

OIE Regional Seminar for OIE Focal Points for Aquatic Animals
Grahamstown
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Aquatic Code commodity based approach

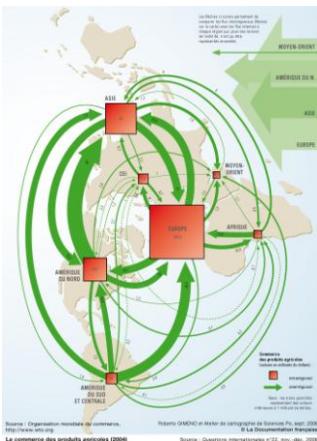
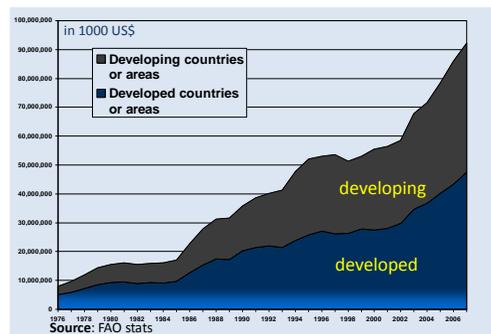
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World trade of fish & fishery products

- It has increased over the last 2 decades becoming the world's most traded food commodity (Washington and Ababouch, 2011).
- In 2008, it represented a nearly 100% increase since 1998 (FAO Fisheries and Aquaculture Department, 2010).
- The increase in trade in fishery exports of developing countries exceeds growth rates for other agricultural commodities, such as rice, coffee and tea.

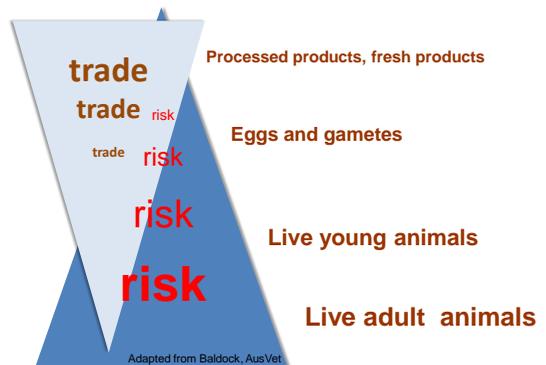


Temporal pattern of the world fish trade: export value



Inter-region Trade In Agriculture Products

Recognising levels of risk



'Commodity' based approach

- The OIE has undertaken work to facilitate safe trade in animal products ('commodities'). The goal of this work is to refine existing standards and develop new standards that are simple to use and easy to understand and that facilitate safe trade in products derived from aquatic animals.
- The OIE *ad hoc* Group on the Safety of Products Derived from Aquatic Animals developed criteria that could be used to assess the safety of aquatic commodities irrespective of the disease status of source populations.

First Product Type

Safety of aquatic animals and aquatic animal products for any purpose from a country, zone or compartment not declared free from disease X

Guiding principles

- A product may be subjected to a type of processing that inactivates the pathogen:
 - Heat sterilised, hermetically sealed products (*aka* canned products): temperatures involved in processing are considered sufficient to inactivate all aquatic animal pathogens
- Absence of the pathogen
 - e.g.* *Gyrodactylus salaris* and fillets

- Products that can be traded for any purpose are listed in all disease chapters, Article X.X.3.
- Criteria in Article 5.3.1. for inclusion are based on:
 - absence of the pathogen in the traded products or inactivation of the pathogen by treatment or processing.
- It is assumed that
 - processing (i) uses standardised protocols; (ii) is conducted according to Good Manufacturing Practices; and (iii) any other steps in the processing and subsequent handling of the product do not jeopardise its safety.

Criteria (Article 5.3.1.)

- Absence of *disease agent* in the traded commodity:
 - There is strong evidence that the *disease agent* is not present in the tissues from which the commodity is derived;
- AND
 - The water (including ice) used to process or transport the commodity is not contaminated with the *disease agent* and the processing prevents cross contamination of the commodity to be traded.
- OR
 - Even if the *disease agent* is present in, or contaminates the tissues from which the commodity is derived, the treatment or processing to produce the commodity to be traded inactivates the *disease agent*:
 - Physical (e.g. temperature, drying, smoking);
 - AND/OR
 - Chemical (e.g. iodine, pH, salt, smoke);
 - AND/OR
 - Biological (e.g. fermentation).

Commodity under consideration	Fish roe	Assessment	
Criteria 5.3.1.			
1.	Absence of disease agent in the traded commodity: There is strong evidence that the disease agent is not present in the tissues from which the commodity is derived	<i>Gyrodactylus salaris</i> is present on the skin, fins and gills of fish living in freshwater (Jensen and Johnsen, 1992). <i>G. salaris</i> does not occur in this commodity	Yes
AND			
1a.	The water (including ice) used to process or transport the commodity is not contaminated with the disease agent and the processing prevents cross contamination of the commodity to be traded	Potable freshwater is used to process the product (WHO and FAO, 2009). The final product is transported out of water. In addition, <i>G. salaris</i> is readily inactivated by disinfectants (Mo TA, 2010, OIE Reference Laboratory for Gyrodactylosis, personal communication). <i>G. salaris</i> does not produce eggs (2009 OIE Aquatic Manual).	Yes
OR			
2.	Even if the disease agent is present in, or contaminates in the tissues from which the commodity is derived, the treatment or processing to produce the commodity to be traded inactivates the disease agent:		
2a.	Physical (e.g. temperature, drying, smoking)		
AND/OR			
2b.	Chemical (e.g. iodine, pH, salt, smoke)		
AND/OR			
2c.	Biological (e.g. fermentation)		
Conclusion	<i>Gyrodactylus salaris</i> does not occur on this commodity therefore fish roe is eligible for inclusion in Article 10.3.3. point 1.		

