

1 **SPECIES IDENTIFICATION IN FISH FILLET PRODUCTS USING DNA BARCODING**

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17 **ABSTRACT.** Considering that seafood mislabeling has been widely reported throughout the world
18 and that the authentication of food components is one of the key issues in food safety, quality and
19 sustainability, the aim of this study was to use DNA barcoding to investigate the prevalence of
20 mislabeling among fish fillet products from markets and supermarkets located in Apulia (SE Italy).
21 The study reveals a high occurrence of species mislabeling in the fish fillet products. In particular,
22 this study shows that the labels of only 32/200 fish fillet samples provided comprehensive
23 information relating to the commercial designation, scientific name, geographical area, production
24 method and whether previously frozen. The labeling of other samples was not compliant with
25 European legislation. Indeed, the scientific name, which must be also indicated from the 1st January
26 2012, according to the Art. 68 of the EU Commission Implementing Regulation No. 404/2011, was
27 missed in 157/168 samples, the geographical area was missed in 152/168, the commercial
28 designation and the production method were reported in all samples. Furthermore, the results of the
29 molecular investigations reveal a high occurrence of incorrect species declaration in fish fillet
30 products. The commercial and/or scientific name declared failed to match the species identified in
31 164/200 (82 %) samples. This study is therefore a further evidence of the need for increased
32 traceability and assessment of the authenticity of food products. Additionally, traceability may
33 improve the management of hazards related to fish safety, as well as guaranteeing product
34 authenticity, providing reliable information to customers, enhancing supply-side management and
35 improving product quality and sustainability.

36 **Keywords:** species identification, mislabeling, fish fillet products, DNA barcoding, COI

37

38 **1. INTRODUCTION**

39 Both the food industry and consumers are focusing heavily on food safety, quality and
40 sustainability. One of the key issues in food quality is the authentication of food components. Food
41 authentication is a major concern not only for the prevention of commercial fraud, but also for the
42 assessment of safety risks deriving from the undeclared introduction of any food ingredient that
43 might be harmful to human health, such as potentially allergenic or toxic compounds (Rasmussen
44 and Morrissey, 2008).

45 What's the reason that they can eat one but not another? If you know, it will be great you
46 can add a note after this sentence. Therefore, food authentication associated with proper labeling
47 statements could increase awareness among consumers regarding the composition of foods and
48 reduce exposure to allergenic or toxic compounds.

49 The increasing demand for fishery products in general may lead to deliberate adulteration
50 along the food chain, due to the substitution of high-quality species by lower quality counterparts.
51 Although seafood labeling has to include the commercial designation, scientific name, geographical
52 area, production method and state whether the product has been previously frozen, the commercial
53 fish species available on the market cannot always be easily identified in processed and prepared
54 fishery products, especially when morphological features have been removed.

55 Therefore, fish authentication may not only be significant from a sanitary point of view
56 because of potentially dangerous toxic or allergenic substances, but also environmentally crucial
57 where endangered species are threatened by Illegal, Unreported and Unregulated (IUU) fishing and
58 retail around the world (Ward et al. 2008; Wong and Hanner, 2008; Holmes et al. 2009). In fact,
59 fish authentication is important Illegal, Unreported and Unregulated (IUU) fishing, estimated to be
60 worth between €10bn and €20bn per year worldwide (Agnew et al. 2009), poses a threat to the
61 sustainable management of fisheries, not only through direct depletion of stocks, but also by
62 undermining the competitiveness of legal fishing efforts. While a great deal of progress has been

63 made in regulating commercial fisheries through Monitoring, Control and Surveillance (MCS)
64 measures, and a range of technologies are utilized to identify infringements relating to individual
65 vessels, gaps prevail in areas of catch identification (IUU fishing) and fraud throughout the food
66 supply chain (product mislabeling).

67 Considering that seafood mislabeling has been widely reported throughout the world
68 (Jacquet et al. 2008; Asensio et al. 2009; Cawthorn et al. 2011; Garcia-Vazquez et al. 2011; Hanner
69 et al. 2011; Miller et al. 2012; Di Pinto et al. 2013) and that the authentication of food components
70 is one of the key issues in food quality, the aim of this study was to investigate the prevalence of
71 mislabeling among fish fillet products from markets and supermarkets located in Apulia (SE Italy)
72 using DNA barcoding, the sequencing of the mitochondrial reference marker gene cytochrome
73 oxidase subunit 1 (CO1) which been commonly used to identify fish species from fish fillet
74 products (Using latest publications as citations to replace the old one such as Food Control 46 (2014)
75 441e445 and PLoS One. 2013 Nov 18;8(11):e79373).

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77 MATERIAL AND METHODS

78 **2.1 Sampling.** A total of 200 samples of fillet fish products, from fish retail premises, fish
79 markets, supermarkets and hypermarkets located in Apulia (SE Italy) were collected and stored at -
80 20°C until processing.

81 **2.2 Analysis of fish labeling.** The samples were evaluated concerning the labeling
82 requirements indicated by Council Regulation (EC) No. 1379/2013 (art. 35), such as commercial
83 designation, scientific name, geographical area and production method and whether previously
84 frozen.

85 **2.3 DNA extraction and purification.** Aliquots of each sample (10 mg) were subjected to
86 DNA extraction and purification using the DNeasy Blood & Tissue Kit (QIAGEN, Hilden,
87 Germany) as reported by Handy et al. (2011). Positive extraction controls were obtained from each
88 specimen of authentic species. A negative extraction control (no added tissue) was included to
89 verify the purity of the extraction reagents. The DNA concentration and purity were established by
90 evaluating the ratio A260nm/A280nm using a Beckman DU-640B Spectrophotometer.

91 **2.4 Oligonucleotide primers.** The oligonucleotide primers, FISHCO1LBC: 5'-
92 TCAACYAAT CAYAAAGATATYGGCAC-3' and FISHCO1HBC: 5'-ACTTCYGGGTGRCCR
93 AARAATCA-3' reported by Handy et al. (2011) and synthesized by PRIMM Srl (Milan, Italy),
94 were used.

95 **2.5 PCR assay.** The PCR reactions were performed in a final volume of 25 µL, using 12.5
96 µL of HotStarTaq Master Mix 2X (QIAGEN, Hilden, Germany), containing 2.5 units of
97 HotStarTaq DNA Polymerase, 1.5 mM of MgCl₂ and 200 µL of each dNTP. Then, 1 µM of each
98 oligonucleotide primer and 1 µL of DNA were added. The amplification profile involved an initial
99 denaturation step at 95 °C for 15 min, followed by 30 cycles at 94 °C for 30 s, 50 °C for 40 s and 72
100 °C for 60 s. The positive and negative controls for the extraction and PCR were included. The PCR

101 reactions were processed in a Mastercycler Personal (Eppendorf, Milan, Italy). All reactions were
102 performed in duplicate.

