

THE FISH INSPECTOR

A Newsletter on Seafood Inspection, Quality Control and Technology



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GLOBAL

WSC 2026 spotlight's rising seafood exports from India

World Seafood Congress 2026 ([WSC 2026](#)) brings together global seafood leaders, industry professionals, researchers, policymakers, and innovators to showcase the latest advances in the world trade of aquatic foods; and to address key issues shaping the sector. WSC 2026 will feature a well-curated program that includes plenary sessions, technical presentations, workshops and panel discussions. Special pre-event workshops will specifically address the challenges faced by Asian and African countries in the global trade of aquatic products. Industry visits will also complement the program. The concurrent Trade Fair at the WSC 2026 offers a dynamic platform to showcase the latest innovations in equipment relevant to processing, supply chains, packaging, testing, analytics and certification, thus empowering seafood export businesses to accelerate their trade and export capabilities. To encourage maximum participation, [IAFI](#) is sponsoring a poster competition, and will support attendance by young fisheries professionals through its prestigious Peter Howgate Award. Abstract submissions are currently open, inviting sector innovators, researchers, scientists, students, seafood industry professionals, and other stakeholders to present their work under designated thematic areas: the role of seafood trade in nutrition and livelihoods; challenges in seafood regulation, inspection, and control; science, processing technology and utilisation of aquatic products; and challenges in the circular economy for fishery and aquaculture products. This will provide a significant opportunity for professionals to showcase their work to a global audience of peers, policymakers and industry leaders. The WSC abstract submission deadline is **30 November 2025**. Abstracts can be submitted directly via the following link: [here](#). For more information, please visit www.wsc2026.com.

CONIPE 2025: IV National Congress of Fisheries Engineering

The Fourth National Congress on Fisheries

Engineering (CONIPE 2025) was held from 27th to 29th August 2025 at the Chubut Regional Faculty of the National Technological University (UTN) in the city of Puerto Madryn, Argentina. The event gathered national and international specialists to discuss fisheries and aquaculture with a focus on regional development and innovative technology. It received institutional backing from INFOPESCA, national and provincial governmental bodies, and the productive sector. The UTN, the sole institution to offer this degree in Argentina since 1994, trains professionals to optimise the productive matrix of the fisheries and aquaculture sector. CONIPE encompassed key themes such as fishery resources, sustainable economics, education, applied research, and public policies. The agenda included master conferences, round tables, workshops, technical talks, and cultural activities. The articulation between universities, companies, and institutions to strengthen research and development applied to the sector was a particular highlight. The event was certified as sustainable according to the UTN Sustainable program, implementing responsible practices in environmental and social management. Virtual courses and workshops were offered, related to data science, maritime law, hydroponics, certifications, quality, and process engineering within the fisheries-aquaculture industry. Notable activities included debates on commercial challenges, sector communication, food safety, South Atlantic regulations, and cooperation for aquaculture development. Academics, producers, technical staff, and students participated in both oral and poster presentations. Through various instances of training and exchange, CONIPE was consolidated as a space for technical and practical updates, providing valuable tools for training and professional practice in the fishing and aquaculture field. For more information, check out: [here](#).

FAO Welcomes WTO Agreement on Fisheries Subsidies

The Food and Agriculture Organization (FAO) welcomed the entry into force of the WTO Agreement on Fisheries Subsidies, which aims to end harmful subsidies and promote sustainable use of marine resources. FAO's Fisheries and Aquaculture chief



1st Floor, Wisma LKIM, Jalan Desaria, Pulau Meranti, 47120 Puchong, Selangor, Malaysia
(P.O. Box 10899, 50728 Kuala Lumpur, Malaysia)

Tel: (603) 8066 8112 • Fax: (603) 8060 3697 • E-mail: info@infofish.org
Website: www.infofish.org



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Professionals
for a Safe and
Sustainable Global
Seafood Supply

Manuel Barange said the deal is “very positive for the sustainability of fisheries resources,” noting that the world cannot afford to subsidise practices that harm the sector’s future. The agreement bans subsidies that contribute to illegal, unreported, and unregulated (IUU) fishing or affect overfished stocks, and FAO will assist countries in its implementation through technical support and capacity-building. Read more: [here](#).

