirko@mr-food.ru Web: www.mr-food.ru <i>Shrimp</i></p>	14	<p>King Frost LLC Mr. Shakerova Catherine Chief Purchasing Officer Tel: +7 4922 77 96 93, +7 999 098 88 89 Email: ekaterina.sh@kf33.ru Web: www.kingfrost33.ru <i>Black Tiger Shrimp</i></p>
15	<p>Dalrefrans Co. Ltd. Mr. Andrey Grechkin, General Director Varshavskoye Highway 1, building 17, Moscow, 117 105, Russia Tel: +7 495 780 6005 ext 16020 +7 916 946 6556, +7 985 620 9616 Email: AGrechkin@fesco.com Web: www.dalrefrans.com <i>Shrimp</i></p>	16	<p>Dalian Rich enterprise group Co. Ltd Mr. Victor Sun, Business Manager International Business Department Qianyan, Dalianwan, Ganjingzi district, Dalian, China Tel: +86 188411 25480 Email: haobo@richseafood.com Web: www.richseafood.com <i>Shrimp</i></p>
17	<p>KMV-Fish LLC Mr. Pavel Sigaev, General Director 236010, Kaliningrad, Sovkhozniy str., 24 lit A, A1 office 301, Moscow, Russia Tel: +7 911 074 60 94 Email: p.i.sigaev@gmail.com <i>Shrimp</i></p>	18	<p>Mr. Vladimir Ponomarev Sales Agent, Moscow, Russia Mob: +7 916 510 19 28 Email: redhouse.fish@gmail.com, vladimir_pnomarev@yahoo.com Skype: redhouse.food <i>Shrimp</i></p>
19	<p>STM Management, STM Trading Group Mr. Eldar Kagermanov Head of the Trading Group Head Office, 119311, Moscow, Russia Tel: +7 499 755 00 70, +7 925 931 23 70 Email: eldar.kagermanov@ivo.in.ru Web: www.verno-info.ru <i>Shrimp</i></p>	20	<p>Gudfood Mr. Novruz Alkhanov Business Development Manager (Europe), Chinar Plaza, 152, Heydar Aliyev ave., Baku, AZ 1029, Azerbaijan Tel: +994 50 204 66 02 Web: www.gudfood.az <i>Shrimp</i></p>
21	<p>Mr. Stovsky, Kamchatka, Cheboksary, Maxim Gorky Ave., 26 Tel: +8-903-345-77-44, +8-937-375-33-34 <i>Shrimp</i></p>		

### FISH

1	<p>Ocean Mr. Pyatkova Natalia Alekseevna Head of Purchasing Department, Moscow, Russia Tel: +7 927 610 1096, +7 937 211 1666 Email: n.piatkova@oceanru.ru Web: www.oceanru.ru <i>Fish</i></p>	2	<p>Fish Fresh Frozen Mr. Ip Stoyanov S.S, Pavlodar, Industrial zone Tel: +8 7182 652 731, +8 7182 652 730, +8 7714 276 772 Email: pawlodar2006@yandex.ru, Fishline. kz@yandex.ru <i>Fish</i></p>
3	<p>Fish Region Taste &amp; Quality Mr. Burhanov Ruslan, Commercial Director 97 Tmiryazev, St, Novosibirsk, Russia 630082 Tel: +7 383 399 12 57, +7 913 749 13 60 Email: ruslan@fishnsk.ru, fishregion.ru <i>Fish</i></p>		

