The shrimp industry has seen major developments and tasted success over the years, and not only are we proud to be part of it, but also take pride in pioneering it. To ensure the success and profitability of the Indian Shrimp Industry, our highly determined team with committed Aquaculture specialists constantly provide the shrimp farmers with access to the latest and updated technology.
05  MPEDA IMPARTS TRAINING ON SEAFOOD VALUE ADDITION WITH INFOFISH

16  FISH NUTRI-CART A MOBILE FOOD-TRUCK BY FISHERWOMEN

26  IIFT CONDUCTS MANAGEMENT PROGRAMME FOR MPEDA OFFICERS

07  MPEDA @ WORLD FOOD, MOSCOW

FEATURES THIS MONTH

05  MPEDA IMPARTS TRAINING ON SEAFOOD VALUE ADDITION WITH INFOFISH

07  MPEDA @ WORLD FOOD, MOSCOW

14  MPEDA PARTICIPATES IN SEAFEX FAIR IN DUBAI

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Dear friends,

As you all are aware, MPEDA along with the Seafood Exporters Association of India is organizing the 21st edition of the India International Seafood Show at Margao in Goa from 27th to 29th January 2018. We are overwhelmed by the response to the exhibition, with 65% of the exhibition space being reserved in a month’s time. Enquiries are pouring in from within India and overseas to participate in the exhibition as exhibitors and delegates. Exhibitors from Japan, Vietnam, China, Singapore, etc. have confirmed their participation in the show. With the enquiries and booking rates, we are hopeful to have full reservation of the exhibition space by December 2017.

A breaking news that hit the fishery sector was the pulling out of ‘Yellow Card’ by the European Union against Vietnam as the latter’s fishing vessels were repeatedly found engaged in IUU fishing. This means that the country will be under watch for the next five years during which they have to go through scores of negotiations and commitments to curb IUU fishing by its vessels. More offences may prompt the EU to pull out the ‘Red Card’ shutting the doors of the market to seafood from Vietnam.

During October, MPEDA had distinguished guests from Shetland UK, Coop, Switzerland and also the Counsellor (Commerce) from the Australian High Commission in New Delhi and had healthy and fruitful interactions on the fields of mutual interest and possible cooperation.

I also take this opportunity to thank former Hon’ble Minister of State for Commerce and Industry Mrs. Nirmala Sitharaman, for her immense encouragement, guidance and support to the marine products export sector. I also would like to greet and welcome our new Minister of Commerce & Industry, Mr. Suresh Prabhu, whose experience and guidance will help MPEDA to strive and drive the sector forward with greater acceleration.

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Quality compliance and value addition are of prime importance in marine food products, especially in export sector. Value addition is the only way to increase the unit value of our product and to meet the requirements of the consumers and it brings in more job opportunities and improves the welfare of the workers in the industry. Keeping this in view, Marine Products Export Development Authority (MPEDA) in association with INFOFISH has organized a series of “Trainers’ Training” programme on seafood value addition. The primary objective of the trainings, organised in September 2017, was to impart latest information and hands on training to the seafood industry on the major value added products traded internationally.

INFOFISH has arranged the experts Mr. Tran Quoc Son and Mrs. Chu Thi Tuyet Mai from Vietnam. MPEDA coordinated the trainees, identified the training locations, and set up equipments cum raw materials. A total of 59 participants attended the three trainings in Kochi, Visakhapatnam and Mumbai.

The first trainers training programme on Seafood Value addition was conducted at M/s. Mangala Marine Exim Pvt.Ltd., Aroor on September from 12-13, 2017. The purpose of the training programme was to create expertise in value addition of seafood, particularly shrimps, cephalopods and fish. The programme was attended by 20 people, representing supervisors, workers, technologist, etc. of the various processing plants in Karnataka and Kerala.

Dr. M.K. Ram Mohan, Joint Director (Marketing) inaugurated the training programme organised at Kochi. He highlighted the need importance of value addition, encouraged the participants to acquire skills to produce and export more value added items from the country. He also urged the participants to take full advantage of this opportunity and to equip themselves for imparting further trainings to the industry. Dr. T.R. Gibinkumar, Deputy Director and Dr. P.G. Sreenath, Technical Officer, INFOFISH felicitated the occasion.

Mr. Tran Quoc Son gave a short description about the training programme. Dr. S. Vijayakumar, Deputy Director, Regional Division Kochi welcomed the gathering.

Different value added products such as breaded fillets from live Pangasius, Tilapia, Nobashi shrimps, breaded squid rings, butterfly shrimp and butterfly sushi shrimps, etc were demonstrated at the programme. The training provided practical knowledge to the trainees to produce more value added products from fishes, shrimps and cephalopods. The trainees participated enthusiastically for learning the techniques of value addition. After the practical session, assessment of the performance of trainees was also assessed.

In the concluding session, Dr. S. Vijayakumar informed the participants to make use of the knowledge acquired from the 2 days training programme and to increase the production of value added products for export. Mrs. Rabbecca Jose, Assistant Director, Regional Division Kochi proposed vote of thanks.
The second trainer’s training program of the series was conducted at Visakhapatnam on September 15th-16th, 2017 at the processing plant of M/s. Naga Hanuman Fish Parkers located at Anandapuram, Visakhapatnam district in Andhra Pradesh.

The training programme started with an inaugural address by Mr. M. Shaji, Deputy Director, Regional Division Vizag and he welcomed the gathering and experts from Vietnam Mr. Tran Quoc Son, Mrs. Chu Thi Tuyet Mai. Mr. Rama Krishna, Director, M/s Naga Hanuman Fish Packers shared his experience and inspired the participants to learn to process the value added products and to inculcate the same in the unit belongs. Dr. Sreenath, Sr. Technical Officer, INFOfISH and Mr. V.I. Hakkim, Assistant Director, MPEDA, HO requested participants to utilise the facility to the maximum and thereafter to train others to process and export value added products from the country.

23 participants from the leading processing plants of Tamilnadu, Andhra Pradesh, Odisha and West Bengal attended the program. A two days of hands on training was given on preparation and demonstration of five popular value added products i.e. Nobashi Shrimp, Butterfly sushi shrimp, Breaded fish fillet, Breaded butterfly shrimp and Breaded squid rings.

Mr. M. Shaji, Deputy Director thanked the trainers, participants and others associated for making the event a success.

The third trainer’s training programme of the series was conducted at Mumbai from 18-19, September, 2017 at M/s Naik Oceanic Exports Pvt. Ltd, Navi Mumbai. The purpose of the training programme was to empower the workers and supervisors of the seafood processing establishments of Maharashtra, Gujarat and Goa region. The training programme was attended by 16 supervisors and workers from different seafood processing establishments.

Mr. Rajakumar Naik, Deputy Director, Regional Division Mumbai welcomed the trainees and advised them to take maximum advantage of the experienced training faculty from Vietnam. He appreciated the overwhelming interest shown by exporters in sponsoring trainees even though the new fishing season is started and its at peak.

At the inaugural address, Dr. P.G. Sreenath, Technical Officer, INFOfISH emphasized the importance of value addition of seafood products exported from the country. Mr. V.I. Hakkim, Assistant Director, MPEDA HO expressed his views on the trainers training programme.

Participants at the inaugural session

Participants with trainers and organisers at Mumbai
MPEDA participates in WorldFood, Moscow

MPEDA has participated in the World Food, Moscow held on September 11-14, 2017 in Russia. Mrs. E. V. Deepa, Chief Accounts Officer, MPEDA and Mr. R. Sankara Pillai, Assistant Director, MPEDA Regional Division, Kochi attended the fair.

