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CODEX FISH REPORT II

JOINT FAO/WHO FOOD STANDARDS PROGRAM
CODEX ALIMENTARIUS COMMISSION

Fifth Session, Rome, 20 February - 1 March 1968

CODEX COMMITTEE ON FISH AND FISHERY PRODUCTS
Second Session, 9-13 October 1967
Bergen, Norway

Introduction

1. The Second Session of the Codex Committee on Fish and Fishery Products met by courtesy of the Government of Norway at the Institute of Marine Research, Bergen, 9th to 13th October 1967. The Session was attended by delegates and advisers from 19 countries and observers from 6 international organizations. (The list of participants is contained in Annex I). The session was opened by Dr. O. R. Braekkan, Chairman of the Committee, on behalf of the Director General of Fisheries with a progress report on the work undertaken on the draft standards since the first session of the Committee. The Secretariat of the Committee was assisted by staff members of F.A.O.

Proposed Draft Provisional Standard on Frozen Gutted Pacific Salmon

2. The Committee considered the above text in the light of Government comments received at Step 3. The Committee made the following observations on the draft standard:

Definition

The definition should read as follows:

"Frozen gutted Pacific Salmon is the eviscerated carcass of any of the species of fish listed below, which has been frozen at a rate of at least 0.25" per hour until the temperature at the centre of the product has reached -18°C or lower and is continuously retained at that temperature during storage. The

product shall be glazed with ice or tightly wrapped in a membrane which will protect the flesh from oxidation and dehydration:

Oncorhynchus nerka
Oncorhynchus kisutch
Oncorhynchus tschawytscha
Oncorhynchus gorbuscha
Oncorhynchus keta
Oncorhynchus masou"

Designation

The Committee agreed that O. kisutch could also be described as "medium red" and that O. keta could be called "Chum, Silver Bright, or Keta". In the case of O. masou, delegations did not find it possible at this stage to propose a generally acceptable designation for this species and were requested to supply information and proposals to the Canadian delegation (rapporteur). During the discussion on this section of the standard the Netherlands delegation indicated that the trade practice in their country was to use only four designations for the species listed, namely, Red, Medium Red, Pink and Keta.

Quality requirements

(iii) Frozen Product

The Committee agreed to delete the following in the penultimate sentence:
"...and scales shall not be missing from any extensive areas".

3. The Committee noted that the draft did not provide for defects and tolerances nor mention organoleptic criteria, nor specify in sufficient detail information under the section concerning food additives, so as to enable the Codex Committee on Food Additives to perform its task in the clearance of the use of specific food additives and establish tolerances.

4. In the light of the foregoing, the Committee decided not to advance the standard to Step 5, and requested the Canadian delegation to revise and complete the draft standard in accordance with the views expressed by the Committee. The draft standard should then be sent to members of the Committee for further comment and the revised text plus the comments will be examined at the next session of the Committee. The delegations of the Netherlands and the United Kingdom expressed doubt as to the need for a standard for this commodity, as in their opinion it would not fall within the scope of the Codex Alimentarius.

Proposed Draft Provisional Standard on Canned Pacific Salmon

5. The Committee considered the above text in the light of Government comments received at Step 3. After making a number of major and minor revisions to the text, the Committee agreed that the standard should be submitted to the next session of the Codex Alimentarius Commission at Step 5. The main changes made by the Committee were a modification of the definition, the inclusion of the species O. masou, and the deletion of speciality packs such as canned spiced and smoked salmon. The Committee noted the recommendations of the Codex Committee on Food Labelling concerning the presentation in the standard of the labelling provisions and also agreed that the standard before submission to the Commission should be re-presented in the Codex format for Standards by the Commission's Secretariat. The revised text of the standard as agreed upon by the Committee in respect of substance is contained in Annex 2.

Proposed Draft Provisional Standard on Salted Herring

6. The Committee agreed that a revised text of this standard (document reference CODEX FISH 3/5 Revised) prepared by a working group of representatives from Iceland, Poland, Federal Republic of Germany, Sweden, Norway, Canada and the Netherlands should be sent to members of the Committee for comments. The Committee noted that certain changes were proposed in the standard.

Proposed Draft Provisional Standard on Salted Cod

7. The Committee agreed to send the revised text of the Standard for Salted Cod (document reference CODEX FISH 4/6) to members of the Committee for comment. There was no agreement within the Committee as to whether the revised text should include bulk cargoes of cod salted on board fishing vessels or other unpackaged bulk shipment. Some delegates from countries producing these latter products thought it might be possible to include cod salted at sea if more flexibility were to be permitted in the definition of salting.

