



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

Thirty-third Session  
Bergen, Norway  
17 – 21 February 2014

### MATTERS REFERRED BY THE CODEX ALIMENTARIUS COMMISSION AND/OR OTHER CODEX COMMITTEES TO THE COMMITTEE ON FISH AND FISHERY PRODUCTS

#### A MATTERS ARISING FROM THE CODEX ALIMENTARIUS COMMISSION (36<sup>th</sup> Session)

##### *Standards and Related Texts Adopted at Step 8 and Step 5/8<sup>1</sup>*

1. The Commission **adopted** the following:
  - Revision of the Procedure for the Inclusion of Additional Species in Standards for Fish and Fishery Products;
  - Standard for Smoked Fish, Smoke-Flavoured Fish and Smoke-Dried Fish;
  - Standard for Live Abalone and for Raw Fresh Chilled or Frozen Abalone for Direct Consumption or for Further Processing;
  - Amendments to Section I-6.5, I-8.5 and II-8.7 of the *Standard for Live and Raw Bivalve Molluscs* (CODEX STAN 292-2008) and Sections 7.1 and 7.2.2.2 to the *Code of Practice for Fish and Fishery products* (CAC/RCP 52-2003).
2. A full record of the discussion in the Commission can be found in REP13/CAC, paragraphs 31 and 38-40, respectively.

##### *Draft Standards and Related Texts Adopted at Step 5<sup>2</sup>*

3. The Commission **adopted** the Proposed Draft Performance Criteria for Reference and Confirmatory Methods for Marine Biotoxins (Section I-8.6 Determination of Marine Biotoxins) in the *Standard for Live and Raw Bivalve Molluscs* at Step 5. The Delegation of Chile noted that technical discussion would still be ongoing in CCFFP and stressed the importance of the mouse bioassay for biotoxin determination in Chile and other developing countries.
4. The Committee is **invited to consider** the draft Performance Criteria under Agenda Item 3.

##### *New Work<sup>3</sup>*

5. The Commission **approved** the new work on a Code of Practice for Processing of Fish Sauce.

---

<sup>1</sup> REP13/CAC, Appendices II and III

<sup>2</sup> REP13/CAC, para. 91 and Appendix IV

<sup>3</sup> REP13/CAC, Appendix VI

**B MATTERS ARISING FROM OTHER CODEX COMMITTEES AND TASK FORCES****Executive Committee of the Codex Alimentarius Commission (68<sup>th</sup> Session)*****Critical Review for the Elaboration of Codex Standards and Related Texts  
Draft Standards and Related Texts*****Standard for Live Abalone and for Raw Fresh Chilled or Frozen Abalone for Direct Consumption or for Further Processing**

6. The Executive Committee noted that CCMAS had not endorsed the reference to the method for biotoxins in the draft Standard for Live Abalone and for Raw Fresh Chilled or Frozen Abalone for Direct Consumption or for Further Processing as this question was discussed in conjunction with the Proposed Draft Performance Criteria for Reference and Confirmatory Methods for Marine Biotoxins, which were not endorsed and which will require further consideration in CCFFP and CCMAS. However, the Draft Standard for Abalone contained a reference to the method for biotoxins in the *Standard for Live and Raw Bivalve Molluscs* (CODEX STAN 292-2008) that had already been endorsed for bivalve molluscs.

7. The Executive Committee therefore **recommended** that the Commission adopt the Standard with a reference to the methods for biotoxin determination.<sup>4</sup>

***Monitoring of Standards Development***

8. The Executive Committee noted that substantial progress had been made on the Draft Standard for Quick Frozen Scallop Adductor Muscle Meat, which was scheduled for completion in 2014, and that this would facilitate progress on the corresponding Code of Practice, which was expected to be finalised in 2016<sup>5</sup>.

9. The Committee is **invited to note** the information from the CCEXEC.

**Committee on Food Additives (CCFA) (45<sup>th</sup> Session)**

10. The CCFA agreed to use the amended Decision-tree Approach to Alignment of the GSFA and Commodity Standards for Food Additive Provisions for its future work on alignment. The decision-tree was intended for internal use of CCFA only.<sup>6</sup>

**Standard for Fish Sauce (CODEX STAN 302-2011)**<sup>7</sup>

11. CCFA endorsed a maximum level of 200mg/kg (as tartrates) for provision on tartrates in the Standard.

**Standard for Smoked Fish, Smoke-Flavoured Fish and Smoke-Dried Fish**<sup>8</sup>

12. The CCFA agreed to request the electronic Working Group on Alignment of Food Additive Provisions of Commodity Standards to consider food additives which are not technologically justified in specific foods covered by the Standard and prepare recommendations for the next session of CCFA; and to consider and prepare recommendations for food additives which had no provisions in food category 09.2.5 “Smoke, dried, fermented, and/or salted fish and fish products, including molluscs, crustaceans and echinoderms” in Table 1 and 2 of the GSFA.

