

Volume 5, Issue 3
March 2015

IFAA NEWSLETTER



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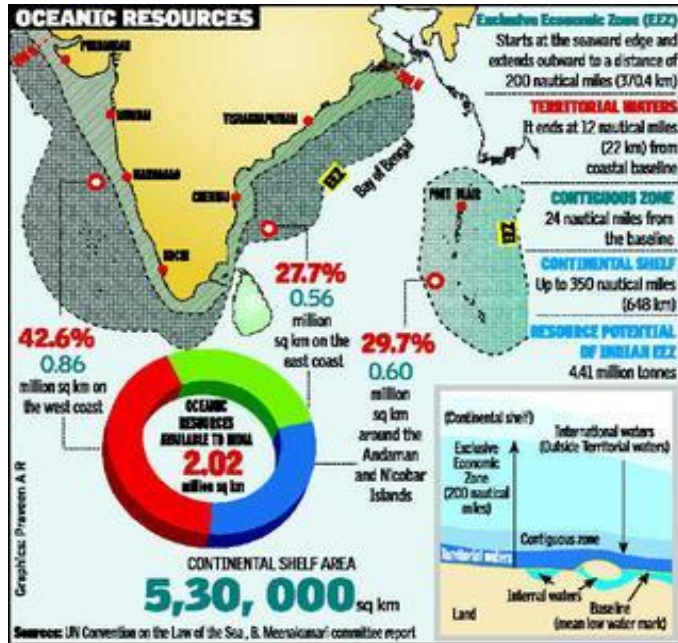
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NEWS:1

CMFRI picks holes in Meenakumari report



The Central Marine Fisheries Research Institute (CMFRI), Kochi, has picked holes in the B. Meenakumari committee report for review of deep-sea fishing policy and guidelines. It has pointed out that traditional fishermen have been hugely successful in harvesting deep-sea resources than foreign vessels operating under the Letter of Permit (LoP).

A large number of fishermen organisations have criticised the recommendations, which suggest deployment of 1,178 deep-sea fishing vessels in the exclusive economic zone (EEZ) for tapping deep-sea resources. The Kerala government and MPs from the State have demanded scrapping the report following widespread fears that the entry of foreign vessels would deny fishermen their livelihood.

In its position statement, the CMFRI points out that the traditional fishermen of Thoothur “harvest approximately 45,000 tonnes annually from the deep-sea region, whereas the LOP vessels report an annual catch of only 1,900 tonnes. This clearly shows that the LOP scheme has been a failure.”

The committee “should have very clearly suggested scrapping of the LOP scheme and suggested new schemes for promoting Indian fishermen’s capability to fish in the deep-sea regions of the Indian EEZ and areas beyond natural jurisdiction,” the statement says.

Lack of clarity

Marine scientists feel that the report lacks clarity on buffer zones.

It is “not clear whether it is a no-take zone or a zone where selective fishing can be done. In this case, the area specified for buffer zone (200-500m depth) would be about 10 per cent of the total mainland Indian EEZ. This is a large area which would prove difficult to manage and administer. In order to conserve resources, a better option would have been to create Marine Protected Areas in Vulnerable Marine Ecosystems.” (News in The Hindu March 1, 2015)

News:2

Aqua Aquaria 2015: India’s Seafood Exports up 4.87 Per Cent During April 15 to Jan 15

INDIA - India’s seafood exports have recorded an increase of 4.87 per cent at 875,791 tonnes during April 2014 to January 2015.

Exports in dollar terms were up by 11.84 per cent to \$4.72 billion, as compared to \$4.22 billion.

During the same period last year, seafood exports were recorded at 835,125 tonnes, the Marine Products Export Development Authority (MPEDA) said in a statement released at Aqua Aquaria 2015.

MPEDA attributed the growth to increase production and export of L.Vannamei shrimps.

Frozen shrimps continued as principle item in exports with 17.43 per cent growth at 300,147 tonnes, as compared to 255,603 tonnes exported in the same period last year.

The increase in frozen shrimps was due to increased and export of cultured L.Vannamei shrimps. About 85 per cent of L.Vannamei shrimps are exported from Andhra Pradesh.

Export of frozen cuttle fish has also shown tremendous growth with 19.67 per cent growth at 69,966 tonnes, against 58,465 tonnes exported during the same period last year.

However, frozen fish export decrease by 3.2 per cent at 268,922 tonnes, as compared to 277,824 tonnes exported during April 2013 to January 2014.

US was the biggest market with 26.42 per cent share, followed by South East Asia with 25.69 per cent, European Union with 20.77 per cent, Japan with 8.97 per cent, other countries 8.52 per cent, middle east with 5.80 per cent and China with 3.84 per cent.

Export to US has increased by 10.64 per cent and was the biggest market for Indian cultured shrimps with 42.09 per cent.

The share of L.Vannamei shrimps to South East Asian countries was about 16.48 per cent and European union was 18.11 per cent.

Aqua Aquaria 2015, a biennial international aquaculture event, was organised in Vijayawada, Andhra Pradesh from February 20 to 22, 2015 by MPEDA.