Proposed Draft Provisional Standard on Canned Tuna, Albacore and Bonito in Brine or Oil

8. Representatives of Spain, Portugal, France, Cuba, USA, Norway, Peru, Japan, Australia, Denmark and Canada met as a working group during the Committee's session to establish clearly the areas of disagreement. Among the matters which continued to give difficulty were the description and designation of the species bonito as tuna, the use of albacore as light meat tuna, the inclusion of the species Euthynnus lineatus, affinis and alleteratus in the standard as tuna, and the colour and styles proposed in the text. The Committee agreed to send the draft standard to members of the Committee for comment at

Step 2. The delegation of the USA undertook to provide a summary of the comments received and to revise the standard as appropriate. The delegation of the USA was also requested to make available to members of the Committee further data on objective tests, which could enable countries to evaluate the proposed methods and designations in the standard in respect of the proposed colour classification for the product. The delegation of Peru reaffirmed its position regarding its wish that bonito (Sarda chiliensis) or Sarda of the Scombridae family should be able to be designated as tuna.

Proposed Draft Provisional Standard on Frozen Fillets of Cod and Haddock

9. The Committee considered the above draft standard in the light of Government comments received at Step 3 and made certain amendments to the text. The text as amended by the Committee is set out in Annex 3. The question of whether the product should be called "deep frozen" or "quick frozen" was raised and it was decided, taking into account information given concerning a discussion on the use of the terms "quick" and "deep" frozen within the Joint ECE/Codex Alimentarius Group of Experts on Standardization of Quick (Deep) Frozen Foods, to retain the term "frozen". The Committee agreed that there might be a need to review this matter of terminology in the light of the development of standards for all frozen foods. The Committee agreed on the species of cod and haddock to be included in the definition, and also to amend the reference to the rate of freezing, as set out in paragraphs (a) and (b) of the definition. The delegation of the Netherlands thought it was not necessary to state a specific freezing time and proposed the following alternative wording of the part of the definition:

> "The fillets are frozen according to good commercial practice until the temperature at the centre of the product has reached -18°C or lower and should be kept at this low temperature up to the point of final sale."

The Committee noted that the General Standard for quick (deep) frozen foods being developed by the Joint ECE/Codex Alimentarius Group of Experts which covered all quick (deep) frozen foods including fish, contained a definition of quick (deep) freezing. Difficulties were encountered in defining fillets in the context of the standard and in how to deal with products cut from frozen blocks. Some delegations considered that fillets could not be cut from frozen blocks, while other delegations took the contrary view. The Committee decided therefore to include alternative paragraphs dealing with the description of fillets in square brackets in the definition. The Committee agreed that the draft standard should be sent out at Step 3 for a second round of comments.

Proposed Draft Provisional Standard on Canned Sardines, Silds, Brislings and Herrings

10. The Committee had before it a revised standard prepared by the USA on the basis of replies to the questionnaire which the Committee agreed to issue last year. The standard covered the species which are sold under the commercial designation of "sardines" in various countries. Certain delegations considered that it was not possible to elaborate one standard to cover all the species referred to in the standard as their organoleptic properties differed in certain respects. In this connection, a further point was made that the product produced from Pilchardus Walbaum differed from other similar products both as regards species and due to the method of processing peculiar to this product which results in important organoleptic differences from products prepared from the other species in particular Clupea sprattus and Clupea harengus. For these reasons these delegations maintained that separate standards should be elaborated with distinct designations for the different species. These delegations further stated as a matter of fact that the Pilchardus Walbaum species had the weight of a very lengthy tradition to support the claim that this species only should be entitled to be designated as sardines. Other countries pointed out that species other than Pilchardus Walbaum had also been widely known as sardines on their domestic markets and in world trade for a considerable period of time and therefore they could also claim to have experienced a long tradition. A number of delegations thought that the problems were not ones which would necessarily prevent the establishment of compositional standards for these products, but rather that there would continue to remain a problem of designation and labelling. Some delegations considered that the problem was analogous to that of tuna and bonito. The Committee agreed that the six standards covering these products (two Codex and four OECD) with an accompanying memorandum, clearly setting out the issues involved, should be sent to Governments. Delegations wishing to supply material additional to the questionnaire, for inclusion in the memorandum, should send it to the Chief of the Food Standards Branch, FAO, Rome, before the end of December 1967.

Proposed Draft Provisional Standard on Canned Shrimp or Prawns

11. The Committee considered the above draft (CODEX FISH 8/4) which had been elaborated by the USA in collaboration with the Federal Republic of Germany. Some delegations expressed the view that shrimps and prawns should not be covered in one and the same standard. Other delegations took the view that the terms "shrimps" and "prawns" were interchangeable. The Committee agreed that members of the Committee should be asked to indicate how this product is namde in their countries and to put forward their views as to the most appropriate name to be given to the product in the standard. The Committee agreed that the standard should not deal with sophisticated products. As regards sizing, the Committee accepted a proposal to include an additional size-group "tiny" ("minuscule" in French) in the standard, and to

