



How to handle... Safe Seafood Standards

SPS FactSheet #1



International guidelines for food safety and environmental protection - Sanitary and Phytosanitary Measures (SPS) - have been approved for agricultural trade, such as the Codex Alimentarius, Hazard Analysis Critical Control Points (HACCP) and the Sanitary and Phytosanitary Measures Committee of the WTO (SPM Committee of the WTO). Now, based on science rather than opinion, an SPS regime is coming to Caribbean fisheries to help producers and processors trade confidently, using today's toughest international standards to gain market access and public trust.

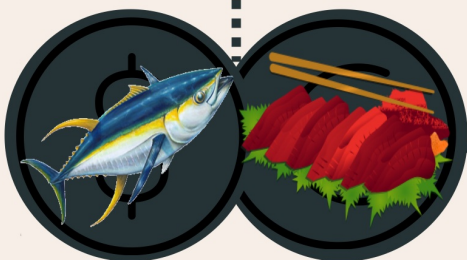
Win-Win



Fisheries managers, fishers and fish processors all seek export markets for our fish and fish products. A win-win partnership between the public and private sectors, backed by new laws and regulations, leads to higher seafood safety standards, greater market access and higher consumer trust, both at home and abroad. Everyone wins.



Food safety standards can be expected to receive more attention in the future. If you keep pace, you keep your place in the market game. Many fish processors and official controls already employ Hazard Analysis Critical Control Points - HACCP - a management system of safety controls during all phases of manufacturing and distribution.



Yellow-fin tuna can be used for sushi and sashimi. Is there more you can earn from your fish? SPS regimes enable you to move beyond shipping primary products. Add value to the fish catch by safely extracting more food products, many of which can be ready to eat. Now you can gain greater market access - and a bigger slice of business.

SPS: MAKING THE GRADE

Several things need to be in place to make Caribbean fish products and exports compliant with Sanitary and Phytosanitary measures (SPS). By August 2015, experts and stakeholders will have met to begin the process of drafting a range of laws, protocols and systems to strengthen SPS measures in CARIFORUM states:



- Standard Protocols: International benchmarks
- Product protocols: e.g. Lobster, Conch - EU/US
- Guidelines: HACCP and vessel plans, manuals
- National Regulations are coming
- Licencing and certification based on standards
- Monitoring & control
- An Export Act will contain SPS measures
- A Regional Governance Mechanism



Already in some countries, a partnership between the public and private sector is working as processors seek out export markets. But in the long term, this partnership has to be formalised through uniform legislation that unites the region, helps the industry get the help it needs to make the grade and, ultimately, protects the interests of all concerned, including those of the consumer.



We want a system that's competitive - by being tuned to meet market requirements. This will mean effective official controls for fulfilling market requirements. If your strictest market has confidence in your official controls, exporters can then target the toughest markets - with confidence.



Strong SPS systems depend on good documentation. Make sure that you develop stronger systems for documentation and data collection - from temperature records to batch numbers.

It can only boost your export market's confidence in your controls if you can provide evidence in your monitoring system.



THE SANITARY AND PHYTOSANITARY MEASURES (SPS) PROGRAMME

POSITIONING CARIFORUM TO FISH WHERE THE BIG FISH ARE



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