



JOINT FAO/WHO FOOD STANDARDS PROGRAMME
CODEX COMMITTEE ON FOOD ADDITIVES
Forty-fifth Session
Beijing, China, 18-22 March 2013

**ENDORSEMENT AND/OR REVISION OF MAXIMUM LEVELS FOR FOOD ADDITIVES AND
PROCESSING AIDS IN CODEX STANDARDS**

The Committee **is invited to consider for endorsement** the following additional food additive provisions forwarded by the 32nd Session of the Codex Committee on Fish and Fishery Products (CCFFP)

Draft Standard for Raw, Fresh and Quick Frozen Scallop Products (At Step 6 of the Procedure)¹

4. FOOD ADDITIVES

4.1 Fresh Scallop Meat and Roe-on Scallops with or without added water

No food additives are permitted in this product.

4.2 Quick Frozen Scallop Meat and Roe-on Scallops Processed With Phosphates

The phosphates listed below are allowed for use as humectants or sequestrants in only the products defined in 2.1.2 (Quick Frozen Scallop Meat, or Roe-on Scallops with Added Solution of Water and Phosphates).

Additives must be applied in conformance with section 3 of the *General Standard for Food Additives* (CODEX STAN 192-1995) and with good manufacturing practices as provided in section "X" of the Code of Practice for Processing of Quick Frozen Scallop Meat².

"Phosphates" allowed for food category 09.2.1 (Frozen fish, fish fillets, and fish products, including molluscs, crustaceans, and echinoderms) of the *General Standard for Food Additives* (CODEX STAN 192-1995) are also allowed in the products defined in subsection 2.1.2 of this Standard at a maximum level of 2200 mg/kg expressed as phosphorous.

¹ REP13/FFP para. 68 and Appendix IX

² under development