



DRAFT AGENDA
**SEMINAR ON "QUALITY ASSURANCE AND SANITARY SAFETY, KEY ELEMENTS
FOR PROMOTING THE MARKETING AND CONSUMPTION OF FISHERY PRODUCTS"**
Casablanca, 6 – 7 December 2017

6 December 2017		
OPENING CEREMONY		
08 :30-09 :00	Registration of participants	ATLAFCO Secretariat
09 :00-10 :00	Opening Ceremony Introduction of the seminar	ATLAFCO The representative of the Ministry of Fisheries, Morocco The representative of the Minister Mr. Adjoumani Kouassi Kobenan
10 :00-10 :30	Group photo and coffee break	Hotel Catering Service
KNOWLEDGE OF FISHERY PRODUCTS AS FOOD AND RAW MATERIALS		
10 :30-10 :45	Nutritive value and importance of fishery products in human consumption	M. El Malagui /Dr Soro Pagadi, INFOPECHE, Côte d'Ivoire
10 :45-11 :00	Different conservation and processing techniques of fishery products Industries	M. Mohammed Semlali, ATLAFCO
11 :30-12 :00	Conservation of the quality of fishery products and its alteration	Dr. Yolande Ake Assi, Head of laboratory ,Côte d'Ivoire
12 :00-12 :30	Poisoning of products (Physical, Chemical and Microbiological)	Dr Soro Pagadi, INFOPECHE, Côte d'Ivoire
12 :30-13 :00	Discussions	M. Mohammed Semlali, ATLAFCO
13 :00-14 :30	Lunch break	Hotel Catering Service
NATIONAL AND INTERNATIONAL STANDARD AND REGULATORY SANITARY REQUIREMENTS		
14 :30-15 :00	CODEX Alimentarius guidelines on hygiene and HACCP	Dr Aly Dartige, ONISPA , Mauritania
15 :00-15 :30	TBT and SPS agreements of the World Trade Organization	Dr Amadou Tall, Consultant, Senegal
15 :30-16 :00	EU regulation : the EU hygiene package	Dr Amadou Tall, Consultant
16 :00-16 :30	coffee break	Hotel Catering Service
16 :30-17 :00	US regulations applied to fishery products: a guide to facilitate the establishment of a quality assurance system based on HACCP	Dr Aly Dardige, ONISPA , Mauritania

DESIGN AND TECHNICAL-SANITARY ARRANGEMENT OF AN ESTABLISHMENT FOR THE VALORISATION OF FISHERY PRODUCTS		
17 :00-17 :30	Design and mass plan	Christine Kalui, Consultant, Kenya
17 :30-18 :00	Good Hygiene and Processing Practices	Dr. Bamba Banja, Gambie
18 :00-18 :15	General discussions	M. Mohammed Semlali, ATLAFCO
7 décembre 2017		
IMPLEMENTATION OF HACCP SYSTEM IN THE FISHERY PRODUCTS INDUSTRY		
08 :30-09 :00	Establishment of a sanitary control plan mastery (CPM()) in a cannery	Mme Lamia. Znagui, FENIP
09 :30-10 :00	Establishment of a sanitary control plan mastery (CPM) in a processing / packaging unit for fresh and frozen products	Dr Hénoch Amessan Ledjou, Côte d'Ivoire
10 :00-10 :15	Discussions	
10 :15-10 :45	Coffee break	
OFFICIAL CONTROLS AND CERTIFICATION OF FISHERY PRODUCTS		
10 :45-11 :00	Sampling and laboratory analysis	Dr. Aly Dardich, ONISPA, Mauritania
11 :00-11 :30	Accreditation of an ISO 17025 laboratory	Dr. Amadou Niang, ONISPA
11 :30-12 :00	Inspection procedures	Dr. Henoch Amessan Ledjou, Cote d'Ivoire
12:00-12 :30	Discussions	
12 :30-13 :00	TRACES Management Certification and health alerts	Dr. Henoch Amessan Ledjou, Cote d'Ivoire
13:00-13 :30	Sanitary monitoring of phytoplankton in a bivalve deposit	Dr. Amadou Niang/Dr Amadou Tall, Consultant
13 :30-14 :30	Lunch break	Service de la restauration de l'Hôtel
14 :30-15 :00	Accreditation of an inspection service and a sanitary control laboratory	Dr. Aly Dardige et Dr Amadou Niang, ONISPA Mauritania
15 :00-15 :30	Ecological labeling	Dr. Christine Kalui, Kenya, Dr Tall Amadou, Consultant, Senegal
15:30-16 :00	Coffee break	Hotel Catering Service
16 :00-16 :30	General discussions	
16 :30-17 :00	Closing ceremony	the Ministry of Fisheries of Morocco/ATLAFCO