invite comments on it. A number of delegations expressed the view that sizing should be on the basis of count per 100 grams and that it would be better to show the count on the label rather than use words such as "large" or "small". It was agreed that comments and proposals regarding sizing should be sought. As regards colouring agents, the Committee agreed that comments should be invited as to the technological need for any particular colouring agent as well as to proposed level for use. This information should also state the particular colouring matter and the type of shrimp or prawns on which it is used. The Committee noted the offer of AIPCEE to contact the manufacturers of the food additives in question and to obtain information on the levels of use in fish products. Governments were requested to submit their observations as to what level of iodoform would constitute a defect in the product. The Committee agreed with the delegation of France that a tolerance for shell residue was necessary, and the delegation of the USA undertook to propose figures in this respect. The Committee discussed the question of pesticide residues in shrimp or prawns, noting that some traces of pesticide residues, e.g. chlorinated hydrocarbons, could be present owing to environmental contamination, and agreed that Governments should be asked for their comments as to what pesticide residues are found in these products and as to the levels currently regarded as acceptable before the product would be condemned. As regards the determination of the drained weight of the product, the Committee noted that a general method for determining drained weight would soon be available from AOAC and that this Organization would bring to the attention of the Codex Committee on Methods of Analysis and Sampling the need for such a general method. Several delegations stressed that a minimum drained weight for transparent containers should be provided, and Governments were asked for comments on this point. Several delegations stressed that a 64 % fill of container requirement for wet pack shrimp was too high and that for small shrimp a 60 % fill should be provided. Comments on this are requested. It was agreed that the draft standard (see Annex 4) should be sent out to Governments for comments at Step 3.

Standards for Frozen Fillets of Ocean Perch and Frozen Fillets of Plaice

12. Members of the Committee were requested to send their comments on these draft standards to the author countries. The author countries in drawing up the revised drafts should take into account the decisions of the Committee with regard to the standard for frozen fillets of cod and haddock, as well as the need to present the revised texts in the Codex format.

Standards for a) Frozen Shrimps and Prawns and b) Frozen Crayfish and Lobsters

13. The Committee requested that these drafts be presented in the Codex format.

Frozen Blocks of Cod, Haddock and Ocean Perch for further processing. Frozen Tuna for further processing. Frozen herrings. Canned Crabmeat, Canned Mackerel in Brine or Oil and Salted Anchovy Fillets in Oil packed in containers

14. The Committee decided that the above draft standards should be sent to members of the Committee for comments. These comments should be sent to the respective author countries, which undertook to revise the standards in the light of the comments and to present them in the Codex format. The revision should take into account the decisions of the Committee with regard to the standards for frozen fillets of cod and haddock and canned Pacific salmon, as appropriate.

General Standard for Fish and Fishery Products

15. The Committee briefly discussed the need for a general standard for fish and fishery products. The delegation of the Federal Republic of Germany in collaboration with the Netherlands undertook to prepare a general standard taking into account the proposals of AIPCEE contained in CODEX FISH Memorandum 3 and to circulate the revised draft to members of the Committee for comment. The General Standard would then be examined in the light of these comments at the next session of the Committee.

Food Additives in Fish and Fishery Products

16. The Committee asked delegations to supply to the Secretariat, as requested by the Codex Committee on Food Additives, information on the lowest technologically justifiable level of use for

> Benzoic acid and its salts in marinated and other cold processed (semi-preserved) packaged fish
>
> Sorbic acid and its salts in dried fish, salted and smoked; marinated or other cold (semi-preserved) packaged fish.

The Chairman informed the Committee that the general information on the use of food additives in fish products supplied by members of the Committee would be collated and issued as a background document as soon as possible.

Program of future work

17. In view of the large number of standards being dealt with by the Committee, ways and means of affording the Committe an opportunity at its next session to discuss in full a limited number of standards were discussed. The Committee agreed that a general standard for fish and fishery products together with the General Standard for all quick (deep) frozen foods should be considered at its next session as well as those standards which were at Step 3 or above. It was recognized by the Committee that the selection and number of draft standards to be examined by it at its next session would be a matter for the Chairman to consider in the light of the state of preparations of the standards.

Annex 1

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Annex 2

CODEX FISH 5/6

Revision October 1967 of
CODEX FISH 5/4

STEP 5

PROPOSED DRAFT PROVISIONAL STANDARD ON

CANNED PACIFIC SALMON

(Submitted to the Codex Alimentarius Commission under Step 5 of the Procedure for the Elaboration of Standards)

I. STANDARD OF COMPOSITION

Definition

Canned Pacific Salmon is the processed flesh of any of the species of fish listed below, packed in hermetically sealed containers and so processed with heat to prevent spoilage and to destroy all pathogenic organisms and to soften the bones:

Oncorhynchus nerka
Oncorhynchus kisutch
Oncorhynchus tschawytscha
Oncorhynchus gorbuscha
Oncorhynchus keta
Oncorhynchus masou

Designation

1. Canned Pacific Salmon shall be designated as follows, according to the species of fish packed:

   (a) O. nerka as Sockeye Salmon or Red Salmon
   (b) O. kisutch as Coho Salmon or Silver Salmon or Medium Red Salmon
   (c) O. tschawytscha as Spring Salmon, King Salmon or Chinook Salmon
   (d) O. gorbuscha as Pink Salmon
   (e) O. keta as Chum Salmon or Keta Salmon
   (f) O. masou

2. Except in the case of Regular Pack and Regular Style canned salmon, the form and style of pack as listed below shall be included in the designation.

