European shrimps' market and Food safety regulations

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 - World stakes of fishery products
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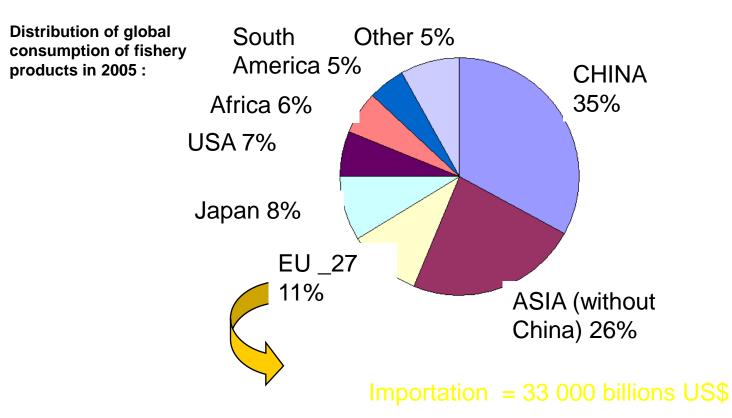
World market of shrimps



World stakes of fishery products

European Union (27) =

the world's biggest importer of fish, seafood and aquaculture products



World stakes of fishery products

European Union (27) = the world's biggest importer of fish, seafood and aquaculture products

Fischeries consomption

Tot Prod (2005): 141 403 138

Fishery; 93 149 792

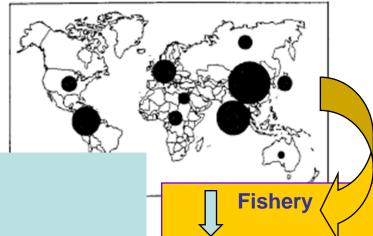
Aquaculture: 48 149 792

China 32 414 084; India 2 837 551

Vietnam 1 437 300;

Indonesia 1197 109;Thaï1144 011

Fischeries production



Aquaculture

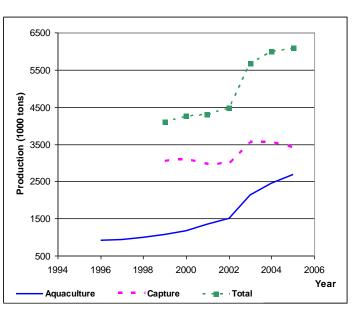
5 Asian countries = 81% of world aquaculture production



World Shrimps' Market

Shrimps = the most valuable world fishery products

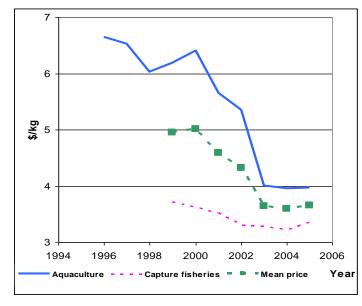
International exports of Shrimps and prawns				Share in total exports (%)		
	1985	1995	2005	1985	1995	2005
World exports (tons)	825 529	1 453 106	2 933 251	2,9	3,2	5,12
US \$1000	10 432 239	10 432 239	12 720 595	19,24	20,12	16,23
US\$/kg	4,01	7,18	4,34			



