



*Confédération Africaine des Organisations  
Professionnelles de la Pêche Artisanale*

*African Confederation of Artisanal Fisheries  
Professional organizations*

## **Training seminar on hygiene and /The Celebration of the Women's International Day.**

■ TRAINING REPORT



*Meeting held in Bissau -Guinea Bissau*

*Hôtel « Malaika » on March 5<sup>th</sup>, 6<sup>th</sup>, 7<sup>th</sup>, 8<sup>th</sup> 2015*

Organized by  
*The African Confederation of Artisanal Fisheries Professional Organizations  
– CAOPA*

*With the financial and Technical support of CAPE; SSNC; Bread for the World*



The seminary was held from March 05<sup>th</sup> to 07<sup>th</sup> 2015 at the « Malaika » hotel in Bissau, on the occasion of the celebration of the Women's International Day March 08<sup>th</sup>. It gathered more than 60 participants composed of delegation coming from 10 member countries of the African Confederation of the Artisanal Fishery Professional Organizations (CAOPA), Fisheries Product Women Professional Processing Organizations in addition to a great number of training personnel from the Fisheries Ministry of Guinea Bissau , with the Technical and Financial partners( FAO), the Chairperson of the Journalists Network for An Accountable Fishery in West Africa (REJOPRAO), as well as many other invited partners .

The opening ceremony was marked by speeches of the CAOPA vice-president Antonia Adama Djallo chairperson of the women in Guinea-Bissau, the representative of FAO on behalf of the technical and financial partners , the Secretary General of CAOPA and the representative of the Mr. the State Secretary in charge of Fisheries and the Maritime Economy of the Republic of Guinea Bissau. The seminary works were held on three days (March 5th , 6th , 7th ) around three modules accompanied by field visits on the fisheries products landing site , visit to the fishery market , Water products analysis laboratory currently under construction. The fourth day was dedicated to the celebration of the Women International Day with the participation of the women Professional organizations of Guinea-Bissau, women who are members of CAOPA, the ECOWAS Women Military Contingent, and the presence of the Minister of Defense and the First Lady of the Republic of Guinea Bissau. This celebration allowed , through a huge march, to highlight the presence of the women in all the activity sectors of the Guinea Bissau socio-economic life. The day ended in the afternoon by the speech of Prime minister of the Republic of Guinea Bissau with the presence of the Minister of Defense and the Minister of Tourism of Cape Verdian Island .The closing ceremony was marked by handing over to the Prime Minister of Guinea Bissau, the declaration of the Women , members of the African Artisanal Fisheries Professional organizations gathered in Bissau on the occasion of the celebration of the Women's International Day .

Pending the three day seminary training of the CAOPA women on hygiene and quality of the fishery products and the post- harvest activities, the training modules dealt with the following topics :

1. **The stakes of the fishery sector and the aquaculture in the economies of the african countries ;**
2. **The micro-organisms and the alteration of the fish ;**
3. **The fish conservation technic with ice ;**
4. **General Hygiene and preventive measures ;**
5. **Artisanal Processing activities ;**
6. **The infestation of the processed fisheries products with artisanal and eradication methods ;**



## 7. The cleaning and the sanitization within the fishery sector.

The seminary was facilitated by two specialists from Senegal :

-Elhadji Abdoulaye COUME (Fisheries Engineer ) ;

-Amadou Lamine GUEYE (Fisheries Planning Economist)

### March 05<sup>th</sup>

the prelude to this day was the presentation of the « Project supporting the valorization and the sustainable management of the artisanal fishery in Guinea-Bissau » by Mr. **Umaru Emballo** national coordinator. The project initiated by FAO (TCP/GBS/3401/FAO) is implemented in two regions of Guinea-Bissau (**Biombo** and **Cacheau**) and in five processing women communities **Quidjogoro, Bidjilim, S.Vicente, Cacheu** and **Tchada**. Investments have been achieved through the construction of improved ovens, hangars, equipment for the reception and packaging the products. Hundreds (100) processing women have benefited from a training on the smoking , drying techniques the fishery products. The first outcomes have provided healthy products and of good quality with an objective of increasing the women's incomes and improving their livelihood.

