

# codex alimentarius commission



FOOD AND AGRICULTURE  
ORGANIZATION  
OF THE UNITED NATIONS

WORLD  
HEALTH  
ORGANIZATION



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Agenda Item 3

CX/FFP 03/3

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

Twenty-sixth Session  
Ålesund, Norway, 13 - 17 October 2003

### DRAFT STANDARD FOR SALTED ATLANTIC HERRING AND SALTED SPRATS

#### GOVERNMENTS COMMENTS AT STEP 6 (Brazil, Iran)

#### BRAZIL

##### Section 2 - Description

##### Item 2.1. Product Definition

Brazil suggests the following text:

"The fish is salted as headed and gutted or filleted (skin-on or skin-off) fish." instead of " The fish is salted as whole fish or as headed or nobbled or headed and gutted or gibbed or filleted (skin-on or skin-off) fish."

##### Item 2.2. Process Definition

The new text would be:

"In order to prevent the development of Clostridium botulinum, the fish should be eviscerated prior to brining." instead of the actual phrase: "The salting process including the temperature should be sufficiently controlled to prevent the development of Clostridium botulinum or fish should be eviscerated prior to brining."

Reason: Brazil reaffirms its position written on paragraph 112 of the ALINORM 01/18.

#### IRAN

##### 2.2 Process Definition

The phrase "should be sufficiently" is ambiguous and then it is preferable that the given temperature be cleared. The last line of the same item is concerned with the necessity of "evisceration" while under the item 1.2 it is cited that fish can be salted either with head, headless, with bowel, disembowelled, skinned or unskinned. These two points are contradictory.

### **3.4 Decomposition**

the amount of meat histamine is 1 mg/100g while Codex determines the allowable amount as 2mg/100gr (for two samples out of nine) and the European Commission sets the amount for the salted products twice, which seems to be more sound due to the loss of water from the meat. Then it is proposed that a modification be made as what Codex suggests for histamine and be allowable up to double increase for the salted ones.

### **4. Food Additives**

"Ascorbic Acid" should be added as an Antioxidant .

5.1 The sub-categories of the item 5.1 (including i.ii.iii) are under study and its proposed that the number of the new endorsements be replaced for the old ones.

5.3 It is inevitable that the subject "Parasites" be numbered and other kind of Parasites be indicated ,too.

### **5.4 Histamine**

The item 5.4 is repeated in which the amount of histamine is different from that of the item 3.4 then these two items need combination and modification .

7.1 Sampling method in "i" section looks add as "barrel" has been indicated and it is not practical to test the fish within the barrel and also a distorted subject may not be used as an indication to reject a network. Therefore, it is proposed that the method used in the "iii" section be applied and that in the "i" be omitted.

### **7.4 Determination of water content**

if it is necessary ,the level has to be mentioned ,otherwise ,it is advised that setting the amount (water activity) instead of that of the water .

### **8. Definition of Defectives**

Sampling is for Defect and it is not a sampling method used for safety such as histamine.

### **9. Lot Acceptance**

The item 9 is in contradiction with the others and it is advised that its content be amended in a accordance with the other similar standards.