



MoAA News

Linking the Missouri Aquaculture Community

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In This Issue

USDA APHIS Issues VHS Warning

Alltech to Open Aquaculture Center in Kentucky

Ozark Fisheries Hosts Summer Meeting

Asian Carp Meeting to be Held in Illinois

Illinois Close to Awarding \$750,000 to Asian Carp Processor

Missouri Aquaculture Products Prepared at National Cookoff

FDA Issues Reminder on Formalin Use

COOL Retail Audits Begin in August

Iowa Nonprofit to Build Tilapia Project

Jet-skier Injured by Jumping Sturgeon

Upcoming Events

USDA APHIS Concerned about Viral Hemorrhagic Septicemia

Viral hemorrhagic septicemia (VHS) has historically been considered to be the most serious viral disease of salmonids reared in freshwater environments in Europe. More recently, VHS has been associated with marine finfish species, and most recently has become an emerging disease of freshwater fish in the Great Lakes region of the United States and Canada.

Since spring 2005, a number of die-offs have occurred in the Great Lakes area, including muskellunge, freshwater drum, round goby, yellow perch, smallmouth bass, bluegill, crappie, gizzard shad and other fish species. Some of these die-offs reportedly involved large numbers of fish. VHS virus has been isolated and confirmed from these die-offs. VHS has also been detected in samples of walleye, white bass, and silver redhorses and shorthead redhorse suckers that were not part of a die-off and were not symptomatic.

Baitfish also represent an area of concern for the potential introduction and/or spread of VHS. Fish belonging to a large number of cyprinid and other species are collected from the Great Lakes and used as bait for sport fisheries around the U.S.

This is a portion of a USDA APHIS notice warning of VHS in the Great Lakes and cautioning against spreading the disease. The summary is at http://www.aphis.usda.gov/vs/ceah/cei/taf/emergingdiseasenotice_files/vhsgreatlakes.htm.

Alltech to Open Aquaculture Center in Lexington Kentucky

The complete news release is available at http://www.alltech.com/Press/aqua_center.cfm.

Alltech, in conjunction with Kentucky State University, will work in collaboration to develop a state-of-the-art aquaculture research center. The Alltech aquaculture research center will be based at Alltech's global headquarters in Lexington, Kentucky. Alltech will invest approximately \$1 million in the development of the research center. The facility will have the capacity to hold 24-400 liter tanks. The center will enable Alltech and Kentucky State University to carry out the most advanced research on aquaculture, with particular focus on shrimp as well tilapia, paddlefish, trout, salmon and catfish. With the capacity to conduct research on marine and freshwater fish, this facility allows Alltech to focus on products to address the current \$11 billion United States trade deficit in seafood as well as natural solutions to meet global challenges. The project is expected to be completed by late 2006.

Ozark Fisheries Hosts Summer MoAA Meeting

The July 8th gathering of fish producers at Ozark Fisheries was a great event. Everyone enjoyed visiting and the pool was a definite hit with the kids. While some guests enjoyed the deck, the MoAA and MAC Board members discussed business items. Following a delicious lunch catered by Bandana's Bar-B-Q, the group toured the facilities. The tour included the 1) outdoor holding tanks 2) sorting and shipping room and 3) indoor hatchery (which was completed this winter). Those who weren't able to attend missed an enjoyable and educational time. Larry and Jana Cleveland deserve a big "thanks" for opening their house for the event and providing lunch. Thanks also to Ross Smith for his help explaining how the new hatchery works.



Left: Larry Cleveland shows Wayne Lucke and the McMillen family goldfish fry in the new indoor hatchery system. Right: Jim Wetzel and Russell Gerlach of Lincoln University enjoy lunch with the McMillens who operate McMillen-N-Northup Fish.