News: 3

Women in Aquaculture an Important Topic at World Aquaculture 2015

SOUTH KOREA - One of the important sessions at the World Aquaculture 2015 conference in Jeju, Korea 26-30 May will be 'Women in Fisheries and Aquaculture' which has a particular significance to the island of Jeju.

As one of travel guides to Jeju states 'The local traditional culture stands in stark contrast to the mainland (and much of Asia) as being matriarchal. Stemming from this basis the role of seafood gathering on the island has been dominated by women. As such, a common sight around Jeju's coastline is that of the "haenyo" or "woman diver", a figure that has become somewhat iconic of the island.'



The session will welcome researchers and development experts on the gender research in fisheries and aquaculture following up on other recent sessions from World Aquaculture Society meetings and it will include four themes:

1. Gender equality and the position of women in aquaculture and fisheries;
2. New technologies accessible to fisherwomen;
3. Case studies on the women participation to the regional fisheries and aquaculture;
4. Networks (GAF & Aquaculture without Frontiers) will update their information and participants can share their

(News in Fish News, March 2, 2015)

News:4

Aqua Aquaria 2015: Huge Participation of Fish Farmers

INDIA - The third edition of Aqua Aquaria 2015 organised in Vijayawada, Andhra Pradesh state from February 20 to 22, 2015 has witnessed huge participation of aquaculture farmers.

A large number of farmers from Gujarat, Tamil Nadu and officials of fisheries departments from northern, eastern, western, and north eastern states attended the show.

Close to 200 ornamental fish breeders also participated in the show.

Apart from farmers, close to 10,000 delegates, including 6000 pre-registered delegates attended the event.

The event saw participation of 300 companies, including 150 domestic companies and also 30 internationally renowned speakers discussed and deliberated topics concerning aquaculture in the country.



In a statement, the Marine Products Export Development Authority (MPEDA) which organised the event said: “Aquaculture farmers are the backbone of the marine products export sector. Of the \$5 billion exported last fiscal year, nearly \$2.5 billion have been produce of the aqua farmers of India.”

On selecting, Andhra Pradesh, MPEDA said that it is befitting to organise the show in the state considering its reputation as the largest producer of shrimps by aquaculture. Besides this, the region also produces large quantities of fish from its fresh water resources and is emerging as a potential area of development for ornamental fish.

The show also focused the spate pavilion from Rajiv Gandhi Centre for Aquaculture (RGCA) which showcased the latest research and development in the industry and also displayed shirmp, fish and scaled down version of shrimp farms, fish farms, mangrove forests and cage culture ponds.

RGCA also demonstrated sessions on the construction of cages, maintenance of farms and better practices in farming.

MPEDA said that the aim of the show is to provide motivation to farmers to adopt the latest technologies for enhancing aquaculture and ornamental fish procuton and thereby enhance production output, employment and economic empowerment besides increasing exports.

The event also saw field trips that were organised to showcase best farms of L. Vannamei shrimp, tilapia, scampi and several fish species farms that have adapted better management practices. (News in Fish News, March 2, 2015)

News:5

New screening, detection and extraction methods for priority contaminants in seafood



The EU-funded ECsafeSEAFOOD project is improving seafood safety in Europe by assessing food safety issues related to contaminants present in seafood as a result of environmental contamination, and evaluating their impact on public health.

The project’s multidisciplinary team has developed new, sensitive and rapid screening, detection and extraction methods for priority contaminants. ECsafeSEAFOOD specifically focuses on priority contaminants that have not yet been regulated in the EU, including those originating from harmful



algal blooms and those associated with marine litter.

These contaminants include microplastics, pharmaceuticals, endocrine (gland) disrupting compounds, personal care products (e.g. musks), marine biotoxins, and heavy metals (e.g. methylmercury).

Currently, ECsafeSEAFOOD partners are finalising optimisation tools for assessing the toxicological impact of the contaminants. These tools will provide a better indication of the adverse effects of contaminants on human health.

ECsafeSEAFOOD researchers have also examined the benefits and risks associated with processing and cooking seafood, based on the potential for unregulated contaminants to be absorbed by marine organisms as well as the effects of global warming on bioaccumulation and elimination of contaminants.

An online consumer tool which provides details of the benefits and risks of consuming different species of seafood is currently in development. This will enable consumers, health professionals and seafood producers to utilise some of the results of ECsafeSEAFOOD directly.

Dr Antonio Marques, ECsafeSEAFOOD project coordinator, said: "We are now halfway through the project and have already had great success. The progress has been enormous and interesting outputs are beginning to emerge. All the project partners are enthusiastic and eager to begin sharing the project's unique results."

The advances made by the project so far were presented at the fifth ECsafeSEAFOOD coordination meeting, hosted by AZTI-Tecnalia in Bilbao, Spain, from 11-12 February 2015. The project's major results to date will also be detailed in an upcoming ECsafeSEAFOOD special issue of *Environmental Research* journal entitled: "Non-regulated environmental contaminants in seafood:

contributions of the ECsafeSEAFOOD project". (News in Aquaculture News, March3, 2015)

News:6

KUFOS to step up research activities

: Kerala University of Fisheries and Oceans Studies (KUFOS) will collaborate with Central and State research institutions working in fisheries and ocean studies sectors for academic and research activities.

