

FDA and Seafood Labeling



Tracing Seafood from Vessel to Plate Environmental Law Institute Seminar December 13, 2013



Purpose of Labeling

- To truthfully inform consumer about the product and its contents
- To protect consumers and provide a basis for an informed buying decision
- To prevent fraud, misrepresentation, and unfair competition



What is FDA's Role

Our role is to ensure that the seafood industry meets its responsibilities to harvest, process and distribute seafood that is safe, wholesome and properly labeled.



Regulatory Authority

- The Federal Food, Drug, and Cosmetic Act (FD&C)
- The Fair Packaging and Labeling Act (FPLA)
- Public Health Service Act (PHS)



Food Labels Must Be Accurate





FDA Monitors Labeling

- Conducts regular inspections
- Follows a regulatory evaluation process
- The agency takes appropriate actions on products that do not comply with labeling laws and regulations.



§343. Misbranded Food

A food shall be deemed misbranded...

- If the labeling is false or misleading
- Offered for sale under another name
- Imitation of another food

(unless its label bears, in type of uniform size and prominence, the word "imitation" and, immediately thereafter, the name of the food imitated.)



Some Reasons for Mislabeling Seafood

- Economic Fraud
 - Over breading Short weight Color added Species substitution
- Avoid Regulatory Restrictions
 Tariffs
 Endangered species or catch restrictions
 Avoid controlling a food safety hazard



Examples of Substituted Seafood

Products in Column A have been known to be substituted for those in Column B, which in most cases are products that are more expensive.

Column A	Column B	
Rockfish	Red Snapper	
Yellowtail	Mahi Mahi	
Mako Shark	Swordfish	
Oreo Dory or John Dory	Orange Roughy	
Alaska Pollock	Cod	
Sea Bass	Halibut	
Arrowtooth Flounder	Dover Sole	
Black Drum	Red Drum (Red Fish; Southern or Gulf)	
White Perch	Lake or Yellow Perch (Great Lakes)	
Zander	Lake or Yellow Perch (Great Lakes)	
Paddlefish and other Fish Roe	Caviar (Sturgeon species)	
Sauger	Walleye	
Pacific Salmon	Atlantic Salmon	
Pink Salmon	Chum Salmon	
Skate Wings	Scallops	
Alaskan Pollock	Walleye	
Steelhead Trout	Salmon	
Imported Crabmeat	Blue Crabmeat	
Farm Raised Salmon	Wild Caught Salmon	



U.S. Food and Drug Administration Protecting and Promoting Public Health

Is It Really Caviar?





Escolar

- Mislabeled (White Tuna, grouper, sole, etc.)
- The first report of illness caused by consumption of this fish was in the early 1990's by a scientist at NIH.

http://www.fda.gov/downloads/Food/FoodborneIllnessContaminants/UCM 297627.pdf



An Illustration of how Potential Species Related Hazards can be Overlooked or Incorrectly Identified

Actual Species	Potential -Species Related Hazards	Species Inappropriately Labeled As	Species-Related Potential Hazards of Labeled Species (from Table 3-1)	
Escolar	Gempylotoxin Histamine	Grouper or Seabass	Parasites Ciguatera Fish Poisoning	
Amberjack	Amberjack Histamine, Ciguatera Fish Poisoning		Environmental, Chemical Contaminants, and Pesticides	
Spanish mackerel	Histamine, Ciguatera Fish Poisoning	Kingfish	None	
Puffer	Tetrodotoxin and Paralytic Shellfish poisoning	MonkFish Parasites		
Basa Environmental, Chemical Contaminants, and Pesticides		Grouper	Parasites, Ciguatera Fish Poisoning	



FDA and Seafood Labeling

- FDA's Current Laws, Regulations, and Policies
- The Seafood List



Specific Law - Catfish

Public Law 107-171, entitled the Farm Security and Rural Investment Act of 2002 (FSRIA), became law. Section 10806 of the FSRIA amends section 403 (the food misbranding provision) of the Federal Food, Drug, and Cosmetic Act (the Act) (21 U.S.C. 343) to provide that a food shall be deemed to be misbranded "[i]f it purports to be or is represented as catfish, unless it is fish classified within the family Ictaluridae."



