

# What's New on the Web

## Australian Aquaculture Portal

The Australian Aquaculture Portal has been developed in an attempt to centralise the growing body of information, research and business opportunities in the Australian Aquaculture Industry. An initiative of the Australian Aquaculture Council with funding from the Department of Agriculture, Fisheries & Forestry, this Portal is an essential reference tool for all those working in the Aquaculture Industry. It contains an overview of the major Australian industry sectors, contact details for industry associations and a comprehensive collection of links to relevant Australian and overseas sites for those wishing to 'dig a little deeper' into the complexities and opportunities this industry offers.

The member's section contains valuable information, research, contacts and dynamic information relating to what is currently happening around Australia. A comprehensive 'conference portal' is also included to keep members and others 'updated' with current and upcoming conferences. Here portal users can access information and register online as well as refer to white papers prepared by past and current conference speakers. As information in the public, members and conference parts of this site is updated weekly.

Commercial aquaculture farm owners and workers, students, vets, teachers, government bodies and advisors should all find this portal a valuable resource containing information that is 'database driven', therefore updated in a timely and systematic manner. <http://www.australian-aquacultureportal.com/>

## Asian Fisheries Society

The new AFS website highlights fisheries events and publications, and abstracts of papers from the AFS journal *Asian Fisheries Science* are provided.

AFS is a scientific society organized in 1984 for fishery professionals in Asia to communicate, share information and cooperate with each other. Since its establishment, the Society has grown from the 14 charter members who signed the constitution to over 2,800 members from 75 countries and territories. Asia has been the leading world producer of fish. Its long history of fishing and fish farming has attracted several thousand scientists, researchers and students to the field of tropical fisheries and aquaculture. As their numbers grew, the need to improve interaction and cooperation among fisheries scientists and institutions became more apparent. Thus, the seeds for the Asian Fisheries Society were sown. <http://www.asianfisheriessociety.org/>

*Continued from page 32*

practices of the plant and verification of end product quality. Monitored are:

- Sanitation, hygiene, good manufacturing practice as a basic quality control program.
- Processors must demonstrate a Quality Control program based on HACCP.
- Quality system verified by DOF.
- Processing plants are inspected 2-4 times/plant/year, for sanitation, hygiene practices, quality control system, laboratories and record at Critical Control Points and sanitation record. Those that pass the grade are included in the List of Approved Fish Processing Plants and issued an Approval Number.
- Sanitary Certificate and Certificate of Analysis of the shipment are issued, on request, to processing establishment and shipment that meet standard requirements.

### Product monitoring

As required still, by import authorities, shipment of fishery products must be accompanied with a certificate stating the quality or laboratory results. This requires sampling and analysis of end products for safety, quality and

wholesomeness.

For drug residue, shipments are examined by:

- Sampling for antibiotic residues of the group of tetracycline, penicillin and others using micro-bioassay
- Sampling for oxolinic acid using HPLC
- Sampling for chloramphenicol using HPLC
- Sampling for nitrofurans and its metabolites using LC-MS-MS

For microbiological hazards, shipments are determined for pathogenic bacteria and other microorganisms based on the requirements of the market. The maximum level for antibiotics and other contaminants imposed by a number of importing countries or blocks are as per table 3.

### Conclusion

Preventing hazards to people's safety and health to human from cultured products can be made more effective by the application of HACCP at the farm, in other words, before the raw material even goes into the processing plant. Lima dos Santos (2002) said that HACCP can be applied through the food chain from primary production to final consumption but stressed that its

implementation should be guided by scientific evidence of risks to human health.

A combination of measures are observed to prevent or control disease outbreaks. HACCP would be an effective complement to health management practices. HACCP application, along with observance of Good Aquaculture Practice (GAP) or Code of Conduct for sustainable aquaculture (CoC), enhance the overall effort at promoting sustainable and profitable aquaculture.

### References

- Tookwinas, S. and S. Suwanrangsri 1996 Hazard Control in Aquaculture. Page 338-391 in R.E. Martin, R.L. Collette and J.W. Slavin, editors. *Fish Inspection, Quality Control and HACCP ; A Global Focus*, Proceeding of the Conference Held in May 19-24, 1996 Arlington, Virginia, Technomic Pub. Co., INC. USA.
- Fish Inspection and Quality Control Division. 2004. The Maximum Level for Antibiotic and Contamination Substance in Fisheries Products, Department of Fisheries, Bangkok.
- Fisheries Information Center. 2004. Fisheries Statistic of Thailand, Department of Fisheries, Bangkok (contact information).
- Lima dos Santos, C.A. 2002. Hazard Analysis Critical Control Point and Aquaculture. Page 103-119 in M.L. Jahnke, E.S. Garrett, A. Reilly, R.E. Martin and E. Cole, editors. *Public Animal and Environmental Aquaculture Health Issues*, Wiley-Interscience, Inc.
- Reilly, A. and F. Kaferstein. 1997. Food Safety Hazards and the Application of the Principles of the Hazard Analysis and Critical Control in Aquaculture Production. *Aquaculture Res.* 1997(28): 735-752.