The varsity will sign a Memorandum of Understanding with institutions that include Central Marine Fisheries Research Institute, Central Institute of Fisheries Technology, National Institute of Oceanography, Centre for Marine Living Resources and Ecology and National Institute of Fisheries Post Harvest Technology and Training.

Students and teachers of the university will be permitted to utilise the research and related facilities in approved research institutions. KUFOS will award PhDs to students in approved institutions, who undertake research activities in Fisheries and Ocean Sciences. (News in The Hindu March 4, 2015)

NEWS:7

KUFOS gets nod to start vannamei shrimp farming

The Kerala University of Fisheries and Ocean Studies (KUFOS) has got the nod from the Coastal Aquaculture Authority (CAA) in Chennai to start vannamei shrimp culture at its research station in Puthuvypin.

An official release said the CAA had permitted KUFOS to carry out farming of specific pathogen-free *Litopenaeus Vannamei*.

KUFOS was the first agency in Kerala to get the CAA nod for vannamei farming, it claimed.



The permit is valid for five years. Six ponds at the Puthuvypin centre out of the 32 brackish water shrimp farms are ready to start farming of the white-leg prawn based on protocols prescribed by the CAA.

The pre-stocking protocols were completed and the stocking of specific pathogen-free seed procured from one of the hatcheries accredited by the CAA in Pondicherry will be held by the third week of March.

KUFOS Vice Chancellor B. Madhusoodana Kurup said all guidelines stipulated by the CAA would be adopted while conducting the trial culture of vannamei. "Many maritime States of the country took advantage of introduction of vannamei in the culture basket of shrimp more than six years ago and took both economic and social advantages out of its farming. We are still sceptical about the impacts of its introduction in Kerala," he said.

The Vice Chancellor said the proposed trial farming was targeted at developing a model farming system of *Litopenaeus Vannamei* suitable for the brackish water ecosystem of the State.

If the trial farming proved to be success, the vannamei culture could be extended to all suitable water bodies, enabling the State to fully exploit the prospects of its brackish water resources and to boost aquaculture production. The farming units would follow all prescriptions of the CAA such as maintenance of reservoir, effluent treatment system, erection of bio-fencing and other bio-security measures, which were being installed at the station, he said. (News in The Hindu March 8, 2015)

News:8

New panel on marine fisheries sought

A combine of fishermen's and mass organisations has appealed to the Union Ministry of Agriculture to constitute a new committee comprising traditional fishermen, State government representatives and other

stakeholders to study the marine fisheries situation in the country.

The petition, received by the Union ministry on March 4, was submitted by the National Fishworkers' Forum, Matsya Thozhilali Aikya Vedi, Swadeshi Andolan, National Alliance of People's Movements, and Kerala Gramswaraj Foundation.

The petition appealed to the ministry to withdraw the B. Meenakumari Committee report on deep-sea fishing. They also sought the withdrawal of a notification of regulations based on the recommendations. The petitioners said that the recommendations of a technical committee, imposing ban on all fishing vessels during monsoon, should be discarded. "The common feeling is that the report does not reflect the causes and ambitions of the poor fisher folk of India," the petition said.

The report by Dr. Meenakumari and the orders from the Department of Animal Husbandry and Dairying negated the "right of the coastal States," the petitioners said, and called for the constitution of a new committee to study the situation. Till such time, the recommendations and orders should be frozen, the petition added. (News in The Hindu March8, 2015)

News:9

Protest against destructive fishing in Ashtamudi

Inland water fishermen registered a novel protest against the destructive methods of fishing carried out in the Ashtamudi Lake by organising a sail past through the lake here on Saturday. The protest which began from the Thevally bridge in the city culminated at the boat jetty near the KSRTC depot. The protest, organised under the banner of the Akhila Kerala Swathantra Matsyathozhilali Union, was flagged off by Kadavur parish church vicar Fr. Amal Raj.

Inaugurating the programme, Francis J. Netto, president of the union, said the protest was also against pollution of the lake. Various hospitals in the city were regularly dumping clinical and biological waste into the lake. Most



of the waste from poultry stalls in various areas of the district covered by the lake and even sewage were also being dumped into it.

The destructive methods of fishing and pollution have badly affected the livelihood of hundreds of fishermen who depend upon the lake. Mechanised fishing is rampant in the lake and this has resulted in fish stocks getting heavily depleted. The other destructive practices include sieving away huge quantities of juvenile prawns with cloth, netting fishing at night with the use of powerful lights, mixing light poison to kill the fish and scoop them away and the use of nets with banned mesh measurements, Mr. Netto said.

Encroachments on the lake and uncontrolled cruising of tourist houseboats were also affecting the fishermen. Managing editor of the *Kerala Shabdham* B.A. Rajakrishnan and Fr. Paul Cruz, among others, addressed the demonstrators. (News in The Hindu March8, 2015)

News:10

PANEL ISSUES REPORT ON HOW TO FIGHT FISHING FRAUD , IMPROVE SEAFOOD TRACEABILITY

A panel of industry experts has released a new report containing a suggested new framework for fighting seafood fraud and improving traceability worldwide.