Standardized Food Regulations

§ 161.130 - Oysters

- § 161.136 Olympia oysters
- § 161.145 Canned oysters
- § 161.170 Canned Pacific salmon
- § 161.173 Canned wet pack shrimp
- § 161.175 Frozen raw breaded shrimp
- § 161.176 Frozen raw lightly breaded shrimp
- § 161.190 Canned tuna

http://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcfr/CFRSearch.c fm?CFRPart=161



Specific Common or Usual Name Regulations

http://www.access.gpo.gov/nara/cfr/waisidx_03/21cfr102_03.html

- -102.47 Pacific whiting
- -102.49 Bonito
- -102.50 Crabmeat (king and snow)
- -102.57 Greenland turbot (Reinhardtius hippoglossoides)

http://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcfr/CFRSearc h.cfm?CFRPart=102



Import Alerts

- Import Alert 16-04 Misbranded Seafood Products
- Import Alert 16-128 Misbranded catfish

http://www.fda.gov/forindustry/importprogram/importale rts/default.htm



Compliance Policy Guides

- 540.150 Use of Term Caviar Labeling
- 540.475 Red Snapper
- 540.700 Processed and/or Blended Seafood Products
- 540.750 Common or Usual Names for Seafood Sold in Interstate Commerce

http://www.fda.gov/ICECI/ComplianceManuals/ComplianceP olicyGuidanceManual/ucm119201.htm#SubChapter540



THE SEAFOOD LIST

Seafood Sold in Interstate Commerce SCALLOP LOBSTER LING MUSSEL ABALONE SALMON \bigcirc OYSTER COCKLE TROUT SHRIMP

http://www.accessdata.fda.gov/scripts/SEARCH_SEAFOOD/index.cfm?other=complete



Guidance & Regulation

Guidance Documents & Regulatory Information by Topic

Seafood

Resources for You

- The FDA Seafood List Updates for 2012
- The FDA Seafood List Updates for 2011
- The FDA Seafood List Updates for 2010
- Seafood Species Substitution and Economic Fraud

Guidance for Industry: The Seafood List - FDA's Guide to Acceptable Market Names for Seafood Sold in Interstate Commerce

Contains Nonbinding Recommendations

Additional copies are available from: Office of Food Safety Division of Seafood Safety HFS-325 Center for Food Safety and Applied Nutrition Food and Drug Administration 5100 Paint Branch Parkway College Park, MD 20740 (Tel) 240-402-2300 http://www.fda.gov/FoodGuidances

You may submit either electronic or written comments on this guidance at any time. Submit electronic comments to http://www.regulations.gov. Submit written comments to the Division of Dockets Management (HFA-305), Food and Drug Administration, 5630 Fishers Lane, rm. 1061, Rockville, MD 20852. All comments should be identified with docket number FDA-1994-D-0221 (formerly 94D-0265).

U.S. Department of Health and Human Services Food and Drug Administration Center for Food Safety and Applied Nutrition Issued: September 1993 Revised: January 2009 November 2010 July 2012

