Half yearly review of export of marine products

Exports during APRIL-OCTOBER 2010-11 compared to 2009-10

<table>
<thead>
<tr>
<th>Export details</th>
<th>April-October 2010-11</th>
<th>April-October 2009-10</th>
<th>Growth %</th>
</tr>
</thead>
<tbody>
<tr>
<td>Quantity Tonnes</td>
<td>370737</td>
<td>358277</td>
<td>3.48</td>
</tr>
<tr>
<td>Value Rs.crore</td>
<td>6482.59</td>
<td>5617.69</td>
<td>15.40</td>
</tr>
<tr>
<td>$ Million</td>
<td>1421.81</td>
<td>1169.88</td>
<td>21.53</td>
</tr>
</tbody>
</table>

There is considerable increase in export of Fr. Shrimp and Fr. Squid during the period. Introduction of Vannamei and increased landing of Squid can be attributed for the increase.

Major items of export

Frozen Shrimp continued to be the major export item accounting for 51.70% of the total US $ earnings. Shrimp exports during the period increased by 8.13%, 27.16% and 34.04% in quantity, rupee value and US$ value respectively. There is a considerable increase in unit value realization (23.97%). Export of Frozen Shrimp to USA has registered a tremendous growth of 76% in volume and 128% in US$ terms. Fr. Shrimp export to Japan also showed an increase both in volume and value. Export of Vannamei shrimp had also picked up. We have exported about 3889 MT of Vannamei during this period.

Fish, the principal export item in quantity terms and the second largest export item in value terms, accounted for a share of about 30% in quantity and 14.24% in US$ earnings showed a decline of 16.48% in quantity, 12.64% and 7.25% in rupee and US$ value realisation respectively.

Fr. Squid recorded a growth of 99.25% in US$ terms, 69.16% and 87.48% in quantity and rupee value respectively. As regards Fr.Cuttle Fish there is decline of 21.28% and 3.73% in quantity and rupee value respectively but showed 1.42% increase in US$ realisation. There is a considerable increase in the unit value realization (28.84%). Dried items showed a substantial growth of 105.69%, 11.15% and 19.12% in quantity, rupee value and US$ value realisation respectively compared to same period last year. However there is a drastic decline in the unit value realisation.

Export Compilation for April-2010 to October-2010 - Item wise Total

Q: Quantity in Tons, V: Value in Rs. Crores, $: US$ Million

<table>
<thead>
<tr>
<th>ITEM</th>
<th>Share %</th>
<th>Apr-2010 - Oct-2010</th>
<th>Apr-2009 - Oct-2009</th>
<th>Variation</th>
<th>(%)</th>
</tr>
</thead>
<tbody>
<tr>
<td>FROZEN SHRIMP</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Q</td>
<td>23</td>
<td>87022</td>
<td>80482</td>
<td>6540</td>
<td>8.13</td>
</tr>
<tr>
<td>V</td>
<td>51.84</td>
<td>3360.47</td>
<td>2642.71</td>
<td>717.77</td>
<td>27.16</td>
</tr>
<tr>
<td>S</td>
<td>51.70</td>
<td>735.01</td>
<td>548.35</td>
<td>186.66</td>
<td>34.04</td>
</tr>
<tr>
<td>UV$</td>
<td></td>
<td>8.45</td>
<td>6.81</td>
<td>1.63</td>
<td>23.97</td>
</tr>
</tbody>
</table>
## MARKETING NEWS

### Itemwise Export Based on Quantity (April - October 2010-2011)

<table>
<thead>
<tr>
<th>ITEM</th>
<th>Share %</th>
<th>Apr-2010 - Oct-2010</th>
<th>Apr-2009 - Oct-2009</th>
<th>Variation</th>
<th>(%)</th>
</tr>
</thead>
<tbody>
<tr>
<td>FROZEN FISH</td>
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<tr>
<td></td>
<td>V: 14.20</td>
<td>920.27</td>
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<td>-12.64</td>
</tr>
<tr>
<td></td>
<td>UV$: 1.83</td>
<td>1.83</td>
<td>1.65</td>
<td>0.18</td>
<td>11.04</td>
</tr>
<tr>
<td>FR CUTTLE FISH</td>
<td>Q: 7</td>
<td>26703</td>
<td>33922</td>
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<tr>
<td></td>
<td>V: 7.65</td>
<td>495.59</td>
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<td>-3.73</td>
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<tr>
<td></td>
<td>$: 7.63</td>
<td>108.43</td>
<td>106.91</td>
<td>1.52</td>
<td>1.42</td>
</tr>
<tr>
<td></td>
<td>UV$: 4.06</td>
<td>3.15</td>
<td>3.15</td>
<td>0.91</td>
<td>28.14</td>
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<tr>
<td>FR SQUID</td>
<td>Q: 13</td>
<td>49792</td>
<td>29435</td>
<td>20357</td>
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<td></td>
<td>V: 8.68</td>
<td>562.83</td>
<td>300.21</td>
<td>262.61</td>
<td>87.48</td>
</tr>
<tr>
<td></td>
<td>$: 8.70</td>
<td>123.64</td>
<td>62.05</td>
<td>61.59</td>
<td>99.25</td>
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<tr>
<td></td>
<td>UV$: 2.48</td>
<td>2.11</td>
<td>2.11</td>
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<td>17.79</td>
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<tr>
<td>DRIED ITEM</td>
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<td>34311</td>
<td>16681</td>
<td>17630</td>
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<tr>
<td></td>
<td>V: 6.70</td>
<td>434.59</td>
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<td>43.61</td>
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<tr>
<td></td>
<td>$: 6.75</td>
<td>96.01</td>
<td>80.60</td>
<td>15.41</td>
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<td>4.83</td>
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<tr>
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<tr>
<td></td>
<td>V: 1.08</td>
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<td>79.32</td>
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<tr>
<td></td>
<td>$: 1.08</td>
<td>15.35</td>
<td>16.43</td>
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<td>1.6</td>
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<td>CHILLED ITEMS</td>
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<tr>
<td></td>
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<td>106.15</td>
<td>152.90</td>
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</tr>
<tr>
<td></td>
<td>$: 1.63</td>
<td>23.18</td>
<td>31.59</td>
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<td>-26.62</td>
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<tr>
<td></td>
<td>UV$: 1.73</td>
<td>1.51</td>
<td>1.51</td>
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<td>14.52</td>
</tr>
<tr>
<td>OTHERS</td>
<td>Q: 12</td>
<td>46205</td>
<td>41507</td>
<td>4699</td>
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<tr>
<td></td>
<td>V: 8.22</td>
<td>532.79</td>
<td>483.41</td>
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</tr>
<tr>
<td></td>
<td>$: 8.28</td>
<td>117.73</td>
<td>103.67</td>
<td>12.07</td>
<td>11.42</td>
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<tr>
<td></td>
<td>UV$: 2.55</td>
<td>2.55</td>
<td>2.55</td>
<td>0.00</td>
<td>***</td>
</tr>
<tr>
<td>TOTAL</td>
<td>Q: 100</td>
<td>370737.16</td>
<td>358277.44</td>
<td>12,459.72</td>
<td>3.48</td>
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<tr>
<td></td>
<td>V: 100</td>
<td>6482.59</td>
<td>5617.69</td>
<td>864.90</td>
<td>15.4</td>
</tr>
<tr>
<td></td>
<td>$: 100</td>
<td>1422</td>
<td>1170</td>
<td>252</td>
<td>21.53</td>
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<tr>
<td></td>
<td>UV$: UV$</td>
<td>3.84</td>
<td>3.27</td>
<td>0.57</td>
<td>17.45</td>
</tr>
</tbody>
</table>

### Itemwise Export Based on Value (April - October 2010-2011)

- **FROZEN SHRIMP**: 31%
- **FROZEN FISH**: 13%
- **FR CUTTLE FISH**: 7%
- **FR SQUID**: 9%
- **DRIED ITEM**: 12%
- **LIVE ITEMS**: 4%
- **CHILLED ITEMS**: 12%
- **OTHERS**: 23%

- **FROZEN SHRIMP**: 51%
- **FROZEN FISH**: 7%
- **FR CUTTLE FISH**: 8%
- **FR SQUID**: 9%
- **DRIED ITEM**: 9%
- **LIVE ITEMS**: 8%
- **CHILLED ITEMS**: 14%
- **OTHERS**: 14%
**Major export markets**

European Union (EU) continued to be the largest market with a share of 26.77% in US$ realization. However, there is a decline in the export during the period. USA regained the second place with a share of 18.31%, followed by JAPAN 17.26%, South East Asia 13.61%, China 11.61%, Middle East 4.74% and Other Countries 7.70%. Exports to USA registered a remarkable growth of 96.31% in US$ realization and 44.08% in terms of quantity. Increase in the export of Fr. Shrimp, Fr. Squid and Fr. Cuttlefish contributed to the growth. Export to Japan also registered a positive growth of 31.15% in quantity and 46.94% in US$ term. Export of all items except chilled item showed an increasing trend in Japanese market. South East Asian countries had also registered a positive growth of 46.83% in quantity and 35.84% in US$ realization. Export to China has declined considerably both in terms of quantity and value.

