

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
HEALTH
ORGANIZATION



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Agenda Item 2

CX/FFP 08/29/2

JOINT FAO/WHO FOOD STANDARDS PROGRAMME
CODEX COMMITTEE ON FISH AND FISHERY PRODUCTS
Twenty-ninth Session

Trondheim, Norway, 18 – 23 February 2008

**MATTERS REFERRED BY THE CODEX ALIMENTARIUS COMMISSION AND/OR OTHER
CODEX COMMITTEES TO THE COMMITTEE ON FISH AND FISHERY PRODUCTS**

**PART 1: MATTERS ARISING FROM THE 30TH SESSION OF THE CODEX ALIMENTARIUS
COMMISSION (Rome, Italy, 2 – 7 July 2007)¹**

A MATTERS FOR INFORMATION

Draft Standards and Related Texts Adopted at Step 5/8, 5 of the Accelerated Procedure and Step 5

1. The Commission adopted at **Step 5/8** with the omission of Steps 6 and 7 and at **Step 5 of the Accelerated Procedure** the following texts elaborated by the Committee on Fish and Fishery Products (ALINORM 07/30/REP, para. 39 and Appendix IV), respectively:

- Code of Practice for Fish and Fishery Products (Quick Frozen Coated Products, Salted Fish and relevant Definitions); and
- Amendments to the Standard for Canned Sardines and Sardine-Type Products.

2. The Commission adopted at **Step 5** the following texts elaborated by the Committee on Fish and Fishery Products (ALINORM 07/30/REP, para 80 and Appendix V):

- Draft Code of Practice for Fish and Fishery Products (Live and Raw Bivalve Molluscs, Lobsters and Crabs and relevant Definitions); and
- Draft Standard for Live and Raw Bivalve Molluscs while endorsing the recommendation of the Executive Committee that the Committee on Fish and Fishery Products consider the questions from the Committee on Food Hygiene in the development of the standard and consider the need for further scientific advice on biotoxins (ALINORM 07/30/REP, para 85).

¹ Full report of the 30th Session of the Commission is available from:
<http://www.codexalimentarius.net/web/archives.jsp?lang=en>

Food Additive Provisions²

3. The Commission noting the recommendations of the 59th Session of the Executive Committee, within the framework of the Critical Review, agreed that (i) no consequential changes should be made to commodity standards at this stage when adopting food additive provisions in the GSFA, recognizing that inconsistencies would exist between the GSFA and commodity standards until the General Standard would be finalized and (ii) the food additive provisions in Annex I of CX/EXEC 09/59/2 be forwarded by the Committee on Food Additives (CCFA) to active commodity committees as appropriate (see Annex to this document).

B MATTERS FOR ACTION

Strategic Plan 2008-2013 of the Codex Alimentarius Commission³

4. The Commission adopted the Strategic Plan 2008 – 2013. In view of this, the Committee is invited to review all the Activities presented in Part 2 Programme Areas and Planned Activities 2008-2013 relevant to its work and report back to the Commission on the outcome of its consideration.

5. In particular the Committee's attention is drawn to the following activities:

- Goal 1: Activities 1.1 and 1.2
- Goal 2: Activity 2.5
- Goal 3: Activity 3.3
- Goal 4: Activity 4.1
- Goal 5: Activities 5.5 and 5.6

Review of Codex Committee Structure and Mandates of Codex Committees and Task Forces (ALINORM 07/30/REP, paras 144-156)

6. The Commission considered 11 Proposals as contained in Circular Letter CL 2006/29-CAC. Due to time constraints, the Commission only made decisions regarding Proposal 1 (numbers of meetings), Proposal 2 (number of subsidiary bodies), Proposal 3 (interval of meetings), Proposal 4 (duration of meetings) and Proposal 8 (conversion of regional standards into world-wide standards) and agreed to request the 60th Session of the Executive Committee for further consideration of the other six Proposal⁴.

7. The Committee should give regard to **Proposals 3 and 4**, reproduced below, when discussing the date of its next meeting (Agenda Item 12: Date and Place of the next Session).

- **Proposal 3 (interval of meetings)**: The Committee should consider adopting a longer interval with the understanding that a structured, effective inter-session working mechanism should then be put in place in accordance with the Guidelines on Physical Working Groups and on Electronic Working Groups.
- **Proposal 4 (duration of meetings)**: The duration of a Codex session should be kept within seven days, including the pre-session meetings of working groups, if any, in order to keep its proceedings well focused, ensure transparency, and facilitate effective participation of the members, with the understanding that certain margin of flexibility should be allowed, depending on the workload of each subsidiary bodies.

