

October 2022 News Update

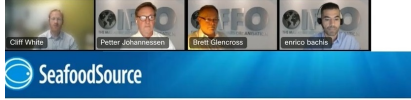
IFFO's monthly newsletter



Editorial

Have you ever considered that food loss and waste are not only linked to food insecurity but also to climate change? Roughly one-third of all food produced worldwide is wasted. Such a waste has a huge carbon footprint. Globally, wasted food accounts for about 8 percent of all greenhouse gas emissions. [...]

[Read more](#)



The State of the Aquaculture Feed Sector in 2022

Marine ingredients in the spotlight at the SeafoodSource webinar

In case you've missed SeafoodSource's webinar held on 31 August, with Petter Martin Johannessen, Brett Glencross and Enrico Bachis, you may catch up here and hear about market trends, raw materials use including by-products and sustainability initiatives.

[Play the video](#)



What drives the depth of the "footprint" of feeds?

Several studies have clearly indicated that more than 90% of the footprint in aquaculture is linked to feed use. Dr Brett Glencross discusses some of the efforts of the big salmon feed companies to address their carbon-footprints.

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IFFO supports whole fish thinking

September 29 has been mandated by the UN as the International Food Loss and Waste Day but seafood is often not considered. IFFO has raised its voice in a blog focusing on the need of maximising nutrition and optimising inclusion of by-products into fishmeal for aquafeeds.

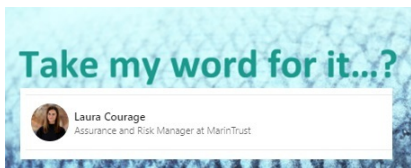
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China's marine ingredients production and imports are expected to increase in September

IFFO shares some of the findings from its Market Intelligence works, covering global market trends and including a specific focus on China.

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Why do we have to 'prove' ourselves in this society, and how do we do that?

"The world of certification can be somewhat confusing for those who aren't involved directly in the day to day. It is easy to get lost in the terminology" Laura Courage, Assurance and Risk Manager at MarinTrust explains in her first



MarinTrust's Annual report shows global reach and next steps

Despite global challenges, MarinTrust continues to grow stronger, championing best practices and driving improvements in global

op-ed. Here's where to begin with.

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responsibility for marine ingredient sourcing and production.

[Access Annual Report](#)

New Members

- **Tradco Chile Comercial LTDA**
Non-Producer (Traders and Brokers), Chile
- **Banco de Credito del Peru**
Non-Producer (Banks and Financial institutions), Peru
- **Technical Analysis Service S.A. de C.V.**
Non-Producer - Laboratories and certifiers, Mexico
- **Atakote**
Non-Producer - Consultants, USA

Industry news

- [Global Roundtable on Marine Ingredients Blog](#): The sky is the limit
- [Aquafeed.com](#): Chilean company sets a new standard for fishmeal production
- [The Guardian](#): Weak controls failing to stop illegal seafood landing on EU plates, investigation shows
- [Intrafish](#): Rabobank: The perfect storm is ravaging shrimp feed costs
- [SeafoodSource](#): Senegal court case could impact fishmeal industry expansion in West Africa
- [FoodIngredientsFirst](#): 'Food system by-products upcycled'
- [ScienceDaily](#): Changing feed production could feed one billion people
- [MisPeces](#): High-performance feed with eco-friendly ingredients. The latest advances in AE2022
- [The Guardian](#): In the ocean's twilight zone, a fish that could feed the world - or destroy it

Innovation & Research

Fishmeals

- The nutrient digestibility of diets containing five different types of **insect meals** was [studied](#) in both gilthead sea bream (*Sparus aurata*) and European sea bass (*Dicentrarchus labrax*). In seabream no significant differences were observed in the digestibility of any of the insect meals. However in the seabass, several differences were observed among the various insect meals.
- The effects of fishmeal replacement by a **methanotroph bacteria meal (BM)** on the flatfish, turbot (*Scophthalmus maximus*), was [examined](#). The authors noted that they could replace about 30% of the fishmeal (18% inclusion of BM, with a 42% level of fishmeal). The authors further reported that excessive BM inclusion affected feed intake, digestibility and expression of various genes.
- The replacement of fishmeal by a blended mix of alternative ingredients (including: **soy protein isolate, poultry byproduct, and hemoglobin powder**) on the humpback grouper (*Cromileptes altivelis*), was [reported](#). The authors reported that they could replace about 66% of the fishmeal, with further replacement affecting feed intake, feed conversion, growth, gut histology and expression of various genes.

Fish oils

- The effect of novel oils derived from **genetically modified (GM) oilseeds** on the lipid chemistry of five different tissues of Atlantic salmon was [evaluated](#). Tissue-dependent trends were detected, indicating that certain organs, such as the brain, have a limit to EPA+DHA incorporation. Lipid isomer alterations, were also detected, providing evidence that GM oils may modify lipid structure, with certain lipids of interest providing certain biomarkers by which lipid alterations can be monitored.

Calendar

- [3-5 October 2022: GOAL Conference, Seattle, USA](#)
- [6-7 October 2022, The aquaculture roundtable series, Ho Chi Minh City, Vietnam](#)
- [17-20 October 2022: Wageningen Fish Nutrition workshop, Wageningen, Netherlands](#)
- [24-26 October 2022: IFFO Annual Conference, Lima, Peru](#)
- [7-11 November 2022: SPF international symposium on "Small Pelagic Fish: New Frontiers in Science for Sustainable Management" - Lisbon, Portugal](#)

- [29-30 November 2022: IFFO's China webinar, Zoom platform](#)
- [7-9 March 2023: North Atlantic Seafood Forum, Bergen, Norway](#)
- [19-20 April 2023, Blue Food Innovation Summit, London, UK](#)
- [25-27 April 2023: Seafood Expo Global, Barcelona, Spain](#)
- [1-3 May 2023: IFFO's members Meeting, Madrid, Spain](#)



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