

codex alimentarius commission

FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD HEALTH
ORGANIZATION

JOINT OFFICE: Via delle Terme di Caracalla 00100 ROME Tel.: 57971 Telex: 625852-625853 FAO I Cables: Foodagri Rome Facsimile: (6) 57973152-5782610

ALINORM 91/18

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX ALIMENTARIUS COMMISSION

Nineteenth Session

Rome, 1-10 July 1991

REPORT OF THE NINETEENTH SESSION OF THE
CODEX COMMITTEE ON FISH AND FISHERY PRODUCTS
Bergen, Norway, 11-15 June 1990

Note: This report incorporates CL 1990/27-FFP.

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CX 5/35.2

CL 1990/27-FFP
August 1990

TO: - Codex Contact Points
 - Participants at the 19th Session of the Codex Committee
 on Fish and Fishery Products
 - Interested International Organizations

FROM: Chief, Joint FAO/WHO Food Standards Programme, FAO,
 Via delle Terme di Caracalla, 00100 Rome, Italy

SUBJECT: Report of the Nineteenth Session of the Codex Committee on Fish
 and Fishery Products (CCFFP) (ALINORM 91/18)

PART A: MATTERS OF INTEREST TO THE COMMISSION ARISING FROM THE REPORT
 OF THE NINETEENTH SESSION OF THE CCFFP

(1) The following standard was submitted to the 19th Session of the CCFFP at
Step 5 of the Procedure:

a) Proposed Draft Standard for Dried Shark Fins (ALINORM 91/18, paras.
75-90 and Appendix III)

(2) It was recommended that the definition of frozen Surimi be incorporated
into the volume of the Codex Alimentarius dealing with fish and fishery products.

a) Draft Definition of Frozen Surimi for Codex Purposes (ALINORM 91/18,
paras. 107-112 and Appendix IV)

(3) Amendments were proposed to several Codex standards:

a) Amendments to Sections 4.3.2, and 4.5.7 of the Code of Practice for
Cephalopods and consequential amendments to related Codes (ALINORM
91/18, paras. 99-102)

b) Amendment of Codex Standards for Canned Shrimps and Prawns and Quick
Frozen Shrimps and Prawns by deleting the provision for the use of
Canthaxanthine and Erythrosine (ALINORM 91/18, paras. 120-121)

c) Proposed Draft Amendment at Step 3 to the Codex Standard for Canned
Crab Meat (CODEX STAN 90-1981) to allow the use of up to 250 mg/kg
calcium disodium EDTA (ALINORM 91/18, paras. 146-147 and Appendix IX)

d) Inclusion of the Method for Determination of Water Capacity of
Containers in the Standard for Canned Shrimps and Prawns (ALINORM 91/18,
para. 135)

- e) Inclusion of the Method for Net Content in the Standards for Canned Pacific Salmon (CODEX STAN 3-1981); Canned Shrimps and Prawns (CODEX STAN 37-1981); Canned Tuna and Bonito in Water or Oil (CODEX STAN 70-1981); Canned Crab Meat (CODEX STAN 90-1981) (ALINORM 91/18, para. 137)
- f) Inclusion of the Method for Net Content of Products Covered by Glaze (CAC/RM 41-1971) in the Standard for Quick Frozen Guttled Salmon (CODEX STAN 36-1981) (ALINORM 91/18, para. 139)

PART B: INFORMATION REQUESTED FROM GOVERNMENTS

- (1) Review of Codex Standards for Fish and Fishery Products with regard to format, suitability and possible revisions (ALINORM 91/18, paras. 30-37)

At its 19th Session the CCFFP agreed that Codex standards should concentrate on aspects which ensured consumer protection and the facilitation of trade in this context. It agreed that most of the quality details currently defined in the Codex standards should be deleted from them and transferred to Codes of Good Manufacturing Practice. The Committee accepted the proposal that a Drafting Group will prepare a draft revision of all existing texts in advance of the next session.

Comments are requested from member countries on proposals for revising Codex standards for fish and fishery products.

- (2) Request for Comments at Step 6 of the Revised Proposed Draft Standard for Quick Frozen Fish Fillets (ALINORM 91/18, para. 65 and Appendix II)

The Committee decided to return the Draft Standard to Step 6 of the Procedure in view of the considerable scope of the changes made at its 19th Session.

- (3) Member countries are requested to indicate which additives were required together with proposed maximum levels of use and technological justification for their use in:

- a) Quick Frozen Squid (ALINORM 91/18, para. 68)
- b) Dried Shark Fins (ALINORM 91/18, para. 82)

- (4) Microbiological Specifications of Quick Frozen Crabmeat (ALINORM 91/18, paras. 103-106)

Member countries are requested to provide relevant data on which a final conclusion could be made by the CCFFP at its next session.

- (5) Governments are requested to test and to provide comments on the following methods:

- a) Method of Drained Weight of Canned Shrimps and Prawns in Gelled Media (ALINORM 91/18, para. 136, Appendix VI)
- b) Method for the Determination of Exuded Water Content (ALINORM 91/18, para 138, Appendix VII)
- c) Method of Net Content of Quick Frozen Fish Blocks Covered by Glaze (ALINORM 91/18, para. 143, Appendix VIII)

- (6) Request for Comments on the Proposed Amendment at Step 3 to the Codex Standard for Canned Crab Meat (CODEX STAN 90-1981) to allow the use of up to 250 mg/kg calcium disodium EDTA (ALINORM 91/18, paras. 146-147, Appendix IX)

Comments and information requested in Part B of this Circular Letter should be sent to the Chairman of the Codex Committee on Fish and Fishery Products, Mr. J. Race, Norwegian Food Control Authority, P.O. Box 8187 Dep., 0034 Oslo 1, Norway, with a copy to this office, by not later than the end of April 1991.

SUMMARY AND CONCLUSIONS

The Committee reached the following conclusions during its deliberations:

- Agreed to inform the Executive Committee that CCFFP remained opposed to the guideline levels for methylmercury in fish and that the guideline levels should be returned to Step 6 (para. 21);
- Agreed that standards should concentrate on aspects which ensured consumer protection and that most of the quality details currently contained in the Codex standards should be transferred to Codes of Good Manufacturing Practice. Noting the implications of this review for the work of the CAC, the Committee agreed to inform the Executive Committee and recommend that the matter be discussed by the Commission at its 19th Session (paras. 30-37);
- Agreed to return the Draft General Standard for Quick Frozen Fish Fillets to Step 6 of the Procedure in view of the considerable scope of the changes made, and thereby request further government comments (para. 65);
- Agreed that a revised proposed Draft Standard for Quick Frozen Squid should be prepared by the Drafting Group led by Canada and circulated for government comments at Step 3 (para. 70);
- Agreed to recommend to the Commission that the proposed draft amendment to the Codex Standard for Canned Shrimps or Prawns be withdrawn (para. 74);
- Agreed that the proposed Draft Standard be advanced to Step 5 and that the Drafting Group provide a revision of this draft standard (para. 90);
- Endorsed the approach that a Code of Practice covering all aspects of shark utilization be elaborated by the FAO Fisheries Department (para. 91);
- Noted that a first draft of the Code of Hygienic Practice for products of aquaculture, prepared by the FAO Fisheries Division would be presented to the Committee for consideration at its next session (para. 95);
- Agreed that a background paper for fillets of herring lightly salted or salted up to 12%, smoked and not smoked should be prepared and presented at the next session, and agreed to discontinue work on the Annex to the Code of Practice for Salted Fish (paras. 96-98);
- Agreed to amend the relevant sections of the Code of Practice for Cephalopods and related relevant Codes concerning unused ice (paras. 92-102);
- Agreed to request countries to provide relevant data on microbiological specifications for Quick Frozen Cooked Crabmeat in order that a final conclusion could be reached at the next session (para. 106);

SUMMARY AND CONCLUSIONS Cont'd

- Recommend to the Commission that the definition of Frozen Surimi be incorporated into the Codex Volume of Fish and Fishery Products and be used for the purposes of the Codex Alimentarius (para. 110);
- Agreed on the elaboration of a "Code of Hygienic Practice for Fish and Fishery Products in controlled and modified atmosphere packaging" (para. 119);
- Agreed to recommend to the Commission the deletion of Canthaxanthine and Erythrosine in the Codex Standards for Canned Shrimps and Prawns and Quick Frozen Shrimps and Prawns (paras. 120-121);
- Agreed to propose to the Commission the inclusion of methods of analysis in several Codex standards as consequential amendments, and decided to request comments on several methods proposed (paras. 131-145);
- Recommend to the Commission the amendment of the Codex Standard for Canned Crabmeat including under Section 4 of Food Additives EDTA (paras. 146-147);
- Requested the Secretariat to explore the possibility of recruiting a consultant to prepare a background paper on practical sensoric evaluation procedures for use in international trade for the Committee's next session (paras. 151-152).

TABLE OF CONTENTS

	<u>Paragraphs</u>
INTRODUCTION	1 - 5
ADOPTION OF THE AGENDA	6 - 7
MATTERS OF INTEREST TO THE COMMITTEE ARISING FROM THE CODEX ALIMENTARIUS COMMISSION AND OTHER CODEX COMMITTEES	8 - 22
REPORT ON ACTIVITIES OF FAO, WHO AND OTHER INTERNATIONAL ORGANIZATIONS	
- Joint FAO/WHO Activities	23 - 24
- FAO Activities	25 - 26
- WHO Activities	27 - 29
REVIEW OF CODEX STANDARDS FOR FISH AND FISHERY PRODUCTS WITH REGARD TO FORMAT, SUITABILITY AND POSSIBLE REVISION	30 - 37
CONSIDERATION AT STEP 7 OF THE DRAFT GENERAL STANDARD FOR QUICK FROZEN FISH FILLETS	38 - 65
CONSIDERATION AT STEP 4 OF PROPOSED DRAFT STANDARD FOR QUICK FROZEN SQUID	66 - 70
CONSIDERATION AT STEP 7 OF THE PROPOSED DRAFT AMENDMENT TO THE CODEX STANDARD FOR CANNED SHRIMPS OR PRAWNS	71 - 74
PROPOSED DRAFT STANDARD FOR DRIED SHARK FINS	75 - 91
CODE OF PRACTICE FOR THE PRODUCTS OF AQUACULTURE	92 - 95
CONSIDERATION OF OBJECTIVE METHODS OF DETERMINING THE FINAL QUALITY OF SALTED HERRING DURING PROLONGED STORAGE	96 - 98
CODE OF PRACTICE FOR CEPHALOPODS: CONSIDERATION OF POSSIBLE AMENDMENTS TO SECTIONS 4.3.2 AND 4.5.7 AND CONSEQUENTIAL AMENDMENTS TO RELATED CODES	99 - 102
MICROBIOLOGICAL SPECIFICATIONS FOR QUICK FROZEN CRAB MEAT	103 - 106
PROGRESS REPORT ON SURIMI	107 - 112
VACUUM-PACKED FISH AND FISHERY PRODUCTS	113 - 119
REVIEW OF THE MAXIMUM LEVELS OF CANTHAXANTHINE AND ERYTHROSINE IN CERTAIN CODEX STANDARDS FOR FISH AND FISHERY PRODUCTS	120 - 121
PROPOSAL TO AMEND THE CODEX STANDARD FOR CANNED MACKEREL AND JACK MACKEREL (CODEX STAN 119-1981)	122 - 127
POSSIBLE AMENDMENT OF THE CODES OF PRACTICE FOR FRESH FISH, FROZEN FISH AND MINCED FISH	128 - 130
CONSIDERATION OF METHODS OF ANALYSIS, SAMPLING AND INSPECTION FOR FISH AND FISHERY PRODUCTS	
a) Draft Guidelines for Inspection Techniques for Quick Frozen Fish Blocks	131
b) Review of Methods of Analysis in Codex Standards for Fish and Fishery Products	132 - 140
c) Determination of Proportions of Fillet and Minced Fish	141
d) Progress report on the Determination of Added/Foreign Water	142
e) Determination of Net Contents of Quick Frozen Blocks Covered by Glaze	143
f) Thawing Procedures for Quick Frozen Fish Blocks	144
g) Determination of Bone Material in Quick Frozen Fish Blocks	145
OTHER BUSINESS	
a) EDTA in Canned Seafood	146 - 147
b) Seafood Inspection in the U.S.A.	148 - 150
c) Inspection Procedures for Fish and Shellfish	151 - 152
FUTURE WORK	153
DATE AND PLACE OF NEXT SESSION	154

LIST OF APPENDICES

	<u>Paragraphs</u>
APPENDIX I: LIST OF PARTICIPANTS	
APPENDIX II: DRAFT GENERAL STANDARD FOR QUICK FROZEN FISH FILLETS (STEP 6)	65
APPENDIX III: PROPOSED DRAFT STANDARD FOR DRIED SHARK FINS	90
APPENDIX IV: DRAFT DEFINITION OF FROZEN SURIMI	110
APPENDIX V: GUIDELINES FOR THE INSPECTION OF QUICK FROZEN FISH BLOCKS	131
APPENDIX VI: DRAFT PROCEDURE FOR THE DETERMINATION OF DRAINED WEIGHT OF CANNED SHRIMPS AND PRAWNS IN GELLED MEDIA	136
APPENDIX VII: DRAFT PROPOSAL FOR THE DETERMINATION OF EXUDED WATER CONTENT	138
APPENDIX VIII: DETERMINATION OF NET CONTENTS OF QUICK FROZEN FISH BLOCKS COVERED BY GLAZE	143
APPENDIX IX: PROPOSED DRAFT AMENDMENT TO THE CODEX STANDARD FOR CANNED CRAB MEAT - ETHYLENEDIAMINETETRAACETIC ACID (EDTA)	147

INTRODUCTION

1. The Codex Committee on Fish and Fishery Products held its Nineteenth Session in Bergen, Norway from 11-15 June 1990 by courtesy of the Government of Norway. The Session was chaired by Mr. John Race, Norwegian Food Control Authority.

