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IN BRIEF - Sea Around Us project - Sumaila responds to Branch et al. in Nature

 UNITED STATES
Wednesday, January 12, 2011

Economist Rashid Sumaila recently responded to the paper by Trevor Branch and colleagues in the journal Nature:

The trophic fingerprint of marine fisheries' (Nature, 468, 431-435, 2010), has intensified the debate on how best to measure the impact of commercial fishing on ocean biodiversity: Is catch data useful in telling us what is happening in the ocean or do we need stock assessment information in order to say something meaningful? As an economist, I cannot contribute to this debate but I can ask some questions: What conclusion does one come to if one uses one or the other of these approaches? If one ends up with the same conclusion then the debate is only of academic interest: If the conclusions reached are different, what are the potential costs to the world should one or the other be incorrect? In general, proponents of the use of stock assessments for measuring the 'health' of ocean fish populations, led by Ray Hilborn of the University of Washington, conclude that ocean fish populations are doing just fine, while those who use catch data, spearheaded by Daniel Pauly of the University of British Columbia, come to the conclusion that global fish stocks are in bad shape. Depending on which of these two camps wins the argument, the world would either stick to the status quo and continue to manage global fisheries as we currently do, or the world community would double its efforts to manage global fisheries sustainably. Should the former conclusion turn out to be incorrect, the world would have saved some costs by continuing to fish without further management restrictions, with the consequence that ocean biodiversity would be eroded further, thereby supplying less and less fish with time. On the other hand, if the latter turns out to be incorrect, the world would have incurred unnecessary cost due to stricter management but would have an ocean rich in biodiversity that is capable of supplying fish into the future.



MORE NEWS

- European Union**
Jan 15, 02:00 (GMT + 9):
IN BRIEF - Intestinal digestion of fish oils and Omega-3
- United States**
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IN BRIEF - FDA Enforcement Report / Recall Beaver Street Australia
- Jan 15, 01:00 (GMT + 9):
IN BRIEF - Barrier reef braces for flood impact
- European Union**
Jan 14, 23:50 (GMT + 9):
EU begins ban on mackerel landings from Icelandic boats
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Chilean investors look to Peruvian fishing company
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Pilot project to produce biofuel with microalgae
- United Kingdom**
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IN BRIEF - Grieg Seafood Hjaltnand achieves Friend of the Sea Accreditation
- Canada**
Jan 14, 23:00 (GMT + 9):
Virus could be killing sockeye salmon in Fraser River
- Canada**
Jan 14, 22:40 (GMT + 9):
IN BRIEF - Atrium Innovations Acquires Omega-3 maker
- United Kingdom**
Jan 14, 22:10 (GMT + 9):
Scottish fishermen welcome Icelandic mackerel ban
- Spain**
Jan 14, 16:40 (GMT + 9):
Galician distributor enters alternative stock exchange
- European Union**
Jan 14, 15:30 (GMT + 9):
Fisheries commissioner: fight against illegal fishing brings concrete results
- Canada**
Jan 14, 13:00 (GMT + 9):
IN BRIEF - Neptune Reports Net Profit for the Third Quarter
- Chile**
Jan 14, 04:30 (GMT + 9):
Gradual recovery for Chilean shipyards
- Peru**
Jan 14, 03:40 (GMT + 9):
Controversial ruling results in no supervision

FEATURED EVENTS



TOP STORIES

- Wikileaks uncovers secret whaling agreement between U.S. and Japan involving Sea Shepherd**
Worldwide Recent Wikileaks cables have exposed classified material which shows that Japan was willing to reduce whaling in Antarctic waters in exchange for the U.S. acting against the Sea Shepherd Conservation Society.
- Officials hope Fish Fight will help cause against discards**
United Kingdom Fisheries Secretary Richard Lochhead is using Chef Hugh Fearnley-Whittingstall's TV programme Fish Fight on wasteful fish discards as an opportunity to describe Scotland's measures on the issue.
- Installation of innovative cobia marine farm to take place**
Mexico With an investment of USD 1.6 million, the first offshore farm for breeding cobia (Rachycentron canadum) was put into operation in the village of Sisal, in southeastern Mexico.
- Uncertainty ahead of 2011 squid season**
Argentina The limited presence of squid (Illex argentinus) at mile 201, outside the exclusive economic zone is of concern to the local squid jigger fleet, which fear that something similar might happen this year in national waters.


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 **Andrew Jackson**
IFFO writes reply to article in New York Times
Dr Andrew Jackson, Technical Director for the International Fishmeal & ...

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IN BRIEF - Intestinal digestion of fish oils and Omega-3

 EUROPEAN UNION
Saturday, January 15, 2011


Abstract

A comparative study of the in vitro bioaccessibility of ω -3-oils (salmon oil, SO; tuna oil, TO; enriched- ω -3 oil as triacylglycerols (TAGs), ω -3-TAG; and enriched- ω -3 oil as ethyl esters (EEs), ω -3-EE) was performed after treatment with pancreatin (pancreatic lipase as major lipolytic enzyme) at pH 7.5. Aliquots were taken at different times of digestion for analyzing the evolution of lipid products. The micellar phase (MP) formed at 120 min of digestion was isolated, its total lipid content was extracted and its composition in lipid products was analyzed. The rate of hydrolysis of ω -3-TAG concentrates was continuous throughout the time of reaction (51% hydrolysis of TAGs at 120 min), whereas the digestion of SO and TO was initially faster but stopped after 10 min of reaction (35 and 38% hydrolysis of TAGs at 120 min of SO and TO, respectively). A poor hydrolysis of EEs took place for the ω -3-EE oil (around 7% hydrolysis of EEs at 120 min). The MP of ω -3-TAG oil, SO, and TO mainly consisted of free fatty acids (FFAs) and MAGs. The MP from digested ω -3-EE oil consisted of FFAs and undigested EEs. Therefore, the highest degree of hydrolysis and inclusion of lipid products in the micellar structure was found for the ω -3-TAG oil, but compared to fish oils long times of digestion were required. This experience also shows for the first time the MP composition from ω -3-concentrates in the form of EEs.

Source: European Journal of Lipid Science and Technology
Volume 112, Issue 12, pages 1315-1322, December 2010

[View Full Article HERE](#)

IN BRIEF - FDA Enforcement Report / Recall Beaver Street

 UNITED STATES
Saturday, January 15, 2011

The FDA Enforcement Report is published weekly by the Food and Drug Administration. It contains information on actions taken in connection with agency regulatory activities. Inquiries about individual actions should be directed to the companies involved.

PRODUCT

Case Labeling: "****SEA BEST * AHI TUNA LOINS Thunnus albacares) * KEEP FROZEN 0 F OR BELOW * SIZE: 5/7 LOINS, * PRODUCT OF VIETNAM * (Wild Caught at Pacific FAO 71) * PACK 1/20 LB * Net Wt. 20 lbs (9.07 kg) * Ingredients: Tuna, Carbon-monoxide (used to preserve natural color) ***." ***** Product Code printed on case above bar code "#6217408". UPC 10075391967918. FDA No.: 17012326708. Recall # F-0318-2011
CODE
Lot Code 928378, Best By: 07/06/12, S//N: 43910
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