World Food Moscow is one of the largest food exhibitions in Russian Federation and 2017 fair was the 26th of this annual event. The show was attended by professionals from food and beverage industry world over. The fair had 12 product sectors and fish & sea food was one of the major sectors.

There was increased interest shown by visitors for Indian Shrimp especially for *L. vannamei* grades of 21-25 and 26-30. Some of the visitors were happy to note that India is the largest producer of cultured Vannamei in the world and has a wide variety of sea foods to offer.
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The show had conferences on various topics, including, “International Conference on Aquaculture,” “Technical regulations on the safety of fish and fish products; Identification of critical issues in the turnover of fish products,” “Licensing in order to provide sustainable growth of farms and to prevent negative environmental consequences of intensification of production.” There were opportunities for exhibitors’ presentations for Aquaculture and Fish processing and Round table for enterprises crediting.

There were 1433 exhibitors from 65 countries. Fish and Seafood sector had 127 exhibitors from 12 countries. There were 28922 trade visitors from 78 Russian regions and 89 countries. Azerbaijan was the co-partner for the show.

As regards Fish and Seafood, Product exhibited included frozen and chilled products, dried, smoked & grilled, salted, canned, fried, deep fried, Freeze dried, live sea food items etc.

MPEDA Stall no-P-209 in Pavilion 7 depicted diversity of Indian Seafood with display of Indian Fishery Hand Book, Seafood product Catalogue, Exporters Directory, Pamphlet in Russian language on Diversified Indian Seafood etc.

The sample displayed included IQF vannamei, block frozen vannamei, HOSO Black Tiger, PD Shrimp, FD Shrimp various grades, FD Shrimp powder, FD Shrimp exact powder, FD Squid, FD Fish extract powder, FD Mussel extract powder, Clam meat, Frozen Red Snapper and Mackerel. Buyers visited the stall were mainly from Russia, China, Iran, UAE, Latvia, Estonia, Denmark, Sweden, Sudan and India. Some importers who are already buying from India also visited the stall.
MPEDA participation in the show was very much justified as visitors especially Russians continue to show an affinity towards seafood. There is consistent demand for quality seafood at one end for supply in metros and at the same time economic products for sales in non-metro cities. Many of the stall demonstrated different seafood dish preparations and visitors, especially purchasing managers, appreciate such efforts and their decisions are crucial for selection of a product and placement of orders. Our co-exhibitor M/s. Castlerock Fisheries was represented by their Director and associate. They were actively engaged in business discussions and were very positive that their participation in the fair help them to increase their export share to Russia.

Our Stall also had representatives of M/s AFDC (Mr.Karthik Mohan) and M/s. INDIMAR exports (Mrs. Iuliia Bognacheva). The freeze dried products exhibited by AFDC could become a future business opportunity among high end consumers in Russia, as it is reported to be matching the fresh product in taste, if it could be demonstrated with preparation of different dishes during forthcoming shows.

Indian Seafood Exports to Russian Federation

During 2016-17, India exported 12961 tons of seafood worth US$57.76million to Russia. Shrimps were the major item in terms of value.

Vannamei, black tiger and pink shrimp were exported. Other exported item included surimi, chilled and frozen fish, Squid, Cuttlefish etc. Thirty two seafood exporting companies exported their produce to Russia.
Since the collapse of erstwhile Soviet Union and formation of Russia, Economy has been in its transition to a market economy. Russian economy is 12th largest in the world and purchase power parity is the 6th largest in the world. Consumption is expected to drive growth in 2017-19. 13 percent of Russia’s import is food items. Russia has the 4th longest coast line in the world (37653 km) and an Exclusive Economic Zone (EEZ) of 7.6million sq. km and fresh water resources with 2 million rivers and 79400 sq.km lakes. The major Fisheries include Alaskan Pollock (40%), Atlantic and Pacific cod (11%), Herring (10%), Salmon (9%), Haddock, Mackerel, Halibut, Plaice, Crab and Squid. Russian Govt. sets total allowable catch (TAC) for fish and seafood annually.

Russia is extremely short of fish processing capacity. 80% of the processing equipment installed is worn out. A lot of raw fish is exported to foreign countries for processing and then imported. Russia Produced 1,74,000 metric tonnes of fish through aquaculture in 2016 which is 13.7% increase over 2015 production. Russian share of world aquaculture production is only 0.2%. Fresh water aquaculture has 85% share and mariculture contribute 15%. Carp dominates fresh water aquaculture followed by sturgeon and salmon. Salmon dominates mariculture (75%) followed by molluscs (17%). Russian aquaculture revenue in 2016 was US$ 43million.

The anticipated output from aquaculture by 2020 is 4,00,000 metric tons. Russia is the 20th biggest seafood importer in the world. Frozen fish consists of 54.5 percent of imports, while fresh and chilled fish comes to 11.3 percent, fish fillet and meat - 11.2 percent, canned fish and preserves 4.7 percent and shell fish and mussels 4.2 percent. Faroe Island is the largest exporter of fish to Russia worth $0.280 billion, while India has a share of $0.058 billion. Salmon is the most popular fish among consumers. There is a healthy demand for trout, herring, shrimp/prawns, mussels etc. Whole Atlantic Mackerel has increase in demand, due to its lower price. Russia exports nearly half of its annual landings. Russia is the 11th major exporter of seafood with a turnover of US$3.015 in 2016.

The Russian Ministry of Healthcare recommends 22kg of fish a year per person. In 2014 per capita consumption reached 22.7kg. Consumers with high disposable income look for variety seafood and quality especially in Metros like Moscow. Among these consumers the trend is to prefer high quality and environmentally friendly products. On an average they eat seafood twice a week. Consumers with lower or middle income restrict seafood to special occasions or consuming sea foods once in a month or so. If affordable product is offered with tasty dishes for different income groups, Russians are happy to consume seafood.

Seafood consumption in Russian federation is primarily depended on the disposable income of the consumers. There is market for premium fisheries products in Russia if quality is assured. Shrimp in value added forms and conventional forms will have good demand. There are investment opportunities in areas such as the fish processing infrastructure development/establishment of fish meal plant / aquaculture feed mill and supply of fish feed etc. Russia has enormous landing of fishes suited for fish meal production and in view of decline in Peruvian anchovies, there is considerable significance for this industry. It could be taken advantage for our large scale aquaculture feed production as quality fish meal is essential for shrimp feed and quality fish feed production. A sizeable quantity of Russian aquaculture is contributed by Carps. Indian Major Carps and other carp varieties are farmed extensively in the country.
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Live edible oysters on display in another stall

Mrs. Iuliia Bognacheva from INDIMAR Exports in discussion with buyers

MPEDA official explaining about Indian fishery resources and products

Mr. Sankara Pillai, Assistant Director, MPEDA and Mr. Anwar Hashim, CEO, ABAD Group in MPEDA stall

Chilled Fish on display in a stall

Live edible oysters on display in another stall
MPEDA participates in SEAFEX FAIR in Dubai

SEAFEX, the seafood expo at Dubai World Trade Centre is the place to meet with a highly targeted audience, hotels, restaurants, catering buyers, wholesalers and distributors together with the import, export and processing industries from the fast growing Middle East region. It is the Middle East region’s biggest showcase and international trade fair for the seafood industry. It offered everything from fresh catch to the end consumer, cold storage, shipping and logistics solutions, etc. by international exhibitors. SEAFEX, organized by UAE on September 18-20, 2017 was powered by Gulfood.

Mr. G. Rajendran and Mr. S. X. Prince, Deputy Directors represented MPEDA in the fair.