2. The Session was officially opened by Mr. Viggo Jan Olsen, Director General of Fisheries, who welcomed the participants. He underlined the large participation of developing countries at this session and of several countries attending the Committee for the first time. Mr. Viggo Jan Olsen emphasized the importance of the Codex standards for international trade and recalled that Norway firmly supported the work of this Committee and of the Commission and its cooperation with GATT in order to reduce non tariff trade barriers in international trade. He pointed to the work undertaken by the Committee and the important agenda items scheduled for this section such as the Code of Practice for Aquaculture and its expected effects aimed at improving the quality of fish and fishery products from this type of production.

3. The Session was attended by delegations and observers from the following countries: Argentina, Australia, Belgium, Canada, China, Cuba, Denmark, Finland, France, Germany (Federal Republic of), German Democratic Republic, Iceland, Indonesia, Iran, Ireland, Italy, Japan, Malaysia, Morocco, Mexico, Netherlands, New Zealand, Nigeria, Norway, Portugal, Senegal, Spain, Sweden, Switzerland, Thailand, Trinidad and Tobago, Uganda, Union of Soviet Socialist Republics, United Kingdom and United States.

4. Observers from the following International Organizations were also present: MARINALG International and EEC.

5. A list of participants, including officers from FAO and WHO, is contained in Appendix I to this report.

ADOPTION OF THE AGENDA (Agenda Item 2)

6. The Committee had before it CX/FFP 90/1, the Provisional Agenda for the Session. The Committee agreed with the proposal of the Chairman to consider in Agenda Item 20 (Other Business) as a specific issue discussed at the First Session of the Codex Committee for North America and South-West Pacific on "Inspection Procedures for Fish and Shellfish".

7. The Committee adopted the Provisional Agenda as the Agenda for its session.

MATTERS OF INTEREST TO THE COMMITTEE ARISING FROM THE CODEX ALIMENTARIUS COMMISSION AND OTHER CODEX COMMITTEES (Agenda Item 3)

8. The Committee had before it working papers CX/FFP 90/2 (Matters of Interest) and Conference Room Document 1 on Guideline Levels for Methylmercury in Fish. The Committee noted that several issues of the above document would be discussions as a specific issue on the agenda and other issues were included in the working paper for information.

Revision of Labelling Provisions for Fish and Fishery Products

9. The Committee was informed that the Commission agreed to adopt all the labelling provisions, except the drained weight in the standard for Canned Tuna and Bonito in water or oil. Drained weight was not included in the standard as a requirement and the issue remained pending in view of the revision of the endorsement of the Codex Committee on Food Labelling. The matter would be taken up directly with the CCFL by the Chairman.

The Use of EDTA in Canned Seafood

10. The Committee was informed that the issue was discussed by the Codex Coordinating Committee for Asia and noted that EDTA was included in the Codex Standard for Canned Shrimps and Prawns. It was decided to discuss the question of EDTA in Canned Seafoods under Agenda Item 20.

FAO Fishery Industries Division

11. The Committee was informed of the conclusions of the European Inland Fisheries Advisory Commission (EIFAC) concerning factors influencing distribution and elimination of therapeutics in fish and on its recommendation of collaboration of other groups interested in this subject as the CCFPP and the CCRVDF in order to avoid overlap and duplication of work between FAO bodies. The Committee noted that this issue was relevant for discussion in item 10 on Aquaculture.

Report on Acceptance of Codex Standards for Fish and Fishery Products

12. The Committee was informed that the status of acceptances of world-wide and regional Codex standards was published in Summary of Acceptances Part I Rev. 4 which was updated up to December 1988.

13. A brief analysis of the acceptance for fish standards showed that in general the level of acceptances was low but the higher concentration of acceptances by member countries was related to the form of acceptance of "free distribution". The Committee was informed that this form of acceptance was extremely important for the future policy of acceptance of Codex Standards, in order to increase the number of acceptances and to facilitate the marketing of products conforming to Codex standards. In this sense the Commission had changed the procedure for acceptance of MRLs for pesticide residues and for veterinary drugs and agreed that the forms of acceptances should be limited to full acceptance and free distribution. The procedure for acceptance of Codex Standards had also been changed to allow regional economic groupings to accept Codex Standards in these cases where competence to accept had been transferred to them by their Member States.

14. The representative of EEC informed the Committee that a proposal for a Council regulation on the acceptance by the European Community of Codex Standards for foodstuffs and on maximum limits for pesticide residues or maximum limits for residues of veterinary drugs in food had been elaborated in order to facilitate the procedure of acceptance in function of the revised text adopted by the Commission on acceptance of Standards by Regional Economic Groupings.

15. The Delegation of Switzerland informed the Committee that the high number of acceptances of Codex Standards notified by Switzerland did not include fish or meat standards since these products give certain problems. The Delegation expressed the opinion that the issue included in Item 5 on the possible revision and simplification of Codex Standard for fish and fishery products could help to resolve these problems.

Guidelines Levels for Methylmercury in fish

16. The Committee was informed that Guidelines Levels for Methylmercury in fish were adopted at Step 5 by the Commission. They were subsequently discussed by the Codex Committee on Food Additives and Contaminants and advanced to Step 8 on the understanding that the CCFPP's advice would be sought on the practicability of the two guideline levels and the appropriateness of analyzing for methylmercury as opposed to total mercury.

17. The Secretariat informed that the general question on application of guideline levels for contaminants in international trade had been referred to the Executive Committee and this issue was included in the Agenda and will be discussed at the 37th Session of the Executive Committee.

18. The Delegation of the United States questioned the application of these guidelines levels in international trade, and encouraged a thorough legal review of this matter. It informed the Committee that a survey conducted in the United States in the 1970s set a level of 1 mg/kg for methylmercury and new surveys on the basis of the increased and shifting fish consumption might lead to different guideline levels in the United States. The Delegation pointed out that the proposed Codex levels might not be acceptable and could become a barrier to trade. The Delegation of the United States supported analysis on the basis of methylmercury.

19. The Delegation of Sweden, supported by the Delegations of Switzerland, the Netherlands, the Federal Republic of Germany, Thailand and France, stated that the list of predatory species of fish should be made specific. Several Delegations suggested that the list be expanded. The Delegation of Sweden expressed the opinion that two guideline levels for methylmercury were more appropriate considering that mercury in fish is present mainly in its organic form. The Delegation of the Federal Republic of Germany informed the Committee that at national level two guideline levels had been adopted, and referred to total mercury which allowed more practicable methods of analysis for laboratory control. This latter point was supported by the Delegation of Thailand.

20. The Delegation of Canada, supported by the United States of America, pointed out that the Codex Committee on Fish and Fishery Products had discussed this issue in the previous two sessions and decided that guideline levels for methylmercury in fish were not appropriate, and both delegations opposed the "two-level" approach.

21. The Committee agreed to inform the Executive Committee that, referring to its previous conclusions, CCFP remained opposed to the guideline levels. The Committee stated that many questions were unanswered and that more work would need to be done to determine those fish to which the different levels applied. Therefore the Guideline Levels should be returned to Step 6 and comments requested. Several delegations expressed preference to express Guideline Levels as total mercury. The Committee requested the Executive Committee to determine whether Guideline Levels were in fact implicit standards, even if they were not subject to acceptance.

22. The Delegation of Switzerland supported the position of the Committee, however informed the Committee that several countries had set Guideline Levels and Switzerland had not yet taken any decision on this subject, expecting a resolution of the Codex Alimentarius Commission on setting an international guideline level for mercury in order to harmonize national limits. The Delegation pointed out that a decision on this issue must be taken.

REPORT ON ACTIVITIES OF FAO, WHO AND OTHER INTERNATIONAL ORGANIZATIONS (Agenda Item 4)

Joint FAO/WHO Activities

23. The representative of WHO reported that a Consultation on Microbiological Criteria for Foods to be further Processed Including by Irradiation was held in 1989 in Geneva. The conclusions of this Consultation in regard to fish and crustaceans, oysters, clams, and also cooked, peeled frozen shrimps and prawns was brought to the attention of the Committee and the Committee was requested to comment on this matter. The Committee was not in the position to express any

specific opinion on this subject and the Chairman concluded that the report of the Consultation should be noted and noted that it would be discussed by the Executive Committee.

Joint FAO/WHO Conference on Food Standards, Chemicals in Food and International Trade

24. The Committee was informed of progress in relation to the Joint FAO/WHO Conference on Food Standards, Chemicals in Food and Food Trade, which will be held in Rome, 18-27 March 1991. The Conference drew together several previously planned activities and had been welcomed by the 18th Session of the Codex Alimentarius Commission.

FAO Activities

25. The representative of the FAO Fisheries Department advised the Committee that a Fisheries Circular (No. 825) which contained the major importing countries' health and quality regulations, in a common format, had been circulated for comment. The eventual publication should benefit developing exporting countries and contribute to harmonization of regulations. An FAO/UNDP training programme to train national staff from government and industry was being implemented at twelve regional and national courses. At its meeting in September 1990, the Committee on Fisheries (COFI) Sub-Committee on Trade is expected to approve a five year, \$ 15 million approach to the Common Fund for Commodities for assistance to help developing countries increase their benefits from fish trade. The programme will include training, trade support services and product and market development.

26. The Delegation of Senegal expressed the appreciation of developing countries for the FAO training programmes and the Committee encouraged their continuation.

WHO Activities

27. The WHO representative informed the Committee on the WHO Consultation on Health Surveillance on Food Handling Personnel (WHO - Technical Report Series 785-1989) and the conclusions of this Consultation that the pre-employment and routine medical examination of food handling personnel were often ineffective and thus unnecessary. The Delegation of Sweden suggested that the recommendations of this consultation were important and should be brought to the attention of the Member States as the pre-employment and routine medical examination of food handling personnel is presently required by law in many countries.

28. The Committee was also informed about the WHO Consultation on Public Health Aspects of Seafoodborne Zoonotic Disease and the publication of a book entitled: Guidelines for the Safe Use of Wastewater and Excreta in Agriculture and Aquaculture.

29. The activities of the WHO regional offices were also reported. The Workshop on Shellfish Sanitation organized by WHO/PEPAS and the measures undertaken by WHO/PAHO to prevent ciguatera and paralytic shellfish poisoning in the American countries were some of the mentioned activities. The Delegation of the United States stated that according to studies of disease outbreaks in the U.S.A., 90% of reported foodborne diseases related to fishery products were due to this molluscan shellfish ciguatera, and histamic poisoning. The Delegation praised the efforts of WHO/PAHO in this regard and offered to collaborate with WHO in tackling this problem.

REVIEW OF CODEX STANDARDS FOR FISH AND FISHERY PRODUCTS WITH REGARD TO FORMAT, SUITABILITY AND POSSIBLE REVISION (Agenda Item 5)

30. The Committee had before it document CX/FFP 90/4 prepared by Canada, Iceland, Norway and the U.S.A. Representatives of these countries had met on their own initiative in April 1989 and the present paper resulted from the discussions at the meeting. The paper was introduced by the Delegation of Canada, which referred to the problems faced by countries in accepting standards in those cases where the content of the standards contained extensive and detailed material not directly related to consumer protection. Most national food laws and regulations did not make provisions of this type. The Delegation of Canada referred to previous recommendations of the Commission at its 15th and 16th sessions (1983, 1985) to limit the amount of detail in Codex Standards, and to simplify standards by omitting details about dimensions defect, tables, styles, etc. The Delegation noted that as far as fish standards were concerned, there had, in fact, been a tendency to increase the amount of detail they contained.

