

June 2022 News Update

IFFO's monthly newsletter



Editorial

EPA and DHA intakes from fish oils are important at critical stages in the life cycle of fish. It would of course be wrong to state that certain activities can avoid impacting the ecosystem. Every activity generates impacts and we have to be mindful of trade-offs. There is actually a fine balance to strike so as not to exacerbate the carbon footprint of feed ingredients by moving away from fishmeal and fish oil. When it comes to being bold on assessing costs for ocean life / wild life and mitigating them, let's first be bold by being transparent [...].

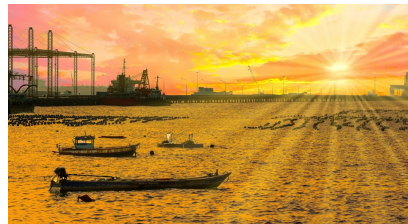
[Read more](#)



Update on the Global Roundtable work: 21 June

If you plan to attend the North Atlantic Seafood Forum in Bergen, join the Global Roundtable conference. An update on its work will be delivered on 21 June.

[Read on](#)



Save the date for IFFO's Thai webinar: 5 July

Thailand is one of the top fish producing nations in the world and is the world's leading exporter of shrimp.

[Read on](#)



Not all omega3s are equal

The variety of fatty acids found in biological organisms can be quite different from those of others. Dr Brett Glencross explains that this variation has an important impact on the properties of oils.

[Read on](#)

IFFO 2021 Annual Report



IFFO's Annual Report is out

Our 2021 Annual report gives a concise overview of our work and areas of focus.

[Read on](#)



Meet MarinTrust's new Assurance Officer

Jocelyn Amponsa-Atta has just joined the MarinTrust team as Assurance Officer.

[Read on](#)



Facing Our Future Threats

Of the ecosystems examined in a study, the three most vulnerable each reported almost zero impact associated with fishing activity. The big threats being those associated with climate change

[Read on](#)

New members (awaiting approval at the next IFFO Board meeting)

- **Biomega Group AS**, Premium Non-Producer (Feed Producers), Norway
- **IVC Nutrition Corporation**, Premium Non-Producer, Health Food Industry, China

Industry news

- [Aquafeed](#): Aquafeed progressing on innovation and sustainability
- [EuropaAzul](#): Mesopelagic fish are a potential resource for feed ingredients
- [SeafoodSource](#): Rabobank: Global seafood trade value rebounds to USD 164 billion
- [Feed&Grain](#): Will sustainable feed command a premium in the future?
- [Seafoodsource](#): Peru set to kick off first north-central anchovy fishing season
- [Fishfarmer magazine](#): Worldwide salmon industry marks sustainability goals
- [Eurekalert](#): New study highlights major step forward in monitoring ocean health
- [EFEVerde](#): Microplastics detected in sea bream and sea bass from aquaculture farms in Tenerife
- [UndercurrentNews](#): Chile's president backs salmon farming moratorium in protected areas
- [ForbesOnline](#): WWF Launches Open-Source App To Make Food Supply Chains More Transparent
- [TheFishSite](#): Streamlining Scotland's salmon farming regulations

Innovation & Research

• FISHMEALS and their competition

According to a [study](#), use of a dietary tuna **hydrolysate** in diets for Asian sea bass (*Lates calcarifer*) improved feed intake, growth performance, feed utilization and health status of the fish when fed a low fish meal soybean meal-based diet

A series of two papers (see [here](#) and [there](#)) examine different techniques to assess the **adulteration** of fishmeal by either hyperspectral imaging or microscopic image analysis and deep learning.

• FISHOILS and their competition

Intestinal health in Atlantic salmon (*Salmo salar*) is affected when fed low- or high omega-3 diets says a [study](#). DHA and EPA influence gene expression differently in Atlantic salmon intestines, with low levels of dietary omega-3 causing a poorer intestinal response to stress.

• PROCESSING and its development

A [study](#) assessed the **environmental impacts** of a pelagic fishmeal and fish oil production plant in Iceland with the life cycle assessment methodology. The study focused on assessing the effects of different energy sources

Research developments in the applications of **microwave energy in fish processing**: [A review](#) which highlights that microwave heating reduces time and energy consumption. Microwave assisted drying enhances the physicochemical characteristics of fish products. Yield and performance of bioactive compounds extracted by microwave are superior to conventional methods. Nutritional quality of fish products is not altered by microwave heating.

A [review](#) on **automation in the fish processing industry**: the fish industry has historically been a labor-intensive field, requiring skilled staff to process whole fish into consumable products. The introduction of automation in food production has been at a slower pace compared with conventional manufacturing industries such as automotive due to the organic variation present in food products. Recent advances in automated inspection, artificial intelligence, and robotics are transforming the food production industry, introducing new automation capabilities that can potentially increase throughput and yield.

An Icelandic [study](#) examines **changes in protein and non-protein nitrogen compounds during fishmeal processing**, with an application to identify unoptimized processing steps

Calendar

- [5-9 June 2022: XX International Symposium on Fish nutrition and feeding - Sorrento, Italy](#)
- [9-10 June 2022: Fish waste for profit - Reykjavik, Iceland](#) - discount code for IFFO Members - IFCIFF010
- [21-23 June 2022: North Atlantic Seafood Forum, Bergen, Norway](#)
- [5 July 2022: IFFO's Thai fishmeal and fish oil webinar](#)
- [3-5 October 2022: GOAL Conference, Seattle, USA](#)
- [24-26 October 2022: IFFO Annual Conference, Lima, Peru](#)
- [7-11 November 2022: SPF international symposium on "Small Pelagic Fish: New Frontiers in Science for Sustainable Management" - Lisbon, Portugal](#)



This email was sent to {{contact.EMAIL}}
You have received this email because you registered on IFFO.

[Unsubscribe](#)