# TRADE ENQUIRY

MIXED ITEMS/OTHERS			
1	<p>Inter Food Group Ms. Chernakova Daria Andreevna Supervisor, Purchasing Department Tel: +7 925 356 33 79 Email: zakup@interfoodgroup.ru, interfoodgroup.ru <i>All Seafood</i></p>	2	<p>Xing Gang Food Mr. Zhang Kai, Purchasing Manager No 6, Shugang Road, Dongqiao Economic Development Zone, China Mob: +86 7963 125 9194 Email: 275048813@qq.com <i>Squid, Cuttlefish</i></p>
3	<p>Mr. Anna Powh Mob: +7 926 425 17 21 Email: omgfish@mail.ru <i>Oyster, Crab</i></p>	4	<p>Profish Tel: +7 927 028 02 22 Email: profish163@gmail.com <i>All Seafood</i></p>
5	<p>Beyond Seafood Co. Ltd. Mr. Liu Yang, General Manager Room No 619, Building No 8, Wang Jing Road No 4, Chaoyang, Beijing, China Tel: +86 10 84505971 Fax: +86 10 84505972 Mob: +86 136 9366 4046 Email: liuyang@beyondseafood.com Skype: beyondseafood Web: www.beyondseafood.com <i>Cephalopods</i></p>	6	<p>Fins &amp; Claws Mr. Byju Abraham President &amp; CEO, 45 West 34th Street, Suite 1103 New York, NY 10001, USA Tel: 212 244 1181 Mob: +1 9177964340 Fax: +1 212 681 9813 Email: byju@finsandclaws.com Web: www.finsandclaws.com <i>Shrimp, Tuna</i></p>
7	<p>Prodluks-M Ltd. Mr. Petrosyan Dmitriy, Commercial Director, Kashirskoye sh., 2, office 212 Domodedovo town, Moscow region, Russia Tel: +7 985 310 5535 Email: dpetrosyan@bk.ru Web: www.prodluks.ru <i>All Seafood</i></p>	8	<p>Risma Quality And Service Eastern Seafood Ltd. Md. Saydur Rahmar, CEO Tel: +7 495 486 03 32 Mob: +7 963 765 83 91 Email: r.uzor@mail.ru Web: www.risma.ru <i>All Seafood</i></p>
9	<p>Okay World Sea Foods Mr. Budyakov Grogory Vladimirovich Commercial Director, 354340, Krasnodar Terri- tory, Sochi Street. GasTello, Russia Tel: +7 960 437 81 59 Mob: +7 918 270 34 88 <i>Lobster, Scampi</i></p>	10	<p>Dalpromryba LLC Thai Union Group Mr. Denis Dolgopolov Supply Chain and Procurement director Moscow, Russia Tel: +7 909 669 06 70 Email: dens.dolgopolov@thaiunion.ru Web: www.dalpromryba.ru, www.thaiunion.ru, www.maguro-tuna.ru <i>Canned Tuna</i></p>



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# China Fisheries & Seafood Expo (CFSE) 2024

SHRIMP			
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3	<p>Qingdao Ocean Choice International Trade Co. Ltd. Karen Wang Room 831, Building 9, Tianyi Fortune Center, No 166 Zhengyang Middle Road, Chengyang District, Qingdao City, Shandong Province, China Ph: +86 18663966580/ +86 13869816299 Email: karen_wang997@163.com <i>Frozen Shrimp</i></p>	4	<p>BeiJing Qiyun Jiecheng Technology Co. Ltd. Kevin, Purchasing Manager Room 23A09, Floor 24, Tianjie Building Block D, No.9 Guanghua Road, Chaoyang District, Beijing, China Ph: +86 13120262383 Email: kevin@qy-jc.com <i>Vannamei Shrimp</i></p>
5	<p>Beijing Fengsun Daxing Trading Co. Ltd. Wang Erfeng Wenan Country Grass Shrimp Fresh Frozen Food Distribution Department Hebei Tiahuan, Wen'an County, Langfang city, Hebei Province, China Ph: +86 18910225638, +86 13601218758 <i>Black Tiger Shrimp</i></p>	6	<p>Zhoushan Chenjian Seafood Company Cherry Rong, Business Manager Rm 706, Haitian Building, Donggang Zhoushan, China Ph: +86 13957234335 Email: rpp4335@hotmail.com <i>Shrimp</i></p>
7	<p>Rongcheng Donghua Foods Co. Ltd. Liu Jiansong, Manager No 209, Longyu North Road, Shidao Rongcheng, Shandong, China Ph: +86 631 7332099 Mob: +86 13206312129 Email: dh001@donghua-seafood.com <i>Vannamei Shrimp</i></p>	8	<p>Arctic Star Foods Peter, Food Buyer 2388,46e Ave. Lachine, QC H8T 2P3 Canada Ph: +1 514 898 8977 Email: peter@arcticstarfoods.com Web: www.arcticstarfoods.com <i>Shrimp</i></p>
9	<p>Tracy Chan Purchasing Manager Door No 1803, Rongsheng Central Plaza 16, Building No 6, Haibin North RD, Zhanjian Economic and Technological Deveopment zone, China Ph: +86 15976835780 Email: chenpl002@zj-zhanxin.com <i>Shrimp</i></p>	10	<p>East China Seas Mona Wu Products Purchasing Manager Ph: +86 1064096818 Ext. 314 Email: purchase3@eastchinaseas.com Web: www.eastchinaseas.com Skype: ecspurchase8 <i>Black Tiger Shrimp</i></p>

