





## FAO TCP/RER/3301(D)

Sustainable Development of the Aquaculture Sector from a Postharvest Perspective with a Focus on Quality, Traceability and Safety

# Traceability practices in aquaculture and fish processing industry. Case studies from EU

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Zadar, Croatia 8-10 May 2012

# Legal basis of traceability (1)

The European Union has mandatory traceability requirements for all food and feed, including seafood. The requirements on mandatory traceability found in Regulation (EC)  $n^{\circ}178/2002$  and require all producers of food and feed:

- 1. Be able to identify their suppliers and customers (one up, one down) and convey this information to the Competent Authority on demand;
- 1. Have a system to withdraw/recall unsafe products;
- 2. Provide customers with necessary information to access the risk; and
- 3. Inform the competent authorities of unsafe food.







# Legal basis of traceability (2)

The points to note here are, that the Regulation (EC)  $n^{\circ}178/2002$ :

- -Does not regulate the methods to ensure the ability to identify suppliers and customers of the food operators;
- -Does not obligate internal traceability
- -Does not fix the time limit in which the operators have to store traceability information for conveying to the competent authority in case of need.







# Legal basis of traceability (3)

In order to fulfil the above responsibilities, food/feed business operators have 2 derivative responsibilities:

- •To put in place a system and procedures, which ensure their responsibility on demand by the competent authority.
- To facilitate traceability, by adequately labelling or identifying their products in accordance with the provisions on labelling:

Thus, labelling and identification of products are needed for the implementation of traceability.







# Common business practice

The EU importer has to be able to identify its immediate previous supplier (the last third country company) and make sure that the imported product complies with other relevant requirements in the EU food law (e.g., food standards, labeling standards, country of origin standards etc.).

Some EU food business operators request trading partners to meet the traceability requirements and even go beyond the "one up-one down" principle.

This is a common business practice for some business operators and not a requirement established by the EU regulation.

Furthermore, EU importers are encouraging third country suppliers to set up a bar coding system used for internal EU purposes, such as GS1 (EAN-UCC).







# Definition of traceability

In the fields of animal health and food safety, there are several legal definitions and different terms for traceability, such as:

- -the ability to trace the history, application or location of an entity by means of recorded Identification (ISO standard 9000:2000)
- -the ability to follow the movement of a food through specified stage(s) of production, processing and distribution (CAC 27th Session Report 2004)
- -the ability to trace and follow a food, feed, food-producing animal or substance intended to be or expected to be incorporated into a food or feed through all stages of production, processing or distribution (EU Law. Regulation No 2002/178 Article 3. 15)
- the creation and maintenance of records needed to determine the immediate previous sources and the immediate subsequent recipients of food, (i.e., one up, one down) (USA Law. Bioterrorism Act 2002 Section 306)







# Traceability

In simple terms, it means having the ability to answer **5 key questions** about inputs, production, and outputs:

- 1. Where did it come from?
- 2. How did it get here?
- 3. What did we do with it?
- 4. Where did it go?
- 5. How did it get there?
- ✓ All the info must be RECORDED,
- √ The documents must be COLLECTED
- ✓ Info must be TRANSMITTED to the buyers
- ✓ You must be made AVAILABLE to the OFFICIAL INSPECTORS







# Traceability

Based on the above practices, two categories of traceability are identified:

- -The external traceability: the system that ensures the links management and the data communication between the steps of the production chain. This is the minimum traceability the industry must maintain.
- -The internal traceability: the system that ensures the links management and data communication of every unit of raw materials and ingredients during the processing at each step, until the final products.