⇒Production 7

⇒Prices ≥

Demand 7: particularly in EU: high value of euro vs \$



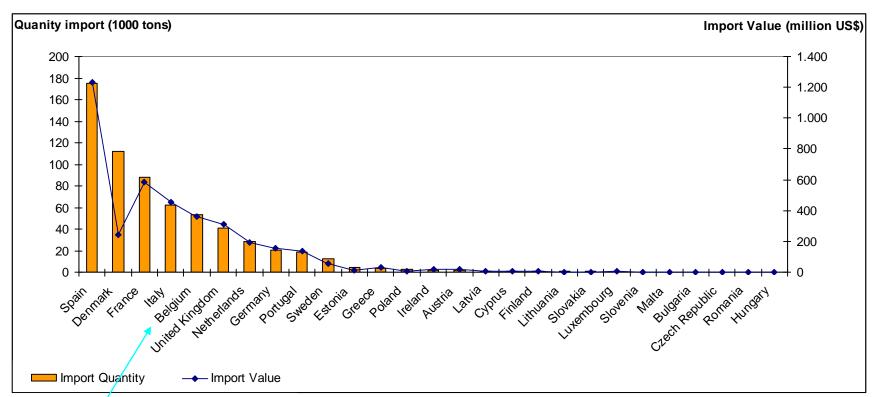
Evolution of word market's prices



European shrimps' Market

European shrimps imports in 2006 =

- 600 thousands tons
- 3500 billions US\$



Belgium: 5th European importer



Belgian shrimps' Market

- Belgian Import Quantity (2006): 53 000 thousands tons
- Belgian import Value : 360 millions US\$



The 5th European Importer

•Belgian Export Quantity: 40 000 thousands tons (= national production + reexportation)

Belgian Export Value : 290 millions US\$



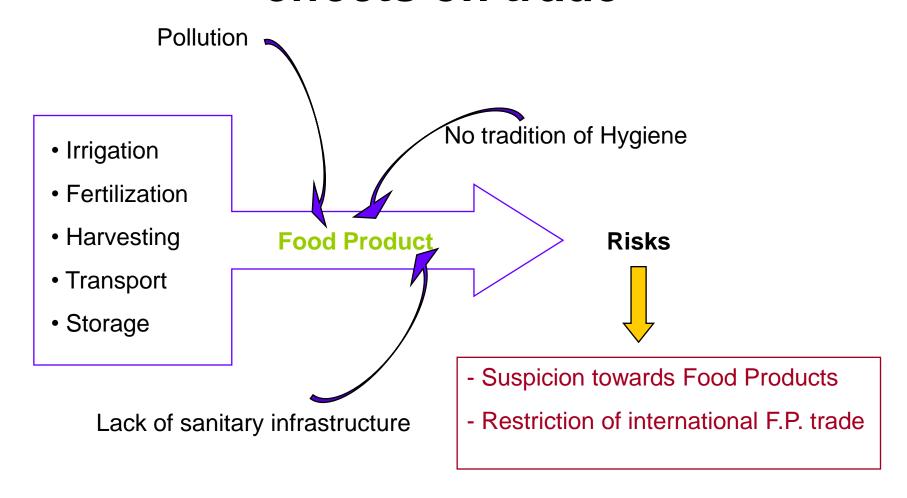
The 2nd European Exporter

Food quality, safety problems and their effects on trade



World Market of Shrimps Food quality, safety problems, effects on trade

Food quality, safety problems and their effects on trade



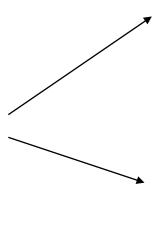
Reinforcement of the control of food safety at all stages of the production chain in each country



Objectives: Consumer's protection.

Food Safety:

state where food contains no hazard that may harm the health of the consumers in a shortterm or a long-term perspective



- Science :
- → chemistry, biology, agronomy, medicine, veterinary medicine, ...

- Policy
- → legislation, crisis management plan, predictive measures, ...



Top priority of the European Commission



Institutional aspects

European Commission

European Food Safety Authority

EFSA

Risk communication

Directorate-General for Health and Consumer Protection

Independent scientific advice

DG SANCO

Risk assessment

- Human food safety
- Animal feed safety
- Animal health and welfare
- Plant health

Constant review of scientific data and studies

Risk management

- Development of legislative actions
- Ensure effective control systems
- Manage international relations

DecisionRegulations / Directives

Science ----- Policy



The General Food Law

Assurance of a high level of protection of human health

From Farm to Fork!

= From source to consumer

Consideration of all stages of the food and the **animal feed** production chain



consumption









distribution

Responsibilities are common to all New emphasis on Animal feed!!! **stages** of production and distribution!

= Consequence of

the Mad Cow Disease

+ Hygiene during transport!



The General Food law:

General principles:

- Traceability
- Regulation
- Precautionary principle
- Rapid Alert System

• ...