## TRADE ENQUIRY

11	Qingdao Haoyue Import and Export Trade Co. Ltd. Li Ping, President Daxizhuang Village, Jiulong Street, Jiaozhou City, Shandong Province, China Ph: +86 18363306188 Web: sdyslp@126.com <i>Black Tiger Shrimp</i>	12	Qingdao Haoyijia Food Co. Ltd. Li Jun, Sales Director Daxidong Village, Jiulong subdistrict office, Jiaozhou City, Qingdao City Shandong province, China Ph: +86 18801964408 Email: syslp@126.com <i>Black Tiger Shrimp</i>
13	PT Misaja Mitra Budiyono Hiu, Purchase & Sales Manager JI Raya Pati - Taju Km. 18 Ds. Waturoyo Kec. Margoyoso Pati Central Java 59154, Indonesia Ph: +62 295 452255, 452715 Mob: +62 821 5884 8889 Email: budihiu@icloud.com <i>Shrimp</i>	14	Nataliia Goncharova Russia, Moscow Ph: +7 9175406467 Email: nataligoncharova@x5.r4 <i>Shrimp</i>
15	GuangZhou Quan Xing Mr. Sun Email: 478143394@99.com <i>Shrimp</i>	16	Su Zineng Ph: +86 13824838192 Email: 56404661@99.com <i>Shrimp</i>
17	Lin Zhang Ph: +86 13903378692 Email: 529812086@99.com <i>Black Tiger Shrimp</i>	18	Wu Xiangdong Ph: +86 13387898376 <i>Headless Shrimp</i>
19	Daniel Ph: +86 13764870293 <i>Jumbo Shrimp</i>	20	Sean Pang Email: 122490827@ <i>Headless Vannamei Shrimp</i>
21	Meng Peng Ph: +86 18054148696 <i>Shrimp powder</i>		

### LOBSTER, CRAB

1	HI- Rich Seafood Enterprise Co. Ltd. Kevin Yu, Manager Purchasing department 3F, No123-2, Xingde Rd., Sanchong Dist., New Taipei City 241, Taiwan (R.O.C.) Ph: +886 2 2290 1180 Fax: +886 2 2290 1070 Email: hi.rich@msa.hinset.net Web: www.hi-rich.com.tw <i>Lobster</i>	2	Ewfresh Network Technology (Beijing) C. Ltd. Kimmy Li, Purchasing Manager No 17, Jingsheng Middle ST Majuqiao Town, Tongzhou District, Beijing China Ph: +86 400 029 6788, +86 10 5659 2777 Mob: +86-13810878347 Email: kimmy@sunkfa.com, sjf.frozen@sunkfa.com Web: www.sunkfa.com, www.ewfresh.com <i>Lobster</i>
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## TRADE ENQUIRY

3	Fresh Kitch Oriental Trade/Juxian Seafood Gao Gang, General Manager No188 North Street, Beicheng Street, Gaobeidian city, baoding city, Hebei Province, China Ph: +86 18810082766 <i>Lobster</i>	4	South Australian Lobster Company Pty Ltd Simon Wunderlich, Sales Development Manager 52 Loop Road, Cambridge, TAS 7170 Mob: +61 0428800887 Email: simon.wunderlich@salco.co Web: www.wildlegendlobster.com <i>Lobster</i>
5	Shanghai Guangjiu Food Co Ltd. Anjellina Ph: +86 13918586435 Email: haoqian87623@126.com <i>Lobster, Crab</i>	6	Lin Shaofu Ph : +86 13761227998 <i>Lobster</i>

### SQUID, CUTTLEFISH, OCTOPUS

1	Zhongshan MD Import and Export Co. Ltd. Terri Li (Owner), Room 1811, Yihua Lingfeng Building, No38 Yuelai South Road, Shiqi Street, Zhongshan City, Guangdong Province, China Ph: +86 15819364884 Email: WD15819364884@163.com WeChat: 17328154633 <i>Cuttlefish, Squid</i>	2	Guangdong Deep Sea Fisheries Co. Ltd. Sherry Liang Room 208, Building 17, No 2, Gangqian Road, Huangpu District, Guangzhou, China Ph: +86 13360702611 Email: 164074882@qq.com <i>Cuttlefish, Squid</i>
3	H-Living (Shanghai) Fishery Co. Ltd. Don Lee, Sales Director 27/F International Ocean Building, 720 Pudong Avenue, Shanghai, China Mob: +86 176 0218 4465 Email: liyb@salim.com.cn <i>Cuttlefish, Squid, Octopus</i>	4	Fuzhou Yulingling Aquatic Products Co. Ltd. Lin Hui, Mingcheng Cold Storage C, No 66, Qingzhou Road, Mawei District, Fuzhou City, Fujian Province, China Mob: +86 13509392255 <i>Squid, Octopus</i>
5	Qingdao Zewoo Supply Chain Co. Ltd. Email: acesleonli@99.com <i>Squid</i>	6	Li Email: 1070689330@99.com, purchase@chonov.com <i>Cuttlefish, Squid</i>
7	Thassos Seafood Ind. And Trade Co. Ltd. M Adam ACAR, General Manager Ataturk Mah. Komsan Ustu Road Street No 4 Inner Door No 196, Turkey Ph: +90 531 519 70 72 Email: info@thassos.com.tr Web: www.thassosseafood.com <i>Squid</i>	8	Tonya Wu Room501Disancheng No 588, gangcheng East Street, Laishan District Yantai City Shandong Province, China Ph: +86 5356892890, +86 18954564931 Email: yantaibaizhou@163.com <i>Squid</i>

