



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

Thirty-Second Session

Bali, Indonesia

1 – 5 October 2012

Draft Standard for Quick Frozen Scallop Adductor Muscle Meat

COMMENTS AT STEP 6

(Kenya)

KENYA

2.1 Product definition

2.1.1 Scallop Meat

Scallop meat is a meat product scallop meat without added water, food additives, or other food ingredients.

Comment

We would like to add the 4 and 30 degrees in Celsius for raw fresh and quick frozen scallop meat in clause 2.1.1.1 and 2.1.1.2, respectively as indicated below.

2.1.1.1 Raw fresh scallop meat is prepared by completely removing the adductor muscle from the shell and completely detaching the viscera and roe if applicable from the adductor muscle of live scallops and subjected to below 4 degrees Celcius. The muscle is presented whole.

2.1.1.2 Quick frozen scallop meat is prepared by completely removing the adductor muscle from the shell and completely detaching the viscera and roe if applicable from the adductor muscle of live scallops and subjected to -30degrees Celcius for at least 3hours.

Comment:

We propose to re-arrange and add the following on clause 3.4.2 : ‘processing and distribution’. Handling was put first in the clause since it starts immediately after harvesting and the **word “shall” was used to replace the word “must”**.

3.4.2 In order to prevent economic fraud and unfair trade practices, **harvesting, ‘handling, processing,’ storage and’ distribution’ handling must shall be conducted in accordance with good manufacturing practices.**

3.4.2.1 Scallop Meat: It is not an acceptable practice to handle and/or store this product in such a manner that would result in uptake of water beyond small amounts technologically unavoidable under good manufacturing practices compared to what naturally occurs in scallops at time of harvest.

Comment

Scallop Meat shall not be handled and/or stored in a manner that would result in uptake of water beyond acceptable limit under good manufacturing practices.

3.4.2.2 Scallop meat products processed with added water: Added water, and/or food additives and/or salt are permitted to the extent that their use is acceptable in accordance with the law or custom of the country in which the product is sold.

Comment

Scallop meat products processed with added water: Added water, and/or food additives and/or salt are permitted to the extent that their use is acceptable in accordance with the law or custom of the country in which the product is sold.

~~In order to check the conformity with section 3.4.2.1 and 3.4.2.2, a country may establish a scientifically supported criterion. Where a country has relevant scientific information on the characteristics of the scallop species it exports, it may approach an importing country to discuss the implementation of this criterion on a species-by-species basis.~~

Justification:

We propose to delete the second sentence above since **“an individual country cannot establish its own scientific criteria for fair trade without involvement of other countries, for the purpose of transparency and use of international codex standard.”**

4. FOOD ADDITIVES

4.1 Scallop Meat

No food additives are permitted in this product.

Justification:

This clause 4.1 of food additives contradicts the scope of this standard and clause 4.2 stating that food additives will be added to the product.

6. HYGIENE AND HANDLING

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

[7.3 **Water added** as an ingredient to scallop meat shall be declared in the list of ingredient 5 and the percentage of scallop meat shall clearly appear on the label.]

Comment:

Kenya agrees with the statement mentioned above but seeks clarification on the use/purpose of water as an ingredient.

7.6 Labelling of Non-Retail Containers

Information specified above shall be given either on the container or in accompanying documents, except the name of the food, lot identification, and the name and address as well as storage instructions shall always appear on the container.

~~However, the name and address may be replaced by an identification mark, provided that such a mark is clearly identifiable with the accompanying documents.~~

Justification:

We propose to delete the last sentence starting with “the word However”; it is contrary to requirements stipulated on codex standards on labelling of pre-packaged 1985 and it can be one of the causes of fraud.

9.4 Parasites

[The presence of visible parasites on the near surface of the scallop adductor muscle shall not exceed 20% of individuals in the sample.]

Comment:

We propose 5% of visible parasite as this is as per the Kenyan Food Drugs and Chemical substance Act Cap 254 Law of Kenya that states “any foreign matter shall not exceed a 5% of the whole food product.

9.5 Objectionable matter

The presence of:

- i) Objectionable parts of the scallops (such as remains of gills, mantle, hepatopancreas, viscera, intestinal tract or fragments of shell), affecting more than [10%] of the sample by weight, provided the toxicity associated with the objectionable parts of scallops have met section 5.2 of this standard;
- ii) Sand or other similar particles that is visible in the thawed state or detected by chewing during sensory examination, [affecting more than 10% of the sample by weight]

Comment:

i) and ii) We propose the percentage of the sand to be reduced to 5% of the sample by weight as stipulated in our Act mentioned in clause 9.4 above. The amount of the sand or other similar particles can be reduced by depuration.