

## February 2023 News Update

IFFO's monthly newsletter



### Editorial

Pre-competitive platforms have flourished over the last decade as businesses have been realising how powerful coalitions of stakeholders can prove to be when they want to address in-depth issues relating to climate change, food security, the circular economy and many more. [...]

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Global  
Roundtable  
on marine  
ingredients

### 2021-22 ANNUAL REPORT

#### The Global Roundtable Annual Report is out

Find out what happened since the Global Roundtable on Marine Ingredients was launched in October 2021

[Read on](#)

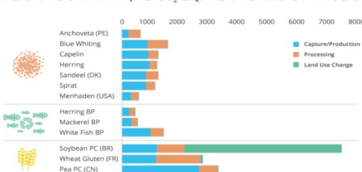


#### PFAS found by Danish Food Institute in organic egg yolks

In Denmark, the DTU Food Institute has carried out a technical examination of Danish organic egg yolks and found contaminants.

[Log in to the IFFO website & read on](#)

CARBON FOOTPRINT (KG CO<sub>2</sub> EQ. PER TONNE OF PRODUCT)



#### You cannot manage what you cannot measure

Sustainable choices in feed and food have led to the evolution of a range of metrics over the past forty years or more, however the format gaining most support over recent decades has been that of Life Cycle Assessment (LCA).

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#### Ecuador's Small Pelagics FIP receives recognition

The project, which is part of the MarinTrust Improver Programme, was in competition with 3,026 projects from 795 cities in 33 countries and qualified as part of the Habitat and Ecosystem Conservation category.

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## Industry news

- [Fishfarming expert](#): Salmon feed makers threaten to boycott Northeast Atlantic blue whiting. Politicians urged to seize chance to reach agreement on quotas without reducing this year's catch
- [TheFishSite](#): ASC-certified farms given 24 months to meet new feed standards
- [MisPeces](#): Innovative traceability reaches the value chain of marine ingredients for use in aquaculture and other markets
- [Phys.org](#): Digital advances to increase the sustainability of global fisheries and preserve marine ecosystems
- [FoodIngredientsFirst](#): Environmental contaminant PFAS discovered in organic egg yolks in Denmark
- [MisPeces](#): China will reduce the inclusion of soy in feed and opens up an alternative new sources of protein
- [Aqua](#): MarinTrust Publicly Launches Multi-Species Fisheries Assessment
- [Seafoodsource](#): Rabobank: 2023 will be record year for global shrimp output, while salmon production will normalize
- [TheFishSite](#): Marine ingredients expected to see ongoing price support into 2023

## Innovation & Research

### Fishmeals and their competition

- Evidence of gut-brain communication in rainbow trout in response to an aqueous extract of fishmeal and its free amino acid fraction was found in a recent [study](#).
- According to a [paper](#), dietary single-cell protein (*Methylococcus capsulatus*) inclusion level up to 10% of the total diet were able to replace up to two thirds of the dietary fishmeal without a negative effect in diets fed to Gilthead seabream. Dietary insect (black soldier fly) meal inclusion was only able to replace up to 5% of the dietary fishmeal without a negative effect. Neither novel protein had any impact on the health related molecular in the fish gut markers.

### Processing and its development

- A [study](#) aimed to examine the stability in feeds when a bioactive extract produced by fermentation of olive and winery by-products were incorporated. Diets were formulated with and without the bioactive extracts and stored at room temperature or 4 °C for 4 months. Dietary bioactive extract supplementation increased antioxidant activity and storage at 4 °C reduced antioxidant activity loss. The present study shows that there is some clear antioxidant potential from some novel and natural bioactive compounds.

## Calendar

- [27 February-1 March 2023: World Ocean Summit, Lisbon, Portugal](#)
- [7-9 March 2023: North Atlantic Seafood Forum, Bergen, Norway](#)
- [12-14 March 2023: Seafood Expo North America, Boston USA](#)
- [25-27 April 2023: Seafood Expo Global, Barcelona, Spain](#)
- [1-3 May 2023: IFFO's members Meeting, Madrid, Spain](#)
- [23-24 May 2023, Blue Food Innovation Summit, London, UK](#)



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