Blue Ports: Driving Sustainable Fish Trade and Market Growth

Fishing ports are becoming key players in promoting sustainable, traceable, and equitable fish trade. In 2023, aquatic products worth USD 182 billion were traded across 255 countries, with ports serving as vital hubs for landings, controls, and value addition. The Blue Ports Initiative, led by FAO, redefines traditional fishing ports into sustainable development platforms. These ports integrate infrastructure improvements, fair labor, environmental protection, and transparent governance to enhance fish value chains. Blue Ports help ensure:

- Legality and traceability – stronger port controls prevent IUU fishing and boost buyer confidence.
- Reduced losses – modern facilities and cold chains maintain fish quality.
- Biodiversity protection – nature-based designs safeguard marine ecosystems.
- Value addition – ports serve as centers for processing, packaging, and marketing.
- Social inclusion – promoting fair labor and equitable benefits for small-scale fishers.
- International cooperation – encouraging global networks to share best practices.

By linking sustainability with trade efficiency, Blue Ports strengthens local economies, enhance seafood quality, and ensures the global fish market remains fair and resilient. Read more: [here](#).

ASIA PACIFIC NEWS

Australia: Establishes National Algae Testing Laboratory

A new national laboratory in Adelaide will soon enable local testing for brevetoxins in shellfish, the first of its kind in Australia, reducing result turnaround from a week to just days. The facility, operated by Agilix Biolabs under a Aus \$28 million algal bloom support package by the Australian and South Australian governments, aims to assist small aquaculture businesses affected by harmful algal blooms. While most of South Australia’s oyster farms remain open, brevetoxins were recently detected in local waters, prompting temporary closures. The new testing centre will help the industry resume operations faster once toxin levels fall. The support package also includes business recovery grants, mental health and financial counselling, enhanced coastal monitoring, and community recovery initiatives. Further information on the algal bloom and

support package is available at algalbloom.sa.gov.au Read more: [here](#).

Australia: FSANZ Updates Microbiological Criteria to Include Seafood

Food Standards Australia New Zealand (FSANZ) has released an updated Compendium of Microbiological Criteria (July 2025), now featuring a new Seafood chapter (Chapter 6). The revised compendium provides comprehensive microbiological guidance for various food sectors, including ready-to-eat foods, meat, dairy, and seafood, to support food safety and quality across the supply chain. Read more: [here](#).

China: New Traceability Platform Elevates Sea Cucumber Industry

The China Fisheries Association, in collaboration with the Guangdong-Hong Kong-Macao Greater Bay Area Research Institute and the Yellow Sea Fisheries Research Institute, has launched the China Sea Cucumber High-Quality Traceability Service Platform (<http://haishen.caiqgba.org.cn>). Through QR code scanning, consumers can now access detailed product data including breeding origins, quality inspection reports, and distribution history ensuring authenticity and safety. A Joint Research Center for Sea Cucumber Quality and Safety was also established to advance detection technologies, scientific grading systems, and production area identification. This initiative sets a new benchmark for transparency and consumer trust in China’s sea cucumber industry. Read more: [here](#).

Indonesia: Strengthening Seafood Quality and Safety Standards

The country is expanding the implementation of the Indonesian National Standards and Regulations (SNI) to boost seafood quality, safety, and competitiveness. Currently, 207 SNIs apply to aquatic products, 152 for edible and 55 for inedible items. The Ministry of Maritime Affairs and Fisheries plan to designate its Marine and Fisheries Products Testing and Quality Assurance Center as the official SNI certification body. The ministry also issued Regulation No. 66 of 2025 on raw materials for seafood processing, requiring full compliance with SNI standards. Officials say the initiative will enhance consumer trust and ensure product safety, though exporters to Indonesia are urged to meet stricter quality and hygiene requirements. Read more: [here](#).

EUROPEAN NEWS

EU: 35 Rapid Alerts Notification for Fisheries Products

35 rapid alert notifications for fishery products
There were 35 rapid alert notifications for fishery products

in September 2025 with 2 rapid alert notifications for bivalve mollusc products, 2 for cephalopod products, 12 for crustacean products, 19 for other fishery products and no rapid alert notifications for gastropod products. These included 3 consignments of shrimp from Vietnam and 3 consignments of herring from Norway.

