



PROJECT DOCUMENT

PROPOSED ACTIVITIES FOR THE YEAR 2020

Project ID: 0220200101			
Program Category:	ASEAN-SEAFDEC ASSP and FCG Mechanism		
Project Title:	Enhancing Food Safety and Competitiveness of Seafood Products		
Program Strategy No:	III	Total Period	2020 - 2024
Lead Department:	Marine Fisheries Research Department (MFRD)	Lead Country:	Singapore
Donor/Sponsor:	Japanese Trust Fund (JTF)	Total Project Budget:	USD 343,800
Project Partner(s):	ASEAN-SEAFDEC Member Countries	Budget for 2020:	USD 70,000
Lead Technical Officer:	Ong Yihang, Chief / MFRD	Project Participating Country(ies)	All Member Countries

PART I: PROJECT DESCRIPTION

1. Executive Summary:

The project aims look at the improvement of food safety and the competitiveness of seafood products in the ASEAN region through conducting workshops and developing guidelines, with support of regional technical expertise. The project will be implemented in the two tracks – developing regional guidelines on Good Manufacturing and Handling Practices (GMP & GHP) for sushi and sashimi and introducing High Pressure Processing (HPP) Processing Protocols for seafood. The planned activities for each track will include:

- Project and Inception Meeting
- Workshop
- R&D and Pilot Trials
- Evaluation and Progress Meeting
- Preparation of Publication
- End of Project Meeting

The objectives of the project are to strengthen regional capabilities in safe handling of high-risk seafood products, and introduce advanced processing technology such as HPP to enhance the value, safety and quality of seafood products.

2. Background and Justification:

Seafood is an important commodity in many ASEAN member countries and serves as an important source of foreign exchange and food supply for these countries. There is an increasing demand for seafood as consumers around the world recognize their nutritional value. However, seafood is very perishable and several chemical and biological changes occur immediately after capture and/or harvest. The deterioration process of seafood quality by microbiological metabolism, oxidative reaction and enzymatic activity is accelerated by poor temperature control along the supply chain. Thus, good handling practices and technologies are extremely critical in keeping the seafood products fresh and safe, extend shelf life, and maintain its quality and economic value from catch to consumer.

In today's fast-moving world including the ASEAN region, consumers increasingly demand for quick and easy Ready-to-Cook (RTC) foods, or even ready-to-eat (RTE) meals. Many consumers are drawn to consuming seafood, because of its high nutritional value, along with its versatility in preparation. Quick- and easy-to-prepare RTE seafood dishes include sushi and sashimi, shucked shellfish and ready-to-cook seafood in sauce. However, the minimally processed or raw nature of these foods put them at high microbiological risk. Therefore, it is essential that these foods are prepared under Good Manufacturing and Handling Practices (GMP & GHP) and with reputable technologies that would mitigate the high microbiological risk while retaining the high nutritional content.

Under the project, Regional Guidelines on GMP & GHP for sushi and sashimi will be developed and published, and also capabilities in renowned technologies, such as HPP, will be enhanced.

3. Gender Sensitivity of the Project

The project activities proposed are generally gender-neutral in nature; Both male and female can participate in all the proposed activities.

4. Project Goal, Outcome, Outputs, Activities, Indicators and Verification:

4.1 Logical Framework

GOAL (Overall Objectives)	Indicators	Means of Verification
Fresh and safe seafood are consumed by people and high quality and economic value of seafood are maintained in Southeast Asia	<ul style="list-style-type: none"> - Regional Guidelines for GMP & GHP endorsed - Handbook on HPP of fish and fishery products well-disseminated 	<ul style="list-style-type: none"> - High quality and healthy seafood for people - High quality and high-valued fishery productions
OUTCOME	Indicators	Means of Verification
Enhanced safety and competitiveness of seafood products in Southeast Asia	<ul style="list-style-type: none"> - Food safety promoted - Reduction in foodborne illness from seafood consumption - Production of high-value products from the countries in Southeast Asia 	<ul style="list-style-type: none"> - Food safety - High-valued fishery products
OUTPUT 1	Indicators	Means of Verification
Regional standards serves as a guide in the development of national standards for GMP & GHP for sushi and sashimi	<ul style="list-style-type: none"> - Regional Guidelines on GMP & GHP developed and published 	<ul style="list-style-type: none"> - Regional Guidelines for GMP & GHP
ACTIVITY 1	Indicators: key inputs (Number to be conducted, Where, Time)	Means of Verification
Activity 1.1: Project Planning and Inception Meeting to be held in Singapore in 2020	<ul style="list-style-type: none"> - Two-day meeting organized in Singapore for all SEAFDEC Member Countries (MCs) in the 3rd quarter of 2020 - Implementation plan of the project activities discussed - Two participants from each MC 	<ul style="list-style-type: none"> - Meeting report - Implementation plan of the project activities - Two participants from each MC - National Project Focal

