

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
United Nations



World Health
Organization

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REP26/FFP

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX ALIMENTARIUS COMMISSION

Forty-ninth Session

CICG, Geneva, Switzerland

6 - 10 July 2026

REPORT OF THE THIRTY-SEVENTH SESSION OF THE CODEX COMMITTEE ON FISH AND FISHERY PRODUCTS

Working by correspondence

7 April -7 May 2026

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SUMMARY AND STATUS OF WORK

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CCFFP38	Action	Consider including a section on weight and measures in commodity standards for fish and fishery products		74iii
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		Consider updating CXC 52-2003 and other Codex texts under CCFFP's purview following the adoption of Annex II on Fish and fishery products of <i>Guidelines for the safe use and re-use of water in food production and processing</i> (CXG 100-2023)		91
CAC49 The Codex Secretariat	Information/ Follow up	Corrections to species names in CXS 3-1981 and CXS 70-1981		72ii Appendix III

Responsible party	Purpose	Text/Topic	Job No.	Paragraph
CAC49 The Codex Secretariat	Information/ Follow up	Inclusion of a general reference to the <i>General standard for contaminants and toxins in food and feed</i> (CXS 193-1995), with an additional text in commodity standards for fish and fishery products		74i
		Renaming the title of the section “Hygiene and Handling” to “Hygiene” in CXS 94-1981, CXS 189-1993, CXS 191-1995, CXS 302-2011, CXS 311-2013, CXS 312-2013, and CXS 315-2014		74ii
		Renaming the title of the section “Sampling, examination and analyses” to “Methods of analysis and sampling” in commodity standards for fish and fishery products		74iv
CCFFP CCEXEC CAC	Follow up/ Information	Having a review of the Codex texts under its purview as a standing agenda item for CCFFP sessions.		76

LIST OF ABBREVIATIONS

AMR	Antimicrobial Resistance
AQL	Acceptable Quality Level
ASFIS	Aquatic Sciences and Fisheries Information System List of Species for Fishery Statistics Purposes
CAC	Codex Alimentarius Commission
CCCF	Codex Committee on Contaminants in Foods
CCEXEC	Executive Committee of the Codex Alimentarius Commission
CCFA	Codex Committee on Food Additives
CCFFP	Codex Committee on Fish and Fishery Products
CCFH	Codex Committee on Food Hygiene
CCGP	Codex Committee on General Principles
CCMAS	Codex Committee on Methods of Analysis and Sampling
CRD	Conference Room Document
CL	Circular Letter
EWG	Electronic Working Group
FAO	Food and Agriculture Organization of the United Nations
FC	Food Category
GSFA	General Standard for Food Additives
HABs	Harmful algal blooms
INFOSAN	International Food Safety Authorities Network
IPPC	International Plant Protection Convention
IWG	In-session Working Group
JECFA	Joint FAO/WHO Expert Committee on Food Additives
JEMRA	Joint FAO/WHO Expert Meeting on Microbiological Risk Assessment
MLs	Maximum levels
TOR	Terms of Reference
WHO	World Health Organization
WoRMS	World Register of Marine Species

INTRODUCTION

1. The Codex Committee on Fish and Fishery Products (CCFFP) held its thirty-seventh session from 7 April to 7 May 2026, working by correspondence. In agreement with the host country, Norway, CCFFP37 held discussions during 7 – 24 April 2026 and adopted the report during 5 – 7 May 2026 using the Codex online platform. CCFFP37 was chaired by Ms Vigdis Synnøve Veum, Specialist Director, Norwegian Food Safety Authority, and attended by delegates from 62 Member Nations, one Member Organization, and one Observer Organization. The list of participants is contained in Appendix I.

OPENING OF THE SESSION

2. Ms Vigdis Synnøve Veum, Chairperson of CCFFP37, opened the session by welcoming participants encouraging delegates' active participation according to the timetable and the format of the meeting. Dr Esther Garrido Gamarro, Fishery Officer in the Food and Agriculture Organization of the United Nations (FAO) gave opening remarks on behalf of FAO and the World Health Organization (WHO). Dr Hilde Kruse, Senior Food Standards Officer in the Codex Secretariat also addressed CCFFP37.

Division of competence

3. CCFFP37 noted the division of competence between the European Union (EU) and its Member States, according to paragraph 5, Rule II of the Rules of procedure of the Codex Alimentarius Commission of the *Codex Procedural Manual*, as presented in Conference Room Document (CRD)01.

ADOPTION OF THE AGENDA (Agenda Item 1)¹

4. CCFFP37 adopted the provisional agenda as its agenda for the session, with the following additional topics under agenda Item 6 (Consideration of new work proposals on other seaweed species and/or other aquatic species):
 - the proposal for revised terms of reference (ToR) for and name of CCFFP as submitted by FAO in CRD04.
5. Since several new work proposals related to seaweed had been received, it was agreed to convene a virtual in-session working group (IWG), working in English and chaired by Brazil, on Monday 13 April 2026 with the mandate to develop a joint proposal for new work, building on the proposals already received, to be discussed under agenda item 6. The outcome of the IWG would be published as a CRD.

CONVERSION OF THE *REGIONAL STANDARD FOR LAYER PRODUCTS (ASIA)* (CXS 323R-2017) INTO A WORLDWIDE STANDARD (STEP 4) (Agenda Item 2)²

6. As recommended by the Chairperson, CCFFP37 agreed to use CRD03, prepared by the Republic of Korea, the proposer of this new work, as the basis for its discussion.
7. The Republic of Korea presented CRD03, which had been prepared based on an analysis of comments submitted in response to a circular letter (CL) 2026/16-FFP, noting that the scope was the main concern with three different positions identified:
 - a. Maintaining the current scope.
 - b. Expanding the scope to include the genus *Porphyra*.
 - c. Further expanding the scope to cover all edible seaweeds.
8. CCFFP37 welcomed the conversion of the *Regional standard for laver products* (Asia) (CXS 323R-2017) into a worldwide standard, expressed its gratitude to the Republic of Korea for conducting a comprehensive review and preparing the revised draft standard, and examined the draft standard section by section.

Discussion

Section 1. Scope

9. Members generally supported including the genus *Porphyra* in the scope. However, the view was expressed that sufficient information on the consumption and trade patterns of *Porphyra* should be provided to support its inclusion and to avoid potential confusion in the future.
10. Expanding the scope to various edible seaweed species was not supported given the considerable differences in the processing and consumption patterns across different seaweeds.