(a) Form of Pack

(i) Regular Pack - shall consist of sections which are cut transversely from the fish and which are filled vertically into the can. The sections shall be packed so that the cut surfaces are approximately parallel with the ends of the container.
(ii) Skinless and Boned Salmon - shall consist of regular-pack canned salmon from which the skin and vertebrae have been substantially removed.
(iii) Minced Salmon - shall consist of salmon which has been minced or ground.
(iv) Salmon Tips or Tidbits - shall consist of small pieces of salmon.

(b) Styles

(i) Regular Style - consists of canned salmon to which salt has been added.
(ii) No added Salt - consists of canned salmon to which no salt has been added.

Quality Requirements

1. Minimum Requirements for Contents

(a) Requirements concerning the fish:

(i) Raw Material Canned Pacific Salmon shall be prepared from clean, wholesome salmon.
(ii) Processing The fish shall have heads (including gills), tails, fins, loose scales, viscera and blood removed; damaged or discoloured flesh associated with bruises or small wounds shall be cut away; the fish shall be well washed; the body cavity thoroughly cleaned to remove blood and viscera; the fish shall be well packed, in accordance with the form of pack desired, in clean containers which are free from dents, rust or defective seams.
(iii) Canned Product On opening the cans shall appear well filled. The colour, texture, odour and flavour shall be characteristic of good quality canned salmon of the particular species. The bones shall be soft and the flesh shall be practically free from bruises, blood spots, honeycombing or abnormal colours. There shall be no objectionable odours or flavours associated with decomposition. The can contents shall be

free from foreign matter and viscera and reasonably free from pieces of loose skin. In the case of regular pack, the sections of fish shall be arranged so that the cut surfaces are approximately parallel to the opened end and the skin side parallel to the walls of the can.

2. Ingredients

(a) Salt shall be edible grade sodium chloride.
(b) Oil - edible salmon oil comparable in colour, viscosity and flavour to the oil which would naturally occur in the product, may be added.

3. Additives

Additives - none.

4. Hygiene

The General Principles of Food Hygiene developed by the Codex Committee on Food Hygiene apply to this product.

5. Labelling

The provisions of the General Standard on Food Labelling apply and the following specific provisions for this product have been endorsed by the Codex Committee on Food Labelling:

(i) The name of the product shall be the designation appropriate to the species as indicated under Designation, para. 1;
(ii) The form and style of pack shall be declared as specified under Designation, para. 2;
(iii) Each container shall be embossed or otherwise permanently marked in a code which identifies the cannery, and date of canning.

II. METHODS OF SAMPLING, ANALYSIS AND EXAMINATION NEEDED FOR CONTROL OF THIS STANDARD

The Methods of Analysis and Sampling described hereunder are international referee methods which are to be endorsed by the Codex Committee on Methods of Analysis and Sampling.

A. External Condition of the Cans

Cans shall be examined visually for external condition in accordance with the following scale:

Size of Lot	Up to 35.000 cans	Over 35.000 cans
No. of samples	50	200

The use of USDA visual aids to identify the degree of defect is recommended:

1. No can out of a 50-can sample or not more than 1 can out of a 200-can sample, according to sample size, shall show the following defects:

   Leaker, flipper, springer, swell (at 68° to 80°F) or defective seams.

2. Not more than 1 can out of 50 or 5 cans out of 200 shall show the following defects:

   Severe dents, ridges, severe panelling, buckling, collapse or pitted rust.

3. Not more than 5 cans out of 50 or 14 out of 200 shall show the following defects:

   Dirty finish, moderate dents, blistered, defaced, illegible or missing labels.

B. Bacteriological Examination

Where there is any reason to question the sterility of a lot of canned salmon, 100 samples shall be subjected to bacteriological examination.

C. Destructive Examination

All lots shall be sampled for examination of net weight, vacuum, and product quality in accordance with the Sampling Scale for Destructive Examination, Appendix 1.

D. Vacuum

Vacuum shall ordinarily be tested with the Bourdon tube gauge. Where there is any doubt that the vacuum is sufficient for shipment to hot climates or high altitudes, samples shall be tested by the Supplementary Vacuum Test, Appendix 2.

E. Product Quality

1. After examination for vacuum and net weight, the sample taken for destructive examination, in accordance with the sampling scale set forth in Appendix 1, shall be examined organoleptically by persons trained in such examination.

