

codex alimentarius commission



FOOD AND AGRICULTURE
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Agenda Item 9

CX/FFP 05/27/10-Add.1

JOINT FAO/WHO FOOD STANDARDS PROGRAMME CODEX COMMITTEE ON FISH AND FISHERY PRODUCTS

Twenty-seventh Session

Cape Town, South Africa, 28 February – 4 March 2005

PROPOSED DRAFT STANDARD FOR STURGEON CAVIAR (REVISED VERSION) (Prepared by the Russian Federation)

The 26th Session of the Committee on Fish and Fishery Products agreed to return the Proposed Draft Standard for Granular Sturgeon Caviar to Step 3 for further comments and redrafting by the Delegation of the Russian Federation in the light of those comments (ALINORM 04/27/18, para. 174 and Appendix X). The comments received in reply to CL 2003/37-FFP are presented in **CX/FFP 05/27/10**. The revised version of the Proposed Draft Standard is attached for consideration by the Committee.

The amendments suggested to the text are as follows. In view of the disagreement over the title of the standard the proposal to take out the words «sturgeon fishes» from the title was withdrawn. Para 7.1 provides possible alternative titles for the product, informative enough for the consumer: «Caviar», «Granular caviar», «Sturgeon caviar», or «Granular sturgeon caviar», to comply with the provisions of national laws and traditions of the country where the product is marketed.

The definition of caviar lot has been amended:

2.1.5 Caviar lot: An amount of product prepared from wild sturgeons, or sturgeons reared in aquaculture, of one species, one type of package and one producer.

Another definition is now suggested for the term «ovary maturation stage IV»:

2.1.6 Ovary maturation stage IV: ovaries which have reached maximum size, and in which fat deposits are absent, or there are thin layers of fat, and where the grain eggs can be easily separated from the connective tissue.

Para 2.3.2 was amended to agree with the new definition of the «lot»:

2.3.2 Industrial re-packaging of the product from larger to smaller containers under controlled conditions shall be permitted. No mixing of caviar grain from different lots shall be permitted.

The product shall be packaged so as to minimize the time that the caviar remains unpacked in order to prevent its warming and microbial contamination, as well as physical contamination.

Para 2.4 and 3.3.1 were revised to take care of the suggestions from the organizations concerned.

Section 4. Only colour agents may be used for caviar according to the 9.3.3 category of the General Standard for food additives. At present it is mostly boric preparations E 284 and E 285 that are being used in manufacturing caviar. These preparations are not permitted at the domestic market of Russia; however, the granular sturgeon caviar made for import is produced using these preparations. The issue of food additives for this product is subject to further development and concurrence with Codex Committee for Food Additives and Contaminants.

Section 7 « Labelling» was formulated with due regard to the comments and proposals made by the member countries; the provisions relative to CITES have been taken out.

**PROPOSED DRAFT STANDARD FOR GRANULAR [STURGEON] CAVIAR
(At Step 3 of the Procedure)**

1. SCOPE

This standard shall apply to granular sturgeon caviar.

2. DESCRIPTION

2.1. DEFINITIONS

The following definitions are used in this standard:

2.1.1 Fish eggs: product obtained from ovules separated from the connective tissue of ovary.

2.1.2 Granular caviar: The product made from fish eggs of the sturgeon family by treating with salt or mixture of salt with a food additive.

2.1.5 Caviar lot: An amount of product prepared from wild sturgeons, or sturgeons reared in aquaculture, of one species, one type of package and one producer.

2.1.6 Ovary maturation stage IV: ovaries which have reached maximum size, and in which fat deposits are absent, or there are thin layers of fat, and where the grain eggs can be easily separated from the connective tissue.

2.1.10 Primary package: (primary container). Metal cans or glass jars or other suitable containers in which caviar is packed directly.

2.1.11 Secondary package: (secondary container). Package containing one or several primary containers.

2.2 Product Definition

The product is prepared from fish eggs of sturgeon fishes belonging to the Acipenseridae family (four genus Acipenser, Huso, Pseudoscaphirhynchus and Scaphirhynchus and hybrids of these species of these genera). The product is made with, or without food additives, and is intended for direct human consumption.

2.3 Process Definition

2.3.1 The product shall be prepared by using appropriate preliminary processing of caviar-grain to be salted with food grade salt, with or without food additives, packed in containers, and chilled to the temperatures so as to maintain the quality during storage, transportation and marketing.

The product shall be packed in:

- metal tins coated inside with stable food lacquer or enamel;
- glass jars.
- other suitable containers.