¹ CX/FFP 26/37/1; CRD01 (Division of Competence between the EU and its Member States); CRD04 (FAO)

² CX/FFP 26/37/2; CRD03 (the Republic of Korea); 05 (China); 10 (Kenya)

11. CCFFP37 supported retaining the current provisions on product definition and styles, which excluded wet forms of laver products. It was noted that dried and wet products differed significantly in nature, and that also their safety risks and quality requirements, such as moisture content and permitted food additives, might differ substantially. Thus, it would be technically difficult to include both types of products within a single standard.
12. The FAO Representative highlighted that species formerly classified under the genus *Porphyra* were processed into paper like dried sheets using methods analogous to modern nori production, long before the taxonomic revision that established *Pyropia* as a separate genus.
13. The FAO Representative further pointed out that providing reliable global consumption figures for *Porphyra* (sensu stricto) alone was not possible, since FAO production and trade statistics did not distinguish between *Porphyra* and *Pyropia*. Most global figures were therefore reported under the combined categories “laver/nori (*Porphyra/Pyropia* spp.)” or at higher taxonomic groupings, such as red seaweeds.
14. In light of the above, CCFFP37 agreed to a limited expansion of the scope to include the genus *Porphyra*, recognizing that *Porphyra* and *Pyropia* were closely related genera and that *Porphyra* species occurred naturally and had a history of traditional consumption in certain regions.
15. CCFFP37 also agreed to clearly specify that the standard only applied to dried type laver products.

Section 2.3 Product types

16. In response to a question on which product types and characteristics were intended to fall under “other dried laver” (Section 2.3.1.3), it was clarified that Sections 2.3.1.1 and 2.3.1.2 covered typical dried laver products, such as sheet-type products, whereas Section 2.3.1.3 referred to products obtained by drying laver immediately after harvesting, without moulding into square sheets.
17. Addressing a question on what was meant with “brewing” in Section 2.3.2.2, it was agreed to amend the section to read: “Products made by cutting or chopping the dried laver as defined in Section 2.3.1, followed by roasting and/or stir-frying, which are seasoned or added with separate seasoning packet. The product is ready to eat after being infused with boiling water.”

Section 3.1.2 Optional ingredients

18. Clarification was sought on the scientific basis for the minimum 60% requirement for the basic ingredient, noting that this provision would allow for up to 40% of other edible seaweeds.
19. For clarity and verifiability, it was suggested to specify whether the minimum 60% requirement referred to the weight of the final product and whether it was expressed on a dry matter basis, given that laver products underwent dehydration.
20. It was explained that the 60% threshold had been established during the development of the current regional standard for laver products, to reflect the consumption and trade of certain dried laver products containing approximately 10–40% of other edible seaweeds as optional ingredients, produced taking into account consumer preferences.
21. CCFFP37 agreed to place Section 3.1.2 in square brackets for further consideration also in light of the discussion on Section 8.1 (paragraph 36).

Section 3.2 Quality factors

22. In response to a request for clarification of the term “off-flavour” and consistency with terminology used in other Codex standards, CCFFP37 was reminded that the meaning of “off-flavour” was sufficiently covered by the *Guidelines for the sensory evaluation of fish and shellfish in laboratories* (CXG 31-1999) and thus agreed to retain the text in Section 3.2.

Section 4. Food additives

23. The Codex Secretariat informed CCFFP37 that the endorsement process for food additive provisions also applied to the conversion of a regional standard to a worldwide standard and therefore recommended forwarding the food additive provisions to CCFA, noting that the standard was currently in the process of being converted and that no changes had been made to the food additive provisions.

Section 5. Contaminants

24. In response to a question whether a reference to the *General standard for contaminants and toxins in food and feed* (CXS 193-1995) would be appropriate even though no specific parameters were currently applicable to algae, the Codex Secretariat clarified that, according to the Section 2.6 of the *Codex Procedural Manual*, it was recommended that all standards include such a reference even though specific provisions for contaminants had not yet been established.

25. CCFFP37, under agenda item 3, agreed to add a sentence in Section 5 encouraging users of fish and fishery products standards to regularly check with CXS 193-1995 for any updates (paragraph 74i).
26. In response to proposals for establishing specific provisions for contaminants, especially heavy metals, the Codex Secretariat explained that CCFFP could specify contaminants for which provisions could be considered to be established for seaweed. These proposals could then be referred to the Codex Committee on Contaminants in Foods (CCCF) for consideration for inclusion in the priority list for the Joint FAO/WHO Expert Committee on Food Additives (JECFA) safety evaluations, noting it was the prerogative of CCCF to consider this work in view of its own priorities and workload. Members would also need to respond to the circular letter on "Request for comments on the Priority list of contaminants for evaluation or re-evaluation by JECFA", raise their proposals at CCCF19, and commit to providing necessary data needed for JECFA to undertake the related safety evaluations.
27. Members suggested that the development of provisions for the following contaminants be considered:
 - a. heavy metals such as inorganic arsenic, cadmium, lead, and mercury;
 - b. iodine; and
 - c. marine biotoxins.

Section 6. Hygiene

28. It was proposed including a reference to the *Code of hygienic practice for dehydrated fruits and vegetables including edible fungi* (CXC 5-1971) in the absence of a specific code of hygienic practice for seaweed and also considering that seaweed and other algae were classified under Food Category (FC) 04.2.2 (Processed Vegetables) in the *General standard for food additives* (CXS 192-1995) and that the International Plant Protection Convention (IPPC) was promoting discussions on seaweed.
29. However, it was noted that seaweeds presented different food safety risks than fruits, vegetables, and edible fungi, and that seaweeds and other algae had historically, technically and conceptually been considered within the scope of fisheries and aquaculture products.
30. Recognizing the value of referring to a code of hygienic practice that was more relevant to the characteristics of the commodity under discussion, the Codex Secretariat recommended considering including a reference to the *Code of hygienic practice for low-moisture foods* (CXC 75-2015) rather than CXC 5-1971 as it was a more recent text which addressed some of the more recently identified challenges associated with low-moisture foods. Furthermore, CXC 5-1971 was over 50 years old and had not yet been reviewed for alignment with the latest version of the *General principles of food hygiene* (CXC 1-1969), and its scope clearly referred to fruit, vegetables and edible fungi.
31. In response to a question on referencing CXC 75-2015, which was primarily intended to minimize the occurrence of *Salmonella*, and laver products might not necessarily fall within its scope, the WHO Representative confirmed that dried seaweed had been considered in the Joint FAO/WHO Expert Meeting on Microbiological Risk Assessment (JEMRA) which was used in developing CXC 75-2015. Although dried seaweed had not been ranked as high public-concerns from a microbiological food safety perspective, the intervention measures had been discussed.³
32. CCFFP37 agreed to include a reference to CXC 75-2015 in Section 6, noting that this reference could appropriately address the underlying objective of ensuring that hygienic practices relevant to dried seaweeds were adequately covered, and address key aspects such as the control of pathogenic microorganisms, prevention of contamination during drying and storage, management of contaminants, and the application of good hygiene practices throughout the supply chain.

Section 7.1 Net contents

33. It was suggested moving this section to Section 8 Labelling to align with Section 2.6 of the *Codex Procedural Manual*, which specified that labelling provisions should not be included in this section.
34. Another proposal was to put this section in square brackets as expressing net content by only indicating the number of sheets might not align with Section 8.2.
35. CCFFP37 agreed to put this section in square brackets for further consideration.

