



## Summary of 56<sup>th</sup> IFFO Annual Conference

### Day 2

Tuesday, 25<sup>th</sup> October 2016

**IFFO Technical Report and Update**

**Neil Auchterlonie, Technical Director, IFFO, U.K.**

Following a successful first day, Tuesday morning was filled with the first Market Forum, followed by the afternoon's technical session. Neil Auchterlonie, IFFO Technical Director, introduced the technical session and summarised the work of the IFFO technical team in the key areas of antioxidants, regulation and science projects. Much of the work has been linked to the reauthorisation of ethoxyquin and other feed additives in the EU, prompting IFFO-funded science being delivered by Nifes, Norway, on the safety of the compound and how it relates to the reauthorisation process. There was also an update on the reauthorisation of BHT as another antioxidant used by the marine ingredients industry by Dr Heinrich Schrage of Lanxess, as well as a summary of the IFFO trials work by Dr Gretel Bescoby.

Dr Auchterlonie included an overview of the complexity of the subject matter (including alternative approaches, and liaison with the IMO), illustrating how the individual components of a complicated puzzle sit together. Additional presentations on raw material supply and opportunities for new product development were provided by Dr Richard Newton of Stirling University, and Ebbe Torp of Due Miljoe, respectively. A stimulating and informative session was rounded off with an update on the development of version 2.0 of the IFFO RS scheme by the Head of Operations, Francisco Aldon.

### **Estimating the future availability of raw material for fishmeal and fish oil production**

**Richard Newton, Institute of Aquaculture, University of Stirling, U.K.**

IFFO and the Institute of Aquaculture have collaborated to create a database of raw material resources; a continuation of work to better understand issues around utilisation and strategically improving the use of raw materials. Three MSc students investigated the UK fishing and salmon aquaculture industries to assess by-product fractions, their potential value and opportunities for better utilisation. The projects found processing on-board fishing vessels accounted for large amounts of wasted by-product discarded over board, and there were issues around "by-catch". In the salmon industry, utilisation was often better but improvements could be made. Challenges remain in both industries for small scale and remote processors, where volumes and quality may be low.

### **IFFO antioxidant project trials - results and discussion**

**Gretel Bescoby, Research Associate - Regulatory and Scientific Affairs, IFFO, U.K.**

Gretel Bescoby from IFFO presented the results of the IFFO stability trial on fishmeal which was conducted over a 12 month period in 50 kg as well as 1 ton bags of fishmeal for a period of a year. The treatments included lower levels of ethoxyquin as well as the alternatives BHT and the natural tocopherol and rosemary extract blend. The results showed that lower dosage levels of ethoxyquin as well as the alternative antioxidants will provide effective protection of fishmeal during storage and shipping. In addition, there was ample residual antioxidants remaining to provide further protection for another 6 months to a year. The results will be presented to the United Nation Transport for Dangerous Good committee in November 2016 to propose reduced residual ethoxyquin levels as well as the inclusion of the alternative antioxidants BHT and natural tocopherol blends.



**Fishmeal and Feed stabilisation with BHT & the European reauthorisation process**

**Heinrich Schrage, Head of Technical Marketing & QEM, Lanxess Distribution GmbH, Germany**

BHT is an important antioxidant for food and feed. A short overview about BHT and its properties was presented. All food and feed additives are subject to a re-authorization process within the EU. Schrage gave an overview of the legislation, current status of the authorization processes (accomplished targets; outstanding studies) and an outlook of the estimated time schedule.

**Fishmeal and added-value: opportunities for a refined product in a new market**

**Ebbe Torp, Business Development, Due Miljø A/S, Norway**

Fish derived proteins have been known as an excellent nutritional source for some time. Despite their good sustainability profile, the odour and taste makes marketing challenging. Innovation and improvements in separation technology will overcome the problem.

DUE MILJØ AS, Norway proprietary technology brings a secure and tested separation expertise from the dairy industry to the biomarine sector, which permits the production of proteins, peptides and separated oils, suitable for direct human consumption.

**IFFO RS 2016 Update**

**Francisco Aldon, Head of Operations, IFFO RS Ltd., U.K.**

The IFFO RS Standard currently have 118 certified sites around 16 countries representing up to 45% of the worlds fishmeal and fish oil production, most of which come from the Americas and Europe. The other 55% comes from other parts such as Africa and Asia. Asia is also a major contributor in the production of marine ingredients; however only a fraction of its production has been approved as compliant to the IFFO RS Standard. One reason for this is that their fisheries management often does not meet the requirements of the IFFO RS Standard. Another potential reason is that conventional methods for fisheries assessments are not well suited to assess the complex mixed fisheries practised in Asia. In this regard, IFFO RS has implemented an 'Improvers Programme' to help those producers to achieve the Standard requirements, and is developing IFFO RS V2.0 which will include mixed fisheries assessment criteria, as well as including Good Manufacturing Practice criteria to the factory audit. This is in order to increase the accessibility of the Standard in the mentioned areas and to make the standard more relevant to others such as the nutraceutical value chain. The full draft of the IFFO RS V2.0 (excl. mixed trawl fisheries criteria) will go for public consultation for 60 days at the beginning of 2017 with the aim to publish the new version by mid-2017 and to include the mixed trawl fishery criteria by the end of 2017.