31. The Delegation of Canada stated that the present proposals were based on an analysis of actions taken by governments in prohibiting the import of fish and fishery products. These were principally health and safety matters, decomposition, microbiological contamination, container integrity, and economic fraud. These aspects were inadequately covered in Codex Standards whereas areas in which governments took no action were presented in considerable detail.

32. The proposals were welcomed in principle by the Delegations of Japan, Sweden, The Netherlands, the United Kingdom and Denmark. The Delegation of Sweden pointed out the need for Codex Standards to be used to prevent the proliferation of regional standards, and that this could be done by removing some of the excessive detail. Referring to the cooperation of the Codex Alimentarius Commission with GATT in the context of the current Uruguay Round, the Delegation noted that the Codex Coordinating Committee for Europe at its recent 17th Session had expressed reservations concerning the use of standards within the GATT framework if the Codex standards had not been accepted by member countries. Furthermore, the Delegation noted that the low level of formal acceptance of standards did not mean that the Codex standards were not used; in fact they were used in the drafting of national regulations and in trade.

33. The Delegation of the Federal Republic of Germany expressed some reservations concerning the proposals contained in CX/FFP 90/5, and referred to the needs of developing countries to be able to refer to Codex standards, and particularly the defect tables, to have an indication of the requirements of importing countries. The Delegation referred to efforts made in recent years in this direction and proposed that the views of governments be sought by Circular Letter before proceeding further.

34. The Committee noted the definite support by most of the delegations which spoke for the proposals contained in CX/FFP 90/4, and agreed that standards should concentrate on aspects which ensured consumer protection and the facilitation of trade in this context. It agreed that most of the quality details currently contained in the Codex Standards should be deleted from them and transferred to Codes of Good Manufacturing Practice, and that the views of governments, by means of Circular Letter, would need to be sought to confirm this new approach. It also referred to the need to establish a uniform approach to inspection procedures, including sensoric evaluation.

35. In the light of its discussion on the Draft General Standard for Quick Frozen Fish Fillets (see below), the Committee agreed that it was appropriate to revise all of its standards along similar lines. Two particular problems were, however, noted:

- it would be necessary to establish at an early date uniform procedures for sensoric and physical inspection; and
- there would be a necessity to identify how the detailed description of commercial and aesthetic defects could be transferred to advisory texts such as Codes of Practice.

36. The Committee accepted the offer of Canada to prepare draft revisions of all existing texts in cooperation with the Federal Republic of Germany, Norway and the USA as a Drafting Group, and to translate and distribute them to member governments for comments well in advance of the Committee's next session.

37. Noting the implication of this review for the work of the CAC in general, the Committee agreed to inform the Executive Committee of the approach and action taken and proposed that the matter should be discussed specifically by the Commission at its next session.

CONSIDERATION AT STEP 7 OF THE DRAFT GENERAL STANDARD FOR QUICK FROZEN FISH FILLETS (Agenda Item 6)

38. The Committee had before it the Draft General Standard as contained in Appendix VI of ALINORM 89/18 and noted the discussion reported in paragraphs 115-121 of the same report. It also had before it, in document CX/FFP 90/5 with Addenda 2 and 3, the following Government comments received in response to CL 1989/39-FFP; Argentina, Canada, Denmark, Egypt, France, New Zealand, Thailand and United States of America, and comments from MARINALG International and the Codex Coordinating Committee for Asia. Furthermore, it had a proposal, prepared by Canada, for a revision of the Draft Standard along the lines proposed for the simplified presentation of standards as discussed in the previous agenda item (CX/FFP 90/5, Add. 1). The revised draft standard was introduced by the Delegation of Canada, which noted that by removing the detailed defects tables it was now possible to extend its scope to fillets obtained from all species, and could be extended to cover fresh fish fillets as well. The Committee agreed to use this paper as the basis for its discussion, whilst retaining the previous text and comments for reference.

1. SCOPE

39. The Committee noted that although it would be possible to extend the Scope of the standard to include fresh fish fillets, there would be problems in dealing with questions such as parasites, temperature conditions, packaging, etc. It therefore agreed to limit the Scope of the Standard to frozen fish fillets for the time being, but requested that a discussion paper be prepared which would describe how the standard could be expanded to cover fresh fish fillets. The Delegation of the United Kingdom offered to prepare such a paper. This paper would be sent to governments for comments in time for the Committee's next session.

2. DESCRIPTION

2.1 Product Definition

40. The Committee discussed the possibility of extending the standard to cover fillets from all species of fish suitable for human consumption, noting that by deleting references to specific defects such an expansion of the standard would be possible. The Delegations of Denmark and the Federal Republic of Germany were of the opinion that the standard should be restricted to species known to be moving in international trade, and for which good manufacturing practices, and therefore defects, had been established. The Committee agreed to extend the product definition to cover all fish species suitable for human consumption.

2.2 Process Definition

41. The Committee noted that specified temperature/time conditions were required only in the case of products which would later be thawed and then eaten in the uncooked (i.e., marinated, smoked or lightly smoked) state. Under these conditions a specific provision should be included in the standard. The Committee agreed to retain the Process Definition of the existing Draft Standard, and to transfer the section dealing with parasite control to Section 5. It was agreed to request further comments on appropriate time/temperature combinations for the control of parasites, and the Committee noted the recommendation of the WHO Consultation on Public Health Aspects of Seafoodborne Zoonotic Diseases in this regard.

2.3 Presentation

42. The Committee, with the exception of the Delegation of the Federal Republic of Germany, agreed to provide for all types of presentation which met the other requirements of the standard and which were adequately described on the label. The Delegation of the Federal Republic of Germany stated that the styles entering international trade should be examined.

43. The Committee agreed that the specific provision describing the "boneless" presentation should be retained in the standard.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.2 Optional Ingredients

44. The Committee retained the existing text. The Delegation of Portugal noted that "Food Additives" were also optional ingredients and should be listed under the presentation. The Committee, referring to the Format of Codex Standards contained in the Procedural Manual, decided not to adopt this proposal.

3.3 Final Product

3.3.1 Appearance

45. The Delegation of the Federal Republic of Germany expressed its opposition to the deletion of requirements relating to the presence of bones (back-bones and ribs) and other quality criteria. The Committee, nevertheless, accepted the proposed revised text. The Delegations of Argentina and France drew attention to the need to translate the term "exempt" in English to an equivalent such as "libre de" or "ne doit pas contenir" in Spanish and French, respectively.

3.3.2 Odour and texture

46. Several delegations suggested the inclusion of tough flesh as a defect in thawed fish fillets (3.3.2.1), and others questioned the inclusion of gelatinous flesh. The Committee agreed to retain the proposed revised text for 3.3.2.1. The Delegations of Denmark and the United States stated that the method for cooking fish fillets (contained in Annex A) was inadequate and that the use of the Official Methods of AOAC which included poaching and microwaving were preferable. The Committee agreed to retain the text of 3.3.2.2 as proposed for the time being.

4. FOOD ADDITIVES

47. The Committee noted that the Codex Committee on Food Additives and Contaminants had earlier endorsed a level of 10 g/kg total phosphates, to take into account approximately 5 g/kg of naturally present phosphates, and amended the draft standard accordingly. A provision for the use of 5 g/kg Sodium Alginate was

included as a consequential amendment following the adoption of a similar provision in the Codex Standard for Quick Frozen Fish Blocks. The Delegation of Switzerland confirmed its reservation against the use of phosphates in frozen fish products.

5. HYGIENE AND HANDLING

48. The Delegation of Canada stated that this section had been redrafted to allow the automatic incorporation of the recommendations of the Codex Committee on Food Hygiene and other relevant Codex Committees, into the standard. Several delegations questioned the deletion of references to "objectionable matter" and stated that Section 5.1 should be expanded to reflect Good Manufacturing Practices. The Committee, noting that objectional matter was not necessarily a health matter, and that Good Manufacturing Practices would be, in any case covered by expanded Codes of Practice, agreed to retain the revised draft text, but to place it in square brackets.

49. The Committee discussed Section 5.2 at length. It noted that references should be made to the decisions of the Codex Alimentarius Commission rather than any individual subsidiary bodies. It also agreed that references should be made to standards, and not guidelines, elaborated for microbiological contamination, other contaminants and health hazards such as biotoxins. In this regard the possibility of establishing a separate sub-section for biotoxins was noted.

50. The Committee called upon the relevant Codex Committees to develop standards or maximum limits applicable to fish and fishery products in these subject areas, and stated that it would be appropriate for such work to be carried out in cooperation in with the Fish Committee.

6. LABELLING

51. The Committee noted that the newly adopted guidelines in the Procedural Manual, 7th Edition, greatly simplified the presentation of information in this Section.

6.1 Name of the Food

52. The Delegation of the United Kingdom asked whether the General Standard for the Labelling of Prepackaged Food required the use of phosphates and alginates to be reflected in the Name of the Food. The Committee was informed that this did not appear to be the case.

6.3 Net Content

53. Several delegations drew attention to differing national requirements concerning the net weight declaration of glazed products but agreed to retain the wording of the draft standard.

6.6 Country of Origin

54. The Delegation of Argentina noted that the clear declaration of the country of origin was required in that country.

6.12 Labelling of Non-Retail Containers

55. The Delegation of the Netherlands, referring to its written comment, stated that "net contents" should always appear on non-retail containers. Other delegations noted problems with the declaration of lot identification and the declaration of "name and address". The Committee decided, however, to retain the

present text and recommended that those delegations which wished to, should take up specific problems with the Codex Committee on Food Labelling.

7. SAMPLING, EXAMINATION AND ANALYSIS

7.1 Sampling

56. The Committee noted the revised provisions were based on sample units equivalent to the primary container, and that CAC/RM 42 had different sampling protocols based on the size of the container.

7.2 Sensoric and Physical Examination

57. It was noted that reference may need to be made in future to harmonized examination and inspection procedures (see paras. 151-152).

7.3 Net Weight

58. It was agreed to include the method currently under development for the determination of net weight of products covered by glaze (see para. 139).

7.4 Candling Procedure

59. The Committee noted the concerns expressed by the Delegations of the Netherlands and Norway, that examination for parasites by candling was not related to any health related provision in the standard, and that for aesthetic purposes only examination by the naked eye was necessary. The text was amended slightly for the purposes of clarification.

8. CLASSIFICATION OF DEFECTIVES

8.1 Dehydration

60. It was agreed to limit the description of examples to packs of 5 kg and less.

8.3 Parasites

61. The Delegations of Denmark, the Netherlands and Norway stated that the extension of the Scope of the Standard now meant that other species included in the standard would not meet the present requirement. They suggested deleting Section 8.3. Other delegations noted that this would mean that the requirement "reasonably free from parasites" in Section 3.3.1 would be undefined and liable to differing interpretation.

62. The Committee agreed to place the Section in square brackets for future consideration, and noted that the matter should be taken up either in the standard, in a Code of Practice, or in the context of Uniform Inspection Procedures (see Item 20).

8.4 Bones

63. The Committee noted that the defect definition referred only to packs designated as "boneless" and agreed with the views of several delegations that the requirement contained in CX/FFP 90/5 Add.1 was too narrow. It agreed to retain the definition contained in Appendix VI of ALINORM 89/18.

8.5 Odour and 8.6 Texture

64. The Committee agreed to require that the entire sample unit should meet the requirements for odour and texture. The Delegations of Canada and Denmark stated that this was probably too severe and that a tolerance was needed.

STATUS OF THE STANDARD

65. The Committee decided to return the Draft Standard to Step 6 of the Procedure in view of the considerable scope of the changes made, and thereby request further government comments. The revised Draft Standard appears as Appendix II to this report.

CONSIDERATION AT STEP 4 OF PROPOSED DRAFT STANDARD FOR QUICK FROZEN SQUID
(Agenda Item 7)

66. The documents before the Committee were: the proposed draft standard as contained in Appendix IX of ALINORM 89/18; comments received from the governments of the Federal Republic of Germany, France, Mexico and Thailand contained in CX/FFP 90/6; and a revised proposed draft of the standard prepared by the United States (CX/FFP 90/6-Add.1). In view of its previous decision to request a Drafting Group to revise all standards in line with the decisions taken under Items 5 and 6 above, the Committee decided to concentrate only on those matters which required clarification.

1. SCOPE

67. The Delegation of France, referring to its written comments, requested the inclusion of *Thysanoteuthis rhombus*. The Committee noted that in this standard it would be necessary to maintain a list of named species to which the standard applied, but took no action at the present stage.

The Committee agreed that the Sections on

- Description
- Essential Composition and Quality Factors
- Hygiene and Handling
- Labelling, and
- Sampling, Examination and Analysis

should be revised in light of the discussion of the Draft Standard for Quick Frozen Fish Fillets.