³ FAO and WHO. 2022. Ranking of low moisture foods in support of microbiological risk management: meeting report and systematic review. Microbiological Risk Assessment Series No. 26. Rome. <https://doi.org/10.4060/cc0763en>

Section 8.1 Name of the products

36. Since this section referred to Section 2.3, the following concerns were expressed:
- As the scope of the standard only covered genera *Pyropia* and *Porphyra*, other seaweeds should not be included on the label.
 - In case edible seaweeds other than *Pyropia* and *Porphyra* were included, this should be reflected in Section 8.1, and the scientific name(s) should be declared.
 - Whether other edible seaweed should be included in the name of the product when their content was less than 5% or they were unintendedly mixed. It was noted that identifying and specifying unintendedly mixed species, which may occur in cultured laver due to the proximity of natural habitats, may be burdensome and not always feasible.
 - The product name should be specified in the first sentence to make it clear and meaningful to consumers, rather than only making a reference to Section 2.3.
 - Clarification on the meaning of “optional ingredient” was sought.
 - Further discussion to ensure coherence with the *General standard for the labelling of pre-packaged foods* (CXS 1-1985) was needed.
37. CCFFP37, recognizing the need to further consider this section, agreed to place Section 8.1 in square brackets.

Section 8.2 Labelling of net contents

38. It was suggested that net contents should be expressed by weight (g or kg) to allow comparison between products and expression by number of sheets might be additional but not as a replacement, emphasizing alignment with CXS 1-1985.
39. Support for the current provision was also expressed, noting that the number of sheets might be more useful to consumers than weight for sheet laver products and recalling that justified exemptions from CXS 1-1985 was allowed.
40. CCFFP37 agreed to place this section in square brackets for further consideration.

Section 8.3 Labelling of non-retail containers

41. A definition of the term “edible foreign matter” was requested including the rationale for allowing its presence in products and its declaration, as well as examples to ensure a consistent understanding among Members.
42. It was clarified that “edible foreign matters” referred to sea creatures or sea plants that were not harmful to human health and that were unintentionally and unavoidably mixed during the growing process in the marine environment.
43. Furthermore, it was explained that this provision reflected the nature of laver production, where small marine organisms (e.g. tiny shrimp) might be inadvertently present in some cases, and therefore applied to non-retail products. To ensure that this information was made available to importers, it was noted that such presence could be indicated on the container or in accompanying documents.
44. CCFFP37 agreed to keep section 8.3 unchanged.

Section 9. Packaging

45. Following the request for clarification on the rationale and intention of the proposal in CRD03 to specify that packaging materials used for retail products should either be completely transparent or completely opaque, this section was amended to read: “*Packaging materials shall be food-grade and suitable for direct contact with laver products. It shall not contain substances which may damage the products or pose a health risk. The packaging materials should provide protection against moisture and dust.*”

Section 10. Methods of analysis and sampling

46. It was suggested that in case Iodine and heavy metals were included in Section 5, relevant validated methods of analysis in seaweed would need to be specified and included in the *Recommended methods of analysis and sampling* (CXS 234-1999) in future.

Conclusion

47. CCFFP37 agreed to:
- i. slightly expand the scope of the draft standard for laver products to include the genus *Porphyra*;
 - ii. submit the draft standard for laver products for adoption at step 5 with square brackets for Sections 3.1.2, 7.1, 8.1, and 8.2 for further consideration of the outstanding issues by an electronic working group (EWG) (Appendix II);
 - iii. forward the provisions for food additives (Section 4) to CCFA for endorsement noting that this standard was under the process of being converted from a regional standard to a worldwide standard and that there were no changes made to the food additive provisions (Appendix II);
 - iv. establish an EWG open to all Members and Observers, chaired by the Republic of Korea and co-chaired by China and Japan, working in English, with the following the ToR: to consider the outstanding issues in Sections 3.1.2, 7.1, 8.1, and 8.2 taking into account the discussions in CCFFP37 as well as comments submitted at Step 6, and:
 - a. that the report of the EWG should be submitted at least three months prior to CCFFP38; and
 - b. to keep open the option to hold virtual working groups in between CCFFP37 and CCFFP38.
48. CCFFP37 furthermore agreed to inform CCCF of the need to consider including, in the priority list for JECFA, safety evaluations for the development of provisions for seaweed for heavy metals such as inorganic arsenic, cadmium, lead, and mercury; iodine; and marine biotoxins.

REVIEW OF THE STANDARDS FOR FISH AND FISHERY PRODUCTS (Agenda item 3)⁴

49. The Chairperson introduced the item, which focused on (i) taxonomic accuracy, and (ii) editorial updates to the standards for fish and fishery products to ensure they were up to date in terms of format and relatedness to more recently developed Codex texts, taking into account comments received through CL 2026/17-FFP.
50. The need for having a review of the Codex texts under CCFFP's purview as a standing agenda item for CCFFP sessions was acknowledged.

Taxonomic accuracy

51. The FAO Representative, referring to CRD02, introduced the outcome of FAO's review of the fish and fishery products standards for taxonomic accuracy noting that the nomenclature had been cross-checked with the List of Species for Fishery Statistics Purposes (ASFIS) and the World Register of Marine Species (WoRMS).
52. Members thanked the Codex Secretariat and FAO, supported FAO's proposals, and proposed additional taxonomic updates and corrections which were confirmed by FAO.

Taxonomic updates

53. CCFFP37 noted the proposals for taxonomic updates to Section 2.1 Product Definition in the following three standards:
- *Standard for canned tuna and bonito* (CXS 70-1981): *Euthynnus pelamis* should be updated to *Katsuwonus pelamis*.
 - *Standard for canned sardines and sardine-type products* (CXS 94-1981): The species *Sardinops melanostictus* and *Sardinops ocellatus* belonged to *Sardinops sagax*. Therefore, the separate entries should be removed and added to the entry of *Sardinops sagax*.
 - *Standard for quick-frozen lobsters* (CXS 95-1981): All species names and a family name in Section 2.1 should be updated in accordance with the latest taxonomy as presented in CRD02.
54. The Codex Secretariat informed CCFFP37 that these taxonomic updates could be sent for adoption by CAC49.

Corrections

55. CCFFP37 noted the need for correcting the spelling of species names in the following two standards:
- *Standard for canned salmon* (CXS 3-1981): *Oncorhynchus tsehawyscha*
 - *Standard for canned tuna and bonito* (CXS 70-1981): *Euthynnus alletteratus*, *Sarda chiliensis*

⁴ CX/FFP 26/37/3; CRD02 (FAO); 05 (China); 06 (El Salvador); 09 (Union internationale des laboratoires indépendents international union of independents laboratories (UILI)); 10 (Kenya)

56. The Codex Secretariat informed CCFFP37 that, following the adoption of the CCFFP37 report, the Codex Secretariat would issue corrected versions of these two standards and inform CAC49 accordingly.

