

Program

Quality Conference



The Conference is co financed by the EU within the framework of the financial instrument for fisheries guidance (FIAF).

Thursday, 14 February 2002

Opening of the Quality Conference

11:15 h Opening (during official opening of the fair)
Dr Martin Wille, State Secretary Federal Ministry of Consumer Protection, Food and Agriculture

Resource Management

14:30 h Certifying sustainable fisheries: experience and prospects
Kees Lankester, Director Scomber fisheries management, ocean wildlife, *Netherlands*

15:30 h Sustainable fisheries in developing countries, N.N.
Semisi Fakahau, Chief Programme Officer for the Agriculture Unit, Foreign an Commonwealth Office, UK

Friday, 15 February 2002

Food safety, Quality and Quality Assurance in the Processing

11:00 h Species identification: Authentication of fish and fish products
Prof. Dr Hartmut Rehbein, Deputy Director of the German Fisheries Research Institute, Department of Fisheries Technology and Fish Quality, *Germany*

12:00 h Projects for the fish industry – Innovations today and tomorrow
Claudia Thalmann, state-certified food chemist, Bremerhaven Institute for Food Technology and Bio-processing, *Germany*

13:30 h „The Birth Pains experienced in establishing a Quality Mark across a group of trawlers from six nations“
Tim Cartwright Taylor, Frozen at sea Fillets Association, *UK*

14:30 h Certifying quality in processing – HACCP and hygiene
Dipl. Ing. Hans Jürgen Iben, officially appointed and sworn expert for fish, fish products, crustaceans, shellfish and delicatessen products, *Germany*

16:30 h **Panel discussion:** Aspects of European fisheries policy, presented by the Federation of German Fish Wholesalers, *Germany*

Saturday, 16 February 2002

Marketing of sustainable and high quality seafood products

11:00 h Sustainability and the consumer from the viewpoint of a branded goods producer
Dr Dierk Peters, International Marketing Manager Sustainability Projects Frozen Foods, Unilever / Iglo Rotterdam, *Netherlands / Hamburg, Germany*

12:00 h The significance of quality certificates as a guarantee for the consumer and for the sale of safe products
Dr. J.B. Luten, Director RIVO-DLO, *Netherlands*
Olafur Magnusson, *Iceland*

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FEBRUARY 14–17, 2002
BREMEN, GERMANY

13:30 h Quality Assurance: Preserving freshness, safety and value for the door to door distribution of temperature sensitive products by air
André Bolland, President, Envirotainer Services Ltd, *UK*

14:30 h Traceability - from the catch to the consumer
Dr Torger Børresen, Danish Institute for Fisheries Research (DIFRES), *Denmark*

Workshop of the Quality Mark Association for Fish and Fish Products

15:00 h Welcoming speech / Introduction
Dipl. Ing. Hans-Jürgen Iben, Chairman of the Quality Mark Association for Fish and Fish Products, Bremerhaven, *Germany*

15:20 h Chemical, sensory and microbiological criteria for fish and delicatessen products and their significance for freshness and quality
Prof. Dr Jörg Oehlenschläger, Federal Research Center for Fisheries, *Germany*

15:45 h Practical experience of testing procedures for quality seal products
Dr. E. Schuirmann, Labor Iben GmbH, *Germany*

16:10 h A quality seal holder's report
Andreas Seybold, Managing Direktor, "Hamburger Fischhallen" Ludwigsburg, *Germany*

16:30 h Quality seals for fish and delicatessen products / Quality seal award.
N.N., *Germany*

Sunday, 17 February 2002

Labelling requirements for fish and consumer protection

11:00 h Labelling requirements for fish and fish products and their significance for consumer protection
Margret Ursprung, Trade association „Der Fischfachhandel“ within the Federal Association of the German Food Retail Trade (BVL), *Germany*

12:00 h Quality certificate for fish retailers – Report by a successful participant. *N.N.*