

TRACEABILITY AND INFORMATION TO THE FINAL CONSUMER OF FISHERY PRODUCTS

ACCORDING TO THE DIFFERENT CHANNELS



TRACEABILITY IN FISHERY PRODUCTS

REGULATORY FRAMEWORK:

- Article 18 of REGULATION (EC) No 178/2002 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 28 January 2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety
- REGULATION (EU) 2023/2842 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 22 November 2023 amending Council Regulation (EC) No 1224/2009, and amending Council Regulations (EC) No 1967/2006 and (EC) No 1005/2008 and Regulations (EU) 2016/1139, (EU) 2017/2403 and (EU) 2019/473 of the European Parliament and of the Council as regards fisheries control

INFORMATION FOR THE END CONSUMER:

- REGULATION (EU) No 1169/2011 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 25 October 2011 on the provision of food information to consumers, amending Regulations (EC) No 1924/2006 and (EC) No 1925/2006 of the European Parliament and of the Council, and repealing Commission Directive 87/250/EEC, Council Directive 90/496/EEC, Commission Directive 1999/10/EC, Directive 2000/13/EC of the European Parliament and of the Council, Commission Directives 2002/67/EC and 2008/5/EC and Commission Regulation (EC) No 608/2004
- REGULATION (EU) No 1379/2013 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 11 December 2013 on the common organisation of the markets in fishery and aquaculture products, amending Council Regulations (EC) No 1184/2006 and (EC) No 1224/2009 and repealing Council Regulation (EC) No 104/2000

MANDATORY INFORMATION FOR THE FINAL CONSUMER ACCORDING TO EUROPEAN LEGISLATION IN RETAIL:

Fresh, frozen, thawed and boiled

Canned products

Transformed


Packaged

In bulk

ZONAS DE CAPTURA		MÉTODO DE PRODUCCIÓN	ARTES DE PESCA
<input type="checkbox"/> Atlántico Noroeste	<input type="checkbox"/> CAPTURADO	<input type="checkbox"/> CAPTURADO EN AGUA DULCE	<input type="checkbox"/> Redes de tiro
<input type="checkbox"/> Atlántico Centro Oeste			<input type="checkbox"/> Redes de arrastre
<input type="checkbox"/> Atlántico Centro Este			<input type="checkbox"/> Redes de enmallé y similares
<input type="checkbox"/> Atlántico Suroeste			<input type="checkbox"/> Redes de cerco y redes izadas
<input type="checkbox"/> Atlántico Sureste			<input type="checkbox"/> Sedales y anzuelos
<input type="checkbox"/> Océano Índico			<input type="checkbox"/> Rastras
<input type="checkbox"/> Océano Pacífico			<input type="checkbox"/> Nasas y trampas
Otra: _____			<input type="checkbox"/> Otras: _____
<input type="checkbox"/> Mar Mediterráneo y Mar negro			
<input type="checkbox"/> Atlántico Noreste			
Subzona/División: _____			
Aclaración: _____			

PAÍS DE ORIGEN	PAÍS DE ORIGEN
<input type="checkbox"/> DE CRÍA	

Nombre comercial
(Nombre científico)



00,00

P.V.P. € KILO



Anchovies, pickled,
thawed

Thawing date: xx/xx/xx

Allergens: FISH
80% anchovies



ORIGIN: Manufacturer
≠ PLACE OF ORIGIN



MANDATORY INFORMATION FOR FRESH, FROZEN, THAWED OR BOILED FISHERY PRODUCTS:

- The country of origin for extractive fisheries is not reported, as a country, but the catch area.
- Country of origin for aquaculture products, the mention of the Member State or third country where the product has reached more than half of his final weight, has remained more than half of the rearing period or, in the case of shellfish, has spent at least six months in the final rearing or culture phase.

