



Seafood Expo
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Brussels, 25th April 2017
Project Manager Lars Erik Jensen

Information technology

– fish and fish products – requirements for labelling of
distribution units and pallets in the trade of seafood products

A EUROPEAN STANDARD UNDER DEVELOPMENT

Rainer Schrundner, Ident.one
Denis O'Brien, GS1 Ireland

Vessel Name: IE 372 EC D682 MFV Celtic Fisher	Vessel Id: 5988881234567		
Producer Name: IE 372 EC D682 MFV Celtic Fisher	Producer Id: 5988881234567		
Supplier Name: IE 123 EC Sample Fish Distributors Ltd.	Supplier Id: 5988881234589		
11/15 Male - Irish Sea		Ingredients/Allergens:	
Product Name: Norway Lobster	GTIN: 05391234567892	Nephrops Norvegicus, Sodium Metabisulfite (E223)	
Species: NEP Nephrops Norvegicus			
Preservation: Frozen	Presentation: Whole		Freshness: E
Storage Temp: -18°C			
Catch Dates: 20-Feb-2017 22-Feb-2017		Batch: 123456	
Freeze Date: 22-Feb-2017		Qty.: 1	
Best Before: 22-Feb-2018		Net Wt: 3.00 Kg	
Prod. Method: 01 Caught At Sea			
Fishing Gear: 11.2 Mechanised dredges including suction dredges			
Catch Area: 27.7			
Irish Sea, West of Ireland, Porcupine Bank, Eastern English Channel, Western English Channel, Bristol Channel, Celtic Sea North, Celtic Sea South, Southwest of Ireland - East and Southwest of Ireland - West			

Traceability of seafood products

- The European Committee for Standardization (CEN) brings together the National Standardization Bodies of 34 European countries.
- CEN is working on a standard for labelling of distribution units and pallets in the trade of seafood products
- The standard will be published in 2018 and will become the national standard in 34 European countries



A tool to comply with European legislation

EN standards are developed using national mirror committees from the European Union member states. This distributed review process, by subject matter experts in the mirror committees, ensures that the outcome not only conforms to the legislation of the European Union and to the local national legislation in each of the member states, but also meets the needs of industry in a practical and efficient way.

In this case, there is an additional legal obligation (EC 404/2011) for Member States to cooperate with each other and to apply the use of internationally recognised standards and specifications. Member states must ensure that the information affixed to the lot and/or physically accompanying the lot can be accessed by the competent authorities of other Member States.

Complying with EN standards is the easiest way to ensure compliance with all of the relevant European legislation.

Council regulations EC 1224/2009, requires;

- That all lots of fisheries and aquaculture products shall be traceable at all stages
- That includes production, processing and distribution, from catching or harvesting to retail stage.



