

# codex alimentarius commission



FOOD AND AGRICULTURE  
ORGANIZATION  
OF THE UNITED NATIONS

WORLD  
HEALTH  
ORGANIZATION



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**Agenda Item 6**

**CX/FFP 00/6-Add.2**

## **JOINT FAO/WHO FOOD STANDARDS PROGRAMME**

### **CODEX COMMITTEE ON FISH AND FISHERY PRODUCTS**

Twenty-fourth Session

Ålesund, Norway, 5-9 June 2000

#### **DRAFT STANDARD FOR CRACKERS FROM MARINE AND FRESHWATER FISH, CRUSTACEAN AND MOLLUSCAN SHELLFISH GOVERNMENT COMMENTS AT STEP 6**

#### **MALAYSIA**

Malaysia would like to propose the following new sections in response to the discussions of the 23<sup>rd</sup> Session of the Codex Committee on Fish and Fishery Products in 1998, that several sections were missing such as definition of defectives, or the reference to odour and flavour and that further work was needed to clarify several sections before the current text could be finally converted into a world-wide standard.

#### **8. SAMPLING, EXAMINATION AND ANALYSIS**

Malaysia would like to propose Section 8.1 to read as follows:

##### **8.1 Sampling**

Sampling of lots for examination of the products shall be in accordance with the FAO/WHO Codex Alimentarius Sampling Plans for Prepackaged Foods (1969) (AQL-6.5) (Ref.CAC/RM 42-1977).

##### **8.4 Sensory and Physical Examination**

**Samples taken for sensory and physical examination shall be assessed by persons trained in such examination and in accordance with Annex A.**

#### **9. Definition of defective**

The sample unit shall be considered defective when it exhibits any of the properties defined below:

##### **9.1 Foreign matter**

The presence in the sample unit of any matter which has not been derived from materials specified in section 3.1,3.2, 3.3, does not pose a threat to human health and is readily recognized without magnification that indicates non-compliance with good manufacturing and sanitation practices.

## **9.2 Odour and Flavour**

Unfried crackers affected by persistent and distinct objectionable odours and fried crackers affected by persistent and distinct objectionable flavours indicative of decomposition (such as putrid), or contamination by foreign substances (such as fuel oil and cleaning compound).

## **9.3 Bones**

Crackers with more than one bone greater than 3mm in diameter and 5mm in length that affects more than 25% of the sample unit.

## **9.4 Discolouration**

Pronounced black, whitish or yellowish discolouration indicative of mould or fungal growth on the surface of crackers that affects more than 10% of the sample unit.

## **10. Lot Acceptance**

A lot shall be considered as meeting the requirements of this standard when:

1. the total number of defectives as classified according to Section 8 does not exceed the acceptable number of the appropriate sampling plan in the Sampling Plans for Prepackaged Foods (1969) (AQL-6.5) (Ref.CAC/RM 42-1977).
2. the average net weight of all sample units is not less than the declared weight, provided no individual container is less than 95% of the declared weight; and
3. the Food Additives, Hygiene, Packing and Labelling requirements of Section 4, 5, 6 and 7 are met.

### **“Annex A” Sensory and Physical Examination**

The sample used for sensory evaluation should not be same as that used for other examination.

1. Examine the sample unit for foreign matter, bones and discolouration.
2. Assess the odour in the uncooked sample in accordance with the Guidelines for the Sensory Evaluation of Fish and Shellfish In Laboratories (CAC/GL 31-1999).
3. Assess the flavour in cooked sample in accordance with the Guidelines for the Sensory Evaluation of Fish and Shellfish In Laboratories (CAC/GL 31-1999).

The sample shall be deep-fried in fresh cooking oil at 190°C for 20-60 seconds as appropriate to the thickness of the crackers.

## **EUROPEAN COMMUNITY**

### **Agenda Item 6 Draft Standard for Crackers from Marine and Freshwater Fish, Crustacean and Molluscan Shellfish CX/FFP 00/6**

In the European Community views the proposal made by Malaysia on packaging and, in particular, the requirement to have a window on the back of the package, shall be referred to the Committee on Food Labeling.