codex alimentarius commission





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Agenda Item 4

CX/FFP 05/27/4

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

DRAFT AMENDMENT TO THE STANDARD FOR SALTED FISH AND DRIED SALTED FISH (SAMPLING AND ANALYSIS)

GOVERNMENT COMMENTS AT STEP 6

MEXICO

In the proposed draft amendment only the amendment of some aspects of Section 7 of the reference standard are contemplated (Sampling, Examination and Analysis); generally these changes are well founded and address the need for updating.

Section 7.1 – the inclusion of a paragraph iii) includes aspects not considered so far, which is positive.

It is considered relevant to complete this indent: "Each sampled fish is packed in a plastic bag which is sealed with tape", with the addition of the phrase: "with its respective identification".

Similarly it is suggested to retain the wording in a single tense, present or future, and not to mix them.

Section 7.4 – paragraph 2 "Equipment" (comments on Spanish version only)

In the same paragraph "Basin": Spanish version terminology - and include pincers.

In the paragraph on Procedure ii) replace "scissors" with "knife". Other comments refer to the Spanish version.

It is useful to point out that in our country there is no processing of products of the *Gadidae* family, which includes cod, as these species are not found in national waters. Previously, in the 70's, Mexican ship fished cod in international waters, mainly on the Newfoundland coast; however this is not the case now.

The amendments proposed are important, especially to ensure the quality of products that have traditionally been imported, as is the case of dried salted cod.

UNITED STATES OF AMERICA

General Comment

As the Delegation of Canada informed the Committee at the 26th Session, there is an AOAC method already in existence for the determination of water in fish, which is very similar to the one under discussion. It is unclear why the AOAC method could not be referenced in this standard. Regardless, the thickest part of the fish should be used for analyses because this is where potential problems with moisture and salt content related to pathogen presence would occur.

Section 7.4.6 Control analysis of whole fish

The sentence in this subsection appears incomplete. Clarification is needed.