



Securing the safety of seafood in Indonesia

The APO organized a multicountry face-to-face training course on Food Safety Management for Seafood Processing and Marketing in the Republic of China last year. The objective was to build the capacity of productivity stakeholders in the seafood industry in selected ASEAN members. During the course, participants formulated action plans to promote food safety in the seafood industry in their countries. Responding to requests from some countries, the APO has supported the organization of national workshops on the topic in line with the recent initiative to promote the generation of greater multiplier effects by utilizing a two-tiered project approach, which consists of a multicountry project followed by individual-country programs to build the capacity of more stakeholders in the target member countries.

A recent beneficiary of this program was Indonesia, which hosted a national workshop on the Food Safety Management System ISO22000:2005 and Traceability for the Seafood Industry in Surabaya, Indonesia's second-largest city, 3–5 August. "The project aimed to support and promote the seafood sector and so increase its contribution to Indonesia's GDP. It is believed that if all players in the seafood chain in Indonesia implemented ISO22000:2005, it would enhance the level of competitiveness of its seafood products in the world market," wrote NPO Head for Indonesia Yunani Roaidah in her report. The workshop was attended by 50 participants from the seafood industry, government agencies, certification bodies, NGOs, the NPO, and academia.

The workshop was conducted by APO resource person Jimmy Chua, Lead Auditor/Senior Consultant, Republic of China, and local speaker I.G.K. Arya Arthawan from Udayana University of Bali. Chua explained the key concept, rationales, and objectives of the food safety management system ISO2000, its requirements and implementation in the seafood industry, and certification, while Arya Artawan pre-



Opening ceremony in progress

sented trends, issues, and challenges facing the Indonesian seafood industry as well as product traceability and withdrawal systems in the country.

"All participants showed tremendous enthusiasm and asked useful, practical questions, and the program was managed as planned," commented Chua in his report, adding that the program had been successful since, "The course content was good and the participants appeared to understand the intent of ISO22000 as well as the importance of traceability. Participants also networked intensively among themselves." Although he reported that all of the participants had a reasonably good understanding of English, Chua also suggested the use of an interpreter to propagate the knowledge to a wider audience in the host country.

Many participants expressed a desire to have more opportunities to attend other APO national workshops related to food safety. They listed such topics of interest as food safety management system ISO22000:2005 training, auditor conversion training on ISO22000:2005, and International Register of Certified Auditor-certified courses on food safety management. 