68. In regard to FOOD ADDITIVES, the Committee agreed to request by means of a Circular Letter those member countries producing quick-frozen squid to indicate which additives were required, together with proposed maximum levels of use and technological justification for their use.

69. It was noted that Annex A of the Proposed Draft Standard (defect tables) would be incorporated where necessary into a new Section 8 of the Standard as had been done in the case of Quick Frozen Fish Fillets. The Committee retained Annexes B (Cooking Schedule) and C (Sampling Schedule) noting that the latter was subject to endorsement by the Codex Committee on Methods of Analysis and Sampling and still required testing by member countries.

STATUS OF THE STANDARD

70. The Committee agreed that a revised Proposed Draft Standard should be prepared by the Drafting Group led by Canada and circulated for government comments at Step 3.

CONSIDERATION AT STEP 4 OF THE PROPOSED DRAFT AMENDMENT TO THE CODEX STANDARD FOR CANNED SHRIMPS OR PRAWNS (CODEX STAN 37-1981) (Agenda Item 8)

71. The Committee had before it the proposed amendment (ALINORM 89/18, Appendix VIII), comments from governments in response to Circular Letter 1988/19-FFP (CX/FFP 90/7: replies from Egypt, the Federal Republic of Germany, France and Thailand), and a proposed revised draft of the standard prepared by the USA (CX/FFP 90/7-Add.1). The Committee noted that the proposal for amendment related specifically to size grades and descriptions.

72. The Delegation of the United States, originator of the amendment, stated that the proposed amendment did not now meet the new approach being taken by the Committee and therefore wished to see the amendment withdrawn. The Committee agreed in principle with this proposal, but noted that in the redrafting of the Standard attention should be paid to the use of metric units in the definition of sizes and the need to specify whole numbers of shrimp per 100 g, rather than fractions thereof.

73. The Delegation of Denmark stated that consideration should be given to the "Name of the Food" as current marketing practices allowed the sale of mixtures of shrimps and prawns. The Committee noted this comment, and stated that it could be considered once redrafted standard had been circulated for comment.

STATUS OF THE AMENDMENT

74. The Committee agreed to recommend to the Commission that the proposed draft amendment be withdrawn.

PROPOSED DRAFT STANDARD FOR DRIED SHARK FINS (Agenda Item 9)

75. The Committee had before it the above Proposed Draft Standard as contained in Appendix X to ALINORM 89/18 and comments thereof in CX/FFP 90/8 (Thailand and Mexico) and CX/FFP 90/8 Add.1 (USA). The Committee noted that the Proposed Draft Standard was in discussion at Step 4 of the Procedure.

1. SCOPE

76. The Committee agreed to extend the scope to all shark families and consequently amended the present text. It agreed to delete "and subjected to possible further processing".

2. DESCRIPTION

77. The Committee decided to delete the Section 2.1.2 which included shark families.

2.2 Definition of the Processing

78. The Committee decided to delete the Section 2.2.2 referring to drying natural and artificial, and modified the text of Section 2.2.1, adding to the text "and dried so as to meet the requirements of 3.3."

2.4 Classification of Fins

79. The Delegation of Mexico referred its proposal to introduce a table on Size Classification of Fins but the Committee considered this matter not related to consumer protection and decided not to include it in the standard.

3.1 Raw Material

80. The Committee agreed with the proposal of Thailand to delete "healthy" referring to sharks and amended the text in the following form: "Dried shark fins shall be prepared from sound sharks, which are suitable for human consumption". The proposal of Mexico to include salt in the Section was not accepted because no definition on pickling was included in the Section 2.2 on the definition of the Processing.

3.3 Percentage of Moisture

81. The Delegation of Mexico, supported by Thailand, proposed to set a limit maximum of 18% for moisture, and the Committee agreed to amend the text in the following form: "The percentage of moisture shall not be more than 18%."

4. FOOD ADDITIVES

82. The Committee agreed to ask information on any additive used for dried shark fins, together with justification for use, through a Circular Letter.

5. HYGIENE

83. The Committee decided to adopt for this Section the same text adopted for the Draft General Standard for Quick Frozen Fish Fillets.

7. LABELLING

84. The Committee agreed to adopt the same simplification for this section introduced in the Draft General Standard for Quick Frozen Fish Fillets. The Committee kept the Section 7.1 - Name of the Product and deleted all other sections, except that on Non-retail containers.

8. METHODS OF ANALYSIS, SAMPLING AND EXAMINATION

85. The Committee agreed to delete the preamble of this Section because implicit in the normal procedure of elaboration of Codex Standards and selection of related Methods of Analysis and Sampling.

8.1.2 Sampling for Net Weight

86. The Committee decided to delete the reference of the Methods of Sampling which referred to Canned Shrimps and Prawns (RM 41).

8.2 Examination of Physical Defects and Sensory Evaluation

87. The Delegation of the Federal Republic of Germany pointed out that in this section should be included the description of the method. The Committee decided to accept the proposal of the Delegation of New Zealand to include in the text the word "suitably" before "qualified persons".

10. ACCEPTANCE OF THE LOT

88. The Committee agreed with the proposal of the Delegation of Mexico to substitute the term "content" with "weight". The Delegation of the United States, supported by the Federal Republic of Germany, referred to the Annex B on the Definition of Defects and stated that only health defects should be included in the standards and that the Annex B contained only sensoric defects.

89. The Delegation of Canada stated that the table of defects should be related to the characteristics of the final product as expressed in Section 3.2.

STATUS OF THE STANDARD

90. The Committee agreed that the Proposed Draft Standard be advanced to Step 5 and that the Drafting Group provide a revision of this draft standard transmitted to the Chairman of the Committee with copy to the Codex Secretariat. The Coordinating Committees of Asia, Latin America and North America and South-West Pacific, and interested countries in these regions were particularly invited to collect inputs and comments in order to improve the standard. The revised draft standard appears as Appendix III to this report.

CODE OF PRACTICE FOR SHARK FINS

91. During the discussion on the Proposed Draft Standard for Shark Fins it became apparent that it would be advantageous to have an accompanying Code of Practice. This had been recommended by the Codex Coordinating Committee for Asia. Subject to the availability of funds, the FAO Fisheries Department undertook to elaborate a code but suggested that the text should be expanded to cover all aspects of shark utilization. The Committee endorsed the approach. The Committee noted the concerns raised by the Delegations of the United States and the United Kingdom regarding the practice of defining live sharks.

CODE OF HYGIENIC PRACTICE FOR THE PRODUCTS OF AQUACULTURE (Agenda Item 10)

92. The Committee endorsed the FAO Fisheries Department's proposal to hold an expert consultation in late 1990 to review a first draft of a code. The consultation would also provide guidance as to whether an attempt should be made to produce a single code or to divide the subject matter by species or growing technology.

93. In elaborating a Code, FAO was requested to coordinate with the International Office of Epizootics (OIE), and in view of the growing trade in fresh and live fish to bear in mind potential quarantine problems. However, the Code should be generally restricted to the mandate of Codex for consumer protection and facilitation of trade.

94. The Commission was requested to transmit the CCRVDF the Committee's request to prepare a Code for the Safe use of Veterinary Drugs in Aquaculture.

95. The Committee noted that a first draft of the Code of Practice prepared by the FAO Fishery Industries Division would be presented to the Committee for consideration at its next session. The Commission would be informed of its decision to undertake this new work.

CONSIDERATION OF OBJECTIVE METHODS OF DETERMINING THE FINAL QUALITY OF SALTED HERRING DURING PROLONGED STORAGE (Agenda Item 11)

96. The Committee had before it Circular Letter (CL 1989/12-FFP) containing the above Objective Methods and document CX/FFP 90/10 containing comments from the Netherlands, France, the Federal Republic of Germany, Egypt and Thailand. The objective methods of determining the final quality of salted Herring prepared by Finland was proposed for inclusion as an annex to the Recommended International Code of Practice for Salted Fish (CAC/RCP 26-1979).

97. The Delegation of the Netherlands pointed out that it was important to know the nature of this document, as it had in fact the character of a standard for the end products. The Delegation noted that scope could be extended to salted herring (7-12%, in salt) and heavily salted herring (more than 12% in salt), in general. The Delegation of France supported the suggestion to convert the proposed Annex into a new Codex Standard for lightly salted herring products (5-11% of NaCl). The Delegation of Denmark noted that the products under discussion were inter-

mediate products and that there was very little consumer sale of these products as such in Denmark.

98. The Delegation of the Netherlands proposed that the scope of the new standard could cover fillets of herring lightly salted or salted up to 12%, smoked and not smoked. The Committee agreed that a background paper for fillets of herring lightly salted, or salted up to 12%, smoked and not smoked, should be prepared and presented at the next session. The Committee noted the concerns of the Delegation of the United Kingdom that the extension of the study to include lightly salted and smoked products would enlarge the range of products covered. The Delegation of the Netherlands undertook to carry out the elaboration of a background paper with the collaboration of Denmark, the Federal Republic of Germany, the German Democratic Republic and France, in order to discuss this paper at the next session. The Committee agreed to discontinue work on the Annex to the Code of Practice for Salted Fish in view of the present discussion.

CODE OF PRACTICE FOR CEPHALOPODS: CONSIDERATION OF POSSIBLE AMENDMENTS TO SECTIONS 4.3.2 AND 4.5.7 AND CONSEQUENTIAL AMENDMENTS TO RELATED CODES (Agenda Item 12)

99. The Committee recalled that the Commission, in adopting the Code of Practice for Cephalopods (CAC/RCP 37-1989) noted a comment from the Government of Thailand concerning the fate of unused ice. The Commission agreed to refer the matter to the CCFFP, and stated that should the Committee agree to the amendment it would also be introduced into all other relevant codes (ALINORM 89/40, para. 420).

100. The Committee had before it documents CX/FFP 90/11 and CX/FFP 90/11-Add.1 containing the comments of Egypt, the Federal Republic of Germany, France, the Netherlands, Portugal and the USA, in response to Circular Letter 1989/12-FFP.

101. The Committee agreed to amend the relevant sections of the code to ensure that unused ice would not be wasted and that the risk of contamination of the unused ice would be minimised. Section 4.3.2 was amended to read (in the second explanatory paragraph): "When vessels are taking ice to sea, only fresh clean ice should be taken on board at the beginning of each voyage. Ice storage on board should be in an insulated hold." Section 4.5.7 was amended to read:

"4.5.7 AT THE END OF EACH TRIP ANY UNUSED ICE WHICH HAS BECOME CONTAMINATED SHOULD BE DISCARDED.

Despite all precautions, unused ice can become contaminated and contaminate the new catch. Any contaminated ice should be discarded".

102. The Secretariat was requested to inform the Executive Committee and the Commission of these amendments, and was also requested to issue amendments to related relevant Codes.

MICROBIOLOGICAL SPECIFICATIONS FOR QUICK FROZEN COOKED CRAB MEAT (Agenda Item 13)

103. The Committee had before it ALINORM 89/18, paras 149-152, containing previous discussion on this item; document CX/FFP 90/12 containing comments from France, Mexico and Thailand; and Conference Room Document No 2 which was a compilation of all documents reviewed at the Committee's 18th session. The Chairman noted the view of the Codex Committee on Food Hygiene that the microbiological specifications established for quick frozen cooked shrimps and prawns could not be applied to crab meat due to differences in handling procedures.

104. The Delegation of the United Kingdom, supported by that of Ireland, confirmed that processing conditions for quick frozen cooked crab were indeed

different to conditions for shrimps and prawns. The process was carried out on a smaller scale with much more manual handling. These delegations, noting that there was a wide variation in total mesophilic aerobic plate counts which did not reflect the safety status of the product, proposed that requirements for this group be deleted from the specifications. The levels for *Staphylococcus aureus* and *Salmonella* could then be retained and controlled to ensure a safe product. The levels proposed were the same as for quick frozen cooked shrimps and prawns, namely;

<i>Staphylococcus aureus</i>	n=5, c=2, m=500, M=5000
<i>Salmonella</i>	n=5, c=0, m=0

The Delegation of Ireland was also in favour of including a specification for *E. coli* according to the United States' proposals of the previous year.

105. The Delegation of the United States reported that new data from the National Advisory Committee on Microbiological Criteria for Foods had become available which indicated the importance of controlling *Listeria* in cooked ready-to-eat products including crab, and thermally-tolerant coliforms as an indicator of adequate processing. The Delegation requested that all data should be examined before deciding on microbiological criteria, and offered to make these new data available to the Committee. The Committee welcomed the offer of the United States.

106. The Committee agreed to request countries to provide relevant data on which a final conclusion could be made at its next session, at which time it would be possible to clarify the status of these microbiological criteria in relation to the newly revised standards for fish and fishery products.