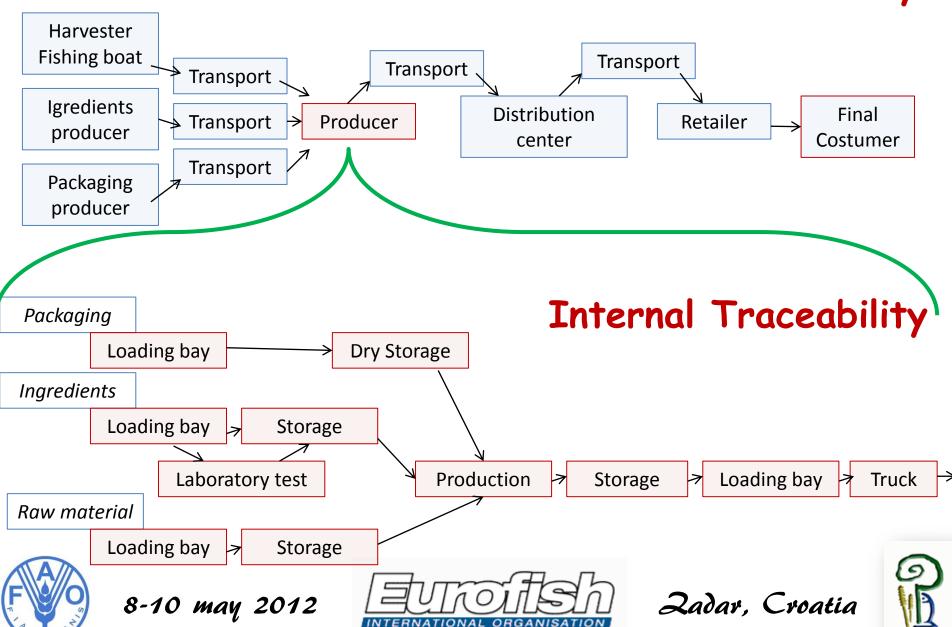
The external traceability is mandatory according to the current legislation, while the internal traceability is the factor assuring the accuracy of the external traceability.







# External Traceability



# Traceability

#### **EXAMPLES of TRACEABILITY SYSTEMS**

There are a number of different systems that can be used for traceability within an organisation or throughout a supply chain, each having advantages and disadvantages.



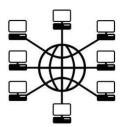
· Paper based



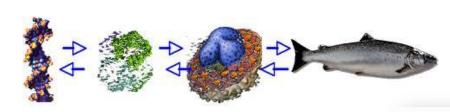
· Computer Based







- · Radio Frequency Identification
- · DNA
- · Biometrics











PAPER-BASED TRACEABILITY SYSTEMS

Based on existing quality assurance/stock

control documentation systems.

Inexpensive to implement.

Flexible in terms of the processing systems to

which it can be applied.

Data input is easy and precise

**ELECTRONIC TRACEABILITY SYSTEMS** 

Data input can be made automatically.

Easy to link additional information, e.g. temperature.

Real-time availability of information.

Records and reports can be made quickly and adapted to the situation.

Easy transmittance of information to other links in the supply chain.

Manually intensive.

Reliant on correct procedural operations.

Trace-back of information is timeconsuming and difficult.

Records are not easily reviewed.

Expensive equipment.

Paper bar codes are easily damaged in moist and harsh production environments.

RFID technology is not yet so widespread, and reading rates are not yet 100%.







# **BAR CODES** Inexpensive to implement and use. Advantages Widely used and tested technology. Data can be read even if the bar code cannot be scanned.

## **RFID**

Several tags can be read simultaneously

It can withstand harsh environments.

**Disadvantages** 

Have to be in line of sight when scanned.

Are easily damaged by wet and moist environment.

It is more expensive than bar codes.

The technology is still new and not











#### TRACEABILITY OF FISH GUIDELINES

Application of EAN·UCC Standards in implementing EU legislation and business requirements regarding consumer information and traceability



The "full chain traceability" is most effective when all links in the chain have the same principles and use the same (or at least compatible) tools.

In 2002, an EU-funded concerted action initiative called "TraceFish" (www.tracefish.org) produced three consensus based standards for the recording and exchange of traceability information in the seafood chains.

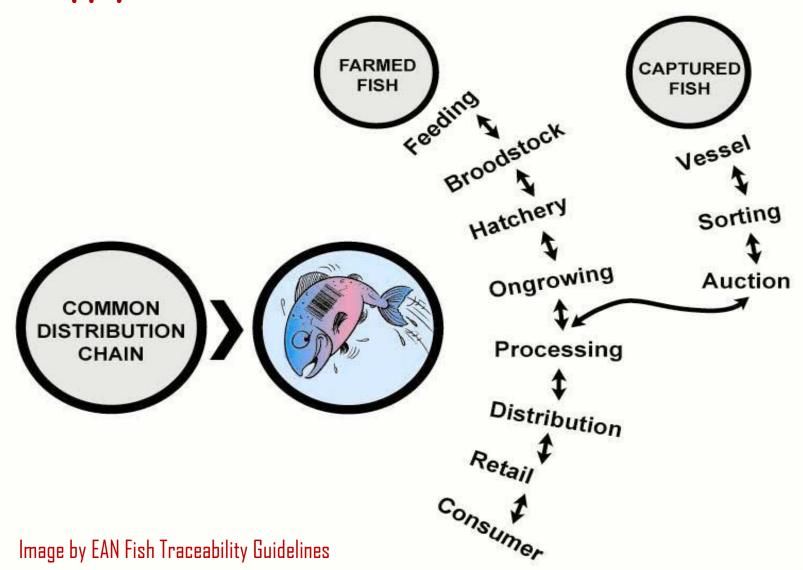
The Traceability of Fish Guidelines were developed together with EAN Member Organisations, the TraceFish project and the national working groups.







