



**ParaFishControl**

# **Towards an improved image of aquaculture products regarding food safety**

**ParaFishControl Final Conference**

**“Innovative Strategies to Control Parasites in Aquaculture Farms”**

**Brussels, 11<sup>th</sup> March 2020**

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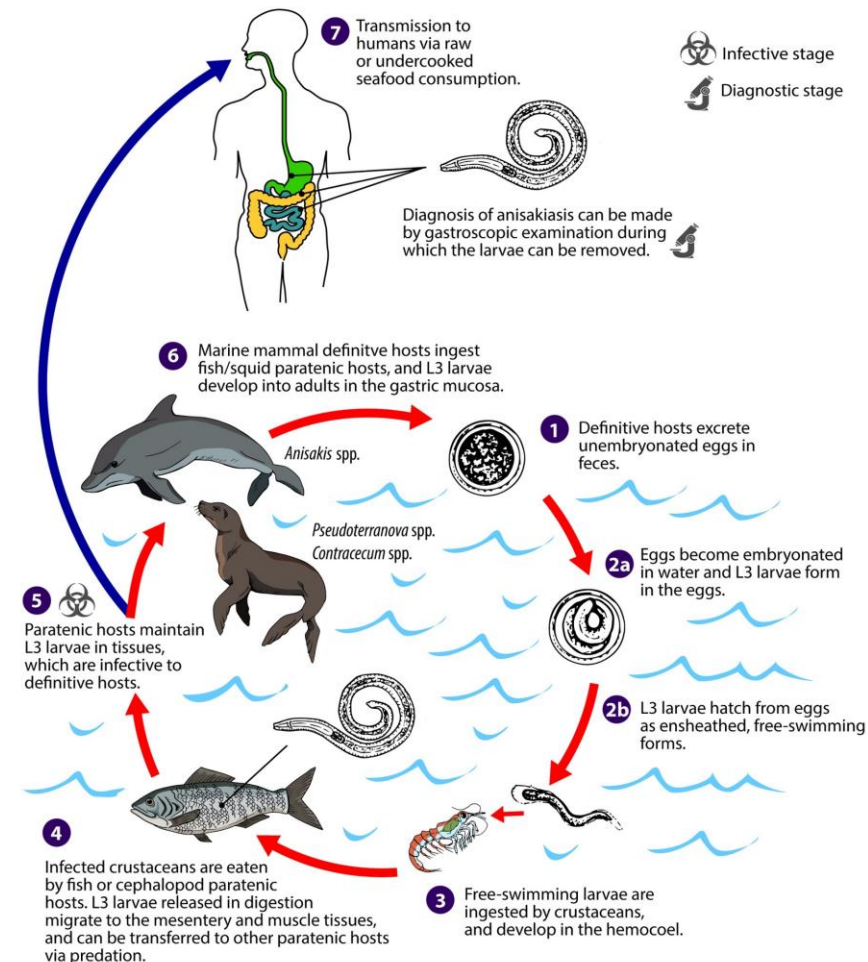
# Background

- A **zoonosis** is an infectious disease caused by bacteria, viruses or **parasites** that spreads between animals and humans
- Fish parasites (**zoonotic helminths**) can cause infectious disease in humans
- **Nematodes** of the family Anisakidae mainly in marine species
  - *Anisakis simplex* is considered an emergent biological hazard
  - The annual number of anisakiasis cases in Spain is estimated to be between 7,700 and 8,320 (Bao, et al., 2017)
- **Cestodes** and **trematodes** in freshwater species



# Background (*A. simplex*)

- **Anisakiasis** is a parasitic disease caused by nematodes (worms) that attach to the wall of the esophagus, stomach, or intestine
- **Symptoms** are abdominal pain, nausea, vomiting, abdominal distention, diarrhea, blood and mucus in stool, mild fever and allergic reactions (rash, itching and anaphylaxis)



# Background (*A. simplex*)

## Scientific Opinion on risk assessment of parasites in fishery products

[BIOHAZ. EFSA Journal 2010; 8(4):1543]

- No sea fishing grounds can be considered free of *A. simplex* larvae
- All wild caught seawater and freshwater fish must be considered at risk of containing viable parasites
- The risk of infection after consuming farmed Atlantic salmon, reared in floating cages/onshore tanks and fed compound feedstuffs, is negligible
- Apart from farmed Atlantic salmon, sufficient monitoring data are not available for any other farmed fish (in 2010)