Source: Megapesca Lda Fish Files Lite Newsletter, September 2025, www.megapesca.com

UK: Report Highlights Weaknesses in IUU Fishing Controls

A recent report by the Coalition for Fisheries Transparency has revealed gaps in the United Kingdom's system for preventing illegal, unreported and unregulated (IUU) seafood from entering its market. The report notes that the UK has not fully implemented its IUU legislation and lags behind major importers such as the EU, US, South Korea and Japan. Between 2021 and 2024, the UK imported over 205 000 tonnes of seafood from countries identified by the EU as having insufficient anti-IUU measures, including Ecuador, Ghana, Vietnam and Panama, yet verified only nine catch certificates from these nations. The Coalition recommends enhancing catch certificate data, digitising the UK's import control system to align with the EU's CATCH platform, and increasing transparency through annual public reporting by the Marine Management Organisation (MMO). It also proposes introducing an EU-style 'carding' system to warn or block imports from non-compliant countries and expanding data requirements to address labour and human rights risks in global fisheries. You can download the report from: [here](#).

NORTH AMERICAN NEWS

US: Reusable "Jelly Ice" Offers Sustainable Cooling Solution

Researchers at the University of California, Davis have developed an innovative, reusable alternative to traditional ice called "jelly ice." Made from food-safe gelatin using a one-step process, this compostable cooling material retains water within its hydrogel structure, preventing meltwater and potential contamination. The material, which is about 90% water, can be repeatedly frozen, thawed, and washed without losing its cooling efficiency, retaining up to 80% of regular ice's capacity. It also avoids the plastic waste associated with conventional gel packs and can even be composted to enhance soil quality. Originally inspired by food safety concerns in seafood displays, jelly ice shows potential for use in food supply chains, medical transport, and biotechnology. The technology, funded by the USDA's National Institute of Food and Agriculture, has already been licensed, with commercial production expected following further testing and market analysis. Read more: [here](#).

US: SQFI: Edition 10 Release Delayed

The Safe Quality Food Institute (SQFI) has postponed the release of SQF Code Edition 10 due to the GFSI benchmarking extension to March 2026. Until then, Edition 9 remains valid for all audits. Edition 10 will introduce new requirements focusing on food safety culture, change management, and risk-based environmental monitoring, and will be available in a digital, multilingual format on sqfi.com. SQFI will also offer an Edition 10 Conversion Course to help sites prepare ahead of the transition. Please contact info@sqfi.com to address your questions. Read more: [here](#).

LATIN AMERICAN NEWS

Ecuador: Shrimp Exports Pass US FDA Weight Integrity Tests

The US Food and Drug Administration (FDA) has confirmed the integrity of Ecuadorian shrimp exports, reporting zero violations for short-weighting in its 2022–2024 sampling program. The study, which examined imported frozen seafood for economically motivated adulteration, tested 28 retail samples using the AOAC Method 963.18. While 36 percent of all samples tested showed discrepancies, none of the Ecuadorian shrimp products were found non-compliant, with actual net weights matching declared labels. The findings underscore Ecuador's strong commitment to quality control and transparency in seafood trade. According to the National Chamber of Aquaculture, accurate weight labelling safeguards fair trade, protects consumer trust, and prevents fraudulent practices, reinforcing Ecuador's reputation as a reliable global shrimp exporter. Read more: [here](#).

Peru: SANIPES Gains International Accreditation to Strengthen Fisheries and Aquaculture Safety

Peru's National Authority for Health and Safety in Fisheries and Aquaculture (SANIPES) has received international accreditation as a health inspection body for frozen hydrobiological product processing plants, in compliance with the NTP-ISO/IEC 17020:2012 standard. The certification, granted by the National Quality Institute (INACAL), marks a milestone in ensuring global-level sanitary oversight in Peru's fisheries and aquaculture sectors. Production Minister Sergio González Guerrero highlighted that this recognition demonstrates Peru's ability to meet the world's most rigorous food safety standards, strengthening the country's access to international markets and boosting sector competitiveness. Operating since 2015 as a National Reference Laboratory, SANIPES now consolidates its role in protecting public health, enhancing product quality, and promoting sustainable growth in fisheries and aquaculture. The agency manages seven specialised laboratories across Puno, Tumbes, and Sechura (Piura), ensuring reliable inspection and testing nationwide.

