



2 Septembre 2013

**Study of fish labels in Paris – September 2013**

Dear readers, dear friends,

Thank you for participating to this study by Terra eco and Oceana, to help us to investigate on labelling and traceability of the fishes sold in Paris. The samples collected with your help will be analysed (using DNA technology) in order to detect substitution or mislabelling.

Labelling fraud on seafood is a relatively common but not often punished behaviour, which aims at bypassing the rules of traceability and to abuse the customer. Often, the clients are served a different fish from the purchased/ordered one, of lowest value, and sometimes belonging to a protected species or illegal fishing. To estimate if these frauds happen in Paris, we need your help. It's easy : you just have to buy a specimen in a fishmonger's shop, a supermarket or a restaurant (on site or take-away).

You will find with this letter a kit that contains supplies and instructions to sample two types of fish.

For these tests, we are particularly interested in the following species :

- Bluefin tuna (*Thunnus thynnus*)
- Atlantic cod (*Gadus morhua*)
- Anglerfish (*Lophius piscatorius*)

**Buy preferentially fresh or frozen fishes and avoid cooked fish or prepared meals with sauce, because their DNA is degraded which makes identification more difficult.**

Please send your samples back using the prepaid envelop before september 14th and fill the online form available at <http://forms.oceana.org/seafood-fraud-action>. We will be grateful if you could be discrete about your participation, and respect confidentiality rules.

Your participation as a Seafood Sleuth will provide us with important information on how much seafood fraud is occurring in your area.

Please do not hesitate to contact us if you have any questions at [testspoissons@oceana.org](mailto:testspoissons@oceana.org).

Best regards,

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