# Introduction to Cefas, the importance of bivalves and the FAO Reference Centre for Bivalve Shellfish Sanitation

Workshop of the FAO Reference Centre for Bivalve Mollusc Sanitation Hotel Ole Sereni, Nairobi, Kenya, 11 – 12 November 2019

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# **Overview**

Place, Cefas – Centre for Environment, Fisheries and Aquaculture Science Perspective, the global importance of food from water Role, of an FAO Reference Centre for Bivalve Sanitation

Cefas @ @CefasGovUK · Oct 24











# Who we are...

Defra Executive Agency, part of UK government, 100 years of history.

Marine and Freshwater Science – evidence, advice and services for Government, Public and Private Sectors

**600 staff:** (500 scientists 120+ PhD; 80+ PhD students)

Top 5% of 2,500 International scientific institutes (leading citation score in EU)

Strong Partnerships and University alliances























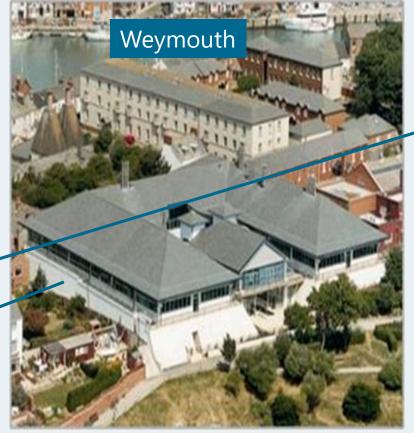






# COUNTRIES OF THE **BRITISH ISLES**

# Where we are..... Weymouth, Lowestoft, Cefas ENDEAVOUR, Kuwait and Oman











Centre for Environment Fisheries & Aquaculture

# WHAT DOES CEFAS DO?





Our scientists and technical experts work in the UK and across the world to ensure our seas remain healthy and our seafood is safe and sustainable, in support of sustainable blue growth.





Transcription (Co.







We model fisheries data to advise on how to best manage fish stocks sustainably.



and help prevent the risk of invasive non-native species to UK blodiversity and native species.

PROVIDING OPEN AND TRANSPARENT EVIDENCE



predict the impact of spills and emergencies at sea, enabina managers to mitigate adverse effects.

## SUPPORTING SUSTAINABLE BLUE GROWTH



The UK marine economy is worth £49 billion



We work with the energy sector to manage the impact of offshore developments and support the development of renewable energy production.



We provide advice to governments to ensure we use our seas sustainably



We monitor the marine environment to support achievement of

international biodiversity taraets.

### DEVELOPING INNOVATIVE MONITORING



Our R/V Endeavour monitors the health of our seas up to 300 days

In our laboratories we analyse the water quality of our seas and fresh water using remote sampling and direct measurements at sea.

predict our customers' future needs through data analysis and modelling future scenarios.

> We innovate with technology and software to meet customer needs for data and evidence.

We use a range of cutting-edge technology, such as SmartBuoys, wave gliders and remotely piloted aircraft, to support a wide range of customer





evidence of the impact of human activities on the marine/freshwater environment.



We develop bespoke computer software to analyse and model data.

Data is at the centre

of our scientific work.

We have collected data on fish stocks for over 100 years, and we can use his data today to support



Centre for Environment Fisheries & Aquaculture

Our Fish Health Inspectorate advise

UK Government on

disease effects on fish

populations.

advice supports

improvements

in fish stocks.

World Class Science for the Marine and Freshwater Environment



# The role of food from water

Globally fish contribute between 15-20% of animal protein to the diet, almost trebled since 1960s.

Seafood per capita consumption has risen~1.5% pa<sup>-1</sup> since 1961

Global per capita fish con: 20kg/yr (9.9kg/yr Africa, 8.5

Aquatic products provide

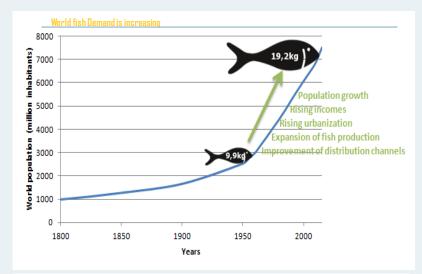
3bn people with >20% of

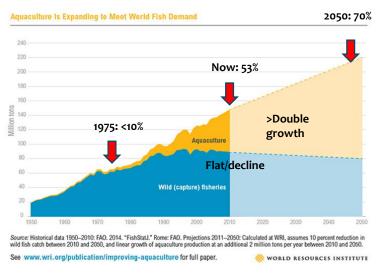
daily protein intake

**Drivers** for increase,

Increase in availability - in 2018 53% of fish eaten was farmed Increased middle class within a growing population (demand outstrips population growth five-fold)