13. The CCFA endorsed the food additive provisions in the Standard, but also requested CCFFP to consider whether the provisions for dextrin, roasted starch (INS 1400) and polyoxyethylene (20) sorbitan monooleate (INS 433) in the Standard for Smoked Fish, Smoke-Flavoured Fish and Smoke-Dried Fish could be replaced by a reference to the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008).

14. CCFA recommended that all tartrates as listed in GSFA “tartrate” (INS 334, 335(i), 336(i) (ii), 337) be permitted.<sup>9</sup>

---

<sup>4</sup> REP13/EXEC, paras 7-8

<sup>5</sup> REP13/EXEC, para. 37

<sup>6</sup> REP13/FA, paras 42 - 46

<sup>7</sup> REP13/FA, para. 28

<sup>8</sup> REP13/FA, para. 29-32 and Appendix III

<sup>9</sup> REP13/FA, Appendix III

Draft Standard for Raw, Fresh and Quick Frozen Scallop Products

15. The CCFA did not endorse the provisions for food additives for quick frozen scallop meat and roe-on scallops processed with phosphates, pending further information on the use of phosphates in these products, and recommended that these provisions are presented in the Standard in tabular format, as set out in the Procedural Manual.<sup>10</sup>

Standard for quick frozen fish sticks (fish fingers), fish portions and fish fillets breaded or in batter (CODEX STAN 166-1989)

16. The CCFA recommended CCFFP to consider revision of the provision for sodium aluminium phosphate (INS 541) in the *Standard for quick frozen fish sticks (fish fingers), fish portions and fish fillets breaded or in batter* (CODEX STAN 166-1989) (currently at 1g/kg expressed as P<sub>2</sub>O<sub>5</sub> in breaded and battered coatings) to express the maximum use levels on an aluminium basis, taking into account the revised JECFA PTWI.<sup>11</sup>

17. The Committee is **invited to note and/or consider** the above recommendations from CCFA.

**Committee on Methods of Analysis and Sampling (CCMAS) (34<sup>th</sup> Session)**

18. The Committee is **invited to note** that the 34<sup>th</sup> CCMAS clarified that methods should meet both the LOD and LOQ and agreed to propose correction of the Procedural Manual accordingly<sup>12</sup>. This proposal was adopted by the 36<sup>th</sup> session of the Commission.<sup>13</sup>

Standard for Live Abalone and for Raw Fresh Chilled or Frozen Abalone for Direct Consumption or for Further Processing / Standard for Smoked Fish, Smoke-Flavoured Fish and Smoke-Dried Fish<sup>14</sup>

19. The CCMAS endorsed the method for net weight, but did not endorse the method for biotoxin determination in the Standard for Live Abalone and for Raw Fresh Chilled or Frozen Abalone for Direct Consumption or for Further Processing.

20. The 36<sup>th</sup> CAC, however, adopted the Standard with the methods for biotoxin determination as proposed by 32<sup>nd</sup> CCFFP and the Executive Committee.<sup>15</sup>

21. The CCMAS endorsed the methods for water activity and water phase salt; and agreed to replace the current method for histamine with method performance criteria in the Standard for Smoked Fish, Smoke-Flavoured Fish and Smoke-Dried Fish and to apply these criteria to all relevant standards for fish and fishery products.

22. The Committee is **invited to note** the information from CCMAS.

Standard for Live and Raw Bivalve Molluscs

23. The CCMAS did not endorse the draft performance criteria for reference and confirmatory methods for marine biotoxins in the Standard for Live and Raw Bivalve Molluscs and encouraged CCFFP to provide information on the toxicity equivalent factors for all biotoxins listed in the standard.<sup>16</sup>

24. The Committee is **invited to consider** this matter under Agenda Item 3.

---

<sup>10</sup> REP13/FA, para. 33 and Appendix III

<sup>11</sup> REP13/FA, para. 96

<sup>12</sup> REP13/MAS, para. 9 and Appendix IV

<sup>13</sup> REP13/CAC, para. 30 and Appendix II

<sup>14</sup> REP13/MAS, paras 16-27 and Appendix II

<sup>15</sup> REP13/CAC, para. 39

<sup>16</sup> REP13/MAS, paras 20 - 26

Sampling plans<sup>17</sup>

25. The 34<sup>th</sup> CCMAS reiterated that in individual standards, reference should not be made to the *General Guidelines on Sampling* as they do not provide sampling plans but instructions to select sampling plans, and encouraged individual committees to select appropriate sampling plans. Therefore, the sampling plans in the Standard for Live Abalone and for Raw Fresh Chilled or Frozen Abalone for Direct Consumption or for Further Processing and the Standard for Smoked Fish, Smoke-Flavoured Fish and Smoke-Dried Fish should not be endorsed and the Committee encouraged CCFFP to establish appropriate sampling plans.

26. The Committee is **invited to consider** the development of sampling plans for the two standards.

---

<sup>17</sup> REP13/MAS, para. 54