

# THE FISH INSPECTOR

A Newsletter on Seafood Inspection, Quality Control and Technology



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## GLOBAL

### TILAPIA 2025: Innovation, Integration and Profitability in Tilapia Aquaculture



The 5th INFOFISH WORLD TILAPIA TRADE AND TECHNICAL CONFERENCE & EXHIBITION 2025 (TILAPIA 2025) in collaboration with the 13th International Symposium on Tilapia in Aquaculture (ISTA13) will be held at the Swissotel Hotel Ratchada, Bangkok, 3-5 November 2025. The Conference, themed *"Innovation, Integration and Profitability in Tilapia Aquaculture: Modernisation for a New Era"*. TILAPIA 2025 will present updates on the status of tilapia production by the major global and regional players, as well as the issues, challenges and outlook of the top producing nations. This high-level global conference will also discuss and engage the key stakeholders for creating awareness and re-branding commercial tilapia farming while proposing recommendations for new era challenges. Meanwhile, the International Trade Exhibition and other sponsored events will showcase the innovations and technological developments along the supply and value chains. Additionally, a post-Conference farm visit will be organised to gather knowledge and updated information on the local tilapia industry.

More information regarding abstract submission guidelines, conference registration, tentative program, exhibition and sponsorship package is available at: [TILAPIA 2025](#).

### IAFI attended UN Oceans Conference 2025 and Provided Written Statement

IAFI, represented by President Ian Goulding, attended the Third UN Oceans Conference from 9-13 June 2025 in Nice, France, focused on sustainable ocean use. The conference featured formal sessions and public side events on topics like fisheries and aquaculture. IAFI participated as a panelist at a UNIDO event, highlighting investment in post-harvest fisheries and the role of female fish processors. They held discussions with the Aquatic Blue Food Coalition and were invited to become a member. IAFI also engaged with UNIDO about their involvement in the 2026 World Seafood Congress and secured WorldFish as a technical partner for the event. As a UN ECOSOC-registered organisation, IAFI submitted formal comments stressing the importance of safe aquatic food, addressing unequal standards in developing countries, and calling for increased investment in post-harvest processing and support for small-scale fisheries. The full submission is available on IAFI's website.

Read the IAFI Written Statement UNOC3 OAP9 2025: [here](#).



Photo: Dr Ian Goulding, President IAFI and Dr Essam Yassin Mohammed, DG WorldFish.

### IAFI Joins the Aquatic Blue Food Coalition to Advance Global Food Security and Sustainable Trade

The International Association of Fish Inspectors is proud to announce its membership in the Aquatic Blue Food



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Coalition, a global alliance of organisations dedicated to unlocking the full potential of aquatic foods for food security, climate resilience, and biodiversity. The Coalition emerged from the 2021 UN Food Systems Summit as a multi-stakeholder platform supporting Sustainable Development Goal 14: Life Below Water. It currently brings together over 40 members from governments, civil society, the private sector, and international organisations. Its Secretariat is jointly hosted by the Environmental Defense Fund and the Stanford Center for Ocean Solutions, with strategic leadership provided by the Government of Iceland. The mission of the Aquatic Blue Food Coalition is threefold: 1) Promote aquatic foods as vital components of sustainable food systems in global and national policy discussions, emphasising their relevance to the SDGs and the priorities of key government decision-makers. 2) Mobilise investment, partnerships, and technical support to help countries integrate blue foods into their food systems and achieve aquatic food priorities. 3) Facilitate knowledge exchange and action, connecting members with tools, insights, and resources to assess blue food opportunities and catalyze place-based implementation. IAFI looks forward to contributing its expertise in promoting the safe, sustainable, and equitable trade of aquatic products, while collaborating with Coalition partners to support inclusive and science-based improvements across the global aquatic food sector.

**Source:** IAFI, [www.iafi.net](http://www.iafi.net)

## ASIA PACIFIC NEWS

### Australia: Country of origin labelling for seafood in hospitality settings

Businesses selling dishes containing seafood in Australia must follow country of origin labelling standards. The name of this standard is the Competition and Consumer (Australian Consumer Law Country of Origin Information for Seafood for Immediate Consumption) Information Standard 2025. It falls under Australian Consumer Law (ACL). Department of Industry, Science and Resources of the Australian Government is responsible for country of origin labelling policy. The standard comes into effect on 1 July 2026.

More information is available: [here](#).

### Cambodia: Ups its Codex game

As an initial and strategic step to reinforce the national Codex programme in the country especially following the restructuring of competent authorities responsible for Codex a High-Level Advocacy Meeting and a Codex Orientation Workshop were held in Phnom Penh from 27 to 29 May 2025 with the support of the Food and Agriculture Organization of the United Nations (FAO) Regional Office for Asia and the Pacific, and the Codex Trust Fund. The event was organised in collaboration with the Institute of Standards of Cambodia (ISC),

Ministry of Industry, Science, Technology & Innovation (MISTI). The event aimed to raise awareness among senior decision-makers and build national capacity to establish a well-functioning national Codex programme. It also sought to enhance Cambodia's ability to participate effectively in Codex work and to identify appropriate mechanisms for coordination among relevant stakeholders. Participants included policymakers, technical officials, academic representatives, and members of both the public and private sectors.