The Indian pavilion provided an opportunity to showcase all major Indian seafood products procured from different parts of India. In the exhibition MPEDA displayed a variety of frozen/ready-to-eat items mainly Frozen Itoyori Surimi, Frozen Ribbon Fish, Frozen Pomfret Whole, Frozen HLSO Vannamei Block, Frozen Squid Rings Blanched IQF, Kashmiri Prawns Curry, Malabar Prawn Curry, Prawn Pulao, Prawns Biriyani, Canned Marine Products (Fish Tinned), Marine Maldiv fish, Marine Thalapath, Frozen Imitation Crab Claws, Frozen Grouper Whole, Frozen Snapper Whole, Frozen Red Snapper, Frozen Grouper, Frozen Parrot Fish, Frozen Sea Bream, etc.
Dubai has been an exporter of Indian fish and fish products. The total quantity of the exports during 2016-17 from India to Dubai was 24629 tons valued Rs. 103702 Lakh.

There were trade enquiries from 41 entities for various Indian Marine Products. A few of the visitors to MPEDA stall have shown interest to participate in the forthcoming India International Seafood Show at Goa.

Dr. Abdi Hashi, Minister of Fisheries, Somalia expressed his keen interest to follow the pattern of exports and want to know all about seafood industry and social welfare measures adopted in India and appreciated MPEDA for promoting sea food exports. He requested further guidance as he would like to implement a similar system in Somalia.

Seafood suppliers, buyers, major traded commodities including Fish, Molluscs, Crustaceans, Frozen, Fresh, Live, Canned shrimp, tuna, and salmon from international organizations of different countries exhibited new products to grow the business, including premium, luxury species. MPEDA stall has displayed and distributed different publicity literature, CD- on exporters directory and product catalogue.

Dr. Abdirahaman Mohamed Abdi Hashi, Minister for Fisheries and Marine Resources, Federal Government of Somalia has visited our stall and inquired in relation to the role played by MPEDA in Indian seafood industry.
FOCUS AREA

FISH NUTRI-CART: A mobile food-truck by fisherwomen

The fisherwomen collective from Mangamaripeta, a coastal village near Visakhapatnam, came together for a venture to promote marine products launching “Fish Nutri-Cart”- a mobile vending van for value added fishery products. The venture was first of its kind in the city and also in Andhra Pradesh.

The fisherwomen are doing good business by stationing on the Beach Road near YMCA at Visakhapatnam and selling superior quality seafood items like fish cutlets, fry, shrimp pakoda, fish samosa etc. During evening time. NETFISH and its member NGO- District Fishermen Welfare Association (DFYWA), Visakhapatnam had played a laudable role in developing these fisherwomen entrepreneurs.

Since a decade NETFISH-MPEDA has been working among fishermen at grass root level to bring awareness on fish quality management and conservation of fishery resources with the assistance of member NGO- District Fishermen Welfare Association, Visakhapatnam. The main intention is to bring changes in the attitude of fisher community to upgrade their livelihood, which can be possible by improving their economy through selling of fish at better prices. During the extension programmes conducted for fisherwomen by NETFISH, they were made aware of the benefits of selling fish as value added products rather than as raw fish.

As a result of incessant motivation and repeated awareness programmes, the fisherwomen self help groups (SHGs) at Mangamaripeta village in Visakhapatnam came up with sheer interest for producing value added fishery products. NETFISH along with DFYWA extended the entire support to these fisher SHGs by organizing various training programmes to empower them for enhancing livelihood opportunities through value addition and doubling their income. One among the groups is from Fisher Folk Foundation, formed of 129 fisher women members, who had registered as a Small Fisher Folk Producer Organization.

Hands on training programmes on hygienic handling of fishery products and production of value added fishery products were arranged for these fisherwomen group at CIFT & NIFPHATT in Vizag and at SIFT in Kakinada.

\[\text{Fish Nutri-cart stationed at Beach road, Vizag}\]

\[\text{NETFISH awareness programmes on Value added fishery products}\]
It was during this period, the Department of Fisheries had organized a beach festival at Vizag. NETFISH identified this as a good opportunity and instigated these fisherwomen for keeping a stall in the fest with ready to eat fishery products prepared by them. With the active support and responsibility of the NGO, a stall was set up free of cost in the fest. By participating in this fest the fisherwomen knew the demand of ready to eat value added fishery products among the general public and this became the turning point for setting up of this venture as a regular business.

Mr. Hanumantha Rao, State Coordinator of NETFISH and Mr. Arjilli Dasu of DFYWA approached the Department of Fisheries for the schemes and found that the mobile fish vending scheme suits the requirement. The Commissioner of Fisheries, Andhra Pradesh and the Joint Director of Fisheries, Visakhapatnam considered the interest of the fisherwomen and made arrangement for releasing funds to set up the mobile vending unit including purchase of van, fabrication with stainless steel sheets and also for trainings.

As per the recommendation of the Department of Fisheries, the District collector granted fund from SDP (Special Development Project) fund.

The Fisher Folk Foundation too contributed a good share for the venture. More training programmes were arranged for the group at CIFT and NIFPHATT Visakhapatnam to improve their hands-on skills for preparing variety of fish products so as to satisfy consumer appeal. The ladies were trained on different value-added fish products namely fish burger, fish samosa, fish momo, fish cutlets, fish balls, fish cheese balls, fish fingers, grilled fish, butterfly shrimp and stretch shrimp.

Finally, the ‘Fish Nutri Cart’ managed by fisherwomen from Mangamaripeta fishing village came in to operational. The District Collector of Visakhapatnam inaugurated the venture on April 1, 2017. NETFISH plans to emulate this into other maritime states by involving different agencies/groups as did in Andhra Pradesh.
Information on boat arrivals and fish landings at the major fishing harbours along the east and west coasts of India is recorded by NETFISH as part of MPEDA’s catch certification system. NETFISH monitors the marine fish capture along Indian coast by recording the boat arrivals and fish landings at 47 major harbours and landing centres (Table 1) from the 9 maritime states in the country. The data collected are processed to arrive at species-wise, state-wise, region-wise and harbour-wise evaluation of landings using MS office (excel). This report highlights the marine fish landings at major harbours of India during September 2017.

Table 1. List of harbours and landing centres selected for collecting the data

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<th>Sl. No</th>
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ESTIMATES BASED ON FISH LANDINGS

The marine catch landings recorded during September 2017 from the selected 47 harbours and landing centres totalled to a quantity of 102,013.55 tons. The pelagic fin fish resource landings formed the major share (ie. 46%) of the total catch, which was to the tune of 46,448.00 tons (Fig 1). The shellfish resources contributed 34,191.28 tons (33%) whereas the share by Demersal finfish stocks was 21,374.27 tons (21%).

Fig.1. Category-wise fish landings during September 2017
In all, landings of 118 varieties of fish items were recorded; among them the top five contributors were Squid, Ribbon fish, Cuttlefish, Indian oil sardine and Indian mackerel. These five species together formed 51% of the total catch (Fig 2). In terms of total quantity recorded, the Squid held the top position among all the fishery items, with a quantity of 13,903.57 tons and it was followed by Ribbon fish which recorded a total catch of 13,856.56 tons. Other than the 5 major fishery items cited above, the important contributors to the landing were Japanese Thread-fin Bream and Croakers, each contributing a share of 5178.19 tons and 4030.22 tons respectively. The Vermiculated Spine Foot or Maze Rabbit Fish was the species which recorded the least quantity (0.05 ton) during the month.
Among the nine maritime states along main land of India, the state of Karnataka had recorded the maximum marine fish landing during the month. From the selected six harbours in Karnataka a total of 25,606.92 tons of marine catch landings were recorded, which formed more than 25% of the total catch from all the states (Fig. 5).