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**Export Compilation for April-2010 to October-2010 - Country wise Total**

Q: Quantity in Tons, V: Value in Rs. Crores, $: US$ Million

<table>
<thead>
<tr>
<th>COUNTRY</th>
<th>Share %</th>
<th>Apr-2010 - Oct-2010</th>
<th>Apr-2009 - Oct-2009</th>
<th>Variation</th>
<th>(%)</th>
</tr>
</thead>
<tbody>
<tr>
<td>JAPAN</td>
<td>Q:</td>
<td>11.26</td>
<td>41736</td>
<td>31824</td>
<td>9912</td>
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<tr>
<td></td>
<td>V:</td>
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<td>1114.90</td>
<td>776.73</td>
<td>338.18</td>
</tr>
<tr>
<td></td>
<td>$:</td>
<td>17.26</td>
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<tr>
<td>USA</td>
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<td></td>
<td>V:</td>
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<td>1193.25</td>
<td>640.26</td>
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<tr>
<td></td>
<td>$:</td>
<td>18.31</td>
<td>260.33</td>
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<td>EUROPEAN UNION</td>
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<td></td>
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<td>1737.46</td>
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<tr>
<td></td>
<td>$:</td>
<td>26.77</td>
<td>380.63</td>
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<tr>
<td>CHINA</td>
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</tr>
<tr>
<td></td>
<td>$:</td>
<td>11.61</td>
<td>165.02</td>
<td>177.13</td>
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</tr>
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<td>SOUTH EAST ASIA</td>
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</tr>
<tr>
<td></td>
<td>$:</td>
<td>13.61</td>
<td>193.53</td>
<td>142.47</td>
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<td>MIDDLE EAST</td>
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<td>V:</td>
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</tr>
<tr>
<td></td>
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<td>4.74</td>
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<td>109.45</td>
<td>112.70</td>
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<tr>
<td>Total</td>
<td>Q:</td>
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<td>370737</td>
<td>358277</td>
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<td></td>
<td>$:</td>
<td>100</td>
<td>1421.81</td>
<td>1169.88</td>
<td>251.92</td>
</tr>
</tbody>
</table>
**MARKETING NEWS**

**MPEDA’s participation in International Fairs**

1) **4th Dubai Seafood Fair held during 25-27, October 2010**

   The 4th Dubai Seafood Fair was organized by Orange Fairs and Events from 25-27, Oct. 2010 in the Al-Bustan Rotana Convention Centre, Casa Blanca Road, Al-Garhoud, Dubai. The exhibition was inaugurated by Dr. Mariam Al Shenasi, Executive Director for Technical Affairs at the Ministry of Environment and Water. The event was also attended by dignitaries from other industries.

   Dubai is rapidly emerging as a top destination for high quality seafood products. Dubai Sea Food Expo 2010 provided a platform for regional and global seafood traders and buyers to expand their network and initiate business with other companies. Dubai is considered as the most advantageous platform for business and development owing to its geographical location.

   The show was attended by 140 participants from 20 countries. India, represented by MPEDA, had set up country pavilions. There were stalls by China, Bangladesh, Holland, Kuwait, Morocco, Russia and Sri Lanka. Major exhibitors amongst UAE companies were MAGENTAS, Ocean Fisheries, East Fish Processing, International Food Trading and Porche General Trading LLC etc. Apart from seafood importers, processors and suppliers from the world leaders in the seafood production and marketing, organisations like INFOFISH, INFOSAMAK, Department of Fisheries, Thailand, Fisheries Development Authority of Malaysia, Vietnam Association of Seafood Exporters and Producers and non-governmental organisations also participated in the exhibition.

   Dubai is rapidly emerging as a hub of seafood trading. Significant opportunities remain in the Middle East for seafood exporters, as there is always an increasing demand for high-value, quality seafood products within the retail and hospitality sectors. The demand for quality seafood products in the Middle East has seen a substantial growth over the years. The fair provided an opportunity to showcase variety of Indian value added products to one of the fastest growing market in the world and to the seafood buyers.

   MPEDA had displayed video clippings of Indian value added products, frozen value added products, fresh chilled whole fishes and ready to eat seafood products in the stall.

   Visitors were briefed about the products available in India. Exporters CD, Chart of Commercial Fishes of India, and brochures and catalogues were distributed to the visitors. The display attracted the visitors as the focus was on value added products.

   The fair was visited by many importers, buyers and key decision makers from all over the world especially from Middle East countries like UAE, Kuwait, Oman, Qatar, Saudi Arabia, Iran, and Yemen. 4th Dubai Seafood fair was attended by Seafood Processors, Hotel and Catering firms, Restaurant buyers, Wholesalers and Distributors, Supermarket/ Hypermarket buyers, and Seafood machinery and Packaging industry representatives.

2) **“Indianmela 2010” organized by the Indian Chamber of Commerce- Japan (ICCJ) at Kobe, Japan between 13-14, Nov. 2010**

   MPEDA participated in the Indianmela organized by the Indian Chamber of Commerce- Japan (ICCJ) at Kobe during 13-14, Nov. 2010. Value added products of shrimp, cuttle fish, octopus, surimi products etc were displayed. Cooking demonstration was organised on both the days in the MPEDA stall. Indian shrimp curries served to visitors was appreciated by
Indian officials are seen with other VIPs in the MPEDA stall.

the visitors. The Indian curries are much preferred by Japanese especially the young generation who likes spicy and little hot seafoods.

The event was inaugurated by Mr Tatuso Yada, the Mayor of Kobe city. Mr Vikas Swarup, Consul general of India, Osaka, President of ICCJ, India club and ISS made felicitations. Mr Hemant Krishan Singh, Ambassador EOI Tokyo attended the function.

Cultural programmes like Japanese drums, Indian classical musics / dances, violin, sitar, Bharatnatyam, Odissi, bollywood etc including fashion show were performed by both Indian and Japanese artists during the event. Officials from Indian Consulate, International Affairs & Tourism Bureau, Hyogo Prefectural Government of Japan, State Bank of India and many Indian residents at Kobe visited the event. The show had attracted about 47,000 visitors.

Upcoming Events

1) Aquatic Asia 2011 to be held from 9-11, March 2011 at BITEC, Bangkok, Thailand

Aquatic Asia 2011, a show dedicated to Asia’s growing aquaculture business, aims to serve the fast-growing Asian aquaculture industry. In addition to fish, the show also focuses on mollusks, crustaceans and algae. Aquatic Asia 2011 is scheduled for March 9 -11, 2011, at BITEC, Bangkok, Thailand. In addition to the trade show, there will be seminars and conferences. “The Aquatic Asia 2011 Conference” is a program of non-commercial industry presentations about trends and developments.

For more information about Aquatic Asia 2011, please contact Mr. Wara Rujataronjai – Communicaton Manager, N.C.C. Exhibition Organizer Co., Ltd., at phone: +66 2 203 4241, fax: +66 2 203 4250 and e-mail: wara@qsncc.com or visit Aquatic Asia 2011 website at www.aquatic-asia.net

2) ILDEX India 2011 to offer business platform for poultry & aquaculture sectors

India’s aquaculture production has been increasing in the last decade. Although the major part of export of cultured products is shrimps, the contribution of carps, such as rohu, has been increasing over the years.

With an aim to meet the challenges, Thailand-based NCC Exhibitions Co. Ltd. (NEO), jointly with Inter Ads Exhibitions, is organising ILDEX India 2011 in Chennai. The event which will take place on September 15-17, 2011, at Chennai Trade Centre and Convention Centre is a combination of technology and information platform for industry.

The show will offer poultry and aquaculture professionals with international business practice, both industries need to rise to the next level. The organisers are also introducing a new conference and exhibition concept for the country’s poultry and aquaculture industry with special focus in Chennai and its vicinity.

According to the press release, ILDEX India will feature 4 conference tracks, out of which 2 tracks are dedicated to poultry on breeding and husbandry while another 2 aim for aquaculture focusing on feed and aquatic health. - fnbnews.com
World Aquaculture Society (WAS) is the largest aquaculture organization in the world with members from all the major fish producing and trading nations. The annual conferences and Trade Fairs organized by WAS present an ideal opportunity for all stakeholders in Fisheries and allied industries, including researchers, academics, students, farmers and so on to showcase their achievements and explore newer vistas of research. The Asia-Pacific Chapter of WAS (WAS-APC) is organizing the 2011 Asia-Pacific Conference and Exposition, the ASIAN-PACIFIC AQUACULTURE 2011 (ASPA 2011), at Kochi. The mega event, jointly hosted by College of Fisheries, Kerala Agricultural University, Panangad, Kochi, and the Kerala State Fisheries Department, is scheduled to be held during 17 – 21 January 2011, at the Le Meridian Convention Centre, Kochi. Together with ASPA 2011, an exclusive Conference on freshwater prawns, GIANT PRAWN 2011 (GP 2011) will also be held.

The GP 2011, attached to ASPA 2011, is a special conference on giant freshwater prawn, as a sequel to the first International Giant Prawn Conference held in Bangkok, Thailand, in 1980. This is of special significance to India, and Kerala in particular, being a major prawn farming center, and the College of Fisheries being a significant contributor in global freshwater prawn research. There will be a comprehensive conference involving technical and producer programs. Nearly 1000 scientific papers by experts will be presented in 6 to 7 concurrent sessions over 4 days. It is an international trade show involving products and services for the aquaculture industry. There will be post-conference tours for the delegates to see the aquaculture developments as well as to visit the major tourism attractions in Kerala.