# Background

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It is generally assumed that farmed fish products have a very low or null prevalence of these helminths. However, this assumption has not been demonstrated scientifically



In 2014, SFS-10-2014/2015 call included the topic for new project



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# Food Risk Analysis (WP7)

## General objective

To reduce the undesirable presence of zoonotic helminths in aquaculture fish products

### RISK ASSESSMENT

Parasite infection: Marine and freshwater surveys

Allergy: Allergenicity tests (*in vivo*, *in vitro* and *ex-vivo*)

### RISK MANAGEMENT

Identification of Critical Points with HACCP risk tool

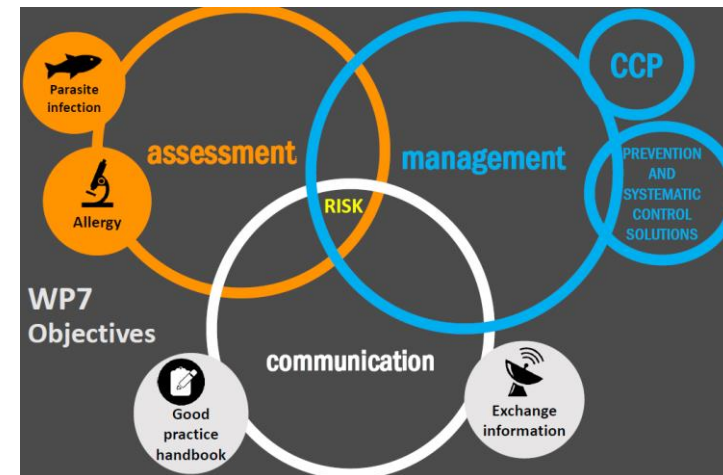
Recommending prevention and systematic control solutions

### RISK COMMUNICATION

Exchanging information throughout interested parties

Good Practice Handbook for Minimum Parasite Infection

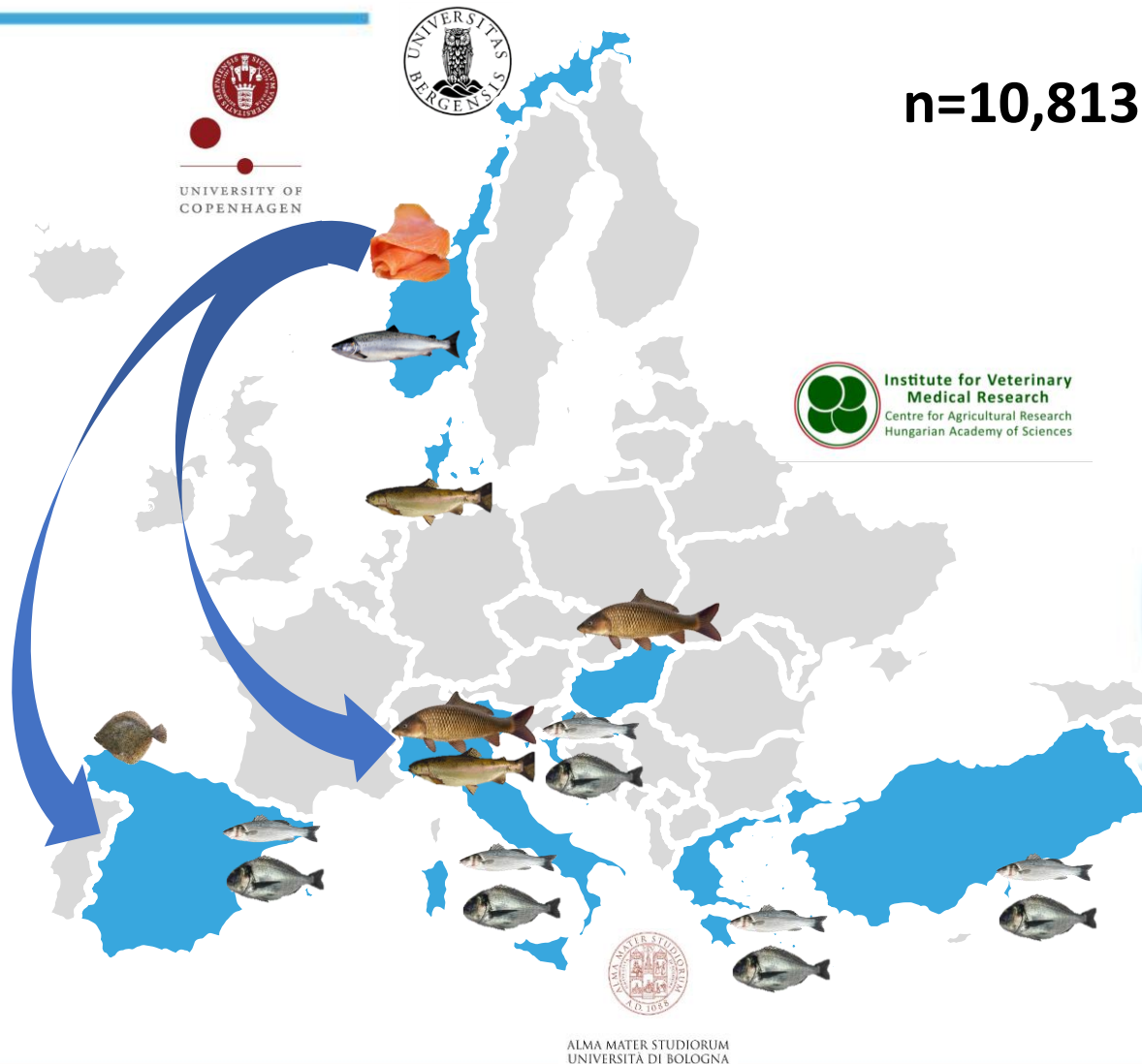
Comprehensible and translational Visual Thinking Strategy