Next to Karnataka, the state of Gujarat contributed 24,758.94 tons which was more than 24% of the total landings. Kerala stood in the third place with a total landing of 17,858.57 tons (17%) from the eight harbours.

The West coast states together formed more than 82% of the total catch. In East coast, the highest landing was reported from West Bengal which was to the tune of 9,421.07 tons (9%).
Table 3. Major items landed in each region during September 2017

<table>
<thead>
<tr>
<th>Item</th>
<th>Quantity in tons</th>
<th>% of total landings of the region</th>
</tr>
</thead>
<tbody>
<tr>
<td>South West</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Indian Oil Sardine</td>
<td>6933.04</td>
<td>15.47</td>
</tr>
<tr>
<td>Squid</td>
<td>5839.46</td>
<td>13.93</td>
</tr>
<tr>
<td>Indian mackerel</td>
<td>5273.14</td>
<td>11.77</td>
</tr>
<tr>
<td>Ribbon Fish</td>
<td>4635.48</td>
<td>10.34</td>
</tr>
<tr>
<td>Cuttle Fish</td>
<td>4410.69</td>
<td>9.84</td>
</tr>
<tr>
<td>North West</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Ribbon Fish</td>
<td>8332.4</td>
<td>21.29</td>
</tr>
<tr>
<td>Squid</td>
<td>7471.95</td>
<td>19.09</td>
</tr>
<tr>
<td>Cuttle Fish</td>
<td>4252.03</td>
<td>10.86</td>
</tr>
<tr>
<td>Japanese Thread-fin Bream</td>
<td>2274.26</td>
<td>5.81</td>
</tr>
<tr>
<td>Croaker</td>
<td>2246.32</td>
<td>5.74</td>
</tr>
<tr>
<td>South East</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tilapia</td>
<td>505.56</td>
<td>10.18</td>
</tr>
<tr>
<td>Cuttle Fish</td>
<td>510.11</td>
<td>9.69</td>
</tr>
<tr>
<td>Brown Shrimp</td>
<td>334.61</td>
<td>6.56</td>
</tr>
<tr>
<td>Squid</td>
<td>331.59</td>
<td>6.3</td>
</tr>
<tr>
<td>White Prawn</td>
<td>270.81</td>
<td>5.15</td>
</tr>
<tr>
<td>North East</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Hilsa</td>
<td>2125.04</td>
<td>16.62</td>
</tr>
<tr>
<td>Croaker</td>
<td>1599.04</td>
<td>12.51</td>
</tr>
<tr>
<td>Bombay Duck</td>
<td>842.3</td>
<td>6.59</td>
</tr>
<tr>
<td>Marine Shrimp (Karikal)</td>
<td>773.43</td>
<td>6.05</td>
</tr>
<tr>
<td>Indian mackerel</td>
<td>693.56</td>
<td>5.42</td>
</tr>
</tbody>
</table>

Fig. 5. State-wise fish landings (in tons) during September 2017

The state which recorded least marine landing during the month was Goa where only 1,353.89 tons of fish was recorded.
The major five fishery items which had contributed significantly to the landings in each state during September are given in Table 4 below.

<table>
<thead>
<tr>
<th>Item</th>
<th>Quantity in tons</th>
<th>% of total landings of the state</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Kerala</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Squid</td>
<td>2229.78</td>
<td>12.49</td>
</tr>
<tr>
<td>Cuttle Fish</td>
<td>2157.41</td>
<td>12.08</td>
</tr>
<tr>
<td>Ribbon Fish</td>
<td>1886</td>
<td>10.56</td>
</tr>
<tr>
<td>Bull’s eye-blood coloured</td>
<td>1371.47</td>
<td>7.68</td>
</tr>
<tr>
<td>Indian mackerel</td>
<td>1333.22</td>
<td>7.47</td>
</tr>
<tr>
<td><strong>Karnataka</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Indian Oil Sardine</td>
<td>5750.7</td>
<td>22.46</td>
</tr>
<tr>
<td>Squid</td>
<td>3581.44</td>
<td>13.99</td>
</tr>
<tr>
<td>Indian mackerel</td>
<td>3381.25</td>
<td>13.2</td>
</tr>
<tr>
<td>Ribbon Fish</td>
<td>2740.13</td>
<td>10.7</td>
</tr>
<tr>
<td>Cuttle Fish</td>
<td>2253.18</td>
<td>8.8</td>
</tr>
<tr>
<td><strong>Goa</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Indian mackerel</td>
<td>558.68</td>
<td>41.26</td>
</tr>
<tr>
<td>Tuna</td>
<td>385.2</td>
<td>28.45</td>
</tr>
<tr>
<td>Scad</td>
<td>82.2</td>
<td>6.07</td>
</tr>
<tr>
<td>Horse mackerel</td>
<td>78.14</td>
<td>5.77</td>
</tr>
<tr>
<td>Cat fish</td>
<td>45.75</td>
<td>3.38</td>
</tr>
<tr>
<td><strong>Maharashtra</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Squid</td>
<td>2884.15</td>
<td>20.05</td>
</tr>
<tr>
<td>Horse mackerel</td>
<td>1081.13</td>
<td>7.51</td>
</tr>
<tr>
<td>Croaker</td>
<td>1024.92</td>
<td>7.12</td>
</tr>
<tr>
<td>Ribbon Fish</td>
<td>950.7</td>
<td>6.61</td>
</tr>
<tr>
<td>Little tunny</td>
<td>748.19</td>
<td>5.2</td>
</tr>
<tr>
<td><strong>Gujarat</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Black tip shark</td>
<td>19.5</td>
<td>0.08</td>
</tr>
<tr>
<td>Bombay Duck</td>
<td>81.1</td>
<td>0.33</td>
</tr>
<tr>
<td>Chinese Pomfret</td>
<td>10.5</td>
<td>0.04</td>
</tr>
<tr>
<td>Silver Pomfret</td>
<td>166.07</td>
<td>0.67</td>
</tr>
<tr>
<td>Eel</td>
<td>204.02</td>
<td>0.82</td>
</tr>
<tr>
<td><strong>Tamil Nadu</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cuttle Fish</td>
<td>487.31</td>
<td>15.98</td>
</tr>
<tr>
<td>Squid</td>
<td>292.49</td>
<td>9.59</td>
</tr>
<tr>
<td>Indian Scad</td>
<td>206.08</td>
<td>6.76</td>
</tr>
<tr>
<td>Indian mackerel</td>
<td>162.62</td>
<td>5.33</td>
</tr>
<tr>
<td>Tuna</td>
<td>162.05</td>
<td>5.31</td>
</tr>
<tr>
<td><strong>Andhra Pradesh</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tuna</td>
<td>373.51</td>
<td>16.89</td>
</tr>
<tr>
<td>Brown Shrimp</td>
<td>278.1</td>
<td>12.57</td>
</tr>
<tr>
<td>White Prawn</td>
<td>229.61</td>
<td>10.38</td>
</tr>
<tr>
<td>Ribbon Fish</td>
<td>147.28</td>
<td>6.66</td>
</tr>
<tr>
<td>Sea Crab</td>
<td>105.1</td>
<td>4.75</td>
</tr>
<tr>
<td><strong>Odisha</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Croaker</td>
<td>774.54</td>
<td>23.02</td>
</tr>
<tr>
<td>Marine Shrimp (Karikadi)</td>
<td>295.08</td>
<td>8.77</td>
</tr>
<tr>
<td>Ribbon Fish</td>
<td>280.79</td>
<td>8.35</td>
</tr>
<tr>
<td>Tuna</td>
<td>172.21</td>
<td>5.12</td>
</tr>
<tr>
<td>Indian Oil Sardine</td>
<td>168.4</td>
<td>5</td>
</tr>
<tr>
<td><strong>West Bengal</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Hilsa</td>
<td>1993.82</td>
<td>21.16</td>
</tr>
<tr>
<td>Croaker</td>
<td>824.49</td>
<td>8.75</td>
</tr>
<tr>
<td>Bombay Duck</td>
<td>724.52</td>
<td>7.69</td>
</tr>
<tr>
<td>Indian mackerel</td>
<td>554.52</td>
<td>5.89</td>
</tr>
<tr>
<td>Deep sea Shrimp</td>
<td>519.11</td>
<td>5.51</td>
</tr>
</tbody>
</table>
The harbour-wise marine catch landings recorded during the month from West and East coasts are presented in figures 6 & 7 respectively. Among the 47 harbours, Veraval harbour in Gujarat registered the maximum landing of 14,332.66 tons (14%) and followed by Malpe harbour in Karnataka with a contribution of 11,197.00 tons (11%). Beypore harbour in Kerala with 8,111.00 tons (8%) held the third position. Along East coast, the harbour which recorded the highest landing was Deshapran harbour in West Bengal where 3,405.07 tons (3%) was landed. Amid the selected 23 harbours along the West coast 15 recorded more than 1000 tons of catch whereas only 5 harbours along East coast had recorded over 1000 tons. The least quantity of landings was recorded from Tuticorin harbour (50.55 tons).