Inclusion of new species

57. While being supportive of the proposal of FAO to expand the product definition in Section 2.1 of the *Standard for canned tuna and bonito* (CXS 70-1981) to include two additional species, namely *Thunnus orientalis* (Pacific bluefin tuna) and *Sarda australis* (Australian bonito), Members rightly indicated that inclusion of these species in the standard had to be carried out in accordance with Section 2.9, Procedure for the inclusion of additional species in Codex standards for fish and fishery products, of the *Codex Procedural Manual*.
58. A Member suggested including three additional species to the list of species in the *Standard for canned sardines and sardine-type products* (CXS 94-1981), namely *Opisthonema bulleri*, *Opisthonema libertate*, and *Scomber japonicus*.
59. CCFFP37 noted that the inclusion of new species should be undertaken in line with the *Codex Procedural Manual*, and that any Member might submit a proposal to include additional species to CCFFP, which should be accompanied by a project document.

Editorial updates to the standards for fish and fishery products to ensure they are up to date in terms of format and relatedness to more recently developed Codex texts

Section on contaminants

60. Members generally supported the inclusion of a general reference to the *General standard for contaminants and toxins in food and feed* (CXS 193-1995) in order to enhance harmonization with the "Format for Codex Commodity Standards" of the *Codex Procedural Manual* and avoid duplication of contaminant limits.
61. However, the following views were also expressed:
- That the Section on contaminants should only be included in standards where maximum levels (MLs) for contaminants has been established.
 - That since CXS 193-1995 did not include MLs for all commodities covered by the relevant fish and fishery products standards, a generic reference might be misleading in cases where there were no associated MLs.

62. It was suggested adding a sentence in the section encouraging users of the relevant standards to regularly check with CXS 193-1995 for any updates.

Section on hygiene

63. Members unanimously supported changing the title from "Hygiene and Handling" to "Hygiene" since handling was already encompassed within hygiene in existing Codex texts. The Codex secretariat could take care of such an update.

Section on weights and measures

64. Members broadly supported the inclusion of a "weights and measures" section where appropriate to ensure consistent verification of product quantity and fair and transparent trade practices.
65. Concerns were raised regarding universal inclusion across all standards, and that the inclusion of such a section should be considered based on the nature of the product and the criteria for determining compliance with relevant standards. This highlighted the need for a targeted approach, whereby weight and measure requirements should be included only where they clearly added value for product identity, conformity, or official control.

Section on methods of analysis and sampling

66. Members unanimously supported for the replacement of "Sampling, examination and analysis" with "Methods of analysis and sampling". The Codex secretariat could take care of such an update.

Section on defectives and lot acceptance

67. Considering the diverging views expressed by Members in reply to CL 2026/17-FFP and the fact that no trade issues related to this had been reported to date, the Chairperson proposed maintaining the section as was.
68. While it was recognized that relocating the section to an annex or appendix would align with the Codex format, the practical and operational value of the provisions on defectives and lot acceptance for inspection, quality assessment, and trade control was emphasized, and concern expressed that this value could be diluted by restructuring the content of this section.

Relatedness to more recently developed Codex texts

69. CCFFP37 generally supported the Chairperson's position that no broad or immediate need had been identified for cross-referencing to more recently developed Codex texts, while recognizing the need for selective editorial updates to maintain coherence.
70. Referring to the One Health approach and the threats posed by antimicrobial resistance (AMR) to public health and the sustainability of aquaculture systems, it was proposed to insert references to recently developed or revised Codex texts on AMR (CXG 94-2021, CXC 61-2005, CXG 77-2011) in the *Code of practice for fish and fishery products* (CXC 52-2003).
71. It was also suggested that a further review was needed to ensure consistency and accuracy of the standards for subsequent consideration by CCFFP38, and to this effect to establish an EWG.

Conclusions

72. As regards taxonomic accuracy, CCFFP37 agreed to:
 - i. forward the taxonomic updates in CXS 70-1981, CXS 94-1981, CXS 95-1981 to CAC49 for adoption (Appendix III);
 - ii. forward the identified need for corrections to species names in CXS 3-1981 and CXS 70-1981 to the Codex Secretariat for follow up actions (Appendix III); and
 - iii. establish an EWG, chaired by the United States of America and co-chaired by Chile, working in English, to continue the review of the Codex texts under the purview of CCFFP37 for taxonomic accuracy and the report of the EWG should be submitted at least three months prior to CCFFP38.
73. CCFFP37 noted that any proposal for inclusion of additional species in existing fish and fishery products standards should follow Section 2.9, Procedure for the inclusion of additional species in Codex standards for fish and fishery products, of the *Codex Procedural Manual*.
74. As regards the format of commodity standards for fish and fishery products, CCFFP37 agreed to:
 - i. include a general reference to the *General standard for contaminants and toxins in food and feed* (CXS 193-1995), adding a sentence encouraging users of the standard to regularly check with CXS 193-1995 for any updates;
 - ii. rename the title of the section "Hygiene and Handling" to "Hygiene" in CXS 94-1981, CXS 189-1993, CXS 191-1995, CXS 302-2011, CXS 311-2013, CXS 312-2013, and CXS 315-2014;
 - iii. consider including a section on weight and measures recognizing the need for targeted approaches as such provisions would vary across product category;
 - iv. rename the title of the section "Sampling, examination and analyses" to "Methods of analysis and sampling"; and
 - v. keep the provisions on defectives and lot acceptance as currently included in existing standards.
75. As regards relatedness to more recently developed Codex texts, CCFFP37 did not identify any immediate need for update.
76. CCFFP37 agreed to have a review of the Codex texts under its purview as a standing agenda item for CCFFP sessions.

MATTERS FOR ACTION FROM THE CODEX ALIMENTARIUS COMMISSION AND CODEX SUBSIDIARY BODIES (Agenda Item 4)⁵

77. The Codex Secretariat presented this item with an overview of topics requiring action, which were deliberated by CCFFP37, resulting in the conclusions below.

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

78. Members generally supported that CXS 193-1995 should be the single authoritative reference for the safety levels for contaminants in foods and feeds, to avoid coexistence of the same MLs in both the relevant commodity standard and CXS 193-1995.

⁵ CX/FFP 26/37/4; CRD05 (China); 07 (Morocco); 10 (Kenya)

79. Nevertheless, in the specific case of the *Standard for live and raw bivalve molluscs* (CXS 292 2008), which covered high-risk products in regard to marine biotoxins that were important food safety hazards, CCFFP37 was of the view that important food safety considerations justified retaining the inclusion of MLs for marine biotoxins, in particular the close link between the required monitoring program and the MLs to ensure compliance with the standard.
80. CCFFP37 noted that this, unlike other commodity standards, necessitated that, for easy reference, the MLs should remain within the standard while the same values also be kept in CXS 193-1995 for completeness.