Peoria Illinois is the Site of August Asian Carp Symposium



"The Invasive Asian Carps in North America: A Forum to Understand the Biology and Manage the Problem" will be August 22-23, 2006 in Peoria, Illinois. The "conference is designed to provide continuing and public education on the biology of Asian carps, and to provide a forum for advancement of the most recent information on Asian carp management and control." Abstracts of the presentations that will be made are now available at the Symposium web site: <http://wwwaux.cerc.cr.usgs.gov/MICRA/Asian%20Carp%20Symposium.htm>.

Registration is \$90.00 after August 1. The first 300 registrants are eligible for a riverboat trip on the Illinois River aboard the *Spirit of Peoria*. Extra boat ride tickets can be purchased for \$35.

Illinois Moves Closer to Awarding \$750,000 for Processing Asian Carp

This is an update to an article in the April 2006 MoAA newsletter about an Illinois bill that was introduced to encourage harvest of Asian carp. The full story on the grant plus other control measures that are being considered are at <http://www.pantagraph.com/articles/2006/08/10/news/117428.txt>.

A plan to give \$750,000 to a Quad Cities area fish processing company is under review and could be awarded within the next 45 days, officials said this week. Under the plan, Schafer Fisheries of Savanna, Illinois would purchase equipment to help it process large quantities of Asian carp, a large invasive species of fish that has spawned concerns about its effect on the overall food chain of the nation's inland rivers and lakes.

Company owner Mike Schafer, who plans to market the fish to Asian countries, said he's ready to move forward with the plan and that he is already harvesting about 2 million pounds of the carp from the river. The money could help him boost that amount to 10 million.

State Sen. Mike Jacobs, D-East Moline, who helped write the grant into the state budget last spring, said the proposal is just one way the state can help control the fish. "I'm hoping we can turn this lemon into lemonade," he said. Along with selling the fish to overseas markets, Jacobs has suggested selling it to the state Department of Corrections as food for prisoners.

Missouri Represented at Great American Seafood Cookoff



“Samuel Clemens Fish Fry” dish prepared at the Great American Seafood cookoff using Missouri catfish.

Chefs from 19 states gathered in New Orleans, Louisiana August 6th to compete in the Great American Seafood cookoff and Missouri aquaculture products were there. Channel catfish from Warnol Valley Lakes and paddlefish caviar from Osage Catfisheries were used by Tim Grandenetti, Executive Chef for the Renaissance Grand and St. Louis Suites Hotel. The recipes he and other chefs prepared may be viewed at <http://www.greatamericalseafoodcookoff.com/chefs-missouri.html>. The Great American Seafood cookoff event concluded with Justin Timineri, executive chef for the governor of Florida earning first place; Executive Chef Frank Brigtsen of Louisiana placing second; and Executive Chef Tim Thomas earning the third place trophy for the state of Georgia.

FDA Issues Reminder on Formalin Use

The FDA reminder below is available at <http://www.fda.gov/cvm/bseAquaProducers.htm>.

FDA’s Center for Veterinary Medicine (CVM) has received reports that some aquaculture producers are using chemical grade formaldehyde as a parasiticide drug for their fish. The use of the chemical grade product is not approved by CVM. Using a formaldehyde compound other than the approved product can be unsafe for fish and the effectiveness of an unapproved compound is questionable. CVM would like to remind aquaculture producers to read veterinary drug labels carefully and follow label directions to help avoid causing illegal residues in their products. There are three drug sponsors with approved new animal drug applications for formaldehyde including: Western Chemical, PARASITE-S (NADA 140-989), Argent Chemical Laboratories, Inc., Paracide-F (NADA 140-831), and Natchez Animal Supply Company, Formalin-F (NADA 137-687).

Parasite-S and Formalin-F are approved for the control of:

- external protozoa (*Chilodonella*, *Costia*, *Epistylis*, *Ichthyophthirius*, *Scyphidia*, and *Trichodina* spp.) and the monogenetic trematodes (*Cleidodiscus*, *Dactylogyrus*, and *Gyrodactylus* spp.) on all finfish,
- fungi of the family Saprolegniaceae on all finfish eggs, and
- protozoan parasites (*Bodo*, *Epistylis*, and *Zoothamnium* spp.) on penaeid shrimp.

