

codex alimentarius commission

FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD HEALTH
ORGANIZATION

JOINT OFFICE: Viale delle Terme di Caracalla 00100 ROME Tel.: 57051 Telex: 625825-625853 FAO I Facsimile: 39.06.570.54593 Email:codex@fao.org

Agenda Item 5

CX/FFP 00/5-Add.1

JOINT FAO/WHO FOOD STANDARDS PROGRAMME
CODEX COMMITTEE ON FISH AND FISHERY PRODUCTS
Twenty-fourth Session
Ålesund, Norway, 5-9 June 2000

DRAFT STANDARD FOR DRIED SALTED ANCHOVIES
GOVERNMENT COMMENTS AT STEP 6

UNITED STATES

General Comments:

The Committee was informed that the 10th Session of the CCASIA had agreed to forward the Proposed Draft Standard for Dried Salted Anchovies and the Proposed Draft Standard for Crackers from Marine and Freshwater Fish, Crustacean and Molluscan Shellfish, to the Executive Committee for adoption at Step 5. Following the adoption at Step 5, the drafts would be circulated for comments at Step 6 and submitted to the next CCFFP Session for consideration at Step 7.

Specific Comments:

Section 2.3

The first sentence should be change to read - Fresh anchovies that are not processed immediately after harvesting shall be handled **[immediately]** under such conditions as will maintain the quality during transportation and storage up to and including the time of processing.

The primary concern that the U.S. has is that the process for drying anchovies should preclude the formation of Clostridium botulinum toxin. We would recommend that a statement be added to reflect this risk, e.g., "The drying process must be sufficiently short to preclude the formation of C. botulinum toxin."

Section 3.2.1

The first sentence should be changed to read - **"The product shall be free from any microbiological spoilage, any odour or colour indicative of spoilage, visible fungal growth, foreign matter and any filth (e.g., any avoidable insect infestation)."**

Section 3.5

This section addresses the size. The U.S. Compliance Policy Guide (CGP) the maximum limit is 5 inches (12.5 cm) for this type of product. Larger fish may not dry uniformly and since the viscera is the main source of bot spores, product exceeding this size must be eviscerated due to the possibility of C. botulinum toxin formation.

Section 5.1, should read - The product shall be packed in a suitable packaging material which is moisture proof, gas impermeable and **[have]** transparent characteristics.