Conclusion

81. CCFFP37, while generally supporting that CXS 193-1995 should be the single authoritative reference for the safety levels for contaminants in foods and feeds, agreed to retain the inclusion of MLs for marine biotoxins in CXS 292-2008, noting that this would not preclude that the MLs also be kept in CXS 193-1995 for completeness.

Technological justification for the use 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)

82. Members informed CCFFP37 of the technological need for the use of INS 586 in quick-frozen shrimps or prawns and quick-frozen lobsters under FC 09.2.1 (Frozen fish, fish fillets, and fish products, including molluscs, crustaceans, and echinoderms) of the *General standard for food additives* (GSFA, CXS 192-1995) as INS 586 prevented melanosis (discoloration) in unprocessed crustaceans during storage. It was also noted that the use of INS 586 provided producers, particularly post-harvest, with an alternative to SULFITES (INS 220, 221, 222, 223, 224, 225), which posed allergenic risks.
83. Nevertheless, it was also stated that there was no demonstrated technological need for authorising the use of INS 586 in products conforming to these standards as melanosis can be effectively controlled by appropriate freezing conditions, coupled with suitable processing and packaging practices, without chemical additives.
84. It was noted that any guidance or provisions on the use of INS 586 in these standards should be consistent with the advice of JECFA, particularly with respect to safety and appropriate technological use. Furthermore, it was noted that INS 586 could be used in quick-frozen shrimps or prawns and quick-frozen lobsters, it was suggested to remove Notes XS92, XS95 in the provisions under FC 09.2.1 of GSFA, which indicated exclusion of CXS 92-1981 and CXS 95-1981.

Conclusion

85. CCFFP37 agreed to inform CCFA that 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) was technologically justified, as the additive had been used as a post-harvest treatment to prevent melanosis.

Sampling plans for histamine for the 11 fish and fishery product commodity standards⁶

86. Members supported the development of appropriate sampling plans under CCFFP, noting that sampling plans should be scientifically based and operationally feasible for Members as this would enhance the reliability of histamine monitoring, safeguard consumer health, and improve the competitiveness of fishery products in the global market.

Conclusion

87. Subject to the decision of CAC49, CCFFP37 confirmed that CCFFP would be prepared to develop appropriate sampling plans for histamine for the 11 commodity standards for fish and fishery products.

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)

88. Members generally supported to conduct a review of, and update as need be, the *Code of practice for fish and fishery products of practice* (CXC 52-2003) and other Codex texts under CCFFP's purview to align with Annex II on Fish and fishery products of CXG 100-2023, subject to CAC49's decision on the adoption of this annex while noting the need for caution when reopening existing texts. The possibility of conducting such a review in connection with other reviews of fish and fishery products standards was indicated.

⁶ 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.

89. It was suggested that updates should be undertaken only when there was a need to revise existing standards, noting that in some standards recommendation related to water could be replaced by cross-referencing CXG 100-2023.
90. It was also suggested that conducting an early review to determine if any changes might impact prior implementations and to ensure alignment with regulations would be a wise approach. The establishment of an EWG to undertake this review for further discussion at CCFFP38 was also proposed.

Conclusion

91. CCFFP37 confirmed that CCFFP would be prepared to consider the need for updating CXC 52-2003 and other Codex texts under CCFFP's purview subject to the decision of CAC49 regarding the adoption of 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).

INFORMATION ON ACTIVITIES OF FAO AND WHO RELEVANT TO THE WORK OF CCFFP (Agenda Item 5)⁷

92. The Representative of FAO, on behalf of FAO and WHO, introduced the item providing CCFFP37 with a summary of the information contained in CX/FFP 26/37/5. FAO's work on harmful algal blooms (HABs) and marine biotoxins, microplastics and food safety, and food fraud in the fisheries and aquaculture sector was highlighted. Also, FAO's and WHO's work on cross-cutting issues was emphasized, including water quality in agrifood systems, chemical hazards such as arsenic in fish and seaweed as evaluated by JECFA, and methodological developments related to the use of new approach methodologies in food chemical risk assessment.
93. FAO's and WHO's continued support to the implementation of Codex texts through selected capacity building activities was noted, including training on hazard analysis of critical control points (HACCP) in fisheries and aquaculture, regional workshops on water use in fisheries, and The International Food Safety Authorities Network (INFOSAN) simulation exercises addressing scombrototoxin fish poisoning.
94. Members expressed appreciation to FAO and WHO for their continued initiatives and activities relevant to the work of CCFFP, and noted with thanks the timely and good information on relevant activities.

Conclusion

95. CCFFP37 thanked FAO and WHO for the important work, and noted the valuable information provided.

CONSIDERATION OF NEW WORK PROPOSALS ON OTHER SEAWEED SPECIES AND/OR OTHER AQUATIC SPECIES (Agenda Item 6)⁸

New work proposals

96. The Chairperson introduced the item referring to the IWG and CRD11, which as agreed during the adoption of the agenda, had been held virtually by Zoom on 13 April 2026, chaired by Brazil, to explore possible alignment among the new work proposals received, to facilitate the further discussion in CCFFP37.
97. The IWG had encouraged further discussions in CCFFP37 of two complementary new work proposals related to seaweeds; 1) a general standard for seaweeds, complemented by annexes to address specific species or product categories, and 2) a Code of practice for the production of raw dried seaweed. However, for both proposals, the IWG had emphasized the importance of a gap analysis and a scoping exercise to clarify the purpose, scope, definitions and priorities before further drafting of the texts, and consideration of existing international standards to ensure coherence with ongoing work in related areas.

Proposal for new work on developing a general standard for seaweed

98. Brazil introduced the proposal thanking the participants of the IWG for the constructive discussions and pointing out that there seemed to be justification to move forward with the proposal. Brazil supported a stepwise and flexible structure, as had been highlighted by the IWG. The new work should provide the possibility of addressing specific species- or product categories through annexes, allowing for a flexible and scalable structure while ensuring coherence and inclusiveness. This approach aimed to address food safety aspects applicable across products, while facilitating fair practices in international food trade and accommodating quality requirements across diverse product categories.

