

# codex alimentarius commission



FOOD AND AGRICULTURE  
ORGANIZATION  
OF THE UNITED NATIONS

WORLD  
HEALTH  
ORGANIZATION



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Agenda Item 9

CX/FFP 02/9-Add.1

## JOINT FAO/WHO FOOD STANDARDS PROGRAMME

### CODEX COMMITTEE ON FISH AND FISHERY PRODUCTS

Twenty-fifth Session

Ålesund, Norway, 3 - 7 June 2002

#### PROPOSED DRAFT AMENDMENT TO THE STANDARD FOR QUICK FROZEN LOBSTERS GOVERNMENT COMMENTS AT STEP 3 (Cuba, France, United States)

##### CUBA (English version)

We agree with the amendments to the document in sections 1, 2.1.1, 2.2, 2.3.2, 6.1, 7.1, 7.4, 7.5, 8.1, 8.2, 8.3, 8.4 and Annex A.

We have no comment on the inclusion of the inclusion of langostino of the Galatheidæ family

##### CUBA (Spanish version)

Estamos de acuerdo con las modificaciones que sufrió el documento en las secciones 1, 2.1.1, 2.2, 2.3.2, 6.1, 7.1, 7.4, 7.5, 8.1, 8.2, 8.3, 8.4 y Anexo A.

No tenemos observaciones con relación a la inclusión del langostino de la familia Galatheidæ.

##### FRANCE (English version)

###### Paragraph 6.1

In order to avoid consumer confusion the French name for the species *Cervimunida johni* et *Pleuroncodes monodon* should be translated by « galathée » and not « homard » or « langoustine »

##### FRANCE (French version)

###### Paragraphe 6.1

Afin d'éviter toute confusion pour le consommateur, le nom en français pour les espèces *Cervimunida johni* et *Pleuroncodes monodon* doit être traduit par « galathée » et non « homard » ou « langoustine ».

##### UNITED STATES

In response to CX/FFP 02/9, the United States supports the adoption of the amended text as proposed by Chile to include both species i.e. *Pleuroncodes momodon* and *Cervimunida johni* in this standard.

However, United States is of the opinion that the current standards contains several requirements that need to be amended or modified to remove several restrictive requirements contained in the standard. Therefore, United States recommends that the Committee take advantage of this opportunity to revise the language in light of work being done by the Food Additives and Contaminants Committee.

- 3.1 Lobsters and Squat Lobsters** suggest that the term "fresh" may be replaced to read: fit to be sold for human consumption."

Reason: This standard is for frozen lobster, either raw or cooked. They are not fresh.

- 4. Food Additives** suggest delete in its entirety and substitute with the following:

The following food additive functional classes are needed and justified in food subject to this standard: Antioxidants, Moisture/Water Retention Agents, and Preservatives.

For quick frozen lobsters, any antioxidant, moisture/water retention agent, or preservative listed in food category 09.2.1 (Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms) of the Codex General Standard for Food Additives (CODEX STAN 192-1995) may be used at levels consistent with the Codex General Standard for Food Additives.

For cooked lobsters any antioxidant, moisture/water retention agent, or preservative listed in food category 09.2.4.2 (Cooked mollusks, crustaceans, and echinoderms) of the Codex General Standard for Food Additives (CODEX STAN 192-1995) may be used at levels consistent with the Codex General Standard for Food Additives.

Reason: The U.S. recommends that the CCFFP expand the Food Additive section to allow for the food additives provided for in Codex. Codex Commodity Committees are responsible for endorsing food additive provisions for use in various foods according to their function. The responsibility of the CCFFP is to identify additives that are considered technologically necessary or which are widely permitted for use in the food. The U.S. knows of no justification for restriction of use for any endorsed food additives in frozen lobster products. Use of food additives must be declared on the label.

- 6.1.4** Delete this section in its entirety.

Reason: The importance of this information is not clear. Labeling information should only be required when the information is essential to the consumer.

- 6.1.5** Delete this section in its entirety.

Reason: This kind of information relates to commercial practices and is not necessary on consumer labels. Consumer information is covered in 6.3 below. The United States has no requirement for this kind of information to be provided by one commercial entity to another in the distribution chain, and does not perceive a need for it.

- 6.2 Storage Instructions delete** following stored. "at a temperature of -18° C or colder" to read "The label shall include terms to indicate that the product should be kept frozen."

Reason: Consumers need to keep these products frozen and will understand what that means. Although the product has been initially frozen to -18° C, consumers need not necessarily store at that temperature so long as they keep it frozen.