103 **2.6 Detection of amplified products.** PCR amplified products were analyzed by
104 electrophoresis on 1.5% (w/v) agarose NA (Pharmacia, Uppsala, Sweden) gel in 1X TBE buffer
105 containing 0.089 M Tris, 0.089 M boric acid, 0.002 M EDTA, pH 8.0 (USB, Cleveland, OH, USA),
106 and stained with Green Gel Safe 10000X Nucleic Acid Stain (5 µl/100 ml) (Fisher Molecular
107 Biology, USA). A Gene Ruler™ 100 bp DNA Ladder Plus (MBI Fermentas, Vilnius, Lithuania)
108 was used as the molecular weight marker. Image acquisition was performed using UVITEC
109 (Eppendorf).

110 **2.7 PCR cleanup.** In order to produce an amplicon free of extra dNTPs and excess primers
111 that might interfere with the sequencing reaction, the PCR products were purified with the
112 QIAquick PCR Purification Kit (QIAGEN, Hilden, Germany).

113 **2.8 Cycle sequencing reaction.** Sequencing reactions using forward and reverse COI
114 primers were performed by PRIMM Srl (Milan, Italy).

115 **2.9 Sequence analysis.** All amplified sequences were compared with sequences available in
116 the Barcode of Life Data System (BOLD) and GenBank databases using Geneious Pro v5.4
117 (Drummond et al., 2011). The bidirectional sequences with 98% HQ (98% high-quality bases) were
118 compared with sequences from the BOLD and GenBank databases. The genetic distances (*p-*
119 *distance*) (Nei& Kumar, 2000) between the sequences obtained in this study and those in the BOLD
120 and GenBank databases were generated by Geneious Pro v5.4 (Drummond et al. 2011).

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122 **2. RESULTS**

123 The labels of only 32/200 fish fillet samples provided comprehensive information relating to
124 the commercial designation, scientific name, geographical area, production method and whether
125 previously frozen. The labeling of other samples was not compliant with European legislation. In
126 particular, the scientific name, which must be also indicated from the 1st January 2012, according to
127 the Art. 68 of the EU Commission Implementing Regulation No. 404/2011, was missed in 157/168
128 samples, the geographical area was missed in 152/168, the commercial designation and the
129 production method were reported in all samples.

130 Considering the Italian Ministry of Agricultural, Food and Forestry Policies (MiPAAF)
131 Decree dated 31 January 2008, which reports the Italian name for fish species of commercial
132 interest, the results of our molecular investigations reveal a high occurrence of incorrect species
133 declaration, in no less than 164/200 (82 %) fish fillet products.

134 Specifically, DNA of sufficient yield and quality was isolated and purified from all 200
135 samples. All of these extractions resulted in PCR products clearly visible as single bands of
136 expected size on agarose gel. The positive and negative controls for the extraction and PCR gave
137 expected results. Next, the sequences obtained from the samples and compared against the BOLD
138 and GenBank databases gave successful matches, varying from 98% to 100% pairwise sequence
139 identity. Post-sequencing data analysis revealed that 164/200 (82 %) fillet samples were not
140 correctly labeled. In particular, 48/56 (85.7 %) fillets of grouper (*Epinephelus marginatus*) were
141 mislabeled, with 4/48 being identified as belonging to *Epinephelus diacanthus*, 40/48 as *Lates*
142 *niloticus* and 4/48 as *Pangasius hypophthalmus*. All European perch (*Perca fluviatilis*) (100 %)
143 samples were mislabeled; specifically, 24/64 were identified as *Lates niloticus*, 36/64 as *Pangasius*
144 *hypophthalmus* and 4/64 as *Pangasius sanitwongsei*. In addition, post-sequencing data analysis
145 found 52/80 (65 %) purported swordfish (*Xiphias gladius*) to be incorrectly labeled, with 24/52

146 samples being from *Prionace glauca*, 20/52 samples from *Thunnus obesus* and 8/52 as *Isurus*
147 *oxyrinchus*.

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3. DISCUSSION

149 The current importance of the fish trade requires technological developments in food
150 production, handling, processing and distribution by a global network of operators in order to
151 guarantee the authenticity and the origin of fish and seafood products (Di Pinto et al., 2013; Gil,
152 2007; Rasmussen and Morrissey, 2008).

153 Given the increasing demand for fish and fish products, this study also highlights the need
154 for the sustainable management of aquatic resources. In particular, the study found extensive use of
155 species on the IUCN red list. Specifically, among the grouper fillets, in order to replace the grouper
156 (*Epinephelus marginatus*), which is an overfished species (IUCN, 2014) and listed as Endangered
157 (EN) due to a suspected population size reduction of well over 50% over the last three generations
158 and considered to be facing a very high risk of extinction in the wild (IUCN, 2014), the study
159 highlighted the use of *Epinephelus diacanthus*, a Near Threatened (NT) species according to IUCN
160 (2014). Moreover, the results point out important environmental issues regarding the use of
161 threatened species, such as *Isurus oxyrinchus*, *Pangasius sanitwongsei* and *Thunnus obesus*, to
162 replace species of high commercial importance, such as European perch (*Perca fluviatilis*) and
163 swordfish (*Xiphias gladius*). In fact, *Isurus oxyrinchus*, *Thunnus obesus* and *Pangasius*
164 *sanitwongsei* are species listed as Vulnerable (VU), considered to be facing a high risk of
165 extinction, and Critically Endangered (CR), due to a strongly estimated population decline (IUCN,
166 2014) respectively. Given that the use of Endangered (EN), Vulnerable (VU) or Near Threatened
167 (NT) species may accelerate the extinction of such species, these results may be of great value for
168 the conservation of fish species and imposes great challenges on animal conservation. A major
169 threat for the sustainable management of these valuable resources is Illegal, Unreported and
170 Unregulated (IUU) fishing. Current estimates suggest that globally up to 25% of fisheries catches
171 fall within IUU practices, identifying it as the single largest threat to achieving sustainability. Both

172 the FAO and the European Union have placed increasing emphasis on the use of trade measures to
173 prevent IUU-sourced fish and fish products from entering international trade. One component of
174 this increased regulation has required the inclusion of binomial species nomenclature on catch
175 labels throughout the distribution chain (Helyar et al. 2014).

176 Fish product mislabeling is used either to launder IUU fish into the legitimate marketplace
177 or simply to defraud the industry and consumer in order to obtain a higher sale price. Mislabeling is
178 also of growing concern to certification schemes ('eco-labeling') that rely on credible species and
179 origin identification to support consumer demand for 'sustainable' products. False labeling, even of
180 legally-caught fish, destroys confidence in systems designed to reduce IUU fishing. It is important
181 to highlight that, under the European Union legislative framework, two important and related
182 regulations addressing IUU fishing and fisheries control have recently been implemented: (i) Reg.
183 EC 1005/2008 establishing a Community system to prevent, deter and eliminate illegal, unreported
184 and unregulated fishing, the so-called 'IUU regulation', introducing a catch certification scheme,
185 and (ii) Reg. EC 1224/2009 which places emphasis on traceability in support of fisheries control
186 and control along the supply chain.

