Report on FSSAI’s participation in 11th Indian Fisheries and Aqua Culture Forum

21st - 24th November, 2017
Cochin, Kerala
1. **Introduction:**

Food Safety and Standards Authority of India (FSSAI) participated in 11th Indian Fisheries and Aqua Culture Forum (IFAF) from 21st to 24th November, 2017 Hotel Le Meridian International, Cochin, Kerala.

1.1 **11th IFAF:**

The 11th Indian Fisheries and Aqua Culture Forum (IFAF) was jointly hosted by ICAR-Central Institute of Fisheries Technology (ICAR-CIFT) in collaboration with Asian Fisheries Society Indian Branch (AFSIB) with the objectives viz a) Provide a scientific platform to research outputs, b) identify the research and development needs of the sector, c) Nurture innovations skills d) To review the research developments in fisheries science and develop strategies for transfer and refinement of these technologies.

The event envisaged the intellectual deliberations by scientific talents from India and abroad on wide spectrum of thematic areas in fisheries and Aquaculture sectors for achieving greater synergy among multifarious stakeholders involved in food safety. The event also included technical sessions, Aquaculture and Seafood Processors’ meetings, and Technology demonstration by different organisations, which was attended by about 1000 delegates from India and abroad. In addition, there was a special session on ‘Gender in Aquaculture and Fisheries in India’ (GAF).

FSSAI participated in the exhibition associated with event. Dr. Bhaskar N., Advisor, FSSAI co-chaired the session “Safe Fish: Quality, Risk Assessment and Regulations” in the 11th Indian Fisheries and Aquaculture Forum on 23 Nov 2017. This session included five presentations by
invited speakers of international repute and 15 oral presentations by scientists and research scholars. The first talk was by Dr. Janie Dubois, Director, International Food Safety Training Laboratory, Joint Institute of Food Safety and Applied Nutrition (JIFSAN), University of Maryland, USA. She dwelt upon laboratory system as tool to verify seafood safety control systems. She emphasized upon the establishment of preventive controls from harvesting, transport and till it reaches consumer. One of the major take away from her presentation was increasing reliance on whole genome sequencing by food safety regulators for determination of biological hazards. Dr. V. Sudershan Rao, Chairman of FSSAI Food Additives Panel delivered a highly informative lecture on food additives being used across the food processing sector and risk management strategies. No non-threshold chemical is permitted as additive and all permitted additives are safe at the levels of their permitted use. Dr. Simon Hird, Principal Scientist, Waters Corporation, United Kingdom talked about analysis of compounds of concern (Nitrofurans, Chloramphenicol, Malachite Green and Crystal Violet, Tetracyclines) in aquaculture to meet export requirements. According to him, use of class-specific methods, with selective clean-up provides opportunities for the greatest sensitivity and robustness without relying on the highest speciation instrument. Mr. Nitin Verma, Counsellor Agriculture, Canadian Food Inspection Agency apprised the audience on the national aquatic animal health programme, Canadian Shellfish Sanitation Program and functions of CFIA. Mr. Suresh Kumar from Biomerieux explained the range of rapid diagnostic systems available for rapid detection of microbial hazards in seafood.
2. **Description of the stall:**

   I. The area of the stall of FSSAI was 45 sq mtr.

   II. The following backlit panels were displayed in the stall keeping in mind the theme of the fair:

   - Food Regulations for Fish and Fisheries Products
   - Food Safety Knowledge Assimilation Network (FSKAN)
   - Indian Food Laboratory Network (InFoLNet)
   - Laboratories: Testing of veterinary drugs and antibiotics
   - Food Safety Training & Certification
   - Food Licensing & Registration system (FLRS)
   - IFS-Quick Access System
   - Food Safety and Standards (Organic Foods) Regulation, 2017
   - Consumer Connect
   - Consumer Initiatives
   - Trustworthy three-way partnership
   - One Nation One Food Law
FOOD SAFETY TRAINING & CERTIFICATION

To ensure food safety & hygiene in each premise
Every Food Business is advised to have at least 1 trained & certified Food Safety Supervisor for every 25 food handlers.