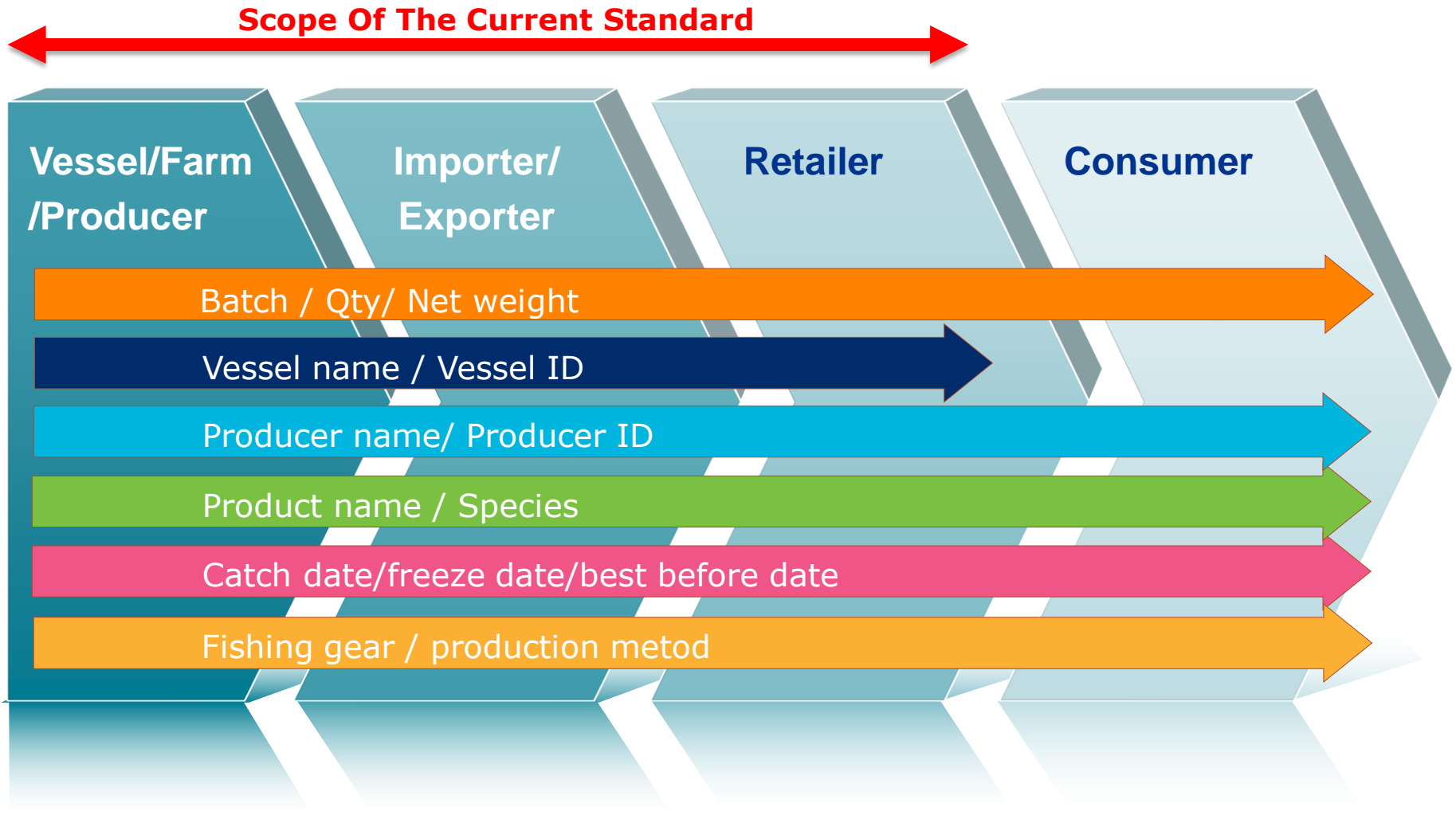
**European
Commission**
Maritime Affairs
and Fisheries

Norwegian Standard - NS 9405 Irish Standard – eLocate

- The CEN standard, when published, will help all CEN member countries to implement the EU regulations for fish and seafood
- Traceability is at the core of the European legislation
- The Norwegian and Irish Standards will be replaced by this new standard



Traceability from catch to consumer



Key stakeholders. . .

Key stakeholders:

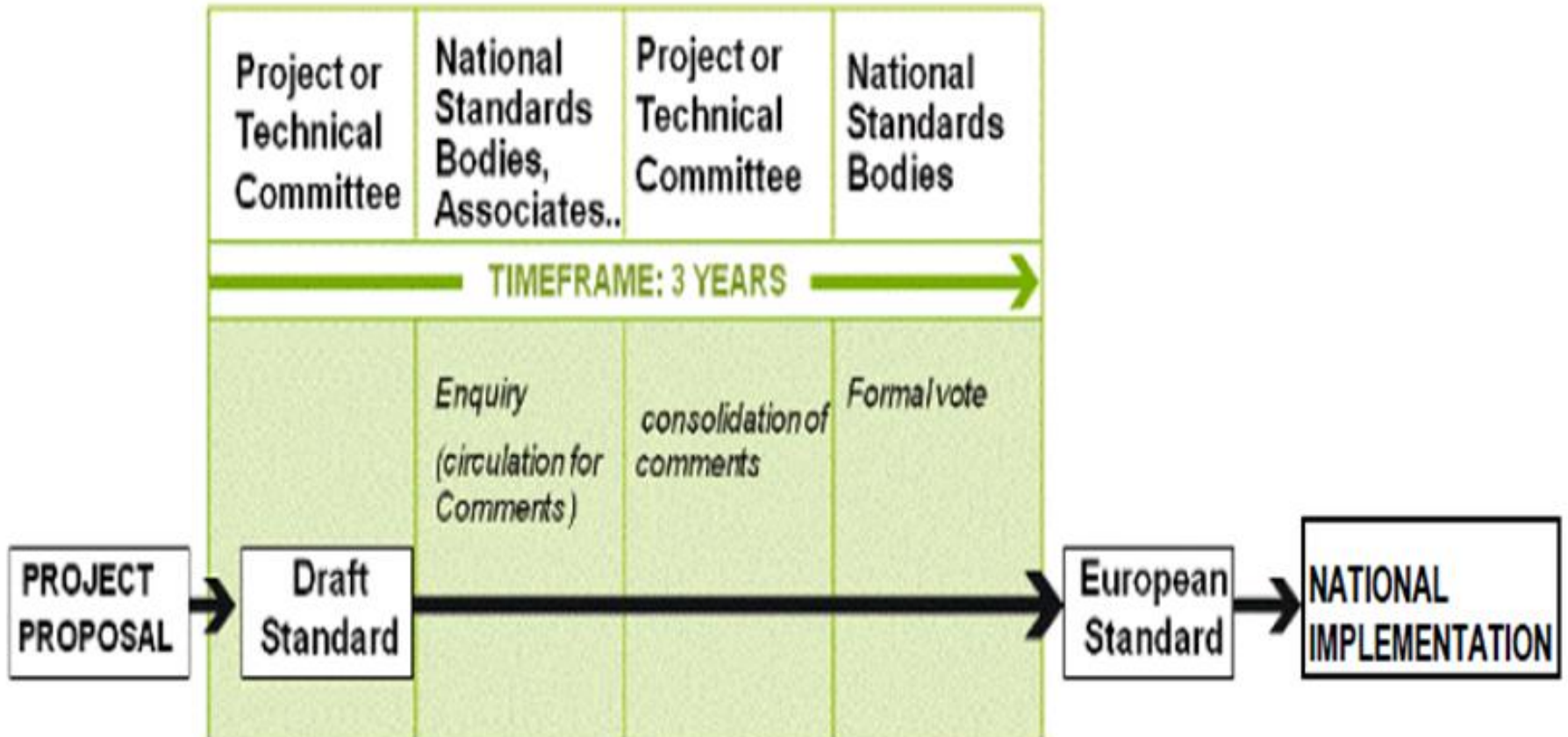
- National Regulators
- Standardisation bodies
- Seafood Associations
- Industry

Countries already engaged:

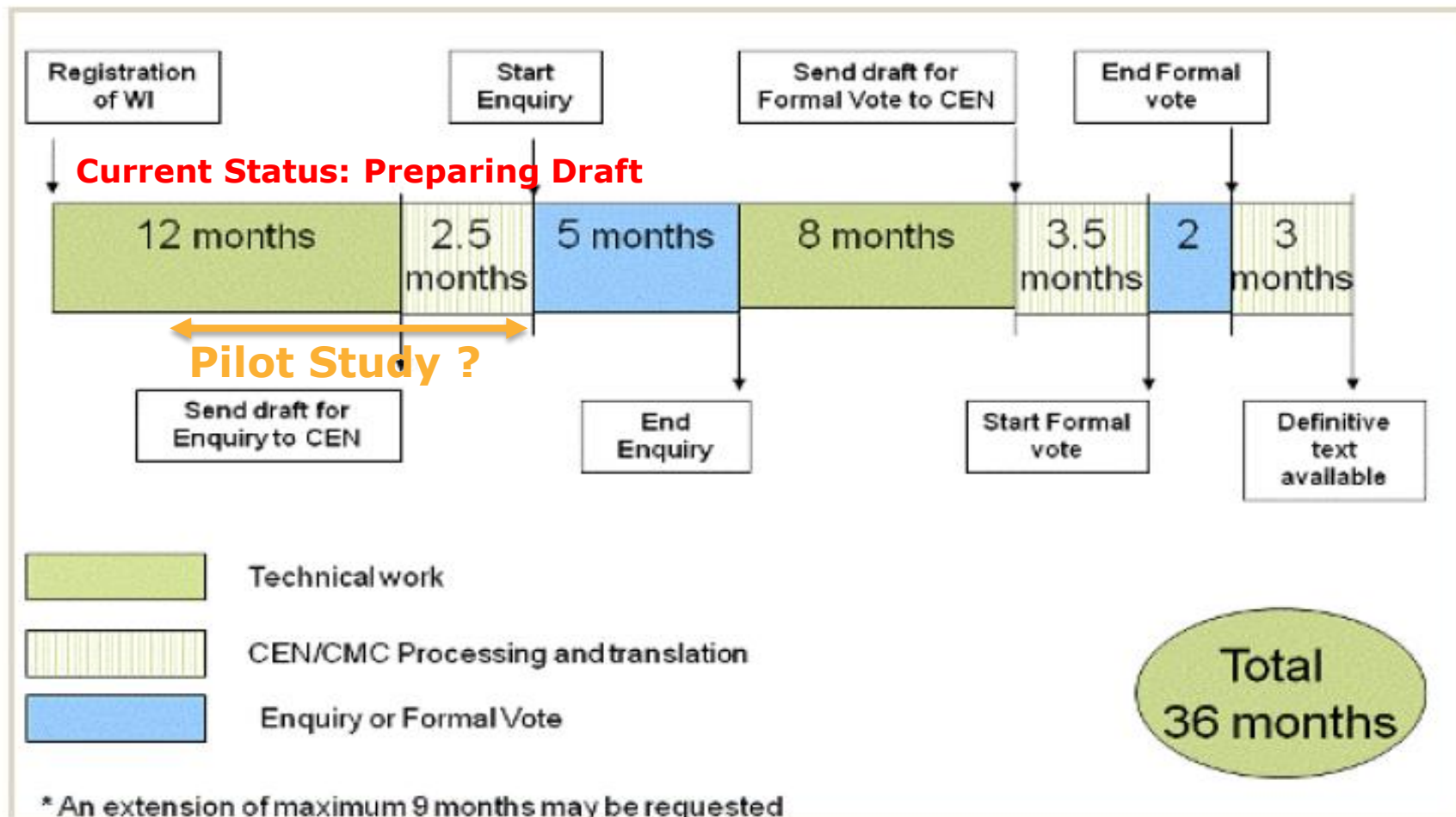
- Ireland
- Norway
- Germany
- Denmark
- Italy
- Spain
- Portugal
- Poland
- UK



Development of a European Standard (EN)



Timeframe for the development of European Standards (EN)