This achievement not only builds international confidence in Peruvian seafood exports but also supports economic development for the thousands of families whose livelihoods depend on the sector. Read more: [here](#).

Peru: Strengthens Shrimp Farming Biosecurity for Sustainable Livelihoods

Whiteleg shrimp (*Penaeus vannamei*) farming is a key industry in Peru, producing 43 000 tonnes in 2023 and generating USD 263 million in exports, mainly from the Tumbes region, which accounts for 85% of production. The sector provides around 1,600 full-time jobs, especially for women in processing plants. To address disease threats such as White Spot Syndrome Virus (WSSV) and AHPND, Peru's National Fisheries and Aquaculture Health Authority (SANIPES) and FAO are enhancing farmers' biosecurity capacity through the Progressive Management Pathway for Aquaculture Biosecurity (PMP/AB) framework. Training sessions teach shrimp farmers and technicians how to detect, sample, and manage diseases early. The initiative is part of the Smart and Sustainable Aquaculture through Effective Biosecurity and Digital Technology (SAB) project, funded by the Republic of Korea. The project integrates digital tools like real-time monitoring and mobile apps to strengthen disease prevention and ensure safer, more sustainable aquaculture. By adopting these biosecurity measures, Peru aims to protect its shrimp farms, maintain export quality, and secure livelihoods for coastal communities. Read more: [here](#).

AFRICAN NEWS

Congo: DG SANTE Audit identifies Gaps in Fishery Export Controls to EU

SANTE published a final report on an of the official sanitary control systems in the Republic of the Congo for fishery products destined for export to the European Union. It found that whilst the Competent Authority- the General Directorate for Fisheries and Aquaculture (GDFA)-possesses sufficient legal powers and staffing to conduct inspections and issue EU certificates, its lack of mechanisms to stay current with evolving EU procedures and standards undermines its ability to guarantee conformity with certificate attestations and to correctly manage listing on the EU-approved establishments register. Although control measures ensure that fishery products from EU freezer and factory vessels unloaded in Congo comply with export

conditions, the authority's limited familiarity with EU rules hampers reliable certification. The report advises a more comprehensive control evaluation should the Congo pursue inclusion of its production establishments on the EU list of authorised establishments.

Source: Megapesca Lda Fish Files Lite Newsletter, August 2025, www.megapesca.com

South Sudan: Strengthens Food Safety and Codex Structures

Two national workshops in Juba, supported by the Codex Trust Fund, brought together government officials, parliamentarians, academia, producers, and consumer groups to tackle food safety challenges and strengthen national Codex systems. Chaired by Hon. Gloria Nyoka and Rita Tulba, the meetings adopted key recommendations to enhance food safety governance, restructure the National Codex Committee, and establish National Codex Mirror Committees to align with international standards. Participants adopted key recommendations to improve food safety governance, restructure the National Codex Committee, and establish National Codex Mirror Committees, marking an important step toward safer food systems in South Sudan. Read more: [here](#).

PUBLICATION

Post-Harvest Food Loss in Small-Scale Aquatic Food Systems

A Practitioners' Guide to Assessing and Reducing Post-Harvest Food Loss in Small-Scale Aquatic Food Systems



This guidebook provides a one-stop shop for any project investigating post-harvest loss in small-scale aquatic food production and collecting contextual data to facilitate systems change.

This important publication can be downloaded free from this following link: [here](#).

The next issue of THE FISH INSPECTOR will be distributed in January 2026. Any information you may wish to have disseminated through this newsletter may be submitted through <http://e-newsletter.infofish.org> or sujit@infofish.org

Editor: Sujit Krishna Das, INFOFISH, Malaysia.

Technical Editing: Omar Riego Penarubia, FAO, Rome, Italy and Meaghan Dodd, IAFI.

Spanish Translation: Gloria Scelza, INFOPESCA, Montevideo, Uruguay.

French Translation: Digré Arriko Calice, INFOPÊCHE, Abidjan, Côte d'Ivoire.

Portuguese Translation: Uilians Emerson Ruivo, Ruivo Consultoria, Brazil.