² ALINORM 07/30/REP, paras 44-45

³ ALINORM 07/30/REP paras 131-138 and Appendix IX.

⁴ ALINORM 07/30/REP paras 146-161

Elaboration of New Standards and Related Texts⁵

8. The Commission noted that project documents submitted to the 59th Session of the Executive Committee contained information that, while respecting the overall format as set out in the Procedural Manual, varied significantly in terms of quality and quantity, and therefore, endorsed the recommendation of the Executive Committee to encourage Codex committees, task forces and Codex Members to prepare future project documents according to the format set out in the current revision of the Procedural Manual and provide sufficiently detailed, relevant information with particular regard to the evidence-based assessment against each of all the Criteria for the Establishment of Work Priorities.

Revision of the Procedure for the Inclusion of Additional Species in the Standards for Fish and Fishery Products⁶

9. The Commission recommended that the Committee consider, upon finalisation of the document, its inclusion in the Procedural Manual and subsequent publication on the Codex website in order to enhance transparency of the processes used by the Committee.

Standard for Fresh/Live and Frozen Abalone (*Haliotis* spp.)⁷

10. The Commission, while approving the proposal for new work on the Standard for Fresh/Live and Frozen Abalone (*Haliotis* spp.) endorsed the recommendation of the Executive Committee that the Committee on Fish and Fishery Products consider broadening the scope of the standard to include other gastropods.

PART 2: MATTERS ARISING FROM THE EXECUTIVE COMMITTEE

60th Session (Rome, Italy, 4-7 December 2007)

Guidelines on the Application of the “Criteria for the Establishment of Work Priorities Applicable to Commodities”⁸

11. The Committee agreed to append to its report the Guidelines on the Application of the Criteria for the Establishment of Work Priorities applicable to Commodities, which aim at providing guidance on what kind of information needs to be examined by the Executive Committee while performing the Critical Review. The Committee further agreed that these guidelines should be made widely available in order to assist Codex Members and Codex subsidiary bodies when preparing project documents.

PART 3: MATTERS ARISING FROM OTHER COMMITTEES

COMMITTEE ON FOOD HYGIENE⁹

Proposed Draft Standard for Live and Raw Bivalve Molluscs

12. The Committee **did not endorse** the Hygiene Provisions in the Draft Standard for Live and Raw Bivalve Molluscs

13. In regard to marine biotoxins, the Committee was of the opinion that these provisions should be considered under the section on contaminants in the draft Standard and that consideration of these issues were outside the competence of the Committee on Food Hygiene. The Committee was of the view that the matter of marine biotoxins should be sent to the Committee on Contaminants for their advice and endorsement, if necessary. The Committee further noted that the *Principles for the Establishment and Application on Microbiological Criteria for Foods* covered biotoxins and advised that the CCFFP take these Principles into consideration when further developing this section in the standard.

⁵ ALINORM 07/30/REP, para. 97

⁶ ALINORM 07/30/REP, paras 98-99

⁷ ALINORM07/30/REP, para. 100

⁸ ALINORM 08/31/3, paras 4-9 and Appendix II

⁹ ALINORM 07/30/13, paras 217 - 223

COMMITTEE ON METHODS OF ANALYSIS AND SAMPLING¹⁰

Proposed Draft Standard for Live and Raw Bivalve Molluscs

14. The Committee **agreed to endorse** the method for determination of the saxitoxin group in shellfish as Type II. It **did not agree** with the recommendation to endorse the method for determination of domoic acid, but agreed to inform the Committee on Fish and Fishery Products that the recently published AOAC 2006:02 for the determination of domoic acid by ELISA was available for consideration.

COMMITTEE ON FOOD ADDITIVES¹¹

Codex Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets - Breaded or in Batter

15. The Committee on Food Additives agreed to request the Committee on Fish and Fishery Products to clarify the type of annatto extracts and the basis (bixin or norbixin) for the acceptable maximum use levels for annatto extracts in the following Codex Standard: *Quick-Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets – Breaded or in Batter* (CODEX STAN 166-1989).

Draft Standard for Sturgeon Caviar

16. The Committee replied to the CCFFP concerning its request for an assessment of boric acid and sodium tetraborate that JECFA had evaluated boric acid in 1961 and concluded that this compound was considered not suitable for use as a food additive. In light of this conclusion, based on toxicological concern, it was critically important to review the need for this substance. Before such information is provided, the Codex Committee on Food Additives would not be in a position to recommend this evaluation to JECFA.

