



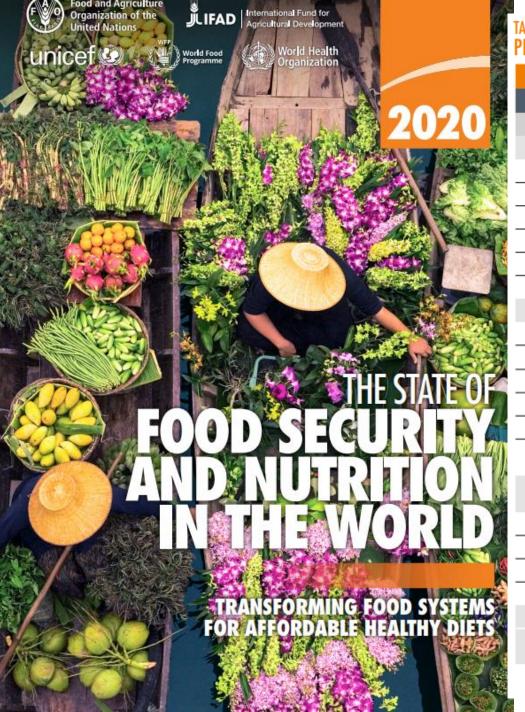
# VIRTUAL REGIONAL WORKSHOP ON BIVALVE MOLLUSCS SANITATION

9, 10, 11 December 2020



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#### TABLE 1 PREVALENCE OF UNDERNOURISHMENT (PoU) IN THE WORLD, 2005–2019

	Prevalence of undernourishment (%)							
	2005	2010	2015	2016	2017	2018	2019*	2030**
WORLD	12.6	9.6	8.9	8.8	8.7	8.9	8.9	9.8
AFRICA	21.0	18.9	18.3	18.5	18.6	18.6	19.1	25.7
Northern Africa	9.8	8.8	6.2	6.3	6.6	6.3	6.5	7.4
Sub-Saharan Africa	23.9	21.3	21.2	21.4	21.4	21.4	22.0	29.4
Eastern Africa	32.2	28.9	26.9	27.1	26.8	26.7	27.2	33.6
Middle Africa	35.5	30.4	28.2	28.8	28.7	29.0	29.8	38.0
Southern Africa	4.9	5.4	7.0	8.0	7.0	7.9	8.4	14.6
Western Africa	13.8	12.1	14.3	14.2	14.6	14.3	15.2	23.0
ASIA	14.4	10.1	8.8	8.5	8.2	8.4	8.3	6.6
Central Asia	11.0	7.7	3.0	3.0	3.0	3.0	2.7	< 2.5
Eastern Ásia	7.6	3.8	< 2.5	< 2.5	< 2.5	< 2.5	< 2.5	< 2.5
South-eastern Asia	17.3	11.7	10.5	10.0	9.8	9.8	9.8	8.7
Southern Asia	20.6	15.4	14.4	13.8	13.1	13.8	13.4	9.5
Western Asia	11.8	10.4	10.7	11.1	11.1	11.2	11.2	13.1
Western Asia and Northern Africa	10.9	9.7	8.6	8.9	9.0	8.9	9.0	10.4
LATIN AMERICA AND THE CARIBBEAN	8.7	6.7	6.2	6.7	6.8	7.3	7.4	9.5
Caribbean	21.3	17.5	17.3	17.0	16.6	17.0	16.6	14.4
Latin America	7.8	5.9	5.4	6.0	6.1	6.6	6.7	9.1
Central America	8.1	7.9	7.9	8.6	8.3	8.4	9.3	12.4
South America	7.6	5.1	4.4	4.9	5.2	5.8	5.6	7.7
OCEANIA	5.6	5.4	5.5	5.9	6.0	5.7	5.8	7.0
NORTHERN AMERICA AND EUROPE	< 2.5	< 2.5	< 2.5	< 2.5	< 2.5	< 2.5	< 2.5	< 2.5

On track

Off track — some progress Off track — no progress or worsening

## Some figures

- Over two billion people worldwide are micronutrient deficient
- Vitamin A deficiency, iron deficiency anaemia and iodine deficiency disorders are the most common forms
- Across the world there is an estimated 1.5 million sq km (579,000 sq miles) of coastline suitable for growing bivalve shellfish. Developing just 1% of this could produce enough bivalves to <u>fulfil</u> the protein requirements of more than one billion people.

