



Food and Agriculture
Organization of the
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World Health
Organization

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Agenda item 4

CX/FFP 26/37/4
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JOINT FAO/WHO FOOD STANDARDS PROGRAMME CODEX COMMITTEE ON FISH AND FISHERY PRODUCTS

Thirty-seventh Session
Working by correspondence
7 April - 8 May 2026

MATTERS FOR ACTION FROM THE CODEX ALIMENTARIUS COMMISSION AND CODEX SUBSIDIARY BODIES

(Prepared by the Codex Secretariat)

48th Session of the Codex Alimentarius Commission (CAC48)¹

Inclusion of maximum levels (MLs) for marine biotoxins in the *General standard for contaminants and toxins in food and feed* (CXS 193-1995)

1. CAC48 (2025) adopted editorial amendments to CXS 193-1995 to include MLs for marine biotoxins contained in Section 5 of the *Standard for live and raw bivalve molluscs* (CXS 292-2008) to ensure CXS 193-1995 remained the single authoritative reference for the safety levels for contaminants in foods and feeds.
2. Consequent to the decision, CAC48 agreed to request CCFFP to consider the removal of the MLs for marine biotoxins from the *Standard for live and raw bivalve molluscs* (CXS 292-2008) and replace them with a reference to CXS 193-1995 in accordance with the *Codex Procedural Manual*.

Regional standard for braised or boiled, salted and unsalted, dried fish (Africa)

3. CAC48 approved a new work proposal on developing the regional standard for braised or boiled, salted and unsalted, dried fish (Africa) from the 25th Session of the FAO/WHO Coordinating Committee for Africa (CCAFRICA25, 2025).
4. During discussion at CAC48, it was encouraged by a Member for CCAFRICA to closely liaise with CCFFP to prevent any potential overlap or inconsistencies when undertaking this work, noting the existence of other standards for similar fish products and the broad nature of this new work proposal.

55th Session of the Codex Committee on Food Additives (CCFA55)²

4-hexylresorcinol (INS 586) in products conforming to the *Standard for quick frozen shrimps or prawns* (CXS 92-1981) and the *Standard for quick frozen lobsters* (CXS 95-1981)

5. CCFA55 (2025) requested guidance from CCFFP regarding the technological need for the use of 4-hexylresorcinol (INS 586) in products conforming to the *Standard for quick frozen shrimps or prawns* (CXS 92-1981) and the *Standard for quick frozen lobsters* (CXS 95-1981).

44th Session of the Codex Committee on Methods of Analysis And Sampling (CCMAS44)³

Method for determination of amino acid nitrogen in fish sauce

6. CCMAS has completed the review of methods for fish and fishery products, and all methods in the CCFFP standards have been moved into the *Recommended Methods of Analysis and Sampling* (CXS 234-1999).
7. CCMAS43(2024) had requested CCFFP36(2024) to clarify the intended use of the provision for amino acid nitrogen in the *Standard for fish sauce* (CXS 302-2011).
8. CCFFP36 informed CCMAS the intended use of the provision of amino acid nitrogen was to determine amino acid level during the fermentation process of fish sauce which caused its formation, in particular to give an

¹ REP25/CAC, paragraphs 43(iv)b, 44, 66, 112(iii) and Appendix VII

² REP25/FA paragraph 102

³ REP25/MAS paragraph 14

approximation of the free amino acid content by measuring formaldehyde nitrogen and subtracting by ammonical nitrogen.

9. CCMAS44(2025) noted the response from CCFFP36 and agreed to retain the method for determination of amino acid nitrogen in fish sauce, AOAC 920.04 and AOAC 920.03, in CXS 234-1999.

55th Session of the Codex Committee on Food Hygiene (CCFH55)⁴

Sampling plans for histamine for the 11 fish and fishery product commodity standards

10. CCFH50 (2019) agreed to postpone consideration of its work on sampling plans for histamine until such time as CCMAS had completed its amendments to the *General guidelines on sampling* (CXG 50-2004). While this was completed in 2023, CCFH54 (2024), noting the ongoing related work in CCMAS and agreed to postpone consideration of histamine sampling plans until the work on supporting information and tools for the application of CXG 50-2004 was completed.
11. CCMAS44 (2025) completed work on an Information document to support implementation of the CXG 50-2004 and relevant tools. In light of this, there are no further impediments to proceeding with the work on the development of sampling plans related to fish and fishery products.
12. CCFH55 (2025) discussed the outstanding work on sampling plans for histamine for 11 fish and fishery product commodity standards⁵, which had previously been suspended pending updates from CCMAS.
13. CCFH55 requested CAC49 (2026) to return the work to develop the appropriate sampling plans for histamine for the 11 fish and fishery product commodity standards to CCFFP; and informed CCFFP of this request, as well as the existing work of CCFH and the related electronic working group (EWG) on this issue.

Annex II on Fish and fishery products of Guidelines for the safe use and re-use of water in food production and processing (CXG 100-2023)

14. CCFH55 completed work on the Annex II on Fish and fishery products of CXG 100-2023 and forwarded it to CAC49 for adoption at Step 5/8.
15. CCFH55 informed CCFFP of the completion of Annex II and proposed that CCFFP may consider whether it was necessary to update the *Code of practice for fish and fishery products* (CXC 52-2003) and other Codex texts under their remit.

Recommendations

16. CCFFP37 is invited to consider:
 - (i) the removal of the MLs for marine biotoxins from the *Standard for live and raw bivalve molluscs* (CXS 292-2008) and replace them with a reference to CXS 193-1995 (Appendix).
 - (ii) the request from CCFA55 regarding the technological need for the use of 4-hexylresorcinol (INS 586) in products conforming to CXS 92-1981 and CXS 95-1981.
 - (iii) developing the appropriate sampling plans for histamine for the 11 fish and fishery product commodity standards.
 - (iv) reviewing the *Code of practice for fish and fishery products* (CXC 52-2003) and other Codex texts under its remit in light of finalized Annex II on Fish and fishery products of CXG 100-2023.

⁴ REP25/FH paragraph 15, 55iii and Appendix III

⁵ CXS 36-1981; CXS 70-1981; CXS 94-1981; CXS 119-1981; CXS 165-989; CXS 166-1989; CXS 190-1995; CXS 236-2003; CXS 244-2004; CXS 302-2011; CXS 311-2013.

APPENDIX

**PROPOSED AMENDMENTS TO THE
STANDARD FOR LIVE AND RAW BIVALVE MOLLUSCS (CXS 292-2008)**

Current texts:**5. CONTAMINANTS**

The products covered by this standard shall comply with the maximum levels of the General standard for contaminants and toxins in food and feed (CXS 193-1995)¹ and the maximum residue limits for pesticides and/or veterinary drugs established by the Codex Alimentarius Commission (CAC).

The following provisions apply to the edible parts of live bivalve mollusc (the whole part or any part intended to be eaten separately).

Name of bitoxin gtoups	Maximum level/kg of mollusc flesh
Saxitoxin (STX) group	≤0.8 milligrams (2HCL) of saxitoxin equivalent
Okadaic acid (OA) group	≤0.16 milligrams of okadaic equivalent
Domoic acid (DA) group	≤20 milligrams domoic acid
Brevetoxin (BTX) group	≤200 mouse units or equivalent
Azaspiracid (AZP) group	≤0.16 milligrams

Proposed texts:**5. CONTAMINANTS**

The products covered by this standard shall comply with the maximum levels of the *General standard for contaminants and toxins in food and feed* (CXS 193-1995) and the maximum residue limits for pesticides and/or veterinary drugs established by the Codex Alimentarius Commission.