Read more: [here](#).

## EUROPEAN NEWS

### EU: 20 rapid alert notifications for fishery products

There were 20 rapid alert notifications for fishery products in June 2025 with 6 rapid alert notifications for bivalve mollusc products, 1 for cephalopod products, 3 for crustacean products, 9 for other fishery products, and 1 for gastropod products. These included 4 consignments of clams from Italy.

**Source:** Megapesca Lda Fish Files Lite Newsletter, June 2025. [www.megapesca.com](http://www.megapesca.com)

### Report on Labelling of plant-based seafood substitutes

A report has been published concerning the labelling of plant-based seafood substitutes. This report examines current practices and proposes guidelines to ensure clarity and transparency for consumers, allowing them to make informed choices about plant-based alternatives to traditional seafood.

**Source:** Megapesca Lda Fish Files Lite Newsletter, June 2025. [www.megapesca.com](http://www.megapesca.com)

### UK: A new UK–EU SPS agreement

Following an UK–EU Summit on 19 May 2025, both parties announced their intention to negotiate a sanitary and phytosanitary (SPS) agreement. The main aim of the agreement is to make the trade in food and agricultural goods between the UK and the EU easier and cheaper. The SPS agreement will remove the need for export health certification for fishery products traded between the UK and the EU. It will also remove routine border checks. The UK will have access to the EU's SPS systems and databases, allowing better information sharing. The UK will be required to maintain dynamic alignment with relevant EU rules, with very few exceptions. With regards to live bivalve molluscs, it is expected that once the agreement is ratified and implemented, bivalve molluscs from Class B production areas will once again be allowed into the EU. The EU had prohibited this trade in 2021, causing a significant drop in supplies of UK-grown mussels to the EU. Countries outside the EU and UK will not be directly affected by the agreement, but some

exporting countries might observe that the UK's SPS import controls will once again approach those of the EU. It is still uncertain whether the UK will maintain its risk-based system of physical checks on imported fishery products or whether it will be compelled to adopt the EU system of official controls at the border.

Find the UK–EU Summit – Key documentation: [here](#).

Find the UK–EU Summit 2025 - outcome documents: [here](#).

## NORTH AMERICAN NEWS

### US: Collaborative food safety evolution: SQF Edition 10 shaped by industry voices

SQF (Safe Quality Food) Edition 10, launching in August 2025, marks a major advancement in food safety by emphasising a proactive, culture-driven approach. This edition introduces three key requirements: a robust food safety culture plan, mandatory change management procedures, and a risk-based approach to environmental monitoring. It shifts food safety from a checklist-driven process to a comprehensive organisational mindset, empowering employees at all levels. The new edition will be available in a digitised format on [sqfi.com](#) with multilingual access, downloadable resources, and guidance materials. To support the transition, SQF offers a USD 299 online conversion course that includes walkthroughs, templates, webinars, and expert support. Full implementation begins in April 2026, with ongoing access to free tools and resources to help organisations move beyond compliance toward continuous improvement and leadership in food safety.

Read the full article: [here](#).

### US: Nanoplastics increase virulence of *E. coli* O157:H7

A recent study by researchers at the University of Illinois Urbana-Champaign, published in the *Journal of Nanobiotechnology*, reveals that nanoplastics, specifically surface-functionalised polystyrene nanoparticles (NPs) can significantly increase the virulence of the foodborne pathogen *Escherichia coli* O157:H7. The study demonstrated that exposure to differentially charged NPs, particularly positively charged ones, induced notable physiological and genomic responses in the bacteria. These included a bacteriostatic effect on planktonic cell growth, alterations in cellular viability, and stimulation of early-stage biofilm formation. Transcriptomic analysis showed significant changes in global gene expression, with upregulation of virulence-associated genes such as *stx1a* (encoding Shiga-like toxin), as well as genes involved in quorum sensing and biofilm initiation. Although the NPs did not drastically affect bacterial survival, they influenced the pathogen's stress response, metabolic pathways, and virulence traits. Since biofilms serve as hotspots for horizontal gene transfer, these findings suggest that

nanoplastic exposure may enhance genetic exchange and resistance development. The study concludes that interactions between nanoplastics and enteric pathogens like *E. coli* O157:H7 could increase pathogen survivability and virulence in real-world environments, particularly where biofilms form on macro- and microplastic surfaces. These results underscore the emerging public health risks associated with nanoplastic contamination in food systems, including its potential role in exacerbating antimicrobial resistance.

Find the research article: [here](#).