An eight-person panel produced the report, titled, Recommendations for a global framework to ensure the legality and traceability of wild-caught fish products. The panel is made up of experts from environmental NGOs, including Steve Trent from the Environmental Justice Foundation and Michele Kuruc from the World Wildlife Fund, but also includes Bill DiMento, chief sustainability officer at High Liner Foods, and Petter Olsen, Norwegian Institute of Food, Fisheries and Aquaculture Research.

“The objectives of the panel’s recommendations are to articulate a functional vision for a global framework to

ensure legal and traceable fish products, to identify the key subcomponents of such a framework, and to suggest solutions — or at least paths toward solutions — to some of the problems that must be overcome to establish the framework as envisioned,” the panel wrote in the report.

Among the report’s chief recommendations:

- Minimum information standards for wild-caught fish products should be adopted
- Authoritative data sources, including a global record of fishing vessels, should be established or identified as soon as possible
- A harmonized system of “landing authorizations” should be established to provide primary assurances of the legal origin of fish products
- Multiple points of verification should be added throughout seafood supply chains
- A transition to fully electronic traceability systems should be accomplished for all commercial wild fish products within the next five years
- Support and capacity building must be provided to those producers who will need help with the transition to electronic traceability systems, particularly SMEs and commercial fishers in developing countries
- A global architecture for interoperability systems should be developed
- Where applicable, non-discriminatory border measures setting minimum standards for seafood traceability and proof of legal origin should combat trade in IUU products while facilitating legitimate commerce through a “risk-based, tiered, and targeted” approach

The report expands on each of these concepts with more detailed suggestions, including vessel tracking, robust systems for managing landings at port and other methods.

“The panel believes that the vision set out here is one that is both practical and urgently needed,” the panel wrote in its conclusion. “The panel urges concerted action toward the goals set forth by this set of recommendations, without delay.” (Seafood source, March 13, 2015)

News:11

Fishers to take protest to national capital

Expressing dissatisfaction at the poor allocation for the fishing community in the Union Budget and the alleged neglect of the sector, members of the community under the banner of the National Fishworkers Forum (NFF) will take out a march to Parliament on April 22 raising their demands.

T. Peter, national secretary, said in a statement here on Saturday that the decision was taken at a meeting of NFF office-bearers at Mangalore on Friday. "This year's budget has slashed the allocation for the sector by Rs.10.16 crore compared to the previous year's budget."

Mr. Peter said Bharatiya Janata Party leaders, including Prime Minister Narendra Modi, during the campaign for the Lok Sabha elections last year had stated that demands of the fisher community, including a fisheries ministry, would be met if the BJP came to power. But the sector was neglected in the budget, he said.

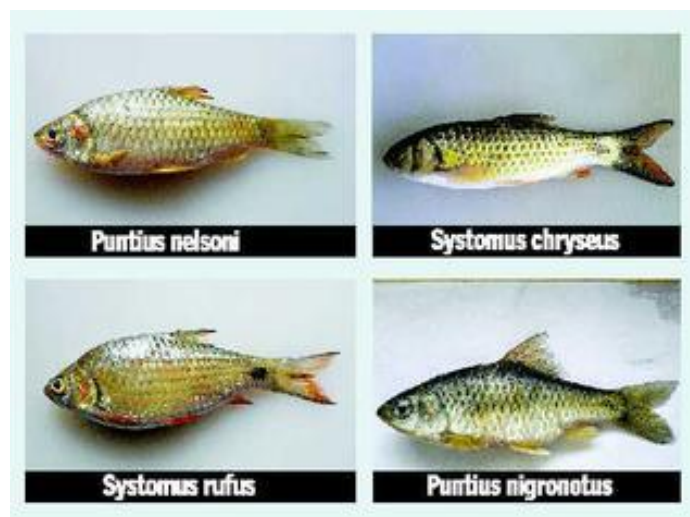
Mr. Peter said considering the fact that the fisheries sector was providing 0.7 per cent of the GDP, the proportional allocation to the sector, both Plan and non-Plan, should be not less than Rs.12,000 crore. "Only if there is a separate ministry can such demands be justifiably met," he said.

During the march, the NFF would also demand scrapping of the controversial recommendations of the Meenakumari panel report. The meeting was presided over by M. Ilango, NFF chairman. (News in The Hindu March 15, 2015)

News:12

Three new fish species in Manimala river

Discovery stresses Central Kerala river's importance as biodiversity hotspot



The recent discovery of three new fish species has re-emphasized the importance of the Manimala river flowing through Central Kerala as a biodiversity hotspot of freshwater fishes.

The three new species, *Puntius nelsoni*, *Systemus chryseus*, and *Systemus rufus*, have been reported from three locations in Pathanamthitta district by Mathews Plamoottil, Assistant Professor in Zoology, Government College, Chavara.

Freshwater fishes

All the three belong to the Cyprinid family of freshwater fishes. While *P.nelsoni* has been discovered from Kallumkal, near the point where the Manimala river merges with the Pampa, *S.chryseus* has been reported from the riverbed of Keezhvaipur, a place near Mallappally, and *S.rufus* from Venpala, near Thiruvalla.

A detailed article describing the new species has been published in the latest issue of the *International Journal of Fauna and Biological Studies*. Yellowish in colour, *P.nelsoni* is characterised by a short snout, wide

mouth, a spindle-shaped mark on the back of the head and an elongated black band on the bony flap covering the gills.

