

SUTCHI CATFISH CONSUMPTION: PROS AND CONS.

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Sutchi catfish (*Pangasius hypophtalmus*) produced in freshwater basins of Vietnam is available on the Spanish market as frozen or thawed fillets.



Pangasius hypophtalmus

OBJECTIVES

- Analyse the farming practices in the Mekong Delta, Vietnam.
- Study the sustainability of sutchi catfish farming.
- Determinate the nutritional value of catfish filets.
- Study the quality safety and controls.
- Analyse the communication management and interpretation of the consumer.

FARMING PRACTICES AND SUSTAINABILITY

Feed management. Commercially made. Composed by cereals and fishmeal.

Health management. Most occurrence disease: *Edwardsiella ictaluri*. Chemical treatment, antibiotics and feed additives.

Reproduction. Treatment with hormones.

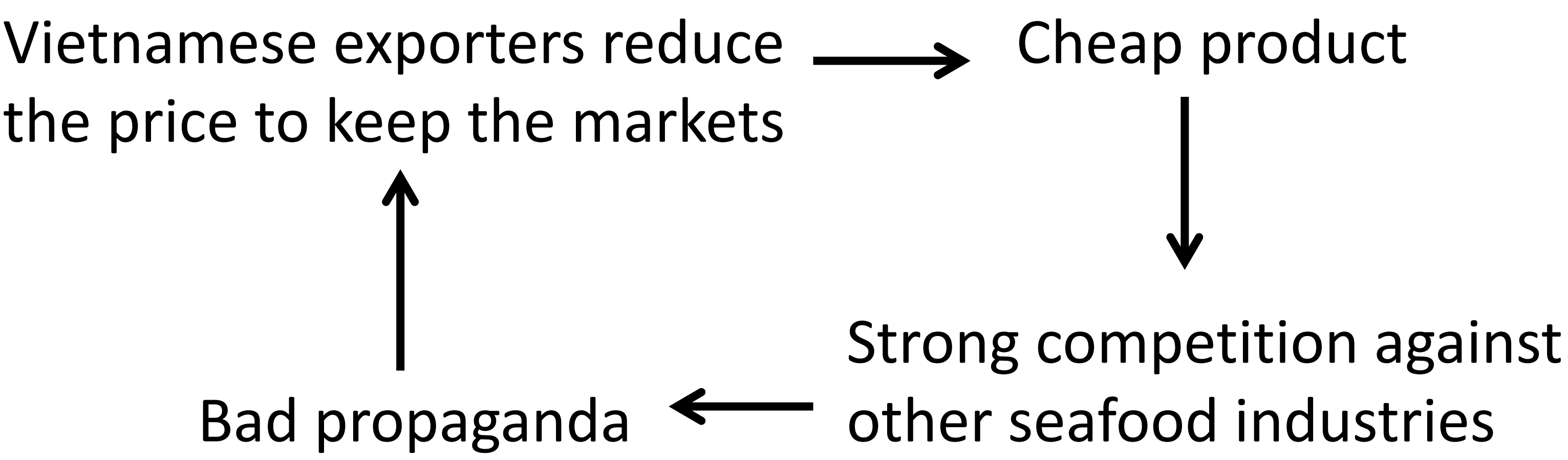
Environmental impacts. High contamination due to the intensive farming practices and untreated discharge of waste.

EVOLUTION OF SPANISH IMPORTS OF VIETNAMESE SUTCHI CATFISH (2006-2010)

YEAR	2006	2007	2008	2009	2010
Tons	25.092	36.133	46.521	50.382	53.590
€/Kg	2,31	2,04	1,62	1,73	1,69

(González and Martín, 2013)

REPUTATION



STEPS TO REBUILD THE IMAGE

- 1.- Act on selling price. Impose minimum export prices.
- 2.- Be more confident with sutchi catfish.
- 3.- Increase the quality with proper feed formulation.