187 This study represents a further evidence of the need for increased traceability, and
188 assessment of the authenticity of seafood products. Fish mislabeling is widespread throughout the
189 world. In fact, cases of fraudulent mislabeling of lesser-valued species (masquerading as more
190 valuable species) are becoming more common as commercial quotas on certain high-value species
191 become more restrictive in the world (Cawthorn et al. 2011).

192 Traceability is an essential component of any risk management strategy, and a key
193 requirement for post-marketing surveillance. The fishing industry requires a full traceability system
194 as part of a broader commercial agenda, using the developing standards as a means of promoting
195 greater seafood quality and safety. Traceability provides the ability to identify and track a product

196 or a component to its point of origin, which may be a particular lot or batch, production line and
197 time frame, field, or supplier. It also provides a means of identifying the units for recall. This
198 concept aims to create a link between the various steps in the supply chain from catching or
199 harvesting to the retail stage, registering the names of the fishing vessel or aquaculture production
200 unit, of the fish processors, distributors, and retailers until the moment the food is placed on the
201 consumer's table.

202 The need to improve transparency and traceability in the fishing industry by implementing
203 full traceability—every step in the supply chain having the correct procedures and protocols in
204 place to trace receipt, processing, and shipping of seafood—is a crucial step in eliminating illegal
205 fishing, seafood mislabeling and fraud (Thompson et al. 2005; Maralit et al. 2013). This study
206 underlines that there is a great need for a comprehensive tracing system, which must address a wide
207 range of problems – from illegal fishing practices on the high seas, to legal and common practices
208 that are environmentally degrading in fish-farming, to areas both of conflict and consensus between
209 consumers and suppliers of seafood. Adoption and implementation of an effective tracing system
210 may control and reduce IUU fishing and fraud throughout the food supply chain (product
211 mislabeling) (Ogden et al. 2008). Moreover, efficient monitoring may control fishing capacity and
212 fishing effort at levels commensurate with the sustainability of fish stocks, protect the marine
213 environment from destructive fishing practices, as well as from the marine debris and pollution
214 associated with fishing activities, promote trade regimes that contribute to sustainable fisheries and
215 promote responsible and sustainable aquaculture (Huxley-Jones et al. 2012).

216 A tracing system must also satisfy a wide array of needs, from small, local fisheries to
217 national requirements for an industry that spans international markets. Additionally, tracing seafood
218 must be economically feasible in order to gain acceptance. Traceability may improve the
219 management of hazards related to fish safety, as well as guaranteeing product authenticity,

220 providing reliable information to customers, enhancing supply-side management and improving
221 product quality (Thompson et al. 2005; Maralit et al. 2013).

222 Then, labels may provide information on the sustainability characteristics of a particular
223 fish, both as an important service to consumers to support informed choices, and a means of
224 motivating the fishing industry to adopt more environmentally-sound practices.

225

226 4. CONCLUSIONS

227 Given the increasing demand for transparency in the food industry and the enforcement of
228 proper labeling have provided a driving force for the development of suitable analytical
229 methodologies for species identification. Methods for identifying fish and fish products are needed
230 to support legislation and routine audits within the industry, so as to act as enforcement tools for
231 prosecuting illegal activities. Here, we propose DNA barcoding as a powerful technique for
232 monitoring the trade of animal species, which helps in restricting the excessive use and illegal trade
233 of such species in order to guarantee the conservation of threatened and vulnerable species. Indeed,
234 the seafood industry currently lacks a simple, standardized, widespread method for tracing seafood
235 products purchased along the supply chain. Specifically, DNA traceability could offer a more
236 precise form of traceability for fish and byproducts. Therefore, Council Regulation (EC) No
237 1224/2009, establishing a Community control system for ensuring compliance with the rules of the
238 common fisheries policy, provides the use of new technologies such as genetic analysis (Article 13),
239 in order to improve compliance with the rules of the common fisheries policy in a cost-effective
240 way.

241 A tracing system that combines genetic analysis with conventional methods of traceability
242 may give companies and consumers the information they need to make sustainable seafood choices.
243 A great effort should therefore be made to create a strong standardized monitoring program or
244 strategy and to evoke consumer awareness on several aspects of accurate labeling information.

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Appendix A. Grouper fillet results.