2. (a) No samples shall have any of the following defects:

(i) hard bones
(ii) foreign material or foreign odours or flavours
(iii) odours or flavours associated with decomposition

(b) The sample shall be reasonably free of minor bruises, blood clots and other such blemishes and pieces of detached or loose skin or scales. Regular pack canned salmon shall be reasonably free from cross packs and pieces of skin or sections of vertebrae across the top of the can.

Appendix 1

EXAMINATION OF THE CANNED PRODUCT SAMPLING SCALE

FOR DESTRUCTIVE SAMPLING FOR ORGANOLEPTIC EXAMINATION

No. of cans in lot	150	151 300	301 4.800	4.801 24.000	24.001 48.000	48.001 and over
No. of samples	3	6	12	18	24	36

Appendix 2

EXAMINATION OF THE CANNED PRODUCT SUPPLEMENTARY

VACUUM TEST

24 cans are incubated for 24 hours at 40°C. Vacuum is considered satisfactory if no cans become springers or swells and not more than one can becomes a flipper.

Annex 3

CODEX FISH 1/8

Revision October 1967 of
CODEX FISH 1/4

STEP 3

PROPOSED DRAFT PROVISIONAL STANDARD ON

FROZEN FILLETS OF COD AND HADDOCK

(Sumitted to Governments for a second round of comments at Step 3 of the Codex Procedure for Elaboration of Standards)

I STANDARD OF COMPOSITION

1. Definition

(a) Frozen fillets of cod and haddock are obtained from fish flesh of the following species: cod: Gadus morhua L, Gadus callarias L, Gadus ogac, and Gadus macrocephalus L; haddock: Melanogrammus aeglefinus L.

(b) The fillets are frozen at a rate of at least 0.25" per hour until the temperature at the centre of the product has reached at least -18°C, and is continuously retained at that temperature during storage.

(c) Fillets are slices of fish of irregular size and shape which are removed from the carcass by cuts made parallel to the backbone. The slices may be cut into sections at right angles to the backbone in order to facilitate packing in suitable sizes of consumer packs. A small section, less than 1oz in weight, may only be included if it is necessary to make up the weight of the pack. The fillets are prepared by filleting, boning, skinning and cutting the fish and this does not include cutting up frozen blocks of fillets.

(d) All internal organs, head, fins, bones (except intramuscular or lateral bones) and discoloured flesh should be removed (see Appendix B).

OR Second Alternative

(c) Fillets are slices of fish of irregular size and shape which are removed from the carcass by cuts made parallel to the backbone. The slices may be cut into sections in order to facilitate packing in suitable sizes of pack for the consumer.

(d) The fillets are prepared by removing all internal organs, head, fins and abnormal discoloured flesh from the whole fish and subsequently filleting, skinning, cutting and deboning as follows:

(i) completely, including pin bones
(ii) partly, leaving pin bones in

In the case of (i) a reference to this fact may be mentioned on the label.

2. Designation

(i) Frozen Cod Fillets
(ii) Frozen Haddock Fillets

3. Quality Requirements

Raw Material Frozen fillets of cod and haddock must be prepared from sound fish of the respective designated species and which is of a quality such as to be fit to be sold fresh for human consumption.

4. Final Product

(i) After cooking by steaming as set out in Appendix C, the product shall have a flavour characteristic of the species and shall be free from any objectionable flavours and odours, and its texture shall be firm and not tough, soft or gelatinous.
(ii) The final product shall conform with the test for physical defects as set out under paragraph 10 of this standard.

5. Form of Pack

The styles of frozen cod and haddock fillets shall be as follows:

(i) Fillets - Skin on Scaled These shall be, in whole or in part, sound fillets, cut neatly and cleanly, being without excessive flap and practically free of scales.
(ii) Fillets - Skin on Unscaled These shall be, in whole or in part, sound fillets, cut neatly and cleanly and without excessive flap.

(iii) Skinless Fillets These shall be, in whole or in part, sound fillets with the skin removed.
(iv) Skinnless and Boned Fillets These shall be, in whole or in part, sound fillets with the skin and bones, including pin bones, removed.

6. Additives

The following provisions in respect of food additives are subject to endorsement by the Codex Committee on Food Additives:

Sodium tri- polyphosphates (tolerance to be established)

7. Labelling

The provisions of the General Standard on Food Labelling apply and the following specific provisions for this product have been endorsed by the Codex Committee on Food Labelling:

(i) The name of the product is "cod fillets" or "haddock fillets", as appropriate.
(ii) The word "frozen" shall appear as part of the name and the description of the product shall include fillets-skin on, skinless, skinless and boned, as appropriate.
(iii) The net weight shall be exclusive of the weight of glaze.
(iv) Each package shall be indelibly marked in code to identify the final processor, the lot and date of processing.

II METHODS OF SAMPLING, ANALYSIS AND EXAMINATION NEEDED FOR CONTROL OF THIS STANDARD

8. The methods of analysis and sampling described hereunder are international referee methods which are to be endorsed by the Codex Committee on Methods of Analysis and Sampling.