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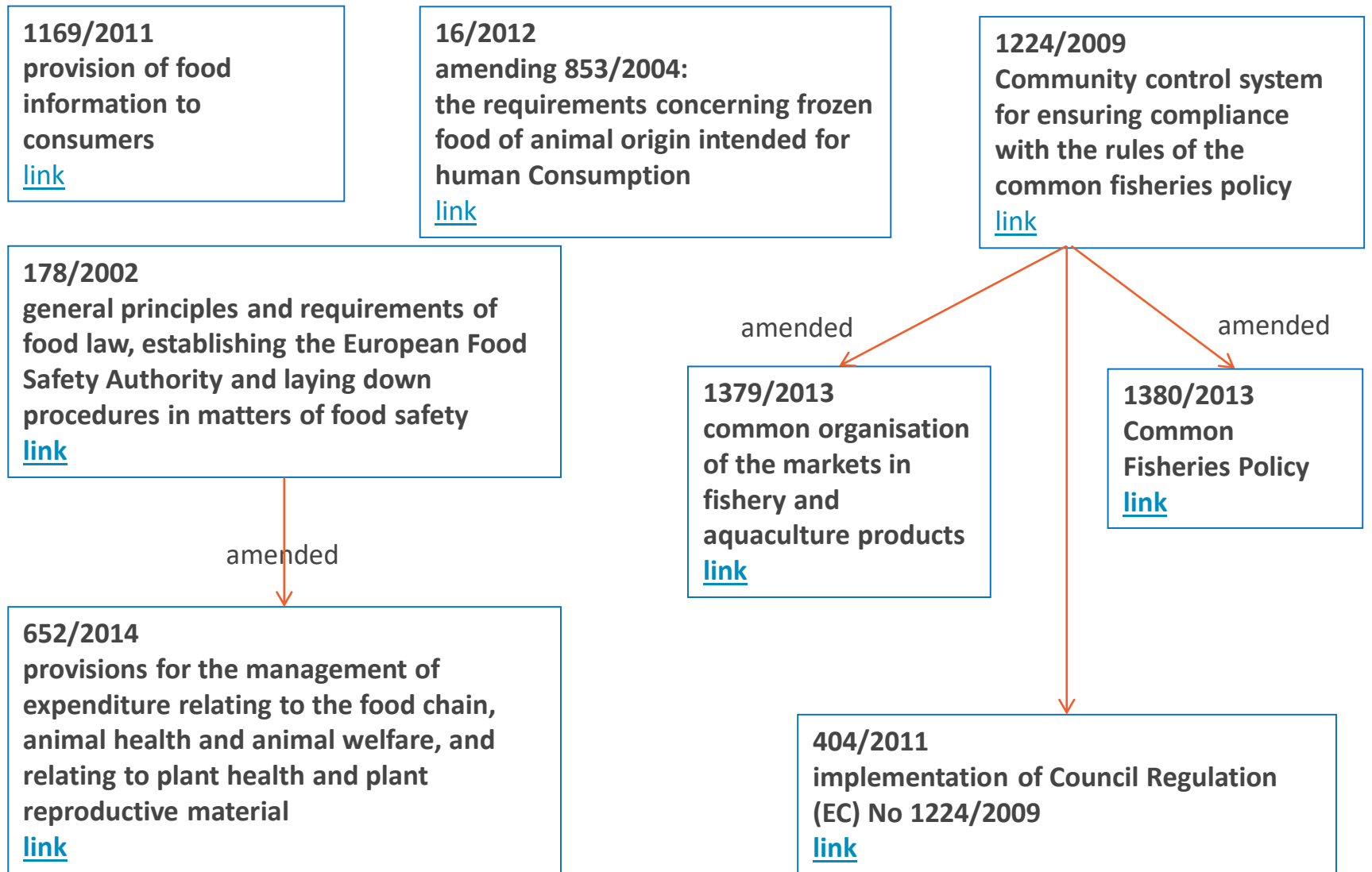


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Legislation

**– fish and fish products – requirements for labelling of
distribution units and pallets in the trade of seafood products**

Some of the relevant EU Legislation . . .