The General Food law:

General principles : Traceability

An original European Food Handling system



Constraints on every food business operator :

Identify their sources and customers

- → Records of where there food material originated and where it went One step up and one step down the food chain
- → Identification methods and labelling of food or feed

The General Food law:

Washing

- Disinfecting
- Peeling
- Cooking

General principles : RegulationSystem

Food Operator

Adoption of measures that guarantee food safety

HAZARD MODIFY THE STEP, PROCESS OF PRODUCT Yes B. CONTROL NO. NO. DO THE MIADRIES NO. DO THE MIADRIES NO. NO. CONLED MADD BRACE! NO. NO. Ves DO THE MIADRIES Ves BELOCK THE MADALOS NO. CONLED MAD BRACE! NO. Ves WILL A SURREQUENT STEP REDUCT ORI ELEMONATE THE LOCARD.

Good food handling practice

- Compliance with microbiological criteria
- Compliance with temperature controls



National food Safety Authority

Official audits and inspections of the food operators

Sampling & analysis

Cold Chain verification

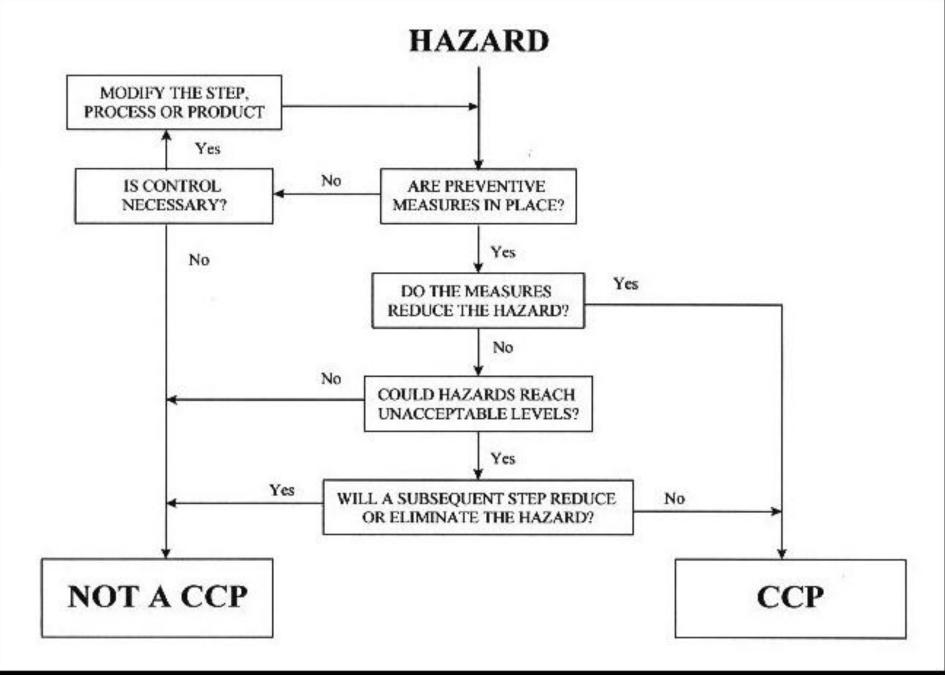
Self-Control regulation (HACCP system)

- Identification of critical points on the production chain
- Monitoring procedures at these critical points
- Establishment of procedures to correct eventual critical situations

European Commission Food Authority: DG SANCO

Verification of the effectiveness and the control capacity of the State Members' Food Authority

Effectiveness of the procedures





The General Food law:

General principles: Precautionary principle

Used when the possibility of harmful effects on health is identified but scientific uncertainty persists



→ Adoption of health protection measures

Proportional

to the desired level of protection

Non-discriminator

comparable situations should not be treated differently

Cost-effective

The costs of action must be greater than the costs of nonaction

Temporary

Review within a reasonable period of time

Link to

Measures

- Public information about adverse effects
- Funding new research programs
- Use interdiction of certain products or practices
- Sale interdiction of certain foodstuff

→ the nature of the risk

- → the development of scientific knowledge
 - Clarification of the scientific uncertainty
 - Review of the risk assesment