9. Method of Sampling and Preparation of Sample

A sample taken for testing shall

(a) be of the size laid down in Appendix A
(b) consist of packs of the same brand and size
(c) include not less than 10 packs, and
(d) be taken from the same lot.

The sample shall be defrosted in accordance with the method specified in Appendix A.

10. Examination for Physical Defects

The sample shall be examined for physical defect in accordance with defect count specified in Appendix B. Any single unit shall be regarded as defective if the minor defect count exceeds 2 and in accordance with rules by the Codex Committee on Methods of Analysis and Sampling, the whole sample shall be classified as defective if the number of defective units exceeds 3. Two minor defects shall count as one major defect. A sample of 10 units shall be classified as defective if the number of defective units exceeds 3. This rule shall be applied pro rate to larger samples.

11. Chemical Examination

The determination of trimethylamine (TMA) nitrogen or total volatile basic (TVB) nitrogen content of fish muscle may be used as an additional test to supplement sensory evidence of decomposition. Where there is sensory evidence of decomposition or TMA nitrogen content in excess of x) mg per 100 g will mean that the sample does not comply with the standard.

12. Organoleptic Examination

Organoleptic assessment shall take place after reasonable quantities of the sample (remaining after chemical analysis and examination for physical defects) have been cooked by the approved method set out in Appendix C.

x) Governments requested to supply a figure.

APPENDIX A

SAMPLING FOR DEFECTS - METHOD OF PREPARING SAMPLE

1. Defrosting

(Details of method recommended for defrosting to be submitted later).

2. Sampling Scale

Number of individual units or packages	Number of units of 450 g (1 lb) weight
up to 10.000	10
10.001-18.000	20
18.001-36.000	30
36.001-60.000	40
over 60.000	50

3. Defects and Appearance

The units of the sample shall be examined for defects and appearance.

4. Chemical Analysis

Any units required for chemical analysis shall then be removed.

5. Organoleptic Assessment

Reasonable quantities of the remainder of the sample shall be examined raw or cooked by the approved method and assessed organoleptically.

APPENDIX B

EXAMINATION FOR PHYSICAL DEFECTS

(Based on units of 450 g or 1 lb weight)

Term	Nature	Size	
		Major	Minor
Bone (x)	Any calcareous or cartilaginous material but excluding lateral bones	2 bones 25mm or more in any dimension	2 bones more than 12.5mm but less than 25mm in any dimension
(xx)	Any calcareous or cartilaginous material	4 bones of 12.5mm or more in any dimension	2 bones of 12.5mm or more in any dimension
Discolour-ation	Any significant discolouration on the flesh	$10cm^2$ or more in aggregate area	More than $5cm^2$ but less than $10cm^2$ in aggregate area
Damaged	Cut or tear into or across (apart from the cut necessary to remove lateral bones)	40mm or more in any dimension	More than 20mm but less than 40mm
Blood-clot	Any lump of clotted blood	6mm in any diameter	More than 3mm but less than 6mm in diameter
Parasitic animals		3 or more worms	2 worms
Membrane	The lining of the belly wall	$10cm^2$ or more in aggregate area	More than $5cm^2$ but less than $10cm^2$ in aggregate area
Fin	Fin or part fin	$3.25cm^2$ or more in area	Less than $3.25cm^2$ in area
Skin (skinless fillets)	Skin	$5cm^2$ or more in aggregate area	Less than $5cm^2$ in aggregate area

x skin on and skinless
xx skinless and boned

APPENDIX C

COOKING METODS

STEAMING

Steam in a closed dish of 7 inch (17.8 cm) diameter over boiling water for 35 minutes or for 18 minutes after thawing the product.

The dish should be covered and should be kept in a water bath at +60°C (+140°F) during testing.

Annex 4

CODEX FISH 8/5
Revision October 1967 of
CODEX FISH 8/4

JOINT FAO/WHO CODEX ALIMENTARIUS COMMISSION

REVISED PROPOSED DRAFT PROVISIONAL STANDARD

ON CANNED SHRIMP OR PRAWNS

1. PRODUCT DESCRIPTION AND DESIGNATION

1.1 Product Description

Canned shrimp or prawns is the processed flesh of shrimp or prawns of the Panaeid, Pandalid, Crangonid, and Palaemonid species in any combination of the species. The prepared product in various packing media is sealed in a container and is so processed by heat as to prevent spoilage and destroy pathogenic microorganisms.

1.2 Product Designation

The product shall be designated and labeled under the name SHRIMP or under the name PRAWNS.

1.2.1 Style

(1) Conventional, or regular - shrimp or prawns which have been peeled and subsequently canned without intentional removal of the dorsal tract.

(2) Cleaned, or deveined - shrimp or prawns which have been peeled and in addition the back has been cut open and the dorsal tract removed at least up to the last segment next to the tail.

1.2.2 Types

(1) Wet pack - in addition to the meat of the shrimp or prawns, the container contains a liquid in sufficient volume to fill the voids and to cover the shrimp or prawns.