Sustainable management practices

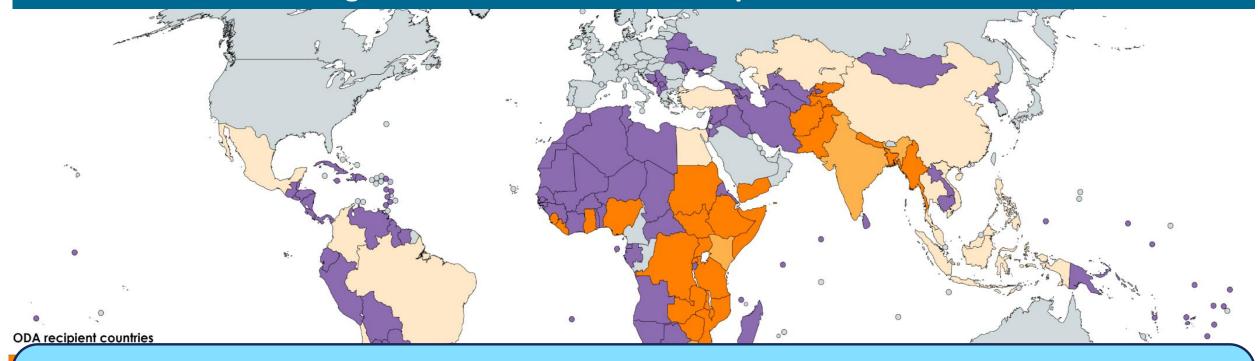








# A substantial proportion of this demand will be filled by production in countries eligible for UK government Overseas Development Assistance



Significant potential for increased (sustainable and safe) production of bivalve molluscs, both aquaculture and wild caught in LMIC = food poverty alleviation and generation of increased GDP





# Fish and fisheries products are good for you......



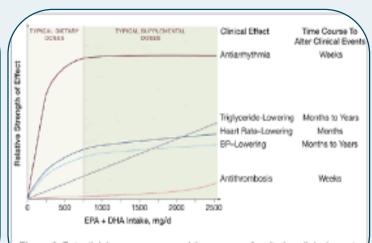


Figure 1: Potential dose responses and time courses for altering clinical events of physiologic effects of fish or fish oil intake [7].







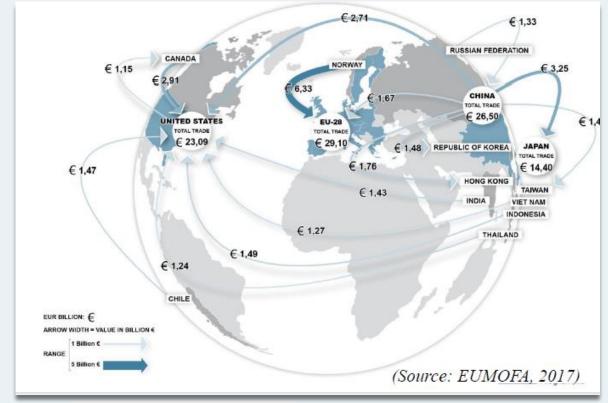
# **Production and trade**

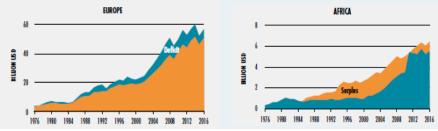
Total production by first sale value ≈US\$362bn or 171 million tonnes

Highly traded product, 35-40% of production enters the international market, export value of US\$143bn

**EU, US** and **Japan -** top 3 markets (64% total value). LMIC **export value US\$76bn**. More than meat, tobacco, rice and sugar.

Complex trade flows and imbalanced import and export profiles.





