

November 2022 News Update

IFFO's monthly newsletter



Editorial

IFFO's 60th Annual Conference took place in Lima, Peru, just a few days ago. This gathering is unique. Throughout the event, listening to our thirty fantastic speakers, and talking with the delegates, I was impressed by the industry's proactivity. The industry is demonstrating a strong leadership, with a palpable sense of commitment, through "courageous collaborations" and "Science Based Targets". [...]

[Read more](#)



The world needs marine ingredients: key takeaways from the IFFO Conference

Following three days of high level presentations and panel discussions covering market trends, regulations, challenges and opportunities, the key takeaways are available on the IFFO website.

[Read more](#)



Ethoxyquin formally de-authorized as an antioxidant for the European feed sector

Almost seven years after the original EFSA review, and five years after the initial suspension, ethoxyquin has now formally been de-authorized as an antioxidant for the European feed sector.

[Read more](#)

[Register](#)

Register for IFFO's China webinar

Join IFFO's China webinar due to be held from 29 to 30 November 2022. Global market dynamics, Fishmeal and fish oil industry of Europe, Peru and Mexico, fishmeal application from technical perspectives will be addressed, as well as the krill meal application aquaculture.

[Register](#)



MarinTrust's Lima workshop sheds a light on full traceability

MarinTrust's side event held in Lima put traceability in the spotlight, with presentations from Pesquera Centinela, Global Dialogue on Seafood Traceability and Global Sustainable Seafood Initiative.

[Access video and summary](#)

New Members

- **Frinsa del Noroeste S.A.**, Feed Producers
Standard Non-Producer, Spain

Industry news

- [Feednavigator](#): MarinTrust looks to boost use of by-products through revised standard
- [SeafoodSource](#): First MarinTrust Improver Programme member passes full assessment

- [SeafoodSource](#): NAPA and MSC write letter to end pelagic overfishing
- [UndercurrentNews](#): Peru landings rise 7% as anchovy catches aimed for fishmeal, oil soar
- [TheFishSite](#): Ecuador's shrimp sector makes ground-breaking pledge to halt habitat conversion
- [FoodIngredientsFirst](#): Certifying sustainable seafood called into question as meaning of eco labels is examined
- [NordNorskDebatte](#): Is the grasshopper sustainable enough for the salmon or chicken?
- [CNBC](#): How the US fixes most of its overfishing problem
- [MisPeces](#): FAO and WHO call for further identification of potential risks from seaweed consumption
- [Mongabay](#): Fish-feed industry turns to krill, with unknown effects on the Antarctic ecosystem
- [TheFishSite](#): Improved traceability could boost global seafood profits by 60 percent
- [ThePulitzerCentre](#): How Senegalese Fish End Up in Factory Farms
- [The Guardian](#): 'Fishless fish': the next big trend in the seafood industry
- [SeafoodSource](#): Rabobank: Global seafood trade facing challenges after strong post-COVID rebound

Innovation & Research

Fishmeals

- Cholesterol supplementation to a low fishmeal diet significantly enhanced the lipid metabolism capacity of shrimp, promoted improved intestinal health, and enhanced disease resistance of White Shrimp (*Litopenaeus vannamei*), but did not improve growth performance, according to a recent [study](#).
- High level (>10%) use of solvent extracted soybean meal induces a gut-inflammation in post-smolt Atlantic salmon. This [study](#) observed that the supplementation of the probiotic *Pediococcus acidilactici* (Bactocell) could diminish this effect.

Calendar

- [7-11 November 2022: SPF international symposium on "Small Pelagic Fish: New Frontiers in Science for Sustainable Management" - Lisbon, Portugal](#)
- [29-30 November 2022: IFFO's China webinar, Zoom platform](#)
- [7-9 March 2023: North Atlantic Seafood Forum, Bergen, Norway](#)
- [19-20 April 2023: Blue Food Innovation Summit, London, UK](#)
- [25-27 April 2023: Seafood Expo Global, Barcelona, Spain](#)
- [1-3 May 2023: IFFO's members Meeting, Madrid, Spain](#)



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