

November 2021 News Update

IFFO's monthly newsletter



Editorial

Robust relationships are needed to ensure that the interfaces and overlaps between stakeholders from different sectors are well covered, make sense and complement each other. Through this strong connection, we will manage to be heard and advocate for blue foods to be better recognised in global, regional and national food production systems. Even in a specific sector such as feed, the contribution of the blue economy is underestimated. [...]

[Read more](#)



29-30 November: IFFO China fishmeal and fish oil webinar

IFFO is offering a China webinar with updates on China's application of fishmeal, global trends and Indian fishmeal industry.

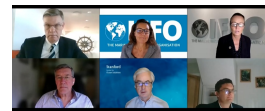
[Register](#)



SFP and IFFO launch new Global Roundtable

Companies from the entire marine ingredients value chain will drive environmental and social improvements in key fisheries globally.

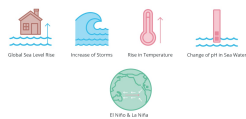
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19-21 October webinar's takeaways

This year's IFFO October webinar dedicated to its members addressed market trends, nutrition, fish health and growth, sustainability and climate change.

[Read more](#)



Climate Change - the effects, mitigation and adaptation

IFFO's new climate change campaign helps explain its impacts on the marine ingredients industry and the role the industry plays in global food security.

[Read more](#)

Explore how the marine ingredients industry is adopting the UN SDGs. Visit [IFFO.com/contributions-sdgs](https://www.iffocommunity.com/contributions-sdgs)



Library of IFFO Members actions to meet the UN SDGs

To share best practice across our industry and highlight examples of action, we have gathered a collection of short articles from our members.

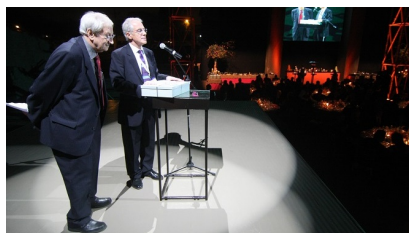
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As COP26 approaches is it time for less "turf" and more "surf"?

Fish oils have particularly low GHG footprints.

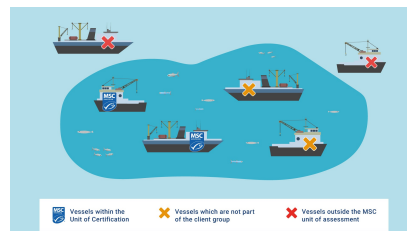
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Tribute to Vivian Epstein

Vivian Epstein, IFFO's past President, passed away in September. His old friends and colleagues have published an obituary.

[Read more](#)



MarinTrust's verification procedure for MSC

MarinTrust recognises the status of MSC certifications and wants to simplify the process for those certificate holders that receive MSC certified raw materials entering the marine ingredient producing plant recognised as MarinTrust compliant.

[Read more](#)

- **Camar Trade SAC**
Premium Non-Producer, Traders and Brokers
Peru

Industry news

- [Intrafish](#): North Atlantic negotiators fail to reach agreement on quota allocation for blue whiting, herring
- [Aquafeed](#): World's largest seafood companies unveil more sustainable efforts to transform the sector
- [UndercurrentNews](#): Young's pledges to cease northeast Atlantic pelagic purchases should FIPs fail
- [Seafoodsource](#): Northeast Atlantic blue whiting FIP enters MarinTrust Improver Program
- [Seafoodsource](#): Shrimp sector to lead growth in future fishmeal demand
- [Seafoodsource](#): Peruvian jumbo squid fishery creates FIP with WWF
- [Seafoodsource](#): Greenpeace targets fishmeal industry via new Africa-EU campaign

Innovation & Research

- FISHMEALS

[A recent study](#) on the **amino acid histidine** (abundant in fishmeals) reveals that requirements for this nutrient by yellowtail kingfish are higher than previously thought.

[According to a study](#), high levels of fishmeal replacement in diets for Largemouth bass in China by **cottonseed protein concentrate** produced negative effects on the growth performance and flesh quality of largemouth bass.

[A new paper](#) highlights that replacement of fishmeals by **plant protein ingredients** significantly increased the faecal waste production in European sea bass production which led to a greater impact environmental sustainability of aquaculture.

- FISHOILS

According to a recent research [work](#), replacement of fishoil by high-levels (>50%) by **palm oil** in grouper diets did not cause any growth loss, but critically reduces the omega-3 in the tissues and influence a range of regulatory genes.

Varying the ratio of **saturated to monounsaturated fatty acids** has little impact on the utilisation of omega-3 by European seabass a [study](#) show. This contrasts with [earlier claims](#) with hybrid striped bass that suggested the ratio of saturated to monounsaturated fatty acids was important. [Studies](#) with Asian seabass are also consistent with the observation that the ratio of saturated to monounsaturated fatty acids is largely irrelevant.

- PROCESSING

A nutritional characterisation of **by-products from European aquaculture** sectors has been published. The [work](#) shows that there is substantial capacity to retain additional value into the feed-food-chain from by-products produced by each of the five different species sectors examined.

Using a feed-to-fillet aquaculture transfer [model](#), the use of mesopelagic processed aquafeed ingredients was estimated to reduce the **level of dioxins and PCBs** by ~30% in farmed seafood such as Atlantic salmon.

- CONTAMINANTS

Cell lines can be used to determine the **concentration of dioxins** in different fish and seafood samples, a [study](#) show.

A [study](#) evaluated the food and feed safety of six of the most abundant mesopelagic species in Norwegian fjords. **Trace elements** (i.e., arsenic, cadmium, mercury, and lead), organic pollutants (i.e., dioxins, furans, dioxin-like polychlorinated biphenyls, and polybrominated flame-retardants), and potentially problematic lipid compounds

- SUSTAINABILITY

Increases in **resource use efficiency** across the aquaculture sector, from feeding methodologies to product storage, nutrient recycling can enable aquaculture to contribute sustainably toward the nutritional requirements of billions of people over the next century, a [study](#) shows.

A [review](#) entitled "**Life cycle assessment of fish and seafood processed products** – A review of methodologies and new challenges" addressed previous and current challenges about the seafood sector, including issues of wastewater treatment, ghost fishing or climate change.

Calendar

- [29-30 November 2021: IFFO's China Fishmeal and Fish oil Webinar](#)
- 15-17 February 2022: GOED Exchange - Fort Lauderdale, Florida, USA
- 8-10 March 2022: North Atlantic Seafood Forum, Bergen, Norway
- 4-6 April 2022: IFFO's Members Meeting - Miami, USA
- 26 April 2022: Seafood Expo Global, Barcelona, Spain
- 5-9 June 2022: XX International Symposium on Fish nutrition and feeding - Sorrento, Italy
- 7-11 November 2022: [SPF international symposium on "Small Pelagic Fish: New Frontiers in Science for Sustainable Management"](#) - Lisbon, Portugal



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