# Fish Supply Chain Models







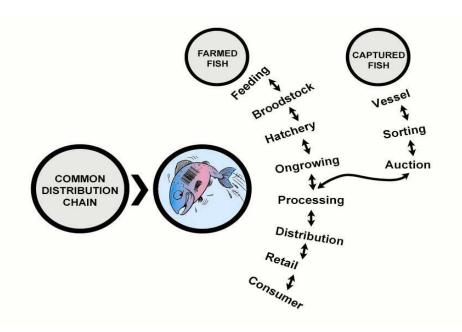


#### FARMED FISH

It is possible to control and document each step of the process.

Traceability is possible from all the way back to the parents of the fish and to the eggs they produced.

In addition data on the food used and any medication applied during the growing process is available.

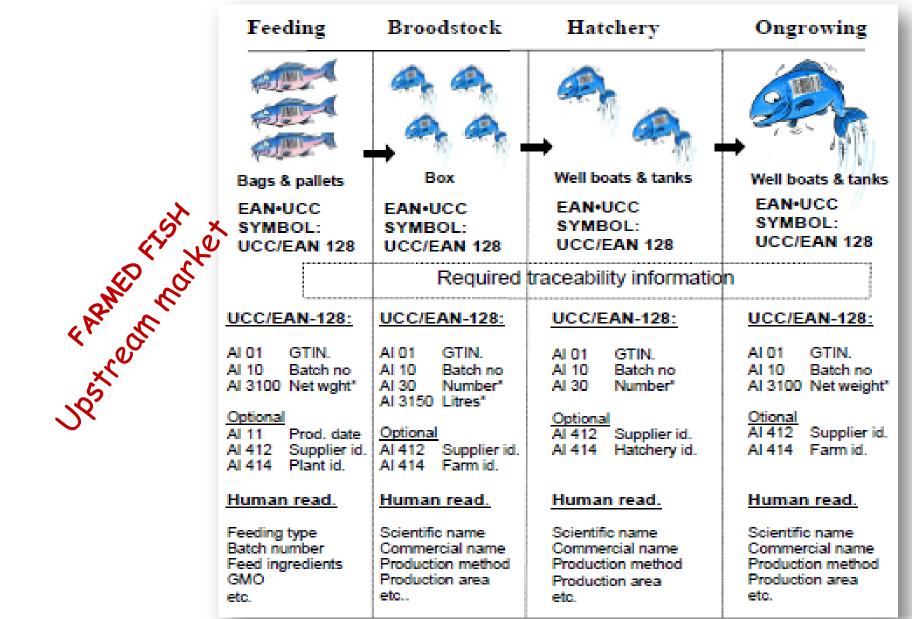


Upstream market: Feeding, Broodstock, Hatchery, Ongrowing, Downstream market: Slaughtering, Processing & wholesale and Retail















### Feeding manufacturer

The fish food manufacturer delivers food to broodstock, hatchery and ongrowing fish farms. The food is packed in bags on pallets, big bags or is delivered in bulk. Labels using UCC/EAN-128 on bags, big bags and pallets are already implemented by some food manufacturers.