ZONAS DE CAPTURA

- ☐ Atlántico Noroeste
- ☐ Atlántico Centro Oeste
- ☐ Atlántico Centro Este
- ☐ Atlántico Suroeste
- ☐ Atlántico Sureste
- ☐ Océano Índico
- ☐ Océano Pacífico
- Otra: _____
- ☐ Mar Mediterráneo y Mar negro
- ☐ Atlántico Noreste
- Subzona/División: _____
- Aclaración: _____

MÉTODO DE PRODUCCIÓN

- ☐ CAPTURADO
- ☐ CAPTURADO EN AGUA DULCE
- ☐ DE CRÍA



ARTES DE PESCA

- ☐ Redes de tiro
- ☐ Redes de arrastre
- ☐ Redes de enmalle y similares
- ☐ Redes de cerco y redes izadas
- ☐ Sedales y anzuelos
- ☐ Rastras
- ☐ Nasas y trampas
- Otras: _____

PAÍS DE ORIGEN

MASA DE AGUA DULCE PAÍS DE ORIGEN

Nombre comercial (Nombre científico)



MANDATORY INFORMATION TO THE FINAL CONSUMER ACCORDING TO EUROPEAN LEGISLATION FOR PRESERVED FOODS

NO OBLIGATION TO REPORT THE COUNTRY OF ORIGIN



- If its omission is misleading.

If the country of origin or place of provenance is mentioned and the country of origin of the FOOD (CANNED ANCHOVY FILLETS WITH OIL) is not the same as that of the PRIMARY INGREDIENT (ANCHOVY).

MANDATORY FINAL-CONSUMER INFORMATION ACCORDING TO 1169/2011 REGULATION AND OTHERS:

IF I CHOOSE TO MENTION THE PLACE OF ORIGIN OF THE FOOD. For example:



Country of origin:
SPAIN

"country of origin" of the primary ingredient



F. Example: If the place of origin in Country of origin if the Vessel is SPANISH: SPAIN
Even if the fish was caught in Morocco,
~~determined in accordance~~ according to the Union Customs Code.

May not indicate

Country of origin if the Vessel is not SPANISH, REQUIRED TO BE INDICATED by reference to one of the following geographical areas:

- "EU", "non-EU" or "EU and non-EU";
- Region or other geographic area
- FAO fishing area, or maritime area or fresh water body
- Member State(s) or third country(ies);
- "The primary ingredient ("designation") does not originate from (country of origin or place of provenance of the food)".



Country of origin:
SPAIN



COMPULSORY INFORMATION TO THE FINAL CONSUMER ACCORDING TO EUROPEAN LEGISLATION IN TRADE FOR PROCESSED PRODUCTS: VOLUNTARY

I DECIDE TO MENTION PLACE OF PROVENANCE OF THE FOOD, the same situation as for canned food.

"country of origin" of the primary ingredient

NO MENTION OF ORIGIN OR PROVENANCE



Anchovies, pickled,
thawed
Thawing date: xx/xx/xx
Allergens: FISH
80% anchovies

Is there a difference if I
or a third party has
made them? NO

If we indicate PO or LP same rule even if it is in bulk

MANDATORY INFORMATION ACCORDING TO EUROPEAN LEGISLATION IN THE HORECA CHANNEL- 1 INGREDIENT ONLY

Fresh, frozen, thawed
and cooked

Tuna tartare
Allergens: FISH



canned products or can

Anchovy toast
Allergens: FISH



Transformed

Grilled
octopus
Allergens:
MOLUSCS



MANDATORY INFORMATION ACCORDING TO EUROPEAN LAW:

canned products or can

Crustaceans and molluscs

Caviar



Fishing zone obligation
Including the CMO



No Fishing Zone Obligation
exclusion by the CMO



No Fishing Zone Obligation
exclusion by the CMO



CURRENT INFORMATION IN DISTANCE SELLING (HORECA & RETAIL):