Following the Debate , discussions on the projects , it came out that the processing women have welcomed and been receptive to the innovation brought about by this latter and even wished it to be extended to the other regions in Guinea Bissau. However , it was noticed that packaging the products still remains the weak point in the artisanal processing and efforts must be made at this level to improve the presentation and the sustainability of the finished products and make them more available and accessible to the consumers.

After this communication, the agenda and the objective of the seminary were laid out. The training had an objective to provide the women of the CAOPA member organizations, with theoretic knowledge and practices on the hygiene and the quality of the products in the post-harvest activities. After the seminary , the expectations have been to get hold of the methods and necessary techniques for the production of healthy products and with a good quality complying with the norms of marketing and consumption .

The training topics dealt with the following modules:

### Module 1. The stakes of the Fisheries and Aquaculture sectors in the economies of the African Countries :



This module had for an objective to highlight the socio-economic role of the fishery sector in the african countries. In fact, the african fishery uses a huge labour, contributes to the food self-sufficiency and inputs in the balance payment. The fisheries products constitute food staff that provides huge nutritional and healing virtues, but also very perishable and can spread pathogene germs and other toxic methbolite among humans. As a result the **production, the conservation, the icing , transportation, storage and the dispatching of the fishery products** must be carried out withing hygienic and sanitation conditions that will enable to keep the freshness. These conditions are mainly composed of hygiene preventive measures materialized by **norms** and **Good manufacturing practices (GMP)** which are the baselines of trade exchanges between the most of the countries. These norms dedicates the prevention pricnciple which guarantee the means and the production conditions in addition of the quality of the finished products. This approach has the advantage to hold the producer accountable in securing the consumers public health on the toxico-infection related risks. It is based on three (03) obligations :

1. **Obligation of means:** the installations where we process the fishery products must be designed as per the principles in force in the industry and agro-food ;
2. **Obligation of Outcomes:** Prior to the marketing of the products , the fishery produces must comply with the sensorial , chemical and micro-biological norms of finished products ;
3. **Obligation of Control** : the control is carried out at three (03) levels
  - **Self -control** (carried out by the producer)
  - **Official Control** (to be carried out the exporting relevant services)
  - **supra-control** (to be carried out by the importing countries).

A huge interest was revealed by the majority of the seminary participants on this module who are aware of the importance of the fishery sector in the african countries economies and the raft attention to be granted. The perishable character of these products have been largely discussed, and sollutions have been provided regarding the formalization of the activities and a risk prevention at all the steps of the fishery value chain.

## Module 2. The Micro-Organisms and fish alteration





*The trainer in session*

of which causes stem from the germs' actions.

Also a better understanding of the germs, by the way, the module provided a definition of a germ as being a living body, constituted of one cell and visible only through microscope, it can be a bacterium. Once a fish dies, it starts deteriorating. It is then important to know how these alterations come up if we want to counter them. For this, we need to be knowledgeable of the alteration, a virus or leaven. It is 10.000 smaller than a fly and can give birth to more than 8 billions of individuals within 12 hours.

The flesh of the fish is virtually sterile, however, thousands of bacteria and other micro-organisms are found on the body or in the body of the living fish (at the level of the intestines and gills) or that has just been captured.

Despite the complexity of the microbes due to their invisibility, and given that they cannot be apprehended physically, the learnt lessons have been that they are closely linked to the environment of the fish which should request from any producer to take action in eliminating or neutralizing them. As for an illustration purpose, a schema has been shown to support the relationship existing between the fish and microbes:

- **Skin** :  $10^2$  to  $10^5$  germs/g
- **Gills** :  $10^3$  to  $10^8$  germs/g
- **Bowels** :  $10^3$  to  $10^9$  germs/g

After the death of the fish, bacteria of the intestines and gills become active and grow; they multiply and attack the flesh that was still barren.



The temperatures of the ambient air or the generally exposed fishing products have a detrimental effect on the quality of the products because the development and proliferation of microbes cause alteration. To prevent this alteration recourse we need to see to the dropping of temperature by divers' proceedings enabling the refrigeration of fish.

