

**2025 Seminar on Safety Governance
of Agricultural-Livestock and Fishery Products for Asian Countries**

2025년 한-아세안 위생협력 ODA 세미나



Fish & Fishery Products Export Quality Control System of Sri Lanka

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01. Introduction

- In Sri Lanka, the Food Act of 1980 and its amendments have placed the primary responsibilities to ensure the safety of food on commercial food enterprises that produce, process, distribute, or prepare food for consumers.
- Ministry of Health of Sri Lanka which is a competent authority for food act, is responsible for implementing national food control system by introducing good management practice for food producer and conducting public awareness programs ,training programs, workshops and mass media campaigns on food safety to enhance the knowledge of food safety,
- Sri Lanka is an island nation and thus has a great potential to expand the fish industry aiming at the export market. Thus, food safety is a significant issue for both public health and for export markets in Sri Lanka.
- The Sri Lankan government has streamline its fish and seafood export regulatory and inspection systems through the Quality Control division of the Department of Fisheries and Aquatic Resources (DFAR) which has formally become the sole authority for fish export and it's safety issues.

- The Sri Lankan fish and seafood industry is an example of how essentially forced compliance with EU and importer country requirements (regulations) can drive innovation and improvements in the value chain to make an industry competitive enough for export markets.
- Sri Lanka has introduced key international market requirements such as HACCP, European approval, British Retail Consortium (BRC), Good agricultural/Aquaculture practices, GMP, ISO series, *SLSI, 2004, 2005, 2009*) and traceability.
- The fish and seafood export industry in Sri Lanka has emerged as a dynamic sector providing considerable foreign exchange to the country.
- The value of exports has increased from US\$ 106 million in 2005 to US\$ 285 million in 2024.
- The main export destinations are EU, Japan and USA. More than 95 Sri Lankan fish and fishery product export processing establishments, including 55 EU approved export processing establishments, export fish and seafood products to international markets.

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02.Regulatory system for seafood quality assurance

- Two systems –
 - System for the local market (CA –M of Health)
 - System for the export market (CA – DFAR)

*Well established system in place for the
Fish and fishery product export market*

- Seafood Regulations
- Competent Authority
- Supporting facilities (e.g. testing laboratories - Testing laboratories that comply the ISO 17025 applicable requirements ,03 government laboratories, 04 private laboratories)

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03. Regulations imposed for fish quality assurance in Sri Lanka under the Fisheries and Aquatic Resources Act No. 2 of 1996

- **Handling and Distribution of Fish Regulations 1997.**
 - **Amendments to the Handling and Distribution of Fish Regulations in 1999.**
- **Fish Processing Establishment Regulations 2003 (Repealing Fish Processing Establishment Regulations 1998).**
- **Fish Products (Export) Regulations 1998.**
 - **Amendments to the Fish Products (Export) Regulations for the standards of water in 2000.**
 - **Amendments to the Fish Products (Export) Regulations for approval of testing laboratories & imposing the limits for additives in 2002.**
 - **Amendments to the fish products export regulations in 2007 (Maximum limits of Lead, Cadmium, Mercury)**
- **Aquaculture (Monitoring of residues) Regulations 2002.**
- **Aquaculture Management (Disease Control) Regulations 2000.**