# TRADE ENQUIRY

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WeChat: 13906025597  
*Squid*

## FISH

1 Xinjiang Pinyang International Trade Co. Ltd.  
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Booth No 311026, Trading Hall, Xinjiang Lanxi-  
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1651 Taishan Street, Economic and Techno-  
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Ph: +86 13610838745, 18167977691  
*Ribbon fish*

2 Ningde Animal Husbandry and Fishery Mod-  
ern Agriculture Development Co. Ltd  
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*Croaker*

3 Qiangdu Aquatic Products  
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*Frozen fish*

4 All Good Foods Inc  
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*Pomfret*

## MIXED ITEMS / OTHERS

1 Chongqing Sanya Bay seafood market /  
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ket chain)  
Ph: +86 18680833333  
Silver Pomfret, Ribbon fish, Reef Cod, Lob-  
ster, Grouper, Tuna, Squid rings

2 Deep Sea Fisheries LLC  
Xiang Qin Fisheries LLC  
Philip Zhang  
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Huanpu District, Guangzhou China  
Mob: +86 13168859111  
Email: zphilip314@gmail.com  
*All Seafood*

## TRADE ENQUIRY

3	<p>Qingdao Richen Food Co. Ltd. Han Tianxiang, Sales Manager No. 20 Jifalongshan Road, Qingdao Environmental Protection Industrial Park, Jimo District, Qingdao, China Ph: +86 0532 87520888 Mob: +86 19819139678 Email: hantx@richen-qd.cn Web: www.richen-qd.cn <i>All Seafood</i></p>	4	<p>Global Oceanlink Pte Ltd. Jasmond Loh, Director (Business Development) Block 15 Woodlands Loop #04-38/39 Woodlands East Industrial Estate Singapore 738322 Ph: +65 6779 0229 Fax: +65 6779 0281 Email: jasmondloh@etravelite.com Web: www.globaloceanlink.com <i>All Seafood</i></p>
5	<p>Hainan Food and Exhibition Group (Hainan) Co. Ltd. Jiechun Tang, Chairman Room 1808, Building C North District, Ming- men Plaza, No 28, Lantian Road, Haikou City, Hainan Province, China Ph: +86 18689925557, 089865342117 089865316929 Email: tjc0898@163.com <i>All Seafood</i></p>	6	<p>Busan Coop Association Son, Jong-hyeon, Chairman 1002, Geumbong, 8 Jungang - daero 236beon-gil, Dong-gu, Busan, Republic of Korea Ph: +82 51245 1711, +82 51 791 0108 Mob: +82 103586 1711 Fax: + 82 512451712 Email: jooilson@naver.com <i>Squid, Lobster, Ribbon fish, Shrimp</i></p>
7	<p>Smart Import LLC (Samokat) Oxana Eremenko Fresh Food import Manager Russia Ph: +7 9054072728 Email: okeremenko@samokat.ru <i>All Seafood</i></p>	8	<p>All Good Foods Inc. Tomson Wai 1115 John Reed Court City of Industry CA 91745, USA Ph: +1 626 3693883 Mob: +1 626 688 3781 Email: tomson@allgoodfoods.com <i>All Seafood</i></p>
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28	<p>Kai Wang Guangzhon, China Email: Kaiwang5156@163.com Ph: +86 1363198934 <i>All Seafood</i></p>	29	<p>Tonny Ph: +86 15157236915 Email: 102503020@99.com <i>All Seafood</i></p>
30	<p>Pan Ming Sheng Email: 249939892@99.com <i>Shrimp, Ribbon fish</i></p>	31	<p>Aai Shengyuan Ph: +86 1866077480 <i>Squid, Cuttlefish, Lobster</i></p>

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