A total of 32,657 boat arrivals were recorded from the selected harbours during September 2017, of which 4,356 boat arrivals were from Veraval harbour which was the highest. Next to Veraval was the Porbandar harbour where 2,848 numbers of boat arrivals had occurred. Only 8 out of the 47 harbours had recorded more than 1000 boat arrivals during the period, the details of which are given in table 5. More than 80% of the fishing vessels which landed their catch at the harbours belonged to the category of Trawlers and the remaining landings were by Purse seiners, Ring seiners, Gill netters and Traditional crafts.
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COMPARATIVE ANALYSIS

Table 6 shows the comparison of the data of September 2017 with that of previous month. The total fish catch had increased this month by around 25,000 tons when compared to that of August. The Pelagic finfish continued as the top contributor to the total catch with a 4% increase in percentage share by which a corresponding decrease was observed in the percentage share of shellfish landing, whereas the percentage share of Demersal fin fish resources remained the same. Squid emerged as the topmost contributor displacing Ribbon fish to second position. The state of Karnataka took up the topmost position in terms of landings and Kerala was downscaled to the 3rd position during the month. Veraval harbour in Gujarat attained the highest position among the harbours when considering the quantity landed. The total number of boat landings recorded had increased in September by around 5,800 boats in comparison to that of August.

<table>
<thead>
<tr>
<th></th>
<th>01 August 2017</th>
<th>01 September 2017</th>
</tr>
</thead>
<tbody>
<tr>
<td>Total Catch</td>
<td>77121.23 t</td>
<td>102013.55 t</td>
</tr>
<tr>
<td>Landing of Pelagic finfishes</td>
<td>32387.86 t (42%)</td>
<td>46448.00 t (46%)</td>
</tr>
<tr>
<td>Landing of Demersal finfishes</td>
<td>15951.06 t (21%)</td>
<td>21374.27 t (21%)</td>
</tr>
<tr>
<td>Landing of Shellfishes</td>
<td>28782.31 t (37%)</td>
<td>34191.28 t (33%)</td>
</tr>
<tr>
<td>Species recorded highest landing</td>
<td>Ribbon fish (15%)</td>
<td>Squid (14%)</td>
</tr>
<tr>
<td>State recorded highest landing</td>
<td>Kerala (30%)</td>
<td>Karnataka (25%)</td>
</tr>
<tr>
<td>Harbour recorded highest landing</td>
<td>Beypore (12%)</td>
<td>Veraval (14%)</td>
</tr>
<tr>
<td>Total Boat Arrivals</td>
<td>26881</td>
<td>32657</td>
</tr>
</tbody>
</table>

*Percentage of Total Catch

SUMMARY

In September 2017, a total of 1,02,013.55 tons of marine fishery resources were landed in 47 major fishing harbours of India wherein pelagic finfish contributed more quantity than shellfish stocks and Demersal finfish. Considering the total quantity landed, Squid recorded as the major fishery item. Landings from the West coast states together formed more than 82% of the total catch, and the South West coast contributed the maximum share of around 42%. Karnataka recorded the highest catch among the 9 maritime states. More than 1000 tons of fish landings were reported from 20 of the selected harbours and the Veraval harbour recorded the highest landing as well as the maximum boat arrivals.
IIFT conducts management programme for MPEDA officers

A two-day management development programme on "Procedures for Export of Marine Products and Import" was organized for MPEDA officers at the Head Office on October 6-7, 2017. The training was conducted by Indian Institute of Foreign Trade (IIFT), New Delhi. Faculties, Dr. Murali Kallumal and Dr. M.P. Singh, handled the training sessions. The programme was inaugurated by Mr. B. Sreekumar, Secretary, MPEDA. Thirty eight officers were trained in the programme.

The sessions engaged different topics such as, Advance Authorization / DFIA Scheme – Leveraging for MEPDA, MEIS / Status Holders Scheme for Marine Exporters, WTO SPS Agreement and Issues of Compliance in US and EU markets – Case of Indian Fisheries Sector, Authorisation Economic Operator Scheme – Role and Significance for MPEDA Exporters, Custom Clearance of Exports for Marine sector, WTO TBT Agreement and Issues of Compliance in US and EU markets – Case of Indian Fisheries Sector.

Certificates were distributed to the participants by Mr. Dola Sankar IOFS, Director (Marketing), MPEDA.

NETFISH organises harbour & coastal clean-up events

Awareness on personal hygiene, sanitation and coastal pollution among fishers as well as general public is essential to improve the quality of marine products and to protect our oceans. With a view to encourage the fishers to maintain personal hygiene and sanitation at their work places special clean-up drives were organized in Karaikal, Punnakayal, Neendakara and Sakthikulangara by NETFISH during September 2017.

NETFISH and MPEDA in Chennai jointly organized a harbour cleanup event on September 28, 2017 at Karaikal harbour, in view of the Swachhta Hi Sewa Campaign of Ministry of Commerce & Industry. Around 75 participants including Fisheries officials, representatives from member NGO- FPO, fishermen from 10 fishing villages of Karaikal, Boat owner’s association members, labours, transport vehicle drivers, cleaning workers, and Municipal cleaning labours took part in the programme.

The programme was inaugurated by Mr. Natesa Pillai, Deputy Director of Fisheries, Karaikal and he explained the
A fish landing centre clean-up programme was conducted at Punnakayal Fish Landing Centre (FLC) on September 16, 2017 to commemorate the “International Coastal Clean-up Day 2017” and ‘Swacchh Bharat Abhiyan.’ Mr. A. Jeyabal, Deputy Director of MPEDA SRD Tuticorin, Dr. Nagarajan, Principal of Kamaraj College, Mr. Selvaraj, Panchayat leader of Punnakayal and Dr. Vinoth S. Ravindran, State Coordinator of NETFISH talked on the occasion.

About 45 student volunteers belonging to the NSS wing of Kamaraj College, Tuticorin took part in the event with the objective to remove debris from the sea coast, to clean-up the FLC and to mark a model for the fishers. The participants along with local public went on for a procession through the village voicing slogans such as

“Keep the coasts clean”, “Avoid use of plastics and do not litter”, “Keep the fish landing centre clean”, “Save the marine environment” etc.