	invited - National Project Focal Points identified in MCs	Point in each MC
Activity 1.2: Regional Workshop on GMP & GHP for sushi and sashimi	- Regional Workshop conducted in an ASEAN-SEAFDEC member country - Two participants from each MC invited - Resource person(s) invited from Japan	- Workshop report - Two participants from each MCs
Activity 1.3: GMP & GHP handling pilot trials	- One-year trial on implementing GMP & GHP conducted in MCs - Gaps in manufacturing industry in each country identified and reported	Country report on the trial from each MC
Activity 1.4: Mid-term evaluation and progress meeting	- Two-day meeting organized in Singapore - Two participants from each MC invited - Project activities and progress reviewed and evaluated - First draft regional guidelines on GMP & GHP for sushi and sashimi discussed and developed	- Meeting report - Two participants from each MC - First draft guidelines for in-country consultations
Activity 1.5: Preparation of Regional Guidelines on GMP & GHP	- Feedbacks from in-country consultations collected and reviewed - Final draft Regional Guidelines prepared	Final draft Regional Guidelines
Activity 1.6: End of Project Meeting	- Two-day meeting organized in Singapore - Two participants from each MC invited - Regional Guidelines finalized with all MCs' consensus - Final draft document of Regional Guidelines will be shared with all MCs for their official endorsement	- Meeting report - Two participants from each MC - Regional Guidelines on GMP & GHP
OUTPUT 2	Indicators	Means of Verification
Handbook on HPP serves as methods to process fish and fishery products through HPP	Handbook on HPP of fish and fishery products developed and published	Handbook on HPP of fish and fishery products

ACTIVITY 2	Indicators: key inputs (Number to be conducted, Where, Time)	Means of Verification
Activity 2.1: Project Inception Meeting to be held in Singapore in 2020	- Two-day meeting organized in Singapore for all MCs in the 2 nd quarter of 2020 - Two participants from each MC invited - Project scope and range of seafood products for HPP discussed. - National Project Focal Points identified in MCs	- Meeting report - Finalised project scope and range of seafood products for HPP - Two participants from each MC - National Project Focal Point in each MC
Activity 2.2: R&D and product development in collaboration with local institutes and industry co-operants/partners	R&D and product development undertaken in collaboration with local institutes and industry cooperants/partners in 2020/2021	R&D and product development in trial
Activity 2.3: Regional Training Course on HPP technology	- Regional Training Course on HPP technology organized in 2 nd quarter of 2022 - Two participants from each MC invited	- Training Course Report - Two participants from each MC
Activity 2.4: Preparation of Handbook on HPP of fish and fishery products	Draft handbook on HPP of fish and fishery products prepared in 2022/2023	Draft handbook on HPP of fish and fishery products
Activity 2.5: End of Project Meeting	- Two-day meeting organized in Singapore - Two participants from each MC invited - Handbook finalized with all MCs' consensus - Final document of Handbook will be shared with all MCs for their official endorsement	- Meeting report - Two participants from each MC - Handbook on HPP of fish and fishery products

4.2 Project Implementation Plan for 2020 - 2024

Activities	2020				2021				2022				2023				2024			
	1	2	3	4	1	2	3	4	1	2	3	4	1	2	3	4	1	2	3	4
Output 1:																				
Activity 1.1			x																	
Activity 1.2					x															
Activity 1.3						x	x	x	x											
Activity 1.4											x									

2. Outcome, Outputs and Activities and Proposed Budget:

(Unit: USD)

Proposed Activities	Descriptions	Proposed Budget
Outcome	Enhanced safety and competitiveness of seafood products in Southeast Asia	
Output 1:	Regional standards serve as a guide in the development of national standards for GMP & GHP for sushi and sashimi	35,000
Activity 1.1	<p>A two-day Project Inception and Planning Meeting will be held in Singapore in the 3rd quarter of 2020 to discuss and plan for all project activities. Two participants from each Member Country will be invited to attend the meeting. The delegation should consist of one member from the government agency concerned and another from the private sector. The meeting will provide an opportunity for a better overview and understanding of the current trends in raw seafood consumption, and handling practice of such seafood in each country, and briefly assess the requirements/deliverables for each project activity. The meeting will also identify a National Project Focal Point in each country and the commercial co-operant, if any, for the project.</p> <p><i>Estimated expenditures:</i></p> <ul style="list-style-type: none"> • <i>Traveling Cost</i> = 18,000 USD • <i>Daily subsistence Allowance</i> = 1,800 USD • <i>Accommodation</i> = 9,000 USD • <i>Meeting package</i> = 5,000 USD • <i>Other</i> = 1,200 USD <p><i>Remarks: RTC will be organized in Singapore (2 days)</i></p>	
Output 2:	Handbook on HPP serves as methods to process fish and fishery products through HPP	35,000
Activity 2.1	<p>The Planning and Inception Meeting will be held in the 2nd quarter of 2020. Two participants from each Member Country will be invited to attend the meeting. The meeting will discuss and plan all the project activities, identify the HPP fish and fishery products of interest to each Member Country, and identify National Project Focal Points.</p> <p><i>Estimated expenditures:</i></p> <ul style="list-style-type: none"> • <i>Traveling Cost</i> = 18,000 USD • <i>Daily subsistence Allowance</i> = 1,800 USD • <i>Accommodation</i> = 9,000 USD • <i>Meeting package</i> = 5,000 USD • <i>Other</i> = 1,200 USD <p><i>Remarks: RTC will be organized in Singapore (2 days)</i></p>	

3. Implementation Plan of Activities in 2020:

Activities	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
Output 1:												
Activity 1.1							x					

Output 2:												
Activity 2.1				x								

4. Expected Activity Results in 2020:

Planned activity	Expected Activity Results
Activity 1 Development of regional standards and guidelines on safe handling of raw seafood products	
Activity 1.1 Project Planning and Inception Meeting	<ul style="list-style-type: none"> • Completed meeting report • Finalized implementation plan of the project activities • Two participants from each MC • Nominated a National Project Focal Point in each MC
Activity 2 Building capabilities in HPP for seafood to enhance competitiveness	
Activity 2.1 Project Planning and Inception Meeting	<ul style="list-style-type: none"> • Completed Meeting report • Finalized project scope and range of seafood products for HPP • Two participants from each MC • Nominated a National Project Focal Point in each MC