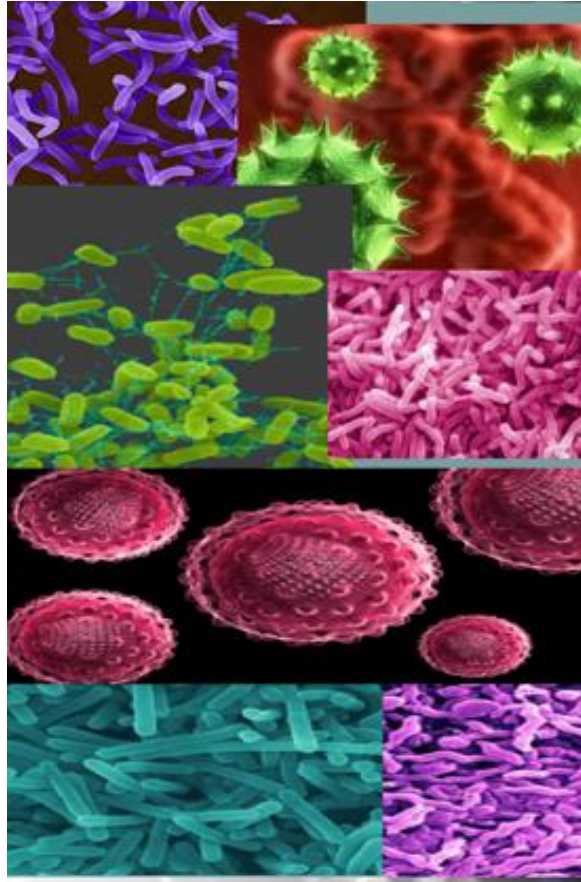


FAMILIARISATION AND TRAINING - DEPARTMENT OF FISHERIES - BANGLADESH

21ST - 22ND SEPTEMBER 2022



HELPING TO ACHIEVE ENHANCED PRODUCTION OF SAFE BIVALVE MOLLUSCS

COUNTRIES IN ASIA
PERMITTED TO EXPORT
LIVE, RAW OR LIVE, RAW
FROZEN BIVALVE
MOLLUSCS TO THE EU



TEST YOUR KNOWLEDGE



1. In 2020 approximately how many million tonnes of bivalve molluscs were produced globally?

B. 17 million tonnes

2. Fish and fishery products are one of the highest traded commodities globally. On average what is the estimated percentage of bivalve molluscs traded outside the country of production?