Afterwards, the clean-up activity was initiated. Cleaning kits such as hand gloves, jute gunny bags, brooms, bamboo baskets, buckets, bleaching powder and disinfectant were provided in the programme.

The volunteers were divided into two groups – one group cleaned the FLC by sweeping and removing physical debris, washing with clean water and disinfecting with bleaching powder and the other group collected debris from around the FLC which comprised mostly of plastic carry bags, nylon ropes, plastic cement bags etc. At the end of the cleanup activity, the landing centre was spotless clean which marked an example for fisherfolk.

At Sakhthikulangara and Neendakara Harbours in Kollam, a clean-up programme was organized on September 20, 2017 in association with Coastal police Neendakara, Harbour Engineering Department, Department of fisheries, Boat Operator’s Association Kollam and Neendakara-Sakthikulangara Trade union members. Mr. Zachariah George IPS, AIG of Coastal Security division, Police Head Quarters Thiuvananthapuram inaugurated the event.

Mrs. S. Maya, Panchayath President of Neendakara and Mr. S. Jayan, Kollam Corporation Health Standing Committee Chairman also took part in the programme. A collective effort was put in by all the participants to clean the harbour and its premises.
Marine Products Export Development Authority (MPEDA) in association with Seafood Exporters Association of India will be organising the 21st India International Seafood Show 2018 in Fatorda, Margao in Goa, India on January 27-29. The biennial show is one of the most acclaimed seafood events in Asia. The show, at the Open Sports Complex Ground, will be offering 6500 square meters of space for exhibitors around the globe and that would help them discover new business relationships, and increase sales and exports. Major seafood buyers, retailers and food service industry experts, wholesalers, distributors, processors, people representing packaging, machinery/equipments, cold storage, importers and exporters, bankers, investors, shipping lines, cargo and logistics, technocrats and policy makers would be participating in the event.

This time Goa, in the West coast of India, being the venue is an added attraction for the Show. Margoa is known
India international seafood show in Margao

The biennial show is one of the most acclaimed seafood events in Asia.

India is the second largest aquaculture producer in the world, largest exporter of shrimp to USA, the 2nd largest exporter of shrimps to Europe and the 4th largest exporter of shrimps to Japan. South East Asia, EU, USA, Japan, China and Middle East are the major markets for Indian seafood, and more than 100 countries in the world are the consumers of Indian seafood.
Mr. Gerhard Zurlutter, Head, Overseas Projects, Coop, Switzerland meets Chairman, MPEDA alongwith Mr. Thomas Summer and Ms. Deepa Newar of Eurogroup at MPEDA HO on 9th October 2017.
Participatory training on tuna handling imparted to Tharuvaikulam fishermen

PRODUCT QUALITY AND SAFETY STANDARDS ARE IMPORTANT IN TUNA PROCESSING

Tuna processing face greater challenges in recent years due to growing demand, sustainability issues and consumer concerns on safety standards. It is a time when industry and the supply systems should respond to future market development through dialogue, transparency and skill development among the stakeholders.

In this regard, a stakeholder participatory training was conducted by MPEDA Sub Regional Division, Tuticorin on the September 13, 2017 at Tharuvaikulam, a fishing village in Tuticorin District of Tamil Nadu, largely involved in Tuna fishing. Tharuvai fishermen use both mechanized and non-mechanized country boats for fishing. Systematic training to fisher folks on Tuna handling techniques to be adopted onboard fishing vessel was imparted to improve supply of export grade of tunas for sashmi/sushi/canned products. The number of participants was confined to 40 in order to provide individual attention as well as providing more time for hands-on training.

The State Coordinator of NETFISH, Dr. Vinoth S. Ravindran highlighted the importance of the training in the present scenario of exports and conservation and welcomed the officials and the gathering.

Mr. A. Jayabal, Deputy Director, MPEDA in his inaugural address emphasized the importance and demand of shashmi/sushi grade tunas in International markets.

Dr. Parthiban, Assistant Professor, Tamil Nadu Fisheries College and Research Institute elaborated the scientific principles behind fish spoilage and the importance of quick, clean and effective handling of tunas onboard. Mr. Mathews, Managing Director, Jude Foods India Pvt Ltd., Kanyakumari conducted hands-on training for the fishermen and the stakeholders. He explained the handling of Tuna onboard, preservation, storage techniques and tuna grading for exports in processing plants.

In the afternoon session Dr. Ranjit, Scientist, CMFRI, Tuticorin elaborated on importance of Long-Line fishing for stock enhancement and increased quality of landed tunas. Dr. A. Murugan, Associate Professor, Vivekananda College, Kanyakumari delivered a lecture on the different varieties of tunas and its geographical distribution.

Mechanized boat Fishermen union leader Mr. Anthony Churchill were also present on the occasion. Later, the fisher folk were enlightened by playing MPEDA documentary film on Tuna long lining and processing. Tuna tool kit was handed over to 20 mechanized boat owners during the programme.
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Campaigns organized in Karnataka against “Unauthorized usage of antibiotics”

Awareness campaigns on unauthorized usage of antibiotics in aquaculture were organized by MPEDA Sub Regional Division, Karwar during September, 2017 at four different villages in Karnataka. The campaign in Haldipur village in Honnavar Taluk, Shirali village in Bhatkal taluk, Angallli village in Kundapur taluk and Belamber village in Ankola taluk helped the farmers to understand the unauthorized usage of antibiotics and the requirement of antibiotic free shrimp for export. 35 participants were given leaflets to further understand about the issue.

Mr. Gurusamy Ramar, Jr. Technical Officer briefed about concepts of eco friendly & sustainable shrimp farming. He explained about the unauthorized usage of antibiotics in aquaculture farms and the importance of Pre Harvest Test (PHT) for farmed shrimp for export.

Mr. Sheshendra M. Shirodkar, Jr. Technical Officer talked on National Residue Control Plan (NRCP) for shrimp samples. He also briefed the farmers about their responsibility to avoid antibiotics and motivated them to form Aqua club/society for effective implementation of Best Management Practices (BMPs) in Aquaculture. The campaign against abuse of Antibiotics were attended by 60 farmers.

Participants of the campaign organized in Haldipur Village in Honnavar taluk

Shirali village in Bhatkal taluk

Angallli village in Kundapur taluk

Belamber village in Ankola taluk
Eco-friendly sustainable shrimp farming: training organised in Bilimora

The MPEDA Regional Division in Valsad organized a five-day training programme on Eco friendly sustainable shrimp farming at Shree Rana Panch Samaj Hall, Bilimora on October 3 to 7, 2017.

In the inaugural address, Mr. Maruti D Yaligar, Deputy Director explained the objective of the training and explained role of MPEDA in Aquaculture development.

Mr. U.K. Pandya, Assistant Director explained about shrimp farming development in Gujarat, especially in Navsari District. He briefed about the importance of training. In the technical session, Mr. Pandya talked on Eco-Friendly and Sustainable Shrimp Farming. Mr. M.G. Bhavin delivered a lecture on Identification and life cycle of shrimp and pond preparation.

Mr. Razak Ali, Assistant Director delivered a lecture on site selection and farm construction. Mrs. M.A. Patil, Junior Technical Officer delivered a lecture on Water quality management and selection, packing, transportation, acclimatization of seed and stocking.

Mr. U.K. Pandya and Mr. B.M. Gheravara organised a field visit for the trainees. Trainees were taken to the farm of Mr. Nilesh Bhai at Panar village in Navsari Dist.

The practical aspects consisting of farm construction, management, bio security measures, Good Management Practices (GMPs) and use of field equipment’s for testing of various water/soil quality parameters were explained to the trainees. Mr. Amit Patel, shrimp farmers told the trainees about his experience in shrimp farming activities and about the cultural practices adopted in the farm.

