

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

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) (Malaysia, Spain)

MALAYSIA

Malaysia would like to propose Section 7.1 to read as follows:

7. SAMPLING, EXAMINATION AND ANALYSIS

7.1 Sampling

Sampling of lots for examination of the products shall be in accordance with the FAO/WHO Codex Alimentarius Sampling Plans for Prepackaged Foods (1969) (AQL-6.5) (Ref.CAC/RM 42-1977).

Malaysia would like to propose the following new sections in response to the discussions of the 23rd Session of the Codex Committee on Fish and Fishery Products in 1998, that several sections were missing such as definition of defectives, the reference to odour and flavour and sensory evaluation and that these sections required further consideration before the current text could be finally converted into a world-wide standard (Para 75, ALINORM 99/18).

7.5 Sensory and Physical Examination

Samples taken for sensory and physical examination shall be assessed by persons trained in such examination and in accordance with Annex C.

8. DEFINITION OF DEFECTIVES

The sample unit shall be considered defective when it exhibits any of the properties defined below:

8.1 Foreign Matter

The presence in the sample unit of any matter, which has not been derived from the *Engraulidae* family, and does not pose a threat to human health, and is readily recognized without magnification or is present at a level determined by any method including magnification that indicates non-compliance with good manufacturing and sanitation practices.

8.2 Appearance

Extensive textural breakdown of the fish which is characterized by the body part being split or broken or torn into two or more pieces in more than 25% of the fish in the sample unit.

8.3 Odour and Flavour

A sample unit affected by persistent and distinct objectionable odours and flavours indicative of decomposition (such as putrid) or rancidity, or contamination by foreign substances (such as fuel oil and cleaning compound).

8.4 Pink

Any visible evidence of red halophilic bacteria on the surface of the fish in more than 25% of the fish in the sample unit.

8.5 Mould growth

Fish with an aggregate area of pronounced mould growth in more than 25% the sample unit.

9. LOT ACCEPTANCE

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

1. the total number of defectives as classified according to Section 8 does not exceed the acceptable number of the appropriate sampling plan in the Sampling Plans for Prepackaged Foods (1969) (AQL-6.5) (Ref.CAC/RM 42-1977).
2. the average net weight of all sample units is not less than the declared weight, provided no individual container is less than 95% of the declared weight; and
3. the Hygiene, Packing and Labelling requirements of Section 4, 5 and 6 are met.

"Annex" C Sensory and Physical Examination"

The sample used for sensory evaluation should not be same as that used for other examination.

1. Examine every fish in the sample unit for foreign matter, appearance, pink condition and mould growth.
2. Assess the odour in uncooked sample in accordance with the Guidelines for the Sensory Evaluation of Fish and Shellfish In Laboratories (CAC/GL 31-1999).
3. Assess the flavour in cooked sample in accordance with the Guidelines for the Sensory Evaluation of Fish and Shellfish In Laboratories (CAC/GL 31-1999).

The sample shall be cooked prior to assessment according to the cooking instructions on the package. When such instructions are not given, the sample shall be deep fried in fresh cooking oil at 190°C for 1-2 minutes as appropriate to the size.

SPAIN (English version)

The Kingdom of Spain considers that "Section 1. SCOPE" should be worded as follows:

This standard shall apply to fish that have been salted, boiled and dried, belonging to the following commercial species of the family *Engraulidae* :

- (name of the species)

This product is intended for cooking before consumption. This Standard does not cover products which have undergone an enzymatic maturation in brine.

ESPAÑA (version en español)

El Reino de España considera que la "Sección 1. Ámbito de aplicación", debe redactarse en los siguientes términos:

"1. Ambito de Aplicación. La presente norma se aplicará al pescado que haya sido salado, hervido y secado, de las especies comerciales de la familia Engraulidae que a continuación se citan:

(especies que se citan)

Este producto deberá cocerse antes de su consumo. La presente norma no abarca los productos que se han sometido a maduración enzimática en salmuera.