Basic
- Street Food Vendor
- Retail & Distribution

Advance
- Food & Restaurant
- Bakery & Confectionery
- Manufacturing

Special
- Catering & Catering Supplies
- Catering & Catering Supplies
- Retail & Distribution
- Food & Restaurant
- Bakery & Confectionery
- Manufacturing
- Catering & Catering Supplies
- Catering & Catering Supplies
- Retail & Distribution
- Food & Restaurant
- Bakery & Confectionery
- Manufacturing

Be a Food Safety Supervisor
www.fostac.fssai.gov.in

FOOD SAFETY & STANDARDS (ORGANIC FOODS) REGULATIONS

All foods offered or promoted for sale as “Organic Food” to comply with:
1. National Programme for Organic Production (NPORP)
2. Participatory Guarantee System for India (PGS-India)

Jaivilk Bharat
New safety mark for organic food
www.jaivilkbharat.fssai.gov.in

CONSUMER CONNECT
www.fssai.gov.in
FSSAI
98 6868 6868
@fssaiindia
FSSAI
SMS 98 6868 6868
toll-free no 18 0011 2100
III. Two 42” LED screens were installed in the stall wherein corporate movie of FSSAI and “Jaivik Bharat” logo launch video were showcased.

IV. A separate area was constructed as a VIP lounge wherein the visitor was given the facility to interact one on one with the officials of FSSAI in detail.

V. Two laptops and two touch pads were also kept to explain and demonstrate the various online portals and support given by FSSAI like Import food clearance, Licensing & registration, FoSTaC portal etc.
4. **Distribution Material:**

The following leaflets/pamphlets/booklets were distributed to the visitors at the stall:-

1. Food Safety and Standards (Organic Foods) Regulation, 2017 - Brochure
2. Organic Food leaflet
3. Licensing & Registration
4. FoSTaC
5. InFoLNet
6. IFS-Quick Access
7. FoSTaC
8. FSKAN
9. Safe & Nutritious Food-Share Responsibility

5. **Highlights of the participation:**

The FSSAI stall was inaugurated by Smt. J. Mercykutty Amma, Hon’ble Minister for Fisheries of Kerala State, in the presence of Hon’ble Member of Parliament for Ernakulum constituency Shri. K. V.Thomas.
FSSAI stall attracted many enthusiastic participants from India and abroad who had been actively participating in technical sessions. The FSSAI team explained the activities, answered queries and demonstrated various online activities to the visitors catering their needs. A personalised interactive session was made available between technical staff of FSSAI and delegates who sought further support. They expressed their gratitude towards FSSAI for arranging the facilities arranged as it helped the participants to understand the role of FSSAI in Food Safety and regulatory sectors in India.

Queries of visitors being addressed

Major Feedback from delegates:

- Some delegates enquired the process of Food Import Clearance, FBO licensing and described the problems faced by them. The IT manager of FSSAI explained the FLRS system by giving an online demonstration and suggested tips to minimise online errors and problems.

- A lot of FBOs including the central Govt Agencies like Coconut Development Board, who are manufacturing food were unaware of the FSSAI regulations especially the labelling regulations. The importance of labelling was explained to them and they agreed to implement the same.

- Delegates from Central Govt Institutions like CIFT expressed their interest in cooperating with FSSAI in training programmes.

- Enquiries regarding InFoLNet raised by Laboratory representatives were addressed.
6. Conclusion:

The event provided an opportunity to FBOs and other participants to learn and understand activities of FSSAI, Indian food safety scenario, Regulations which in turn help them to comply FSSAI rules and regulations with ease.

FSSAI utilized the platform successfully to highlight initiatives of FSSAI and extend their outreach to wide range of stakeholders. The visitors included Scientists from India & abroad specially involved in Fisheries & Aquaculture sectors; Business Executives of seafood industries from India and overseas countries; Executives from fish processing and packaging industries; Executive of retail chains; Conference delegates; Fish entrepreneurs and general public. Overall 11th IFAF proved to be a great platform where FSSAI showcased its initiatives and new ventures in the field of Food & Nutrition.
PHOTO GALLERY