2.3.2 Industrial re-packaging of the product from larger to smaller containers under controlled conditions shall be permitted. No mixing of caviar grain from different lots shall be permitted.

The product shall be packaged so as to minimize the time that the caviar remains unpacked in order to prevent its warming and microbial contamination, as well as physical contamination.

2.4 HANDLING PRACTICE

- Granular caviar is produced from fish ovaries which have reached maturation stage IV extracted from the sturgeon fishes under stringent sanitary conditions. The roe is separated from the connective tissue of ovary. If appropriate, it is kept until processing in closed containers in refrigerating chamber at a temperature from – 1 °C to + 2 °C for no more than 8 hours.

- Caviar-grain is sorted by quality, colour and size. Before salting it is washed out in clean cooled water to remove clots of blood and fat, squashed egg and film pieces. Washed roe is immediately directed to be drained.

- Then it is treated with food grade salt with/without preservatives. All the above mentioned technological operations shall be performed without delay to avoid microbial spoiling.

- Preparation of granular caviar shall comply with the International Code of Practice for Sturgeon Caviar (to be elaborated).

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Raw Material

Granular caviar shall be prepared from ovaries extracted from sturgeons of biological species of the genera described in Section 2.2, which are of a quality necessary for human consumption.

3.2 Other Ingredients

Potable water and salt shall be of food grade quality and conform to all applicable Codex Standards.

3.3 Final Product

3.3.1 By its sensory and chemical characteristics the product shall comply with the requirements prescribed in Table 1

Table 1

Index	Characteristics and norms
Appearance	Eggs of <u>about</u> one size
Color	Even and characteristic of roe from the given biological species: from light gray to black, or from light yellow to yellowish gray. Yellowish and brownish shades are permissible
Consistence and state	Eggs can be easily separated from each other
Taste and odour	Characteristic of roe from the given biological species; without foreign taste and odour
Salt, %	3.5 – 5.0
Foreign admixtures	Unacceptable

3.3.2 The product shall meet the requirements of the present Standard, when a lot examined in accordance with the requirements described in Section 10 complies with the provisions set out in Section 9. The product shall be examined by the methods given in Section 8.

4. FOOD ADDITIVES

4.1 (to be additionally developed)

4.2 A complete list of permitted food additives shall be approved by the Codex Committee for Food Additives and Contaminants.

5. CONTAMINANTS

5.1 Pesticide residues

The product covered by this standard should comply with those maximum residue limits established by the Codex Alimentarius Commission for these products.

5.2 Other contaminants

The product shall comply with the provisions of the Codex General Standard for Contaminants and Toxins in Food (Codex Stan 193-1995).

6. HYGIENE

[6.1. The final product shall be free from any foreign material that poses a threat to human health.

6.2. When tested by appropriate methods of sampling and examination prescribed by the Codex Alimentarius Commission, the product shall be free from microorganisms or substances originating from microorganisms in amounts which may present a hazard to health in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

6.3. It is recommended that the product covered by the provision of this standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice – General Principles of Food Hygiene (CAC/RCP 1-1969, Rev.3-1997).]

7. LABELLING

7.1 Labelling of the product and the name of granular caviar shall be in accordance with the provisions of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev. 1-1991).

The name of the product shown on the label shall be “Granular caviar” or «Caviar», or «sturgeon caviar» or «granular sturgeon caviar» and shall be in compliance with the laws and traditions of the country where the product is distributed.

7.2 For caviar made from sturgeon species with such common names as beluga, kaluga, sturgeon, starred sturgeon, starlet and barbel sturgeon the name of the fish may be included in the name of the product before or after the word caviar, e.g. « Kaluga granular caviar».

For sturgeons having no common names the name may be supplemented with the identification code of the biological species of the fish in accordance with Annex B, e.g. «Sturgeon granular caviar».

For hybrids the common name shall be supplemented with the word hybrid, and the parent sturgeon species may be shown according to Annex B, e.g. «Hybrid sturgeon granular caviar» or «Sturgeon HUSXRut hybrid granular caviar».

7.3 Country of origin

The country of origin of the product shall be identified.

In case of repackaging of the product the ISO 3166 country code and the official caviar repackaging facility registration code shall be identified, e. g. « Fr _____ » if the product was repackaged in France.

7.4 Source identification

The date on the source of origin of raw fish shall be shown in the immediate vicinity of the name of the product only in the case of aquaculture produced sturgeon product, e. g. « Product of aquaculture».