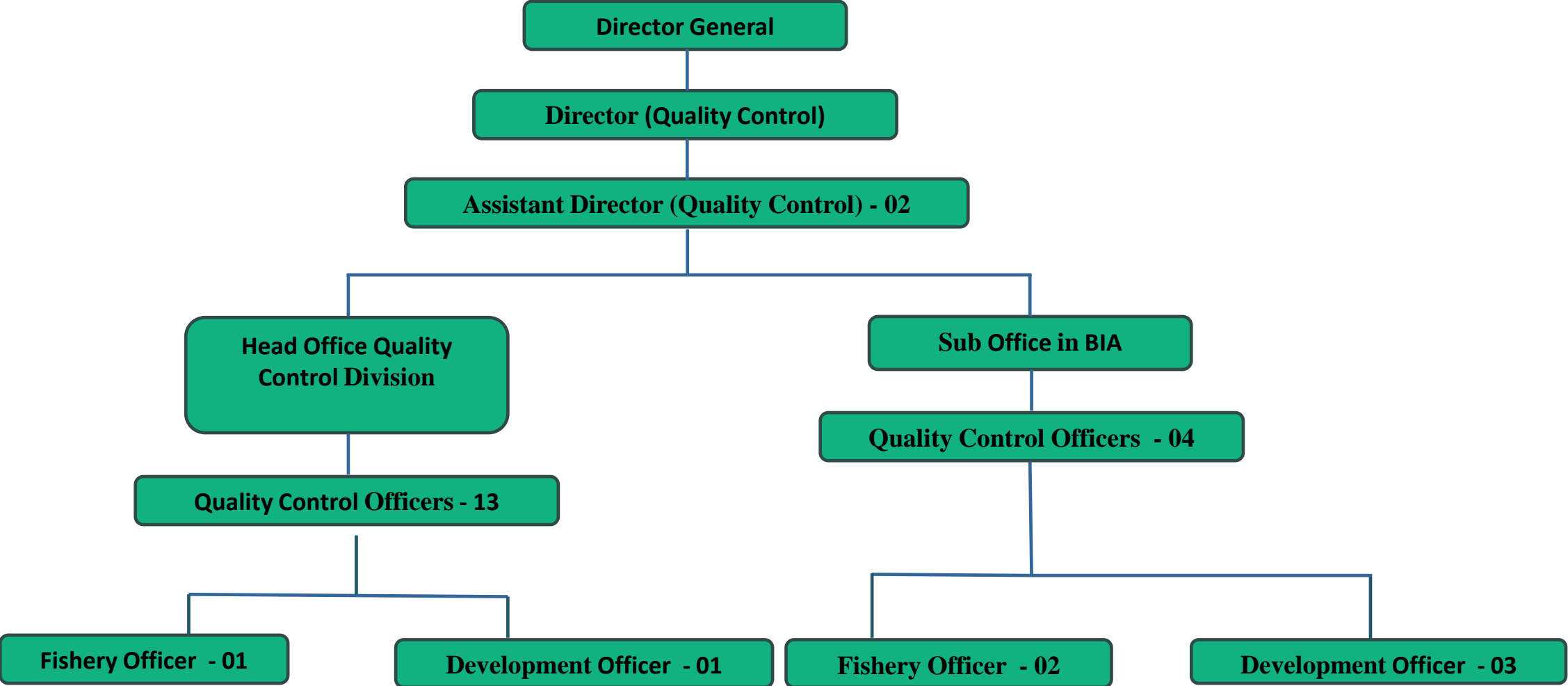
Upcoming regulations

- New regulations are being introduced to improve the quality and safety of fish and fishery products consumed locally by repelling the fish handling regulations 1997 and 1999,
- Necessary steps are being taken to amend the existing **Fish Products (Export) Regulations** to meet further requirements of the buyers when directing products to the export market.
- Furthermore, work is underway to introduce a new amendment to **Aquaculture (Monitoring of residues) Regulations 2002** to meet the needs of the country's aquaculture exports.

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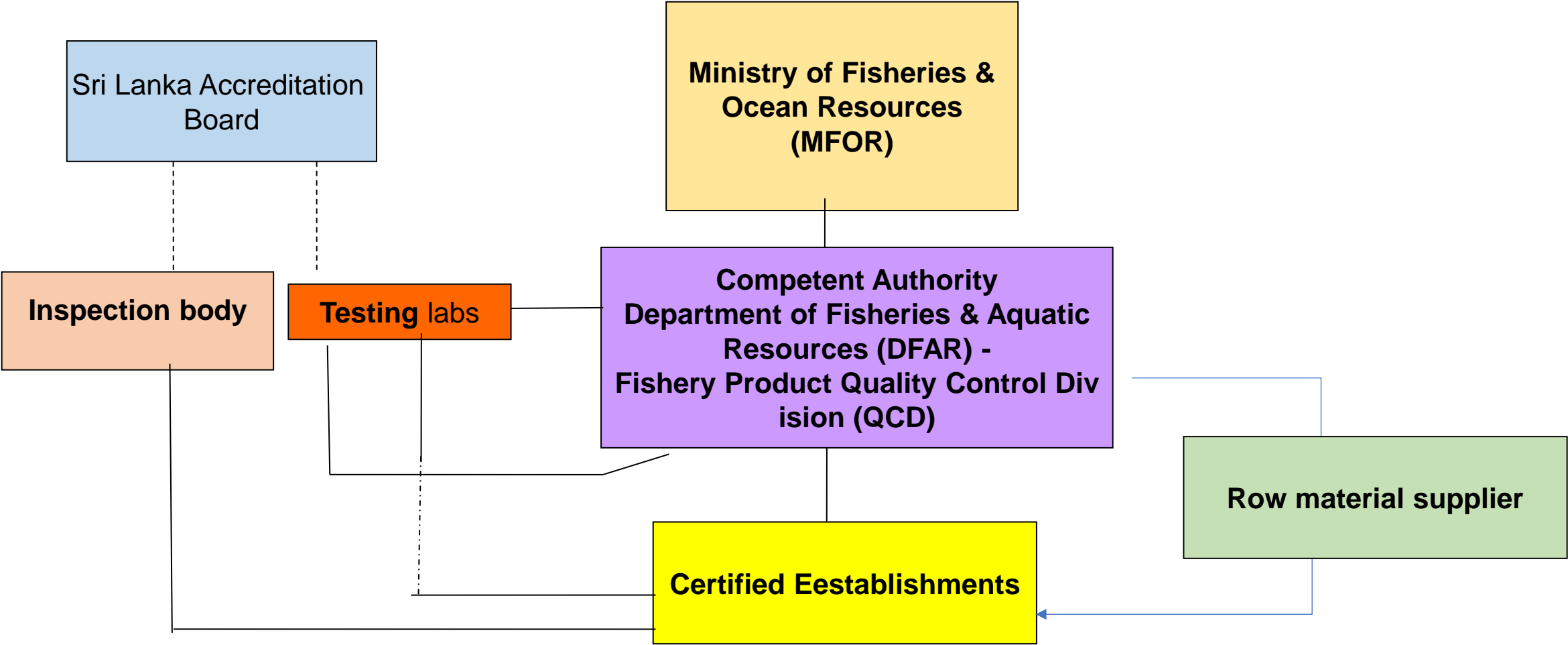
04. The organizational structure of the CA for seafood quality assurance



