



SafeFish Prioritisation Workshop

On Thursday 25th July 2019, SafeFish facilitated a prioritization workshop to identify and prioritize current and emerging food safety and market access risks impacting seafood, and to set the SafeFish technical work program for the next year. This process is run every 3 years, with smaller prioritizations happening annually to set the work programs for subsequent years. There were 22 attendees at the workshop, which included representatives from Food Standards Australia, New Zealand (FSANZ), Department of Agriculture (DA), Fisheries Research & Development Corporation (FRDC), Seafood New Zealand, the Australian Council of Prawn Fishers, the Tasmanian Salmonid Growers Association, Southern Rocklobster Limited, the Cawthron Institute, Simplot Australia, Sydney Fish Markets, Seafood Importers Association, The Australian Shellfish Quality Assurance Advisory Committee (ASQAAC), Seafood Trade Advisory Group (STAG) and The South Australian Research and Development Institute (SARDI).

Over 250 stakeholders were contacted, and a variety of sources scanned for information to identify potential issues, with 33 issues of relevance to the seafood industry being identified. Some issues were outside the scope of SafeFish, being investigated through alternate pathways or considered as extension and training activities. Nine food safety or market access issues were fully scoped and included in the prioritization process.

At the workshop, information on each issue was provided and the participants ranked the issues based on consideration of risks to trade and market access, public health, regulatory issues, economic impacts, reputational impacts, and environmental/sustainability issues. The issues that received a high priority score were:

- Better understanding of risk associated with the consumption of raw seafood in Australia
- Vibrio species in bivalve seafood
- Ciguatera fish poisoning
- Review of the microbiological criteria relating to seafood in the food standards code
- Development of a tropical oyster industry in northern Australia
- Harmful algal blooms (HABs) and their impact on seafood – non-traditional vectors of paralytic shellfish toxins
- Seafood Industry Response Plans

SafeFish are in the process of liaising with industry funders that were unable to attend the meeting to discuss the findings of the workshop and finalise the work program for 2019/2020.

Korea updated limits

Ethoxyquin MLs for Aquatic product

The Ministry of Food and Drug Safety (MFDS) of the Republic of Korea released [Notice No 2019-57](#) stipulating new testing methods of residue limits for aquatic products, to come into effect the 3rd of July 2019. They have added the following Maximum Residue Limit (MRL) for Ethoxyquin in fish and crustaceans:

Maximum amount of Ethoxyquin and Ethoxyquin dimer		
Category	(ppm)	(mg/kg)
In fish	1.0	1.0
In crustaceans	0.2	0.2

In comparison, the FSANZ food standards code MRL for Ethoxyquin in Schedule 20 is:

Agvet chemical: Ethoxyquin	
Permitted residue: Ethoxyquin (mg/kg)	
Crustaceans, Diadromous fish, Freshwater fish, and Marine fish	1.0

Cadmium MLs for squid and molluscs

On 01 October 2019, the MFDS of the Republic of Korea issued [Notice No 2019-449](#) (KOR665) that included their intention to revise the maximum level (ML) for cadmium in squid from 2.0mg/kg to 1.5mg/kg. The ML for cadmium in **all other molluscs are to remain at 2.0mg/kg**, excluding octopus (with viscera) that has a ML for cadmium of 3.0mg/kg. The amended provisions will come into force on 1 March 2020 (6 months after the notification). Final date for comment to the Korean International Cooperation Office is 30 November 2019.

Review of Microbiological Criteria in the Food Standards Code

FSANZ will soon be reviewing [Standard 1.6.1 'Microbiological limits in food'](#) and the associated [Schedule 27](#). The aim is to relocate all quality and process hygiene criteria into a compendia leaving only end-product standards in the Food Standards Code. Consultation for a seafood working group has begun. If you would like to be involved in this process, please contact the [Secretariat](#) to register your interest.

Iso-Eugenol (AQUI-S) fact sheet

Following a trade recall of eels in South Korea, the SafeFish secretariat compiled a fact sheet on Iso-eugenol (AQUI-S). The fact sheet contains information on what the substance is, why there are restrictions on its use, how industry can get approval to use this compound off-label, and how it is currently being regulated. To download it, please visit the [SafeFish website](#).

For more information relating to this or anything to do with SafeFish, please visit our website or contact the SafeFish Secretariat.

W: <http://safefish.com.au/> E: info@safefish.com.au