GM's

Irradiation of meat

Beef spinal cord

Veterinary drugs

Pesticides

Food quality, safety problems, effects on trade

European food safety law

stitutional

he General Food Law FASFC

European import conditions



The General Food law:

General principles: The Rapid Alert System

Identification of a serious risk to the:

- human health,
- animal health
- environment

EFSA



National competent authorities

EU Commission

DG SANCO:

Estimates that such a risk cannot be satisfactorily contained by measures taken by the Member States

Emergency measures:

- Suspension of a feed or food from the market
- Interim measures restricting the products marketing or use

Special Powers

of the

Commission



The General Food law:

General principles: And also ...

- Respect of animal welfare and environment
- Contribution to a fair trade
- Protection consumer's interests

Prevention of:

- fraudulent practices
- adulteration of food
- any practices which may mislead the consumer

• . .



The Belgian food safety Authority: FASFC

Federal Agency for the Safety of the Food Chain

Risk based surveillance

Controls, analyses and inspections

of Foodstuffs and their raw material

inspections, checks and audits of Food operators

At all stages of the food chain

production
storage,
transport
trade
import
export

- + identification and registration of animals
- + traceability of products

Definition of operational regulations

Establishment of standard for operators

In accordance with the General Food Law



Under the supervision of the FVO

Food and Veterinary Office,

Control body of the European Commission (DG SANCO)



Principles

Obligation for the imported products to fulfil the same high standards as products from the UE Member States

EU = the world's largest importer of food

Importations from over 200 countries

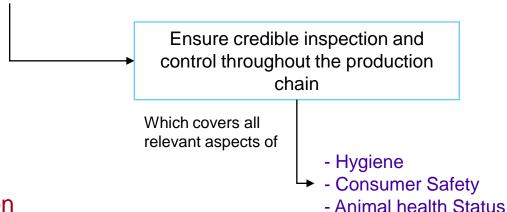
Harmonization of import rules in all EU countries



Principles

Food safety begins in farm, wherever the food comes from

- → Organisation of inspection missions in the exporting country
 - → Inspection of the food safety authority
- → Recognition of the competent authority of the non-EU country



→ Official European Certification

of the third country's products



Principles

Other European importation policies

- → Fair solution
- Participation with other countries on drawing up adequate international food safety rules
 - →Same high level standards worldwide
 - → Easier exportations to the EU

- -food safety
- -environmental protection
- -rural development
- -sustainable production
- -animal welfare.
- •Supply of technical assistance to help developing countries to meet its own standards

Reduction of the number of deaths from contaminated food and water

Campaigns for 'fair trade' products

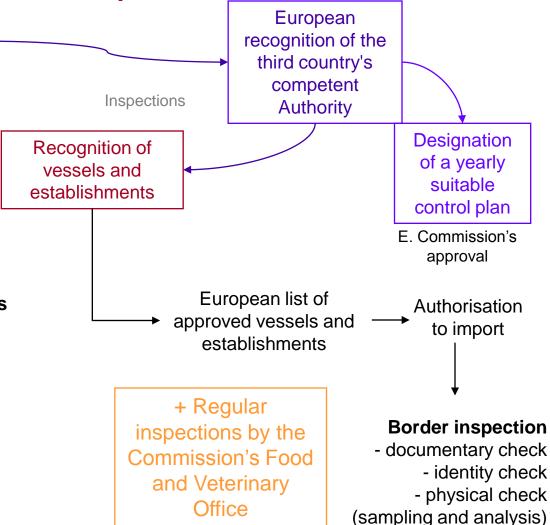
foodstuffs from producers who have been paid a fair price and which have been handled and processed by workers who receive fair treatment.



Specific Conditions for seafood

Requirement of Official certification!!!

- Specific hygiene requirements on the
 - the structure of vessels
 - landing sites
 - processing establishments
 - operational processes
 - freezing and storage
- Specific control plan for aquaculture products
 - heavy metals
 - contaminants
 - residues of pesticides
 - veterinary drugs





Thanks for your attention