(2) Dry pack - the meat of the shrimp or prawns is packed in the container without the presence of added liquids, and free liquids shall not exceed a tolerance of 5 % by weight.

(3) Jelly pack - the meat of the shrimp or prawns is packed in the container with a gelatinous or alginate solution as permitted by the Codex Committee on Food Additives.

1.3 Sizes

Canned shrimp or prawns in either "conventional" or "cleaned" styles may be designated as to size in accordance with the following:

Size Designation	Number of shrimp or prawns per ounce of drained weight		Number of shrimp or prawns per 100 g drained weight	
	Conventional	Cleaned	Conventional	Cleaned
Extra large or Jumbo	Less than 3.5	Less than 3.8	Less than 12.3	Less than 13.4
Large	3.5 to 5, inclusive	3.8 to 5.4, inclusive	12.3 to 17.7, inclusive	13.4 to 19.1 incl.
Medium	More than 5 but not more than 9	More than 5.4 but not more than 9.8	17.7 to 31.8 incl.	19.1 to 34.6 incl.
Small	More than 9 but not more than 17	More than 9.8 but not more than 18.4	31.8 to 60 inclusive	34.6 to 65.3 incl.
Tiny	More than 17	More than 18.4	More than 60	More than 65.3

1.3. (1) Broken shrimp or prawns are pieces of the product consisting of less than four segments.

(2) Sizes shall consist of whole shrimp or prawns and shall not contain broken pieces in excess of the tolerance as allowed under 7.1.2.

2. INGREDIENTS

2.1 Packing Medium

The normal packing medium is one of the following:

(1) A solution of water and salt.
(2) A jelly consisting of water and gelatinous or alginate or carigenate and salt.
(3) A solution consisting of an infusion or pickling medium.

2.2 Ingredients and Flavouring

Any suitable food-grade ingredient or flavouring substances may be added to the packing media, e.g. citric acid, lemon juice, sugar, etc.

3. PERMITTED FOOD ADDITIVES

Food additives permitted in canned shrimp or prawns are:

(1) Calcium disodium EDTA not to exceed 250 p.p.m.
(2) Citric acid
(3) Orthophosphoric acid not to exceed 850 p.p.m.
(4) Tartaric acid.

4. CHARACTERISTICS

4.1 Raw Material

Canned shrimp or prawns are prepared from either fresh or frozen shrimp or prawns, free of decomposition and suitable for human consumption.

4.2 Finished Product

4.2.1 Color

Canned shrimp or prawns will have a good color characteristic of the species and habitat from which harvested.

4.2.2 Flavor

Canned shrimp or prawns shall be free from objectionable flavors of any kind. The presence of iodoform is not a defect of flavor.

4.2.3 Odor

Canned shrimp or prawns shall have a good characteristic odor and shall be free of objectionable odors. The presence of iodoform, which is natural to some shrimp or prawns because of their habitat, is not a defect of odor.

4.2.4 Texture

Canned shrimp or prawns characteristically are not tough. They are relatively firm and free from mushiness.

4.2.5 Peeling

Canned shrimp or prawns shall be practically free of body shell, legs, and antennas and heads.

4.3 Packing Media

The brine tends to thicken or jell at temperature below 65°F (18.3°C). When containers are examined at temperatures above 68°F (20°C) the liquid will flow and will be characteristically cloudy to clear. It will not be dark in appearance.

5. WEIGHTS AND MEASURES REQUIREMENTS

5.1 Minimum Total Fill

5.1.1 Wet Pack - in addition to the meat of the shrimp or prawns, the container will contain packing media in sufficient volume to fill the voids and to cover the shrimp or prawns.

5.1.2 Dry Pack - free liquids will not be added to the container and will not be present in excess of 5 % by weight.

5.2 Minimum Drained Fill for Nontransparent Containers

5.2.1 Wet Pack - shall be filled so that the cut-out weight of shrimp or prawns will be not less than 64 % of the water capacity of the container.

5.2.2 Dry Pack - shall be filled so that the cut-out weight of shrimp or prawns will be not less than 60 % of the water capacity of the container.

5.3 Minimum Drained Fill for Transparent Containers

When packed in transparent containers should approach the standards for nontransparent containers and cannot obviously be slack filled.

6. FOOD HYGIENE RECOMMENDATIONS

6.1 General

The General Principles of Food Hygiene as established by the Codex Committee on Food Hygiene shall be followed in order to secure a clean, safe, wholesome food suitable for use as human food.

7. CONTAMINANTS AND TOLERANCES - MAXIMUM LIMITS

7.1 Tolerances

7.1.1 Cleaned or Deveined Shrimp or Prawns

A tolerance of 5 % for improperly deveined shrimp or prawns is allowed calculated on a drained weight basis.

