

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
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World Health
Organization

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Agenda Item 4

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

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Additional comments on the proposed amendment of the *Standard for Canned Sardines and Sardine-Type Products* (CXS 94-1981)

(Prepared by the Philippines)

Background

This document summarizes additional comments of the Philippine on the proposed amendment of the *Standard for Canned Sardines and Sardine-Type Products* (CXS 94-1981) specifically on Sensory Evaluation and Establishment of Electronic Working Group with reference to CX/FFP 21/35/4, CX/FFP 21/35/4 Add.1 Rev.1, and CX/FFP 21/35/4 Add.3.

Sensory evaluation of the candidate species

Regarding paragraph 7, CX/FFP 21/35/4: The committee should decide which are the three laboratories to perform the sensory evaluation and designate the lead laboratory in-charge of coordinating the assessment and preparing the report of the sensory evaluation.

The Philippines proposes to the Committee the following criteria in choosing the three laboratories to perform the sensory evaluation. In addition, geographical representation should be taken into consideration, provided that the laboratory will satisfy the criteria.

- (1) Credibility and track record – should be duly accredited/ guided by ISO/IEC 17025:2017 or its equivalent and other related standards;
- (2) Proximity of the laboratories in the fishing area where the three species of sardines to be used as reference are available;
- (3) Service fee – the most economical and reasonable one should be chosen.

It is also recommended that the lead laboratory be chosen from the three identified laboratories, taking into account the track record in terms of laboratory accreditation/ guidance.

Regarding paragraph 8, CX/FFP 21/35/4. A proposal for the laboratories to perform the sensory evaluation and the three species to be compared with the candidate species i.e. *S. lemuru*, is contained in CX/FFP 21/35/4 Add.1

Based on the above-mentioned criteria, the Philippines recommends to the Committee the following three laboratories to work on sensory evaluation of sardines, namely:

- (1) AENOR Confia, Madrid, Spain (Lead Laboratory);
- (2) INTERTEK ITALIA S.p.A., Milano, Italia; and
- (3) Intertek Test Hizmetleri A.S. Food Testing Services, Istanbul, Turkey.

These laboratories have proven their track record and expertise based on the credentials submitted as summarized below:

