

# POST-HARVEST AND SAFETY OF FISH AND FISHERIES PRODUCTS



“Post-harvest and safety of fish and fisheries products” pertains to all aspects of fisheries post-harvest technology that incorporate handling (at sea and onshore), processing, marketing and distribution of fish and fisheries products.

It also encompasses safety and quality of fish products from harvest to consumption incorporating relevant governmental and industrial control and regulatory systems.

#### • *Maximizing Utilization of Fish Catch*

Maximizing the utilization of fish catch for human consumption is an important initiative to enhance the contribution of fisheries to food security.

Relevant activities carried out by:

- TD to introduce appropriate onboard fish handling and preservation techniques to reduce post-harvest losses
- MFRD to develop a wide range of value-added products for “pelagic fish species” focusing on mackerels and round scads

Pilot activities in selected countries aim to improve traditional products, and provide training on processing and packaging of these products.

Activities to collect information on the economically-important “demersal species” of the region to enhance their utilization as raw materials in surimi industry are also carried out.

MFRD also develops appropriate technologies to maximize the utilization of under-utilized marine and freshwater species and the use of wastes and trimming from the fish processing industry in value-adding.

#### • *Improving Traditional Fish Products and Small- and Medium-establishments*

In Southeast Asia, traditional fish products represent a significantly large part of total fish utilization and are major sources of its people’s animal protein. Wide range of traditional fish products have been developed in the region.





In order to improve traditional fish products, MFRD

- collects information for its database on the traditional fish products
- conducts activities to improve the processing of traditional products and upgrade the local processing industry particularly through the application of the HACCP system
- provides assistance to the small and medium fish processing establishments (SMEs) to upgrade their quality management systems to meet market requirements

• **Enhancing Quality, Safety and Traceability of Fish and Fisheries Products**

MFRD conducts activities that aim to:

- improve quality and safety of fish and fisheries products through development of analytical methods such as
  - proximate analysis for nutritional composition of the products
  - analysis for heavy metals (arsenic, cadmium, lead and mercury), pesticides (organochlorines), histamine, antibiotics (Chloramphenicol and Nitrofurantoin) residues
  - monitoring biotoxins in fish and fisheries products
- enhance the capability of the Member Countries in the region to enable them to undertake the respective analysis for the quality and safety of fish and fisheries products in the region.
- promote the application of fish safety management systems, such as HACCP and GMP in the fish processing industry in the region.

To enhance the ASEAN as a coordinated fish-exporting bloc to importing countries such as Canada, USA, Japan and EU, MFRD promotes:

- good laboratory quality management practices, and harmonizing analytical methods among key laboratories in the ASEAN Member Countries through methods validation and inter-laboratory proficiency testing for network of key laboratories in various countries
- traceability system for aquaculture products in the region is also being promoted to facilitate trade in fish and fisheries products within and beyond the ASEAN region