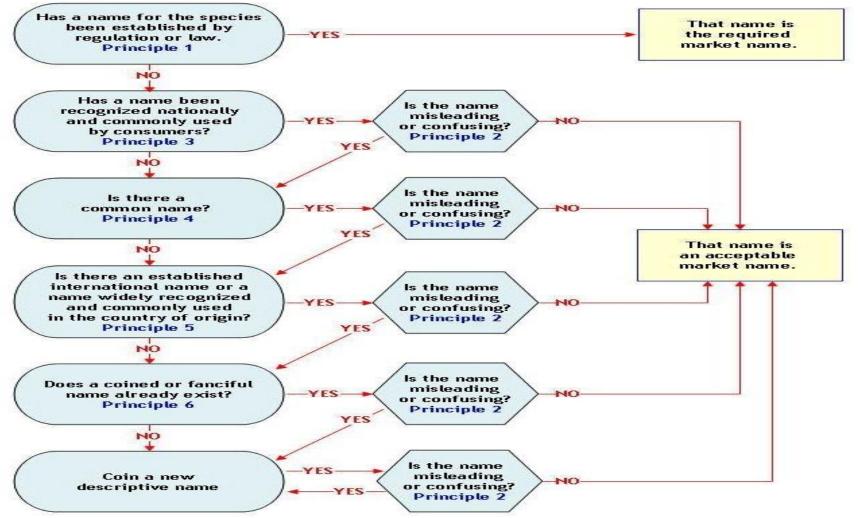
Table of Contents

- I. Introduction
- II. Background
- III. Discussion
- IV. The Seafood List
- V. Understanding and Using The Seafood List
- VI. Principles for Determining Acceptable Market Names
- VII. References

www.fda.gov



SFL Flow Chart - To Determine if a Name is an Acceptable Market Name





Criteria for Inclusion in the List

- The seafood species is currently sold in interstate commerce in the United States or has a strong potential for sale.
- The species is currently not listed as endangered.
- The seafood species is not prohibited by law from sale in interstate commerce.





The Seafood List

FDA Home O The Seafood List Guidance O The Seafood List

Updated November 2013

The Seafood List is FDA's Guide to Acceptable Market Names for Seafood sold in Interstate Commerce. The FDA Acceptable Market Name can be used to label seafood products in interstate commerce. When there is no Acceptable Market Name in The Seafood List, or to determine if a different particular name is an Acceptable Market Name use in interstate commerce, consult the Principles in Section VI of the Seafood List Guidance.

The List is located on FDA's website as a searchable database and contains the following information:

- Type indicates Vertebrate (V) or Invertebrate (I),
- Scientific Names (Latin binaries),
- Common Names (usually an English language name established by ichthyologists and other fishery experts).
- An acceptable FDA Market Name (or Names),
- An asterisk (*) next to the FDA Acceptable Market Name indicates that a specific rule or regulation applies to that species. A listed regulation number refers to the applicable section of the regulation cited. A dagger (†) next to the Common Name in The Seafood List identifies names that are prohibited by a law. The specific law is noted to provide additional information.

Detailed information for a specific species is available by clicking on the Scientific Name link. A detail page will appear with the following information, if available.



Seafood List Output

T Y P E	ACCEPTABLE MARKET NAME(S)	FDA Regulation Reference	COMMON NAME	SCIENTIFIC NAME Latin binary	VERNACULAR NAME(S)
۷	Tuna (*)	21 CFR 161.190	Bullet Tuna	Auxis rochei	Frigate Tuna/ Plain Bonito/ Bonitou/ Melvera/ Bullet Mackerel
۷	Tuna (*)	21 CFR 161.190	Frigate Tuna	Auxis thazard	Plain Bonito/ Judeu/ Melva/ Ke Oke O/ Auxide/ Frigate Mackerel
1	Whelk <u>or</u> Sea Snail		Maculated Ivory Whelk	Babylonia areolata	Babylon Shell/ Spotted Babylon
۷	Goonch <u>or</u> Ayres			Bagarius bagarius	
۷				Bagarius spp.	
۷	Goonch			Bagarius yarrelli	
۷	Gafftopsail Fish <u>or</u> Gafftopsail Whiskered Fish	FD&C 403(t)	Gafftopsail Catfish (†)	Bagre marinus (DNA)	
۷	Perch, Silver		Silver Perch	Bairdiella chrysoura	Mademoiselle/ Yellowtail/ Ground Croaker/ Sand Perch
1	Barnacle			Balanus spp.	
۷	Triggerfish		Gray Triggerfish	Balistes capriscus (DNA)	Spotted Triggerfish/ Leatherjacket/ Turbot/ Cucuyo
۷	Triggerfish		Queen Triggerfish	Balistes vetula (DNA)	Oldwife/ Old Wech/ Bluestriped Triggerfish/ Cocino
1	Arkshell		Arkshell	Barbatia cancellaria	
L	Arkshell			Barbatia spp.	
۷	Red Tailed Tinfoil		Red Tail Tinfoil	Barbonymus altus (DNA)	
۷	Barb		Tinfoil Barb	Barbonymus schwanenfeldii (RFE)	
۷	Silverside		South American Silverside	Basilichthys australis	