PROFILE OF INTERNATIONAL PROPOSED LABORATORIES THAT WILL CONDUCT SAMPLING, AND SENSORY ANALYSIS OF SARDINES											
No.	Company and Location	ISO Guidance Documents and other related Standards			Products for sensory evaluation	Sample collection Fees (I)	Sensory Evaluation Fees (I)	Panel recruitment, selection and training(I)	Miscellaneous (Travel, Taxes, Courier, etc)	TOTAL (I)	Track Record
		ISO 8589 (Facilities or test rooms)	ISO 13299 (Sensory Analysis/Evaluation Method)	ISO 8586 (Selection, training, & monitoring of selected and expert assessors)							
1	INTERTEK ITALIA S.p.A. <i>Milano, Italia</i>	24 sensory booths	Quantitative Descriptive Method - Sensory Profile; with evaluation of three replicates per sample CAC/IGL 31-1999 (Sensory Evaluation for fish and shellfish in laboratories)	2 panel leaders, and 12 trained professional assessors (trained to sensory analysis of fish and fish products)	Frozen Fish Thawed Fish Cooked Fillets	1,500.00	15,000.00	0.00	-	16,500.00	1. Total Quality Assurance Provider 2. accredited by Accredia to ISO/IEC 17025 for chemical and microbiological analyses
2	SAM Sensory and Marketing International <i>Barcelona, Spain</i>	20 multimedia sensory booths	Quantitative Descriptive Analysis - Sensory Profiling; Sensory Mapping based on Principal Component Analysis, Visualization and cluster analysis CAC/IGL 31-1999 (Sensory Evaluation for fish and shellfish in laboratories)	14 trained panelists Recruitment of panelists, N=60 Training and evaluation with 14 panelists	Frozen Fish Thawed Fish Cooked Fillets	2,000.00	14,387.00	28,684.00		45,071.00	1. accredited by ENAC for ISO/IEC 17025 in analytical chemistry 2. with 33 years of experience as leaders in global sensory evaluation and product research in more than 25.200 projects.
3	Eurofins SAM Sensory and Marketing <i>Casablanca, Morocco</i>	14 Multi-media sensory booths with raiseable partitions	Quantitative Descriptive Analysis - Sensory Profiling; Sensory Mapping based on Principal Component Analysis, Visualization and cluster analysis CAC/IGL 31-1999 (Sensory Evaluation for fish and shellfish in laboratories)	14 trained panelists	Frozen Fish Thawed Fish Cooked Fillets	2,000.00	16,153.00	42,838.00		60,991.00	1. provide services on sensory evaluation and product research
4	Intertek Test Hizmetleri A.S. Food Testing Services <i>Istanbul Turkey</i>	8 sensory booths	Quantitative Descriptive Analysis - Sensory Profiling; Sensory Mapping based on Principal Component Analysis, Visualization and cluster analysis CAC/IGL 31-1999 (Sensory Evaluation for fish and shellfish in laboratories)	14 trained panelists	Frozen Fish Thawed Fish Cooked Fillets	3,700.00	20,000.00	6,533.00		30,233.00	1. provide services on sensory evaluation and product research (selected partner of SAM)
5	Aenor Confia <i>Madrid, Spain</i>	10 sensory booths (computerized testing room)	Quantitative Descriptive Analysis - Sensory Profiling; Statistical Analysis (one-way and two-way ANOVA) CAC/IGL 31-1999 (Sensory Evaluation for fish and shellfish followed ISO 6658: 2017(equiv to ISO 13299:2016)	12 expert trained panelists followed ISO 13300-01 (Staff's responsibilities in sensory evaluation laboratory) and ISO13300-02(recruitment & training of panel	Frozen Fish Thawed Fish Cooked Fillets	3,150.10	37,990.16		1,500.00	42,640.26	1. accredited by ENAC (EN-45012) for Quality System (ISO 9001) and Environment (ISO 14001) 2. with 150 accreditations, awards, agreements & appointments for certification, validation, verification, inspection and testing activities, granted by national and international bodies 3. accredited by ENAC for ISO/IEC 17025 in chemical and microbiological analyses on animal feed, human food and drinking water 4. has ILAC-ENAC international seal which means the laboratory is recognized by more than 70 countries. 5. authorized by the Community of Castilla la Mancha (Spain) as Official Laboratory on the analyses of substances and products related to food and environmental safety 6. contracted by the EU Commission for 14 years in providing high quality workshops and training sessions to 3rd world exporting countries with regards to EU requirements and legislation related

It should be noted, however, that the Committee may decide to choose laboratories other than those suggested (*paragraph 3.3 Section II of the Codex Procedural Manual 27th Edition*) provided that the laboratories are compliant with the above criteria.

As stated in the Codex Procedural Manual, the three laboratories shall use the same protocol, including the **sensory evaluation method, the species to be compared, the sampling protocol, and the criteria and parameters** to evaluate the results. The lead laboratory shall be responsible in coordinating with the other two laboratories.

1. Sensory Evaluation Method

The Philippines recommends that the method be provided by and standardized among the three laboratories, but shall conform with the *Guidelines for the Sensory evaluation of Fish and Shellfish in Laboratories (CAC/GL 31-1999)*.