PROGRESS REPORT ON SURIMI (Agenda Item 14)

107. The Committee had before it a progress report on surimi, prepared by the USA (CX/FFP 90/13), and additional information on surimi prepared by the Delegation of Japan (CRD. No 5). The Delegation of the United States, in introducing its paper, noted that there was a continued growth in the production of surimi, especially in surimi derived from species other than Alaskan pollock. This trend was expected to continue with the utilization of an even greater range of dark fleshed species. This information was confirmed by the Delegations of Japan (referring to its paper), France and Peru. The Delegation of Peru noted that commercial production from pelagic species would soon be feasible in that country.

108. The Committee, noting the request of the Codex Committee on Processed Meat and Poultry Products for an adequate definition to be established for use in the "Guidelines on the Utilization of Standardized Non-Meat Protein Products in Processed Meat and Poultry Products", adopted the following definition for frozen surimi:

"Frozen surimi is the common or usual name of the fish protein product for further processing, which has been processed by heading, gutting, cleaning fresh fish, and mechanically separating the edible muscle from the skin and bone. The minced fish muscle is then washed, refined, dewatered, mixed with cryoprotective food ingredients and frozen."

109. The Delegation of Denmark stated that it was inappropriate to use the term "non-meat protein" in connection with surimi; and also stated that surimi was not exclusively a fish protein product, and that the word "protein" should be deleted from the definition.

110. The Committee recommended to the Commission that this definition, which appears as Appendix IV to this report, be used for the purposes of the Codex Alimentarius, and be incorporated in the Volume of the Codex Alimentarius dealing with Fish and Fishery Products.

111. The Committee thanked the Delegations of the United States and Japan for their work, and accepted their offer to provide at the next session a joint background paper which would include further developments.

112. The Delegation of Sweden informed the Committee of a Congress to be organized by the EEC and the European Food Law Association, in Luxembourg in October 1990 on novel foods.

VACUUM-PACKED FISH AND FISHERY PRODUCTS (Agenda Item 15)

113. The Committee had before it document CX/FFP 90/14 which provided the background information on vacuum-packed fish and fishery products, prepared by Norway. The Delegation of Norway, in introducing the document, stated that pasteurised fish and fishery products, including mainly minced products, fish pudding, fish cakes and fish balls, were packaged and marketed with an established shelf life from three weeks to a maximum of three months under chill storage at a maximum temperature of +4°.

114. The quality of raw material and ingredients, the maintenance of high hygienic standards used in processing procedures, requirements for pasteurisation and smoking, sealing process and storage, were identified as the most important factors having an influence on the quality of the end product. In its conclusion, the Delegation of Norway proposed that a Code of Practice be developed for fish and fishery products.

115. The Delegation of Sweden informed the Committee that the Codex Committee on Food Hygiene at its 24th Session agreed to request France to elaborate a document addressing refrigerated packaged food with extended shelf-life for discussion at the next Committee session and a coordination on this programme was desirable. The Delegation of France informed the Committee that in France there was an important production of smoked fish and other vacuum packed fish products with 2.5-3% of salt, which could cause problems, unless properly handled. The veterinary service had established a code for all manufacturers for the conditions of processing.

116. The representative of EEC informed the Committee that a draft regulation on all fish products was presented to the EEC Council of Ministers in 1990, in which a median level of 100 mg/kg of histamine was proposed with a sampling plan and advisory methods of analysis for this compound. The Delegation of the Netherlands pointed out that any Committee Code of Practice, should include gas-packed products. The Delegation of the United Kingdom underlined that the determination of shelf-life for each product was very important and requested information on tests and methods available.

117. The Delegation of Norway informed the Committee that the shelf-life was set up for each product. A range between 2 weeks and 3 months depending on the process, heating temperature, salt content. The Delegation informed that food poisoning never happened with these products in Norway.

118. The Delegation of the United States supported the proposal of preparation of a Code of Practice in collaboration with the Codex Committee on Food Hygiene, and suggested the Code should be extended to "Controlled and modified atmosphere packaging".

119. The Committee agreed on the elaboration of a Code of Hygienic Practice for fish and fishery products in controlled and modified atmosphere packaging in collaboration with the Codex Committee on Food Hygiene. The Delegation of Norway undertook to elaborate a first draft of this Code with the assistance of France, the Netherlands and Denmark for discussion at the next session of the Committee. The Secretariat was requested to inform the Executive Committee.

REVIEW OF THE MAXIMUM LEVELS OF CANTHAXANTHINE AND ERYTHROSINE IN CERTAIN CODEX STANDARDS FOR FISH AND FISHERY PRODUCTS (Agenda Item 16)

120. The Committee recalled that it had discussed the maximum levels of canthaxanthine and erythrosine specified in the Codex Standards for Canned Shrimps and Prawns and Quick Frozen Shrimps and Prawns at its previous session (ALINORM 89/18, paras 185, 186). Comments on this matter had been received from Egypt, the Federal Republic of Germany, France, The Netherlands and Thailand (CX/FFP 90/15) in response to Circular Letter CL 1988/12-FFP.

121. Noting that the Joint FAO/WHO Expert Committee on Food Additives (JECFA) had withdrawn the ADI for canthaxanthine and had substantially reduced the ADI for erythrosine, the Committee agreed to recommend to the Commission that the two standards mentioned above be amended by deleting the provision for the use of these colorants.

PROPOSAL TO AMEND THE CODEX STANDARD FOR CANNED MACKEREL AND JACK MACKEREL (CODEX STAN 119-1981) (Agenda Item 17)

122. The Committee had before it the above proposal as contained in Appendix XIII to ALINORM 89/18 and comments thereof in CX/FFP 90/16 (the Federal Republic of Germany and Thailand and CX/FFP 90/16 Add 1 (USA)). The proposal to amend the above Codex Standards was presented by the Federal Republic of Germany at the last session of the Committee and circulated for government comments.

123. The Delegation of the Federal Republic of Germany underlined that its proposal was in line with the general idea undertaken by the Committee to extend the Codex Standards. The proposal was to amend the above Codex Standard for Canned Mackerel and Jack Mackerel to include similarly sized fish such as herring. This proposal included already harmonized defect tables and a more strict system for the identification of the products, in the labelling section.

124. The Delegation of France supported by the Delegations of Spain and Portugal, pointed out that herring and herring-type products are already included in the Codex Standard for Canned Sardines and Sardine-type products. The proposed amendment should, as in the existing standard, foresee a ban on the mixing of different genera while allowing a mixture of species of the same genus which have similar organoleptic qualities.

125. The Committee noted that the written comments from Thailand and the United States of America agreed in principle with the proposal to expand the CODEX STAN 119-1981. The Delegation of Spain underlined the need for a clear transparency for the market, and that a differentiation between herring and sardines was provided by the EEC's regulations.

126. The Delegation of the Federal Republic of Germany brought the attention of the Committee to the labelling section of the proposal and explained that the identification of the product was required to be clearly indicated on the label.

127. The Delegation of Canada informed the Committee that the drafting group will revise all Codex Standards and could take in consideration the proposal and the comments coming from the Committee on the revision of CODEX STAN 119-1981.

The Committee agreed to refer the revision of this standard to the drafting group which will report to the Committee at its next session.

POSSIBLE AMENDMENT OF THE CODES OF PRACTICE FOR FRESH FISH (CAC/RCP 9-1976), FROZEN FISH (CAC/RCP 16-1978) AND MINCED FISH (CAC/RCP 27-1983) (Agenda Item 18)

128. The Committee had before it document CX/FFP 90/17 containing the proposal of the Federal Republic of Germany. Accordingly, the removal of recognizable parasites should be more distinctly recommended, *inter alia*, in the Codes of Practice for Fresh Fish, Frozen Fish and Minced Fish.

129. The Delegation of the Netherlands suggested postponing the discussion until the standards of fish fillets were revised. In reply, the Delegation of the Federal Republic of Germany explained that their proposal was not a new one, but an amendment to an existing Code of Practice in order to make it more clear. The Delegation of Denmark, supported by Australia, remarked that there are many species where parasites were not a problem, and they were therefore in favour of the original text.

130. The Committee agreed to keep the present texts in the Codes of Practice for Fresh Fish, Frozen Fish and Minced Fish.

CONSIDERATION OF METHODS OF ANALYSIS, SAMPLING AND INSPECTION FOR FISH AND FISHERY PRODUCTS (Agenda Item 19)

a) Draft Guidelines for Inspection Techniques for Quick Frozen Fish Blocks

131. The Delegation of the Federal Republic of Germany referred to document CX/FFP 90/18 Part I, containing government comments (Egypt, the Federal Republic of Germany, Mexico and Thailand) on proposals contained in ALINORM 89/18, Appendix IX. The Committee welcomed the sampling plan contained in these comments, but noted that it should be considered in light of the review of standards, as to whether it would be an official method attached to the standard or part of a code or manual of advisory inspection techniques. It was agreed to append the procedure to the present report (Appendix V) for future reference.

b) Review of Methods of Analysis in Codex Standards for Fish and Fishery Products

132. The Committee had before it ALINORM 89/18, Appendix XV, a report of an ad-hoc Working Group presented to the 18th Session of the Committee, and CX/FFP 90/18 Part II, containing the comments of Egypt, the Federal Republic of Germany and Thailand. The Committee took the following action:

133. Vacuum test: The Committee noted that there was no requirement in any of its standards for the use of this test, and that the matter was covered by the Code of Hygienic Practice for Low-Acid and Acidified Low-Acid Canned Foods (CAC/RCP 23-1979). It decided to take no further action.

134. Drained-Weight: The Committee, referring to the Working Group's recommendation concerning the inclusion of a drained weight method in the Standard for Tuna and Bonito in Water or Oil (CODEX STAN 70-1981), agreed to wait until the need for such a requirement was indicated by the Committee on Food Labelling.

135. Water Capacity of Containers: It was agreed to include the method given in CODEX STAN 90-1981 and CODEX STAN 70-1981 in the Standard for Canned Shrimps and Prawns, as it was an essential component for the determination of the percentage drained weight requirement. It was not required in other standards.

136. Drained Weight: Shrimps and Prawns in gelled media. The Committee agreed to include the method proposed by the Federal Republic of Germany as Appendix VI to the present report for testing and discussion at its next session. The Delegation of the United Kingdom was requested to provide more detail on the similar method proposed by the United Kingdom in 1988.

137. Net Contents: The Committee agreed to recommend to the Commission that the method given in CODEX STAN 94-1981 (Sardines) and CODEX STAN 119-1981 (Mackerel) should be included, as a consequential amendment, in the Standards for Canned Pacific Salmon; Canned Shrimps and Prawns; Canned Tuna and Bonito in Water or Oil; Canned Crab Meat.

138. Exuded Water: The Committee noted that exuded water, together with drained weight, provided a measure of ingoing fish content in oil packs. It was decided to include the method presented at the Committee's 18th Session (1988) as Appendix VII to the present report for testing and comments in advance of discussion at the Committee's next session.

139. Net Contents of Products Covered by Glaze: The Committee agreed to recommend to the Commission that method CAC/RM 41-1971 be included in the Standard for Quick Frozen Guttled Salmon (CODEX STAN 36-1981) as an editorial amendment.

