

codex alimentarius commission

FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD HEALTH
ORGANIZATION

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Agenda Item 8

CX/FFP 00/8-Add.2

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 SMOKED FISH
GOVERNMENT COMMENTS AT STEP 3

NEW ZEALAND

The New Zealand Government would like to make the following comments:

Description - Product Definition

Remove list of fish species covered by the standard.

Process definition: In the second paragraph it states that the product must be presented frozen only. It is suggested that chilled be included.

Under storage instructions it is suggested that the label should include storage temperatures.

Determination of net weight: It is recommended that the methods are checked with other standards.

Parasites: (ii) refers to Section 6.4 of what?

THAILAND

Thailand is of the following opinion :

The histamine level should be specified in the draft standard to control decomposition and hygiene of smoked fish since some fish species in the description section of the standard could produce histamine in nature.

It is necessary to include the shelf-life of the product in the draft standard particularly in the labelling section.