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05. The fish quality control system structure for exporting fish ery products



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06. Main Activities of the fish inspection and quality control system

- **Approval/ Certification**
- **Inspection**
- **Aquaculture chemical residue monitoring**
- **Awareness**
- **Action on non – conformance /notifications from marketing countries.**

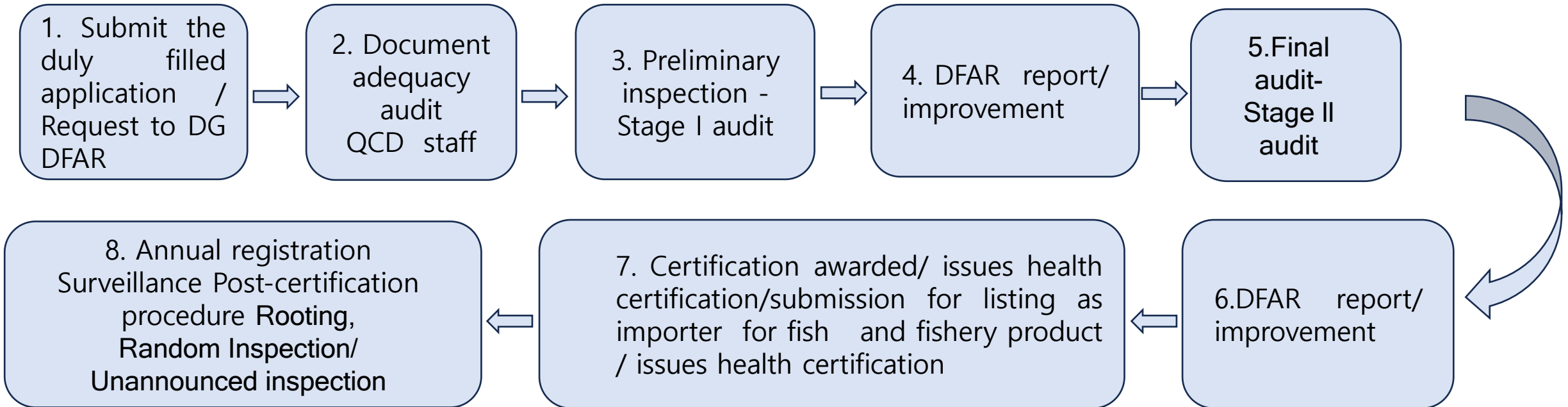
■ Approval/ Certification

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- Approval of fish processing establishments & issuing of operating licenses to such establishments to process fish for export.
- Approval of testing laboratories used for testing official samples and samples from the industry.
- Issue of health certificates for each consignment of fishery products for export.
- Issue of catch certificates for each consignment of fishery products for export.

Procedure of approving the fish and fishery product processing establishment.

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Inspection

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- Inspection of fish processing establishments.
- Inspection of landing sites.
- Inspection of fishing boats.
- Inspection of fish transportation conditions.
- Drawing samples from fish processing plants and fishery harbours for lab testing.
- Inspection of testing laboratories.
- Inspection of shrimp farms.