Applying criteria of Article 5.3.1. to EHN

- Article 10.1.3. point 1. (adopted in 2010)
- Products found to carry a negligible risk:
 - heat sterilised hermetically sealed fish products (i.e. a heat treatment at 121C for at least 3.6 minutes or equivalent);
 - pasteurised fish products that have been subjected to heat treatment at 90°C for 10 minutes or to any pasteurisation equivalent;
 - mechanically dried eviscerated fish (i.e. a heat treatment at 100C for at least 30 minutes or equivalent);
 - fish skin leather;
 - fish oil and fish meal.

Guiding principles

- Products may not be considered to carry a negligible risk applying Criteria of Article 5.3.1. **BUT** still be considered to carry a negligible risk if the intended use can limit the likelihood that the product, or parts of it, are released into the aquatic environment (directly or indirectly).
- Products intended for human consumption and prepared and packaged for the retail trade should therefore assessed separately.

Criteria (Article 5.3.2.)

- the aquatic animal or aquatic animal product is prepared and packaged for retail trade for human consumption
- AND**
- EITHER**
- it includes only a small amount of raw waste tissues generated by the consumer
- OR**
- the pathogenic agent is not normally found in the waste tissues generated by the consumer

Second Product Type

Safety of aquatic animals and aquatic animal products for retail trade for human consumption from a country, zone or compartment not declared free from disease X

- Products for retail trade for human consumption are listed in all disease chapters, Article X.X.11 or 12.
- Criteria in Article 5.3.2. for inclusion are based on:
 - form and presentation of the product, the expected volume of waste tissues generated by the consumer and the likely presence of viable pathogenic agent in the waste.
- Assumptions:
 - products are used for human consumption only;
 - waste may not always be handled in an appropriate manner that mitigates the introduction of the pathogenic agent. The level of risk is related to the waste disposal practices in each Member's country or territory
 - processing (i) uses standardised protocols; (ii) is conducted according to Good Manufacturing Practices; and (iii) any other steps in the processing and subsequent handling of the product do not jeopardise its safety.

Applying criteria of Article 5.3.2. to EHN

- Article 10.1.12. (adopted in 2010)
- Products (for retail trade) found to carry a negligible risk:
 - Fillets or steaks (chilled or frozen)

Revised 'safe' product listings

- Following adoption of Ch 5.3. Criteria to assess product safety in 2009;
- the AHG applied the criteria to assess the products listed as 'safe' commodities in the *Aquatic Code*:
- revised 'safe' product listings (articles X.X.3, and X.X.11./12) for EHN, *B.ostreae* and TS were adopted in May 2010;
- revised 'safe' product listings (articles X.X.3, and X.X.11./12) for all other disease chapters were adopted in May 2011;
- all assessments were in AHG reports and will be published on the OIE website (end 2011).

Summary

- Trade facilitating approach;
- All *Aquatic Code* disease specific chapters revised 'safe' commodity listings were adopted at 2011 and appear in 2011 *Code*;
- All assessments to be published on OIE website (late 2011);
- Countries can use the criteria to assess non-listed products.

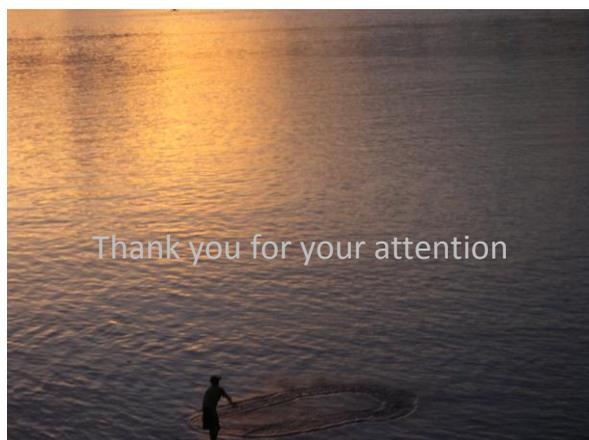
Take home messages

- Tremendous increase of trade in aquatic products;
- This trade represents a different level of risk;
- Two main situations:
 - products for any purpose
 - products intended for human consumption
- Specific assumptions prevail to risk assessment;
- The commodity based approach does not overrule the *Code*; it is not a 'carte blanche';
- Limitations of RA at global level calls for national initiatives: commodity based approach to be implemented.

Take home messages

- The commodity based approach does not overrule the *Code*; it is not a 'carte blanche';
- Consider the Quality of the AAHS:
 - Aquatic Code*:
 - Chapter 3.1. Quality of Aquatic Animal Health Services
 - Section 5 : Certification procedures; Model veterinary certificates;
 - Surveillance

PVS evaluations



Thank you for your attention