### Module 3. Fish Conservation Techniques with ice

The presentation of this module has enabled to raise awareness of the participant on the importance and the need of ice in the fisheries post-harvest activities. The cold is one of the techniques used to conserve the sea products. The reason behind using the cold is to provide a product that keeps the organoleptic qualities of fresh fish out of the water when consuming,

However, the cold causes physical, biochemical and structural changes affecting the organoleptic quality of products.

That is why a strategy is to be developed by raising the following questions:

- How to ice the fish?
- Where to ice the fish?
- Which ice to use?

#### - How to ice the Fish ? :

The glaze must be done in such a way that the layers of fish alternate with layers of ice; thick layers of ice is prepared at the bottom, on the top and along the sides of the container as these surfaces are more exposed to solar radiation. The fish should not be too packed in the container because it may be crushed and damaged. The effectiveness of the fish/ice mixture is reinforced by covering it with a burlap bag to slow the melt under the influence of the outdoor air; then the container is tightly closed and secured.

- Where to ice the Fish ? : The fish should be frozen in containers made of plastic, polystyrene crates or in insulated containers. The materials of these containers must be made of smooth washable and cleanable materials.

- Which ice to use ? : The fish is brought into contact with the ice in spangle, tortoise shell or adequately crushed from ice blocks/bars.

Too big pieces of ice may physically damage fish and with more /ice contact is low, leading to a slow and uneven cooling.

The ice used for refrigeration and storage of fishery products must be made only with water that meets the requirements for drinking water or with sea clean water.

Pending the visit to the market of Bissau, a low usage of or a lack of ice was noticed at the level of the wholesalers' box. This has been the subject of sharp exchanges depending on whether or not to use the ice at this stage that typically lasts only one morning or a day. The technical answer that was



brought about according to good manufacturing practices is to apply and maintain cold chain from the capturing up to the preparation of the fish.

From the low level of cold chain development in the different African countries, arises the problem of its applicability. Thus, it was formulated by all participants that the Governments of African countries where fishery occupies an important place in the economy, each of them will have urgently to establish a cold chain and make it operational to ensure the good quality of the fishery products.

## March 6<sup>th</sup>

The day started with a brief reminder of the topics that revolved around the institutional and biological environment of the fish the day before, its highly perishable nature and the conditions and means that preserve its freshness and the qualities of a good healthy product. Then, the modules for the day of March 6<sup>th</sup> were given out and dealt with:

### Module 4. General Hygiene and the preventive measures

In the fisheries sector, the quality control of the fishery products is closely linked to the improvement of the conditions of **hygiene** and handling of the products at all levels of the sector.

The hygiene is defined as all the actions and measures taken to ensure the consumers health:

There are:

- **the environmental hygiene**
- **hygiene of premises and equipment**
- **staff hygiene**
- **Products hygiene**
- **hygiene of food additives and inputs**
- **Preventive measures**

- **Environmental Hygiene:** It allowed us to talk about where should be installed fishery products processing unit. It must be located out of town in an area protected from any risk of pollution, flooding and contamination. The geographical position of the wind direction and the situation of the immediate environment are determinative. The internal planning must be done in a way that **the principles of the forward and the separation of contaminated areas and specific sectors are respected.**

The processing unit should be enclosed and sheltered to provide good security against potential sources of contamination that are insects and animals.

-**Premises and Equipments Hygiene** : The working areas must comply with the principle of the separation of **unclean section** ( reception, warding off and the dumping areas) from the **clean**



**section** ( drying , smoking areas , fermentation, packaging, storing warehouse for the finished products ) to avoid any possibility of cross-contamination

They must be lit, airy, easy to disinfect , cleaned and equipped with the sewage disposal. Tables, trays and used knives must be made of materials not porous, stainless and easy to wash and maintain;

- **Staff Hygiene** : The most perfect state of cleanliness is required from the staff. Appropriate dress should include: a haircut, gants and shoes adapted to the workplace, The actors must ensure a medical supervision at least once per year given the food products they handle.