On the concluding day, Mr. U.K. Pandya talked about the Coastal Aquaculture Authority Guideline and procedure for application of CAA License. Mr. Bhavin delivered lecture on Diversification in aquaculture.

Later, an examination was conducted to assess what the trainees have learned from the training. This was followed by a discussion in which doubts raised by the participants were clarified by Mr. Razak Ali and Mr. U.K. Pandya.

At the valedictory function Mr. Razak Ali distributed certificates to the trainees.
AQUACULTURE SCENE

White cheeked shark

Usually seen in Indo-west Pacific region and commonly caught along the west coast of India, especially the Kerala coast.

Names in different languages
Scientific name : Carcharhinus dussumieri
Gujarati – Moosi
Marathi – Ghari mushi/Balda
Kannada – Thate/Thervat
Malayalam – Sravu
Tamil – Kondaiyan sorrah
Telugu – Nallrekalla sorrah
Oriya – Dhalla magar
Bengali - Kamarah

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Sustainable aquaculture and diversification: training in Harwada

As part of the promotional activities, a three-day training programme on “Eco-friendly Sustainable Aquaculture and Diversification” organized by MPEDA Sub Regional Division, Karwar at Panchayat hall in Harwada village of Uttarakannada district in Karnataka on October 25-27, 2017. Twenty technocrats, actively involved in farming and interested in aquaculture were nominated for the training.

Mr. Vijayakumar Yaragal, Deputy Director welcomed the dignitaries and explained the objective of the programme. Mrs. Anusuya Argekar, President of Grama Panchayat, inaugurated the programme and appreciated the efforts taken by this division for conducting programme in such a remote place for the benefit of this village technocrats. Mr. Subhash Naik, Vice President of Grama Panchayat and Mr. Vittal Naik, Panchayat Development Officer also extended felicitations.

Mr. Vijayakumar Yaragal, Deputy Director engaged classes on site selection and construction of ponds. He emphasized on the importance of effluent treatment plants and reservoirs system in L. vannamei shrimp aquaculture. He also discussed the value added marine product as well as HCCAP to be implemented in the processing plants, peeling shed, shrimp and fish farms and shrimp hatchery. Dr. Chandrankant Lingadhant, Asst. Professor, Marine Fisheries Research Centre and Training Centre, Karnataka Veterinary and Fisheries Sciences University, Bela, Ankola Taluk has extended a guest lecture in detailed on research carried out by their centre for development of marine fisheries and Aquaculture. Mr. G. Ramar and Mr. S.M. Shirodkar, Junior Technical officers of this division has elaborated on pond preparation, seed stocking, feed and feed management, water quality management, banned antibiotics in aquaculture farms, usage of various pro-biotics in shrimp aquaculture and harvesting. Video film was projected on the various cultivable species such as Seabass, Mangrove crab and Tilapia. A visit to the farms of Marine Fisheries Research Centre and Training Centre, Bela was arranged on the second day of the training programme Trainees were briefed about the importance of reservoirs and ETS. They have been shown finfish hatchery which is maintained by them for their regular trainees.

Mr. Rajendra Pednekar, progressive farmer was the chief guest for the valedictory function. Training programme was concluded with the distribution of certificates & stipend by the chief guest as well as the President of the Grama Panchayat.

Inauguration of the sub-regional training in Harwada village in Karnataka

THE TRAINING PROGRAMME DISCUSSED
POND PREPARATION, SEED STOCKING, FEED, AND FEED MANAGEMENT, WATER QUALITY MANAGEMENT, BANNED ANTIBIOTICS IN AQUACULTURE FARMS, USAGE OF VARIOUS PRO-BIOTICS IN SHRIMP AQUACULTURE AS WELL AS HARVESTING
THREE-DAY TRAINING PROGRAMME ON “ECO-FRIENDLY SUSTAINABLE AQUACULTURE AND DIVERSIFICATION” WAS ORGANIZED AT PANCHAYAT HALL IN HARWADA VILLAGE OF UTTRAKANNADA DISTRICT IN KARNATAKA

Visit to aqua farms

View of the participants

Participant receives certificate

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MPEDA holds interactive session with stakeholders of Bhimavaram region

MPEDA has organised an interactive meeting with the stakeholders of Bhimavaram in Andhra Pradesh on October 29, 2017.

Mr. T. Dola Shankar IOFS, Director (Marketing), MPEDA inaugurated the programme. He said the interaction with the exporters and State Department of Fisheries of different coastal states shall help identify and discuss the various issues associated with the marine products export sector.

The programme was attended by 213 participants. Mr. Rama Shankar Naik IAS, Commissioner of Fisheries, Department Of Fisheries, Andhra Pradesh, Mr. Ramanjaneyulu MLA, Bhimavaram, Dr. S. Anjali, Joint Director of Fisheries, West Godavari District, Dr. K. Phani Prakash, Deputy Director of Fisheries, Mr. M. Shaji, Deputy Director, MPEDA, Mr. K. Venkata Raju, Member All India Film Censor Board, Mr. N. Nagesh, Vice president, Hatchery Association, Andhra Pradesh, and Mr. Kolla Nageswer Rao, Chairman, AMC, Bhimavaram attended the meeting.

Mr. Rama Shankar Naik IAS appreciated MPEDA for organising the programme and stressed on food safety programme and farm enrolment of aqua farms.

Mr. Ramanjaneyulu MLA requested all stakeholders to adapt responsible aqua farming with the help of the Government officials. Mr. I. Surya Rao, Vice President, Exporters Association, Andhra Pradesh, spoke on development of new markets for export of marine products to increase the export share.

Mr. Viswanath Raju, Progressive aqua farmer and exporter, Bhimavaram, spoke on certification of all aqua inputs by government and requested to produce antibiotic free shrimp from aqua farms.

Mr. M. Sita Ramaraju, President, AP Fish Farmers association also stressed on antibiotic issues in aquaculture and requirement of establishment aqua lab in the farming areas.

Mr. N. Nagesh, Vice president, Hatchery Association, Andhra Pradesh stressed on the establishment of a Nuclear Breeding Centre and quarantine facility in this region, at the earliest.

Dr. S. Anjali, Joint Director, Department of Fisheries, Andhra Pradesh, briefed about aquaculture scenario in Andhra Pradesh and activities from the Department of Fisheries to the aqua farmers on formation of cluster and task force committee for the use of banned antibiotics in aquaculture and schemes and services of Department of Fisheries.

Mr. K. Shanmukha Rao, CEO, NaCSA stressed on farm enrollment, formation of aqua society and contract hatchery system. He requested commissioner of fisheries to consider NaCSA letter to provide electricity connection to aqua farmers.

Dr. P. Sreenivasulu, Assistant Director, MPEDA Sub Regional Division welcomed gathering, and Mr. M. Shaji, Deputy Director, MPEDA proposed a vote of thanks.
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Fish oil or fish: new recommendations for pregnant women to prevent childhood asthma

“OMEGA-3 FATTY ACIDS CANNOT BE SYNTHESIZED BY HUMANS AND THEREFORE ARE ESSENTIAL NUTRIENTS WHICH ARE DERIVED EXCLUSIVELY FROM MARINE SOURCES”

Pregnant women who consume fish rather than fish oil supplements are just as likely to protect their offspring from developing asthma. Researchers at the University of South Florida in Tampa, Fla just published a scientific review of two studies that conclude children whose mothers consume high-dose omega-3 fatty acids daily during the 3rd trimester are less likely to develop such breathing problems.

However, co-authors Richard Lockey, MD, and Chen Hsing Lin, MD suggest pregnant women receive the same benefit following the Food and Drug Administration and Environmental Protection Agency’s recommendation to consume 8-12 ounces (2-3 servings) of low mercury fish a week.