Discussion

99. Members thanked Brazil for the timely initiative and expressed general support to further the work as proposed.

⁷ CX/FFP 26/37/5; CRD10 (comments from Kenya)

⁸ CRD04 (FAO); 07 (Morocco); 08 (Brazil and France with the assistance of the UNGSI Secretariat); 11 (Report of the IWG on seaweeds and other aquatic species)

100. The importance of a stepwise, broad and risk-based approach, where scope and overall structure were clarified before developing detailed technical provisions was underlined.
101. It was noted that it might be difficult to develop general provisions which were applicable to all edible seaweed. This underlined the importance of a scoping exercise that should build upon a review, at a broad level, of available data on production, trade, and consumption for each type of seaweed in order to understand the overall picture of seaweed consumption.
102. CCFFP37 was overall in agreement that the scope should remain sufficiently flexible to accommodate different species and product forms, including future developments. It was suggested to apply a phased, category-specific approach, prioritizing those algae products with large production volumes, significant international trade, widespread consumption, or prominent quality and safety controversies.
103. It was noted that macroalgae (seaweeds) and microalgae (phytoplanktons) differed significantly in terms of biological characteristics, production systems, and food safety considerations, including contamination risks, and therefore consideration might be given to developing separate standards or clearly distinguishing the scope between macroalgae and microalgae. Furthermore, clarification was needed regarding whether the standard applied to both cultivated and wild-harvested algae, as well as to products intended for direct human consumption and those used as raw materials for food ingredients, such as hydrocolloids. Separate annexes for fresh and processed seaweeds, which might also be species-specific, could be considered to better reflect variations in product characteristics and associated food safety considerations.
104. CCFFP37 noted the importance of ensuring consistency with existing Codex texts, particularly those related to contaminants, food hygiene, food additives, and labelling, to avoid duplication and ensure coherence within the Codex framework.
105. The importance of building on and align with existing standardisation work already underway elsewhere to avoid duplication and ensure coherence was pointed out. This included relevant standards developed by European Committee for Standardization/Technical Committee (CEN/TC) 454 "Algae and algae products", applicable International Organization for Standardization (ISO) standards, and other ongoing initiatives.
106. The establishment of an EWG to further the development of the new work proposal on developing a group standard for seaweed was proposed and received support.

Proposal for new work on developing a code of practice for the production of seaweeds

107. The Philippines introduced the proposal thanking the IWG participants for their constructive engagement and support. It was pointed out that although the *Code of practice for fish and fishery products* (CXC 52-2003) provided general guidance, it did not sufficiently address the specific characteristics and requirements of seaweed for the production of raw dried seaweed. As such, more detailed guidance would be beneficial, particularly for seaweed-producing countries.
108. Based upon the productive discussions in the IWG, the Philippines suggested expanding the scope of the original proposal to include hydrocolloids used in food applications, including carrageenan, agar, and alginates. This broader scope aimed to ensure that the code provided comprehensive guidance across different seaweed species used to produce hydrocolloids, which were widely used in food applications as thickeners, stabilizers, emulsifiers, clarifying agents, or gelling agents.

Discussion

109. Members generally supported the proposal of a code of practice tailored to the specific characteristics of seaweed production, noting that existing Codex texts, such as CXC 52-2003, might not fully address the particularities of this sector.
110. The importance of a scoping exercise to assess existing gaps and identify key priorities was underlined. It was suggested that this could also address both proposals, ensuring a cohesive and efficient approach. It was furthermore proposed to apply a comprehensive approach to complement the work on the proposed general standard for seaweed as well as the draft standard for laver products, the latter of which could ultimately be established as an annex to the proposed group standard.
111. In response to a proposal for a stepwise approach where a code of practice could be considered at a later stage to support implementation of the proposed general standard, the Philippines emphasized that a standard and a code of practice served different purposes. While standards established requirements for products, a code of practice provided practical guidance on production, handling, and processing to ensure food safety and quality across the chain.
112. The proposed expansion of the scope to include hydrocolloids used in food applications was welcomed, as this contributed to a more comprehensive and practical framework. It was suggested clarifying that the code of practice applied to food uses and explicitly included both wild harvesting and aquaculture systems.

113. A flexible and non-restrictive approach to seaweed species was suggested, allowing for the inclusion of additional relevant species.
114. The Chairperson encouraged Brazil, the Philippines, Members of the proposed EWG on the group standard for seaweed, and Members involved in the revision of the new work proposal for developing a Code of practice to work closely together at both national and international levels. Such collaboration would be important for the effective development of the new work proposals, as well as for undertaking the gap analysis and scoping exercise. This could be facilitated through proactive exchange of information on progress and achievements within the respective groups. The Chairperson also reminded delegates that they could convene common virtual working groups as need be during the intersessional period between CCFFP37 and CCFFP38.

Conclusion

115. CCFFP37:

- i. noted the need to further develop the new work proposals discussed during CCFFP37 before proceeding with the submission for possible approval by CAC in the future.
- ii. agreed to establish an EWG open to all Members and Observers, chaired by Brazil and co-chaired by France, working in English, with the following ToR:
 - a. to revise the discussion paper and project document on development of a group standard for seaweed taking into account the discussion held during CCFFP37, including a need for a gap analysis and scoping exercise
 - b. to submit the report of the EWG at least three months prior to CCFFP38; and
 - c. to keep open the option to hold virtual working groups between CCFFP37 and CCFFP38.
- iii. requested the Philippines, with interested Members, to revise the discussion paper and project document on development of a code of practice for the production of seaweeds taking into account the discussion held during CCFFP37, including a need for a gap analysis and scoping exercise, with a view to submitting the revised documents for consideration by CCFFP38.

Proposal for change of the terms of reference for and the name of CCFFP

116. The FAO Representative introduced the proposal as contained in CRD04, emphasizing that in light of the significant transformation the global fisheries and aquaculture sector was undergoing, FAO considered it timely and strategic to start discussion on revising the ToR of CCFFP, and consequently also the name of the committee.

Discussion

117. There were diverse views among Members regarding the need for changing the TOR and potentially the name of the committee.
118. More information on the rationale for the proposed change and what implications that would have on the work of CCFFP was sought, including whether the new terminology was well understood by the international community and whether defining certain terms would be required.
119. While the revised ToR as proposed by FAO gained some support, it was also pointed out that that any changes to the ToR should be limited to what is necessary for the committee to continue its work. For example, the specific inclusion of “seaweeds and other edible algae”, or just “seaweed”, could be considered.
120. It was also indicated that there would be merit in further reflecting on a possible revision of the ToR, with a view to ensuring that they remained aligned with current production trends and adequately capture the diversity of aquatic foods.
121. As regards the name of the committee, the following views were expressed:
- the current name already sufficiently captured the scope of work
 - the current name had been historically used and was now widely recognized and well established, and keeping it would avoid possible confusion
 - revising the name to “Aquaculture and Fishery Products” would be a more inclusive name as it captured the aquaculture component
 - “Fisheries and Aquaculture Products” could be a precise and inclusive designation that remained anchored in the seafood sector, while naturally also encompassing products such as macroalgae.

- “Aquatic Products” could be a pertinent name as they referred to a broad and inclusive term encompassing all economically valuable aquatic organisms and their processed products derived from aquatic environments.

Conclusion

122. CCFFP37 agreed to inform CCEXEC90 and CAC49 of:

- i. CCFFP37’s consideration of the need for revising the ToR for the committee to better reflect the growing role of aquaculture products in the global aquatic food supply and consequently also the name of the committee
- ii. CCFFP37’s proposal for a slightly revised ToR for the committee:
“To elaborate worldwide standards for live, fresh, frozen (incl. quick frozen) or otherwise processed aquatic food products.”