- **Products Hygiene** : An early application of the cold is recommended. A large part of the sources of the products contamination can be removed, immediately after capturing the fish, **by emptying and washing the mucus and other organic substances, as there are on the surface of the body.**

-**Hygiene of food additives and inputs:** The salt used for salting must be of good quality, white, dry, clean, free of dust, sand, unwanted elements and micro-organisms, because it can be itself bearer of halophilic bacteria. Highly contaminated salt may be recognized by its pinkish color.

- **The preventive measures:** The fishery products are highly perishable foods. Their handling should be done in good hygiene and sanitation conditions so as to prevent their deterioration and/or their criminality in food accidents. To do this a set of measures is necessary:

- The fishery products must be chilled as quickly as possible as from time of capture;
- Used ice must be made from potable water or clean sea water;
- Washing and disinfection of hands before and during the handling of the products,

The discussions around this topic allowed the participants in the seminary to understand the interest of hygiene in the different units or dealing with food including fish products. Indeed hygiene improves the quality and ensures the safety of the products. It enhances the raw material and reduces the loss of unsatisfactory quality. Finally it enhances the competitiveness of the products on the market while ensuring the consumers' health.







*Intervention of the participants in the training session*

## Module 5. Artisanal processing techniques

The low mesh of the cold chain in African countries paved the way for a large fishery products processing sector in order to absorb the surplus of catches not immediately consumed. This situation, which at first allowed reducing post-harvest losses, that has now become the largest sector generating jobs opportunities and fish proteins with a predominance presence of women.

When it comes to the small scale processing, several methods are used. The most common are:

- Smoking
- Salting-drying
- Fermentation
- Braising

**The smoking :** The smoke has an antiseptic role that inhibits the growth of bacteria while the heat of the fire causes drying. And this is done in two steps:

**The pre-drying:** It allows a slow dehydration of the product and a strengthening of the flesh. It can last 1 to 2 hours at 30-40 ° C. The fire must not be intense at the beginning.

- **The cooking :** It involves strengthening the flesh by the coagulation of proteins. Make sure that the height of the flames is kept at a level which prevents the product from igniting. Then increase the heat to a higher heat (at least 85 ° C) for 1 to 2 hours.



- To produce smoke, it is advisable to use the dry and hard wood, the moist sawdust, from sugar cane, and wads of coconut and peanut shell, corn stalks. It is not advisable to use painted wood or softwood, because it produces bad smell and tastes.

During the training some recommendations have been made such as:

- During the pre-drying and cooking, the fish must be lying on its back on the oven roasting.
- During the smoking process, it is overturned so lying on the belly.
- put a lid on the oven during operation;
- place gates at households level to regulate the flame;
- Turn the oven under shelter to protect it from the bad weather (rain...);

- **The fermentation** : as for the fermentation, the fish is split on the back or on its belly and merged in a slightly saline solution of 10-15% for 1-2 days. The Drying takes 2 to 5 days depending on the thickness of the fish. Performance (finished product/fresh product weight) will be around 45-50%. It was strongly recommended to use fresh fish for the fermentation

- **the salting-drying**: there are two types of salting, dry-salting for lean fish and wet-salting with the oily fish.

**The dry-salting** (this method is meant for lean fish)

The amount of salt needed is 30 to 40% of the fresh weight. It is recommended to use a mixture of salt and coarse salt in a ratio of 2/1 with an alternative salt layer (3cm), the layer of fish shall be at the rate of 40 Kg of salt for 100 Kg of fish .Fine crystals dissolve quickly and dry up the surface of the fish that hardens, resulting in a slowdown of the penetration of salt inside the fish. The salting lasts 3 days and 3 to 5 days for the drying. The performance is around 45%. The maximum humidity is 35% and the degree of salt varies between 10 and 20% of the product.

**Wet-Salting** (meant for the oily fish)

The fish is set for 3 to 4 days in saline: 350g of salt for 1 liter of water and 2 liters of saline solution for 1 kg of fish. It is recommended to maintain the degree of saturation of the brine to dive into a bag of salt. After salting, the fish is thoroughly drained and left to dry for 3 to 5 days.