Aquaculture chemical residue monitoring

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- **Monitoring of shrimp farms**
- **Carrying out the annual aquaculture chemical residue monitoring program**

Awareness

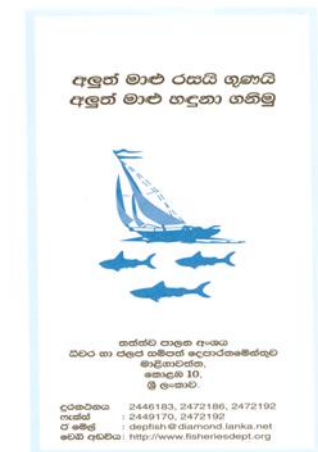
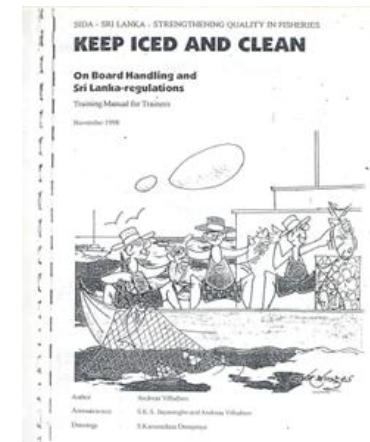
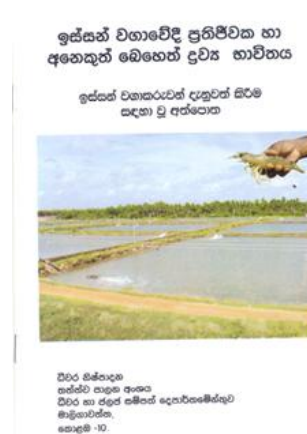
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Conduct awareness programs for the industry, fishermen, and shrimp farmers on product safety

Good handling practices

Best management practices for aquaculture products

Regulatory requirements



Action on non conformance/notifications from marketing countries

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- **Taking necessary action whenever processing establishments, boats & landing sites do not comply with the requirements coming under the regulations.**
- **Taking necessary action whenever any nonconforming results detected in aquaculture chemical residue monitoring program.**
- **Taking necessary action on complaints received from importing countries.**

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**07. Updates and Revisions to the
National Food Safety Regulatory System
(Last 3 Years)**

1. Inspection of domestic food (the last three years)

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	Category	Inspection sample cases by Government	(The total number of non-compliant food(adulterated) samples under inspection)
2024	Food		
	Agricultural & fisheries products	Product 510 / Water Ice 68 Micro products 5 samples/ Histamine 9 samples/ Water micro 1 sample/ Ice micro 1 sample/ Heavy metals 1 sample	One
	Livestock products		
2023	Food		
	Agricultural and fisheries products	Product 480 / Water Ice 64	Two
	Livestock products		
2022	Food		
	Agricultural and fisheries products	Product 450 / Water Ice 60	One
	Livestock products		

2. Policy and Legislation on Food safety(the last three years)

	Updated legal document	Improved policies and systems
2024	No	DFAR is guiding and administrating the fish and fishery product processing establishment to fulfill food safety requirements of the imported country (buyer requirement) until legalizing the system.
2023	There are no any new laws or amendments to existing laws regarding the export of fish and fishery product that related to food safety issue in 2022, 2023, and 2024.	
2022	No	

3. Examples of Korea's food safety management system

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Examples of the introduction or planned implementation of Korea's food safety management system

By adapting and implementing Korea's model, Sri Lanka can improve the safety and quality of its seafood products, boost consumer confidence, and enhance competitiveness in global markets.

1. Capacity Building & Knowledge Transfer : Conduct joint workshops and training programs involving Korean experts and Sri Lankan stakeholders (government, processors, and fisherfolk). Train Sri Lankan authorities on seafood hazard analysis, risk assessment, and traceability.
2. Institutional Strengthening: Strengthen existing institutions such as the Ministry of Fisheries, DFAR and NAQDA, to coordinate seafood safety monitoring.
3. Traceability & Digital Monitoring Systems Introduce digital traceability tools used in Korea to monitor seafood supply chains from boat to export. Pilot a traceability app in selected landing sites and processing centers.
4. Regulatory Harmonization: Revise Sri Lanka's seafood safety regulations to align with Korea's and international standards (HACCP, Codex, EU). Support the development of a national seafood safety certification system.
5. Pilot Projects: Launch pilot projects in selected coastal districts (e.g., Negombo, Chilaw) to test Korean safety protocols. Assess outcomes and scalability before nationwide rollout.

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Our main focus is to assure the best quality and safe seafood to the consumer

THANK YOU.

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