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## GRENADA, Quality Assurance Workshop

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Over the past fifteen (15) years Grenada has been increasing its fish exports to the North American market. Within the past two years fish exports represented at least 51% of exports from the agricultural sector.

As a result of progress made in enhancing fish quality assurance in complying with HACCP standards, Grenada was accorded list one status with the European Union so that Grenada has unhindered access to the EU market.

Since the EU is considered to represent the pre-eminent standard with regards to quality assurance for fish, it means that Grenada has unlimited access to the international market for its fish and fish products. Therefore it is critical to maintain that international standard.



Off loaded Yellow fin tuna in fish exporter's storage



Packing for air freighted export to U.S. A. market

### Inferior quality Histamine

The workshop focused on tuna like fish was held on July, 2010 targeted especially to the fish market staff, so-called fish centres, at the Fisheries Division Conference room.

Because the Fisheries Division has noted that a fair quantity of tunas are landed :

- with inferior quality
- high levels of histamine

mainly due to improper handling and cooling down techniques practised by some Fishermen on board the fishing vessel.

HACCP based Practices are highly essential

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At the workshop not only the proper handling method of the fish on board but also the grade charge account by the freshness was explained; Improvement in product quality gives higher prices.



Workshop facilitated by Mr. Johnson St. Louis and cover slide

## COLUMN Tokyo (Tsukiji) Central Wholesale Fish Market in Japan

Tsukiji market handles approximately 2,400 tons of fish, worth about US\$20 million, a day. Roughly one-third of the fish is fresh, one-third is frozen and the rest is dried or in other forms.

The first auction starts at around 5 a.m. and lasts for 30 minutes. More than 800 intermediate wholesalers (jobbers) take the fish they have bought to their own shops in the market and lay them out for sale to retailers, caterers and others. Meanwhile, other fish bought at the auction goes to restaurants and supermarkets and for market distribution. The last fish auction of the day at Tsukiji is usually completed by 7 a.m.



Inspection prior to auction



Fresh Bluefin tuna priced US\$200 /kg and weight is 200 kg. How much is this tuna?



5 - 8 seconds per fish for Auction

### Japan International Cooperation Agency

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