- **Braising** : It is an operation that consists in putting the fish under the embers. The fish are carefully stowed in the oven, heads engaged in the meshes of the metal grill to facilitate their subsequent separation. The oven-braising lasts thirty to forty minutes. (Straw, branching etc.) The propellant is introduced into the fireplace and lit. The oven-braising provides particular benefits that are:

- A very reasonable use of propellant;
- The braising duration shortened ;
- A better quality of braised fish (kетиakh);



- Significantly improved working conditions

In this module, the focus was put, in upstream, on the equipment necessary to process the products ranging from the types of ovens (cinder, chorkor, Altona and banda) with drying racks, trays and other cutting tools. In downstream, it has been all about packaging which shall ensure adequate protection of products against external contamination and against the humidity of the air. It must fit the products to be packed, solid, clean, dry, waterproof, easy to handle and stackable. The storing Techniques and sustainable conservation of the products have been widely discussed and in order to ensure their effectiveness, it was recommended to supplement them with a storing device that meets the standards of hygiene and sufficiently equipped with pallets.

### March 7<sup>th</sup>

After a reminder on the previous day's topics relating to the general hygiene and preventive measures, as well the artisanal processing techniques, then the modules to be dealt with for the day were revealed and focusing mainly on aspects related to the products contamination issue of the fishery products and the existing means for their eradication.

### Module 6. The infestation of the artisanal processed fishery products and their eradication methods ;

Under the climate of the tropics, smoking, fermentation and drying have always been the first means of conservation of the fishery products. However, many losses have been recorded on the course of this transformation due to infestation caused by flies and other insects roaming around the fishery products. Processed fishery products may lose a lot of weight because of insects that live on them. Quantitative losses were observed in poor working conditions, due to the damages from flies during the processing, which could reach 30% and losses due to beetle's damage when the storage lasts several months, which could reach 50%. To limit the negative action of insects, we need to find out this infestation from the insect agents.

- The main pests of the hand processed fishery products are **Beetles, Diptera** (flies), or **the mites**

#### The Beetles :

1. They grow in optimal temperatures of 30 to 34 degrees and a relative humidity of 50%. They are only harmful in the tropical and Subtropical climates especially when the air is moist enough or if the fishery products are not dried enough. A very good drying and salting of the products will reduce the proliferation of Beetles.
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3. **The Diptera** (Flies): Female flies lay their eggs on the treated products and larvae (maggots) they eat the flesh or cause serious damage. The nutrition of larvae on wet products causes quantitative losses which can be considerable if conditions are quite conducive to the development of flies.

The flies are more resistant to heat than beetles and mites.

The Artisanal processing is a simple way and cheap that values the fishery products, unfortunately the finished products cannot be stored long time due to heavy insect infestations that occur during preparation and storage. In response to this scourge, there is a trend of resorting to insecticides often not inappropriate and all this despite the vigilance of the relevant services. However there are more natural traditional control methods.

**Approved chemical fight against the infestations:** The use of the Delthamethrine (K-othrine) and methyl Pirimophos (Actilic) or the two combined. The used dose depends on the MRL of two (02) insecticides and the duration of storage of the commodity.

The fishery products processed in Africa can be protected from insects for 4 to 6 months by treating them with the Actilic with a dose of 0.03% in which the wet product preparation is soaked 5 seconds before drying.

**Traditional fight against the infestations :** The presence of insects in processed fishery products is so usual that the processing women and consumers find it normal. And yet there are traditional ways to combat infestations that are the basis of many losses. Examples include:

- Dry paper

-Salt

- Vegetable oil

- Lemon rind

-Lemon Juice

-Fishes fat

- Exposition of the heat

- Acacia leaves and taumato coccus

- canary

#### Module 7. Cleaning and disinfection within the fishery sector

Cleaning and disinfection are one of the most important operations in the fisheries sector. Indeed, many cases of alteration and contamination of the fishery products are attributable to deficiencies or failures of hygiene within the structures and operating procedures. The levels of hygiene required to avoid this kind of problems are variable, the cleaning and disinfection are one of the most important.



**The cleaning** is the removal of stains from food residue, dirt, grease or other unwanted materials.

**The Desinfection** as for that one it is the reduction, inhibition and destruction of invisible pathogens forms such as bacteria, viruses and fungi.

These two actions can be separate or combined at the same time. The combined **N/D** is less effective than when the both operations are split.