Source: World Aquaculture Society

<table>
<thead>
<tr>
<th>PRICE LIST OF MPEDA PUBLICATIONS / PERIODICALS</th>
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<tr>
<td><strong>PERIODICALS</strong></td>
</tr>
<tr>
<td>1. PRIME WEEKLY (PRICE INDICATOR FOR MARINE PRODUCTS)</td>
</tr>
<tr>
<td>2. MPEDA NEWSLETTER</td>
</tr>
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<td><strong>PUBLICATIONS</strong></td>
</tr>
<tr>
<td>3. CHART ON COMMERCIAL FISHES OF INDIA</td>
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<td>4. CHART ON ORNAMENTAL FISHES OF INDIA</td>
</tr>
<tr>
<td>5. MPEDA ACT, RULES &amp; REGULATIONS</td>
</tr>
<tr>
<td>6. STATISTICS OF MARINE PRODUCTS 2007</td>
</tr>
<tr>
<td>7. SEAFOOD DELICACIES FROM INDIA</td>
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<tr>
<td>8. INDIAN FISHERY HAND BOOK</td>
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<tr>
<td>9. AN ILLUSTRATED GUIDE ON COMMERCIAL FISHES AND SHELL FISHES OF INDIA</td>
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<td>10. PRODUCT CATALOGUE</td>
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<tr>
<td>11. HANDBOOK ON ORNAMENTAL FISH DISEASES</td>
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FOCUS AREA

Munambam fishing harbour, the first fishing harbour in India governed by a co-management society - A model to copy

Joice V. Thomas, Deepu A.V. and Afsal V.V., NETFISH

Introduction

Co-management of fisheries has not implemented much widely as noticed in other sectors like forestry and agriculture. However much efforts are being taken in various countries to introduce and implement this system in fisheries especially in third world countries of which, the results from the African countries are more encouraging. Co-management societies have found to be the best system for conservation of fish resources in many Asia Pacific countries. Collaborative management or Co-management is defined as a situation in which two or more social actors negotiate, define and guarantee amongst themselves a fair sharing of the management functions, entitlements and responsibilities for a given territory, area or set of natural resources. Though co-management is mainly for conservation of natural resources, the system established in Munambam Fishing harbour can be viewed as a model for the smooth running of the harbour combine by government bodies and various stakeholder groups. The success of this system is really an eye opener to government bodies and can be copied to other fishing harbours of India.

Munambam Fishing Harbour

Munambam fishing harbour is located in Vypin Island in Ernakulam district of Kerala State. This harbour is established alongside the Munambam estuary by which the Periyar River connects to the Arabian Sea and is located about 40km north of Kochi harbour and 85 km south of Ponnani Port. Construction of this harbour was commenced in 1989 and was commissioned in the year 2000. The harbour was under the administrative control of the Harbour Engineering Division (HED) and Department of Fisheries, Government of Kerala before handing it over to Munambam Fishing Harbour Management Society (MFHMS).

Formation of the management committee

Munambam fishing harbour is the property of Department of Fisheries, Govt. of Kerala. The day to day activities of the harbour were controlled by the Department of Fisheries whereas the developmental works including construction maintenance, etc was carried out under the supervision of Harbour Engineering Division of Govt. of Kerala. The revenue of the harbour collected by way of toll for the entry of vehicles, berthing charge of boats, rent of commercial blocks, etc, was going to the Government Treasury. With regard to any maintenance work of the harbour, money had to be released from Government based on the proposal of the Harbour Engineering Department which usually delayed due to the hefty official procedure. In many occasions, the local fishermen and workers in the fishing harbour had to argue with the Engineering department for any urgent construction works to be carried out in the harbour. Understanding the grave situation, The Marine Products Export Development Authority (MPEDA) had taken an initiative to upgrade the Munambam fishing harbour availing fund from Ministry of Commerce under its Assistance to States for
Developing Export Infrastructure and Allied Activities Scheme (ASIDE). For the better management of the fishing harbour, MPEDA and Department of Fisheries decided to form a society and accordingly a proposal was submitted to the Government of Kerala for approval. The present Munambam Fisheries Harbour Management Society (MFHMS) is the offspring of this effort. Now the day to day activities of the fishing harbour is controlled by the society. The revenue collected from the fishing harbour by way of toll charges, rent etc is going to the account of the society which is being utilised for the development of infrastructure and other activities in the harbour.

Members in the governing body of Munambam harbour development society

The control, administration and management of the affairs of the society are under the control of the Governing body which comprises 14 members as given below (Table 1). Deputy Director (Quality Control) MPEDA, Chief Executive and State Coordinator NETFISH are also included as the special invitees to the governing body.

Besides the governing body, an Executive Committee headed by the Joint Director of Fisheries as Chairman and other members including Executive Engineer (HED), Representatives from MPEDA, NETFISH, Matsyafed and stake holders, Port officer, Deputy Director of fisheries, etc, convene monthly to assess the various developments in the harbour. The society directly plan, implement and manage the operations in Munambam fishing harbour with the help of the above two management committees. It has been empowered to make various revenue collection such as entry and parking charges of vehicles, landing/handling charges of fishing crafts, wharfage, registration and licensing of auctioneers, rent of shopping complex and canteen etc.

Code of conduct in the fishing harbour

A code of conduct has been successfully implemented in the fishing harbour with regard to the hygienic handling of fish and maintaining healthy working condition inside the harbour. Since the representatives of various stake holder groups of this harbour are included in the governing body of the society, the implementation of code of conduct and monitoring the compliance to it is found quite easier. Being the members in the governing body, all workers in this harbour feel and treat the harbour as their own which helped tremendously to the successful implementation of the code of conduct in the fishing harbour. Any breach of code of conduct by any of the workers or by outsiders would be corrected if noticed by the workers in this harbour.

Network for fish quality management and sustainable fishing (NETFISH), a society under the aegis of MPEDA has a lead role in the implementation of code of conduct in this fishing harbour. NETFISH conducts regular extension training programmes in this fishing harbour to teach the various steps in hygienic handling of fishery resources in the harbour and also reminds the workers about the strict observation of the code of conduct implemented.

Facilities in the fishing harbour

Various facilities in place at the Munambam fishing harbour include three auction halls in which two of them are allotted for the mechanised boats and the other one for the traditional vessels. A Berthing and landing wharf of length 440m and width 6m is providing sufficient space for the mooring of vessels and easy transport of materials to the auction area. About 6500sq.m of parking area is provided well marked to accommodate trucks and perishable product movers. Fresh water supply is made available in the harbour for washing and drinking. A tube ice machine and chilled room with a capacity of ten tonnes each are established recently with the help of MPEDA. Other facilities like pay and use toilet block, canteen, material stores, etc, are also provided at the harbour.

Society manages the harbour

A coordinator is appointed by the society at the harbour who acts as the hygiene inspector also monitoring the activities of the various stake holders and ensures the sanitary conditions of

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<tr>
<th>S.No</th>
<th>Members</th>
<th>Capacity</th>
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<tr>
<td>1</td>
<td>District Collector, Ernakulam</td>
<td>Chairman</td>
</tr>
<tr>
<td>2</td>
<td>Executive Engineer, HED, Munambam</td>
<td>Vice Chairman</td>
</tr>
<tr>
<td>3</td>
<td>Joint Director of Fisheries (CZ), Ernakulam</td>
<td>Member Secretary/ Convener</td>
</tr>
<tr>
<td>4</td>
<td>Deputy Director of Fisheries (Z), Ernakulam</td>
<td>Member</td>
</tr>
<tr>
<td>5</td>
<td>Deputy Director, MPEDA, Regional office, Cochin</td>
<td>Member</td>
</tr>
<tr>
<td>6</td>
<td>District Manager, Matsyafed, Ernakulam</td>
<td>Member</td>
</tr>
<tr>
<td>7</td>
<td>Superintending Engineer, Harbour Engineering Department (south circle)</td>
<td>Member</td>
</tr>
<tr>
<td>8</td>
<td>Port Officer, Alappuzha</td>
<td>Member</td>
</tr>
<tr>
<td>9</td>
<td>Representatives from stake holders (5 nos)</td>
<td>Members</td>
</tr>
<tr>
<td>10</td>
<td>Representative of Department of Animal Husbandry &amp; Dairying, Government of India</td>
<td>Member</td>
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the harbour. He also maintains good liaison with the various stake holders and control the activities at the harbour to maintain a good discipline and fully observing the code of conduct implemented in the harbour. The obvious benefit recorded in the functioning of the society is that a timely action can be possible in case of any breach of cod of conduct and also in taking effective decision on the day to day operation of the harbour. The requirements of the harbour can effectively be addressed in the Executive Committee as well as in the governing body of the society where expeditious decisions will be taken for the smooth functioning of the harbour. It was also noticed that the stake holders in the fishing harbour takes the lead role in maintaining the hygienic atmosphere inside the harbour by closely watching the operations in every corner and any violations of code of conduct will be corrected on time. Being the members in the governing bodies of the harbour, the stake holders take the responsibility of the correct observance of cod of conduct and discipline in the harbour.

Advantages of society formation in controlling the fishing harbour

Munambam fishing harbour management society is the first society formed in India for managing the fishing harbour and the results show that the attempt was quite successful for the smooth running of the fishing harbours. The following things were noticed as advantage of the society formed for controlling the activities of the harbour.

1. The active support of the various stake holders is ensured as they are the members in the governing bodies of the society
2. Effective implementation and observance of cod of conduct in the harbour
3. Swift action can be possible on the various development programmes of the fishing harbour as the decision can be taken by the governing body itself avoiding any procedural delay in the case of government system.
4. Stake holders shoulders the responsibility of the smooth running of the harbour
5. Effective decision on the welfare of the harbour can be taken by considering the idea/views of the stake holders as they are members in the governing bodies.

Conclusion

Munambam fishing harbour is the first fishing harbour in India being managed by a co-management society. The active participation of the stake holders is the main reason behind the success of the society. This model can be emulated to other fishing harbours in India for ensuring the hygienic operation of the harbours.

NETFISH associates with Matsyafed to conduct awareness programmes for fishermen

NETFISH in association with Matsyafed district office Kannur conducted awareness training programmes for fishermen at Mopla Bay harbor, Kannur district on 13-10-2010. Smt. Vanaja, District Manager, Matsyafed, Aliamma Kuriachan, State Coordinator, NETFISH and Mr. Mustafa, representative from NETFISH member NGO were attended the programme. Smt. Vanaja welcomed the gathering and Smt. Aliamma Kuriachan delivered a talk on hygienic handling of fishes onboard and in harbours. Stake holder groups including fishermen, auctioneers, boat owners were attended the training programme. Different aspects quality measures to be taken while handling fishes onboard as well as in harbours were discussed in detail during the class. Active participation from fishermen community enriched the programme with their doubts and clarifications.

