

BRUNEI DARUSSALAM

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INTRODUCTION

The fisheries industry in Brunei Darussalam has been identified as one of the sustainable industrial sectors that contribute to the country's economy. In 2002 alone, fisheries industry contributed BND\$ 67.9 million to the national Gross Domestic Product, of which a large portion was from the captured fisheries industry and the others from aquaculture and seafood processing industry.

The Department of Fisheries (DOF), under the Ministry of Industry and Primary Resources, is the competent agency responsible for the control of

import, export and transshipment for fresh and live fish products. DOF's primary concern is to ensure food safety, quality and compliance of product to the importing country requirements. DOF is also the competent agency that issues Health Certification, a pre-requisite requirement for the products to be exported to other country. This Health Certification is issued in the form of Letter of Attestation (LOA). Issued since 1998, this LOA is based on the Guidelines provided by Codex, as well as adhering to the specific requirements that of the importing countries concerned.

PRESENT STATUS OF FISH PROCESSING INDUSTRY

The fish processing industry in Brunei Darussalam consists of two broad categories, namely small and medium processing establishments. Small processing establishments make up the larger group, consisting of 49 out of the total 63 fish processing establishments. Products processed by these establishments include salted-dried fish, fish and prawn crackers, shrimp paste

and fermented fish products. Medium processing establishments process products such as frozen fish, prawn and crabs, canned fish and surimi-based products in commercial scale. Most of the fish products are domestically consumed. The number of fish processing establishments from 2000 to 2003 is listed in Table 1.

Table 1. Fish processing establishments, 2000 - 2003

	2000	2001	2002	As in Jun 2003
Small processing establishments	63	49	42	49
Medium-commercial processing establishments	4	4	14	14
Total	67	53	56	63

Since 1997, Brunei has been exporting fisheries products to countries such as Hong Kong, Japan, Thailand, Malaysia and US. The quantity and value of seafood export is shown in Table 2.

Table 2. Export of seafood from 2000 - 2002

	2000		2001		2002	
	Quantity (tonnes)	Value (million BN\$)	Quantity (tonnes)	Value (million BN\$)	Quantity (tonnes)	Value (million BN\$)
Live, fresh, frozen fish	7.1	0.33	4.49	0.21	1.52	0.1
Fish meal	-	-	333.1	0.13	-	-
Shrimp	58.8	0.71	128.15	1.5	100	1.2
Total	65.9	1.04	465.74	1.84	101.52	1.3

HACCP IMPLEMENTATION

The concept of HACCP is relatively new to Brunei. Nevertheless, the government recognise the importance of HACCP as the best tool currently available to achieving the quality and safety level required in food products. Various government efforts had been made to initiate the implementation of HACCP in the fish processing industries. This included HACCP awareness talks and seminars to various government officials and private sectors, consultative joint project between the fish processing establishments and technical assistance as provided by Promotion and Entrepreneurial Development Division (PED) under the Ministry of Industry and Primary Resources (MIPR).

Currently, MIPR is working toward fulfilling the 'HACCP Implementation Programme' with the assistance of SIRIM, QAS, Malaysia. Under this programme, two fish processing establishments are selected for the Product Certification programme, which include the implementation of Good Manufacturing Practices (GMP) and Sanitary Standard Operation Procedures (SSOP). To date, these two companies, Semaun Seafood Sdn. Bhd. and Tuah Maju Multifood Sdn. Bhd. (TMM) have been awarded and are in the process of implementing HACCP in their establishments.

PROBLEMS/ DIFFICULTIES ENCOUNTERED

As most of the fish processing establishments in Brunei are relatively small, and most of the products are domestically consumed, HACCP implementation is viewed by the industry to have only a minor impact. This leads to the slow pace of implementation of HACCP in Brunei. Some of the problems encountered are:

- Lack of understanding of HACCP by food processors
- Lack of education and extension on the part of fish handlers to reduce post harvest losses
- Lack of budget to develop the system
- Lack of trained manpower
- Lack of facilities and equipment for Inspection laboratories, fish landing, and fishing vessels
- Lack of qualified laboratory analysts to carry out analysis for the need of fish industries

FUTURE DIRECTIONS

To achieve the effective implementation of HACCP in the local fish processing establishments successfully, various programmes and activities need to be done:

- To provide better understanding on the importance of HACCP system to all fish processing establishments in order to produce better quality and safe products
- To assist the processing establishment in enhancing the safety and quality of their product by providing technical training on HACCP, Good Manufacturing Practices (GMP) and Good Hygiene Practices (GHP), hygiene and sanitation and other related subjects to various personnel
- To assist the processing industry in the application of HACCP in their production operation
- To have regular inspections carried out at the processing establishments in order to ensure compliance with the HACCP requirements
- To develop rules and regulations for quality management programme
- To provide a standardized inspection Laboratory with sufficient facilities and equipment to carry out laboratory analysis for the need of industries
- To train qualified laboratory analysts
- To seek regional collaboration and to participate in all the conference, training, meeting in all the quality assurance related matters

CONCLUSION

Although the implementation of HACCP in the seafood processing industry in Brunei Darussalam is going slowly (but steadily), its importance as the best tool currently available towards achieving the quality and safety levels required of food products produced has been increasing. The Department of Fisheries as the agency responsible for the development of the fisheries sector will continue and further enhance its primary

functions in planning and managing the fisheries resources, verifying and developing resource exploitation technology, providing technical support services, developing value added products, controlling and maintaining marine environment, and implementing safety and quality control programmes for seafood products.