EU 1224/2009

Article 58.5 – Minimum Labelling Requirements

BATCH

VESSEL

SPECIES

DATES OF
CATCH

QTY/
WEIGHT

SUPPLIER

CATCH AREA

PRODUCTION
METHOD

FREEZE DATE

- The identification number of each lot;
- The external identification number and name of the fishing vessel or the name of the aquaculture production unit;
- The FAO alpha-3 code of each species;
- The date of catches or the date of production;
- The quantities of each species in kilograms expressed in net weight or, where appropriate, the number of individuals;
- The name and address of the suppliers;
- The information to consumers provided for in Article 8 of Regulation (EC) No 2065/2001: the commercial designation, the scientific name, the relevant geographical area and the production method;
- Whether the fisheries products have been previously frozen or not.

EU 16/2012

Annex II: Section IV (EU 853/2004)

1. For the purposes of this Section, “date of production” means:

- (a) the date of slaughter in the case of carcasses, half carcasses or quarter carcasses;
- (b) the date of killing in the case of bodies of wild game;
- (c) the date of harvesting or catching, in the case of fishery products;
- (d) the date of processing, cutting, mincing or preparation, as appropriate, for any other food of animal origin.

2. Until the stage at which a food is labelled in accordance with Directive 2000/13/EC or used for further processing, food business operators must ensure that in the case of frozen food of animal origin intended for human consumption, the following information is made available to the food business operator to whom the food is supplied and, upon request, to the competent authority:

- (a) the **date of production**; and
- (b) the **date of freezing**, if different from the date of production.

- **Where a food is made from a batch of raw materials with different dates of production and of freezing, the oldest dates of production and/or of freezing, as appropriate, must be made available.**

3. The appropriate form in which the information must be made available is up to the choice of the supplier of the frozen food, as long as the information requested in paragraph 2 will be clearly and unequivocally available to and retrievable by the business operator to whom the food is supplied.'

EU 1379/2013

Article 35, Section 1C

The area where the product was caught or farmed, and **the category of fishing gear used** in capture of fisheries, as laid down in the first column of Annex III to this Regulation;

EU 404/2011

Article 67, section 8

- **“Member States shall cooperate with each other to ensure that the information affixed to the lot and/or accompanying physically the lot can be accessed by the competent authorities of another Member State** than the one where the fisheries or aquaculture products have been put into the lot, **in particular when the information is affixed to the lot by way of an identification tool such as a code, barcode, an electronic chip or a similar device.** Operators using such tools shall ensure that they are developed on the basis of **internationally recognised standards and specifications.”**



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Examples

**– fish and fish products – requirements for labelling of
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www.e-LOCATE.ie