Sample number	Commercial designation	Scientific name ^a	FAO code	Sequence from COI Identification	Sequence from BOLD Database	Similarity (%)	p-distance ^b	E-value	IUCN status ^c
1	Grouper	<i>Epinephelus marginatus</i>	FAO 37	<i>Epinephelus marginatus</i>	<i>E. marginatus</i> - DQ108016	98	0.005	0.0	EN
2	Grouper	<i>Epinephelus marginatus</i>	n.d	<i>Epinephelus diacanthus</i>	<i>E. diacanthus</i> - DQ108019	99	0.005	0.0	NT
3	Grouper	<i>Epinephelus marginatus</i>	n.d	<i>Lates niloticus</i>	<i>L. niloticus</i> - DQ108018	99	0.003	0.0	LC
4	Grouper	<i>Epinephelus marginatus</i>	n.d	<i>Lates niloticus</i>	<i>L. niloticus</i> - DQ108018	99	0.003	0.0	LC
5	Grouper	<i>Epinephelus marginatus</i>	FAO 37	<i>Epinephelus marginatus</i>	<i>E. marginatus</i> - DQ108016	98	0.006	0.0	EN
6	Grouper	<i>Epinephelus marginatus</i>	n.d	<i>Lates niloticus</i>	<i>L. niloticus</i> - DQ108018	99	0.009	0.0	LC
7	Grouper	<i>Epinephelus marginatus</i>	n.d	<i>Lates niloticus</i>	<i>L. niloticus</i> - DQ108018	99	0.007	0.0	LC
8	Grouper	<i>Epinephelus marginatus</i>	n.d	<i>Lates niloticus</i>	<i>L. niloticus</i> - DQ108018	98	0.008	0.0	LC
9	Grouper	<i>Epinephelus marginatus</i>	n.d	<i>Lates niloticus</i>	<i>L. niloticus</i> - DQ108018	99	0.007	0.0	LC
10	Grouper	<i>Epinephelus marginatus</i>	n.d	<i>Lates niloticus</i>	<i>L. niloticus</i> - DQ108018	99	0.005	0.0	LC
11	Grouper	<i>Epinephelus marginatus</i>	n.d	<i>Pangasius hypophthalmus</i>	<i>P. hypophthalmus</i> -DQ108017	99	0.008	0.0	EN
12	Grouper	<i>Epinephelus marginatus</i>	n.d	<i>Lates niloticus</i>	<i>L. niloticus</i> - DQ108018	99	0.004	0.0	LC
13	Grouper	<i>Epinephelus marginatus</i>	n.d	<i>Lates niloticus</i>	<i>L. niloticus</i> - DQ108018	99	0.004	0.0	LC
14	Grouper	<i>Epinephelus marginatus</i>	n.d	<i>Lates niloticus</i>	<i>L. niloticus</i> - DQ108018	99	0.002	0.0	LC
15	Grouper	<i>Epinephelus marginatus</i>	FAO 37	<i>Epinephelus marginatus</i>	<i>E. marginatus</i> - DQ108016	99	0.007	0.0	EN
16	Grouper	<i>Epinephelus marginatus</i>	n.d	<i>Epinephelus diacanthus</i>	<i>E. diacanthus</i> - DQ108019	99	0.005	0.0	NT
17	Grouper	<i>Epinephelus marginatus</i>	n.d	<i>Pangasius hypophthalmus</i>	<i>P. hypophthalmus</i> -DQ108017	99	0.008	0.0	EN
18	Grouper	<i>Epinephelus marginatus</i>	n.d	<i>Lates niloticus</i>	<i>L. niloticus</i> - DQ108018	99	0.004	0.0	LC
19	Grouper	<i>Epinephelus marginatus</i>	n.d	<i>Lates niloticus</i>	<i>L. niloticus</i> - DQ108018	99	0.004	0.0	LC
20	Grouper	<i>Epinephelus marginatus</i>	FAO 37	<i>Epinephelus marginatus</i>	<i>E. marginatus</i> - DQ108016	99	0.002	0.0	EN
21	Grouper	<i>Epinephelus marginatus</i>	n.d	<i>Epinephelus diacanthus</i>	<i>E. diacanthus</i> - DQ108019	99	0.005	0.0	NT
22	Grouper	<i>Epinephelus marginatus</i>	n.d	<i>Lates niloticus</i>	<i>L. niloticus</i> - DQ108018	98	0.009	0.0	LC
23	Grouper	<i>Epinephelus marginatus</i>	n.d	<i>Lates niloticus</i>	<i>L. niloticus</i> - DQ108018	99	0.009	0.0	LC
24	Grouper	<i>Epinephelus marginatus</i>	n.d	<i>Pangasius hypophthalmus</i>	<i>P. hypophthalmus</i> -DQ108017	99	0.009	0.0	EN
25	Grouper	<i>Epinephelus marginatus</i>	n.d	<i>Lates niloticus</i>	<i>L. niloticus</i> - DQ108018	99	0.007	0.0	LC
26	Grouper	<i>Epinephelus marginatus</i>	n.d	<i>Pangasius hypophthalmus</i>	<i>P. hypophthalmus</i> -DQ108017	99	0.008	0.0	EN
27	Grouper	<i>Epinephelus marginatus</i>	n.d	<i>Lates niloticus</i>	<i>L. niloticus</i> - DQ108018	99	0.008	0.0	LC
28	Grouper	<i>Epinephelus marginatus</i>	FAO 37	<i>Epinephelus marginatus</i>	<i>E. marginatus</i> - DQ108016	99	0.004	0.0	EN
29	Grouper	<i>Epinephelus marginatus</i>	FAO 37	<i>Epinephelus marginatus</i>	<i>E. marginatus</i> - DQ108016	99	0.004	0.0	EN
30	Grouper	<i>Epinephelus marginatus</i>	FAO 37	<i>Lates niloticus</i>	<i>L. niloticus</i> - DQ108018	99	0.009	0.0	LC
31	Grouper	<i>Epinephelus marginatus</i>	n.d	<i>Lates niloticus</i>	<i>L. niloticus</i> - DQ108018	99	0.005	0.0	LC
32	Grouper	<i>Epinephelus marginatus</i>	n.d	<i>Lates niloticus</i>	<i>L. niloticus</i> - DQ108018	98	0.008	0.0	LC
33	Grouper	<i>Epinephelus marginatus</i>	n.d	<i>Lates niloticus</i>	<i>L. niloticus</i> - DQ108018	98	0.005	0.0	LC
34	Grouper	<i>Epinephelus marginatus</i>	n.d	<i>Lates niloticus</i>	<i>L. niloticus</i> - DQ108018	99	0.003	0.0	LC
35	Grouper	<i>Epinephelus marginatus</i>	n.d	<i>Lates niloticus</i>	<i>L. niloticus</i> - DQ108018	100	0.007	0.0	LC
36	Grouper	<i>Epinephelus marginatus</i>	n.d	<i>Lates niloticus</i>	<i>L. niloticus</i> - DQ108018	99	0.005	0.0	LC
37	Grouper	<i>Epinephelus marginatus</i>	n.d	<i>Epinephelus diacanthus</i>	<i>E. diacanthus</i> - DQ108019	99	0.009	0.0	NT
38	Grouper	<i>Epinephelus marginatus</i>	n.d	<i>Lates niloticus</i>	<i>L. niloticus</i> - DQ108018	99	0.005	0.0	LC
39	Grouper	<i>Epinephelus marginatus</i>	n.d	<i>Lates niloticus</i>	<i>L. niloticus</i> - DQ108018	99	0.009	0.0	LC
40	Grouper	<i>Epinephelus marginatus</i>	n.d	<i>Lates niloticus</i>	<i>L. niloticus</i> - DQ108018	99	0.007	0.0	LC
41	Grouper	<i>Epinephelus marginatus</i>	n.d	<i>Lates niloticus</i>	<i>L. niloticus</i> - DQ108018	99	0.006	0.0	LC
42	Grouper	<i>Epinephelus marginatus</i>	FAO 37	<i>Epinephelus marginatus</i>	<i>E. marginatus</i> - DQ108016	99	0.004	0.0	EN
43	Grouper	<i>Epinephelus marginatus</i>	FAO 37	<i>Epinephelus marginatus</i>	<i>E. marginatus</i> - DQ108016	99	0.004	0.0	EN
44	Grouper	<i>Epinephelus marginatus</i>	n.d	<i>Lates niloticus</i>	<i>L. niloticus</i> - DQ108018	99	0.009	0.0	LC
45	Grouper	<i>Epinephelus marginatus</i>	n.d	<i>Lates niloticus</i>	<i>L. niloticus</i> - DQ108018	99	0.003	0.0	LC
46	Grouper	<i>Epinephelus marginatus</i>	n.d	<i>Lates niloticus</i>	<i>L. niloticus</i> - DQ108018	99	0.009	0.0	LC
47	Grouper	<i>Epinephelus marginatus</i>	n.d	<i>Lates niloticus</i>	<i>L. niloticus</i> - DQ108018	99	0.005	0.0	LC
48	Grouper	<i>Epinephelus marginatus</i>	n.d	<i>Lates niloticus</i>	<i>L. niloticus</i> - DQ108018	99	0.002	0.0	LC
49	Grouper	<i>Epinephelus marginatus</i>	FAO 37	<i>Lates niloticus</i>	<i>L. niloticus</i> - DQ108018	99	0.007	0.0	LC
50	Grouper	<i>Epinephelus marginatus</i>	n.d	<i>Lates niloticus</i>	<i>L. niloticus</i> - DQ108018	99	0.005	0.0	LC
51	Grouper	<i>Epinephelus marginatus</i>	n.d	<i>Lates niloticus</i>	<i>L. niloticus</i> - DQ108018	98	0.005	0.0	LC
52	Grouper	<i>Epinephelus marginatus</i>	n.d	<i>Lates niloticus</i>	<i>L. niloticus</i> - DQ108018	99	0.005	0.0	LC
53	Grouper	<i>Epinephelus marginatus</i>	n.d	<i>Lates niloticus</i>	<i>L. niloticus</i> - DQ108018	99	0.002	0.0	LC
54	Grouper	<i>Epinephelus marginatus</i>	FAO 37	<i>Lates niloticus</i>	<i>L. niloticus</i> - DQ108018	99	0.004	0.0	LC
55	Grouper	<i>Epinephelus marginatus</i>	n.d	<i>Lates niloticus</i>	<i>L. niloticus</i> - DQ108018	99	0.007	0.0	LC
56	Grouper	<i>Epinephelus marginatus</i>	n.d	<i>Lates niloticus</i>	<i>L. niloticus</i> - DQ108018	99	0.002	0.0	LC

Appendix B. Perch fillet results.