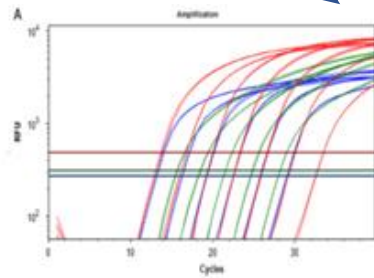
# Sampling (2016-2018)

**n=10,813 (1,480 runts)**

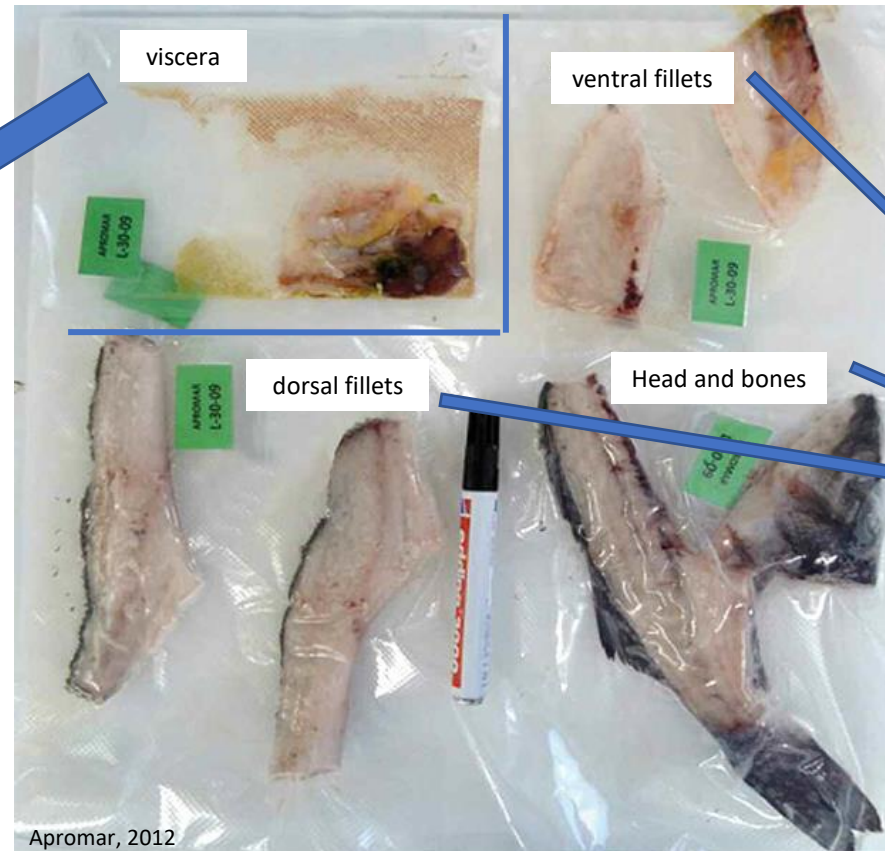
CL 99%  
MoE 4-8%



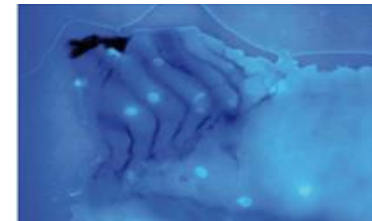
# Detection



Real Time PCR



Apromar, 2012



Visual inspection  
and UV-press  
method



# Results

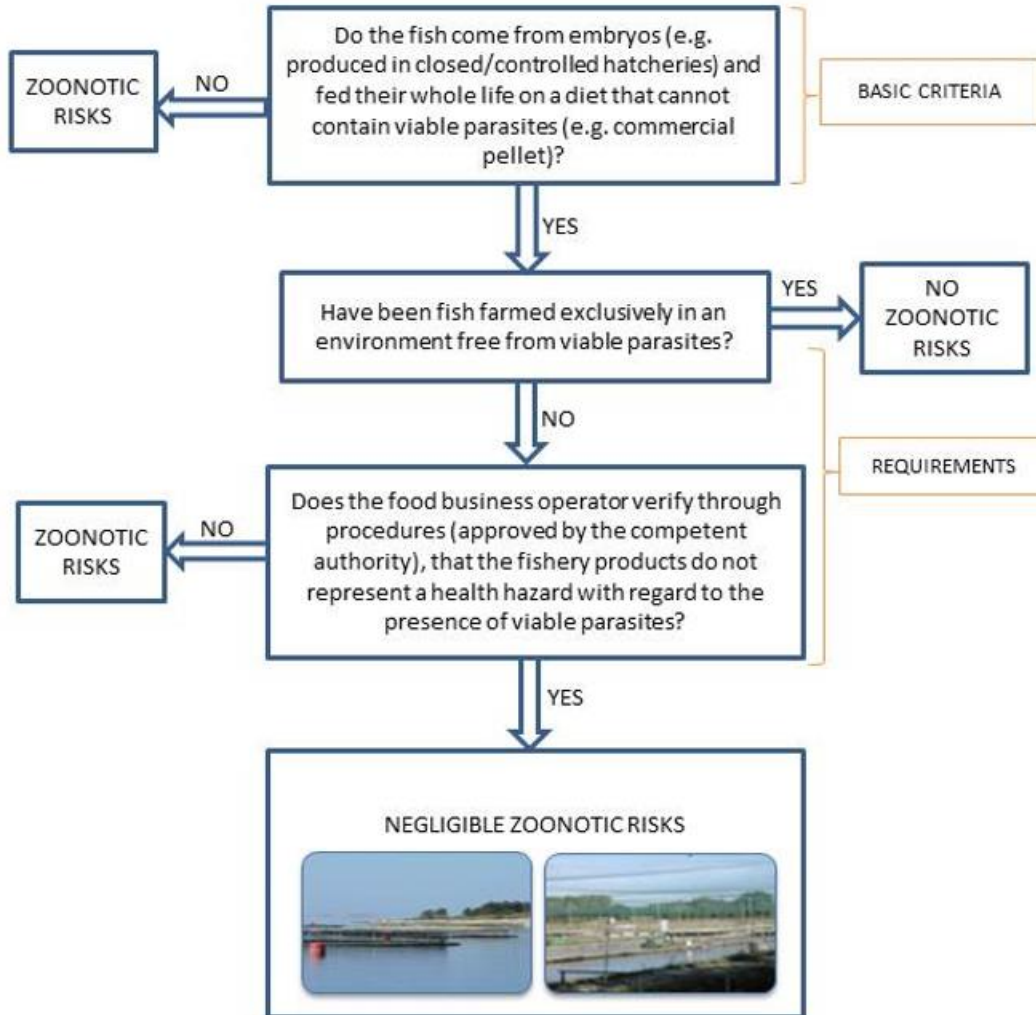
n=10,813 (1,480 runts)

0%

CL 99%  
MoE 4-8%

**No zoonotic helminths  
were detected  
(n=10,813)**

# Conclusions



Flow chart to evaluate the zoonotic risk due to parasites along the production chain

**HOWEVER,  
ZERO RISK  
DOESN'T  
EXIST**

# Smart solutions to reduce risk

## Voluntary Control System (VCS)

The proposal of VCS is based on this certification, aimed at the aquaculture sector, raises the profile of aquafarming businesses which, in addition to implementing measures to prevent the presence of anisakis, implement an exhaustive analytical control plan that allows them **to confirm that aquaculture products do not represent a health hazard regarding to the presence of zoonotic parasites**

This certification includes:

- Sampling plan
- Externals (single annual) and internal audits (conducted throughout the year)
- Exhaustive analytical plan (by Real Time PCR)
- Auditing documental control (registers, batch control, claims management)
- Etc...