The Cleaning and disinfection concern:

- The staff
- The facilities (buildings and rooms)
- The materials
- Works places

So as to prevent any contamination of the processed products, all the equipment and utensils must be cleaned, disinfected and rinsed as often as necessary and in particular at the end of each working day.

### Cleaning Operations :

**Elimination des souillures:** Prélavage avec de l'eau froide ou tiède pour enlever les souillures les plus grossières;

#### **Cleaning by means of chemical detergents**

- **Alkaline detergents** (eliminating the fat and proteins)
- **Acids detergent** (eliminating the mineral salt or tartar)

#### **Cleaning by means of hot or cold water**

### Sanitization Operations :

#### **Application of sanitizer after the cleaning :**

- **Chlorinated** (cheap, fast, corrosive)
- **Iodophor** (expensive, fairly fast, non-corrosive)
- **Quaternary ammonium** (very expensive, slow, non-corrosive)
- **Application of a final rinse:** Rinse with clean water to remove toxic residues of disinfectants.

**Draining or drying:**

## Workshop closing ceremony



The workshop closing ceremony was held in the afternoon of March 7<sup>th</sup> at 17h30 under the chairmanship of the representative of Mr. Secretary of State in charge of fishery and maritime economy of Republic of Guinea-Bissau and the presence of technical and financial partners.

## March 8<sup>th</sup>



Participation of the CAOPA women in the parade



## Celebration of the Women International Day



*Participation of the women professional organizations of Guinea Bissau in the Parade.*

The fourth day, March 08<sup>th</sup>, was devoted to the celebration of the Women's International day . The celebration began in the morning with a majestic parade and with the massive participation of all the women organizations in Guinea-Bissau, CAOPA women members, ECOWAS women's military contingent in Bissau, and the effective presence of the Minister of defense Cadi SEIDI Dr. and The First Lady of the Republic of Guinea-Bissau. This parade enabled to highlight the presence of women in all the socio-economic sectors life in Guinea Bissau. The end of the parade was marked by speeches of Mrs. Fatou Thioye from the Gambia on behalf of the CAOPA women's member organizations, Minister of defense and Mrs. First Lady of the Republic of Guinea Bissau.



## Closing ceremony of the women's international day



*Domingos Simões Perreire, Guinea Bissau Prime Minister, speaking at the closing ceremony at the Fishermen's House in.*

The day was wrapped in the afternoon by the Prime minister of the Republic of Guinea Bissau at the fishermen's house with the presence of the Minister of Defense and Minister of Tourism of Cape Verde Island. The closing ceremony was marked by handing over to the Prime Minister of Guinea Bissau, the declaration of the Women members of the African Artisanal Fisheries Professional organizations gathered in Bissau on the occasion of the celebration of the Women's International Day.

The Prime Minister stressed, at the beginning of his speech, the leading role played by the CAOPA in the Organization of this event. He did congratulate the efforts of the CAOPA and its Secretary general **Mr. Gaoussou Gueye**, for having succeeded in transforming an ordinary event into an international unprecedented event in Guinea-Bissau.

After stating that women are a major emerging force in the world and that they play a decisive role in Guinea-Bissau, he first of all promised more credits to be granted to the women to help them carry out their business, then more equality and freedom to enable them to undertake, dream and develop their talent, with courage and skill to the benefit of African countries.





# Annexe



# The African Women artisanal fish processors celebrating the International Women's Day 2015

Bissau March, 08 2015

## BISSAU DECLARATION



We, women fishmongers, micro fishmongers, artisanal fish processors, members of artisanal fisheries professional organisations part of the African Confederation of Artisanal Fisheries Professional organisations, CAOPA, gathering in Bissau on the occasion of the International Women's Day ;

### *Whereas African artisanal fisheries:*

- ▶ are an asset for African countries to face up to the challenges of sustainable development;
- ▶ are by far the sector's largest job provider in Africa;
- ▶ stimulate local economies if they are associated with social protection policies and policies for the promotion of the coastal communities' well-being;

### *Whereas:*

- ▶ Improving governance, taking into account the whole value chain, could lead to a better distribution of economic and social benefits of fisheries to African populations, as well as better preservation of ecosystems on which our communities depend for their livelihoods;
- ▶ In most parts of Africa, capture and trade by the artisanal fisheries provide a 'food security net' for the poorest populations;
- ▶ The women engaged by profession in African artisanal fisheries are present at all stages of the value chain; they are the backbone of the family in African artisanal fishing communities;
- ▶ Because of their place in coastal communities, women have to play an important role, alongside artisanal fishermen, in the management and resolution of conflicts within fishing communities, between fishing communities, including between fishing communities of neighbouring



countries, in particular through initiatives taken by CAOPA professionals, such as the Joint Committees.