Africa is a net exporter in terms of value, Europe is a net importer

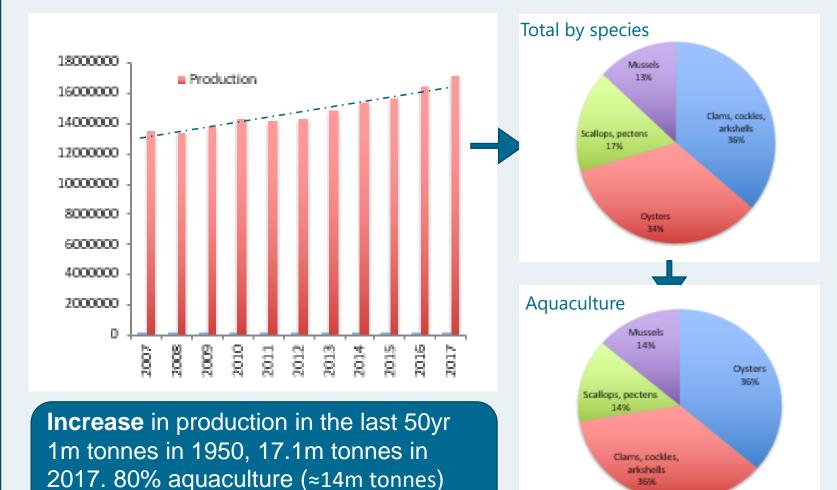
State of the worlds fisheries and aquaculture FAO 2018





# Bivalves as a % of total fish production globally......

Graphs courtesy of Dr. I. Karunasagar



Bivalve production is widely considered to have less environmental impact than some other forms of aquatic protein production (finfish)

It's more eco-friendly, there is no feeding needed or antibiotic use, relatively low infrastructure and bivalves can filter (clean) the water, but......



First sale value of ≈ US\$23bn



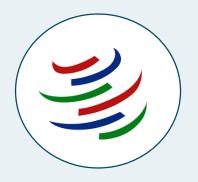
# But safety of bivalve molluscs is not certain......



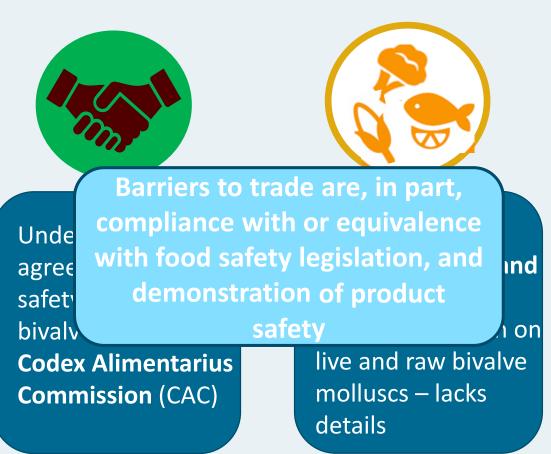




# Bivalve mollusc trade and trade rules......



WTO requires that countries base their sanitary and phytosanitary (SPS) measures on international standards





Separate trading blocks (e.g. EU, US, Japan, Russia) all have different additional Food Hygiene Law

Relatively little volume of bivalve mollusc (raw or processed) is traded outside of the country of production (500,000 tonnes)





# So what are those barriers for bivalve molluscs...?

The different approach e.g. US, EU, Russ

Shellfish treatment needed

US classi

None

Appre

Purification or Pressire relaying a wide

Protected relaying (>2 months)







different countries

Microbiological standard in shellfish flesh

vides a

80% <230, 20%<700 E. coli/100g flesh

26% A เรียบรูปร เปิยเกิด E ( สูกที่ที่ 100g flesh

TECHNICAL GUIDANCE
FOR THE DEVELOPMENT OF
THE GROWING AREA ASPECTS
OF BIVALVE MOLLUSC
SANITATION PROGRAMMES

All samples <46,000 *E.* coli/100g flesh





# **Precepts and process – FAO/WHO Reference Centres**

- One of FAO's global missions is to provide field and technical support to member countries
- Reference Centres designated by FAO are regarded as centres of excellence in providing,
  - Scientific and technical expertise,
  - Diagnostic and reference services,
  - · Laboratory and field training,
  - Coordinating research and developmental studies
- All contributing to FAO/WHO projects





# Steps to FAO designation







# **FAO Reference Centre for Bivalve Mollusc Sanitation**

- The growing importance and potential of bivalves in assisting with our global food security challenge is well recognised
- FAO have established the 1<sup>st</sup> FAO Reference Centre for Bivalve Mollusc Sanitation (November 2018) to support existing bivalve molluscs sanitation programmes and to assist in their future development
- UK government recognise the importance of the initiative and have committed to support operational delivery (£) of an agreed work programme