## LATIN AMERICAN NEWS

### Peru: Lands more than 45000 tonnes of anchovy per day

The first industrial anchovy fishing season for indirect human consumption in the north-central zone of 2025 is progressing with great dynamism in Peru. With an average daily landing of more than 45000 metric tonnes and the active participation of 355 vessels per day, the Peruvian Ministry of Production (Produce) estimated the season to end successfully. A few days after the first month of the fishing season, Peruvian authorities reported that anchovy landings have reached a total of 1 687 309 metric tonnes, which represents 56.24% of the authorised quota of 3 000 000 metric tonnes, the second highest in the last 13 years. Produce established this total allowable catch (TAC) following the anchovy biomass assessment conducted by the Peruvian Institute of the Sea (Imarpe), and has now remarked that, always through this scientific institute, it maintains permanent monitoring to guarantee the sustainability of the resource.

Read more: [here](#).

### Chile: Recognises retailers supporting sustainable fishing

The National Fisheries and Aquaculture Service (Sernapesca) in Chile has launched the call for participation in the Responsible Consumption Program 'Blue Seal', which recognises products from establishments based on criteria of legality and sustainability. Among the requirements that these establishments must meet are: sourcing from suppliers with legal origin certification, having up-to-date health and municipal permits, and not having been sanctioned for violations of the Fisheries and Aquaculture Law. In addition, restaurants, hotels, and other retail consumption centers that source exclusively from suppliers already holding the Blue Seal can also apply for this accreditation. "The Blue Seal is a commitment to go beyond obligations in order to contribute to the preservation of hydrobiological resources. We invite all those who market marine products and resources to join this initiative and obtain this seal. In this way, citizens can easily identify



places where they can buy or consume with the peace of mind of supporting the sustainability of our resources,” explained by Sernapesca Program Coordinator.

Find information: [here](#).

## AFRICAN NEWS

### Ghana: Thai Union expands footprint with cold store to strengthen supply chain

Thai Union officially opened its new, 8000 metric-tonne cold store for its Pioneer Food Cannery (PFC) factory. Located in Tema near PFC’s manufacturing plant, the cold store will ensure year-round temperature-controlled storage of Atlantic tuna for the factory, further strengthening the resilience of its supply chain and Thai Union’s manufacturing footprint. The cold store with its four storage halls and sorting and sizing facility is already in full operation. The USD 14 million investment will enable Thai Union and PFC to load their factory with the necessary volumes to produce throughout the year by vertically integrating and streamlining its supply chain, therefore improving the factory’s performance and yield. Johnny Ladouce, Plant Director for PFC, said: “Thanks to our new cold store we will cut traffic and CO2 emissions while ensuring we can produce throughout the year and independent of fluctuating fish supply. We are committed to Ghana and the communities we operate in by providing both direct and indirect jobs here in Tema.” Thiraphong Chansiri, President and CEO of Thai Union Group, said: “Our PFC factory plays a vital role for our brands across Europe and the U.S. This investment will further improve our supply security and competitiveness serving our customers. The next investments into PFC will be delivering towards our our SeaChange® 2030 sustainability plan, such as further lowering their emissions by installing solar panels and implementing measures to minimise waste to landfill, water discharge, and food loss.”

Find more information: [here](#).

### Zambia: Processing of fish products for sustainable food systems and nutritious food for the first 1,000 days of life

A recently published article of *Frontiers in Nutrition* provides evidence that the nutrient content of various fish products processed using traditional and improved technologies are important for sustaining fish consumption and contributing to food security and

nutrition in Zambia in the first 1000 days of life. Samples of ten fish products from inland capture fisheries were collected and analysed for their nutrient content. The potential contribution of each species to recommended nutrient intakes (RNIs) for pregnant and lactating women (PLW) and infants was also calculated. Results of the study showed that iron content of fish products ranged from 0.31 to 2.49 mg/100 g, zinc from 0.2 to 1.13 mg/100 g, and calcium from 151.15 to 636.28 mg/100 g. Docosahexaenoic acid (DHA) was high in smoked fish and smoked fish powder processed using improved smoking kilns, which contributed 15–20% of daily DHA requirements for PLW and infants, based on a 25g or 10g serving (respectively). The ten products analyzed contributed 6–33% of daily requirements of DHA for both PLW and infants. Improved techniques for smoking fish resulted in greater content of Vitamins A and E, compared to traditional methods.

Find the full article: [here](#).

## PUBLICATION



The 2020-2025 Strategic Plan presents the mission, vision, goals, objectives and measurable indicators for the Codex Alimentarius Commission. It underpins the high priority that continues to be placed on food safety and quality by FAO and WHO and guides the Commission in carrying out its responsibilities and unique mandate to protect consumer health and ensure fair practices in the food trade. The Strategic Plan informs Members, inter-governmental and international non-governmental organizations, and other stakeholders of how the Commission intends to fulfil its mandate and to meet the needs, including emerging issues, and expectations of its Members during the period 2020-2025.

The above publication can be downloaded free from: [here](#).

The next issue of THE FISH INSPECTOR will be distributed in October 2025. Any information you may wish to have disseminated through this newsletter may be submitted through <http://e-newsletter.infofish.org> or

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