

**Question for written answer E-007669/2016
to the Commission**
Rule 130
Jørn Dohrmann (ECR)

Subject: Toxins in farmed fish from Norway

The EU imports salmon every year from Norwegian marine fish farms. It is reported that there are huge piles of waste, some of them several metres high, beneath the fishing nets. The waste consists of a mixture of droppings, food remains and harmful chemicals such as PCBs, Aldrin, Dioxin, Toxaphene, Dieldrin, Ethoxyquin and Canthaxanthin. The last of these are added to redden the fish meat, as the salmon do not receive the natural foodstuffs they eat in the wild. All these chemicals are thought to be a reason why the salmon develop illnesses and genetic mutations and contain many harmful substances.

The Commission has itself established, for example, that Canthaxanthin can damage vision.

At the same time, farmed trout or salmon contain as much as 14-34% fat, much more than the natural levels of 5-7%, which is problematic as toxins accumulate in fat.

Can the Commission confirm that Norwegian farmed fish contain significantly more toxins than wild fish?

Will the Commission contact the Norwegian Fisheries Minister about this?

What measures will the Commission take to protect European consumers?