

INSPECTION

As of January 1, 1993, fisheries products entering the EC are subject to EC Directive #675 which contains stringent provisions with respect to inspection. Initial implementation of the directive caused serious problems for some products product entering the EC, particularly fisheries products exported from Norway and Iceland which supply the market during this time of year. Because of the initial problems experienced under EC Directive #675, the European Community has temporarily stopped enforcing the directive until higher quality inspection equipment can be put into place. Canada has asked to be granted a derogation from EC Directive #675. The EC must first evaluate the Canadian Quality Management Program (QMP), which will include inspection of Canadian operations, in order to determine if Canada will be granted a derogation. The Danes recognize that Canadian Fisheries Quality control is very close to its own. At this time, there are no problems with imports of fish and seafood from Canada to Denmark.

SANITARY REGULATIONS

General regulations concerning hygiene, i.e. regulations concerning the purchase, sale, catch, storage, transport, freezing, preservation and other types of processing of fish and fishery products, are laid down in the *Fisheries Act of Quality Control No. 339* of 29th May 1987. More specific regulations are laid down in a number of departmental orders, and the control is carried out by the Danish Fish Inspection Service. In accordance with the law all companies (except retail sales) storing, handling and/or processing fish and fishery products must be authorized by the Ministry of Fisheries.

Imported fish and fishery products must comply with the regulations enforced in Denmark. Before importing retail packed fish and fishery products; all products of crustaceans and molluscs; and live oysters; a notice must be given to the Fish Inspection Service, which may perform laboratory control of samples. Importers of fresh fish shall notify the Fish Inspection Service so that the merchandise can be inspected. When importing bivalve molluscs, the Danish Ministry of Fisheries requires documentation from the country of origin stating that the specific import consignment of molluscs from the country or a certain area in general does not contain algae toxins in quantities which may cause any health risk. Alternatively, the documentation can refer to a surveillance system, which is approved by the Danish Ministry of Fisheries.

DOCUMENTATION

Canadian seafood exporters are required to present one commercial invoice, one bill of lading and triplicate copies of a certificate of origin for all shipments. In addition, special certificates may be required for items which are under quotas, items traded by the state, or products which pose particular health or safety problems. An official responsible for the inspection service of fish products at Denmark's Fish Inspection Service has confirmed verbally that while documentary verification must be carried out at the first point of entry into the EC, veterinary inspection is acceptable at final destination provided this is stated in the appropriate section of the inspection certificate.

Throughout Europe, *INCOTERMS*, as established by the International Chamber of Commerce, are used to avoid misunderstandings over the responsibilities of the buyer and seller. First-time Canadian fish and seafood exporters would be well-advised to follow the definitions and procedures specified in the publications' available from the ICC Service S.A.R.L. located at 1080 Beaver Hall Hill, Suite 1730, Montreal, Quebec, H2Z 1T2, tel:(514) 866-4334. In addition, the major Canadian banks can provide information pertaining to this topic.