Prohibited Antimocrobial Agents in Seafood

This site offers information on prohibited antimicrobial substances detected in seafood products during inspections conducted by the US Food and Drug Administration (FDA). Toxicity, increased antimicrobial resistance and cancer are primary FDA health and safety concerns for prohibiting the use of the following antimicrobial agents in food:

- Chloramphenicol
- Crystal Violet (Gentian Violet), Brilliant Green, Malachite Green and Leucomalachite Green
- Fluoroquinolones
- Nitrofurans

Links on this site lead to: background information on the health and safety issues, generic HACCP plans serving as guidelines for preventing the hazard in products, FDA analytical methods, and commercially developed rapid detection kits to assist in screening for the prohibited agents.

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http://safeseafood.ucdavis.edu/index.html

ALL CATFISH

SHOULD BE TREATED EQUALLY!

That's what Congress meant when it passed the 2008 Farm Bill.

The fish America imports is treated differently than the beef, poultry, and pork we import.

USDA imposes some of the world's toughest health and safety regulations on imported beef, poultry and pork.

Catfish have a much easier time of getting into our country. The FDA regulates seafood imports, but only inspects 2 percent of the 5.2 billion pounds of seafood America imports each year from other countries.

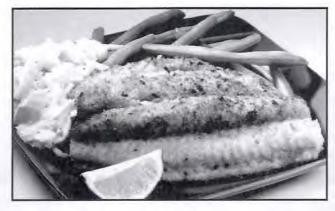
How can we be sure all of this imported fish is safe?

That's why Congress acted.

Armed with evidence that imported catfish are not raised in the same clean, safe environments as our U.S. catfish, Congress moved the regulation of catfish from the FDA to the USDA.

USDA now needs to implement the provisions of the 2008 Farm Bill. The rules need to be broad and comprehensive. USDA needs to give the same peace of mind to consumers of catfish and related fish as it gives consumers of imported meat or poultry.

WHEN IT COMES TO THE SAFETY OF OUR FOOD, CONSUMERS SHOULDN'T HAVE TO GUESS.





Catfish Farmers of America

VISIT US AT WWW.USCATFISH.COM