

# codex alimentarius commission



FOOD AND AGRICULTURE  
ORGANIZATION  
OF THE UNITED NATIONS

WORLD  
HEALTH  
ORGANIZATION



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Agenda Item 8

CX/FFP 03/9

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

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

### PROPOSED DRAFT STANDARD FOR QUICK FROZEN SCALLOP ADDUCTOR MUSCLE MEAT GOVERNMENT COMMENTS AT STEP 3 (Chile, Jordan, United States)

#### CHILE

##### Spanish version

###### punto 3.3.1

Se solicita aumentar el límite para el contenido de humedad al 85% del músculo abductor. ¿Cual es la razón o base de cálculo para proponer un contenido de humedad límite del 81%?

Considerar que el principal mercado de ostión (con coral) exige una razón entre el contenido de humedad y de proteínas inferior a 5.

###### punto 4.

Se solicita incluir idéntica lista de aditivos autorizados que se permite en la Norma “ Moluscos bivalvos vivos y elaborados (Apéndice VII)”.

No debiera prohibirse el uso de aditivos alimentarios *per se*, de hecho existe inconsistencia entre ambos anteproyectos de Norma (ó considerar al menos, como excepción a la prohibición total, el uso de aditivos tales como: glucosa, ácido cítrico y sal).

###### punto 6.2

Las disposiciones sobre etiquetado debieran restringirse a lo establecido en la Norma General del CODEX para el etiquetado de los Alimentos Preenvasados.

###### punto 8.4

Considerando que en el anteproyecto para los moluscos vivos y elaborados, o sea para el caso del ostión con coral no existe un punto sobre parásitos este también debe eliminarse de esta norma. La inclusión de un artículo sobre la presencia de parásitos en la sección de definición de defectos, debiera excluirse o al menos postergarse, en consideración al escaso conocimiento que se tiene aún de plagas y/o infestaciones, e incluso de enfermedades de la especie *Argopecten purpuratus* en cultivo.

###### punto 9

Se requiere conocer los fundamentos que sustentan la exigencia del tamaño de la muestra propuesto en esta norma.

##### English version

###### Point 3.3.1

We propose to increase the moisture content limit to 85% of the adductor muscle. What is the reason or basis for calculation to propose a limit of 81% ?

We consider that the main market for scallop (with roe) requires a ratio between humidity and protein inferior to 5

Point 4

We propose to include the list of additives allowed in the Standard for Live and Processed Bivalve Molluscs (Appendix VII)

There should be no prohibition on additives *per se*, there is an inconsistency between the two standards (or to consider at least, as an exception to total prohibition, the use of additives such as : glucose, citric acid or salt)

Point 6.2

Labelling provisions should be restricted to those established by the Codex General Standard for the Labelling of Prepackaged Foods

Point 8.4

Considering that in the Proposed Draft Standard for Live and Processed Bivalve Molluscs, or in the case of scallop with roe, there is no section on parasites it should be eliminated from this standard. The inclusion of a point on the presence of parasites in the section on the definition of defectives should be excluded or at least postponed, taking into account the limited knowledge of parasites and/or infestation, including diseases of the aquacultured species *Argopecten purpuratus*.

Point 9

We need to know the rationale for the requirement concerning the size of the sample in this standard

**JORDAN**

I request you about Parasites in Subject 2 to be added in Clause 5 “Hygiene and Handling”

**UNITED STATES**

#### **4. FOOD ADDITIVES**

The United States supports the use of the food additive sodium tripolyphosphate, however, if the moisture content exceeds 83% it must be declared on the label and the product cannot be termed Scallops, but must be termed Scallop Product, water added, or something that indicates that it is not just Scallops.

Reason: The benefit from the use of sodium tripolyphosphate is to prevent water lose in excess of the normal moisture content during processing and transport. However, if used in excess or for a prolonged time of exposure (soaking), water may be retained at a level higher than the normal 82% maximum moisture level found in freshly harvested scallops. Any level above that would be from addition of water and the amount is required to be declared on the label.

#### **8. DEFINITION OF DEFECTIVES**

##### **8.4 Parasites ( to be elaborated)**

Defects in this section are quality defects. As such they are of concern to consumers with respect to the effect they have under the conditions of final preparation and consumption. In the case of helminth parasites the visibility of defects has the greatest negative effect on consumer acceptance. The US suggests the following elaboration for this section:

##### **8.4. Parasites**

**The presence of visible parasites on the near surface of the scallop adductor muscle shall not exceed 20% of the individuals in the sample. Scallops are visually looked at by turning them over in an adequately lighted room (where a newspaper may be read easily).**

Reason: While wild harvested scallops may harbor parasites, levels above 20% are likely to be rejected by consumers. There are no documented consumer studies supporting this cutoff, but some experience with consumer complaints and personal experience suggest that this is about where people notice and complain about the presence of small but visible parasites.