### FAO/INFOODS Databases

FAO/INFOODS global food composition database for fish and shellfish, version 1.0 - uFiSh1.0











## Some figures

International trade has been the main driving factor for the rapid growth of the bivalve mollusc production industry during the last six decades, growing from nearly one million tonnes in 1950 to 17.3 million tonnes in 2018.

According to FAO statistics, the export value of bivalve mollusc trade reached US\$ 4.26 billion in 2018.

Though bivalves are traded in different forms such as fresh, chilled, frozen or canned, the value of trade (Export) in live, fresh and chilled bivalves stood at US\$ 1.44 billion in 2018.

#### Food

Section I: Meat of domestic ungulates

<u>Section II: Meat from poultry and lagomorphs</u>

Section III: Meat of farmed game

Section IV: Wild game meat

Section V: Minced meat, meat preparations and mechanically separated meat

(<u>MSM</u>)

Section VI: Meat products

Section VII: Live bivalve molluscs

Section VIII: Fishery products

Section IX: raw milk, dairy products, colostrum and colostrum-based products

Section X: Eggs and egg products

<u>Section XI : Frogs' legs and snails</u>

Section XII: Rendered animal fats and greaves

Section XIII: Treated stomachs, bladders and intestines: casing only

Section XIV: Gelatine

Section XIV/XV: Treated raw material for the production of gelatine and

collagen (TCG)

Section XV: Collagen

Section XIV/XVbis: Raw materials for the production of gelatine and collagen

#### Section VII: Live bivalve molluscs

## PDF Documents (last change date)

- Australia (20/11/2019)
- Canada (17/06/2020)
- Chile (20/11/2020)
- <u>Jamaica (20/03/2008)</u>
- <u>Japan (30/12/2013)</u>
- Korea, Republic Of (16/07/2015).
- Morocco (09/07/2020)
- New Zealand (25/09/2020)
- Peru (11/06/2019)
- Thailand (04/01/2018)
- Tunisia (15/05/2019)
- Turkey (22/07/2020)
- Viet Nam (23/02/2017)



# European Union Alerts and Border Rejections – Bivalve molluscs

Causes	2016	2017	2018	2019	Total
Microbiological	35	24	49	21	129
Toxins	10	10	7	9	36
Others	6	3	2	3	14
Chemical	0	0	0	2	2
Total	51	37	58	35	181

## European Union Alerts and Border Rejections – Bivalve molluscs 2019

Causes	Number
	cases
Microbiological	21
Toxins	9
Others	3
Chemical	2
Total	35

Causes	Number
Causes	cases
Escherichia coli	12
DSP	7
Salmonella	4
Norovirus	3
Poor temperature control	2
ASP	1
Cadmium	1
Contaminants	1
Hepatitis A	1
Listeria monocytogenes	1
PSP	1
Unfit for human	1
consumption	T
Total	35

# European Union Alerts and Border Rejections – Bivalve molluscs 2019

Total of 35 rejection, representing the 13 % of the alerts and border rejections of all fishery and aquaculture products

Escherichia coli mainly in clams
DSP mainly in mussels and clams
Salmonella 4 cases all in mussels
Norovirus 3 cases only in oysters
Poor temperature control 2 cases in mussels
ASP 1 case in mussels
Cadmium 1 case in mussels
Contaminants 1 case in mussels
Hepatitis A 1 case in clams
Listeria monocytogenes 1 case in scallops
PSP 1 case in mussels

PSP 1 case in mussels Unfit for human consumption 1 case in mussels

# Japan Border Rejections – Bivalve molluscs

Causes	2016	2017	2018	2019	Total
Microbiological	10	5	15	1	31
Chemical	2	0	1	2	5
Total	12	5	16	3	36

## Japan Border Rejections – Bivalve molluscs 2019

Causes	Number cases
Chemical	2
Microbiological	1
Total	3

Causes	Number		
Causes	cases		
Prometryn	2		
Live bacteria	1		
Total	3		

Total of 3 rejections, representing the 2,7% of the total border rejections of all fishery and aquaculture products.