A golden coloured fish, *S.chryseus* has an elongated pectoral fin.

Sporting deep red fins, *S.rufus* owes its name to the Latin word *Rufus*, meaning red coloured.

According to the article, most of the freshwater fishes in Kerala described in the past were from rivers north of Kochi. Taxonomic studies on fishes of rivers in the southern parts of the State are rare.

Noting that all the new fish species reported recently have been discovered from the Manimala river, the article says it indicates the importance of the river as a biodiversity hotspot.

Originating in the Western Ghats, the river flows through Kottayam and Pathanamthitta before joining the Pampa river at Muttar, near Thiruvalla. Prof. Mathews has reported a fourth new species, *Puntius nigronotus*, from Mananthavady.

The fish is characterised by a black dorsal fin and higher number of lateral line scales.

According to Prof. Mathew, it is after 150 years that a new species of the genus *Systemus* is being discovered in Kerala.

The specimens have been deposited in the Government Museum of the Zoological Society of India at Kolkata and Kozhikode. (News in The Hindu March 15, 2015)

News:13

NABARD offers help to set up fish collection centres



NABARD AGM N. Madhumurthy having a word with a fisherman at Podu village in Krishna district on Saturday.- Photo: T. Appala Naidu

Several fishermen groups led by the National Bank for Agriculture and Rural Development (NABARD) authorities on Saturday visited Sagar Samrudhi project, a collective fish marketing initiative by fishermen co-operative society at Podu village in Krishna district.

Fishermen from nine villages in Kruthivenu mandal were involved in the initiative by opening up fish collection points in strategic areas to avoid the intervention of middlemen in procurement and marketing of marine fish. SNEHA, an NGO, is extending support for smooth functioning of the project. The NABARD, under its Umbrella Programme for Natural Resource Management, on Sunday promised necessary help to fishermen to form into co-operative societies to venture into marketing of fish. "Fishermen from Nagayalanka, Machilipatnam, Kaikaluru and Koduru have evinced interest to set up fish collection centres. However, final talks will be held," NABARD AGM N. Madhumurthy said.

"Kruthivenu based fishermen set up an ice factory with cold storage facility through which they are registering handsome business," he added. At least fifty fishermen on Saturday visited Sagar Samrudhi project and fish collection centre in Chinnagollapalem panchayat.

(News in The Hindu March 15, 2015)



good catch:Yellow clam harvested from the Ashtamudi lake in Kollam being weighed for purchase by an exporting company at the Dalavapuram course of the lake. A self-imposed three-month ban on clam harvest by the fishermen of the area had resulted in the Ashtamudi clams earning the coveted Marine Stewardship Council certification last November.

News:14

State to develop farming system for vannamei shrimp growers



Fisheries Minister K. Babu inaugurates the first vannamei shrimp farm in the State at the Fisheries Station on Puthuyppe Island on Sunday.– Photo: By Special Arrangement

Fisheries Minister K. Babu on Sunday said the State would develop a model farming system, suited to its brackish

waters, harmonising the ecological and geographical factors, for vannamei shrimp culture. He was speaking at the inauguration of the first vannamei shrimp farming venture in the State at the Fisheries Station on Puthuyppe Island, said a press release here.

The vannamei farming venture is being launched under the aegis of the Kerala University of Fisheries and Ocean Studies (KUFOS).

All procedures proposed by the Coastal Aquaculture Authority should be followed during vannamei farming to get positive results, the Minister said.

The trial culture of vannamei was being launched after an expert committee from KUFOS studied the scientific and technical sides of the project, the Minister said. “Shrimp farmers in the State will be able to understand the ways and techniques of the farming practice of the species by visiting the shrimp farms at KUFOS station,” the Minister said. S. Sharma, MLA, presided over.

MoU signed

KUFOS has signed a Memorandum of Understanding (MoU) with Central Institute of Brackish Water Aquaculture (CIBA), Chennai, with an aim to utilise the State’s brackish water resources. According to the MoU, KUFOS will take technical assistance from CIBA in undertaking diversified brackish water farming practices.

KUFOS and CIBA will cooperate to conduct research, to train farmers and to develop technologies for brackish water farming practices. KUFOS Registrar V. M. Victor George and CIBA Director K.K. Vjayan exchanged the copies of the MoU. (News in The Hindu March 16, 2015)



News:15

Thenmala aquarium, closed for 'renovation,' yet to be reopened

The aquarium of Matsyafed at the Thenmala Eco Tourism complex used to be a major attraction for visitors. In addition to that, it also served as a study centre for students from various colleges. For reasons that do not sound clear, the aquarium was closed for 'renovation' more than 18 months ago and is yet to be reopened.

There are also no indications whether it will be reopened in the near future. January and February are the months when the aquarium attracts big crowds of zoology students.

250 species

The aquarium had a big and rare collection of marine, brackish water, and freshwater fish. The endemic freshwater 'Miss Kerala' fish was one of the biggest attractions there.

Over 250 species of endemic and exotic fishes used to be on display there. During the two-month school vacation, tourist flow to the eco-tourism complex used to be heavy. But the complex wears a deserted look now. Those connected with the project said that the aquarium was being kept closed citing 'technical' reasons.