Fish farm



Processing industry



Store

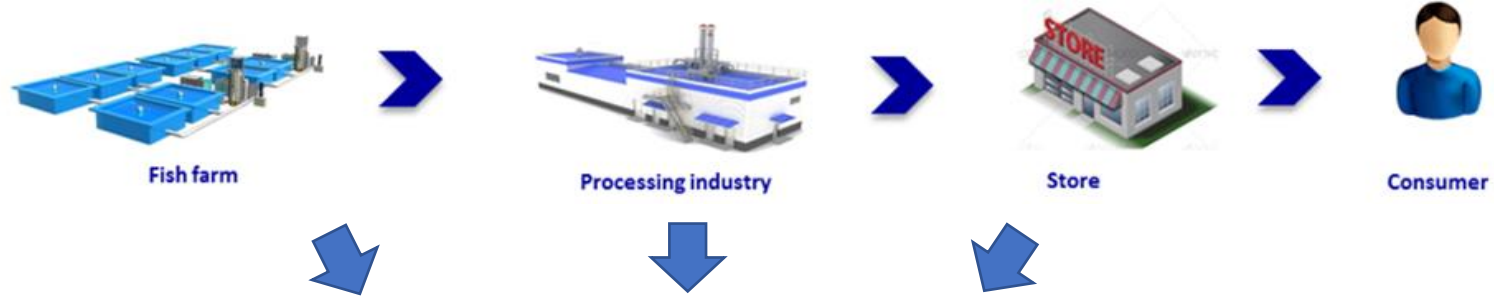


Consumer



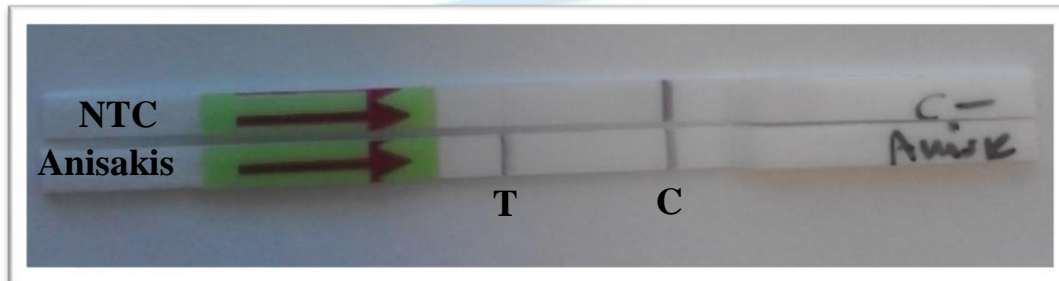
# Smart solutions to reduce risk

Under this future scenario and to enforces the certification of aquaculture products we have also developed...



## Smart and portable solutions

- An app for mobile devices based on the intercalibrated uv-press method (CSIC)
- Digestion portable system make it available for farmers (KU)
- A portable molecular kit for the detection of *Anisakis simplex* (AZTI)



# Impact for the Aquaculture Industry

- **Improvement of image** of European Aquaculture
- Increase of the **commercial value** of fish products from aquaculture
- Possible **exemption from the freezing treatment** for fish products intended to be consumed raw/undercooked following the Commission Regulation (EU) No 1276/2011 (already done for Atlantic salmon)



9.12.2011

EN

Official Journal of the European Union

L 327/39

## REGULATIONS

COMMISSION REGULATION (EU) No 1276/2011  
of 8 December 2011

amending Annex III to Regulation (EC) No 853/2004 of the European Parliament and of the Council  
as regards the treatment to kill viable parasites in fishery products for human consumption

(Text with EEA relevance)



# Acknowledgments



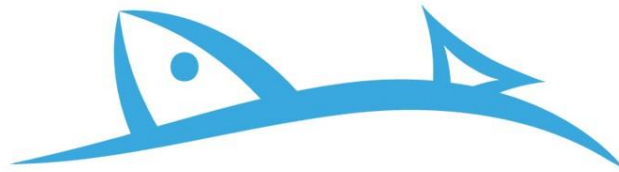
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**Institute for Veterinary  
Medical Research**  
Centre for Agricultural Research  
Hungarian Academy of Sciences



# Thank You



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