

Worldfishing

INFORMING THE GLOBAL FISHING INDUSTRY SINCE 1952

South African fishing alliance formed

WWF South Africa, together with four major fishing industry players – I&J, Oceana, Sea Harvest and Viking – has launched the Responsible Fisheries Alliance (RFA).

The Alliance is the first alliance of its kind in the history of South African marine conservation and is a bid to achieve the common goal of ensuring the implementation of an Ecosystem Approach to Fisheries (EAF) management in South Africa's fisheries.

Balancing needs

An EAF seeks to protect and enhance the health of marine ecosystems on which life and human benefits depend. The approach depends on balancing the diverse needs and values of both present and future generations.

The goals of the Alliance include promoting responsible fisheries practices, influencing policy on fishery governance, skills development to enable the implementation of an Ecosystem Approach and facilitating high quality ecological, socio-economic and governance related research to inform the implementation of an EAF.

Good working relations

The RFA was created on the basis of a strong ecological, market, operational and governance case agreed upon by both the fishing companies and WWF. The many years of good working relations between WWF and the key Alliance partners has already resulted in the development of a number of projects including the development of the responsible fisheries training programme, various bycatch assessments such as seabirds and vulnerable finfish amongst others.

"Sea Harvest has been in existence for over 45 years; and we intend to fish



The Responsible Fisheries Alliance has been launched in South Africa

for many more – for our children's children" said George Bezuidenhout, Managing Director of Sea Harvest. "We are proud to be a founding member of the RFA which will become one of the important interventions enhancing responsible and sustainable fishing."

Collaborative initiatives

I&J Operations Director, Suleiman Salie said "I&J is committed to continue to be actively involved in promoting sustainable and responsible fishing practices for the long term. Collaborative initiatives such as those that will be championed by the Responsible Fisheries Alliance will undoubtedly enhance our efforts to achieve this goal."

On behalf of Viking, Director, Tim Reddell, said "Viking is proud to be a founder member of the RFA; it highlights Viking's commitment towards ensuring that future generations will also be able to experience the pleasures and biodiversity that the world's oceans have to offer."

Francois Kuttel, CEO Oceana Group Limited added that "environmental sustainability is one of the three pillars of the Oceana Group's corporate sustainability framework. Oceana is committed to a policy of fair dealing and integrity in the conduct of its business. The sustainable utilisation of marine resources, and support for the responsible management of these resources is fundamental to this commitment."

The launch of the RFA also received public support from Dr Valli Moosa, former Minister of Environmental Affairs and Tourism and former President of the World Conservation Union (IUCN).

"The RFA will facilitate the support of the regulatory framework by sharing the responsibility of the wise management of our oceans and providing additional resources to furthering the World Summit for Sustainable Development Goal of implementing an Ecosystem Approach to Fisheries Management by 2012," said Dr Moosa.

IN THIS ISSUE

Analysis 8

Part 1 of David Hayes' article on the international Coral Triangle Initiative

New Horizons 10

Peter O'Neill looks into the Icelandic fisheries sector

Danfish Preview 14

A look at some of the products and services on display

Processing & Fish Handling 20

Savings from EPS compactor; the benefits of HPP; and new Winning Lines from AEW Delford

Safety & Distress 24

The latest news from the sector

Aquaculture 25

New equipment from Valka; breakthrough technology from AKVA group; and a new vacuum system for net cleaning

Make time

to come and see us at
DanFish, Aalborg

Stand A108



Forced to focus on hygiene

Belting company, Volta Belting, recently advised a tuna processing plant engineer who was concerned about the drastic changes in market awareness towards hygiene and product quality. Global standards are rising and food production plants are being forced to increase their hygiene levels. New measures must continuously be taken to ensure that hygiene keeps its place on the top of the list of a company's priorities.

This new trend is placing much more emphasis on hygiene standards and has forced tuna processing plants to search the market to find simple and economical solutions to reach their ultimate goal of producing high quality foodstuffs.

One of the causes of contamination is the fraying of the material layers of conveyor belts. These tiny frayed threads settle in the food product and directly increase the level of bacteria.

In the belting industry it is companies such as Volta's responsibility to avoid this type of contamination. The company suggests that one of the ideal solutions to this dilemma is to use smooth homogeneous conveyor belts in the production line. Volta can provide fully extruded thermo welded belts that create a smooth transfer from base belt onto fabricated flights, guides and the join area avoiding any fray threads, hinges or crevices that tend to catch and foster bacteria growth. The tuna industry can also take particular advantage of the fact that these belts work well under water and are highly cut resistant.

These conveyors are also simple and easy to clean, saving money on labour and water as the belts can be simply hosed down. Also, adding a green eco-friendly light to the plant can increase the level of hygiene of the product and help the operator to become more cost efficient at the same time.



■ A Volta conveyor belt

New Auto Water Scaling System

TRIO-FTC is marketing the Japanese Auto Water Scaler System within the EU. The product removes fish scales and slime very efficiently, using high pressure water jets. The first units were put into operation in the UK this year.

Various kinds of bacteria, including Listeria, are present in fish slime and under the scales of fish. By removing fish slime and scales, with the use of high pressure water jets, it is possible to both extend the shelf life of fish and to reduce the presence of undesirable bacteria by up to 95%.

The Auto Water Scaling System com-

pletely eliminates the manual scaling in fish processing. The operator's job is simply to feed fish into the machine, then pick the fish up after scaling.

The machine automatically and efficiently scales fish using high pressure water jets. Line speed and water pressure can be adjusted very simply, as appropriate for the kind of fish being processed.

A scale chamber installed in the machine stores the scales automatically, thus keeping the factory in a clean and hygienic condition.

The machine is used by fish suppliers and processing companies.

1919 *Quality in all phases!* **2009**

BAADER
Food Processing Machinery

90 years of innovations based on family values!

Germany • Tel. +49/451-5302-0 • Fax +49/451-5302-492 • www.baader.com