DATE AND PLACE OF NEXT SESSION (Agenda item 7)

123. CCFFP38 is tentatively scheduled to take place in approximately 24 months, subject to further discussions between the host secretariat and the Codex secretariat.

APPENDIX I

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LISTE DES PARTICIPANTS
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APPENDIX II**STANDARD FOR LAYER PRODUCTS**

(For adoption at Step 5)

1. SCOPE

This standard applies to dried laver, roasted laver and seasoned laver products of the genera *Pyropia* and/or *Porphyra*, which are defined in Section 2 below, and offered for direct consumption, including for catering purposes or for repackaging and further processing if required. This standard applies only to dried type laver products.

2. DESCRIPTION**2.1 Product definition**

Laver products are those prepared mainly with raw laver, which belongs to the genera *Pyropia* and/or *Porphyra*. All products are dried and after drying, the products may be further roasted and/or seasoned.

2.2 Styles

The product may come in various styles such as a shredded fragment, a sheet, a rolled-sheet, a round lump, etc. Any presentation of the product shall be permitted, provided that it meets all requirements of this standard; and is adequately described on the label to avoid confusing or misleading the consumer.

2.3 Product types**2.3.1 Dried laver products****2.3.1.1 Primary Dried laver**

Primary dried laver is the product of raw laver, which is washed, chopped/cut, moulded, dehydrated, and dried after harvesting.

2.3.1.2 Secondary dried laver

Secondary dried products are made by redrying primary products for extended storage.

2.3.1.3 Other dried laver

Other dried laver is the product other than the product defined in Section 2.3.1.1. and 2.3.1.2.

2.3.2 Roasted laver product

Roasted laver product is the product in which the dried laver products, defined in Section 2.3.1, go through roasting without seasoning, so that its physicochemical characteristics such as colour, moisture and texture may change.

2.3.3 Seasoned laver products**2.3.3.1 Seasoned laver**

Seasoned laver is the product in which the dried laver products, defined in Section 2.3.1, is seasoned with any optional ingredients, defined in Section 3.1.2. It may have any following methods; roasting, stir-/deep-frying, treating with edible oil, etc. before or after seasoning.

2.3.3.2 Seasoned laver for brewing

Products made by cutting or chopping the dried laver as defined in Section 2.3.1, followed by roasting and/or stir-frying, which are seasoned or added with separate seasoning packet. The product is ready to eat after being infused with boiling water.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS**3.1 Composition****3.1.1 Basic ingredients**

Raw laver which belongs to the genera *Pyropia* and/or *Porphyra*, as defined in Section 2.1.

3.1.2 [Optional ingredients]

As long as the weight of basic ingredient, which is defined in Section 3.1.1, is more than 60 percent, other edible seaweeds, whether or not they are included intentionally, may be used for the products defined in Section 2.3.1. When other edible seaweeds are mixed, the fact should be reflected in the name of the products defined in Section 8.1 on the label.

All other ingredients may be used for the products defined in Section 2.3.3. Seasoned laver products shall be of food-grade quality and conform to all applicable Codex standards.]

3.2 Quality factors

The final product shall maintain its own flavour and colour, which represents its raw materials and processing methods and shall be free from off-flavours.

3.2.1 Moisture content

Product type		Moisture content (%)
Dried laver products (Section 2.3.1)	Primary dried laver (Section 2.3.1.1)	≤14
	Other dried laver (Section 2.3.1.3)	
	Secondary dried laver (Section 2.3.1.2)	≤7
Roasted laver product (Section 2.3.2)		≤5
Seasoned laver products (Section 2.3.3)	Seasoned laver (Section 2.3.3.1)	≤5
	Seasoned laver for brewing (Section 2.3.3.2)	≤10

3.2.2 Acid value

Products	Maximum (mg KOH/g)
Seasoned laver products fried or treated with edible oil (Section 2.3.3)	3.0

3.3 Classification of defectives

A container that fails to meet one or more of the applicable quality requirements, as set out in Section 3.2, should be considered as defective.

3.4 Lot acceptance

A lot will be considered acceptable when the number of defectives, as defined in Section 3.3, does not exceed the acceptance number (c) of the appropriate sampling plan with an acceptable quality level (AQL) of 6.5.

4. FOOD ADDITIVES

4.1 Dried laver products and roasted laver products

No food additives are permitted.

4.2 Seasoned laver products

Only acidity regulators, anticaking agents, flavour enhancers, sweeteners, thickeners, and antioxidants used in accordance with Table 1 and Table 2 of the *General standard for food additives* (CXS 192-1995)ⁱ in food categories 04.2.2.2 (Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds) and 04.2.2.8 (Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds) or those listed in Table 3 of the *General standard for food additives* are acceptable for use in seasoned laver products (see Section 2.3.3) conforming to this standard.

4.2.1 Flavourings

The flavourings used in these products should comply with the *Guidelines for the use of flavourings* (CXG 66-2008).ⁱⁱ

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).ⁱⁱⁱ

The products covered by this standard shall comply with the maximum residue limits for pesticides established by the Codex Alimentarius Commission.

6. HYGIENE

It is recommended that the products covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the *General principles of food hygiene* (CXC 1-1969),^{iv} *Code of hygienic practice for low-moisture foods* (CXC 75-2015),^v and other relevant Codex texts, such as codes of hygienic practice and codes of practice.

The products should also comply with other microbiological criteria established in accordance with *Principles and Guidelines for the Establishment and application of microbiological criteria related to foods* (CXG 21-1997).^{vi}

7. WEIGHTS AND MEASURES

7.1 [Net contents]

The net contents of the product shall be expressed in the unit of weight (g or kg) or in the unit of the number of sheets, or in a combination of these two.]

7.1.1 Classification of defectives

A container that fails to meet the requirement for net contents of Section 7.1 should be considered as a defective.

7.1.2 Lot acceptance

A lot should be considered as meeting the requirement of Section 7.1 when the number of defectives, as defined in Section 7.1.1, does not exceed the acceptance number (c) of the appropriate sampling plan with an AQL of 6.5.

8. LABELLING

In addition to the provisions of the *General standard for the labelling of pre-packaged foods* (CXS 1-1985),^{vii} the following specific provisions apply:

8.1 [Name of the products]

The name of the products shall specify whether the product is dried, roasted and/or seasoned, as defined in line with Section 2.3. Other appropriate names can be labelled in accordance with the law and custom in the country where the products are distributed, in a manner not to mislead the consumer. In the case where the edible seaweeds other than the genera *Pyropia* and/or *Porphyra* are included as optional ingredients, this fact should be reflected in the name of the products. ~~they shall be specified in the ingredient list and should be declared on the label.~~

8.2 Labelling of net contents

The net contents should be declared in accordance with Section 7.1. For retail packages, weight must be declared in accordance with the requirement of the importing country.]