Determination of Fish Core in Quick Frozen Breaded (Battered) Fish Sticks (Fish Fingers)

140. The Committee noted a method contained in the comments of the Federal Republic of Germany in CX/FFP 90/18 Part II. The Committee expressed its appreciation for this information, but noted that the Standard had been adopted by the Commission at its 18th Session (1989) and that it contained the AOAC method which had been accepted by this Committee and endorsed by the Committee on Methods of Analysis and Sampling. No further action was taken.

c) Determination of Proportions of Fillet and Minced Fish

141. The Committee had before it the draft method as contained in the Annex to Circular Letter CL 1989/21-FFP and comments in CX/FFP 90/18-Part III, and CRD 3 (Costa Rica). The Delegation of the Federal Republic of Germany stated that the method was highly suitable for fish blocks and gave an idea of the homogeneity of the block, which was not the case with the AOAC method. The Committee noted that the method seemed to be suitable for incorporation in the advisory procedures accompanying the Standard for Quick Frozen Blocks in its newly revised version, and took no decision at the present time.

d) Progress report on the Determination of Added/Foreign Water

142. The Committee had before it a note prepared by the Federal Republic of Germany (CX/FFP 90/18, Part IV). The problem of defining the normal uptake of water during good manufacturing practices was noted. The Delegation of the Federal Republic of Germany stated that, to date, analytical investigations were not complete and that problems remained, especially on frozen blocks with large proportions of minced fish where uptake can be quite high. It was taken off the Committee's future agenda, but any country wishing to make proposals can.

e) Determination of Net Contents of Quick Frozen Fish Blocks Covered By Glaze

143. The Committee noted the decision reported in paragraph 70 of its previous report (ALINORM 89/18) to seek comments on this matter, and comments had subsequently been received from France, Federal Republic of Germany, Egypt and Thailand (CX/FFP 90/18, Part V). It was agreed that the method proposed by the Federal Republic of Germany should be circulated for further comment and

consideration at the Committee's next session. The method is included in Appendix VIII to the present report.

f) Thawing Procedures for Quick Frozen Fish Blocks

144. The Committee noted the proposal of the United States and Canada reported in paragraph 120 of ALINORM 89/18 and comments received from Egypt and Thailand (CX/FFP 90/18-Part VI). Several delegations raised questions in regard to the application of the method, and the Delegation of the United States offered to prepare a more detailed procedure which would be sent to countries for comment and for consideration at the Committee's next session. The Committee welcomed this offer.

g) Determination of Bone Material in Quick Frozen Fish Blocks

145. The Committee, at its 18th Session, had encouraged countries to develop a method which could be used to determine the presence of bone material in fish blocks, especially those containing minced fish flesh (paras. 86-87, ALINORM 89/18). The Federal Republic of Germany had proposed an enzymic digestion procedure which was contained in CX/FFP 90/18-Part VII. The Delegations of the United Kingdom and the Federal Republic of Germany noted that the method was not for routine purposes but mainly to confirm organoleptic evaluations. The Committee noted that there was no requirement for the method in the standard, and that the use of such a method was mainly a matter for buyer and seller or individual countries to determine. No further action was taken.

OTHER BUSINESS (Agenda Item 20)

a) EDTA in Canned Seafood

146. The Delegation of Thailand referred to the use of Ethylenediaminetetraacetic acid (EDTA) and its salts as sequestrants and colour stabilizers in canned seafood. In particular, the Delegation proposed that the Standard for Canned Crab Meat should be amended in respect of the food additive provisions to allow the use of up to 250 mg/kg calcium disodium EDTA, so as to bring the standard into conformity with the Standard for Canned Shrimps and Prawns.

147. The Committee agreed to recommend the amendment of the Standard to the Commission and to request comments on the proposed draft amendment as contained in Appendix IX at Step 3.

b) Seafood Inspection in the United States of America

148. The Delegation of the United States provided a short description of the Joint Seafood Initiative of the U.S. Food and Drug Administration and the U.S. National Marine Fisheries Service. The initiative is a voluntary but government-supervised programme of inspection based on the Hazard Analysis Critical Control Point (HACCP) concept, to ensure the quality and safety of the final product. Currently in the stage of design and testing, the initiative would become fully operational in January 1991.

149. It was noted that the inspection initiative applied to domestic procedures providing either for the domestic market or for export, in which case export certification would form part of the initiative. It was also open to countries wishing to export products to the United States. A small descriptive leaflet was distributed to delegations.

150. The observer from the EEC informed the Committee that as a result of a resolution of the Council of Ministers, all health controls on foodstuffs would be removed from intra-Community borders on 1 January 1992, and that the EEC was

currently determining ways and means to ensure the safe process control of foods through techniques similar to HACCP. The Delegation of Sweden noted that auto-control in the food industry, based on similar techniques, had been practised in that country for many years, and was now mandatory.

c) Inspection Procedures for Fish and Shellfish

151. The Committee noted discussions which had taken place on this topic at the First Session of the Coordinating Committee for North America and the South-West Pacific (ALINORM 91/32, paras 84-85). It also noted the interesting working document prepared for this item (CX/NASWP 90/12) which had been distributed as CRD 6. It strongly supported the conclusion of the Coordinating Committee in calling for an Expert Consultation to consider the multiple concerns relating to fish inspection in the areas of inspection for safety and decomposition, resource control, environment and habitat protection and quarantine.

152. Referring to its previous discussion under Agenda Items 5 and 6, the Committee agreed that considerable emphasis needed to be placed on uniform procedures for Sensoric Evaluation of fish and fishery products in order to complement the standards and ensure their uniform application. It was agreed that the CCFFP had the main responsibility in this area. The Committee requested the Secretariat to explore the possibility of recruiting a consultant to prepare a background paper on practical sensoric evaluation procedures for use in international trade for the Committee's next session. The Consultant should be requested to contact fish inspection authorities in a selected member of countries in the initial stages of the work, and all countries through means of a circular letter at a later stage. The observer from the EEC gave a brief resumé of changes made in sensoric inspection protocols in the Community which confirmed that a practical approach was required.

FUTURE WORK (Agenda Item 21)

153. The Committee noted that it would at its next session, consider the following matters:

- Draft Standard for Quick Frozen Fish Fillets (at Step 7)
- Draft Standard for Dried Shark Fins (at Step 7)
- Proposed Draft Standard for Quick Frozen Squid (at Step 4, draft prepared by Canada, the United States and Norway)
- Draft Revisions of existing Codex Standards in the light of discussions under Item 5 of the present session (Canada, Federal Republic of Germany, United States and Norway)
- First draft of a Code of Hygienic Practice for the Products of Aquaculture (FAO Fisheries Industry Division)
- First draft of a Code of Hygienic Practice for Fish and Fishery Products in Controlled and Modified Atmosphere Packaging (Norway, the Netherlands, Denmark and France)
- Code of Practice on the Utilization of Shark
- Information Paper on Salted Herring (Netherlands)
- Progress Report on Surimi (United States and Japan)
- Inspection Procedures (Sensoric Evaluation) for Fish and Shellfish
- Consideration of Microbiological Specifications for Quick Frozen Cooked Crab Meat
- Consideration, at Step 4, of amendment to the Food Additive Provisions (EDTA) in the Standard for Canned Crab Meat
- Methods of Analysis

DATE AND PLACE OF NEXT SESSION

154. The Committee was informed that its next session would most likely be held in June 1992, in Norway.

SUMMARY STATUS OF WORK

Recommendation	Step	For Action by:	Document Reference (ALINORM 91/18)
Guideline Levels for Methylmercury in Fish returned to Step 6	3	CC Executive CCFAC	para. 21
Review of Codex Standards for Fish and Fishery Products	--	CC Executive CAC Secretariat	paras. 30-37 CL 1990/27-PR
Draft General Standard for Quick Frozen Fish Fillets	6	Governments	para. 65 CL 1990/27-PR
Revised proposed Draft Standard for Quick Frozen Squid	3	Governments	para. 70
Deletion of the proposed draft amendment to the Codex Standard for Canned Shrimps or Prawns	4	CAC	para. 74
Proposed Draft Standard for Dried Shark Fins	5	CAC	paras. 75-90
Elaboration of a First Draft Code of Practice covering all aspects of shark utilization	--	FAO Fisheries Department CCFFP	para. 91
Elaboration of a First Draft Code of Hygienic Practice for the products of aquaculture	--	FAO Fisheries Department CCFFP	para. 92-95
Elaboration of a background paper covering fillets of herring lightly salted or salted up to 12%, smoked or unsmoked	--	The Netherlands	para. 98
Amendments to Sections 4.3.2 and 4.5.7 of the Code of Practice for Cephalopods and consequential amendment to related Codes	--	CC Executive CAC Secretariat	paras. 99-102

SUMMARY AND CONCLUSIONS (Cont'd)

Recommendation	Step	For Action by:	Document Reference (ALINORM 91/18)
Microbiological specifications for Quick Frozen Crab Meat	--	Governments CCFFP	paras. 103-106
Draft Definition of Frozen Surimi for Codex purposes	--	Governments Secretariat	para. 110 Appendix IV
Code of Hygienic Practice for Fish and Fishery Products in Controlled and Modified Atmosphere Packaging	--	CC Executive Norway	para. 119
Amendment of Codex Standards by deleting the provisions for the use of Canthaxanthine and Erythrosine	--	CAC	para. 121
Proposal of amendment to Codex Standard for Canned Crab Meat in respect of the food additive provisions	3	CAC Secretariat Governments	paras. 146-147 Appendix IX
Inclusion of method of water capacity of containers in Codex Standard for Canned Shrimps and Prawns	--	CAC	para. 135
Method for Drained Weight for shrimps and prawns in gelled media	--	Governments	para. 136
Method of Net Content included in several Codex standards	--	CAC	para. 137
Inclusion of Method of Net Content of Products Covered by Glaze (CAC/RM 41-1971) in the Standard for Quick Frozen Gutted Salmon (CODEX STAN 36-1981)	--	CAC	para. 139

SUMMARY AND CONCLUSIONS (Cont'd)

Recommendation	Step	For Action by:	Document Reference (ALINORM 91/18)
Method for the Determination of Net Contents of Quick Frozen Fish Blocks Covered by Glaze	--	Governments	para. 143 Appendix VIII CL 1990/27-FFP
Thawing Procedure for Quick Frozen Fish Blocks	--	U.S.A. Secretariat Governments	para. 144
Recruitment of a Consultant to prepare a background paper on inspection procedure for fish and shellfish	--	Secretariat	para. 152

ALINORM 91/18
APPENDIX I

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ALINORM 91/18
APPENDIX II

REVISED PROPOSED DRAFT GENERAL STANDARD FOR QUICK FROZEN FISH FILLETS

1. SCOPE

This standard applies to quick frozen fillets of fish as defined below and offered for direct consumption without further processing. It does not apply to products indicated as intended for further processing or for other industrial purposes.

2. DESCRIPTION

2.1 Product Definition

Quick frozen fillets are slices of fish of irregular size and shape which are removed from the carcass of the same species of fish suitable for human consumption by cuts made parallel to the backbone and sections of such fillets cut so as to facilitate packing, and processed in accordance with the process definitions given in Section 2.2.

2.2 Process Definition

The product after any suitable preparation shall be subjected to a freezing process and shall comply with the conditions laid down hereafter. The freezing process shall be carried out in appropriate equipment in such a way that the range of temperature of maximum crystallization is passed quickly. The quick freezing process shall not be regarded as complete unless and until the product temperature has reached -18°C (0°F) at the thermal centre after thermal stabilization.

The recognized practice of repacking quick frozen products under controlled conditions, followed by the reapplication of the quick freezing process as defined, is permitted.

2.3 Presentation

Any presentation of the product shall be permitted provided that it:

- a) meets all requirements of this standard, and
- b) is adequately described on the label to avoid confusing or misleading the consumer.

Fillets may be presented as boneless, provided that boning has been completed including the removal of pin-bones.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Raw Material

Quick frozen fish fillets shall be prepared from sound fish of the appropriate species which are of a quality fit to be sold fresh for human consumption.

3.2 Optional Ingredients

Food grade salt may be added provided that the total sodium chloride content does not exceed 1% m/m.

3.3 Final Product

3.3.1 Appearance

In the frozen state, the final product shall be free from deep dehydration. In the thawed state, it shall be free of foreign material and in packs designated boneless, bones, and shall be reasonably free from parasites.

3.3.2 Odour and Texture (Thawed State)

After thawing, the product shall be free from objectionable odours and gelatinous flesh.

3.3.2.1 Odour and Flavour (Cooked State)

Where doubt exists as a result of the examination for odours in the thawed state cooking shall be used to further characterize the odour and/or flavour.

3.3.2.2 Thawing and cooking are undertaken as set forth in Annex A.

3.3.3 Glazing

Quick Frozen fish fillets may be glazed either individually or in bulk. When glazed, the coating of ice shall cover the fillets so as to minimize dehydration and oxidation. The water used in glazing shall be of potable quality. Standards of potability shall not be less than those contained in the latest edition of the "WHO Guidelines for Drinking Water Qualities".

3.3.4 Defects and Tolerances

Defects and tolerances for final product requirements described in 3.3.1 and 3.3.2 are defined in paragraph 8 of this standard.

4. FOOD ADDITIVES

Additive

Maximum level in final product

Moisture/Water - Retention Agents

- | | |
|---|--|
| - Monophosphate, monosodium or monopotassium)
(Monosodium or Monopotassium orthophosphate)) | 10 g/kg expressed
as P ₂ O ₅ , singly |
| - Diphosphate, tetrasodium or tetrapotassium)
(Na or K pyrophosphate)) | or in combination
(includes |
| - Triphosphate, pentasodium or pentapotassium)
or calcium (Na, K or Ca tripolyphosphate)) | Phosphate) |
| - Polyphosphate, sodium (Na hexametaphosphate)) | (naturally present) |
| - Sodium alginate) | 5 g/kg |

Antioxidant

- | | |
|--|--------------------------------------|
| - Ascorbate, sodium or potassium salts | 1 g/kg expressed as
ascorbic acid |
|--|--------------------------------------|

5. HYGIENE AND HANDLING

5.1. [The final product shall be free from any foreign material, not derived from fish, that poses a threat to human health.]

