

**Question for oral answer O-000052/2016  
to the Commission**

Rule 128

**Alain Cadec**

on behalf of the Committee on Fisheries

Subject: Traceability of fishery and aquaculture products in restaurants and retail

A study recently published by an ONG has revealed alarming cases of mislabelling of fish served in restaurants in Brussels. This study was based on DNA testing of more than 280 samples of fish served in restaurants, including restaurants of the European institutions. The results show that about one third of the tested fish were mislabelled.

This study reveals a fundamental problem with regard to the traceability of fishery and aquaculture products in the EU. These cases of mislabelling, which are apparently widespread, gave misleading information to consumers.

In view of the above, could the Commission clarify the following points:

- How can this mislabelling be explained?
- At which levels of the production chain are there weaknesses in terms of traceability?
- Which measures can the Commission and the Member States implement to ensure traceability in restaurants, particularly under the framework of the CMO Regulation?
- What progress has the Commission made in implementing Article 36 of the CMO Regulation related to EU eco-labelling for fishery products and aquaculture?
- Does the Commission intend to exploit the effectiveness of DNA barcoding as a tool for seafood traceability?

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Deadline for reply: 31.3.2016