



IORA-FSU Workshop on “Seafood Products Safety and Quality”
Muscat, Sultanate of Oman
6-10 November 2016

Press Release

The global fish production derived from capture fisheries and aquaculture play a significant role for worldwide food security and food trade, with a consistent increase in total production from 128 million tonnes in 2002 to 154 million tonnes in 2011. There has been a continuous increase in the demand of fish and fishery products, which has been gradually met by a robust growth in aquaculture production. However, since fish and seafood are perishable, they require being processed to conserve their nutritional properties and prolong their shelf-life. For this purpose several methods are currently being employed in this process. Worldwide, developing countries are estimated to prepare and/or process 120 million tonnes, or 80% of global fish production in 2010.

However, hot climates in these developing countries may account for quality deterioration and significant post-harvest losses. Therefore, ensuring the safety and quality of these seafood products is very crucial, which necessitates systematic seafood safety and quality standards. However, in order to ensure high levels of food safety and consumer protection, appropriate approaches need to be adopted that prevents the entrance of hazard in the supply chain at the source or reduces its likelihood to acceptable levels, thereby necessitating the application of proper codes of practices, control and corrective measures.

The Fisheries Support Unit (FSU) in collaboration with the Indian Ocean Rim Association will host a 5 day workshop on “Seafood Products Safety and Quality” on 6 - 10 November 2016 in Muscat, Oman. The workshop will be held in the Fishery Quality Control Centre, Ministry of Agriculture and Fisheries Wealth, Oman and will cover both theoretical and practical sessions that would enable IORA Member States to share knowledge and best practices on seafood safety, as well as address several issues and topics, including *inter alia*: Legislation and Regulation associated with seafood products safety and quality; Importance of implementing seafood safety systems at production chain; Monitoring Seafood safety and quality; Sensory evaluation of seafood products; HACCP Plan development (Monitoring, CCP, Corrective Actions, Documentation); Pre/Post harvest requirements for quality assurance; Hazards in seafood (Biological and chemical); and Hazards Analysis.

In an attempt to strengthen the Fisheries and Aquaculture sector and to improve the seafood sector, through proper seafood post-harvest processing and good safety and quality standards, this workshop is viewed as an important initiative and is considered as being a step stone in promoting sustainable development of the fisheries industry.

The workshop is also a follow-up of the IORA workshop on “Seafood handling, post-harvest processing and storage of fisheries and aquaculture products”, that was held on 1 - 2 September, 2016 in Comoros. It is worth noting that during the afore-mentioned workshop in Comoros, IORA Member States highlighted the need to improve seafood safety and quality to comply with regional and international safety standards; as well as urges the need to share best practices and knowledge on this important sector.

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