A. 3%

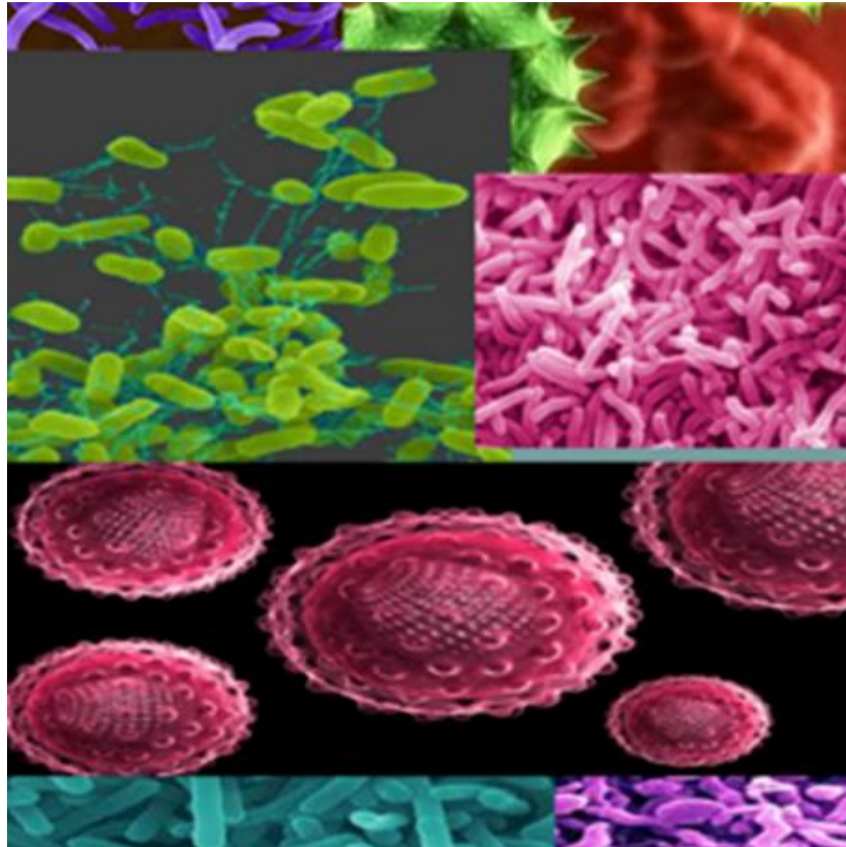
TEST YOUR KNOWLEDGE

3. The role of faecal indicators is to:

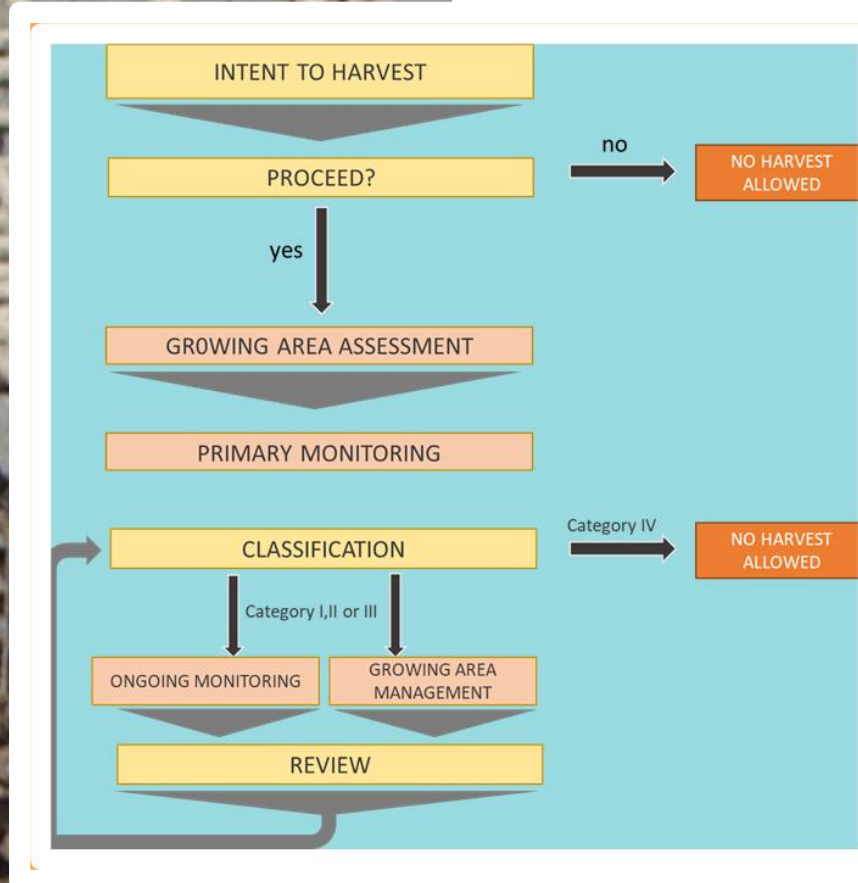
B. Provide an indication of risk from a range of pathogens

4. What are the four most significant pathogen hazards associated with shellfish consumption worldwide?

A. Salmonella spp., Vibrio spp., norovirus, hepatitis A virus



TEST YOUR KNOWLEDGE



5. Which of these pathogen hazards occurs naturally in seawater?

B. Vibrio parahaemolyticus

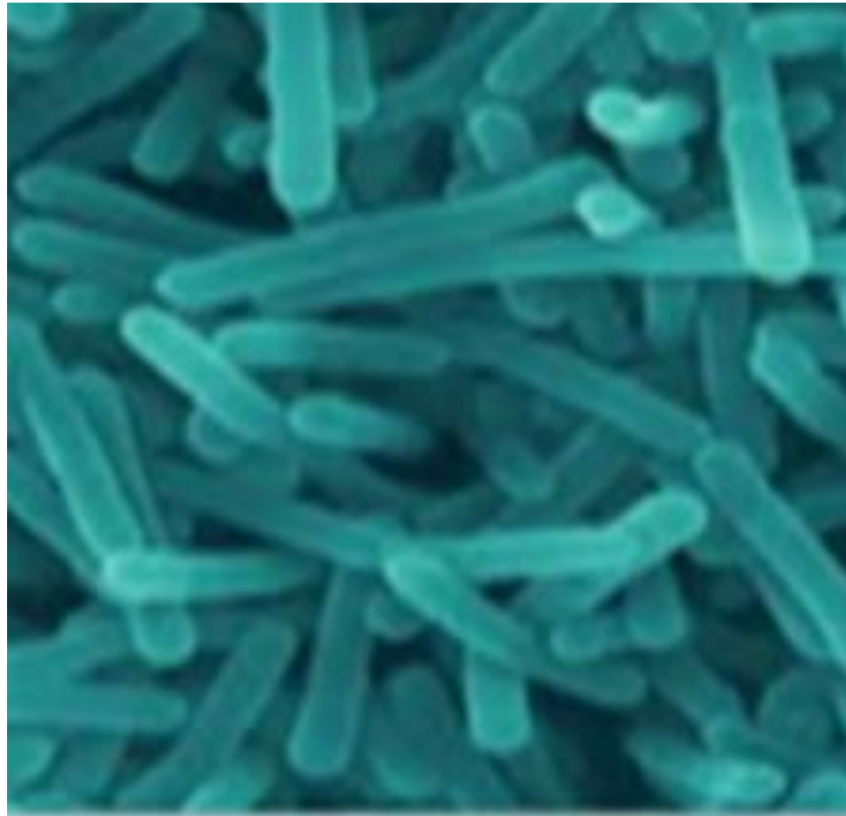
6. In addition to providing a detailed list of potential contamination sources, the Growing Area Risk Assessment can:

A. Provide a useful baseline against which to compare any future changes in the shellfishery or contamination sources

TEST YOUR KNOWLEDGE

7. Why does measuring *E. coli* provide the best quality information of human and animal contamination of foodstuffs?

B. Because the presence of *E. coli* in foodstuffs is always indicative of contamination with faecal pollution



TEST YOUR KNOWLEDGE

8. Why is it beneficial for a laboratory which carries out official controls to have test method accreditation to ISO 17025 or other internationally recognised standard?

A. Because holding accreditation shows that a laboratory can operate competently and generate valid results