5.2. When tested by methods of sampling and examination prescribed by CAC, the product:

- a) shall be free from microorganisms or substances originating from microorganisms in amounts which may represent a hazard to health in accordance with standards established by the CAC.
- b) shall be free from any other substance in amounts which may represent a hazard to health, including biotoxins, in accordance with standards established for contaminants and pesticides by the CAC.

5.3. It is recommended that the product covered by the provisions of this standard be prepared and handled in accordance with the following Codes:

- i) the appropriate sections of the Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1985, Rev.2).
- ii) the Recommended International Code of Practice for Frozen Fish (CAC/RCP 16-1978).

5.4 For products which are not processed or are processed only by light smoking, salting, or heating, the product shall be maintained at a temperature of [-18°C for at least 24 hours] and thereafter under such conditions as will maintain the quality during transportation, storage and distribution up to and including, the time of final sale.

6. LABELLING

In addition to the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985), the following specific provisions apply:

6.1 Name of the Food

6.1.1 The name of the product as declared on the label shall be "_____ fillets" or "fillets of _____" according to the law, custom or practice in the country in which the product is to be distributed.

6.1.2 There shall appear on the label reference to the form of presentation in close proximity to the name of the food in such additional words or phrases that will avoid misleading or confusing the consumer.

6.1.3 The term "quick frozen", shall also appear on the label, except that the term "frozen" may be applied in countries where this term is customarily used for describing the product processed in accordance with subsection 2.2 of this standard.

6.2 Labelling or Non-retail Containers

Information on the above provisions shall be given either on the container or in accompanying documents, except that the name of the product, lot identification, and the name and address of the manufacturer or packer, shall appear on the container.

However, lot identification, and the name and address of the manufacturer or packer may be replaced by an identification mark provided that such a mark is clearly identifiable with the accompanying documents.

7. SAMPLING, EXAMINATION AND ANALYSIS

7.1 Sampling

Sampling of lots for examination of the product shall be in accordance with the FAO/WHO Codex Alimentarius Sampling Plans for Prepackaged Foods (AQL - 6.5) CAC/RM 42-1971. A sample unit is the primary container.

7.2 Sensoric and Physical Examination

Samples taken for sensoric and physical examination shall be assessed by persons trained in such examination and in accordance with Annex B. (Under development).

7.3 Determination of Net Weight

7.3.1 The net weight (exclusive of packaging material) of each sample unit representing a lot shall be determined in the frozen state.

7.3.2 Determination of Net Weight of Products Covered by Glaze

As soon as the package is removed from low temperature storage, open immediately and place the contents under a gentle spray of cold water. Agitate carefully so that the product is not broken. Spray until all ice glaze that can be seen or felt is removed. Remove adhering water by the use of paper towel and weight the product in a tared pan.

Note: Storage of the product may cause or contribute to a low net weight (whether or not the product has been glazed).

7.4 Candling Procedure for the Detection of Parasites and Parasitic Infestations

Each thawed fillet in the sample unit is examined by placing it intact on a 5 mm thick acryl sheet with 45% translucency and candled with a light source giving 1500 lux 30 cm above the sheet.

7.5 Determination of Sodium Chloride

According to the Codex General Method for the Determination of Chlorides in Foods (ALINORM 76/23, Appendix IV).

8. CLASSIFICATION OF DEFECTIVES

A sample unit of the product shall be considered as "defective" when it fails to meet the following final product requirements referred to in section 3.3.

8.1 Dehydration

Greater than 10% of the total of the sample unit or for pack sizes described below, exhibits an excessive loss of moisture from the surface which shows clearly as a white or yellow discoloration on the surface, penetrates below the surface, and cannot be easily removed by scraping with a knife or other sharp instrument without unduly affecting quality and appearance of the product.

<u>Pack Size</u>	<u>Defect Area</u>
a) \leq 200 g units	\geq 25 cm ²
b) 201 - 500 g units	\geq 50 cm ²
c) 501 - 5000 g units	\geq 150 cm ²

8.2 Foreign Matter

The presence in the sample unit of any matter, excluding packing material which has not been derived from fish, is readily recognized without magnification and does not pose a threat to human health.

8.3 Parasites

[The presence of two or more parasites per kg of the sample unit detected by the non-destructive candling procedure with a capsular diameter greater than 3 mm or a parasite not encapsulated and greater than 10 mm in length, or two or more parasitic infestations recognized by its colour, its effect on softening the fish flesh or by other physical indications.]

8.4 Bones (In packs designated boneless)

One bone per kg greater or equal to 10 mm in length, or greater or equal to 1 mm in diameter; a bone less than or equal to 5 mm in length, is not considered a defect if its diameter is not more than 2 mm. The foot of a bone (where it has been attached to the vertebra) shall be disregarded if its width is less than or equal to 2 mm, or if it can easily be stripped off with a fingernail.

8.5 Odour

A sample unit affected by persistent and distinct objectionable or abnormal odours characteristic of decomposition (such as fruity, vegetable-like, sour, faecal, musty, ammonia, hydrogen sulphide, putrid, etc.), rancidity such as that of oxidized oil or excessive feed (such as dimethyl sulphide or iodine-like).

8.6 Texture

A sample unit affected by excessive gelatinous condition of the flesh. Excessive gelatinous condition is exhibited when greater than 86% moisture is found in the individual fillets.

9. LOT ACCEPTANCE

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

- i) the total number of "defectives" as classified according to section 8 does not exceed the acceptance number (c) of the appropriate sampling plan in the Sampling Plans for Prepackaged Foods (AQL - 6.5) - (CAC/RM 42-1969);
- ii) the average net contents of all containers examined is not less than the declared weight, provided no individual container is less than 5% of the declared weight, and
- iii) the Food Additive, Hygiene and Handling and the Labelling requirements of Sections 4, 5 and 6 are met.

ANNEX "A"

Thawing (CAC/RM 40-1971)

The sample is thawed by enclosing it in a film-type bag and immersing it in an agitated water bath held at approximately 20°C (68°F). The complete thawing of the product is determined by gently squeezing the bag occasionally so as not to damage the texture of the fish, until no hard core or ice crystals are felt.

Cooking Methods

The following procedures are based on heating product to an internal temperature of >70°C (>160°F). Cooking times vary according to the size of product and the equipment used. If determining cooking time, cook extra samples using a temperature measuring device to determine the internal temperature.

Baking Procedure: Wrap the product in aluminum foil and distribute it evenly on a flat cookie sheet or shallow flat pan. Heat it in a ventilated oven, preheated to 200°C (400°F) until the internal temperature of the product reaches >70°C (>160°F).

Steaming Procedure: Wrap the product in aluminum foil and place it on a wire rack suspended over boiling water in a covered container. Heat until the internal temperature of the product reaches >70°C (>160°F).

Boil-in-Bag Procedure: Place the product into a boilable film-type pouch and seal. Immerse the pouch and its contents into boiling water and cook until the internal temperature of the product reaches >70°C (>160°F).

ALINORM 91/18
APPENDIX III

PROPOSED DRAFT STANDARD FOR DRIED SHARK FINS
(At Step 5 of the Procedure)

1. SCOPE

This standard applies to dried shark fins offered for human consumption.

2. DESCRIPTION

2.1 Definition of the Product

2.1.1 Dried fins shall mean the dorsal and pectoral fins and the lower lobe of the caudal fin, obtained through specific cuts from shark of adequate length, from which all flesh has been totally eliminated to avoid contamination.

2.2. Definition of the Processing

2.2.1 The dorsal and pectoral fins shall be cut in the form of a half moon and the lower lobe of the caudal fins shall be cut straight, so that there is no residual flesh, (See Annex A), and dried so as to meet the requirements of 3.3.

2.3 Presentation

The dried fins may be presented:

- With the skin
- Without the skin

2.4. Classification of Fins

Dried shark fins are classified in accordance with their fibre, cartilage and gelatine content, which depends on the species of shark, and on the type and size of the fin.

The size of the fins shall be measured from a point in the middle of the part of the body where the cut is made, to the tip of the fin, as shown in Annex A.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Raw Material

Dried shark fins shall be prepared from sound sharks, which are suitable for human consumption.

3.2 The Final Product

The dried fins shall have the colour and odour characteristic of their species, and shall be free of all extraneous odours.

The texture shall be firm, and the fins shall be clean, with no residual flesh; they shall not present irregularities in cutting, burns or blemishes, and shall be free from insects, mites, worms and fungi.

3.3 Percentage of Moisture

The percentage of moisture shall not be more than 18%.

4. FOOD ADDITIVES (To be defined)

5. HYGIENE AND HANDLING

5.1. [The final product shall be free from any foreign material, not derived from fish, that poses a threat to human health.]

5.2. When tested by methods of sampling and examination prescribed by CAC, the product:

- a) shall be free from microorganisms or substances originating from microorganisms in amounts which may represent a hazard to health in accordance with standards established by the CAC.
- b) shall be free from any other substance in amounts which may represent a hazard to health (e.g., biotoxins) in accordance with standards established for contaminants and pesticides by the CAC.

5.3. It is recommended that the product covered by the provisions of this standard be prepared and handled in accordance with the following Codes:

- i) the appropriate sections of the Recommended International Code of Practice-General Principles of Food Hygiene (CAC/RCP 1-1985, Rev.2).
- ii) the Recommended International Code of Practice for Frozen Fish (CAC/RCP 16-1978).

6. PACKAGING

The containers for the fins shall be clean and dry and shall safeguard the sensory and other quality characteristics of the product during storage and transport. They shall not transfer to the product any extraneous odour, colour or other characteristics.

7. LABELLING

In addition to the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985), the following specific provisions shall apply:

7.1 Name of the Product

7.1.1 The name of the product to be declared on the label shall be "dried shark fins" or any other appropriate name in accordance with the law and custom of the country in which the product is distributed.

7.1.2 In addition, the label shall indicate, next to the name of the product:

- a) the form of its presentation;
- b) classification by family, type of fin and size.

7.2 Labelling or Non-retail Containers

Information on the above provisions shall be given either on the container or in accompanying documents, except that the name of the product, lot identification, and the name and address of the manufacturer or packer, shall appear on the container.

However, lot identification, and the name and address of the manufacturer or packer may be replaced by an identification mark provided that such a mark is clearly identifiable with the accompanying documents.

8. METHODS OF ANALYSIS, SAMPLING AND EXAMINATION

8.1 Sampling

8.1.1 Sampling for Visible and Sensory Defects

Sampling of lots to check the product shall be in accordance with the Codex sampling Plans of Prepackaged Foods (AQL-6,5) (CAC/RM 42-1969).

8.1.2 Sampling for Net Weight

The sampling shall be carried out according to the Codex Sampling Plans for the Determination of Net Weight (under elaboration).

8.2 Examination of Physical Defects and Sensory Evaluation

The sensory and physical evaluation of the product shall be carried out exclusively by suitably qualified persons.

9. DEFINITION OF "DEFECTIVE"

All sample units of the product which do not comply with the requisites in Section 3 shall be considered "defective" (See Annex B).