MANDATORY				
Data	1	UCC/	Comments	
		EAN-128		
-	GTIN	AI 01	HR	
- 1	Fish feed type		HR	
- 1	Batch number, internal allocated by the company	AI 10	HR	
-	Net weight*	AI 3100	HR	

OPTIONAL Data		UCC/ EAN-128	Comments
-	Production date	AI 11	HR
-	GLN of Supplier	AI 412	HR
-	GLN of Plant	AI 414	HR
-	Feed ingredients		HR
-	GMO (yes / no)		HR

HR = Human readable

#### **EWOS**

#### nova 600 60A

: EWOS AS, Postboks 4, Sentrum, 5803 Bergen

: Fullför til laks (ekstrudert)

Nettomengde : 500 kg

Bruksanvisning : Vekstför til laks, bruksområde fra 800 gram

Analytiske bestanddeler: Tilsettingstoffer:

Vitamin E 150 mg/kg Kobber Astaxanthin

Sammensetning av formidler:

fiskemel, fiskeolje, hvete, maisgluten, soya, hvetegluten, vitaminer, mineraler, astaxanthin

: FL1117898952 Artry : 300529 Sekkenummer

: 17.83.2882 Godkjenningenr : aN000F10028













#### FARMED FISH

## Downstream market



## Slaughtering

#### Processing/ wholesale

#### Retail







**Fishbox** 

EAN•UCC SYMBOL: UCC/EAN 128 Fishbox

EAN•UCC SYMBOL: UCC/EAN 128 Consumer label

EAN•UCC SYMBOL: EAN-13

#### Required traceability information

#### UCC/EAN-128:

AI 01 GTIN. AI 10 Batch no AI 3100 Net weight\*

#### Optional

Al 11 Slaught, date Al 412 Supplier id. Al 414 Slaught id.

#### Human read.

Scientific name Commercial name Production method Production area Preservation etc.

#### UCC/EAN-128:

AI 01 GTIN. AI 10 Batch no AI 3100 Net weight

#### Optional

Al 11 Slaught, date
Al 13 Packaging date
Al 15 Best before date
Al 412 Supplier id.

#### Human read.

Scientific name
Commercial name
Production method
Production area
Preservation
etc.

GTIN = Key to the article database during scanning at the point of sale



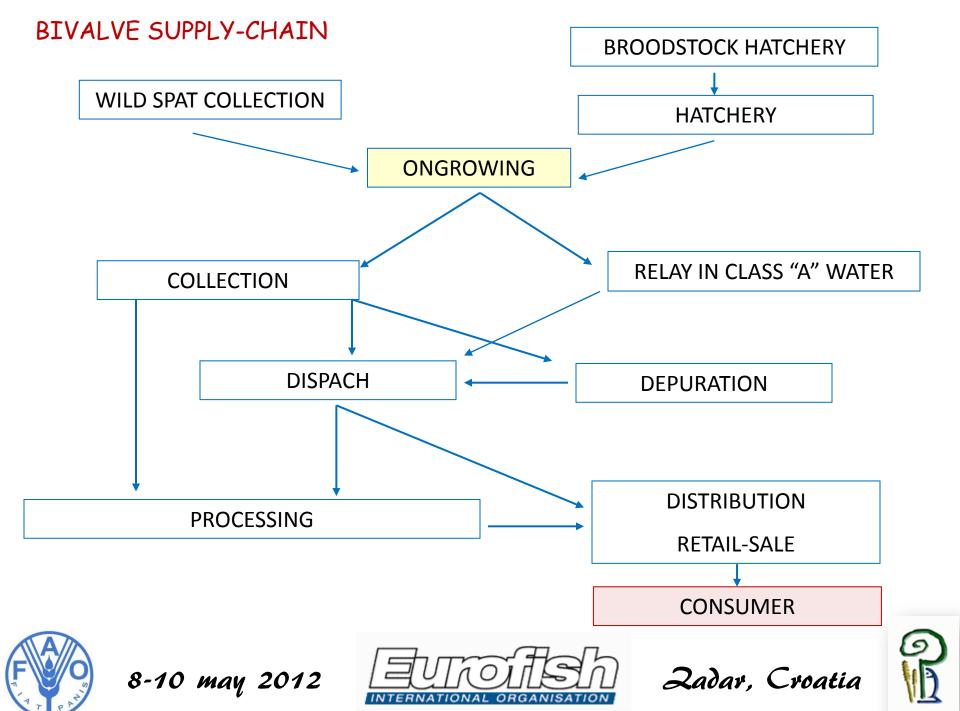
#### Human read.

Commercial name Production method Production area Batch number Best before date Net weight Preservation etc.









#### BIVALVE SUPPLY-CHAIN

Traceability is ensured by the Registration Documents.