However, sources in the Fisheries Department said that personnel of the department were averse to getting posted at Thenmala and that was the actual reason behind the closure of the aquarium.

It had a big and rare collection of marine, brackish water, and freshwater fish

(News in The Hindu March 16, 2015)

NEWS:16

Fisheries varsity set to spread its wings

The Kerala University of Fisheries and Ocean Studies (KUFOS) will soon introduce an online learning system.

Vice Chancellor B. Madhusoodana Kurup said here on Tuesday that advanced methods and latest technologies in information and communication fields would be utilised for making the learning process more dynamic and effective.

In his address at the curriculum development workshop held at the Panangad campus, Mr. Kurup said the curriculum would focus on practical training and academia-industry linkages.

The aim is to ensure quality education and better employment opportunities for students taking up fisheries and ocean science courses.

Advisory board

The KUFOS will establish an industry-university advisory board and an industry incubation centre at the varsity.

It has plans to tie up with the private sector for research and development, and to transfer technology for the overall development of human resources in fisheries and ocean studies sectors.

The university will start new courses from the next academic year in areas such as marine chemistry, energy management, coastal and offshore engineering, ocean coastal safety and coastal harbour engineering, fisheries engineering and petroleum engineering.

(News in The Hindu March 18, 2015)

News:17

Call to include fisheries jobs under MGNREGS

The district unit of the Kerala State Cooperative Federation for Fisheries Development (Matsyafed) has urged the Mahatma Gandhi National Rural Employment Guarantee Scheme (MGNREGS) authorities to include various fisheries-related works under the MGNREGS as part of creating more employment opportunities for unskilled women from the fishers' community.

The request was placed at a recent- district level review meeting of MGNREGS officials to check the scope of redefining the existing rules and make use of the services of women for various works at the fishing harbours and fish landing centres in the district.

Matsyafed officials observed that even the basic cleaning jobs at the harbours and fish landing centres would fetch a good income once the works were included in the MGNREGS.

Better hygiene

Above all, such a move would definitely ensure a clean and hygienic environment in the harbours, they pointed out.

T.V. Ramesan, manager of Matsyafed, said similar suggestions have come from various other government departments as well.

"We will submit a detailed proposal if we are getting a favourable response on the request we have already made," Mr. Ramesan pointed out.

Appointment of women

Matsyafed authorities have also suggested appointment of women under the MGNREGS for various jobs at its upcoming fisheries base station at Vellayil. (News in The Hindu March 24, 2015)

News:18

New rules a breach of rights, says fishers' union

The Centre's plan to implement new rules governing marine fisheries will hurt fishermen community and breach the rights of the States' Constitutional rights over marine waters, says Matsya Thozhilali Aikyavedi (TUCI).

A statement, issued by the fishermen's combine here recently, urged the government to withdraw the Bill, which 'reserved marine fisheries sector to foreign monopolies and jail for Indian fishing boat operators.' It also said definitions in the Marine Fisheries (Regulation and Management) Bill 2012, which has been brought out by the Department of Animal Husbandry, Dairying, and Fisheries on March 9, were incomplete and insufficient.

Foreign monopolies The Bill is meant to strengthen the grip of foreign monopolies over Indian fisheries resources, the statement alleged. The Bill has been brought out at a time when there is an open protest nationwide against handing over of Indian marine fisheries resources to foreign operators, the statement added.

The coastal States and Union Territories in the country have demanded that Dr. B. Meenkumari Committee report on deep sea fishing should be rejected. But the fact that the government has decided to come out with the new Bill at this juncture has raised a lot of anxiety among the fishermen community, the statement said.

The Bill also tried to overlook the right of the States that have Constitutional rights over near-sea area up to 12 nautical miles. Fisheries is a State subject but the Bill does not recognise this fact either, the fishermen alleged.

The Coast Guard has been handed over the right to search and stop operations of all types of vessels in any part of the sea.

Union demands withdrawal of the marine fisheries Bill.

(News in The Hindu March 27,2015)



News:19

Traditional fishers plan Parliament march

The traditional fishermen community in the State is preparing for a mass mobilisation as part of a nationwide agitation against the threats posed by the neglect of the sector by the Central government and the restrictions imposed on fishing activities at sea.

The National Fishworkers Forum (NFF), spearheading the agitation, is planning to take out a march to Parliament on April 22 urging the Union government to scrap the B. Meenakumari Committee report on deep-sea fishing policy and cancel the Letters of Permit (LoPs) issued to foreign fishing vessels.

The forum wants the Centre to create a separate Ministry for fisheries and protect coastal areas from land grabbers.

The NFF is also putting up stiff resistance to the move to extend the monsoon fishing ban from 45 to 61 days for all motorised boats, including those fitted with outboard engines, as recommended by the G. Syda Rao Committee.

"There is a concerted move to open up our fishing grounds to corporate powers even as more restrictions are being imposed on traditional fishing activities. This constitutes an infringement of our rights and threatens to rob us of our livelihood," says T. Peter, secretary, NFF. "To make things worse, the budget allocation for the fisheries sector has been slashed by Rs.10 crore."