Sample number	Commercial designation	Scientific name ^a	FAO code	Sequence from COI Identification	Sequence from BOLD Database	Similarity (%)	p-distance ^b	E-value	IUCN status ^c
1	Perch	<i>Perca fluviatilis</i>	n.d	<i>Lates niloticus</i>	<i>L. niloticus</i> - DQ108018	98	0.005	0.0	LC
2	Perch	<i>Perca fluviatilis</i>	n.d	<i>Pangasius hypophthalmus</i>	<i>P. hypophthalmus</i> - DQ108017	99	0.007	0.0	EN
3	Perch	<i>Perca fluviatilis</i>	n.d	<i>Pangasius hypophthalmus</i>	<i>P. hypophthalmus</i> - DQ108017	99	0.009	0.0	EN
4	Perch	<i>Perca fluviatilis</i>	n.d	<i>Pangasius hypophthalmus</i>	<i>P. hypophthalmus</i> - DQ108017	99	0.009	0.0	EN
5	Perch	<i>Perca fluviatilis</i>	FAO 51	<i>Pangasius hypophthalmus</i>	<i>P. hypophthalmus</i> - DQ108017	98	0.009	0.0	EN
6	Perch	<i>Perca fluviatilis</i>	n.d	<i>Lates niloticus</i>	<i>L. niloticus</i> - DQ108018	99	0.008	0.0	LC
7	Perch	<i>Perca fluviatilis</i>	n.d	<i>Lates niloticus</i>	<i>L. niloticus</i> - DQ108018	99	0.008	0.0	LC
8	Perch	<i>Perca fluviatilis</i>	n.d	<i>Lates niloticus</i>	<i>L. niloticus</i> - DQ108018	96	0.004	0.0	LC
9	Perch	<i>Perca fluviatilis</i>	n.d	<i>Lates niloticus</i>	<i>L. niloticus</i> - DQ108018	99	0.004	0.0	LC
10	Perch	<i>Perca fluviatilis</i>	n.d	<i>Lates niloticus</i>	<i>L. niloticus</i> - DQ108018	99	0.005	0.0	LC
11	Perch	<i>Perca fluviatilis</i>	FAO 51	<i>Pangasius hypophthalmus</i>	<i>P. hypophthalmus</i> - DQ108017	99	0.005	0.0	EN
12	Perch	<i>Perca fluviatilis</i>	FAO 51	<i>Lates niloticus</i>	<i>L. niloticus</i> - DQ108018	99	0.008	0.0	LC
13	Perch	<i>Perca fluviatilis</i>	n.d	<i>Lates niloticus</i>	<i>L. niloticus</i> - DQ108018	99	0.005	0.0	LC
14	Perch	<i>Perca fluviatilis</i>	n.d	<i>Lates niloticus</i>	<i>L. niloticus</i> - DQ108018	99	0.003	0.0	LC
15	Perch	<i>Perca fluviatilis</i>	n.d	<i>Lates niloticus</i>	<i>L. niloticus</i> - DQ108018	99	0.007	0.0	LC
16	Perch	<i>Perca fluviatilis</i>	n.d	<i>Pangasius hypophthalmus</i>	<i>P. hypophthalmus</i> - DQ108017	99	0.005	0.0	EN
17	Perch	<i>Perca fluviatilis</i>	n.d	<i>Pangasius hypophthalmus</i>	<i>P. hypophthalmus</i> - DQ108017	99	0.009	0.0	EN
18	Perch	<i>Perca fluviatilis</i>	FAO 51	<i>Lates niloticus</i>	<i>L. niloticus</i> - DQ108018	99	0.005	0.0	LC
19	Perch	<i>Perca fluviatilis</i>	FAO 51	<i>Lates niloticus</i>	<i>L. niloticus</i> - DQ108018	99	0.009	0.0	LC
20	Perch	<i>Perca fluviatilis</i>	FAO 51	<i>Pangasius hypophthalmus</i>	<i>P. hypophthalmus</i> - DQ108017	99	0.007	0.0	EN
21	Perch	<i>Perca fluviatilis</i>	n.d	<i>Pangasius hypophthalmus</i>	<i>P. hypophthalmus</i> - DQ108017	99	0.005	0.0	EN
22	Perch	<i>Perca fluviatilis</i>	n.d	<i>Lates niloticus</i>	<i>L. niloticus</i> - DQ108018	98	0.004	0.0	LC
23	Perch	<i>Perca fluviatilis</i>	n.d	<i>Lates niloticus</i>	<i>L. niloticus</i> - DQ108018	99	0.004	0.0	LC
24	Perch	<i>Perca fluviatilis</i>	n.d	<i>Pangasius hypophthalmus</i>	<i>P. hypophthalmus</i> - DQ108017	99	0.007	0.0	EN
25	Perch	<i>Perca fluviatilis</i>	n.d	<i>Lates niloticus</i>	<i>L. niloticus</i> - DQ108018	99	0.003	0.0	LC
26	Perch	<i>Perca fluviatilis</i>	n.d	<i>Pangasius hypophthalmus</i>	<i>P. hypophthalmus</i> - DQ108017	99	0.009	0.0	EN
27	Perch	<i>Perca fluviatilis</i>	n.d	<i>Pangasius sanitwongsei</i>	<i>P. sanitwongsei</i> - DQ108015	99	0.005	0.0	CR
28	Perch	<i>Perca fluviatilis</i>	n.d	<i>Pangasius hypophthalmus</i>	<i>P. hypophthalmus</i> - DQ108017	99	0.002	0.0	EN
29	Perch	<i>Perca fluviatilis</i>	n.d	<i>Pangasius hypophthalmus</i>	<i>P. hypophthalmus</i> - DQ108017	99	0.009	0.0	EN
30	Perch	<i>Perca fluviatilis</i>	n.d	<i>Pangasius hypophthalmus</i>	<i>P. hypophthalmus</i> - DQ108017	99	0.009	0.0	EN
31	Perch	<i>Perca fluviatilis</i>	n.d	<i>Lates niloticus</i>	<i>L. niloticus</i> - DQ108018	99	0.005	0.0	LC
32	Perch	<i>Perca fluviatilis</i>	n.d	<i>Lates niloticus</i>	<i>L. niloticus</i> - DQ108018	98	0.008	0.0	LC