8.3 Labelling of non-retail containers

The labelling of non-retail containers should be in accordance with the *General standard for the labelling of non-retail containers of foods* (CXS 346-2021).^{viii}

In addition, edible foreign mattersⁱ shall be identified and appropriately declared on the label of the container or in the accompanying documents.

9. PACKAGING

. Packaging materials shall be food-grade and suitable for direct contact with laver products. It shall not contain substances which may damage the products or pose a health risk. The packaging materials should provide protection against moisture and dust

10. METHODS OF ANALYSIS AND SAMPLING

For checking the compliance with this standard, the methods of analysis and sampling contained in the *Recommended methods of analysis and sampling* (CXS 234-1999)^{ix} relevant to the provisions in this standard, shall be used.

ⁱ Sea creatures or sea plants which are not harmful to the human body and mixed unintentionally, unavoidably, naturally during the growing process in the sea.

NOTES

ⁱ FAO and WHO. 1995. *General standard for food additives*. Codex Alimentarius Standard, No. CXS 192-1995. Codex Alimentarius Commission. Rome.

ⁱⁱ FAO and WHO. 2008. *Guidelines for the use of flavourings*. Codex Alimentarius Guideline, No. CXG 66-2008. Codex Alimentarius Commission. Rome.

ⁱⁱⁱ FAO and WHO. 1995. *General standard for contaminants and toxins in food and feed*. Codex Alimentarius Standard, No. CXS 193-1995. Codex Alimentarius Commission. Rome.

^{iv} FAO and WHO. 1969. *General principles of food hygiene*. Codex Alimentarius Code of Practice, No. CXC 1-1969 Codex Alimentarius Commission. Rome.

^v FAO and WHO. 2015. *Code of hygienic practice for low-moisture foods*. Codex Alimentarius Code of Practice, No. CXC 75-2015. Codex Alimentarius Commission. Rome.

^{vi} FAO and WHO. 1997. *Principles and guidelines for the establishment and application of microbiological criteria related to foods*. Codex Alimentarius Guideline, No. CXG 21-1997. Codex Alimentarius Commission. Rome.

^{vii} FAO and WHO. 1985. *General standard for the labelling of pre-packaged foods*. Codex Alimentarius Standard, No. CXS 1-1985. Codex Alimentarius Commission. Rome.

^{viii} FAO and WHO. 2021. *General standard for the labelling of non-retail containers of foods*. Codex Alimentarius Standard, No. CXS 346-2021. Codex Alimentarius Commission. Rome.

^{ix} FAO and WHO. 1999. *Recommended methods of analysis and sampling*. Codex Alimentarius Standard, No. CXS 234-1999. Codex Alimentarius Commission. Rome.

APPENDIX III**TAXONOMIC UPDATES TO SPECIES LISTED UNDER PRODUCT DEFINITION (SECTION 2.1) OF STANDARDS UNDER THE PURVIEW OF CCFFP**

(The amendments are shown in **bold and underlined** and ~~strike through~~, and all the species are listed in alphabetical order)

[Standard for canned salmon \(CXS 3-1981\)](#)**2. Description****2.1. Product definition**

Canned salmon is the product prepared from headed and eviscerated fish of any of the species listed below from which the fins and tails have been removed, and to which salt, water, salmon oil and/or other edible oils may have been added.

- *Salmo salar*
- *Oncorhynchus nerka*
- *Oncorhynchus kisutch*
- *Oncorhynchus tshawytscha**
- *Oncorhynchus gorbuscha*
- *Oncorhynchus keta*
- *Oncorhynchus masou*

[Standard for canned tuna and bonito \(CXS 70-1981\)](#)**2. Description****2.1. Product definition**

Canned tuna and bonito are the products consisting of the flesh of any of the appropriate species listed below, packed in hermetically-sealed containers.

- | | |
|-----------------------------|---|
| – <i>Thunnus alalunga</i> | – <i>Euthynnus affinis</i> |
| – <i>Thunnus albacares</i> | – <i>Euthynnus alletteratus</i> * |
| – <i>Thunnus atlanticus</i> | – <i>Euthynnus lineatus</i> |
| – <i>Thunnus obesus</i> | – <i>Katsuwonus pelamis</i> (formerly known as assy-
<i>Euthynnus pelamis</i>) |
| – <i>Thunnus maccoyii</i> | – <i>Sarda chiliensis</i> * |
| – <i>Thunnus thynnus</i> | – <i>Sarda orientalis</i> |
| – <i>Thunnus tonggol</i> | – <i>Sarda sarda</i> |

[Standard for canned sardines and sardine-type products \(CXS 94-1981\)](#)**2. Description****2.1. Product definition**

Canned sardines or sardine type products are prepared from fresh or frozen fish of the following species:

- *Amblygaster sirm* (formerly known as *Sardinella sirm*)
- *Clupea harengus*
- *Engraulis anchoita*
- *Engraulis mordax*
- *Engraulis ringens*

- *Etrumeus sadina* (formerly known as *Etrumeus teres*)
- *Ethmidium maculatum*
- *Hyperlophus vittatus*
- *Nematalosa vlaminghi*
- *Opisthonema oglinum*
- *Sardina pilchardus*
- *Sardinella aurita*
- *Sardinella brasiliensis*
- *Sardinella fimbriata*
- *Sardinella gibbosa*
- *Sardinella lemuru*
- *Sardinella longiceps*
- *Sardinella maderensis*
- ~~*Sardinops melanostictus*~~
- ~~*Sardinops ocellatus*~~
- *Sardinops sagax* (*S. melanostictus*, *S. ocellatus*, *S. neopilchardus* and *S. caeruleus* belong to *S. sagax*)
- *Sprattus sprattus*
- *Strangomera bentincki* (formerly known as *Clupea bentincki*)

Head and gills shall be completely removed; scales and/or tail may be removed. The fish may be eviscerated. If eviscerated, it shall be practically free from visceral parts other than roe, milt or kidney. If ungutted, it shall be practically free from undigested feed or used feed.

[Standard for quick-frozen lobsters \(CXS 95-1981\)](#)

2. Description

2.1. Product definition

The product is prepared from lobsters from the genus *Homarus* of the family Nephropidae and from the families Palinuridae and Scyllaridae. It may also be prepared from *Nephrops norvegicus*, provided it is presented as Norway lobster. For squat lobsters, the product is prepared from species of *Grimothea johni* (former *Cervimunida johni*), *Grimothea monodon* (former *Pleuroncodes monodon*), and *Grimothea planipes* (former *Pleuroncodes planipes*) of the *Munididae* (former *Galatheididae*) family.

*These corrections would be forwarded to the Codex Secretariat who will issue the corrected versions of these standards and inform CAC49 accordingly.