### *Given that:*

- ▶ **Coastal fisheries are confronted with new challenges:** many coastal fish stocks are fully exploited or overexploited, leading to competition between fishermen and even conflicts.
- ▶ **The economic and social performances of these fisheries are therefore falling.** Many coastal communities that depend on fishing live in poverty and are excluded from decision-making and on the margins of development. In addition, other uses of marine resources and unsustainable fishing activities threaten biodiversity, marine ecosystems and coastal communities that depend on them for their livelihoods
- ▶ **Poor governance in fisheries affects most African countries.** In particular, there is a significant lack of transparency in the management of the fishing sector, often detrimental to artisanal fishing communities; formal mechanisms for fisheries stakeholders' consultation and participation in decision-making are usually absent or ineffective.
- ▶ **There are limitations in our countries' legal arsenal for fisheries,** including in relation to artisanal fisheries, in order to ensure transparent, participatory and sustainable management of our fisheries for the benefit of coastal communities and populations;





### *Concerned by:*

- ▶ **The increasing vulnerability of women of artisanal fishing communities**, which does not allow them to fulfil their role in contributing to food security, through processing and marketing of fisheries products activities, or to fulfil their responsibilities for the well-being of families and the raising of children.

### *Welcome:*

- ▶ **The resolution of the First Conference of African Ministers of Fisheries and Aquaculture in 2011** that recommended to the African Union Member States to consider the possibility of reforming their fisheries and aquaculture policy; that this process is on-going since 2013 under the aegis of NEPAD and the African Union IBAR program;



- ▶ **The growing recognition of the importance of the artisanal fisheries sector**, in particular in the **Declaration of the United Nations Conference on Sustainable Development 2012 (Rio + 20)**; the **Voluntary Guidelines on Responsible Governance of Tenure of Land, Fisheries and Forests**;
- ▶ **Finally, the greater recognition of the importance of artisanal fishing**, which has been achieved by the adoption in June 2014 of the **Voluntary Guidelines to ensure the sustainability of the small scale fisheries in the context of food security and eradicating of poverty**. The Guidelines seek to strengthen the **contribution of fisheries to food security and nutrition**. They also aim to promote and improve the **equitable development and to improve the socio-economic situation** of the communities of artisanal fishing and the **sustainable and responsible fisheries management**. Finally, they incorporate in their approach **the risks of climate change**

We, African women fishmongers, micro fishmongers, artisanal fish processors:

▶ ***Propose that the African Union declares 2016 the "African Year of Artisanal Fisheries"***

With the aim of promoting the implementation of the international FAO guidelines for sustainable small scale fisheries at pan-African level, in collaboration with all stakeholders, first and foremost African organizations representing the men and women who depend on fishing for their livelihoods.

▶ ***Call on African governments to support and defend this demand;***



► ***Call on African Ministers of Fisheries and Aquaculture, in the context of the reform strategy in African fisheries, to implement in their national laws, the FAO international Voluntary Guidelines for Sustainable Small Scale Fisheries,*** in order to:

- improve governance for a more transparent and participatory management of fisheries;
- give priority access to resources for sustainable artisanal fisheries
- implement the right to food, and ensure the contribution of fisheries to the realization of this right;

► ***Call on technical and financial partners, professional organizations and civil society organizations to invest so that these guidelines become effective tools to allow the artisanal fisheries sector to deploy its full potential as a driving force towards social, environmental and economic sustainable development, preserving their cultures, their knowledge and traditional skills.***



**We hope that on this International Women's Day, our rulers will hear our voices, the voices of African Women in artisanal fisheries.**

