Work Shop on
[Project for Sustainable Indonesian Fisheries Product Competitiveness] and
[Technical Assistance to Small and Medium Enterprises in Indonesian Fish and Shrimp Industry]

This year the Ministry of Marine Affairs and Fisheries (MMAF) and Japan International Cooperation Agency (JICA) have launched two (2) Technical Cooperation Projects focusing on Fisheries Product Competitiveness and Fisheries Processing Technique for Small Medium Enterprises based on the conclusion of Economic Partnership Agreement (EPA) between Indonesia and Japan. Through both of the projects, total of 140 Indonesia authorities are supposed to participate in the training course held in Japan during three (3) years from 2008 to 2010.

Under these Technical Cooperation Projects, JICA organizes the Workshop on [Project for Sustainable Indonesian Fisheries Product Competitiveness], [Technical Assistance to Small and Medium Enterprises in Indonesian Fish and Shrimp] in Jakarta and Surabaya with the collaboration with MMAF. In these Workshops, four (4) Japanese experts will be invited and will discuss about quality control and product manufacturing technique of fisheries products.

The Workshop

1. Date and Time

   JAKARTA : December 1 - 2, 2008 (Monday - Tuesday)    9:00 - 16:00
   SURABAYA : December 4 - 5, 2008 (Thursday - Friday)  9:00 - 16:00

2. Venue

   (1) JAKARTA
   Java Room, Millenium Hotel Sirih Jakarta
   Jl. Fachrudin 3, Jakarta 10250, Indonesia
   Telp. +62 - 21– 230 - 3636
   Fax. +62 - 21– 230 – 0880

   (2) SURABAYA
   Melati Room, Garden Palace Hotel
   Jl. Yos Sudarso 11, Surabaya 60271,
   Jawa Timur, Indonesia
   Telp. +62 - 31– 532 - 0951, 532 - 1001, 531 - 6118
   Fax. +62 - 31– 536 - 111
3. Contents of Work Shop

1. SUSTAINABLE INDONESIAN FISHERIES PRODUCT COMPETITIVENESS

   Lecturer: Koichiro IWANUMA (Director, Business and Service Department)
   Lecturer: Masahiro NAGATA (Manager, Technical and Testing Section, Technical Department)

   1) Presentation of "Food Sanitation Law in Japan and Import Regulation"
   2) Presentation of "Export Procedure of Fish Product"
   3) Presentation of "Testing System"
   4) Presentation of "Traceability System"
   5) Presentation of "Method for a variety of proof and procedure of inspection on fisheries product HACCP, ISO22000"

2. TECHNICAL ASSISTANCE TO SMEs IN INDONESIAN FISH AND SHRIMP INDUSTRY

   Lecturer: Munehiko TANAKA PhD (Tokyo University of Marine Science and Technology, Dept. of Food Science and Technology)
   Lecturer: Kazuhumi OSAKO PhD (Tokyo University of Marine Science and Technology, Dept. of Food Science and Technology)

   1) Changes of fish quality after catch
   2) Post harvest technology
   3) Salted and Dried Products
   4) Vinegared Products, Smoked Products
   5) Kamaboko Products

<For more information>

JICA Expert: Mr. Isao KOYA

   Project: Enhancement of Marine and Fisheries Administration under the Decentralization
   Departemen Kelautan dan Perikanan
   Jl. Medan Merdeka Timur No. 16, Gd. Mina Bahari II
   Lt. 16, Jakarta 10110
   Telp. 021-3519070 (Ext. 1602), 3500065 (direct)
   Fax. 021-3500065
   Hp. 0812-1064-859