## United States of America Border Rejections – Bivalve molluscs

Causes	2016	2017	2018	2019	Total
Others	37	11	10	51	109
Microbiological	3	1	1	0	5
Total	40	12	11	51	114

# United States of America Border Rejections – Bivalve molluscs 2019

Causes	Number cases
Others	51
Total	51

Causes	Number cases
Labelling	30
Filthy	10
Packaging	6
No process	3
Adulteration	2
Total	51

# United States of America Border Rejections – Bivalve molluscs 2019

Total of 51 rejections, representing the 4 % of the alerts and border rejections of all fishery and aquaculture products

Labelling 30 cases mainly in scallops Filthy 10 cases only in scallops Packaging 6 cases only in scallops No process 3 cases mainly in clams Adulteration 2 cases in mussels Canada

European Union

Japan

USA

### Border rejections

Seafood is one of most traded food commodities on the international market. Trade in fish and fishery products is likely to increase in the future to meet the continuing increasing demand.

**Veterinary border control** is a key factor to ensure that live animals and animal products entering markets are safe and meeting specific import conditions laid out in each country's legislation.



### GLOBEFISH - Information and Analysis on World Fish Trade



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Market Reports

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## Regulatory Framework for Bivalve Molluscs

Food Safety Regulation for Fishery and Aquaculture Products

Market Access

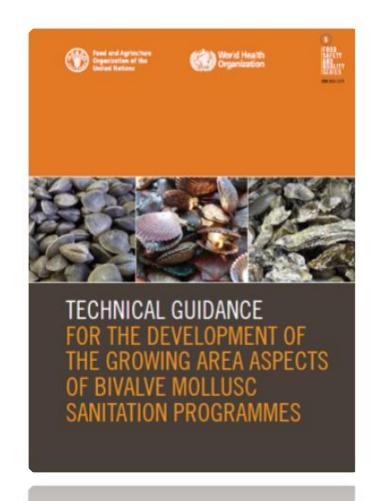
**GLOBEFISH Profile** 



### Regulatory Framework for Bivalve Molluscs

List of countries and regions:

- Canada
- European Union
- Japan
- People's Republic of China
- United States of America



FAO piloted Joint FAO-WHO guidance in Angola, Madagascar, Mozambique and Namibia

OF BIVALVE MOLLUSC SANITATION PROGRAMMES

### Bivalve Mollusc Sanitation: Growing Area Risk Profile



#### Bivalve Mollusc Sanitation: Growing Area Risk Profile

This course introduces the technical guidance framework for the development of growing areas for bivalve mollusc sanitation programmes. It describes the potential hazards present with live or raw consumption of bivalve molluscs and provides guidance on the completion of a Growing Area Risk Profile (GARP).

Duration: 2.5 hours Publication Date: August 2019

#### **System Requirements**

The *online version* of this course runs on the latest versions of Chrome and Safari. In order to access this course on Internet Explorer or Firefox, you must install and enable Adobe Flash player.

The **downloadable version** only runs on Windows PC's and no additional software is needed.



Publicado en: AGOSTO 2019

② 2 h 30 m de aprendizaje

este curso forma parte de una serie

BIVALVE MOLLUSC SANITATION PROGRAMMES





## To get the most of this workshop

### We recommend you use:

- Individual headsets with high quality microphones and echo cancelling; so you can speak with less background noise.
- A webcam with high-quality video.
- A dual monitor set up to use two screens side by side. One for viewing your screen, and the other viewing other speakers' videos and for following the chat.
- During the Workshop, please, turn off all sound notifications (skype, emails, etc.), specially during your interventions.
- Remember that your presentation will not be interpreted and not all participants are English mother tongue, so please speak slow and clear.

# To get the most of this workshop

 Before sharing your screen, please make sure your slides are open

 Please mute yourself when you are not presenting or making an intervention

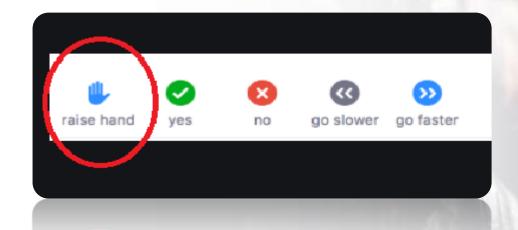
 You can use the chat for questions, although we will allocate time for you to make then after each presentation





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