7.1.2 Broken Shrimp or Prawns

A tolerance of 5 % broken shrimp or prawns, calculated on a drained weight basis, is allowed in those shrimp or prawns larger than 9 per ounce or 31.8 per 100 grams drained weight and 15 % broken shrimp or prawns is allowed on smaller shrimp or prawns. The classification "Broken Shrimp or Prawns" are excluded.

7.1.3 Free Fluids in Dry Pack

Free liquids shall not exceed 5 % by weight of the total contents of the container.

8. EXAMINATION

8.1 Sampling

Representative samples of a lot shall be examined to determine compliance with all the requirements herein unless otherwise specified. Samples for compliance determination shall be drawn in accordance with the sampling plan as prescribed by the Codex Committee on Methods of Analysis and Sampling.

8.2. Methods

8.2.1 Methods of Testing for Qualitative Criteria

Canned shrimp or prawns shall have a normal flavour and odour.

8.2.2 Methods of Measurement for Weights and Measures Criteria

8.2.2.1 Drained Weight or Net Drained Weight

Fill of container compliance shall be determined by averaging the results from all containers of a sample representing a lot: Provided that there is no unreasonable shortage in individual containers.

(1) The drained weight shall be determined by keeping the unopened containers at a temperature of not less than 68 nor more than 75°F (not less than 20 nor more than 23.9°C) for a minimum of 12 hours immediately prior to examination.

(2) After opening, tilt the opened container so as to distribute the contents over the meshes of a circular sieve which has been previously weighed.

(3) Incline the sieve at an angle of approximately 45 degrees and allow the shrimp or prawns to drain for two minutes as measured from the moment they are dumped into the sieve.

(4) Weigh the sievecontaining the drained product. Subtract the weight of the sieve. The resultant figure shall be considered to be the drained weight of the shrimp or prawns.

8.2.2.2 Net Contents or Net Weight

(1) Net contents shall be determined by first weighing the unopened container.

(2) Open the container, then pour out the contents and allow the container to drain for two minutes.

(3) Weigh the empty container, including the top.

(4) Subtract the weight of the empty container from the weight of the unopened container. The resultant figure shall be considered to be the net contents.

8.2.2.3 Specification for Circular Sieve

(1) If the quantity of the total contents (net contents) of the container is less than 3 pounds (1.36 kg), use a sieve with a diameter of 8 inches (20.3 cm).

(2) If the quantity of the total contents (net contents) of the container is 3 pounds (1.36 kg) or more, use a sieve with a diameter of 12 inches (30.5 cm).

(3) The meshes of such sieve are made by so weaving wire of 0.0394 inch (1.00 mm) diameter so as to form square openings 0.0937 inch (2.38 mm) by 0.0937 inch (2.38 mm).

8.3. Size Determination

Size compliance shall be determined by averaging the results from all containers of a sample representing a lot: Provided that there is no unreasonable deviation in individual containers.

After weighing, count the number of shrimp or prawns which were in the container. Divide that number by the drained weight. The resultant figure should be compared to the chart under 1.3. A tolerance of 10 % will be allowed.

9. LABELLING

The products to which this standard applies shall be subject to the general provisions laid down by the Codex Committee on Food Labelling and subsequently approved by the Commission.

9.1 Name of Food

The product may be labelled as SHRIMP or as PRAWNS.

9.1.1 Style

The style of pack need be declared only when the contents are of the cleaned, or deveined, style, or packed in jelly. Unless so specifically designated, the canned shrimp or prawns will be considered to be of the conventional, or regular, style of pack.

9.1.2 Type

The type of pack shall be declared.

9.1.3 Size

(1) If the canned shrimp of prawns are labelled as to size, the size must comply with the provisions of 1.3.

(2) Broken shrimp or broken prawns must be labelled and identified as BROKEN SHRIMP or BROKEN PRAWNS.

9.2. List of Ingredients

The label will list the packing media and all other ingredients and additives in order of their magnitude beginning with the greatest component.

9.3 Quantity of Contents

The contents of each container will be declared upon the label. The contents may be expressed as "Drained Weight" or as "Net Contents", or both. Weights may be expressed in ounces or in grams, or both.

9.4 Responsible Commercial Firm

(1) The label will carry either the name and address of the packer of the name and address of the distributor.

(2) The relation of the firm whose name appears on the label must be shown in respect to the product, such as: "Packed by ....", "Packed for ....", "Distributed by ....", etc.

9.5 Origin of Product

The label will carry a statement indicating the country of origin of the canned shrimp or prawns, e.g. "Product of Japan", "Product of Sweden", "Product of USA", etc.

9.6 Optional Labelling

Any information, in addition to the mandatory provisions of paragraphs 9.1 - 9.5 may be added to the label provided:

(1) That the information is truthful and not misleading, and

(2) That it does not interfere with the prominence, conspicuousness, and proper placement of the mandatory information.

9.7 Coding

All containers shall be permanently marked to indicate the producing firm, the date of production, and the contents of the container. This may be accomplished either in clear or in code.