

# **Food safety in Ecuadorian fish industry**



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## **Introduction**



This project work was carried out in order to improve the knowledge and skills of food quality systems, specifically HACCP. The idea came out due to previous observation of refusals of fish products reported by the Food and Drug Administration (FDA), listing Ecuador as one of the countries with difficulties to export and with frequent refusals.

Two companies and one governmental agency were selected in the region of Manta, Ecuador, to participate as a case of study. As a final result, an online workshop was designed, providing topics such as HACCP, in accordance with the Codex Alimentarius and FDA, Ecuadorian legislation, voluntary standards and industry guidelines.

The main target of the workshop were top managers of companies processing Mahi Mahi in Ecuador.

# Objectives

- To review existing literature on food quality systems, current regulations in FDA, Codex Alimentarius and journals
- To contact companies and institutions in Ecuador related with the fish industry
- To develop an online workshop to fish companies' managers in order to transfer knowledge related to food quality systems

← → ↻ http://mahara.hs-fulda.de/view/view.php?id=607

 **Hochschulweites E-Portfoliosystem** Sprache:   Einloggen 

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## WORKSHOP: ASEGURAMIENTO DE CALIDAD EN PESCADOS DE EXPORTACION DE ECUADOR

### Introducción

**Bienvenidos Estimados Participantes**

a nuestro taller en línea sobre: **Aseguramiento de Calidad en Pescado de Exportación del Ecuador.**

Este proyecto nace como resultado del interés de compañías pesqueras del Ecuador en mejorar los problemas de higiene y calidad del pescado que es exportado al mercado estadounidense, junto al interés del gobierno en mejorar el sistema de seguridad alimentaria nacional, en colaboración con GIZ (Sociedad Alemana para la Cooperación Internacional). Se han observado constantes rechazos por la FDA (U.S. Food and Drug Administration) anualmente de Mahi-Mahi, Atún y otros pescados, así como también deficiencias en la aplicación del plan de HACCP y desconocimiento de los estándares y regulaciones pertinentes.

En este taller tendrás acceso gratuito a distintas secciones semanalmente donde se brindará información acerca de los principios del HACCP, diseño de un diagrama de flujo, análisis de peligros y evaluación de riesgos en tu proceso de producción, a regulaciones y estándares actuales nacionales e internacionales, a varias herramientas de trabajo y recomendaciones para optimizar tu calidad. Adicionalmente, podrás ver ejemplos con *Mahi-Mahi*, aclarar dudas, realizar actividades y participar activamente en cada sección del taller.

Esperamos que pueda acceder al mejor proveedor

### Video Promocional

Conózcanos y entérese de que trata nuestro taller en línea al darle click en el siguiente enlace:

<http://mediasrv.hs-fulda.de/fboe/public/calidadecuador/video.html>



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Kommentare (0)

### Correo de contacto

**Dudas, preguntas, envío de tareas:**

Favor enviar cualquier duda, tareas por capítulo o preguntas en general al siguiente correo:

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# Methods

- ✓ Framework FDA and Codex Alimentarius  
*(HACCP Guideline)*
- ✓ Online Interview  
*(Skype conference with two quality managers in Germany and France)*
- ✓ Face to Face Interview  
*(Frigolab, Ocean Fish and INP authorities)*
- ✓ Literature research
- ✓ E-learning  
*(Design of workshop online)*
- ✓ Digital media  
*(Creation of video to promote workshop online)*
- ✓ Survey  
*(Performance of the workshop)*

# Constraints

- Limited face to face communication
- Inexperience in e-learning method
- Low participation and/or feedback in the e-learning platform, probably because of lack of incentives
- Time management from participants
- Geographical positioning (Ecuador-Germany)

# Results

- Video-conference with food safety experts in Germany and France
- Production of promotional video for recruitment of participants
- Personal interviews and visits to governmental institute and private fish companies in Ecuador
- Development of an E-learning workshop with topics in food legislation, standards and HACCP system
- Feedback from participants (3 out of 9):
  - *Online platform was user-friendly,*
  - *content useful for problem-solving,*
  - *lack of time and unfamiliar with e-learning, as obstacles*



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# Conclusions

- *HACCP is implemented in Frigolab and Ocean Fish, however there are some deficiencies and lack of knowledge in the new requirements of FDA, specifically on the food modernization safety act (FMSA).*
- Some of the causes for refusals from FDA to Ecuadorian companies remain unclear.
- Continuous improvement of national standards is needed in Ecuador, for which HACCP must be included in the current legislation.
- E-learning methodology requires incentives to achieve commitment from participants.



# Notes

*References: Website Workshop: <http://mahara.hs-fulda.de/view/view.php?id=607>*

Link Promotional Video: <http://mediasrv.hs-fulda.de/fboe/public/calidadecuador/video.html>

<http://www.accessdata.fda.gov/scripts/importrefusals/> Accessed on 12.11.2015