

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

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ORGANIZATION



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Agenda Item 5

CX/FFP 00/5-Add.2

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

THAILAND

Thailand would like to give the following comments on the draft standard for dried salted anchovies :-

1) Section 2.2 Process Definition concerning washing by salt water

The purpose of using salt water or sea water for washing is that clean sea water or prepared brine solution, not more than 3.5% of salt content, is suitable to remove fish smell and slime and could keep the low rate of deterioration better than using freshwater.

2) Section 2.3 Handling practice

According to the resolution in Alinorm 99/18 para 69, we would like to change the statement in line 4 instead of “chilled or iced to bring its temperature down to 0 C (32 F)” to be “an adequate temperature to prevent spoilage and bacterial growth prior to processing”.

3) Section 3.5 Size classification

We support the size designation as small, medium and big because this declaration are practical for small fish product of which similar sizes are contained in the same package. In addition , the size designation is not a safety concern and should be based on the agreement between suppliers and purchasers. Sizes in Annex A are recommended for commercial practice only.

4) Section 5 Packing

We still are of the view that it is not necessary to use transparent material because the light could activate oxidation reaction which may cause changes in colour and odour of fish flesh. Packaging material should prevent diffusion of moisture and gases from passing through to the product inside. Several kinds of packaging material could be used and for some it is inconvenient to make a transparent window. The only main characteristic of packaging material should be mentioned.

5) Section 6.3 Scientific and common names

We propose that the title of this section should be “Scientific and English common name”.

6) We would like to propose to add some requirements which are missing from the draft standard as follows :-

Section 7 Sampling and Analysis

7.1 Definition of defective

The sample unit shall be considered as defective when it dose not meet any of the following final product requirements referred to in section 3.2.

7.2 Defects of colour and odour

The sample of which its colour is changed from the natural product colour and has rancid smell shall be considered as defects of colour and odour.

7.3 Sampling

7.3.1 According to the Codex Sampling Plan for Prepackaged Food (RCP 42-1997, AQL-6.5)

7.3.2 Lot acceptance

A lot shall be considered as meeting the requirements of this standard when :-

- (i) the total number of defectives as classified in section 7.1 does not exceed the acceptance number (c) in the Codex Sampling Plan for Prepackaged Foods.
- (ii) every sample unit meet the requirements of hygiene, packing and labelling in sections 4 , 5 and 6.

MALAYSIA

Malaysia would like to propose the following new sections in response to the discussions of the 23rd Session of the Codex Committee on Fish and Fishery Products in 1998, that several sections were missing such as definition of defectives, the reference to odour and flavour and sensory evaluation and that these sections required further consideration before the current text could be finally converted into a world-wide standard.

7. SAMPLING, EXAMINATION AND ANALYSIS

Malaysia would like to propose Section 7.1 to read as follows:

7.1 Sampling

Sampling of lots for examination of the products shall be in accordance with the FAO/WHO Codex Alimentarius Sampling Plans for Prepackaged Foods (1969) (AQL-6.5) (Ref.CAC/RM 42-1977).

7.6 Sensory and Physical Examination

Samples taken for sensory and physical examination shall be assessed by persons trained in such examination and in accordance with Annex C.

8. Definition of Defectives

The sample unit shall be considered defective when it exhibits any of the properties defined below:

8.1 Foreign Matter

The presence in the sample unit of any matter, which has not been derived from the *Engraulidae* family, and does not pose a threat to human health, and is readily recognized without magnification or is present at a level determined by any method including magnification that indicates non-compliance with good manufacturing and sanitation practices.

8.2 Appearance

Extensive textural breakdown of the fish which is characterized by the body part being split or broken or torn into two or more pieces in more than 25% of the fish in the sample unit.

8.3 Odour and Flavour

A sample unit affected by persistent and distinct objectionable odours and flavours indicative of decomposition (such as putrid) or rancidity, or contamination by foreign substances (such as fuel oil and cleaning compound).

8.4 Pink

Any visible evidence of red halophilic bacteria on the surface of the fish in more than 25% of the fish in the sample unit.

8.5 Mould growth

Fish with an aggregate area of pronounced mould growth in more than 25% the sample unit.

9. Lot Acceptance

A lot shall be considered as meeting the requirements of this standard when:

1. the total number of defectives as classified according to Section 8 does not exceed the acceptable number of the appropriate sampling plan in the Sampling Plans for Prepackaged Foods (1969) (AQL-6.5) (Ref.CAC/RM 42-1977).
2. the average net weight of all sample units is not less than the declared weight, provided no individual container is less than 95% of the declared weight; and
3. the Hygiene, Packing and Labelling requirements of Section 4, 5 and 6 are met.

"Annex" C Sensory and Physical Examination"

The sample used for sensory evaluation should not be same as that used for other examination.

1. Examine every fish in the sample unit for foreign matter, appearance, pink condition and mould growth.
2. Assess the odour in uncooked sample in accordance with the Guidelines for the Sensory Evaluation of Fish and Shellfish In Laboratories (CAC/GL 31-1999).
3. Assess the flavour in cooked sample in accordance with the Guidelines for the Sensory Evaluation of Fish and Shellfish In Laboratories (CAC/GL 31-1999).

The sample shall be cooked prior to assessment according to the cooking instructions on the package. When such instructions are not given, the sample shall be deep fried in fresh cooking oil at 190°C for 1-2 minutes as appropriate to the size.

EUROPEAN COMMUNITY

Agenda Item 5 Draft Standard for dried salted anchovies CX/FFP 00/5

The European Community is of the opinion that the histamine content should be developed to serve as a hygiene indicator. Anchovies belong to species with natural high content of free histidine. The European Community has adopted a tolerance for maximum level of histamine (up to 40mg/100g) for these salt cured species because of the very low quantities of fish ingested by consumers.

Concerning the proposal made by Malaysia on packaging and, in particular, the requirement to have a window on the back of the package, the European Commission proposes to refer this question to the Committee on Food Labelling.