Examples





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Caught at Sea





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Farmed Fish





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Farmed Fish

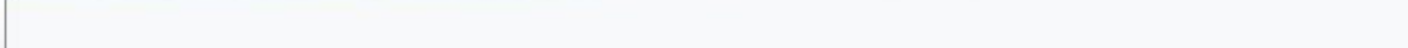
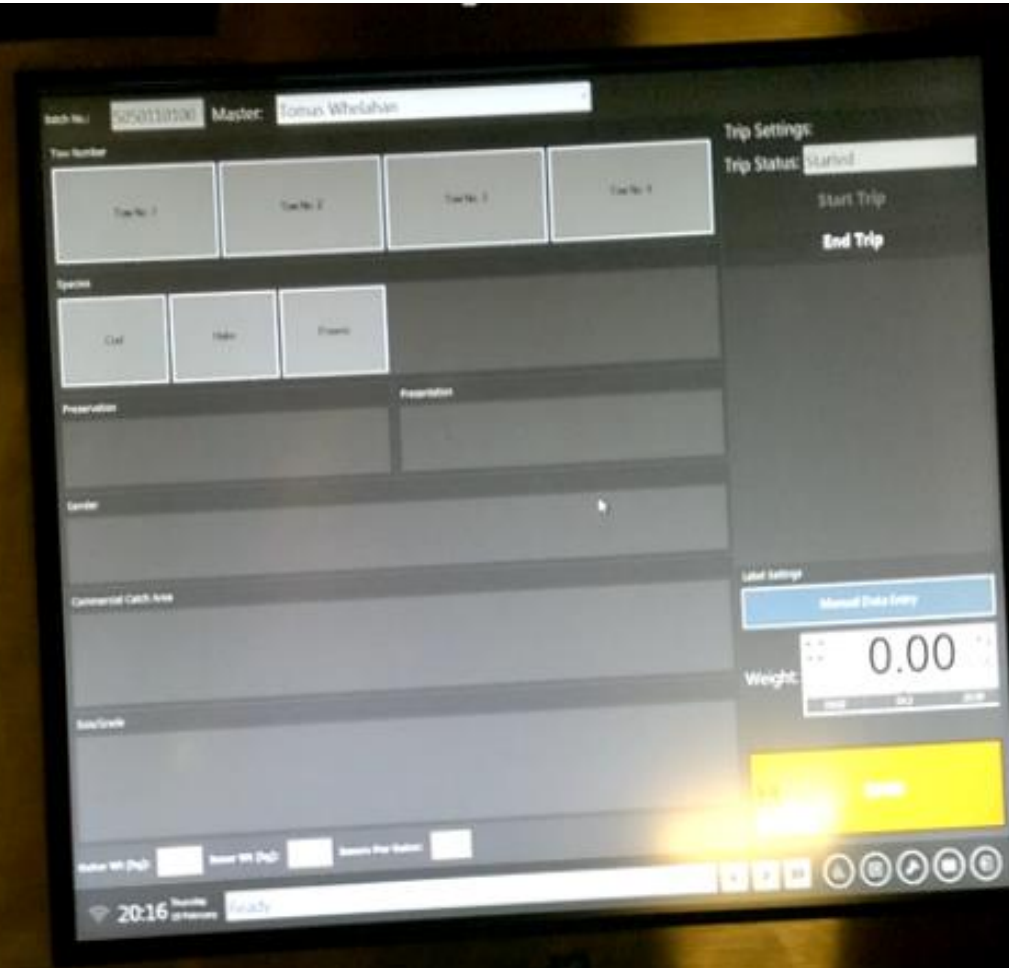




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Examples

Video



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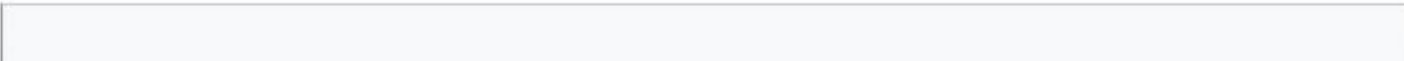




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Examples

Video

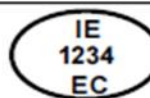


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11/15 Male - Irish Sea

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Species: NEP Nephrops Norvegicus
Preservation: Frozen Presentation: Whole Freshness: E
Storage Temp: -18°C

Ingredients/Allergens:

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Western English Channel, Bristol Channel, Celtic Sea North, Celtic Sea
South, Southwest of Ireland - East and Southwest of Ireland - West

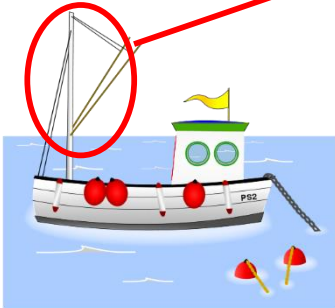
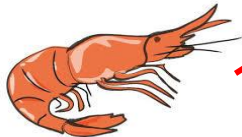
Batch: 123456

Qty.: 1

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Traceability of seafood products