SEAFOOD SALAD

Allergens: crustaceans and molluscs

Quantity of certain ingredients or categories of ingredients; 80% seafood

PREPARED (hot or cold) vs ONE INGREDIENT
<It is considered packaged at the consumer's request>>



ZONAS DE CAPTURA	MÉTODO DE PRODUCCIÓN	ARTES DE PESCA
<input type="checkbox"/> Atlántico Noroeste <input type="checkbox"/> Atlántico Centro Oeste <input type="checkbox"/> Atlántico Centro Este <input type="checkbox"/> Atlántico Suroeste <input type="checkbox"/> Atlántico Sureste <input type="checkbox"/> Océano Índico <input type="checkbox"/> Océano Pacífico Otra: _____ <input type="checkbox"/> Mar Mediterráneo y Mar negro <input type="checkbox"/> Atlántico Noreste Subzona/División: _____ Aclaración: _____	<input type="checkbox"/> CAPTURADO <input type="checkbox"/> CAPTURADO EN AGUA DULCE <input type="checkbox"/> DE CRÍA	<input type="checkbox"/> Redes de tiro <input type="checkbox"/> Redes de arrastre <input type="checkbox"/> Redes de enmalle y similares <input type="checkbox"/> Redes de cerco y redes izadas <input type="checkbox"/> Sedales y anzuelos <input type="checkbox"/> Rastras <input type="checkbox"/> Nasas y trampas <input type="checkbox"/> Otras: _____

PAÍS DE ORIGEN

MASA DE AGUA DULCE
PAÍS DE ORIGEN

Nombre comercial
(Nombre científico)

00,00 P.V.P. € KILO

Fresh, frozen,
thawed and
boiled

CURRENT INFORMATION MEALS WITH FRESH FISH AS THE MAIN INGREDIENT:

HORECA CHANNEL vs COMMERCE (FRESH)

TUNA TARTE TARTARE:

Allergens: FISH



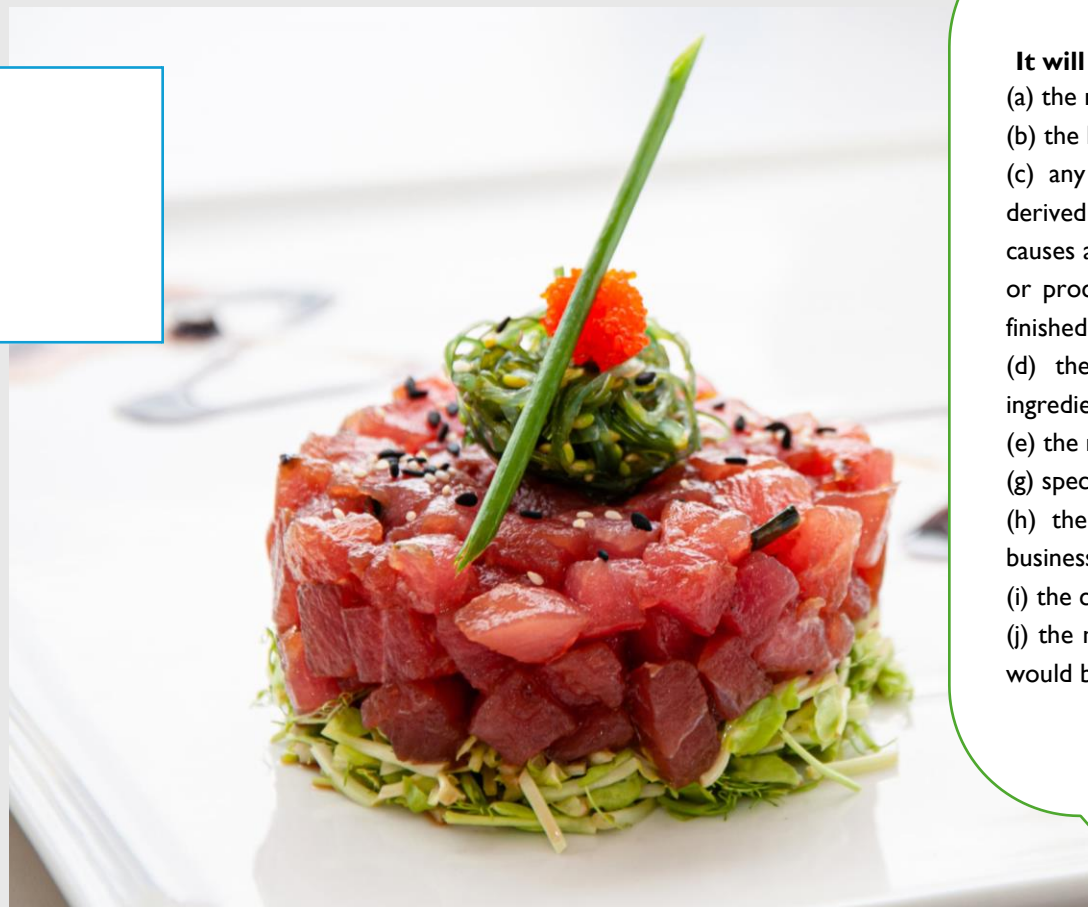
ZONAS DE CAPTURA		MÉTODO DE PRODUCCIÓN	ARTES DE PESCA
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<input type="checkbox"/> Atlántico Sureste			<input type="checkbox"/> Sedales y anzuelos
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<input type="checkbox"/> Océano Pacífico			<input type="checkbox"/> Nasas y trampas
Otra: _____			<input type="checkbox"/> Otras: _____
<input type="checkbox"/> Mar Mediterráneo y Mar negro			
<input type="checkbox"/> Atlántico Noreste			
Subzona/División: _____			
Aclaración: _____			
PAÍS DE ORIGEN	<input type="checkbox"/> DE CRÍA		MASA DE AGUA DULCE PAÍS DE ORIGEN
Nombre comercial (Nombre científico)			
00,00 P.V.P. € KILO			