PART 4: MATTERS ARISING FROM OTHER ORGANIZATIONS

OIE

An update on the status of OIE work on aquatic animal feed

To strengthen the cooperation between OIE and the CAC, OIE Member Countries and Territories mandated the creation of a permanent OIE Animal Production Food Safety Working Group (APFSWG). The current membership of the APFSWG comprises current and former CAC office-holders, the Director of the Department of Food Safety, Zoonoses and Foodborne Diseases of the World Health Organization (WHO), the Chief of the Animal Health Service of the Food and Agriculture Organization of the United Nations (FAO) and experts from OIE Member Countries and Territories. In 2007, the current Chairman of CAC attended the APFSWG meeting in an observer capacity.

One of the APFSWG's roles is to help the OIE determine strategic priorities in its standard setting work, with the goal of helping to protect consumers from food-borne hazards through the elaboration of standards that apply at the production level of the food chain.

The OIE *ad hoc* Group on Aquatic Animal Feeds met in August 2007 to address OIE Members' comments on the draft Guidelines on the Control of Aquatic Animal Health Hazards in Aquatic Animal Feed. The Aquatic Animal Health Standards Commission (Aquatic Animals Commission) met in October 2007 and reviewed the draft Guidelines developed by the *ad hoc* Group. The amended draft Guidelines were then circulated to OIE Members' for comment. The Aquatic Animals Commission will again consider Members' comments at its meeting in March 2008, with a view to proposing a text for adoption by the International

¹⁰ ALINORM 07/30/23, para. 77, Appendix III

¹¹ ALINORM 07/30/12 Rev, paras 49 – 50, Appendix IV and para. 165

Committee at the 76th General Session in May 2008. This text could then be included in the OIE *Aquatic Animals Health Code*, 2008 Edition.

The draft Guidelines as amended by the Aquatic Animals Commission were discussed at the APFSWG meeting in November 2007. The Aquatic Animals Commission's mandate is for aquatic animal health but food safety is not specifically included. Nonetheless, there was agreement that the Guidelines should be further developed to address food safety issues in addition to aquatic animal health.

Members of the APFSWG undertook to review a further revision of the draft Guidelines to address food safety issues. In undertaking this work, the APFSWG made the following recommendations to OIE experts:

- The draft Guidelines on the Control of Aquatic Animal Health Hazards in Aquatic Animal Feed should be aligned with the (draft) OIE guidelines on terrestrial animal feed.
- The OIE expert(s) should review relevant Codex guidance on animal feeding and FAO publications on aquaculture, as they proceed to develop recommendations on the food safety implications of aquatic animal feed.
- In addition, the OIE expert(s) should examine relevant recommendations of the Codex Committee on Residues of Veterinary Drugs in Foods and the Codex Committee on Fish and Fishery Products.

The OIE will continue to address food safety-related issues as a high priority in its standard-setting work and will work closely with CAC, and its Committees, and other international bodies in pursuing the goal of safer international trade in animal products.

ANNEX I

INS - Additive	Food category	Level proposed GSFA (adopted)	Standard covered by the category	Current level
950 Acesulfame potassium	09.4 Fully preserved, including canned or fermented fish and fish products, including molluscs, crustaceans, and echinoderms	200 mg/kg (for use in sweet and sour products)	Canned Finfish (CODEX STAN 119-1981) Canned Sardines (CODEX STAN 94-1981) Canned Tuna and Bonito (CODEX STAN -1981) Canned Shrimps and Prawns (CODEX STAN 37-1981) Canned Crab Meat (CODEX STAN 90-1981)	Not allowed
951 Aspartame	09.4 Fully preserved, including canned or fermented fish and fish products, including molluscs, crustaceans, and echinoderms	300 mg/kg (for use in sweet and sour products)	Standards for canned fish and fishery products as mentioned above	Not allowed
954 Saccharin	09.4 Fully preserved, including canned or fermented fish and fish products, including molluscs, crustaceans, and echinoderms	200 mg/kg (for use in sweet and sour products)	Standards for canned fish and fishery products as mentioned above	Not allowed
955 Sucralose	09.4 Fully preserved, including canned or fermented fish and fish products, including molluscs, crustaceans, and echinoderms	120 mg/kg (for use in sweet and sour products)	Standards for canned fish and fishery products as mentioned above	Not allowed
Sulphites (220 to 225, 227, 228, 539)	09.2.5 Smoked, dried, fermented, and/or salted fish and fish products, including molluscs, crustaceans, and echinoderms	30 mg/kg	Salted Fish and Dried Salted Fish (CODEX STAN 167-1989) Salted Atlantic Herring (CODEX STAN 244-2004)	Not allowed

	09.4 Fully preserved, including canned or fermented fish and fish products, including molluscs, crustaceans, and echinoderms	150 mg/kg	Canned Salmon (CODEX STAN 3-1981) and canned fish and fishery products mentioned above	Not allowed
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