

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 7

CX/FP 00/7-Add.1

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FISH AND FISHERY PRODUCTS

Twenty-fourth Session
Ålesund, Norway, 5-9 June 2000

PROPOSED DRAFT STANDARD FOR SALTED ATLANTIC HERRING AND SALTED SPRATS GOVERNMENT COMMENTS AT STEP 3

UNITED STATES

Comments on Proposed Draft Standard or Salted Atlantic Herring and Salted Sprats

General

Comment: There is no section 2.2.3.

Section 2.2.4: Storage Temperatures

Suggestion: Temperature control should be specified for raw product storage, processing, and transport at 48° F.

Reason: Some of the salting processes can be quite lengthy. At least some of the mesophilic organisms that produce histidine decarboxylase are salt tolerant. It is also suggested that preformed enzyme can remain active in high salt concentrations. If temperatures aren't controlled during this process, there may be an opportunity for histamine development. The scientific literature indicates that histamine will not form below 48° F. Additionally, histamine development is a process concern as well as a storage concern.

Section 2.2.4: Storage Temperatures

Suggestion: Specify the maximum temperature, e.g., 41°F, for refrigerated conditions.

Reason: The term "refrigerated" should be more specific. Refrigerated storage should be 41° F or less.

Section 4: Food Additives

Comment: Check spelling of the additives to make sure there is not confusion later.

Reason: a) the term "tartaric acid" is unfamiliar to me. I think we more commonly refer to the acid's salt, sodium tartrate, in the US. Or, there may have been a misspelling and tartaric acid may have been the additive intended.

Section 7.6: Determination of Histamine

Comment: The procedure cited for histamine determination is outdated.

Section 7.6: Determination of Net Weight

Suggestion: Change the section number for determination of net weight to "7.7."

Reason: Two sections are numbered 7.6.

Section 8.1.3 Odour, Flavor/ Taste

Comment: There are two sections numbered 8.1.3. Renumber the “Living larvae of Nematodes” section to “8.1.4.”

EUROPEAN COMMUNITY

Agenda Item 7 Proposed Draft Standard for Salted Atlantic Herring and Salted Sprats CX/FFP 00/7

1. The European Community supports the comments made by Canada and, in particular, those made under Section 3 “*Essential Composition and Quality factors*” (point 6) which address the **histamine** level as a quality indicator. Nevertheless the European Commission proposes to modify the wording suggested by Canada as follows: “*The products ~~shall~~ **should** not contain more ~~that~~ than 10/100 g histamine based on the average sample unit tested*”.
2. **Parasites**, the European Community proposes to modify the wording of the proposed document, as follows:

“5.2 iv) *Salted Atlantic Herring and salted sprats shall not be obviously infested with parasites. If the presence of live nematodes is detected, products must not be placed on market for human consumption. The fish and fish products, which are intended to be consumed as they are, must, in addition, be treated in conformity with the methods laid down in Annex I.*”

“8.1.2. *The presence of ~~two or more~~ **visible** parasites .../...*”