



**Food and Agriculture
Organization of
the United Nations**



**World Health
Organization**

Viale delle Terme di Caracalla, 00153 Rome, Italy - Tel: (+39) 06 57051 - Fax: (+39) 06 5705 4593 - E-mail: codex@fao.org - www.codexalimentarius.org

Agenda Item 5

**CX/FFP 14/33/7 Add.2
ORIGINAL LANGUAGE ONLY**

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

Thirty-third Session

Bergen, Norway

17 – 21 February 2014

**DRAFT STANDARD FOR RAW, FRESH AND QUICK FROZEN SCALLOP PRODUCTS
(At Step 6 of the Procedure)**

Comments submitted by Philippines and African Union

AU

| Observations | Recommendations |
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| <p>2.2.1 Scallop Meat and Roe-on-Scallops AU agrees with Egypt's position that the rinsed product must be drained and stored with a method that minimizes absorption of water</p> | <p>The steps of repacking and reapplication of the quick freezing if applied, should be included in the Code of Practice for the Processing of Fresh and Quick Frozen Raw Scallop Meat</p> |
| <p>2.2.2 Quick Frozen Scallop Meat processed with Added Water and/or Solution of water and phosphates AU position is that the amount and time of contact of the added solution should be accurately controlled.</p> | <p>There should be proper control of time of contact and the added solution.</p> |
| <p>Solution of phosphates will only be used in products that are to be frozen</p> | |
| <p>There should be a clear definition of Scallop meat and Roe-on Scallops</p> | |
| <p>7.1.3 Labelling The identification of the product to be sold will be by the common name and/or scientific name as may be required by the Country the product is being sold to.</p> | |
| <p>8. Sampling, examination and analysis AU will not support a practical regulatory control for added water because of natural moisture variance and such provisions should not be included in commodity standards. Its more appropriately dealt with through bilateral arrangements.</p> | <p>If natural moisture variance of scallops is scientifically proved, it must be submitted to Codex for harmonization.</p> |
| <p>9.4 Parasites AU reiterates that a zero percent is not practicable and such recommends that readily visible parasites should not exceed 5%.</p> | <p>This standard should allow a limit of not exceeding 5%.</p> |

PHILIPPINES

General Comments

The Philippines supports the elaboration of this draft standard and provides the following suggestions for consideration:

Suggest:

2. DESCRIPTION

2.3 Presentation

If the scallop meat pack exhibits the presence of broken pieces that is ≥50% of the sample weight, then the product must be presented as “pieces” or terms to that effect.

Justification

Editorial for consistency with Sec. 8.3 which states that a scallop meat shall be considered as a scallop piece when the weight of that scallop meat is less than 50% of the average weight of 10 randomly selected unbroken scallop meats contained in the package.

Suggest:

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Scallop Meat and Roe-on Scallops

The product shall be prepared from sound and wholesome scallops which are of a quality suitable to be sold fresh for direct human consumption.

3.1.1 ~~3.2.1~~ Quick Frozen Scallop meat, or roe-on scallops with added water and/or with solution of water and phosphates

3.1.2 ~~3.2.2~~ Fresh scallop meat, or roe-on scallops, with added water

3.2 ~~3.3~~ Glazing

3.3 ~~3.4~~ Final Product

Justification:

Editorial on realignment of numbering. Items 3.2.1 and 3.2.2 are product categories of Sec. 3.1. Glazing and Final Product are different subject matters.

Suggest:

9.4 Parasites

The presence of readily visible parasites ~~at an objectionable level.~~

Justification:

Unless cooked or pasteurized, the presence of parasites in scallop meat will present a hazard to the consumers.