Coastal hartal

Meanwhile, the Kerala Fisheries Coordination Committee has issued a call for a coastal hartal in the State on April 8 to highlight the threats faced by the traditional fishers.

Fishermen will stay away from work and fish markets will down shutters.

(News in The Hindu March 28, 2015)

News:20

Centre urged to lift ban on shark fin export

Resources sustainable: seafood exporters

The Seafood Exporters Association of India has urged the Union government to lift the ban on export of shark fin.

In a representation to the Ministry of Commerce, the association said the recent notification by the Direct General of Foreign Trade banning shark fin exports is counter-productive.

Association president Abraham J. Tharakan said here on Saturday that the ban has been probably initiated on the premise that sharks are caught just for the fins and the meat is discarded. It is not true in the case of sharks being caught by Indian fishermen, he said.

There is no focussed fishing for shark by Indian fishermen. It is a by-catch caught along with other fish varieties.

The shark fin is sold as a by-product, the sale of which contributes to the shark meat being sold at a lower price to the coastal population.

The meat is also salted and dried for sale to nearby areas. The liver is used to make shark liver oil which is in demand by both the pharmaceutical and cosmetic industries. Therefore, for the fishing communities the value they obtain from their shark catch is a critical price component to make their fishing viable, Mr. Tharakan said.

India's shark resource is sustainable and there is no threat of depletion as perceived by the Indian environmentalists.

Catch statistics of the CMFRI indicate that the shark catch along the Indian coastline for the past 20 or more years has remained more or less steady. There is no logic in banning export of shark fin when fishing of shark is not prohibited. The fin, which otherwise would have fetched good value, will now be sold at a discount due to the ban. As a result, unscrupulous traders will buy the fin for

drying and then smuggle it out of the country as had happened in the past, according to the association.

Exporters say there is no logic in banning export of fin when fishing of shark is not prohibited (News in The Hindu March 29,2015)

News:21

Lift ban on shark fin export: SEAI

The Seafood Exporters' Association of India wants the recently-imposed ban on shark fin exports lifted.

The notification by Director General of Foreign Trade (DGFT) banning shark fin exports is "counterproductive and greatly affects the livelihood of the economically backward fishing communities living along both the East and West Indian coastlines", said a statement issued by the Association here.

The order reflects apprehensions of environmentalists that shark population is fast depleting because of they are being caught just for their fins. However, the case with Indian fishermen is different. In India, shark is not a focussed fishery and is a by catch along with other fishes like king fish and tuna. The meat is salted and sold. Hence, shark is a decisive component for making fishermen activities economically viable, the seafood exporters have argued.

Figures from Central Marine Fisheries Research Institute show that shark catch along the East and West coasts of India has remained more or less steady over the past 20 years. Indian shark resource can be declared sustainable, the seafood exporters have claimed to back their demand for a lifting of the ban. They have also said that the ban had been brought without any prior notice and that exporters have commitments and large stocks ready for shipment. *'Shark is a decisive component for making fishermen activities economically viable'*

(News in The Hindu March 30, 2015)

News:22

Three fisheries colleges, research centres proposed in KUFOS budget



: Kerala University of Fisheries and Ocean Studies (KUFOS) budget for 2015-16 envisages setting up three new fisheries colleges in Kozhikode, Thrissur and Kollam.

The budget with a total outlay of Rs. 274.89 crore has proposed two regional centres for research in Kumarakom and Kannur. It has earmarked funds to the tune of Rs. 13.23 crore for various projects that include setting up a polytechnic and starting new postgraduate and online courses. The academic programmes recommended are M.Sc in marine chemistry, MBA in energy management, four M.Tech courses in fisheries engineering, biofuel, coastal and harbour engineering and ocean and coastal safety engineering and a PG Diploma in law from the next academic year.

KUFOS will offer Massive Open Online Courses in biodiversity assessment and management, food science and technology, bioinformatics, brackish water aquaculture, marine ornamental fish culture and marine technologies.

The budget, presented by Vice Chancellor Prof. B. Madhusoodana Kurup, has plans to establish a linkage with the fishing community aimed at improving their living standards.

The budget has earmarked Rs. 205.16 crore for research. The varsity has plans to establish Centre for aquatic toxicology and germ plasm conservation, Centre for Vembanadu and Shasthamkotta Lake Ecosystem Assessment and Conservation, Centre for Advanced Research in Food Safety, Food Microbiology and Quality Assurance, Centre for Advanced Faculty Training (CAFT) and Centre for Ocean Science Education Excellence. The varsity will set up a Chair on Oceanography in the name of Prof. N.K. Panikkar, renowned oceanographer, and a Centre for WTO Studies. (News in The Hindu March 31, 2015)

Allergen Management: an effective way to prevent allergies

Food is the elixir of life, our thriving force and our sustenance. However this food can be the life propagator and also a lethal killer. Food borne problems are many and one of the greatest snares for the food companies are the allergens present in the food. An allergy is the intolerance of food protein by the body. Allergies can be mild, severe or sometimes even cause death due to anaphylaxis.

The food producers have to ensure that their products are not consumed by an allergic person. The allergic individuals show a variety of impacts in consumption of specific allergy causing foods like peanuts, egg, gluten in wheat and milk, etc.