During the interaction with stake holders, they raised the concern over lack of infrastructural facilities at the harbor and the practical difficulties faced by them in handling fish. Various awareness tools developed by NETFISH like documentaries, posters also were shown to the participants.

Matsyafed expressed their interest to associate with NETFISH in future to organize similar programmes in different parts of Kannur district to fisherfolk as well as the fishermen societies of Matsyafed.
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Training on rapid alert system for food and feed conducted

Training on the EU Rapid Alert System for Food and Feed was organised by MPEDA in association with Directorate General for Health & Consumers of the European Commission (DG SANCO) and Better Training for Safer Food (BTSF), at the Gateway Hotel, Cochin on 15th and 16th November, 2010. There were 21 participants in all including 8 participants each from Export Inspection Agency and MPEDA, 2 participants from Spices Board and one participant each from APEDA, Coastal Aquaculture Authority (CAA) and NIFPHATT.

The faculty for the training comprised M/s. Caroline Krejci, from the National RASFF Contact Point in Austria and Mr. Sebastien Rahoux, Project Manager (Quality, Conformity Assessment & Safety Department) of AETS.

The training was inaugurated by Shri Joy Ipe Kurian, Joint Director (Quality Control), MPEDA, Cochin. The topics covered in the training included the history of EU-RASFF, EU Food Law & Objectives of RASFF, TRAde Control and Expert System (TRACES) and familiarization with the RASFF Windows.

As part of the training there were exercises on (1) Action to be taken on receipt of an alert (2) Information to be communicated to the concerned exporter and (3) Follow up action to be taken on the EU-RASFF Notifications.

During the interactive sessions, the faculty replied to the questions raised by the participants, on the areas were EU adopt laws/regulations and how EU law binds third countries etc. Clarifications were made on different categories of notifications, the number of consignments required to be cleared and also the status of the rejected consignment.

There was an evaluation of the programme at the end of the training. A test was also conducted and certificates were issued to the participants. In general, the participants appreciated the objective of the training and found it quite useful to them as they could gain first hand information about the Rapid Alert System for Food and Feed in the European Union.

Altogether 3 such trainings were conducted in India during November 2010, the first at Delhi, the second at Mumbai and the third at Kochi.
1) Programme at Rupayan, West Bengal for SC/ST beneficiaries

MPEDA, SRC, Kolkata conducted a 5-day Training Programme on “Eco-Friendly & Sustainable Aquaculture” from 13 - 17 September 2010 at Rupayan, Ramkrishna mission Lokshiksha Samity, Gosaba, South 24 parganas Dist. for the benefit of 19 Scampi farmers of different islands of Gosaba Block. Shri D K Biswas, Deputy Director (Aq), MPEDA briefed on the scope & present status of scampi farming in West Bengal. He also explained the need for crop diversification and emphasized crab and Seabass culture as best alternative. He explained in brief cage culture of seabass and also the crab fattening techniques. The need for society formation for the development of the Sunderban area was told.

After the inaugural session, the role of MPEDA in the development of sustainable aquaculture, MPEDA’s promotional schemes and scope of scampi culture in Gosaba block were explained.

During the remaining 4-days classes were taken on topics covering role and assistance offered by MPEDA for society formation, Site selection, scientific farm construction, pond preparation, water quality management before stocking, Seed selection, transportation, acclamatization in pond, Water quality Management during culture, Feed Management, Disease management, Deleterious effect of Antibiotics in Aquaculture, Economics of Scampi culture, diversification in aquaculture and BMP and crop plan.

Shri Santi Das, FEO of State Fisheries Dept. spoke on the role of State Fisheries Dept. in the development of scampi culture in South 24 paragnas Dist. and on the Shrimp culture in West Bengal.

On the final day of the programme, a group discussion was arranged in which the farmers interacted with the officials on various problems faced by them. In the afternoon valedictory function was conducted.
**AQUACULTURE SCENE**

2) Programme at Thalassery, Kannur Dist., Kerala for SC/ST beneficiaries

The Sub-Regional Centre (Aquaculture), Kannur organized a 5-day training programme for SC/ST beneficiaries on “Eco friendly and Sustainable shrimp farming” at Shri Narayana Samithy, Library Hall Vadakkumbad, Thalassery, Kannur Dist. from 27th September to 1st October 2010. Twenty candidates participated in the training programme. The objective of the training programme was to promote development of shrimp farming in the district among farmers belonging to SC/ST Communities.

The programme was inaugurated by Shri K.P. Praheed, President of Eranholi Grama Panchayat. Trainees were advised to register their farms with Coastal Aquaculture Authority and requested them to adopt good management practices (GMPs) instead of using antibiotics for sustained and disease-free aquaculture production. Trainees were taken to Mr. P. Pavithran’s Shrimp farm at Vadakkumbad for a practical exposure. Also, the practical aspects of Mussel units were explained to trainees in the demonstration site at Pulinholikadvu, Vadakkumbad, Thalassery. A group discussion was held in the afternoon of the concluding day.

The programme was concluded with vote of thanks.

3) Programme at Bantumillli, Krishna District (A.P.)

MPEDA, RC (Aq), Vijayawada conducted a training programme on Eco-friendly and sustainable scampi farming under the auspices of the Fisheries Development Officer, Bantumillli, Krishna District from 21.9.10 to 23.9.2010. 21 farmers attended the programme. The training was inaugurated by Smt P Koteswaramma, President, Mandal Prajaparishad, Bantumillli, who welcomed the initiative taken by MPEDA to organize training programme and asked the trainees and farmers to practice scampi farming which fetches good price in the Domestic and export market. Dr. K Phani Prakash, Asst. Director, Department of Fisheries, Govt. of Andhra Pradesh, in his presidential address informed that shrimp farming area was reduced due to various factors for the past five years and further in freshwater fish culture the profit also reduced due to fall in prices.

Dr. K Phani Prakash also delivered lecture on the potential of export oriented fresh water aquaculture. MPEDA officials presented importance of farm design equipments for improving productivity. The technical personnel extended lectures pertaining to freshwater scampi farming, pond preparation, improved culture methods, water quality management, feed management, pre and post harvest technology, guidelines for organic prawn farming and cage farming of seabass. A local field trip was also arranged to the trainees for practical experience in scampi farming. A total of 21 number of trainees participated in the programme from 5 villages of Bantumillli Mandal, Krishna District.

The programme was concluded on 23-9-2010 with valedictory function.
4) Programme at Ongole in Prakasam District (A.P.) for SC/ST beneficiaries

MPEDA Regional Center (Aqua), Vijayawada has conducted a 5-day training programme on “Eco-Friendly & sustainable shrimp farming from 13-17 Sept., 2010 for 20 SC/ST beneficiaries at Nehru Yuva Kendra, Ongole in Prakasam District, Andhra Pradesh. The main objective of this training programme was to update the trainees with the latest farming practices so that they will have a successful shrimp crop.

Sri Venkata Rao, Assistant Director of Fisheries, Ongole inaugurated the training programme on 13-9-2010 and explained the shrimp farming in the present scenario and suggested all the farmers to obtain CAA Licence and informed the role of State Fisheries Department in shrimp farming activities.

Sri M. Raju, Executive Director, SC Corporation, Ongole interacted with the trainees. The trainees expressed their grievances such as delay in getting patta for the land allotted by SC Corporation and electricity problems. Sri. Raju informed the farmers to send a letter to the Revenue Department with copy marked to SC Corporation so that he would make necessary arrangement to issue the patta. Regarding electricity he informed to contact the concerned Assistant Engineer of the Electricity Board to rectify the lines so that electric supply can be resumed. He assured all the possible assistance from his side.

On the afternoon of 13-09-2010 classes were taken on site selection, pond design, pond construction and role of MPEDA in promotion of shrimp farming. On 14-09-2010 the trainees were taken for field visit to farming area of L.vannamei and visited M/S. Prathyusha Aqua Farms, Ravivaripalem, Tangutur Mandal, Prakasam District. Mr. Chenchu Ramaiah, Manager explained about farming practices of L.vannamei. Also farmers were taken to the nearby shrimp farming areas and the details of culture practices were explained to them.

On 15-09-2010, classes on “use of chemicals and probiotics in shrimp farming” “selection of quality shrimp seed, transportation and acclimatization” and on “Disease control and shrimp health management” were taken.

On 16-09-2010 a class on “pond preparation and water quality management in shrimp farming” was taken.

On 17-09-2010 Sri. Chandra Mohan Reddy, Youth Co-coordinator, Nehru Yuva Kendra, Ongole, delivered valedictory address. Sri. Chandra Mohan Reddy later distributed the certificates to the trainees. The programme was concluded with vote of thanks.

5) Programme at Olpad Village, Surat Dist., Gujarat

MPEDA Regional Centre (Aquaculture), Valsad organised a 5-day general training programme on "Eco friendly and sustainable shrimp farming” at the Sonsak group Co-operative Cotton Sale Society Hall, Asnad, village Olpad, Surat District from 20-24, September 2010. 29 farmers from different coastal villages of Surat Dist. attended the training programme.

In his inaugural address Shri Saifuddin Anis, Dy. Director (Aq), introduced the trainees on different culture practices of shrimp farming. He also explained object of the programme titled "ECO-FRIENDLY AND SUSTAINABLE SHRIMP FARMING".

Important topics such as Role of MPEDA in shrimp farming activity, Site Selection and farm construction, Shrimp life cycle, Pond preparation, Seed selection, Packing, transportation, acclimatization and stocking of seeds in culture pond, water quality management, feed management, Disease management, Chemical and Probiotics usage, Antibiotics usage and its hazards, Organic aquaculture, Economics of shrimp farming, Harvest and post harvest management etc. were covered in detail by technical officials of MPEDA, RC (Aqua), Valsad. Trainees were also made aware of land leasing policy, financial and other schemes of MPEDA, Coastal Aquaculture Authority Act & Rules and procedure to avail license and Good management practices. A field trip was organised on 22-09-2010 to the farm of Shri Iqbalbhai at Orma village, Surat Dist.