The documents must be completed before the product leaves the landing.

hey were expected systems to withdraw/recall unsafe products involving producers, called to this responsibility by EC Regulation 178/2002.

When activating the tracing procedure, the Consortia Management Molluscs have an important role as reference points for individual companies, hardly able to cope with reminders of a certain size or crisis situations.

It revealed difficulties in applying the system, related to the communication time of the test results, with activation of unnecessary procedures for withdrawing.







#### BIVALVE SUPPLY-CHAIN

The following are the minimum needed for tracking the arrival of the bivalve living in a wastewater treatment plant:

- Name, address and license number of the collector
- Date of collection
- Area of collection and health status (eg A, B or C in the EU)
- Species
- Quantity
- Lot number or batch

Furthermore, depurated bivalve must also have the following information:

- Name, address and registration number of the purification
- Species and quantity of shellfish
- · Date of treatment, the number of cycles or lot number
- Address of destination

Records of traceability must be kept for a minimum of 90 days (if consumed raw or live) and for 1 year if frozen or canned products.



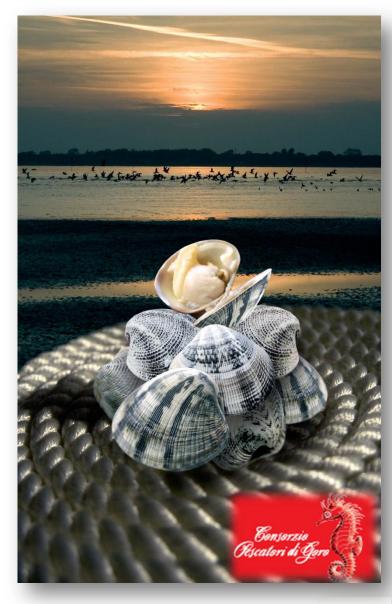




# The experience of Co.Pe.Go (consortium fishermen of Goro)

COPEGO has obtained the certification of the traceability system chain according to UNI 10939/2001 (now UNI EN ISO 22005/2008) in June 2006 for clams grown in Sacca di Goro.

The implementation of the existing tracking system has allowed the creation of a web sitewith an information system on the history and origin of each batch of product for consumer use.











The experience of Co.Pe.Go (consortium fishermen of Goro)

Associazione P.P e COPEGO

Breeding Collection

#### **COPEGO**

- Transport
- Acceptance
- Assignment of batch
  - -Data Entry
  - -Depuration
  - -Packaging
    - Sales

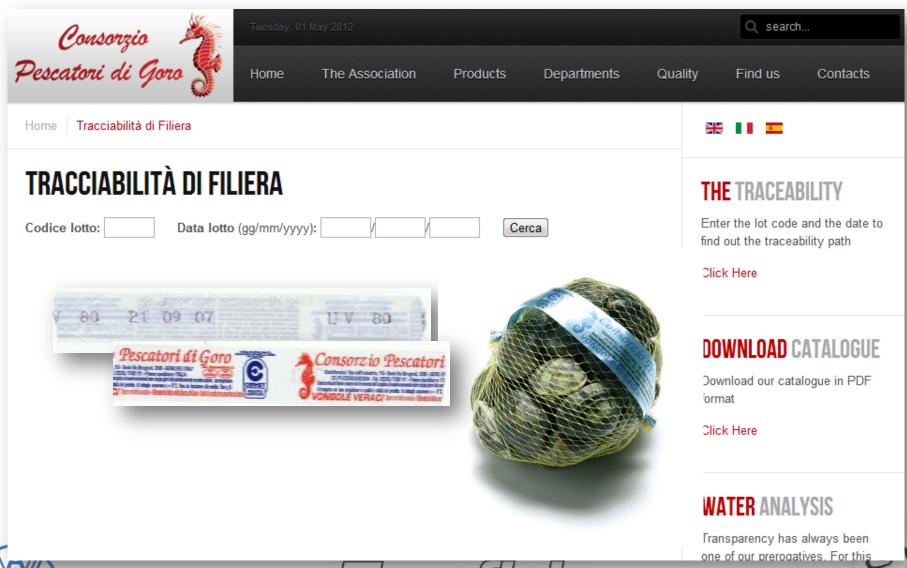
Consumer







## The experience of Co.Pe.Go (consortium fishermen of Goro)







## Thanks! Hvala!







