

Fair Events of *fish international* 2004



Quality Conference

The conference is co-financed by the European Union in the context of the Financial Instrument for Fisheries Guidance (FIFG).

The entrance is free of charge for all visitors of *fish international*. It is possible to visit the lectures and modules separately. The lectures program and the grand opening are in two languages English/German and are translated simultaneously.

Wednesday, 11th February 2004

Industry Workshop

public

Parkhotel

14:00 h – 17:00 h

Traceability of fish and fish products in the frame of FAO COFI session

Thursday, 12th February 2004

Press conference of *fish international* 2004

Salon Danzig

10:00 h

Press conference of *fish international* 2004

Official Grand Opening of the trade fair and the Quality Conference

Chairman: Franz Fischler

Member of the European Commission responsible for Agriculture, Rural development and Fisheries

Kaisenhall, CCB

11:00 h

Reception in the Kaisenhall lounge

11:15 h

Grand Opening

12:05 h

Official tour through the halls

Conference Program

public introduction

Salon Franzius, CCB

14:00 h

Can the need for fish for consumption still be covered in the future?
Resources situation, stock of the main fish for consumption species, estimated development for quantity and quality.

Dr. Hubold, Director of the German Research Institute for Fisheries

Focus: Retail

only invitational

Salon Danzig, CCB

15:00 h

What is the future of fish in the supermarket?

Agenda 2010: Experts discuss new developments and perspectives for the retail

Coordinator:

Hellmut Stöhr

Managing Director, Bonduelle Frische GmbH

The Consumer: Results of an internet study

Dieter Druck

Deputy editor-in-chief, Lebensmittelpraxis

Uwe Zimmermann

Senior Consultant, Innofact AG

Raw Material

Dr. Ole Torrissen

Director of Department of Aquaculture, Havforskninginstituttet

The Industry*Michael Gebauer**New Product Development Manager, Homann Feinkost GmbH***The Wholesale Trade***Hansi Frings**Key Account National, Deutsche See GmbH & Co. KG***The Retail Trade***Alexander Wever, Category Manager Fish**Globus SB-Warenhaus Holding GmbH & Co. KG***Focus: Industrial Caterers**

public lecture

Salon Focke Wulf, CCB

14:00 h

Quality of fish and convenience products

According to what characteristics can the quality of fish be evaluated?

What is understood by convenience products and their different processing levels?

*Dr. Dickau, Director of the Nestlé Training Center***Focus: Gastronomy**

show cooking

Kulinarium, Hall 6

11:00 h – 17:00 h

Johann Lafer, chef at the “Stromburg” and a star of the German Gourmet scene, presents new ideas for fish in a special exhibition.

Friday, 13th February 2004**Focus: Traceability / Labeling**

panel discussion

Salon Franzius, CCBStarting from January, 1st 2005 the Article 18 of the Regulation (EC). N° 178/2002 imposes a traceability of products for all food processors. The conference will discuss the requirements and their implementation in a panel discussion**Panel discussion: Interface of the European Union Regulation (EC) N° 178 of the different standards for production and trade.**

10:00 h

What demands are imposed by the law and what requirements have to be met by the producer?*Presentation by Dr. Matthias Keller, Bundesverband der deutschen Fischindustrie und des Fischgroßhandels**Erling P. Larsen, Ministry of Food, Agriculture & Fish; Dr. Fred Weirowski, TNCP (Transnational Consulting Partnership); Dr. Stefan Hoth, Gottfried Friedrichs KG***What data is required from the consumer protection point of view?****What data does the trade demand from the producer?****What are the methods of traceability of batches?****What techniques and technologies are suitable for**

- Canned fish
- Self service goods
- Frozen products
- Fresh fish

Discussion**Focus: Traceability / Labeling**

Lecture and Discussion

Salon Franzius, CCB

14:30 h

Implementation of traceability requirements

Success story of a company.

What advantages does the certificate of origin offer during the product marketing process.

*Dr. Stefan Hoth, Gottfried Friedrichs KG***Focus: Industrial Caterers / Gastronomy**

Show cooking

Kulinarium, Hall 6

10:00 h

Cooking competitionFish and seafood are being prepared by two competition teams at the first cooking competition at the *fish international*.

14:00 h **Show cooking**
Chefs at work
Community caterers demonstrate the use of fish and seafood in the everyday use of large consumption.

Saturday, 14th February 2004

Focus: Aquaculture **Lecture**

Salon Franzius, CCB

10:00 h **Introduction into Aquaculture and Mariculture**
Stock and quality situation
How much can companies produce?
Dr. Ole Torrissen
Director of Department of Aquaculture, Havfroskningsinstituttet

14:00 h **Latest research results in aquaculture**
Quality of trout and salmon of ecological and conventional farming
Dr. Hartmut Rehbein, Dr. Horst Karl of the German Research Institute for Fisheries

Focus: Industrial Caterers / Gastronomy **Show cooking**

Kulinarium, Hall 6

10:00 h **Cooking competition**
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14:00 h **Show cooking**
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Gala Evening of the fish industry

Hansehall, Borgwardhall, Kaisenhall lounge, CCB

20:00 h **The guests of the Gala Evening of *fish international* 2004 can expect the greatest Seafood Buffet of the Free Hanseatic City Bremen!**
The Lounge area offers a relaxing meeting point with bar music, if you like to dance, there is a disco area in the Borgwardhall.
This time there is an all inclusive package available: The gala evening tickets for € 80,- incl. VAT (16 %) include: the exclusive Seafood Buffet, welcome drink and for the first time also free drinks until 10:00 pm. Tickets are still available at the fair office.

Sunday, 15th February 2004

Focus: Specialized trade **Lecture and discussion**

Verbands lounge, Hall 5

10:00 h **Regulation (EC)**
Regulations on traceability
Christian Mieles, Managing Director of the Trade Association „Der Fischfachhandel“ within the Federal Association of the German Food Retail Trade (BVL)

Fischer's Premium: A brand for the fish specialized trade?
Thomas Kaspar, Meeres Buffet Kaspar GmbH

No baby fish for sale. Recommendations for the trade
Jürgen Seybold, Hamburger Fischhalle

Goods presentation: References for the competition
Kerstin Oziri, Fisch Döpkens

Information meeting of the Quality Mark Association for Fish and Fish Products

13:00 h **The new work of the quality community**
Dipl. Ing. Hans-Jürgen Iben, First Chairman of the Quality Mark Association for Fish and Fish Products

13:30 h **Quality assurance and its evaluation**
Prof. Dr. Jörg Oehlenschläger, German Fisheries Research Institute