In the technical session quality requirement by importing countries was also covered. In this session, issues such as detection of antibiotics in aquaculture products, HACCP, traceability certificate for farmed shrimp, pre-harvest test certificate for the farm produce from approved ELISA lab etc. were explained. A group discussion was held in the afternoon of the concluding day.

The valedictory function was held on 24th September, 2010.
Awareness campaign against use of antibiotics in aquaculture

1) Campaign at Gopalpur No.2 Panchayat, North 24 Paragnas Dist., West Bengal

To make the shrimp farmers of West Bengal aware on the banned antibiotics/chemicals, MPEDA proposed to conduct 10 awareness campaigns "Against use of Antibiotics in Aquaculture" in the State during the current financial year. In this series, the seventh campaign was organized at Gopalpur No.2 Panchayat, North 24 Paragnas Dist. on 20.10.2010 by the Regional Centre. In Gopalpur No.2 Panchayat there are 150 small & marginal farmers who are operating mainly Gheri culture.

Apart from MPEDA officials, Md. Asmat Mondal, Pradhan and Md. Abdul Latif Mondal, Member of Gopalpur No2. Panchayat participated in the campaign. 46 farmers attended the Campaign and evinced keen interest in the recent developments in best farming practices to ensure shrimp production with international quality specifications. In the campaign the farmers were requested to adopt better farm management practices instead of using antibiotics and chemicals in aquaculture and use probiotics instead of antibiotics for the pond bottom and water quality management.

Shri Hafizul Sekh Mondal, leading farmer of Bhutanpur village of Gopalpur No.2 Panchayat gave a brief account on the present status of shrimp culture in Gopalpur village & presented some major issues of the farmers, mainly white spot diseases, non availability of quality shrimp seeds etc.

It was conveyed by MPEDA that if the farmers were not maintaining international quality standards of the shrimp and also if they do not obtain licence either from State Fisheries Department or CAA, they would not be able to sell their shrimp for export after 31st December 2010. They should comply with various provisions of the law of the land, i.e., getting the Coastal Aquaculture Authority Licence, Licence from Dept. of Fisheries & Trade Certificate. It was suggested to form "Aqua Society" in each farming cluster to follow community farming which will enable them to obtain group certification. He advised the farmers to take up scientific farming with low stocking of hatchery produced PCR tested seeds and also on disease management by using suitable probiotics instead of antibiotics.

The meeting came to an end with the vote of thanks proposed by Mahasin Dhali, Field Supervisor of MPEDA.

2) Campaign at Kakatpur, Kendrapara Dist. in Orissa

MPEDA, RC (Aq), Bhubaneswar organised a campaign programme against use of antibiotics at Kakatpur, Kendrapara Dist. on 24-9-2010 which was attended by 44 shrimp farmers. The officials participated were Shri Jagadish Panda, DFO I/c, and Shri Biranchi Narayan Kar, Deputy Superintendent of Fisheries, Kendrapara.

MPEDA advised the farmers for the testing of shrimp/scampi samples by ELISA laboratories set up by MPEDA at Balasore and Paradeep for detection of antibiotics/chemicals prior to harvest. It was suggested to form cluster based Aqua Farmers Societies and to adopt BMPs for sustainable production.

Shri Jagadish Panda, DFO, I/c, Kendrapara suggested farmers to stock PCR tested seed in their farms & requested farmers to apply for the registration with the Coastal Aquaculture Authority and avail all Govt. facilities after obtaining the CAA registration.

A brief account on the present status of shrimp culture in the State, MPEDA’s promotional activities and formation of cluster based Aqua clubs in each village, were specified.
AQUACULTURE SCENE

3) Campaign at Tantulbelari Village, Jagatsinghpur District, Orissa

MPEDA, RC (Aq), Bhubaneswar organized an awareness campaign against use of antibiotics/chemicals in aquaculture on 27.09.2010 at Tantulbelari village in Jagatsinghpur District, Orissa in which 50 farmers participated.

It was suggested that shrimp farmers should not use any banned antibiotics/chemicals during their culture practices and use only healthy and antibiotic free shrimp seed produced by hatcheries.

The farmers were cautioned that a few shrimp seed samples collected under NRCP & monitoring of hatcheries were being tested positive for antibiotics and WSSV and hence farmers should take utmost care while procuring seed from hatcheries. Officials also explained the concept involved in 'Eco-friendly & Sustainable Shrimp Farming' in detail.

Shri Rakhal Das, Ex-Sarpanch & Lead farmer narrated his experiences in shrimp farming. 'Now farmers are facing multiple problems and responsibility of farmers are very high and they have to produce quality shrimp without using any banned antibiotics/chemicals', he said. The programme ended with vote of thanks.

Awareness campaign on organic scampi culture & its export demand

MPEDA, RC (Aqua), Bhubaneswar has organized an Awareness Campaign on "Organic Scampi Culture" at Udala, Mayurbhanj Dist. on 27.09.2010. 50 scampi/fish farmers participated in the programme. Shri Raghunath Kar, Deputy Superintendent of Fisheries, Mayurbhanj and Shri Manmath Chandra Nayak, Fisheries Extension Officer, Udala addressed the farmers during the programme.

MPEDA officials explained about practical approach of scampi farming, advised the farmers to go for scampi farming and assured full support for development of the scampi farming in this area. He explained on the construction of ponds in scientific way to get successful crop. The farmers were advised not to use costly feeds and explained about MPEDA schemes for scampi farm development and Interstate study tour for scampi farmers.

Shri Raghunath Kar, DSF, Mayurbhanj thanked MPEDA for conducting such valuable programme in their area & gave a note on the scampi culture practice of the area. He discussed on the present issues of the farmers & advised the farmers to utilise fully the information gathered during the programme. He emphasized upon organic scampi farming and requested the farmers to involve them in organic scampi farming with help of MPEDA.

Shri Manmath Ch Nayak, FEO, Udala thanked all the participants for attending the awareness campaign. He gave a note on the present aquaculture practice of the area. He discussed the present issues of the farmers & advised the farmers to utilize the information gathered during the programme for the future development.

MPEDA officials explained on the
nursery rearing, segregation of male & female, monoculture of scampi taking into consideration the local conditions and organic scampi farming with the assistance of MPEDA.

At the end of the programme a discussion was made and suggestions were provided for the doubts raised by the farmers. All relevant literature on scampi farming was distributed by MPEDA.

### 3-day training programme on “Adoption of BMPs in shrimp culture and species diversification in aquaculture”

With an aim to disseminate technologies to the farmers a 3-day training was conducted on "Adoption of BMPs in shrimp culture and species diversification in aquaculture " from 15/09/10 to 17/09/10 at the hall belonging to Khadikapada Aqua Farmers Welfare Society, Khadikapada Village, Balasore District for the benefit of 20 farmers of the locality.

The inaugural programme was attended by Shri A. Samal, JFO, Balasore, Sk Khalisa, State Coordinator, NaCSA, Balasore, Shri Tapan Mohapatra, Secretary, Khadikapada AFWS, Balasore besides MPEDA officials.

JFO, Balasore narrated the adverse impact in export trade upon usage of antibiotics in shrimp culture and requested farmers not to use any banned antibiotics/chemicals during the culture practice.

State co ordinater, NaCSA explained the role of NaCSA and expressed his heartfelt thanks in forming societies and doing shrimp culture in co-ordinated manner. He informed farmers, those who are not under the society, to form societies in their cluster and ensure successful crop during the ensuing culture. He suggested farmers to form more and more societies and take full advantage of MPEDA schemes for formation of societies.

Secretary, Khadikapada AFWS mentioned that shrimp culture during 2008 and 2009 faced severe disease outbreak and many farmers suffered loss.

The inaugural session was followed by training classes as per schedule.

Classes on site selection, pond preparation, construction/maintenance of shrimp farm and seed quality testing, transportation, stocking in grow out pond etc. The lectures on the second day were on soil and water quality management in aquaculture and CAA act and registration.

Lectures were also delivered on the shrimp health management, feed management and pond management, economies of shrimp culture, post harvest technology to maintain quality of shrimp, abuse of antibiotics in aquaculture and preharvest ELISA test for traceability of shrimp.

On third day the classes were taken on BMPs in shrimp farming and effluent treatment system to minimize the chances of water pollution and spread of contamination and species diversification in aquaculture. Farming of diversified species like seabass, scampi, crab etc. were explained. Open pond/cage farming of seabass, crab farming, scampi farming etc were dealt with through power point presentation. A group discussion was arranged where the farmers interacted with the officials on various problems faced by them during the end of the training on 17-9-2010.
A one-day Shrimp Farmers’ meet was organized by the Regional Centre (Aqua), Bhubaneswar on “Responsible shrimp farming for sustained export market” where 105 shrimp farmers from nearby villages of Gajagopalpur, Rajnagar, Sikharpah, Dangamal, Talachua and nearby areas participated. Other dignitaries attended the meeting were Shri Jagadish Panda, Dist. Fisheries Officer-cum-CEO, BFDA/FFDA, Kendrapara, Shri Rabi Narayan Hati, Ex-Chairman, Rajnagar Block and Shri Girish Chandra Nayak, Sarpanch, Gupti Panchayat. Besides, officials from MPEDA & BFDA attended the meet.

MPEDA officials explained the need for sustainable shrimp farming in the State. He requested the farmers to join hands and form aqua society immediately to address the issues. It was informed that adoption of GAP in shrimp farms will minimise the production cost and get more profit.

In the inaugural address, Shri S N Sarkar, Deputy Director of Fisheries (BW), presented a brief account on the development of shrimp culture in the country vis-à-vis in Orissa mainly through various promotional activities of the Government. Shrimp culture was initiated way back in 1980.