WHAT HAPPENS WHEN THERE ARE SEVERAL INGREDIENTS BUT FISH IS STILL THE MAIN INGREDIENT:

HORECA CHANNEL vs COMMERCE (FRESH)

TUNA TARTE TARTARE:

Allergens: FISH



It will normally be sold packaged for immediate sale:

- (a) the name of the food;
- (b) the list of ingredients;
- (c) any ingredient or processing aid listed in Annex II or derived from a substance or product listed in Annex II that causes allergies or intolerances and is used in the manufacture or processing of a food and continues to be present in the finished product, even in a modified form;
- (d) the quantity of certain ingredients or categories of ingredients;
- (e) the net quantity of the food;
- (g) special storage conditions and/or conditions of use;
- (h) the name or business name and address of the food business operator
- (i) the country of origin or place of provenance;
- (j) the method of use if, in the absence of this information, it would be difficult to make proper use of the food;

CONCLUSIONS:

- Modifying the CMO – canned products and caviar would have to indicate a catch zone.
- By including the HORECA channel in the CMO, the consumer would have the same information as in retail, at least for raw meals with fish as main ingredient.
- Only processed food with a main ingredient of fish, we would not know the country of origin in the HORECA.
- We propose that, if the name of the product is mentioned on the menu/menu (for example, grilled sole), the origin of the product should be included. (In R 1169/2011).
- Take advantage of 1169 revisions for modifications



FUTURE

- REGULATION ON CONTROL, TRACEABILITY OBLIGATIONS FOR PREPARED AND PRESERVED FOOD 10/01/2029 (after study)
- More and more the Horeca sector is providing to the consumer meals prepared in central kitchens or prepared by other industries. Should the consumer have the right to know who the manufacturer is, the right to know that it is a product prepared by a third party?
- BULK SALES IN TRADE, should the consumer know the manufacturer?

THANK YOU

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