

**A FISH BY ANY OTHER NAME:
A REPORT ON SPECIES SUBSTITUTION**

John M. Tennyson, KS. Winters and K. POWELL*

*National Marine Fisheries Service
National Seafood Inspection Laboratory
Pascagoula. MS 39568-1207

In the seafood trade product safety concerns have overshadowed the occurrence of fraudulent practices such as species substitution. However, the National Seafood Inspection Laboratory (NSIL) routinely examines seafood products for species substitution utilizing the AOAC Official Method 980.16. Over a nine-year period, fiscal years 88-97, the NSIL's samples showed that 37 percent of the fish and 13 percent of other seafoods were mislabeled. Overall, 34 percent of the seafood products that the NSIL tested during this time were mislabeled. The NSIL is also conducting a market survey by collecting samples from various randomly selected vendors. At present, 80 percent of the red snappers tested have been mislabeled.