



JOINT FAO/WHO

EXPERT MEETING ON THE

MEETING REPORT

Public Health Risks of Histamine and other Biogenic Amines from Fish and Fishery Products



WHO





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WORLD HEALTH ORGANIZATION

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DECLARATIONS OF INTEREST

All participants completed a Declaration of Interest form in advance of the meeting. Two of the 14 experts who participated in the meeting declared an interest in the topics under discussion.

Dr Fletcher is an ongoing employee of the New Zealand Institute for Plant & Food Research Limited. This company is a government-owned research organization which also undertakes commercial activities including conducting research and providing scientific advice to the private sector. Dr. Fletcher is engaged in carrying out independent research and providing expert advice on seafood, including the

food safety risks of histamine, and received more than US \$1 000 but less than US \$10 000 per year as remuneration from commercial entities in respect of his activities. Our legal advisors considered that the outcome of this meeting may lead to the development of Codex standards, and that this may have a direct or indirect commercial impact on the New Zealand Institute for Plant & Food Research.

Mr Nolte is an ongoing employee of Connors Clover Leaf Seafoods Ltd, the Canadian subsidiary of Bumble Bee Foods, which is a commercial seafood manufacturer. He is engaged in quality assurance of seafood and ongoing projects, including hazard analysis and critical control point (HACCP) assessment for tuna processing, which also address histamine. Again it was considered that the outcome of this meeting may lead to the development of Codex standards, which may have a direct or indirect commercial impact on Connors Clover Leaf Seafoods Ltd.

In light of the above, the involvement of Dr Fletcher and Mr Nolte in the meeting was limited in so far as they did not participate in the decision-making process relating to the development of meeting recommendations.

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