

Brussels Weekly Update - 04/07/2018

FISHERIES & AQUACULTURE, TRADE AND FOOD SAFETY ISSUES

- [EU set to lift 'yellow card' on Vietnam fisheries next year](#). Source WTOcenter.vn.

In October 2017 the European Commission warned Vietnam, with a "yellow card", about the risk of it being identified as a non-cooperating country. According to Vietnamese media, this country will have to wait another six months for the European Union to consider lifting a 'yellow card' restriction. An European Commission delegation visited the country in May 2018 and decided that they would consider lifting the yellow card in January next year, as Vietnam has shown "improvement," according to a statement issued by the Directorate of Fisheries under the Ministry of Agriculture and Rural Development.

- [Codex Alimentarius Commission: 02-06 July 2018](#). Source Codex Alimentarius.

The United Nations food standards body Codex Alimentarius Commission is meeting in Rome from 02 to 06 July 2018 to adopt food safety and quality standards. The following items will be discussed among other topics:

New work on front of pack nutrition labelling and date marking revision to Codex standard: it was agreed to undertake new work to develop guidance on providing simplified nutrition information to consumers to enable them to identify healthier food choices, while avoiding creating unnecessary obstacles to the food trade.

Code of Practice to reduce dioxins, dioxin-like PCBs and non-dioxin-like PCBs in food and feed: These contaminants can accumulate in tissues of food-producing animals, including fish, and be found in products, such as milk and eggs. The code of practice has been updated to include provisions for the management of non-dioxin like PCBs (polychlorinated biphenyls), following a detailed risk assessment of JECFA (Joint FAO-WHO Expert Committee on Food Additives and contaminants).

Maximum level for methylmercury in fish: On 3th July it was agreed new limits for methylmercury found in fish. This includes no more than 1.2 mg of methylmercury per kg of tuna, 1.5 mg per kg of alfonsino, 1.7 mg per kg of marlin and 1.6 mg per kg of shark.

Guidance for Histamine Control in the Code of Practice for Fish and Fishery Products: Histamin is a toxin that forms in some species of fish when they are not stored under appropriate time/temperature conditions. The update provides detailed guidance on the control of histamine formation from harvesting of fish through to final consumption. There is a particular focus on temperature control, record keeping and documentation.

Agendas:

- [EP PECH Committee](#). 11 July.
- [Agriculture and Fisheries Council](#). 17 July.

Useful links:

- [Overview of Economic Partnership Agreements.](#)
- [Research for PECH Committee - Training of Fishers.](#)
- [Review of the 1st Watch List under the Water Framework Directive and recommendations for the 2nd Watch List.](#)
- [European waters getting cleaner, but big challenges remain.](#)

Events:

- [“People’s food – people’s health. Towards healthy and sustainable European Food Systems”](#). 23 September. Vienna.