2. Species to be compared

The Philippines proposes any three from the following reference species of sardines, whichever is agreed by CCFP35, to be compared with *S. lemuru* namely:

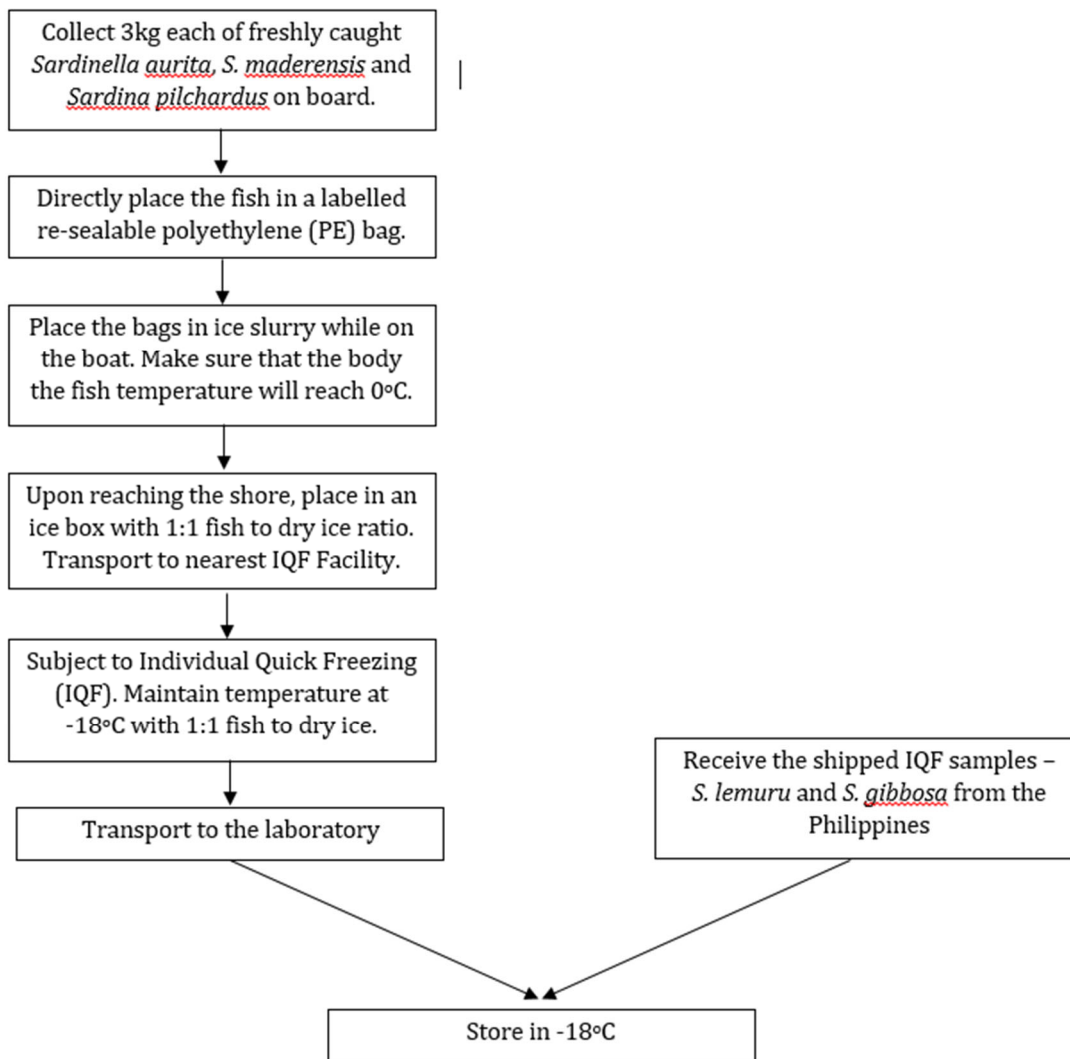
- (1) *Sardinella gibbosa*;
- (2) *Sardinella aurita*,
- (3) *Sardina pilchardus*,
- (4) *Sardinella maderensis*, and
- (5) *Clupea harengus*

S. gibbosa, if chosen shall come from the Philippines and to be transported to the laboratories together with *Sardinella lemuru*. The other four species are available in the areas (near Mediterranean Sea) where the three proposed laboratories are found based on the Fishbase website.

