

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of
the United Nations



World Health
Organization

Viale delle Terme di Caracalla, 00153 Rome, Italy - Tel: (+39) 06 57051 - Fax: (+39) 06 5705 4593 - E-mail: codex@fao.org - www.codexalimentarius.org

Agenda Item 6

CX/FFP 12/32/6-Add.2

ORIGINAL LANGUAGE ONLY

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

Thirty-Second Session

Bali, Indonesia

1 – 5 October 2012

Proposed Draft Code of Practice on the Processing of Scallop Meat

COMMENTS AT STEP 3

(Canada and Indonesia)

CANADA

GENERAL COMMENTS

Canada continues to support the advancement of the proposed Code of Practice for the Processing of Scallop Meat. We acknowledge that the scope of the proposed draft code requires further consideration by the Committee and look forward to discussion on this matter. Generally, Canada is not opposed to expanding the scope of the Code to include other scallop meat products (i.e. roe-on scallop meat and/or processed scallop meat products (with added water and/or phosphate). With regards to matters that fall outside of the scope, we offer the following comments.

SPECIFIC COMMENTS

Section X.2.2.3

1st paragraph

Canada supports the text in brackets and suggests deleting the square brackets.

{The use of polyphosphates in scallops during processing will bind added water and if used improperly, can potentially lead to consumer fraud and unfair trade practices.}

2nd paragraph

Canada supports the text in brackets and suggests deleting the square brackets.

{and that polyphosphate}

Reason: This reference to phosphates assumes a broadening of the scope of the Code. The risk associated with the misuse of phosphates should be acknowledged and controlled.

Section X.3.1.5 Packing for Chilled Storage (Processing Steps 5, 20, 21)

4th bullet

Canada agrees with the first statement option and suggests deleting these square brackets, with the subsequent deletion of the second statement

{Containers should be impermeable or designed to minimize water uptake in scallop meat to the extent possible provided it does not result in quality loss in the product.}

OR

~~[If the container is not impermeable, it should be necessary to put an impervious film between the ice and the container to avoid water uptake.]~~

Reason: Canada has concerns about the adverse product quality effects of the use of water impermeable material to hold scallops aboard a vessel. The Code should provide some allowance for technically unavoidable water uptake by scallop meat harvested/ processed using good manufacturing practices and take into account the commercial practice of applying freshwater ice to preserve the scallop meat [on board long haul voyages].

Section X.3.2.4

Canada agrees with the text in section X.3.2.4 and suggests removing the square brackets around the whole section.

Reason: This reference to phosphates assumes a broadening of the scope of the Code. The risk associated with the misuse of phosphates should be acknowledged and controlled.

Section X.3.2.9

Canada agrees with the statement and suggests removing the square brackets.

~~[Where polyphosphate was used in the process, a system should be in place to ensure this additive is properly declared on the label]~~

Reason: The use of polyphosphate should be declared on the label to protect the consumer from fraud and for the consumer to make informed decision on scallop products they buy. This reference also assumes a broadening of the scope of the Code.

INDONESIA**The title (paras 100-101, Appendix VIII)**

Indonesia agree with the title and propose to remove the square brackets.

The title would read as:

PROPOSED DRAFT CODE OF PRACTICE FOR THE PROCESSING OF FRESH AND QUICK FROZEN RAW SCALLOP MEAT**SECTION X Processing of Fresh and Quick Frozen Raw Scallop Meat ~~[with or without roe]~~**

Indonesia propose to remove the square brackets.

SECTION 2 DEFINITIONS

[Roe on scallop is the scallop adductor muscle meat and the roe sac remaining after the viscera has been completely detached from the scallop shell.]

Indonesia propose to open the square brackets

SECTION X PROCESSING OF FRESH AND QUICK FROZEN RAW SCALLOP MEAT ~~[WITH OR WITHOUT ROE]~~

Indonesia propose to remove the square brackets.

Figure X.1 Example of flow chart of processing of scallop meat

Indonesia would like to propose interchange which is packaging should come first before labelling

Section X.3.2.1 Scallop Reception (Processing Step 7)

[For the marketing of roe-on scallops, a processor should have a process in place to ensure that the toxicity content meets the regulatory requirements of the official agency having jurisdiction. For example, this could be accomplished by, but not limited to, adherence to monitoring programs or end product testing.]

Indonesia propose to open the square brackets

Section [X.3.2.4 Application of Additives to Scallop Meat (Processing Steps 10, 18, 19)

Indonesia propose to open the square brackets until the entire sentences of this section.

Section X.3.2.9 Labelling (Processing Steps 15)

[Where polyphosphate was used in the process, a system should be in place to ensure that this additive is properly declared on the label.]

Indonesia propose to open the square brackets and change **polyphosphate** with phosphate, so the sentence would read as:

Where phosphate was used in the process, a system should be in place to ensure that this additive is properly declared on the label.