

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
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Agenda Item 6

CX/FFP 08/29/6

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

Twenty-ninth Session
Trondheim, Norway
18-23 February 2008

PROPOSED DRAFT CODE OF PRACTICE FOR FISH AND FISHERY PRODUCTS (OTHER SECTIONS)

COMMENTS AT STEP 3
(Kenya, New Zealand)

KENYA

2.8 SMOKED FISH

Proposed changes

The definitions indicated under clause 2.8 “**smoked fish**” to be under definition clause heading.

Smoke: The smoke should be **submitted** (instead of submit) to separation of tar before it enters the smoking chamber.

Wood: insert “**painted , impregnated or poisonous**” to read “**Painted , impregranated or poisonous otherwise treated wood or woody plants must not be used for the generation**”.

SECTION 12: PROCESSING OF SMOKED FISH

Proposed changes

In paragraph 5, The use of liquid smoke is to be seen as of **flavoring substances and partial preservation of the products.**

Figure 12.1 This flow chart is for illustrative purposes only. For in factory HACCP implementation a complete and comprehensive flowchart has to be drawn up for each process.

References correspond to relevant section of the code

Proposed changes

In the flow chart illustration purposes only, we prefer the word “**wood**” instead of “**Fire wood**” in **boxes number 15 and 16 respectively** to be used as per definition in the code. (that is, 15 “firewood reception” and 16 “firewood storage” respectively.)

12.1 PRE-SALTING (PROCESSING STEP I)

Proposed changes

Third Bullet for food for cold smoking the salt content in the fish should be more than **3.5%** this will take care of the growth of clostridium botulinum.

12.2 THE SMOKING (PROCESSING STEPS 2 & 3)

Second paragraph To read “In the hot smoking process the temperature in the centre of the product will normally reach **63°C** which will achieve the coagulated of the flesh for about half an hour.”

Fourth paragraph “or no poisonous” to be added to read: **Only wood that has not been treated with any chemicals such as paint or impregnating remedies “or no poisonous” wood should be used for smoke generation.**

12.4 COOLING AND /OR FREEZING (PROCESSING STEPS 4 & 9)

Bullet one “cool hot smoked products adequately” below 3°C within one hour through chilling to prevent microbial growth.

Bullet two “cool cold smoked products adequately” we can cool the product to 2° Centigrade within half an hour through chilling for prevention of microorganisms or bacteria the growth.

NEW ZEALAND

New Zealand is pleased to offer the following comments in relation to Circular Letter, CL2006/45.

Smoked Fish

New Zealand notes that the content of this COP section needs to be subject to agreement on the scope and content of the Proposed Draft Standard for Ready-to-eat Smoked Fish. New Zealand therefore reserves the right to make more detailed comments at a later time once the scope and content of the proposed Draft Standard has been determined.

New Zealand would like to see the scope of this document include reference to the use of liquid smoke.

Section 2.8

New Zealand notes that should liquid smoked products be included within the scope of the Proposed Draft Standard for Ready-to-eat Smoked Fish this COP section is likely to require one or more definitions for such products consistent with the standard.

Flow Diagram

In the event that liquid smoked products are included, additional process step boxes may be required between Pre-salting and Cooling. The wording and content would be determined by that in the standard.

Section 12.1 Pre-salting (Processing Step 1)

New Zealand proposes that the third dot pointed sentence under this section be deleted and replaced with the following.

- In countries where contamination with *Clostridium botulinum* is a likely hazard, the salt content in cold smoked fish should be more than 3.5% water phase salt to avoid growth of this organism.

Section 12.2 The Smoking

Hot smoked products are unlikely to reach 72°C for ½ an hour in many smoking processes. 63°C is more likely to be achieved.

Section 12.6 Labelling

New Zealand notes that should liquid smoked products be included within the scope of the Proposed Draft Standard for Ready-to-eat Smoked Fish this section is likely to require additional text to clarify the labelling requirements for such products.