



June, 2017

SafeFish Update

Dear SafeFish Stakeholder,

Please find below an update of SafeFish activities for you to share with your members. Please remember to visit our website: www.safefish.com.au or contact us for further information.

Research Project Updates

Preparation and use of lobster and abalone in Chinese restaurants

This report details the results of survey work for risk assessment purposes undertaken in mainland China and Hong Kong. The work aimed to:

1. Generate data on consumption of high value rock lobster and abalone in Chinese high-end restaurants and hotels.
2. Identify information on processing and preparation techniques.
3. Compile information in a form readily useable for risk assessment.

Survey work was undertaken in Beijing, Shanghai and Hong Kong, targeting high-end product in Chinese restaurants and also specific recipe information; these restaurants were targeted as the bulk of product in China is consumed in restaurants with little home-based consumption.

The mean ranges of estimated serving sizes for lobster liver for Beijing, Shanghai and Hong Kong ranged from 7.4 to 11.6 g and the estimated 95th percentiles ranged from 17.8 to 22.5 g. The mean values for abalone foot consumption for Shanghai and Hong Kong ranged from 55 to 86.3 g (95th percentile values of 120 to 169 g) and the mean range of for epipodium consumption ranged from 22 to 35 g (95th percentile values of 45 to 115 g). For abalone viscera, only one chef questioned reported a serving size of abalone viscera (15 grams per person).

The approach taken has provided valuable insight into the use of these products and the data collected is currently being used to refine risk assessment activities for Southern Rock Lobster. This data is an important reference point for the assessments as they show a lower proportion of consumption when compared to recreational lobster fishers in Australia. The data collected for abalone indicates that earlier risk assessments were likely to be overly conservative and this data could be used in updating these risk assessments.

In addition to the outputs generated for risk analysis, information on the use and perception of these products has been recorded.



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Validation of rapid test kits

SafeFish has completed a study validating the Neogen rapid test kit for detecting paralytic shellfish toxins in oysters and mussels. Two publications have been submitted to the Journal of the Association of Official Analytical Chemists, and work was presented at the recent International Conference of Molluscan Shellfish Safety. Discussion at the conference centred around potential uses for the rapid test kits, including consideration of regulatory use. SafeFish is now assisting the Australian shellfish industry to incorporate these kits into business and regulatory risk management programs.

The validation project will also benefit other fisheries through provision of better data from the bivalve fisheries, and providing a blue print for the validation of test kits with other species.

Processing and packaging of seafood for safe shelf- life extension

This project was aimed at providing information for the seafood industry to meet consumer and retailer demands for extended shelf-life for fresh product. The project is finalizing this month, having produced a guide for industry that focuses on risk management of *Listeria monocytogenes* and *Clostridium botulinum*. A training workshop was held by SafeFish, CSIRO and Seafood Victoria in Melbourne on the 19th June 2017.

Sulphites in Canned Abalone

Preparation of the technical submission to the Chinese food authorities to allow sulphites in canned abalone is well underway. All the information required has been collected in response to the template supplied. Stephen Pahl represented SafeFish on a recent industry mission to China to discuss the proposal with the previous submission's partner, potential future partners, and Prof. Dai from Zhejiang Gongshang University, who has recently submitted a successful application to allow sulphites in prawns. A draft submission document is expected in August.

Food Authenticity Review

A project has begun to review of food authenticity needs of the seafood industry and the analytical tools available or in development to meet these. The report will discuss advantages and disadvantages of each analytical method, and provide a tool box approach to assist industry to determine which method is best fit for purpose to answer specific needs.

CODEX Activities:

SafeFish is currently providing technical input in to: Methyl Mercury, Histamine and Ciguatera in fish and tracking progress of the review on requirements for Hazard Analysis and Critical Control Points (HACCP) and Good Hygiene Practices (GHP).

SafeFish Partners Meeting:

The next Partnership Meeting will be held in Canberra on the 27st July. Please contact the SafeFish secretariat with any concerns you would like to raise.