Paracide-F is approved for the control of:

- external protozoa and monogenetic trematodes (as above) on salmon, trout, catfish, largemouth bass, and bluegill, and
- fungi (as above) on salmon, trout, and esocid eggs.

Paracide-F is not currently approved for use on penaeid shrimp.

The sponsors of the above drugs have approved applications filed with the Agency and have demonstrated that their products are safe and effective for the approved uses. Approved formaldehyde products are manufactured to strict good manufacturing practices (GMP) standard that ensures their quality, purity and strength. The specifications ensuring these attributes are tightly controlled. The standards by which approved formaldehyde and chemical grade formaldehyde is manufactured are different. Aquaculture producers are producing food for human consumption and should be mindful of these considerations. They should not use the chemical grade formaldehyde in place of these approved products.

Any questions about the use of formaldehyde in aquaculture may be directed to Fran Pell, Consumer Safety Officer, FDA/Center for Veterinary Medicine, Division of Compliance, 240-276-9211, e-mail frances.pell@fda.hhs.gov.

COOL Retail Audits Begin in August

Audits of retailers' compliance of Country of Origin Labeling (COOL) are expected to begin as early as August 1. Retailers and suppliers are subject to a fine of up to \$10,000 per offense for willful violations. To review the final COOL rule, go to <http://www.ams.usda.gov/COOL/>

To date, USDA has entered into cooperative agreements with 15 States to conduct retail compliance reviews or audits. The states with whom USDA has entered into an agreement include: Alaska, California, Florida, Georgia, Louisiana, Maine, Maryland, Massachusetts, Michigan, Mississippi, New Jersey, New York, North Carolina, Ohio and Texas. USDA will use Federal enforcers to conduct audits in the remaining states, but continues to seek cooperative agreements with these additional states.

Retailers who are licensed under the Perishable Agricultural Commodities Act (PACA) will be eligible for audit. Examples include grocery store and warehouse stores that sell groceries. Fish markets do not fall under PACA and will not be audited. There are 36,000 PACA retail establishments in the U.S. Between August 1 and October 1, USDA expects to audit 1,300 retail stores. Stores have been chosen randomly based on sample taken from the PACA list. Criteria include store size, so we might see more audits in urban areas.

The following are the three types of violations inspectors will be looking for.

- **Failure to Label Products.** It is a violation for a retailer to fail to identify the country of origin and method of production of a covered commodity.
- **Mislabeled Product.** It is a violation for a retailer to incorrectly identify the country of origin and method of production (wild caught vs. farmed) of a covered commodity.
- **Failure to Maintain Records.** It is a violation for retailer and their suppliers to fail to maintain records that will permit substantiation of country of origin and method of production claims.

The stores will not have advance knowledge of an audit. During the audit, the inspector will:

- Conduct a short opening meeting to explain that they are conducting a retail surveillance audit for the Country of Origin Labeling of fish and shellfish and provide the store representative with information which explains the scope and objective of COOL. The store personnel will be invited to accompany the auditor.
- Review all locations where there is seafood in the store: the self-service counter, fresh and frozen seafood areas, sales counters, and promotional display areas.
- Notify the store representative if a possible finding is identified. At that point, they will request additional information, to verify the finding or to determine COOL compliance.
- Conduct an in-store Supplier Traceback on two items. Regardless of whether any COOL non-compliance is found, the inspector will choose two covered commodities to conduct an in-store Supplier Traceback for the purpose of verifying the accuracy of COOL information. An example is that the inspector would choose mahi mahi in the fresh case labeled, "Country of Origin, Ecuador & Panama, wild caught"; and also packaged shrimp in the self service case, marked, "USA, wild caught." The auditor will ask the store employee to show documentation that identifies the retail supplier, the product unique to that transaction by means of lot number or other unique identifier, the country (ies) of origin and methods of production. The records must be available in a timely manner during normal business hours or as long as the product is on hand. *NOTE: USDA will use this information to conduct further Supplier Traceback Audits, which are expected to begin in September. USDA is finalizing these procedures and NFI will have the opportunity to comment on them prior to implementation.*
- Conduct a closing meeting to review all audit documents and explain the determinations. If findings have been identified, they will provide the store with a completed checklist of findings.

