

Good Handling on Board

Vessel



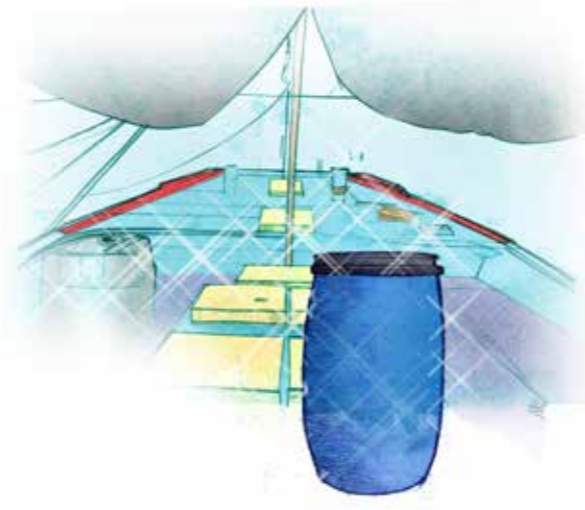
Daily cleaning of the vessel reduces the chance of contaminating fish.

Icing



Place clean ice underneath, around, and on top of fish to prevent fish from spoiling quickly. Avoid contact between meltwater and fish.

Garbage



Do not throw garbage overboard. Plastics can be just as deadly to marine life as oil or chemicals.

Personal hygiene



Clean clothes, washing of hands, no smoking and no spitting reduce the risk of germs being passed from the handler to fish!

Bad Handling

Stepping on Fish



Physically damaging fish spreads bacteria and enzymes which results in faster spoilage of fish.

Throwing fish



Handle fish with care. Bruised or damaged fish are easily contaminated with dirt and bacteria and do not look attractive to buyers.

Spitting



Spitting is unhygienic and could spread bacterial and viral infections.

Dirty tools



Dirty tools, including boxes, will add more bacteria to the fish, and make them rot faster.

Dangerous Additives

Formalin



This chemical is highly toxic and harmful to human health. Fish preserved with formalin is not fit for consumption.

Antibiotics in fish farming



Unwise use of antibiotics can cause health problems in human consumers due to the development of antibiotic resistance.

Borax



Prohibited for use as a preservative in fish and fish products.

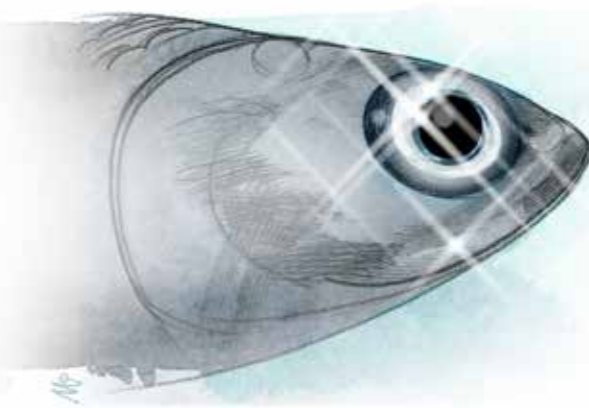
Insecticides



Unauthorized, or inexperienced use of insecticides can cause serious health problems for consumers, such as cancer.

Fresh Fish

Bright clear eyes



Fresh fish have clear, bright, and plump eyes.

Red gills



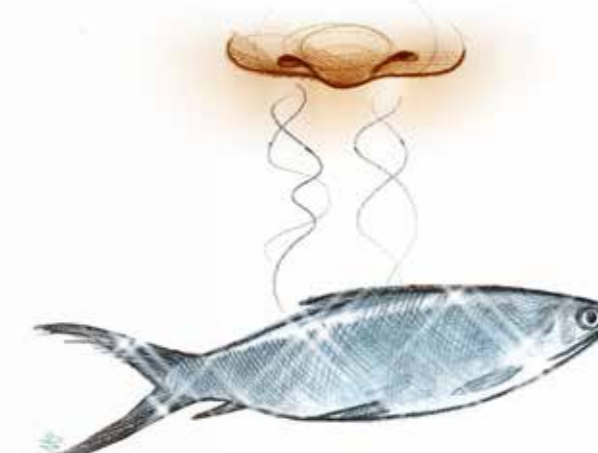
The gills of fresh fish have a bright red colour, and exhibit little transparent slime.

Firm bouncy flesh



Fresh fish has firm flesh that bounces back when pressed with fingertips.

Fresh smell



Fresh fish smells like the sea, or a nice ocean breeze, not like rotten fish.



Ministry of Foreign Affairs of the Netherlands



Kingdom of the Netherlands



The Netherlands Food and Consumer Product Safety Authority (NVWA)

This poster was produced by the Ministry of Marine Affairs and Fisheries of Indonesia (MMAF), Wageningen University & Research (WUR), and the Netherlands Food and Consumer Product Safety Authority (NVWA) as part of the Food and Aquaculture for Food security in Indonesia (FAFI) project. This poster is for educational purposes only and shall not be used commercially. Funding came from the Netherlands Ministry of Foreign Affairs. ©2016