7.5 Each primary container shall be labelled with the number markings of the lot.

8. SAMPLING, EXAMINATION AND ANALYSES

8.1 Sampling

8.1.1 Sampling of lots for examination of the product shall be in accordance with the FAO/WHO Codex Alimentarius Sampling Plans for Prepackaged Foods (AQL 6.5) (CODEX STAN 233-1969).

A lot of granular caviar shall mean a volume of product prepared in accordance with Section 2.1.5.

8.2 The methods of analysis and sampling described hereunder are to be endorsed by the Codex Committee on Methods of Analysis and Sampling.

8.2.1. Sensory and Physical/Chemical Examination.

Samples taken for sensory and physical/chemical examination shall be assessed by experts trained in such examination and in accordance with methods elaborated in Sections 8.2.1- 8.2.2 and the Codes of Practice for the Sensory Evaluation of Caviar and Caviar Products (to be developed).

8.2.2. Determination of Net Weight

The net weight of each sample unit shall be determined in accordance with the following procedure:

- container filled with the product shall be swept dry and weighed;
- container shall be opened, and freed from caviar;
- empty container with a lid, (and packing material, if available), cleaned of the product, washed and dried, shall be weighed;
- subtract the weight of the empty container with a lid (and packing material, if available) from the weight of the container with the product, and determine the net weight of product.

8.2.3. The weight share of salt shall be determined using the method developed for salted fish.

9. DEFINITION OF DEFECTS

The sample unit shall be considered as defective when it exhibits any of the properties defined in Sections 9.1- 9.3.

9.1 Foreign admixtures

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

9.2 Odour and Flavour

The product affected by persistent and distinct objectionable odour and/or flavour indicative of decomposition, oxidation, or taste of feed (in sturgeon reared in aquaculture), or contamination by foreign substances (such as fuel oil).

9.3 Consistency and Condition

Hard cover of caviar grains is not easily chewable, or tenuous, destroyed when the grains are separated from one another.

[9.4. Extraneous material

Membranes and fat clusters shall be absent from finished granular caviar]

10. 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 9 does not exceed the acceptable number of the appropriate sampling plan given in the Sampling Plans for Prepackaged Foods (AQL – 6.5) (CODEX STAN 233-1969).

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.

3. The Food Additives, Hygiene, Packing and Labelling requirements of Sections 4, 2.3, 5, 6, 7 and 8 are met.

ANNEX A

SENSORY AND PHYSICAL EXAMINATION

The samples used for sensory evaluation should not be same as those used for other examination.

1. Examine the sample unit for foreign matter.

2. Assess the odour in the 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 sample in accordance with the Guidelines for the Sensory Evaluation of Fish and Shellfish in Laboratories (CAC/GL 31-1999).

ANNEX B

IDENTIFICATION CODES OF STURGEON SPECIES

- Table B.1

Denomination of sturgeon fishes Scientific names	Code
<i>Huso huso</i>	HUS
<i>Huso dauricus</i>	DAU
<i>Acipenser naccari</i>	NAC
<i>Acipenser transmontanus</i>	TRA
<i>Acipenser schrenkii</i>	SCH
<i>Acipenser sturio</i>	STU
<i>Acipenser baerii baikalensis</i>	BAI
<i>Acipenser sinensis</i>	SIN
<i>Acipenser dabryanus</i>	DAB
<i>Acipenser persicus</i>	PER
<i>Acipenser brevirostrum</i>	BVI
<i>Acipenser fulvescens</i>	FUL
<i>Acipenser oxyrhynchus</i>	OXY
<i>Acipenser oxyrhynchus desotoi</i>	DES
<i>Acipenser gueldenstaedtii</i>	GUE
<i>Acipenser medirostris</i>	MED
<i>Acipenser baerii</i>	BAE
<i>Acipenser micadoi</i>	MIK
<i>Acipenser stellatus</i>	STE
<i>Acipenser ruthenus</i>	RUT
<i>Acipenser nudiventris</i>	NUD
<i>Pseudoscaphirhynchus fedtschenkoi</i>	FED
<i>Pseudoscaphirhynchus hermanni</i>	HER
<i>Pseudoscaphirhynchus kaufmanni</i>	KAU
<i>Scaphirhynchus platorhynchus</i>	PLA
<i>Scaphirhynchus albus suttkusi</i>	ALB
<i>Scaphirhynchus suttkus</i>	SUS
<u>Hybrids: male species code x female species code</u>	<u>YYY x XXX</u>