(Dierner, 2012)

COMPOSITION OF *Pangasius hypophtalmus* FILLETS

Moisture (g/100g fillet)	83,57±2,30
Protein (g/100g fillet)	13,60±1,34
Total lipid (g/100g fillet)	1,84±0,92
Ash (g/100g fillet)	1,25±0,19
Cholesterol (mg/100g fillet)	29,30±7,65
Sodium (mg/100g fillet)	387,5±135,9

(Obran *et al.*, 2008)

FATTY ACID PROFILE (% of total fatty acids)

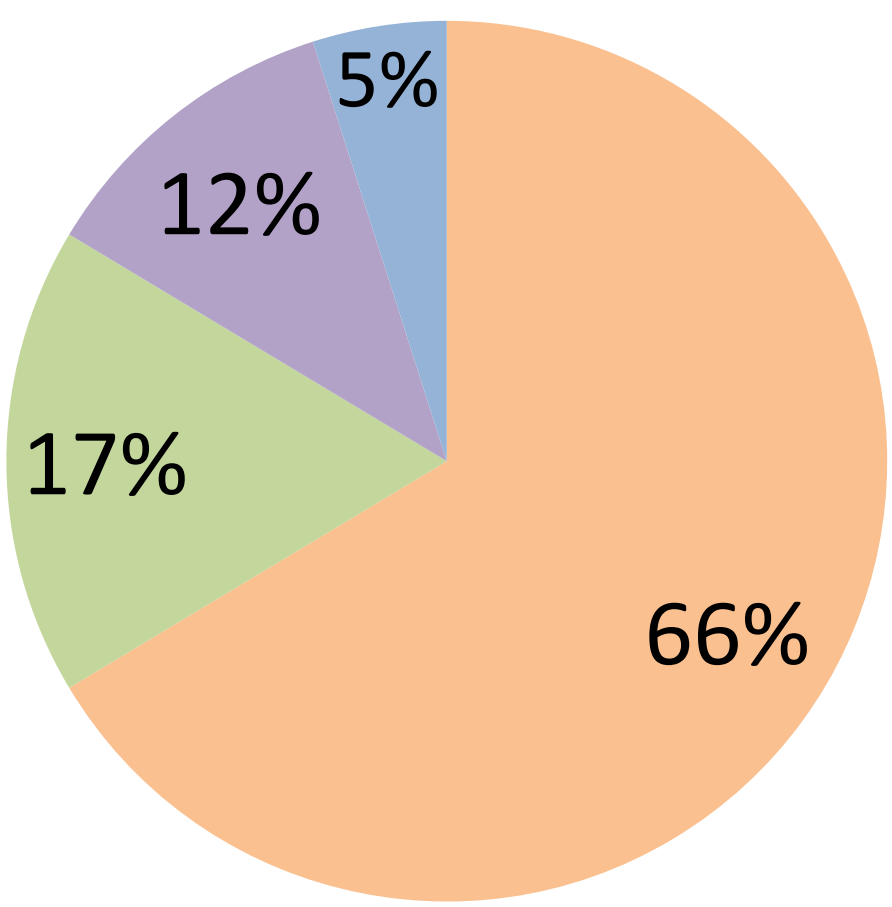
Saturated	44,77±2,77
Monounsaturated	34,68±1,77
Polyunsaturated	15,55±2,92
n-3	4,43±1,93
n-6	11,11±1,55
Ratio n-3/n-6	0,40±0,17

(Obran *et al.*, 2008)

COMMUNICATION MANAGEMENT AND CONSUMER INTERPRETATION

Social networks and media have an important paper when information is divulged. To keep the consumer attention, some news are confusing, with relevant titles that are not clear at all.

Most consumers believe that retail chains have stopped selling the sutchi catfish because of a high presence of chemical contaminants. Actually it is because the other reasons proposed on the survey realized.



- High presence of chemical contaminants
- Poor nutritional values
- Environmental impacts
- Endangered wild species

SAFETY CONTROL

Ensure safety and quality products

- FVO: Audits and inspections in Vietnam.
 - DG SANTE: Imported to Europe.
 - PIF: Border inspection in Spain.
- There are no notifications on RASFF portal about sutchi catfish.

CONCLUSIONS

- ✓ Cheap fishery product.
- ✓ Source of animal protein.
- ✓ Rapid growth.
- ✓ No presence of lipophilic substances.
- ✓ New employment places.
- x Waste generation.
- x Wild caught seed stocks.
- x High carbon footprint.
- x Insignificant presence of n-3.
- x Overexploitation of land.