33	Perch	<i>Perca fluviatilis</i>	n.d	<i>Lates niloticus</i>	<i>L. niloticus</i> - DQ108018	98	0.002	0.0	LC
34	Perch	<i>Perca fluviatilis</i>	n.d	<i>Lates niloticus</i>	<i>L. niloticus</i> - DQ108018	99	0.004	0.0	LC
35	Perch	<i>Perca fluviatilis</i>	FAO 51	<i>Lates niloticus</i>	<i>L. niloticus</i> - DQ108018	100	0.007	0.0	LC
36	Perch	<i>Perca fluviatilis</i>	n.d	<i>Pangasius sanitwongsei</i>	<i>P. sanitwongsei</i> - DQ108015	99	0.002	0.0	CR
37	Perch	<i>Perca fluviatilis</i>	n.d	<i>Pangasius hypophthalmus</i>	<i>P. hypophthalmus</i> - DQ108017	99	0.005	0.0	EN
38	Perch	<i>Perca fluviatilis</i>	n.d	<i>Pangasius hypophthalmus</i>	<i>P. hypophthalmus</i> - DQ108017	99	0.005	0.0	EN
39	Perch	<i>Perca fluviatilis</i>	n.d	<i>Pangasius hypophthalmus</i>	<i>P. hypophthalmus</i> - DQ108017	99	0.003	0.0	EN
40	Perch	<i>Perca fluviatilis</i>	n.d	<i>Pangasius sanitwongsei</i>	<i>P. sanitwongsei</i> - DQ108015	99	0.003	0.0	CR
41	Perch	<i>Perca fluviatilis</i>	n.d	<i>Pangasius hypophthalmus</i>	<i>P. hypophthalmus</i> - DQ108017	99	0.006	0.0	EN
42	Perch	<i>Perca fluviatilis</i>	n.d	<i>Pangasius hypophthalmus</i>	<i>P. hypophthalmus</i> - DQ108017	99	0.004	0.0	EN
43	Perch	<i>Perca fluviatilis</i>	FAO 51	<i>Pangasius hypophthalmus</i>	<i>P. hypophthalmus</i> - DQ108017	99	0.007	0.0	EN
44	Perch	<i>Perca fluviatilis</i>	FAO 51	<i>Pangasius hypophthalmus</i>	<i>P. hypophthalmus</i> - DQ108017	99	0.005	0.0	EN
45	Perch	<i>Perca fluviatilis</i>	n.d	<i>Pangasius hypophthalmus</i>	<i>P. hypophthalmus</i> - DQ108017	99	0.005	0.0	EN
46	Perch	<i>Perca fluviatilis</i>	n.d	<i>Pangasius hypophthalmus</i>	<i>P. hypophthalmus</i> - DQ108017	99	0.005	0.0	EN
47	Perch	<i>Perca fluviatilis</i>	n.d	<i>Pangasius hypophthalmus</i>	<i>P. hypophthalmus</i> - DQ108017	99	0.008	0.0	EN
48	Perch	<i>Perca fluviatilis</i>	n.d	<i>Pangasius hypophthalmus</i>	<i>P. hypophthalmus</i> - DQ108017	99	0.004	0.0	EN
49	Perch	<i>Perca fluviatilis</i>	n.d	<i>Pangasius hypophthalmus</i>	<i>P. hypophthalmus</i> - DQ108017	99	0.004	0.0	EN
50	Perch	<i>Perca fluviatilis</i>	n.d	<i>Pangasius hypophthalmus</i>	<i>P. hypophthalmus</i> - DQ108017	98	0.002	0.0	EN
51	Perch	<i>Perca fluviatilis</i>	n.d	<i>Pangasius hypophthalmus</i>	<i>P. hypophthalmus</i> - DQ108017	99	0.005	0.0	EN
52	Perch	<i>Perca fluviatilis</i>	FAO 51	<i>Pangasius hypophthalmus</i>	<i>P. hypophthalmus</i> - DQ108017	99	0.007	0.0	EN
53	Perch	<i>Perca fluviatilis</i>	n.d	<i>Pangasius hypophthalmus</i>	<i>P. hypophthalmus</i> - DQ108017	99	0.007	0.0	EN
54	Perch	<i>Perca fluviatilis</i>	n.d	<i>Pangasius hypophthalmus</i>	<i>P. hypophthalmus</i> - DQ108017	99	0.009	0.0	EN
55	Perch	<i>Perca fluviatilis</i>	n.d	<i>Pangasius hypophthalmus</i>	<i>P. hypophthalmus</i> - DQ108017	99	0.009	0.0	EN
56	Perch	<i>Perca fluviatilis</i>	n.d	<i>Lates niloticus</i>	<i>L. niloticus</i> - DQ108018	100	0.008	0.0	LC
57	Perch	<i>Perca fluviatilis</i>	n.d	<i>Lates niloticus</i>	<i>L. niloticus</i> - DQ108018	98	0.008	0.0	LC
58	Perch	<i>Perca fluviatilis</i>	n.d	<i>Lates niloticus</i>	<i>L. niloticus</i> - DQ108018	99	0.004	0.0	LC
59	Perch	<i>Perca fluviatilis</i>	n.d	<i>Lates niloticus</i>	<i>L. niloticus</i> - DQ108018	99	0.009	0.0	LC
60	Perch	<i>Perca fluviatilis</i>	FAO 51	<i>Pangasius sanitwongsei</i>	<i>P. sanitwongsei</i> - DQ108015	99	0.009	0.0	CR
61	Perch	<i>Perca fluviatilis</i>	FAO 51	<i>Pangasius hypophthalmus</i>	<i>P. hypophthalmus</i> - DQ108017	99	0.005	0.0	EN
62	Perch	<i>Perca fluviatilis</i>	n.d	<i>Pangasius hypophthalmus</i>	<i>P. hypophthalmus</i> - DQ108017	99	0.009	0.0	EN
63	Perch	<i>Perca fluviatilis</i>	n.d	<i>Pangasius hypophthalmus</i>	<i>P. hypophthalmus</i> - DQ108017	99	0.005	0.0	EN
64	Perch	<i>Perca fluviatilis</i>	n.d	<i>Pangasius hypophthalmus</i>	<i>P. hypophthalmus</i> - DQ108017	99	0.005	0.0	EN

