



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

Thirty-fourth Session

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COMMENTS OF JAPAN

Comments are presented in **bold font** (addition).

Specific comments

1. X.21 Cold storage, Technical guidance, add a new bullet between 1st and 2nd bullet and revise 2nd bullet as follows:

- The product should be held at cold storage temperatures between -4°C and 0°C.
- **The quick frozen products should be storage equal or below -18°C.**
- Care should be taken to avoid temperatures below -5°C which will cause freezing and quality deterioration, **unless the deterioration of quality is avoided.**

<Rationale>

New bullet: Generally, food can be maintained quality by quickly passing the range of temperature of maximum crystallization. The deterioration of caviar quality by freezing and defrosting can be avoided if they are carried out rapidly. Frozen storage after quick-freeze is proven to be a preservative method to keep caviar quality.

2nd bullet: The Standard for Sturgeon Caviar (CODEX STAN 291-2010), Section 2.3 Process Definition, stated; "Freezing as well as frozen storage of caviar is not permitted unless the deterioration of quality is avoided". Therefore the deterioration of quality of caviar is avoidable, then the caviar could be freeze and stored in the frozen status."

2. X.23 Transportation and distribution, Technical guidance, revise 4th bullet as follows:

- Temperature of vehicle storage cabin should be maintained between - 4°C to 0°C **or equal or below -18°C for the quick frozen products.**

<Rationale>

If the quality of caviar is not deteriorated, the caviar can be stored and transported at the temperature equal or below -18°C.