10 ACCEPTANCE OF THE LOT

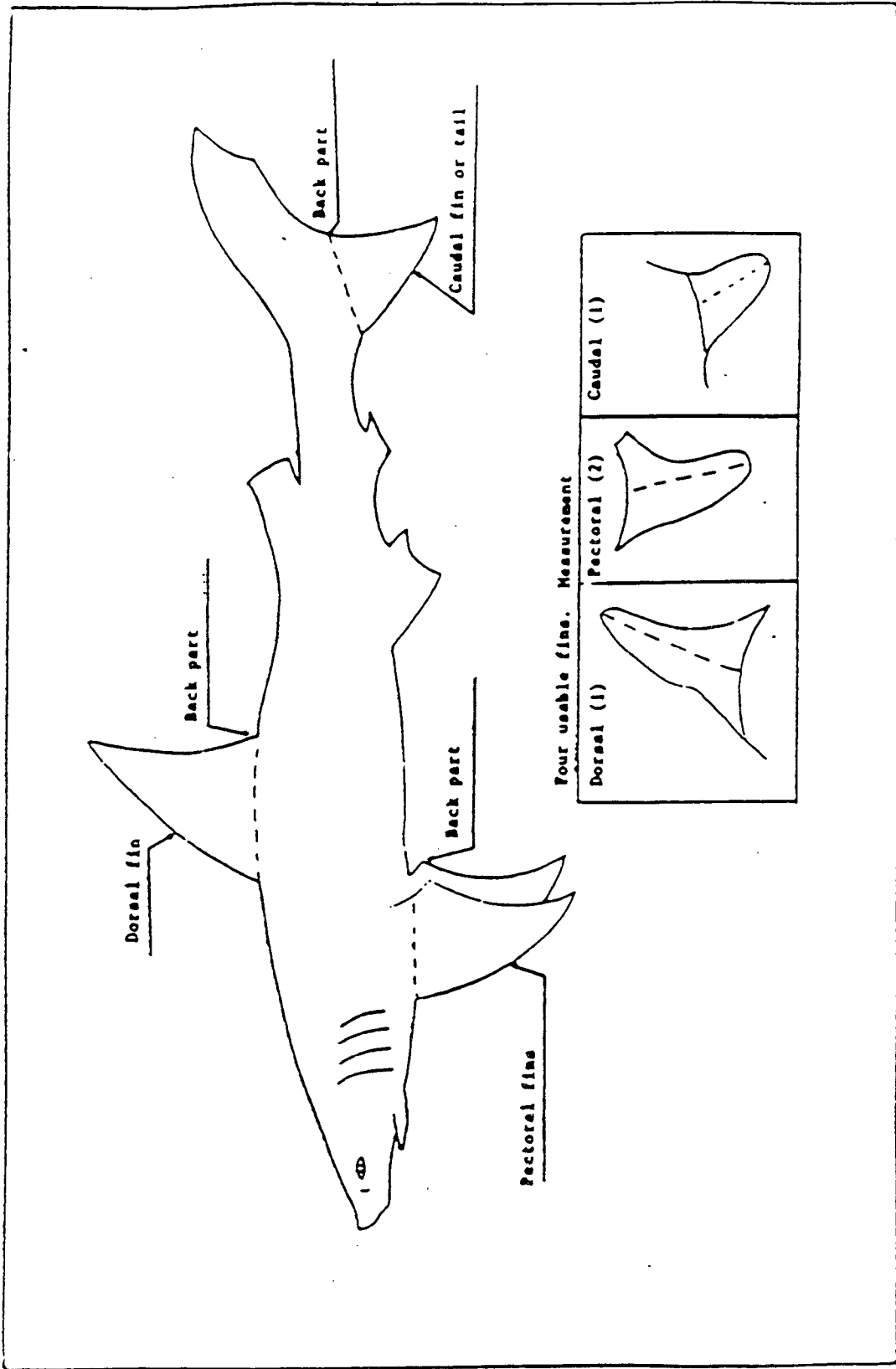
A lot shall be considered to comply with the requisites of the final product and the net weight of the present standard if:

- a) The total number of defective units according to the definition in Section 9 of the present standard does not exceed the acceptance number (c) of the sampling plan corresponding to the plans for the sampling of prepackaged food.
- b) The net weight of all the containers, determined by the respective sampling plans for net weight, is not inferior to the net weight declared.

ANNEX "B"

Definition of defects

- a) Blemishes due to decay
 - These are caused by bad handling and delay in cutting
 - b) Irregular cuts
 - These are caused by inexpert or careless handlers when removing the fins from the body of the shark, resulting in residual flesh remaining on the fins, or in cuts which are not well defined.
 - c) Residual flesh
 - The presence of flesh left sticking to the fins.
 - d) Burns
 - These are deep, hard furrows caused by prolonged exposure to the sun of the shark or its skin, or by mechanical drying, or by the fact that the shark has been left a long time in the water after its death.
-



ALINORM 91/18
APPENDIX IV

DRAFT DEFINITION OF FROZEN SURIMI
FOR CODEX PURPOSES

Frozen Surimi is the common or usual name of the fish protein product for further processing, which has been processed by heading, gutting, cleaning fresh fish, and mechanically separating the edible muscle from the skin and bone. The minced fish muscle is then washed, refined, dewatered, mixed with cryoprotective food ingredients, and then frozen.

ALINORM 91/18
APPENDIX V

DRAFT GUIDELINES FOR THE INSPECTION OF QUICK FROZEN FISH BLOCKS

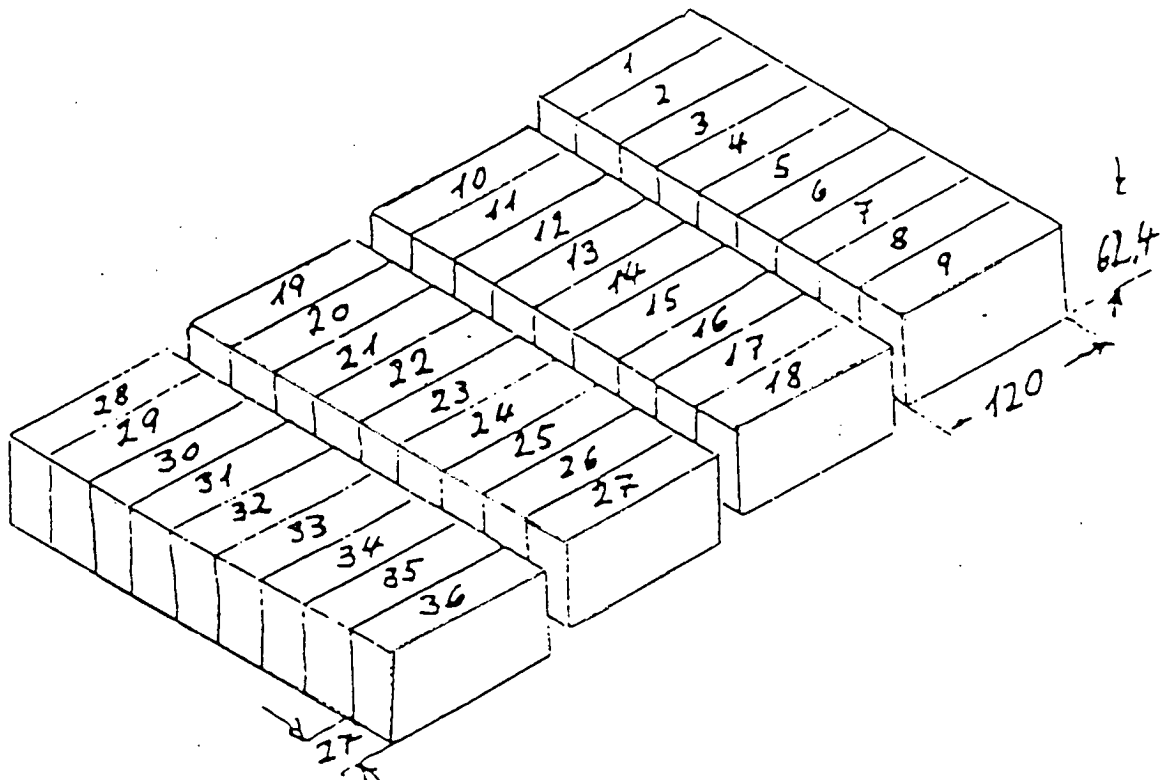
"7.2 Sub-sampling plan for physical and organoleptic examination

Frozen state (external examination): entire (whole) block. After examination: cut the block into regular sized portions of ca. 200 g. Example: A block of 7.5 kg/16.5 lbs (482 x 254 x 62.5 mm) is cut into 36 portions (120 x 62.5 x 27 mm each). Enumerate the sub-samples according to the figure below.

7.2.2 Thawed state: 5 sub-samples of 200 g (e.g. no 2, 16, 21, 27, 32)

7.2.3 Cooked state: 2 sub-samples of 200 g (e.g. no 4 and 25)

7.2.4 Determination of fillet/minced fish proportion: 10 sub-samples of 200 g (e.g. no 3, 9, 11, 15, 17, 20, 26, 30, 31, 34)



ALINORM 91/18
APPENDIX VI

DRAFT PROCEDURE FOR THE DETERMINATION OF DRAINED WEIGHT
OF CANNED SHRIMPS AND PRAWNS IN GELLED MEDIA

The content of a can is transferred quantitatively into a pre-weighed dish. This is placed into a drying oven, adjusted to 80°C, till the jelly is completely liquidized (time needed depending on pack size: 30-40 min.; product temperature approx. 40°C). The content is immediately placed into a standard sieve and drained as described in para. 8.4.2 (1). If necessary, additionally wash with hot water (40°C) as described in para. 8.4.3 (1).

-
- (1) Reference: Determination of drained weight and washed drained weight of mackerel or jack mackerel in relation to water capacity of the container (CODEX STAN 119-1981).

ALINORM 91/18
APPENDIX VII

DRAFT PROPOSAL FOR THE DETERMINATION OF EXUDED WATER CONTENT

Procedure (for oil packs only)

- (1) Under the procedure for the determination of drained weight, place the sieve on a sieve base before tipping the contents of the container onto the sieve.
- (2) After the two minutes draining time, remove the sieve base containing the separated oil and exuded water. Before washing out the container for the determination of net weight, shake any residual oil and water droplets left in the container into the sieve base.
- (3) By means of a funnel pour the contents of the sieve base into a suitably sized glass measuring cylinder (a 25 ml cylinder graduated in 0.5 ml is suitable for small packs). Allow the oil and water phases to separate for 10 minutes, and read the volume of water to the nearest 0.5 ml (V).

Calculation of exuded water content

The exuded water content, expressed as a percentage m/m of the net contents of the container is given by:

$$\frac{V + 1}{N} \times 100$$

where V + 1 = volume in millilitres of exuded water, incorporating an allowance of 1 millilitre for exuded water not separated and measured.

N = net contents of container in grams, as determined in paragraph 000.

For block-frozen products in consumer packs (also for single glazed products, which are frozen together during storage) the following (preliminary) procedure may be applicable: The pre-weighed block or portion is transferred onto a suitable sized sieve and immersed into the water bath. By slight pressure of the fingers separating deglazed portions are removed fractionally. Short immersing is repeated, if glaze residues are still present.

6. Determination of net weight "B":

The deglazed sample/sub-sample, after removal of adhering water by use of a towel (without pressure) is immediately weighed. Single net-weights of sub-samples are summed up: B_{1-n}

7. Determination of glaze-weight "C":

Gross-weight "A" - Net-weight "B" = Glaze-weight "C"

8. Calculation of percentage proportions:

% net content of the product	$\frac{\text{"B"}}{\text{"A"}} = \text{---} \times 100$
% glaze - related to the gross weight of product	$\frac{\text{"C"}}{\text{"A"}} = \text{---} \times 100$
% glaze - related to the net weight of product	$\frac{\text{"C"}}{\text{"B"}} = \text{---} \times 100$

ALINORM 91/18
APPENDIX VIII

DRAFT METHOD FOR THE DETERMINATION OF NET CONTENT
OF FROZEN FISH BLOCKS COVERED BY GLAZE

Glazing is not used for Q.F. blocks of white fish. Only Q.F. blocks of herring, mackerel and other brown (fat) fish are glazed, which are destined for further processing (canning, smoking). For such blocks the following procedure may be applicable (tested with block frozen shrimps).

1. Principle:

The pre-weighed glazed sample is immersed into a water bath by hand till all glaze is removed (as felt by fingers). As soon as the surface becomes rough, the still frozen sample is removed from the water bath and dried by use of a paper towel before estimating the net product content by repeated weighing. By this procedure thaw drip losses and/or re-freezing of adhering moisture can be avoided.

2. Equipment

- Balance - sensitive to 0.1 g
- Water bath, preferably with adjustable temperature
- Circular sieve with a diameter of 20 cm and 1-3 mm mesh apertures (ISO R 565)
- Paper or cloth towels with smooth surface
- A freeze box should be available at the working place

3. Preparation of samples and water bath

- The product temperature should be adjusted to -18/-20°C to achieve standard deglazing conditions (especially necessary if a standard deglazing period shall be defined in case of regular shaped products).
- After sampling from the low temperature store remove, if present, external ice crystals or snow from the package with the frozen product.
- The water bath shall contain an amount of fresh potable water equal to about 10 times of the declared weight of the product; the temperature should be adjusted on about 15°C (max. 20°C).

4. Determination of gross-weight "A":

After removal of the package, the weight of the glazed product is determined: In case of single fish fillets, single weights are recorded (A 1-A n). The weighed samples are placed intermediately into the freezer box.

5. Removal of glaze:

The pre-weighed samples/sub-samples are transferred into the water bath and kept immersed by hand. The product may be carefully agitated, till no more glaze can be felt by the finger-tips on the surface of the product: change from slippery to rough. Needed time, depending on size/shape and glaze content of the product, 10 to 60 sec. (and more in case of higher glaze contents or if frozen together).

ALINORM 91/18
APPENDIX IX

PROPOSED DRAFT AMENDMENT TO THE CODEX STANDARD
FOR CANNED CRAB MEAT
(CODEX STAN 90-1981)
(at Step 3 of the Procedure)

Include the following under Section 4 Food Additives:

Miscellaneous

Calcium disodium	250 mg/kg of the
ethylenediamine tetraacetate	final product
(CaNa ₂ EDTA)	