The review published in the Journal of Allergy and Clinical Immunology examined two articles. The New England Journal of Medicine study included 346 pregnant women in their 3rd trimester who took omega-3 fatty acids daily and 349 who took a placebo. The investigators also divided the trial population into three groups based on their blood levels of omega-3 fatty acids. The population with the lowest blood levels benefited the most from fish oil supplementation.

The Journal of Allergy and Clinical Immunology randomized pregnant women in their 3rd trimester into fish oil, placebo and “no oil” groups. The fish oil group took omega-3 fatty acids daily as did the placebo (olive oil) group. The “no oil” group was informed of the trial proposal and therefore could consume fish oil or fish during the 3rd trimester if they chose to do so. Researchers found the fish oil and the “no oil” groups took less asthma medication as they aged to 24 years old, inferring both groups developed less asthma.

“Omega-3 fatty acids cannot be synthesized by humans and therefore are essential nutrients which are derived exclusively from marine sources,” said Lin. “It may be premature to recommend daily high dose fish oil supplementation during the 3rd trimester.”

“With almost equal to slightly higher cost, consuming 8-12 ounces (2-3 servings) of fish a week not only may attain the same asthma protection, but strengthens the nutritional benefits to infant growth and development,” said Lockey.

Source: University of South Florida (USF Health), www.sciencedaily.com
EU Commission issues yellow card to Vietnam

The European Commission issued a “yellow card” to Vietnam, indicating that it is being considered as a non-cooperating country in relation to controlling illegal, unreported and unregulated fishing. At least eight Vietnamese-flagged vessels committed infringements in neighbouring countries and Small Islands Developing States in the Central and Western Pacific where they have fished without a valid licence, and obstructed the work of coastal State officials.

Amongst other infractions, Vietnamese authorities did not provide any support to prosecute the cases. The yellow card follows a five-year dialogue between the parties. Vietnamese authorities are invited to engage in a formal procedure of dialogue to resolve the identified issues and implement a plan of corrective actions.

Commissioner for Environment, Maritime Affairs and Fisheries, Karmenu Vella, said: “We cannot ignore the impact that illegal activities conducted by Vietnamese vessels are having on marine ecosystems in the Pacific”.

European association of fish pathologists to host 3rd meeting in Galway next September

Following on from the successful conferences in Keele (2014) and Stirling (2016), the Marine Institute in Galway will host the third meeting of the European Association Of Fish Pathologists (EAFP) on 11-12 September 2018.

‘Connecting academia with industry for improved aquatic animal health’ is the theme of next year’s meeting, which will focus on the latest scientific advances and how this can be applied to the crustacean, molluscan and finfish aquaculture industries to improve the health of such marine wildlife.

The meeting will open with a keynote lecture followed by specific sessions on topics relevant to the UK and Ireland. Early stage researchers (post-graduate students, PhDs) will also get the opportunity to present their work in a dedicated session.

Registration for this event will open in early 2018. More announcements will follow on the EAFP website. For queries contact Dr Neil Ruane at neil.ruane@marine.ie.

www.timesofindia.indiatimes.com
Aiming to give a fillip to technology and skill development in the fisheries sector, Rajiv Gandhi Centre for Aquaculture (RGCA) and the Technology Incubation Centre of Marine Products Export Development Authority (MPEDA) will collaborate with the Bharathidasan University (accredited A grade by NAAC) Tiruchirapalli, the biggest university in Tamil Nadu.

In recognition of its milestone achievements, Bharathidasan University has now affiliated RGCA as an accredited research centre for conducting research leading to Ph.D.in marine sciences.

RGCA, the youngest among the aquaculture R&D centres in the country, has made creditable achievements in aquaculture technology development and has been making rapid strides over the last few years.

“RGCA is a highly multidisciplinary organisation with strong inter-disciplinary linkages and has crossed many milestones towards achieving excellence in aquaculture. Time is now ripe for RGCA to associate more with the aquaculture Industry and also with other research organizations," said Dr. A Jayathilak, who is the MPEDA Chairman and also President of RGCA.

RGCA has been doing yeoman service to the aqua sector through the establishment of a pioneering Broodstock Multiplication Centre for Litopenaus vannamei (white leg shrimp) at Visakhapatnam; Aquatic Quarantine Facility (AQF) for L. vannamei in Chennai; and the NABL-accredited pathology and genetic laboratories at Sirkali (Tamil Nadu). It has also speeded up diversification of India’s aquaculture by providing seed and culture technologies for the commercial production of species like Asian Seabass, Mudcrab, Pompano, Cobia, Artemia and GIFT.

Mr. B. Sreekumar, Secretary, MPEDA noted that RGCA can take the Indian aquaculture industry to new heights in the coming years through the transfer of the already standardised technologies, plans and other relevant information.

Dr. R. Babu Rajendran, Registrar, Bharathidasan University, informed that discussion is also underway for entering into another MoU with MPEDA-RGCA for faculty exchange, students’ training/internship and other collaborative research programmes.

The meeting to finalise association of MPEDA with the Bharathidasan University was attended by Dr. R Thirumurugan, Controller of Examinations, Dr. Arthur James, Head, Department of Marine Sciences, Dr. P Santhanam, Asst. Professor, Department of Marine Sciences; Bharathi Dasan University, Dr. S Kandan, Project Director, Dr. T G Manojkumar, Project Coordinator, and Dr. Anup Mandal, Project Manager, RGCA.

Source: RGCA
The waterfront market in Dubai gains popularity

With its unique position in the global food movement, Dubai is a favourite destination for people keen on an authentic gastronomic experience. The Waterfront Market is at the forefront of this trend, rapidly gaining popularity among residents and citizens shopping for fresh food.

In an exclusive tour arranged by the officials, a group of media personalities had chance to see the various sections of the 120,000 square meter facility, which opened its doors to the public in June. The purpose-built facility is designed to ensure quality and freshness, value for money and convenience for retailers and consumers alike. Located at the intersection of Al Khaleej Road and Abu Hail Street on the Deira Corniche overlooking the Deira Islands, the Waterfront Market has dedicated sections including fish and seafood, fruit and vegetables, meat and poultry, and dry goods including spices, nuts, and honey all under one roof.

The Waterfront Market brings a new concept in fresh food retailing and innovates on the traditional concept of a public market. The complex provides the comforts, convenience and cleanliness that customers have come to expect including ample below-ground parking, fully air-conditioned facilities, world-class hygiene standards and maintenance, supplementary retail and service outlets as well as best-in-class supply chain, delivering a variety of products at advantageous consumer prices.

Mohamed Khamis Maktoom Al-Shehhi, Mall Director of Waterfront Market said, “When we look at fresh food, quality is critical. There is no question as to the importance of freshness. It provides nutrition and goodness to the body – from taste to health benefits, not to mention the benefit of reducing the carbon footprint associated with packaging and food processing.”

Source: Gulf Today
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www.wafiadates.com
www.salviaexports.com
All kinds of seafood
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27th - 29th, JAN 2018.
Open Sports Complex Ground, Fatorda, Margao, Goa, India

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Glazing agent for Cephalopods & Fish
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All kinds of seafood

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MPEDA NEWSLETTER

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* GST @ 18% is extra

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OPEN SPORTS COMPLEX GROUND
FATORDA, MARGAO, GOA

HANGAR - A 30 x 100 m
HANGAR - B 30 x 100 m

Hangar Area : 6000 sq. m

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Total 2709
Innovative safeguards against complex risk

At Integro, we understand the risks involved with Seafood. We are committed to simple solutions to complex risks through our expertise.

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