The people who are allergic to some foods have to take precautions while consuming a particular product that may contain the allergens. They have to solely rely on the description of ingredients provided on the product label. It has to be taken seriously to provide all the necessary information on the label to prevent any unwanted allergies that might even cause death.

An important way to manage allergens is through an allergen management system. It is a food safety

initiative in by a food company that expresses its interest in effective allergen management and displays its seriousness to ensure safe food to its consumers. The allergen control plan is a written document prepared by the company that involves storage, handling, processing, packaging and identification of allergenic foods and ingredients. The allergen control plan should be enforced, audited and upgraded regularly. The plan when updated should be informed in the company, if there is an introduction of a new product, a change in the process and also if a new person is hired or there is a change in responsibility of the presently working personnel. Every person in the factory should be informed about their role in the allergen control plan. This could be effectively done through documented training.

A possible allergen control plan can be suggested that can be useful for the companies dealing with allergenic products. This is not a comprehensive plan but can be useful to frame a background for the development of an effective allergen control plan.

Fundamentals:

- Form an allergen control management team that may comprise of representatives from all concerned departments like production, quality, regulatory/labeling, research and development, food safety, engineering and many more according to the company. It may be if a company is small, an individual can represent a number of operations in accordance to relevance with the company.
- Risk assessment should be conducted to identify specific allergens for selection of management control procedures.
- An allergen flow diagram to be prepared to identify the point they are present or are entering the product during the process
- Allergen control plan should be prepared for specific product processing facility.



- Review and update the plan at periodic intervals and especially when the new products' ingredients are added or process protocol is changed or new equipment is added to the process.

Designing a new product:

The designing of a new product should be done with reference to the allergen control plan. The new product which is being developed should not be full of allergens that it be difficult to implement a successful allergen management plan.

- Allergens should only be added to a product if they make an appreciable difference in taste or functionality of the product.
- Suppliers can be interrogated for the suitability of allergenic ingredients in their formulation.
- The allergens present and not present in manufacturing facility during the product formulation.
- Prior production all the ingredients to be reviewed by a specific process
- Minimal usage of allergens should be allowed to avoid if they produce no functional effect on the product.

Cross contact prevention during processing:

- Long runs for allergenic products to be processed to minimize the changeovers with no allergenic products.
- Allergenic and non allergenic production areas to be segregated if possible otherwise non allergenic foods to be processed before allergenic foods.
- Traffic of raw material supplies, employees and packaging materials to be limited during manufacturing of allergenic products.

- Separate process lines if close to each other by physical barriers for allergenic and non allergenic products.
- Prevent the falling of allergenic product on the non allergenic line.
- Dedicated equipments and tools to be used for allergenic products.
- Allergen products staff should be identifiable to prevent cross contact of allergenic products
- Reuse of products like oil, water should be avoided.
- Allergenic products should be easily identifiable using tags or colour codes, etc while on the processing line.

Validated and verified allergen cleaning

- Cleaning and sanitizing of equipment should be easy
- Written protocols should be maintained
- No dead spots should be present in the production
- Cleaning validation and verification procedures should be present with their records.
- Identify the effectiveness of the allergen control plan through internal and external audits.

Review of product label /packaging usage and control

- The product being manufactured should have a label that is required in the target market and should adhere to Food Allergen Labeling and Consumer Protection Act of 2004
- The companies cannot add "may contain" as a precautionary labeling according to FDA.
- Labels should be reviewed prior to their receipt for their accuracy
- Line Personnel should be trained to ensure labeling is changing when a changeover takes place

Personnel training:

- Training to be provided to personnel at all levels for allergen awareness and control Specific documented training for jobs of greater responsibilities
- Consequences to be highlighted if the plan is not followed during trainings and the reasons for the protocols followed.

Allergen control management plan is a priority now for all the companies if they are dealing with the allergenic products. The companies that

receive raw materials from various suppliers should ensure that they are also following an allergen control plan. Prevention of cross contact with allergenic products and efficient allergen control is better than to bear the brunt of recalls and withdrawals. This results in a high economic loss and tarnishes the brand image as well. Thus it is important for all food business operators to implement a dynamic and robust allergen management system.





Recipe Corner

Mackerel-Mango Curry

1. Mackerel (large) : 3nos (cleaned and cut into pieces)
2. Onion : 1no
 Ginger : 1piece
 Garlic : 3flakes
 Green chilly : 3nos (cut length-wise)
 Curry leaves : 1spring
3. Mango : 1nos (12pieces)
 Coconut (finely ground) : 1cup
4. Turmeric powder : ½ teaspoon
 Chilly powder : 2dessertspoon
 Salt : To taste
5. Coconut oil : 50g
 Small onion : 4pieces (sliced)
 Red chilly : 2nos

Heat ½ of the coconut oil in a frying-pan. Add 2nd set of ingredients and sauté for 2min. Add 4th set of the ingredients, 350ml water and salt. Cover with a lid, bring to boil, add fish, mango pieces and cook for 6min. Add finely ground coconut paste in ½ cup water. Put off the flame before boiling. Season with red chilly, curry leaves and onion. This popular fish curry is serve with plain rice, chappathis or bread.

Courtesy : Mr. A.K.Unnikrishnan (CIFT)