Question for written answer E-014492/2015 to the Commission Rule 130 Dita Charanzová (ALDE)

Subject: Mislabelling of fish in restaurants

On 3 November 2015 the Oceana Association published a study with the Catholic University of Leuven which showed that 30 % of the fish on sale in the restaurants tested in Brussels, including the institutions' canteens, were mislabelled as more expensive fish species.

While the falsification of Bluefin Tuna was the most prevalent, the use of Pangasius (or catfish) was also very worrying, as it was used to replace multiple other types of fish on the menus.

Pangasius is most often raised on unregulated aquafarms based in south-east Asia and sold at below cost around the world, including in Europe, which incentivises traders and restaurant owners to mislead consumers and businesses.

While the results of the study are bothering to Brussels' residents, such misleading labelling is likely to be a common problem throughout Europe, especially in cities far from the sea.

Could the Commission inform Parliament what it is doing to make sure that Member States follow up on this issue?

Does it have any data as to how widespread this issue is?

What actions does it intend to take with its own providers in its canteens?

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