Following the audit:

- The field inspector will send the findings to the COOL Program Manager at USDA, Martin O'Connor.
- The findings are not official until they are reviewed by the COOL Program Manager.
- USDA will send a letter to the store official requesting submission of corrective actions
- The store will have 30 days from the date of the letter to correct any violations.
- The store will be re-audited to review corrected measures. If the violations are not corrected, the store will incur the \$10,000 fine.

Iowa Nonprofit Group to Build Tilapia Project

Brian Donaghy is hoping to bring a new kind of philanthropy to Iowa using tilapia. The complete article is at <http://www.desmoinesregister.com/apps/pbcs.dll/article?AID=2006608020364>.

"There are business people out there like me who want to do more than just write a check to a charitable organization or nonprofit," Donaghy said. "They want to give back with their brains and their time and their skills, too." The concept is called Social Venture Partners, and Donaghy is leading its drive within the business community under the umbrella of United Way. It requires individuals, presumably independent entrepreneurs, to pitch in at least \$5,000 as an initial investment in a business venture that would generate income for a nonprofit group. Then it requires the partners, as they're called, to commit up to two years of their time and professional skills to make sure that business becomes profitable.

Donaghy's group of charter partners - about a dozen so far - have decided to make tilapia their first venture project. The idea is to build a fish farm on Wildwood Hills Ranch, which serves up to 600 disadvantaged youths through summer camps on its 400-acre property in Madison County. Revenue from the fish sales would help provide Wildwood with sustainable income to continue its services, while residents of the impoverished Oakridge Neighborhood in Des Moines would be hired to run the aquaculture business.

To get started with Oakwood Aquaculture, partners would pool their business know-how with that of outside consultants and some guidance from Iowa State University's Extension Service for Aquaculture. Donaghy said the group chose tilapia because they were looking for a year-round, cash-producing venture that would give a hands-on agriculture experience to Wildwood campers and job mentoring opportunities to Oakridge residents. Donaghy said there is a strong market demand - but low local supply - of tilapia in Iowa. The Oakwood Aquaculture would sell fish to local restaurants, such as Iowa Machine Shed, and distribute through such grocery chains as Hy-Vee and Dahl's, he said.

Jet-skier Injured by Jumping Sturgeon

It looks as though Asian carp aren't the only fish injuring people these days. The whole story is at http://www.cnn.com/2006/US/08/09/jetski.sturgeon.ap/index.html?section=cnn_topstories

A man was riding a jet-ski on the Suwannee River in Florida when a 4-foot-long sturgeon jumped out of the water and hit him. He was knocked unconscious and fell off the craft. Fortunately, his girlfriend was riding another jet-ski and was able to help him until passengers on a boat were able to pull him from the water. Officials said similar accidents occur once or twice a year on the Suwannee River. In April, a woman was hospitalized after a 3-foot-long sturgeon jumped into a boat being driven by her fiancé.

Upcoming Events

August 22-23

Asian Carp Symposium

Peoria, Illinois

<http://asiancarp.org/default.asp>

September 20-23

Pennsylvania Aquaculture Conference and USTFA meeting

Mechanicsburg, Pennsylvania

570-629-0427 or

<http://www.agriculture.state.pa.us/agriculture/cwp/view.asp?a=3&q=129895>

October 5

Aquaculture/Fisheries Field Day

University of Arkansas at Pine Bluff

870-575-8138

October 24

NCRAC Board of Directors Semi-Annual Meeting

Chicago, Illinois