Shri Jagadish Panda, Dist. Fisheries Officer, Kendrapara during his felicitation address requested the farmers to join hands and form aqua society immediately to address the issues. He informed the new concept of organic farming which would fetch more price. He also stressed on early registration of farms with CAA under special drive within a time frame stipulated by Govt. and comply with pre harvest testing.

Shri Rabi Narayan Hati, Ex-Chairman, Rajnagar Block spoke on the local issues related to shrimp farming and suggested the organiser to implement the schemes related to shrimp farmers. He informed the farmers to make full use of the programme and requested MPEDA to conduct such programme in other farming areas too.

Shri Girish Chandra Nayak, Sarpanch, Gupti Panchayat requested shrimp farmers to join hands to form Aqua Club in the area. He also promised the Authority to cooperate in the special drive for CAA Registration of the shrimp farms within the stipulated period.

Few progressive shrimp farmers showed interest in the formation of Aqua Clubs. They requested officials on timely guidance on technical aspects and also requested the farmers to make groups and invite the Govt. officials regularly for interactions on recent issues and developments in the trade, which would help to propagate the message to all farming clusters.

The inaugural session was followed by technical session in which the following topics were presented:
1. Legal aspects of shrimp Farming,
2. Feed & Feed management,
3. Sustainable shrimp farming through BMP’s/GAP, Organic shrimp farming,
4. Antibiotic issues and need of ELISA Tests and
6. Species Diversification etc.,

A Group discussion was conducted to clear the doubts raised by the participants. There was a good interaction among the farmers and officials and it was generally expressed that cluster based aqua clubs will be formed which would be the best option for antibiotic free shrimps to be produced through adoption of BMPs. The programme ended with vote of thanks.
Training programme on “Sea Bass Cage Culture” at Kolad, Kannur dist.

MPEDA, SRC (AQ), Kannur organised a 3-day training programme on "Seabass cage culture" at Kolad, Thalassery, Kannur dist. from 26-28 August 2010 for the benefit of existing shrimp farmers and new entrepreneurs of the area. Twenty candidates participated in the training programme. The main objective of the training programme was to train the beneficiaries on Seabass cage culture and to motivate the trainees to take up Seabass culture wherever possible.

Smt. V. Leela, President, Pinarayi Panchayat, Thalassery inaugurated the training programme.

MPEDA officials took classes on various technical aspects of cage culture of Asian Seabass such as life cycle of seabass, identification and preparation of farm, installation of catwalk, nursery rearing, stocking in cages, feeding, grading and harvesting.

Trainees were taken to the Seabass demonstration pond at Azhithala, Kasargode district. Sea bass culture techniques were explained to the trainees during the field trip.

A group discussion was held in the afternoon of the concluding day. Officials of MPEDA clarified the doubts of trainees.

The training was concluded with distribution of certificates to 20 candidates who have successfully completed the training programme.

Shri. G. Kolappan, AD (Aqua), taking classes to the trainees

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Exports record 21% growth in Oct to touch $18 billion

The country’s exports registered a 21.3 per cent growth at $18 billion during October this year as compared to same month last year, while imports grew by 6.8 per cent to touch $27.7 billion, the Commerce Secretary, Mr Rahul Khullar, said on Monday.

Addressing a press conference, Mr Khullar said during April-October this year, exports reached a level of $121.4 billion registering a growth of 26.8 per cent while imports during the same period grew by 26 per cent at $194.2 billion.

“Exports growth for first time (in last three to four years) is higher than imports growth,” Mr Khullar said and added that the exports would cross the $200 billion target set for the fiscal. The Secretary felt that sectors like engineering goods and petroleum products are likely to help boost exports.

During April-October this year, the trade deficit stood at $72.8 billion and India could end the year with an import-export gap of about $125 billion, Mr Khullar said.

The Secretary said that all the sectors including engineering, gems and jewellery, marine products, petroleum and its products, leather and leather products had done well.

Meanwhile, in a statement, the President, Federation of Indian Export Organisation (FIEO), Mr A. Sakthivel, said that export growth outpacing import growth during April-October 2010 had taken “us by pleasant surprise.”

He however said that the momentum given to exports in the last few months needs a further push in view of fragile market condition in the second half of the financial year. The growth in export is primarily due to overall improvement in export scenario across products barring a few, he said. The FIEO President pointed out that much of it is coming due to diversification of export market pushed through in last one-and-a-half years.

- Business Line

UN finalises first global guidelines for fish production certification

Consumers will now benefit from standardised seafood labels, thanks to the first-ever global guidelines for aquaculture certification having been adopted at a United Nations-backed meeting; It was announced on October 1.

More than 50 countries attended the Phuket, Thailand, meeting of the sub-committee on Aquaculture of the Committee on Fisheries, part of the UN Food and Agriculture Organisation (FAO). The sub-committee is the only global inter-governmental forum discussing aquaculture development.

The non-binding guidelines – finalised after four years of debate among governments, producers, processors and traders are the first to subject animal health, food safety, the environment and socio-economic issues relating to aquaculture workers to compliance or certification. They will go before the Committee on Fisheries for approval when the body meets next January in Rome.

If the guidelines are followed in full by countries, consumers at the fish counter will know whether the shrimp they are considering purchasing were raised without damaging a coastal mangrove swamp, whether the fish farm worker was paid a fair wage and whether the shrimp is contamination-free.

FAO aquaculture expert Rohana Subasinghe said, “These guidelines have been developed to bring some harmony to what is the fastest-growing food sector in the world.”

“Certification of aquaculture products has proliferated over the years claiming all kinds of things,” he continued. “There was no criteria, no benchmarks or agreed principles. Aquaculture products are global-traded and it is important that we ensure responsible production and consumer satisfaction.”

Among the world’s fish farmers, 80% are small-scale, often with a backyard pond for fish or a shrimp pond along the coast. One thorny issue that had to be resolved was how a costly certification process could be engineered so that small-scale producers were not shut out of the market.

The new guidelines call on governments to support fish producers develop and comply with aquaculture certification systems. “There are ways for small producers to operate within a modern certification system,” said Subasinghe, who pointed to clusters of fish farmers in India and Thailand who share the costs of compliance.

- fnbnews.com
Asia-Pacific continues to remain largest market for seafood

GIA has announced the release of its comprehensive global report on Seafood (frozen, canned & fresh) market. Although currently tempered and moderated by the world economic recession, the global market for seafood is projected to regain poise, in the medium to long-term, to reach $371.3 billion by 2015.

Factors fingered to drive this growth include growing population, post recession resurgence in consumer affluence, technological improvements in seafood processing, storage, packaging and infrastructure developments for better seafood transportation. Encouraging gains in demand from developing markets such as Asia-Pacific and Latin America also augurs well for the market.

Seafood today is considered as an extremely healthy diet, and a rich source of protein.

Innovations in seafood processing, rising health concerns, growing consumer awareness over the importance of healthy diet and improvements in food transportation, have all helped increase global seafood consumption over the years. Aquaculture is one of the fastest growing areas of food production in the world today and has been the driving force behind the growth in the seafood industry. Seafood is one of the most complex categories of food with regulatory changes, economics and weather having a direct impact on the delicate balance of supply and demand and price.

The current recession resulted in rising rates of unemployment, falling disposable incomes, reduction in household wealth, and crumbling consumer confidence. All these have triggered changes in consumer food purchasing and consumption patterns/behaviour. Decline in income levels have reduced the spending on groceries, especially meat, poultry, and seafood. Tight liquidity and financial constraints have redefined value and have induced simplicity in lifestyles including food consumption. With one of the inescapable symptoms of the recession being declines in consumer spending and purchasing power, a seismic change in attitude is currently underway with consumers cutting down spending on products including food that are considered as luxury. Types of seafood, which are typically considered as unnecessary luxuries such as, shrimp, oysters, and other exotic species, have taken a hurting fall hereby squeezing revenue in the global seafood market.

Seafood shopping, therefore, has been largely altered with consumers reducing the frequency of seafood consumed at restaurants and fast food joints, and resorting to at-home cooking. While the at-home cooking trend has increased the number of trips to supermarkets and convenience stores, retail purchases have also shown shifts towards cheaper products. The market has witnessed rampant substitution of higher priced products/brands with less expensive yet healthy, high quality products. The market also witnessed consumers substitute seafood with other cheaper protein sources. With price becoming a major factor influencing the consumer food consumption trends, seafood has been largely replaced by less expensive alternatives such as chicken or other low-cost protein rich food.

With fewer consumer visits to high-end restaurants, demand from restaurants and fast food centres for seafood has witnessed significant erosion. Seafood varieties such as fresh tuna, sushi and shrimp, which are usually consumed more at restaurants and other food service outlets have especially been the most affected product segments in the seafood market. In addition, rise in seafood prices as a result of accidental marine oil spills, such as the recent Gulf Coast oil spill, exert pressure on the market.

Although efforts to eat healthy food are currently crushed by financial considerations, the depressing economic factors are not expected to overshadow concerns of health and well being for long, especially in today’s society where emphasis on healthy diet is gaining utmost significance. With the recession now at its tail end and with the green shoots of recovery in the world economy becoming increasingly visible amid the yellow weeds, resurgence in consumer confidence and spending power will push the emphasis back on high-nutrition foods.

As stated by the new market
research report, Asia-Pacific continued to remain the largest and the fastest growing regional market for seafood. Growth in Asia-Pacific was driven by increasing seafood consumption as a result of economic growth, growing income levels, and improving spending power in regional economies, especially China and India.

By product, Fresh/Frozen/Chilled Fish market was the largest segment. The Shell Fish market remained the fastest growing product segment.


The research report provides a comprehensive review of trends, issues, product developments, mergers, acquisitions and other strategic industry activities. The report provides market estimates and projections for geographic markets such as the United States, Canada, Japan, Europe (France, Germany, Italy, UK, Spain, Russia and Rest of Europe), Asia-Pacific, Middle East and Latin America. Product segments analysed include Fresh/Frozen/Chilled Fish, Canned Fish, Cured Fish, and Shell Fish.

