



**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 Fresh/Live and Frozen Abalone (*Haliotis* spp)

COMMENTS AT STEP 6

KENYA

I-8.4. Determination of Biotoxins

[Competent authorities should use the “Performance Criteria and Principles for Marine Biotoxin Methods” when selecting appropriate methodology for determination of biotoxin levels in abalone.]

Comment:

We would recommend the use of harmonized international validated Biotoxin method.

PART II – RAW FRESH CHILLED OR FROZEN ABALONE

II-2 DESCRIPTION

II-2.1 Product Definition

[Section II-5 of this standard does not apply to processed abalone meat that has the viscera and epithelium removed.]

Comment:

We recommend the removal of viscera and epithelium removed to reduce levels of biotoxin

II-7.4 Labelling of non-retail containers

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

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

Comment

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.

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.