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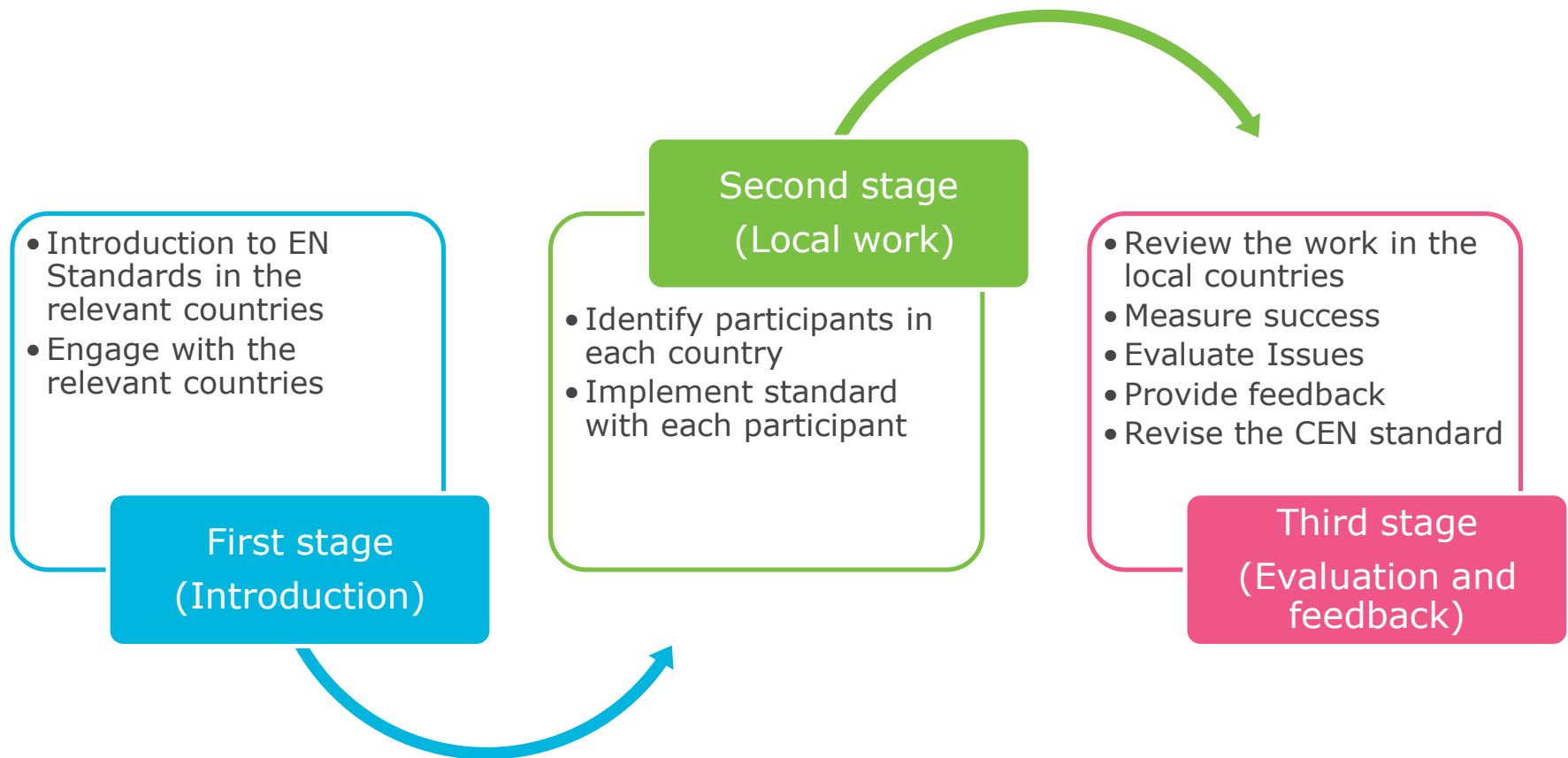
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Pilot Project

– Implementation and testing of the standard across international borders

Pilot project

– implementation of EN Standard





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Project Manager Lars Erik Jensen

Thank you !

Rainer Schrundner

Denis O'Brien

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