- fnbnews.com

Blue revolution in Surat’s coastal villages

SURAT: Mr. Vasant Safri, sarpanch of Delasa village of Olpad taluka of Surat, worked as a metre reader of an electricity company and barely managed to feed his family. However, a plunge into shrimp farming changed his life. He started with one pond on the barren land next to his home and now has 10. His monthly income is nearly Rs 80,000 per month and he lives in a bungalow on the outskirts of Surat city.

This is not just an isolated incident. Shrimp farming has changed the lives of nearly 10,000 families of 20 villages in the district. It was in 1994 that Surat district collector granted 2 hectare of land each to 88 people of Dandi village in Olpad taluka for aquaculture.

Mr. Manoj Sharma of Surat Aqua Culture Farmers Association (SAFA), said, “Our main objective is to popularise shrimp farming, provide seed, feed and necessary information and knowledge to farmers and help them with collective marketing and exports.”

At present shrimp farming is done on 1,500 hectares of land in the district, which produces a yield of 2,800 tonne of high quality shrimp and provides employment to 10,000 families.

“One is an important factor in shrimp farming. Surat has 24,300 hectare of area with brackish water of which 1,500 hectares is being utilized for shrimp farming,” said Sharma. “Shrimp farms are developed at a particular spot after a survey by MPEDA and Gujarat Government. Topography, climatic conditions, water quality, pollution levels etc. are important factors which are considered during site selection,” he added.

- Times of India

Itanagar, Oct 9 (PTI) The National Fisheries Development Board (NFDB) has embarked on an ambitious project to develop Arunachal’s fish ponds on cluster basis towards augmenting the fish production. The NFDB, in its recent review meeting in Delhi, has decided to take up intensive aquaculture in entire Arunachal,” Tage Moda, Director of Fisheries, said here today. The NFDB has entrusted the College of Fisheries under Central Agriculture University at Tripura to conduct technical feasibility study to develop fisheries and aquaculture in a big way in all the 16 districts of the state. A team from the college recently undertook visits in Papum Pare and Lower Subansiri districts to conduct a technical feasibility study, Moda said.

- PTI

Fisheries board to develop Arunachal’s fish ponds
US Govt selects two firms for anti-dumping fifth review

The US Department of Commerce (DoC) has selected two Indian seafood export companies, Falcon Marine and Apex Exports as mandatory respondents for the fifth administrative review (AR) of the anti-dumping duty on import of shrimp from India.

This is the first time that Apex Exports is selected as mandatory respondent while Falcon was included in all the ARs so far. The DoC had issued notice for the fifth AR in this April according to a petition filed by the two US shrimp producers, the Southern Shrimp Alliance (SSA) and Louisiana Shrimpers Association (LSA). They had requested to review the exports of 203 Indian companies, but DoC selected two Indian companies for detailed examination.

The anti-dumping duty on frozen shrimp imports to the US was imposed provisionally with effect from August 4, 2004 and the levy was confirmed through the Anti-dumping Duty Order dated February 1, 2005.

According to the order in 2005, the average duty imposed on Indian companies was 10.17 per cent and in the first AR it was reduced to 7.22 per cent. This was further reduced to 1.69 per cent in the second AR and to 0.79 per cent in the third review. But to the dismay of Indian exporters, the duty was hiked to 2.67 per cent in the next round. The Indian seafood export sector was actually hoping for zero duty. The Indian seafood exporters, the duty was hiked to 2.67 per cent in the next round. The Indian seafood export sector was actually hoping for zero duty. The Indian seafood exporters, led by the Seafood Exporters Association of India, presented their case promptly, but the US authorities hiked the duty. So the 5th AR is crucial for the sector.

- Business Std.

Matsya Mela to be held in Dec to bait investments

The Karnataka Fisheries Department and the National Fisheries Development Board are planning to hold a four-day Matsya Mela in December to give a fillip to the sector. “The mela is to focus mainly on food processing and seed generation. Importance will also be given to attract investments in the sector,” Mr H.S. Veerappa Gowda, director, Karnataka Fisheries Department, told Business Line.

The National Fisheries Development Board, Hyderabad, and the Karnataka Fisheries Department are pitching in with Rs 25 lakh each to hold the mela from December 24 to 27 in Bangalore. A similar festival was held recently in Hyderabad. The main attraction at the mela will be demonstrations of fish products, value-added fish products (food processing), sale of aquarium accessories and ornamental fishes, said Mr Gowda.

The event, apart from highlighting the opportunities in the sector, will aim to attract investments in fish-related industries especially in food processing – ready-to-eat products. Highlighting the sector is crucial for the State as it offers employment to over 15 million rural people, both directly and indirectly. The fisheries department chief said exhibiting the State’s potential can lead to domestic and international orders, in addition to creation of jobs by attracting investments. Another key aspect that is likely to be taken up at the event is the role of fish in nutritional and food security, as fish is the cheapest animal protein source. “Fish is considered as a health food by virtue of its richness in essential amino acids and minerals and because of its low-fat contents,” said Mr Gowda. Another attraction at the mela will be a cookery competition. Efforts are on to organise food stalls.

The director said: “Efforts are being made to invite people who are well versed in preparing delicacies using seer fish, mackerel, sardine or pomfret.”

- Hindu/B.Line

Rare prawn species discovered

THIRUVANANTHAPURAM: Two zoologists, P Madhusoodanan Pillai and V Unnikrishnan from the MG College, here have discovered a rare species of prawn. The finding has been published in the September issue of the international journal ‘Crustaceana’ published from Holland. The zoologists found this new species from Ithikkara in the Western Ghats region. The largest prawn they found measured 54 mm, which could have economic importance. This prawn differs from its closest relatives by the number and arrangement of teeth, size of rostrum and pigmentation on the tail.

The newly-discovered prawn has been named Macrobrachium madhusoodani, after its discoverer, by the international panel of referees.

- Express News Service
Seafood exports up on US demand

KOCHI: The loss of marine life in the Gulf of Mexico after the disastrous BP oil spill has become a business bonanza for India’s prawn and shrimp farms. Seafood exports to the US have seen an unexpected growth in the first five months of the current fiscal.

Seafood shipped to the US has seen a 60% increase in the April to August period this year. In dollar terms, the increase during this period was close to 68%. Mr Abdul Karim, managing director of Chennai-based Welcome Fisheries, told ET that “due to the low fishing activity in the Gulf of Mexico, there is a shortage of seafood products in US.” He said that almost all major exporters to the US have shipped larger volumes this year.

Seafood exports from the country to the US were on the decline following the anti-dumping duty imposed by US Department of Commerce on shrimp exporters from six countries including India. The US was the largest importer of Indian seafood in the middle of this decade but moved to the fourth rank in the list of India’s seafood trading partners by 2009-10.

- The Economic Times

Developing Vaccines To Protect Farmed Fish

US - US Department of Agriculture (USDA) scientists are developing vaccines to help protect healthy farm-raised catfish against key diseases.

Working as a team, microbiologist Phillip H. Klesius and molecular biologists Julia Pridgeon and Craig Shoemaker with USDA’s Agricultural Research Service (ARS) at the agency’s Aquatic Animal Health Research Unit in Auburn, Alaska, and Joyce J. Evans, aquatic pathologist at the Auburn unit’s lab in Chestertown, are developing vaccines against Streptococcus iniae, S. agalactiae and other pathogens.

The scientists modify the genetic makeup of pathogens to make them nonvirulent, and then develop vaccines that expose fish to low doses of the modified forms of the pathogens.

Mr Klesius and Ms Pridgeon have developed a modified live S. iniae vaccine that appears to be superior to inactivated or killed vaccines. The live modified vaccine has enough similarity with the pathogen to create a lifelong immunity in fish, according to Mr Klesius.

Scientists are looking at new methods to vaccinate fish. But for now, the vaccination process consists of immersing the fish in water that contains the modified pathogen.

Previous research breakthroughs have benefited the catfish industry. For example, a ARS-developed vaccine against the pathogen Edwardsiella ictaluri, which causes enteric septicaemia, has been widely adopted by fish growers.

In an earlier trial, the vaccine against enteric septicaemia of catfish was tested by Mississippi State University researchers. Results showed a 12 per cent increase in the survival rate of fish that were given the vaccine, and a substantial increase in returns for producers who used the vaccine in their ponds.

- TheFishSite News Desk

Fishing nations force EU retreat on bluefin tuna

France, Spain and other Mediterranean nations forced the European Union to retreat, on November 18, from an ambitious plan to save the threatened and prized bluefin tuna.

After drawn-out negotiations, the 27-nation EU abandoned a plan to seek cutbacks in fishing quotas based only on scientific advice and said it will now also take the interests of tuna fishermen into account. Representatives from 48 countries around the world are preparing to set fishing quotas for the Atlantic bluefin, whose tender red meat is popular in sushi in Japan.

Some conservationists want quotas slashed at the meeting, while others want fishing suspended entirely, saying that fraud and illegal fishing tactics are rampant in the Mediterranean. The conservation group WWF says the species is “on the brink of extinction.”

Bluefin tuna stocks in the eastern Atlantic and the Mediterranean have dropped 60 per cent from 1997 to 2007. This year, large European fishing boats had to stop fishing for bluefin in June because they had already used up their entire yearly quota.

In March, Japan and other Asian nations blocked efforts at the United Nations to declare the fish an endangered species, which would effectively have banned any international trade in it. Japan consumes about 80 per cent of the world’s Atlantic bluefin tuna.

- AP/The Hindu
Rising white shrimp production pushes up exports

Rising production and export of vannamei or white shrimps is likely to help Indian seafood exports record an impressive performance in the current financial year, officials of the Seafood Exporters Association of India (SEAI) said.

