## IQSA (ASPB) DATA ANALYSIS: FISHERY PRODUCTS

Ester Romero Velázquez June 2019



## **OBJECTIVES**

Analyze and process the data collected from all the samples made by the ASPB of the commercial seafood group during the period between 2012 and 2016.

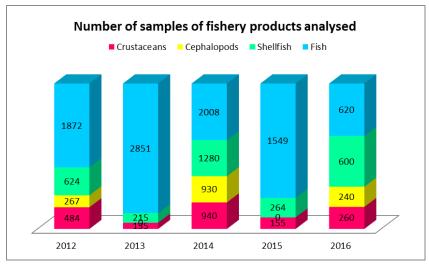
Abiotic	Biotics
Food additives: A sorbic, A	Detection Listeria monocytogenes
benzoic, Sulfites	
Organic chemical contaminants	Count Escherichia coli
Marine biotoxins: OA, YTX*,	Detection Salmonela
AZA,SPX, PTX.	
Ions: mercury, lead, cadmium,	Count Staphylococcus aureus coagulasa
arsenic*	+
	Detection Vibrio parahaemolyticus

## **CONCLUSIONS**

- ❖ There is a lot of diversity in the number of samples of each group of products. Seafood commercial group corresponds to 32% and the group "fish" is the 58% of the total.
- ❖ In the analysis of the biotic parameters a constant regularity is observed, except in the case of *L. monocytogenes*. On the other hand in the abiotic parameters there is a marked variation between the different elements, this is maximum in the pesticides.
- ❖ It can be seen that there is a high level of compliance with regulatory limits. It can be said that the foods we find on the market are safe for the consumer.
- ❖ The fact that it is a monitoring programme does not give continuity to the data.

## REGULATIONS

- ❖ General principles and requirements of legislation: 178/2002.
- ❖ Specific hygiene rules for food of animal origin: 853/2004.
- ❖ Specific rules for the organization of official controls: 854/2004.
- ❖ Microbiological criteria for foodstuffs: 2073/2005.
- ❖ Maximum level of certain contaminants in foodstuffs: 1881/2006.
- ❖ Use of certain food additives: 2015/647.
- ❖ Uniform practical arrangements for carrying out official controls on products of animal origin: 2019/627.



Graph 1:Number of samples of fishery products analyzed in the period 2012-2016. (ASPB, personal communication).

Agencia de Salut Pública de Barcelona (ASPB) Programa Investigació de la Qualitat Sanitària dels Aliments (IQSA)