Improving the Safety of Smoked Fish

This project will engage public and private sector stakeholders in Mali in order to promote Codex Alimentarius standards and codes, particularly in the smoked fish sector and will provide relevant spillovers on the effects on food security for other value chains (potentially smoked meat and oilseeds).

The project aims to solve the problem of preservation of smoked fish (and potentially other foodstuffs) without resorting to excessive drying/smoking process or use of hazardous substances. It proposes awareness-raising, training and the introduction of appropriate drying/smoking technologies. It will provide methodological support and capacity development for monitoring contamination levels (of polycyclic aromatic hydrocarbons - PAHs and pesticides) by the competent authorities to allow the implementation and effectiveness of good practices.

This project application was developed through a PPG (approved in Oct. 2018), which focused on food safety risks regarding the shea and cashew sectors in Mali. It addresses a major food safety problem (i.e. high levels of pesticide residues in smoked fish) identified in Mali during the STDF regional "Total Diet Study for Sub-Saharan Africa" project (STDF/PG/303).

**STDF/PG/611**

**Status**
Awaiting

**Project Value (US$)**
$855,825

**STDF Contribution (US$)**
$765,825

**Beneficiaries**
Mali

**Implementing Entities**
Food and Agriculture Organization of the United Nations (FAO)