



Contact: Lucia Ticoalu
+62 85857320471
balisharks@gmail.com

FOR IMMEDIATE RELEASE

SHARK MEAT FROM INDONESIA - CONTAMINATION WARNING!

Unregulated, tainted shark product being exported and consumed Worldwide.

DENPASAR, INDONESIA, Feb. 2, 2017 – Shark tissues tested in Indonesia reveal mercury levels above regulatory limits of 0.5 / 1.0 ppm – parts per million. Since inception in 2012, the Seafood Inspection Laboratory test Tuna, Marlin, Groupers, and Mahi-Mahi, and other popular restaurant fish. They have confirmed the toxicity levels are more common each year which is consistent with the increasing ocean pollution. Until last year, the lab had yet to test shark meat due to specialized processing for the additional body parts such as fins, liver oil, skin, jaw bone and teeth. The meats eventually are put back into the distribution channel mixing with fish and ending up in the marketplace.

While fins may fetch up to 2.5 million rupiah (approx. \$200 usd) per set, the meat sells for as little as 25k (approx. \$2 usd) rupiah per kg. Indonesia considers shark meat to be lower class cuisine and used in street foods like sate, fish cakes and meat balls for soup. Skins are deep fried to make chips called kerupuk.

This seems to be a case of the old saying “One man's garbage is another man's treasure...”, fillets are exported to neighboring Australia, New Zealand, Singapore and other Countries. The meat is often breaded and deep fried into fish burgers or Fish 'n' Chips, known in Australia as flake. Consumers are unaware of the type of fish being sold and ultimately ingested. In November 2014, Shark documentary filmmaker Madison Stewart tested a store bought fillet labelled as Tiger Shark. The test results were positive at 1.0 ppm mercury and 39.0 ppm arsenic level, but the DNA test revealed it was a sevengill shark.

Bali Sharks Rescue Center, partnered with Green School Bali, to collect and tested a sample of shark from the local Jimbaran Fish Market. On May 2nd, 2016, the Seafood Inspection Laboratory tested their first shark sample, which resulted in a 1.368 ppm mercury. A Bronze Whaler, commonly used for flake, resulted in a level of 1.829 ppm on January 20, 2017 and recently on January 26, 2017 a bull shark tested at 2.431 ppm mercury level. All samples in Bali were collected after the sharks had been processed and sent for consumption. Both Indonesia's and Australia's maximum level for mercury consumption is 1.0 ppm for any fish species.

more



Seafood Inspection Laboratory Mercury PPM results

Jan. 27, 2017	Bull Sharks	2.018 parts per million
Jan. 26, 2017	Bull Sharks	2.431 parts per million
Jan. 20, 2017	Bronze Whaler	1.829 parts per million
May 2, 2016	Bull Shark	1.368 parts per million

Shark fins also continue being exported to Hong Kong, Taiwan, China, and Singapore markets. On Dec. 15, 2014, Agri-Food & Veterinary Authority of Singapore (AVA) rose their maximum safe level of mercury in predator fish to 1.0 ppm up from 0.5 ppm in all other fish. AVA reasoned most fish consumed in Singapore are smaller non-predator fish. All sharks species are categorized as predatory while Singapore continues to be a top per capita shark fin consumer. Fillets are distributed to supermarkets and restaurants, and entire sharks can be found in wet markets avoiding any regulatory measures. Shark Rescue Center's Founder points out, "While logically larger sharks contain higher levels of toxicity, common sense tells us as seas become more polluted, fish contamination will outpace regulatory level increases." Seafood Inspection Laboratory confirmed this trend looking over their five years of testing.

Bali Sharks Rescue Center will continue to work with Education Institutions and Government Regulators in efforts to keep consumers updated with health and fishery issues.

###

Please contact balisharks@gmail.com for supporting media document requests.