

IORA Workshop on “seafood handling, post-harvest processing and storage of fisheries and aquaculture products”

Proposal

Seafood post-harvesting processes, seafood handling and seafood storage are three major components of the seafood hub and contribute to the quality and value of fish products for human consumption. Multiple processing and preservation techniques were previously used to maintain fish products. Traditional practices, preservation techniques and poor storage account for different level of fish degradation. The lack of post-harvesting facilities contribute significantly to the low fish supply to people living in rural area, which represent three quarters of the population in developing countries.

Understanding the post-harvest processing techniques, handling and storage is important for quality and safe fisheries and aquaculture products. In fact, the way fish is handled, processed and stored are important factors that affect the nutritive value of fish products. While, at the same time, an appropriate post-harvest processing technique, handling, storage, would increase price of catch especially for traditional fishermen. Therefore a better understanding on post-harvest techniques is a pre-requisite in order to minimise losses and preserve the quality and safety of fisheries products.

Seafood handling experience in the Indian Ocean differs accordingly with IORA Member States. Fisheries Management is one of the priority areas of the Indian Ocean Rim Association. In this regard, the IORA Secretariat is proposing to organise a workshop for IORA Member States on seafood handling, post-harvest processing and storage. The present workshop will enable the sharing of expertise in the seafood sub-sector among IORA Member States and address several topics, including: efficient post-harvesting processes, handling and storage facilities and best practices in the IOR region; methods of enhancing safety and quality of fish products; post-harvesting processing and health implications; safety and quality standards and international norms; among others.

Objectives

- To promote sharing of knowledge and best practices of IORA Member States on seafood handling, post-harvest processing and storage of fisheries and aquaculture products
- To sensitise IORA Member States on the rising importance of seafood quality on the global fish market.
- To promote technology transfer on seafood handling, processing and storage.
- To improve safety and quality of fish and aquaculture products
- To promote hygienic seafood post-harvesting, processing and storage facilities
- To optimise benefit of traditional fishermen from better market price of their catch.

Envisaged Outcomes

- Enhancing past existing experiences in the seafood sub-sector.
- Promote sharing and learning experiences in the seafood sub-sector among IORA Member States.
- Improve seafood processing, handling and storage facilities and technologies in the IOR region
- Improve hygienic standards for seafood processing, handling and storage facilities
- Increase cooperation and collaboration for sharing of expertise in seafood processing, handling and storage