Strong demand from South Asian countries and revival in the US market are also helping the sector, national president of Seafood Exporters Association of India (SEAI) Anwar Hashim, told FE.

Hashim estimates that more than 20,000 tonne of vannamei shrimps is expected to be exported in the current financial year giving a competitive edge to Indian exporters on prices. According to figures of the Marine Exports Product Development Authority (MPEDA), exports during the four-month period of April-July 2010 is up by 23% as compared to the same period last year. Exports in 2009-10 aggregated to 663,603 tonne valued at Rs 9,921.46 crore ($2,105.60 million).

India started farming vannamei shrimps in 2010 following stiff competition from countries like Thailand and China in the global market.

India produces mainly black tiger shrimp and processing facilities are running at only 30% of their capacity. Export rivals in Asia, such as Thailand, Vietnam and Indonesia, have already introduced this variety which lead to a jump in their production. Black tiger shrimps have higher production costs and lower yields than vannamei.

According to SEAI sources, the cost of production of vannamei is $2.29 per kg which is just half the cost of producing other Indian shrimp species.

“Buying in the US and EU market has improved and a global shortage of shrimps is helping us get better value. Hopefully, after the fifth administrative review of antidumping duty things will improve very fast,” Hashim said.

He added that buying from South Asian countries, which include China, has been sustained. China with a share of 17.73% of the total exports in 2009-10 is proving to be major focus for Indian exports in the future. South East Asia countries with 14.61% of the share follow China.

“The only dampener has been the appreciation of the Indian Rupee which has eroded profit margins. The increased catch in Indian coast has helped us withstand the loss suffered in exports,” he added.

In the west coast of India landing of squid and cuttle fish, which are exported to China, have increased substantially in the last few months, helping in controlling the input cost. The sector has been further aided by the revival of aquaculture in the east coast.

Women in Tuticorin village receive training in ornamental fish breeding

Tuticorin: A three-day training in ornamental fish breeding and culture was organised for 40 women recently at Thirukkalur under the Establishment of Fisheries Rural Bioresource Complex project funded by the Department of Biotechnology, New Delhi.

The training programme was organised by Fisheries College and Research Institute (FCRI), a constituent of TANUVAS, Chennai. Dr. V.K. Venkataramani, Director of Research and Extension, emphasised that ornamental fish culture and breeding activities would improve the socio-economic status of women.

Ornamental fish culture business would not require high investment; even with a meagre initial investment of Rs. 500 to Rs.1,000, women could start a venture.

The FCRI had initiated a marketing tie-up with ornamental fish wholesalers for buying the fish from the village itself.

Mrs. P. Padma, Block Development Officer, Thirukkalur, said that the village would soon become an ornamental fish breeding centre of Tuticorin region since the water resources were good.

There were demonstrations on ornamental fish breeding, preparation of pelleted feed using household kitchenware, construction of glass tank with silicon paste, monitoring of water quality and transportation of fish in polythene bags.

Dr. N. Felix and K. Ratnakumar were the programme coordinators.
CHENNAI: Chief Minister M. Karunanidhi on Friday requested Prime Minister Manmohan Singh to defer issuing the Coastal Regulation Zone (CRZ) notification till the apprehensions of fisherfolk and environmentalists are allayed.

In a letter, Mr. Karunanidhi said there was a strong apprehension among the coastal communities that the draft notification would cause widespread destruction to the livelihood of fishing communities and other poor communities in the coastal areas, resulting in damage to coastal ecology and marine resources.

Further, it was felt that the introduction of amendments under the draft CRZ Notification 2010 such as “revision of Coastal Zone Management Plans every five years”, “hazard line”, “critically vulnerable coastal areas”, gave the scope to tamper with zones and accommodate new interests from time to time.

Already, the State was experiencing a series of agitations in the coastal areas, strongly opposing the draft Notification.

Environmental concerns
Environmental groups were also apprehensive that the draft CRZ notification 2010 encouraged growth of certain interest groups at the cost of environment.

“All drastic changes in the existing regulations may cause distress among the fisherfolk and some interested groups may create law and order problems utilising the situation,” Mr. Karunanidhi said.

The Chief Minister recalled that in September 2008 he had requested Dr. Singh to defer issuing the draft Coastal Management Zone notification 2008 till the coastal communities, especially fishermen, accepted it.

The notification was allowed to lapse then, Mr. Karunanidhi pointed out.

The present letter was in response to the publication of the draft CRZ notification in September 2010, requesting objections or suggestions, he added.

- The Hindu

Seafood’s healthful benefits far-reaching

A report released on the other day reaffirms seafood’s position as a “super food” and suggests that the protein’s healthful benefits are more far-reaching than dieticians and nutritionists realize.

A summary of the report’s findings was presented by Amanda Johnson, a New Zealand registered dietitian, at the International Seafood and Health Conference in Melbourne, Australia. The five-day event runs through Wednesday.

“The Role of Seafood in Healthy Diet” explains seafood’s role in a healthy lifestyle and disease prevention.

The research suggests that in children there is a positive link between eating seafood and cognitive development, and that in adults regular seafood consumption may help reduce the risk of cardiovascular disease. Additionally, emerging research suggests that fish oil supplements may reduce the risk of some cancers and help alleviate the symptoms of some inflammatory conditions such as rheumatoid arthritis.

“Fish provides an excellent package of nutrients, including protein, omega-3 fatty acids, B vitamins, iron, zinc, selenium and iodine,” said Johnson. “My advice would be to have one to two portions each week, with a particular focus on oily fish such as salmon and sardines, which provide those all-important omega-3 fatty acids.”

“We have known for some time that seafood can offer benefits in terms of heart health, but this new report indicates that there may be more far-reaching benefits from seafood in promoting good physical and mental health and protecting us from disease,” added Peter Bodeker, CEO of the New Zealand Seafood Industry Council. “We look forward to keeping a close eye on the research as more results are published in this important area.”

- SeafoodSourcestaff
TRADE ENQUIRY

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Silver/Chinese pomfret, solefish, cuttlefish whole, catfish, croaker fish

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Scampi, organic scampi, black tiger shrimp.

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Pomfret, ribbon fish, croaker, cuttlefish

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Web: www.xinfadi.com.cn  
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Shanli  
Guangzhou Shanli Ice & Cold Storage Co. Ltd.  
North Xinghua RD, Shuangsha, Dash, Huangpu, Guangzhou, Canton, China  
Mobile: (+860)13427568743  
Tel: +86 020-82399000, 82399111  
Fax: +86 020 82390259  
e-mail: info@shan-li.com  
Web: www.shan-li.com  
Ribbon fish , big eye tuna

Chen Shi Yong  
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Tel: 0591 28600677/ 28600611  
Fax: 0591 28600229/ 28601588  
e-mail: pd@fztosui.com  
Web: www.fztosui.com  
Black tiger shrimps, rock lobster, whale

Li Ming  
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yonming@mail.dlp.tt.In.cn  
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Ribbon fish, black tigershrimp

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TRADE ENQUIRY

E-mail: zhanhua200916031@163.com, seafood@shanhua888.com, Web: www.zhanhua888.en.alibaba.com
Ribbonfish, squid, shrimp, lobster

Lemmouchi Mabrouk
General Manager
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Tel/Fax: 00213 41 349899
Mob: 00213661210709
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Skype: mabrouk2612
Small size PUD shrimp, HL shrimp, Indian goat shrimp

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Frozen shrimp, black tiger shrimp with labelling
Tasty seafoods.com, seafoods.asia, king crabs Asia, Tuna fish asia

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Hilsa, lobster, ribbonfish, croaker, cuttlefish

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Reef cod(Grade-300/500, 500/1000, 1000/2000)
Barracuda

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Squid, Squidfillet, fish fillet.

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Silver/chinese pomfret, ribbonfish

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Frozen ribbon fish

Wonda Food Co. Ltd.
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Skype: Wondafood.com
http://www.wondafood.com
Ribbonfish, croaker, yellowcroaker, cuttlefish, Leather jacket.

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Ribbonfish

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Ribbonfish, mud crab

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Cell: 13478403393/15940915320
Fax: 0411-82725546
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Black tiger shrimp, long spine sea bream, octopus, squid, needle squid, silver pomfret.
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Ribbonfish & squid

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Dried HL shrimp

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PUD shrimp, broken shrimp, 200/300, 300/400

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Cuttlefish, Indian squid, needle squid, octopus. Ribbon fish

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Ribbon fish, India ungereel, Tiger tooth croaker

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Dried HL shrimp

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PUD shrimp, broken shrimp, 200/300, 300/400

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Solefish, Silver pomfret

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Cuttlefish, Ribbon fish, Croakers

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Cuttlefish

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Cuttlefish

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Ribbon fish, silver pomfret

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Black tiger shrimp

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Black tiger/ Psvannaemi HL, squid

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Cuttle fish/ribbon fish/cat fish/sole fish/ croaker

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Octopus/black tiger shrimp

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Ribbon fish, yellow croaker fish

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Ribbon fish, silver pomfret/ sole fish

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Ribbon fish, mackerel

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D: 66 2 620 6065
T:66 2 620 6000 Ext.:6065
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Shrimp, grouper, mackerel

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Octopus

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Shantou Freezing Aquatic Product
Foodstuffs Co.
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Guangdong, China.
Tel:86 754 8855 4412
M: 86- 1392 969 3933
Fax: 86-754 8853 2889
Freezing1@126.com
Indian squid white, tomato branded grouper

Gloria Cao
Dalian Yidu Group Co. Ltd
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Reef cod/ ribbon fish

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Black tiger, P. vannamei, cuttlefish, mackerel, squid

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E.mail: tomtan.sz@gail.com
Rock lobsters

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Ribbon fish, Black sole

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HL White Shrimps/prawns

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Prawn PD 16/20
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Shrimp
Surimi produce