Appendix C. Swordfish fillet results.

Sample number	Commercial designation	Scientific name *	FAO code	Sequence from COI Identification	Sequence from BOLD Database	Similarity (%)	p-distance *	E-value	IUCN status*
1	Swordfish	<i>Xiphias gladius</i>	n.d	<i>Prionace glauca</i>	<i>P. glauca</i> - HM007788	98	0.009	0.0	NT
2	Swordfish	<i>Xiphias gladius</i>	FAO 57	<i>Xiphias gladius</i>	<i>X. gladius</i> - FJ605763	99	0.005	0.0	LC
3	Swordfish	<i>Xiphias gladius</i>	FAO 57	<i>Xiphias gladius</i>	<i>X. gladius</i> - FJ605763	99	0.009	0.0	LC
4	Swordfish	<i>Xiphias gladius</i>	n.d	<i>Prionace glauca</i>	<i>P. glauca</i> - HM007788	99	0.007	0.0	NT
5	Swordfish	<i>Xiphias gladius</i>	n.d	<i>Prionace glauca</i>	<i>P. glauca</i> - HM007788	98	0.006	0.0	NT
6	Swordfish	<i>Xiphias gladius</i>	n.d	<i>Thunnus obesus</i>	<i>T. obesus</i> - HQ024921	99	0.004	0.0	VU
7	Swordfish	<i>Xiphias gladius</i>	n.d	<i>Thunnus obesus</i>	<i>T. obesus</i> - HQ024921	99	0.004	0.0	VU
8	Swordfish	<i>Xiphias gladius</i>	n.d	<i>Xiphias gladius</i>	<i>X. gladius</i> - FJ605763	98	0.009	0.0	LC
9	Swordfish	<i>Xiphias gladius</i>	n.d	<i>Thunnus obesus</i>	<i>T. obesus</i> - HQ024921	99	0.003	0.0	VU
10	Swordfish	<i>Xiphias gladius</i>	n.d	<i>Thunnus obesus</i>	<i>T. obesus</i> - HQ024921	99	0.009	0.0	VU
11	Swordfish	<i>Xiphias gladius</i>	n.d	<i>Prionace glauca</i>	<i>P. glauca</i> - HM007788	99	0.005	0.0	NT
12	Swordfish	<i>Xiphias gladius</i>	FAO 57	<i>Xiphias gladius</i>	<i>X. gladius</i> - FJ605763	99	0.002	0.0	LC
13	Swordfish	<i>Xiphias gladius</i>	FAO 57	<i>Xiphias gladius</i>	<i>X. gladius</i> - FJ605763	99	0.009	0.0	LC
14	Swordfish	<i>Xiphias gladius</i>	FAO 57	<i>Xiphias gladius</i>	<i>X. gladius</i> - FJ605763	99	0.009	0.0	LC
15	Swordfish	<i>Xiphias gladius</i>	n.d	<i>Prionace glauca</i>	<i>P. glauca</i> - HM007788	99	0.004	0.0	NT
16	Swordfish	<i>Xiphias gladius</i>	n.d	<i>Prionace glauca</i>	<i>P. glauca</i> - HM007788	99	0.009	0.0	NT
17	Swordfish	<i>Xiphias gladius</i>	n.d	<i>Prionace glauca</i>	<i>P. glauca</i> - HM007788	99	0.002	0.0	NT
18	Swordfish	<i>Xiphias gladius</i>	n.d	<i>Thunnus obesus</i>	<i>T. obesus</i> - HQ024921	99	0.004	0.0	VU
19	Swordfish	<i>Xiphias gladius</i>	n.d	<i>Thunnus obesus</i>	<i>T. obesus</i> - HQ024921	99	0.009	0.0	VU
20	Swordfish	<i>Xiphias gladius</i>	FAO 57	<i>Xiphias gladius</i>	<i>X. gladius</i> - FJ605763	99	0.002	0.0	LC
21	Swordfish	<i>Xiphias gladius</i>	FAO 57	<i>Xiphias gladius</i>	<i>X. gladius</i> - FJ605763	99	0.005	0.0	LC
22	Swordfish	<i>Xiphias gladius</i>	FAO 57	<i>Xiphias gladius</i>	<i>X. gladius</i> - FJ605763	98	0.005	0.0	LC
23	Swordfish	<i>Xiphias gladius</i>	n.d	<i>Isurus oxyrinchus</i>	<i>I. oxyrinchus</i> - DQ885060	99	0.003	0.0	VU
24	Swordfish	<i>Xiphias gladius</i>	n.d	<i>Thunnus obesus</i>	<i>T. obesus</i> - HQ024921	99	0.003	0.0	VU
25	Swordfish	<i>Xiphias gladius</i>	n.d	<i>Prionace glauca</i>	<i>P. glauca</i> - HM007788	99	0.006	0.0	NT
26	Swordfish	<i>Xiphias gladius</i>	n.d	<i>Prionace glauca</i>	<i>P. glauca</i> - HM007788	99	0.008	0.0	NT
27	Swordfish	<i>Xiphias gladius</i>	n.d	<i>Xiphias gladius</i>	<i>X. gladius</i> - FJ605763	99	0.007	0.0	LC
28	Swordfish	<i>Xiphias gladius</i>	n.d	<i>Prionace glauca</i>	<i>P. glauca</i> - HM007788	99	0.009	0.0	NT
29	Swordfish	<i>Xiphias gladius</i>	n.d	<i>Prionace glauca</i>	<i>P. glauca</i> - HM007788	99	0.007	0.0	NT
30	Swordfish	<i>Xiphias gladius</i>	n.d	<i>Thunnus obesus</i>	<i>T. obesus</i> - HQ024921	99	0.005	0.0	VU
31	Swordfish	<i>Xiphias gladius</i>	FAO 57	<i>Xiphias gladius</i>	<i>X. gladius</i> - FJ605763	99	0.008	0.0	LC
32	Swordfish	<i>Xiphias gladius</i>	n.d	<i>Thunnus obesus</i>	<i>T. obesus</i> - HQ024921	98	0.004	0.0	VU
33	Swordfish	<i>Xiphias gladius</i>	FAO 27	<i>Xiphias gladius</i>	<i>X. gladius</i> - FJ605763	98	0.004	0.0	LC
34	Swordfish	<i>Xiphias gladius</i>	FAO 27	<i>Xiphias gladius</i>	<i>X. gladius</i> - FJ605763	99	0.002	0.0	LC
35	Swordfish	<i>Xiphias gladius</i>	FAO 27	<i>Xiphias gladius</i>	<i>X. gladius</i> - FJ605763	100	0.005	0.0	LC
36	Swordfish	<i>Xiphias gladius</i>	n.d	<i>Prionace glauca</i>	<i>P. glauca</i> - HM007788	99	0.008	0.0	NT
37	Swordfish	<i>Xiphias gladius</i>	FAO 57	<i>Xiphias gladius</i>	<i>X. gladius</i> - FJ605763	99	0.009	0.0	LC
38	Swordfish	<i>Xiphias gladius</i>	FAO 57	<i>Xiphias gladius</i>	<i>X. gladius</i> - FJ605763	99	0.009	0.0	LC
39	Swordfish	<i>Xiphias gladius</i>	n.d	<i>Xiphias gladius</i>	<i>X. gladius</i> - FJ605763	99	0.009	0.0	LC