3. Sampling Protocol and sample for submission

Aside from the sensory evaluation, the Philippines also recommends that the three chosen laboratories shall do the sample collection of the identified species from their areas (e.g., Mediterranean Sea), while the *S. gibbosa*, if considered by the committee will be provided by the Philippines along with the *S. lemuru*.

The Philippines proposes the sampling protocol as shown below, and the samples to be submitted should be in **Fresh frozen (Individually Quick Frozen, IQF)** condition.



4. Samples for sensory evaluation

The Philippines recommends that the samples to be evaluated shall be (a) frozen whole fish, (b) thawed whole fish, and (c) cooked/steamed fish fillets according to the Codex guidelines.

For cooking/steaming of sardines which are small, it is further recommended to steam/cook first the whole fish and then, remove/dissect the edible portion as fillet.

Establishment of Electronic Working Group (EWG)

Regarding paragraph 10, CX/FFP 21/35/4. The Philippines has expressed its willingness to chair the proposed electronic Working Group (EWG)

The Philippines appreciates the support expressed by several Members that the Philippines shall chair the EWG. Further, the Philippines had invited the EU to co-chair the EWG and the response was favourable.

The Philippines also welcomes proposal from any Member country to chair or co-chair the EWG. In case the Committee agrees that another Member will chair the EWG, the Philippines is also open for co-chairmanship.

Regarding paragraph 11, CX/FFP 21/35/4. A draft Terms of Reference for the EWG

The Philippines agrees with the proposed ToR for the EWG which are in accordance with the guidelines in the Procedural Manual.

The Philippines also welcomes the inclusion of French as working language provided that the Committee approves such a recommendation.

As to the comment of European Union (EU) on the sustainability of the resources:

... it would be important to know how the Philippines applies its Management Plan, and the results that are being obtained. It would also be desirable to have a scientific evaluation on how the stocks will be affected by the foreseen higher fishing pressure related to its inclusion in the list.

The National Sardines Management Plan (**NSMP**) (DA-BFAR, 2020) of the Philippines has been implemented in the twelve (12) Fisheries Management Areas (FMAs) of the country (FAO 263: Establishment of Fishery Management Areas for the Conservation and Management of Fisheries in Philippine Waters, 2019). The plan is consistent with the ecosystem approach to fisheries management (EAFM) and the precautionary principle as embodied in the Republic Act **8550** (The Philippine Fisheries Code of 1998, 1998) as amended by Republic Act 10654 (An Act to Prevent, Deter and Eliminate Illegal, Unreported and Unregulated Fishing, 2015).

Guided by the priority issues identified, three goals are identified stating what will be achieved by management actions within a certain time period. These are:

- (1) Improved Science-based indicators for the sustainability of sardine stocks;
- (2) Improved distribution of benefits among sardine fisherfolk communities; and
- (3) Strengthened science-based management for sustainable sardine fisheries.

Each goal has a set of several objectives with specified performance indicators and monitoring and evaluation criteria for effective implementation. For example, Goal 1 has two objectives namely:

- (a) Establish **B**iomass-based or **F**ishing Mortality-based reference points for three (3) top sardine species by 2023; and
- (b) Reduce proportion of juveniles in the landed catch by 10% in 5 years; wherein a number of management actions are stated to be implemented by identified entities within a specified timeline.

References:

An Act to Prevent, Deter and Eliminate Illegal, Unreported and Unregulated Fishing, no. RA 10654 (2015).

[DA-BFAR] Department of Agriculture-Bureau of Fisheries and Aquatic Resources. (2020). National Sardines Management Plan 2020-2025. Quezon City, Philippines.

FAO 263: Establishment of Fishery Management Areas for the Conservation of Fisheries in the Philippine Waters (2019). Quezon City, Philippines.

The Philippine Fisheries Code of 1998, no. RA 8550 (1998).