

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
HEALTH
ORGANIZATION



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Agenda Item 3

CX/FFP 02/3-Add.1

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FISH AND FISHERY PRODUCTS

Twenty-fifth Session
Ålesund, Norway, 3 - 7 June 2002

DRAFT STANDARD FOR DRIED SALTED ANCHOVIES GOVERNMENTS COMMENTS AT STEP 6 (in reply to CL 2000/20-FFP, ALINORM 01/18, Appendix IV)

THAILAND

Thailand would like to give the following comments:-

(1) Section 2.2 Process definition

Subsections 2.2.1 should be amended to read as follows:

“**2.2.1** The product shall be prepared by washing, blanching or boiling in brine or clean sea water and drying. The drying process shall mean sun drying or artificial drying.”

This is because, unlike non-heat-treated maturation products, the heat will reduce or stop the enzyme activity in this kind of product.

Subsections 2.2.2 should be amended to read as follows:

“**2.2.2** The product shall be packed in a suitable packing material to minimize the oxidation.”

Normally, the product in the market is packed in high-density plastic bag or other kind of packing material, which is not gas-proof or waterproof and some amount of gas or moisture could still permeate through the package.

(2) Some sections such as the following are missing from the Draft Standard:

- 7.4 Determination of breakage
- 7.5 Determination of histamine
- 8. Definition of defectives
- 9. Lot acceptance