40	Swordfish	<i>Xiphias gladius</i>	n.d	<i>Prionace glauca</i>	<i>P. glauca</i> - HM007788	99	0.008	0.0	NT
41	Swordfish	<i>Xiphias gladius</i>	n.d	<i>Thunnus obesus</i>	<i>T. obesus</i> - HQ024921	99	0.007	0.0	VU
42	Swordfish	<i>Xiphias gladius</i>	FAO 27	<i>Thunnus obesus</i>	<i>T. obesus</i> - HQ024921	99	0.004	0.0	VU
43	Swordfish	<i>Xiphias gladius</i>	n.d	<i>Isurus oxyrinchus</i>	<i>I. oxyrinchus</i> - DQ885060	99	0.009	0.0	VU
44	Swordfish	<i>Xiphias gladius</i>	n.d	<i>Prionace glauca</i>	<i>P. glauca</i> - HM007788	99	0.007	0.0	NT
45	Swordfish	<i>Xiphias gladius</i>	n.d	<i>Prionace glauca</i>	<i>P. glauca</i> - HM007788	99	0.005	0.0	NT
46	Swordfish	<i>Xiphias gladius</i>	n.d	<i>Prionace glauca</i>	<i>P. glauca</i> - HM007788	99	0.009	0.0	NT
47	Swordfish	<i>Xiphias gladius</i>	n.d	<i>Isurus oxyrinchus</i>	<i>I. oxyrinchus</i> - DQ885060	99	0.005	0.0	NT
48	Swordfish	<i>Xiphias gladius</i>	n.d	<i>Thunnus obesus</i>	<i>T. obesus</i> - HQ024921	99	0.005	0.0	VU
49	Swordfish	<i>Xiphias gladius</i>	n.d	<i>Prionace glauca</i>	<i>P. glauca</i> - HM007788	99	0.007	0.0	NT
50	Swordfish	<i>Xiphias gladius</i>	n.d	<i>Thunnus obesus</i>	<i>T. obesus</i> - HQ024921	99	0.005	0.0	VU
51	Swordfish	<i>Xiphias gladius</i>	FAO 57	<i>Xiphias gladius</i>	<i>X. gladius</i> - FJ605763	98	0.009	0.0	LC
52	Swordfish	<i>Xiphias gladius</i>	FAO 57	<i>Xiphias gladius</i>	<i>X. gladius</i> - FJ605763	99	0.005	0.0	LC
53	Swordfish	<i>Xiphias gladius</i>	n.d	<i>Isurus oxyrinchus</i>	<i>I. oxyrinchus</i> - DQ885060	99	0.009	0.0	VU
54	Swordfish	<i>Xiphias gladius</i>	n.d	<i>Thunnus obesus</i>	<i>T. obesus</i> - HQ024921	99	0.007	0.0	VU
55	Swordfish	<i>Xiphias gladius</i>	n.d	<i>Thunnus obesus</i>	<i>T. obesus</i> - HQ024921	99	0.005	0.0	VU
56	Swordfish	<i>Xiphias gladius</i>	n.d	<i>Thunnus obesus</i>	<i>T. obesus</i> - HQ024921	99	0.004	0.0	VU
57	Swordfish	<i>Xiphias gladius</i>	n.d	<i>Prionace glauca</i>	<i>P. glauca</i> - HM007788	99	0.004	0.0	NT
58	Swordfish	<i>Xiphias gladius</i>	FAO 27	<i>Xiphias gladius</i>	<i>X. gladius</i> - FJ605763	99	0.007	0.0	LC
59	Swordfish	<i>Xiphias gladius</i>	n.d	<i>Xiphias gladius</i>	<i>X. gladius</i> - FJ605763	99	0.003	0.0	LC
60	Swordfish	<i>Xiphias gladius</i>	n.d	<i>Prionace glauca</i>	<i>P. glauca</i> - HM007788	99	0.009	0.0	NT
61	Swordfish	<i>Xiphias gladius</i>	n.d	<i>Prionace glauca</i>	<i>P. glauca</i> - HM007788	98	0.005	0.0	NT
62	Swordfish	<i>Xiphias gladius</i>	n.d	<i>Prionace glauca</i>	<i>P. glauca</i> - HM007788	99	0.002	0.0	NT
63	Swordfish	<i>Xiphias gladius</i>	n.d	<i>Isurus oxyrinchus</i>	<i>I. oxyrinchus</i> - DQ885060	99	0.009	0.0	VU
64	Swordfish	<i>Xiphias gladius</i>	n.d	<i>Isurus oxyrinchus</i>	<i>I. oxyrinchus</i> - DQ885060	99	0.009	0.0	VU
65	Swordfish	<i>Xiphias gladius</i>	FAO 57	<i>Xiphias gladius</i>	<i>X. gladius</i> - FJ605763	99	0.003	0.0	LC
66	Swordfish	<i>Xiphias gladius</i>	FAO 57	<i>Xiphias gladius</i>	<i>X. gladius</i> - FJ605763	99	0.008	0.0	LC
67	Swordfish	<i>Xiphias gladius</i>	n.d	<i>Prionace glauca</i>	<i>P. glauca</i> - HM007788	99	0.002	0.0	NT
68	Swordfish	<i>Xiphias gladius</i>	FAO 57	<i>Xiphias gladius</i>	<i>X. gladius</i> - FJ605763	99	0.004	0.0	LC
69	Swordfish	<i>Xiphias gladius</i>	n.d	<i>Prionace glauca</i>	<i>P. glauca</i> - HM007788	99	0.006	0.0	NT
70	Swordfish	<i>Xiphias gladius</i>	FAO 57	<i>Xiphias gladius</i>	<i>X. gladius</i> - FJ605763	99	0.002	0.0	LC
71	Swordfish	<i>Xiphias gladius</i>	n.d	<i>Isurus oxyrinchus</i>	<i>I. oxyrinchus</i> - DQ885060	99	0.005	0.0	VU
72	Swordfish	<i>Xiphias gladius</i>	n.d	<i>Thunnus obesus</i>	<i>T. obesus</i> - HQ024921	100	0.009	0.0	VU
73	Swordfish	<i>Xiphias gladius</i>	n.d	<i>Thunnus obesus</i>	<i>T. obesus</i> - HQ024921	99	0.005	0.0	VU
74	Swordfish	<i>Xiphias gladius</i>	n.d	<i>Thunnus obesus</i>	<i>T. obesus</i> - HQ024921	99	0.009	0.0	VU
75	Swordfish	<i>Xiphias gladius</i>	n.d	<i>Thunnus obesus</i>	<i>T. obesus</i> - HQ024921	99	0.007	0.0	VU
76	Swordfish	<i>Xiphias gladius</i>	FAO 27	<i>Xiphias gladius</i>	<i>X. gladius</i> - FJ605763	99	0.003	0.0	LC
77	Swordfish	<i>Xiphias gladius</i>	FAO 27	<i>Xiphias gladius</i>	<i>X. gladius</i> - FJ605763	99	0.004	0.0	LC
78	Swordfish	<i>Xiphias gladius</i>	n.d	<i>Prionace glauca</i>	<i>P. glauca</i> - HM007788	99	0.004	0.0	NT
79	Swordfish	<i>Xiphias gladius</i>	n.d	<i>Isurus oxyrinchus</i>	<i>I. oxyrinchus</i> - DQ885060	98	0.009	0.0	VU
80	Swordfish	<i>Xiphias gladius</i>	FAO 57	<i>Xiphias gladius</i>	<i>X. gladius</i> - FJ605763	99	0.003	0.0	LC