



JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FOOD ADDITIVES

Forty-Sixth Session

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MATTERS REFERRED BY THE CODEX ALIMENTARIUS COMMISSION AND OTHER CODEX COMMITTEES

**33<sup>rd</sup> Session of the Committee on Fish and Fishery Products (CCFFP)**

Standard for Smoked Fish, Smoke-Flavoured Fish and Smoke-Dried Fish (CODEX STAN 311-2013)<sup>1</sup>

1. In response to the comments made by the 45<sup>th</sup> CCFA in the endorsement process of the food additive provisions in the *Standard for Smoked Fish, Smoke-Flavoured Fish and Smoke-Dried Fish* (Ref. REP13/FA para. 31 and Appendix II), the 33<sup>rd</sup> CCFFP:

- (i) Noted that no technological justification was provided on the use of other tartrates in smoked fish; therefore, it was agreed to refer only to tartaric acid [L+] (INS 334)<sup>2</sup>;
- (ii) Agreed to replace the name of sodium erythorbate (INS 316)<sup>3</sup>, used according to GMP, with sodium isoascorbate, as recommended by CCFA;
- (iii) Agreed to replace the provisions for dextrin, roasted starch (INS 1400) and polyoxyethylene (20) sorbitan monooleate<sup>4</sup> with a reference to the *Guidelines for the Use of Flavours* (CAC/GL 66-2008).

2. The 33<sup>rd</sup> CCFFP noted that some written comments indicated that brilliant blue (INS 133) was used to adjust colour. Several delegations however expressed the view that there was no technological justification for the use of this additive in smoked fish. The Committee agreed not to include brilliant blue (INS 133) in section 4 of the Standard. The Committee further agreed to request CCFA to remove this additive for use in smoked fish from the GSFA.

3. The Committee **is invited to note** the replies of the 33<sup>rd</sup> CCFFP and to consider the request of the 33<sup>rd</sup> CCFFP to remove brilliant blue for use in smoked fish from the GSFA (food category 09.2.5 "Smoked, dried, fermented and/or salt fish and fish product, including mollusks, crustaceans and echinoderms").

Provisions for food additives in other standards for fish and fishery products<sup>5</sup>

4. The 33<sup>rd</sup> CCFFP considered the proposals for revision of food additives provisions of other standards for fish and fish products and made the following decisions:

- *Standard for Quick Frozen Finfish, Eviscerated or Uneviscerated* (CODEX STAN 36-1981) - Agreed not to include phosphates, as they were not technologically justified, and retained the current provisions.
- *General Standard for Quick Frozen Fish Fillets* (CODEX STAN 190-1995) - Agreed to align the level of phosphates with the GSFA level of 2 200 mg/kg, expressed as phosphorus, singly or in combination. It was also agreed to change the reference from "Moisture/Water Retention Agents" to "Humectants – Moisture/Water Retention Agents", to include all phosphates from the GSFA group of phosphates which perform the function of humectants.

<sup>1</sup> REP14/FFP paras 26-29 and 34.

<sup>2</sup> Provision for tartaric acid [L+] (INS 334) was endorsed by the 45<sup>th</sup> CCFA.

<sup>3</sup> Provision for sodium erythorbate (INS 316) was endorsed by the 45<sup>th</sup> CCFA.

<sup>4</sup> Provisions for roasted starch (INS 1400) and polyoxyethylene (20) sorbitan monooleate (INS 433) were not endorsed by the 45<sup>th</sup> CCFA.

<sup>5</sup> REP14/FFP paras 96-106 and Appendix VI.

- *Standard for Quick Frozen Blocks of Fish Fillets, Minced Fish Flesh and Mixtures of Fillets and Minced Fish Flesh* (CODEX STAN 165-1989) and the *Standard for Quick Frozen Lobsters* (CODEX STAN 95-1981) – Agreed to the same amendment mentioned above on phosphates.
- *Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets - Breaded or in Batter* (CODEX STAN 166-1989) - Agreed to the same amendment mentioned above on phosphates, and agreed to correct the name of the functional class “Leavening Agents” to “Raising Agents”; to list all phosphates from the GSFA which perform the function as raising agent, expressed as phosphorus. It further agreed to delete sodium aluminium phosphate (INS 541) from the Standard, and to include alginic acid (INS 400), potassium alginate (INS 402), ammonium alginate (INS 403) and calcium alginate (INS 404) as thickeners in breaded or batter coatings.
- *Standard for Quick Frozen Shrimps or Prawns* (CODEX STAN 92-1981) – Agreed, as regards phosphates, to change “Acidity Regulators” to “Humectants – Moisture/Water Retention Agents”, to include all phosphates from the GSFA which perform the function of humectants and to change the use level to 2 200 mg/kg as phosphorus, singly or in combination.
- *Standard for Canned Tuna and Bonito* (CODEX STAN 70-1981) and *Standard for Canned Shrimps or Prawns* (CODEX STAN 37-1981) - Agreed that phosphates as humectants were not technologically justified and should not be added to these standards, and the current provisions were retained.
- *Standard for Canned Crab Meat* (CODEX STAN 90-1981) - Agreed to further discuss the use of phosphates in this standards at the next session.
- *Standard for Salted Fish and Dried Salted Fish of the Gadidae Family of Fishes* (CODEX STAN 167-1989) - Agreed that phosphates as sequestrants should not be included in the Standard and the current provisions were retained. It was noted that the product covered by the standard contains 12% salt while phosphates used as sequestrants are permitted in some regulations in salted fish containing at least 18% salt.
- *Standard for Fish Sauce* (CODEX STAN 302-2011) - Agreed to retain the current provisions as no technological justification had been provided regarding the need for phosphates in fish sauce.
- *Standard for Crackers from Marine and Freshwater Fish, Crustaceans and Molluscan Shellfish* (CODEX STAN 222-2001) - Agreed to retain the current provisions without any change.

5. The Committee **is invited to note** the above discussion of the 33<sup>rd</sup> CCFFP. Revised food additive provisions in standards for fish and fishery products forwarded for endorsement to the 46<sup>th</sup> CCFA are compiled in CX/FA 14/46/4.