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ESSA European Guide to Good Practice for Smoked, Salted and Marinated Fish promoting best practices of production published

The European Salmon Smokers Association's (ESSA) European Guide to Good Practice for Smoked and/or Salted and/or Marinated Fish (hereafter 'the Guide') has been published by the European Commission on their Guidance Platform. The Guide was endorsed by the EU Member States in the meeting of the Standing Committee on Plants, Animals, Food and Feed (PAFF) on 3 July 2018, in Brussels.

The Guide was developed with the following objectives:

- Create a tool for all European fish smokers to have best practices and information for the production of safe products.
- Cover the requirements set by the current European regulations and Codex Alimentarius.
- Provide consumers with accurate and truthful information about the nature of the product they are consuming.

Laurent Lasquibar, the President of ESSA stated that, "the ESSA members worked on the Guide for the past six years and received a lot of valuable feedback from the EU Member States as part of the review process. We are now very pleased to announce that the Guide has been endorsed by the EU Member States and is published both on the [ESSA website](#) as well as the [website of the European Commission](#). Finally, we would like to thank the EU Member States for the endorsement of the Guide and the European Commission for the facilitation of the process".

ESSA developed the Guide between 2012 and 2017 with its members. It was submitted to PAFF for the first time in 2017. As a consequence, it was reviewed by the EU Member States and the European Commission and revised by ESSA. The presentation of the final version was eventually followed by the endorsement at the meeting of PAFF on 3 July 2018.

Juan Ignacio Monfort, the Vice-President of ESSA mentioned that "ESSA's main objectives, since its creation, have been to promote high quality of finished products, provide correct consumers' information, protect food safety and prevent any type of crisis affecting the sector in Europe. With the publication of the Guide, we are fulfilling all of these objectives".

After this publication, ESSA will continue to be a forum for inclusive discussions and knowledge sharing on issues related to the raw material and the transformation processes of smoked fish linked to safety and quality.

About ESSA

The European Salmon Smokers Association (ESSA) was created in 2008 and its membership consists of salmon and trout smokers companies. ESSA promotes the image of the smoked salmon sector, aims to prevent safety crisis in the sector through the listeria database (established as an initiative of ESSA when created) and represents the sector towards the EU regulatory bodies.

For more information, please contact essa@kellencompany.com or visit: <https://essa-salmon.org/>