

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
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Agenda Item 9

CX/FFP 09/30/10

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

Thirtieth Session

Agadir, Morocco, 28 September - 2 October 2009

PROPOSED DRAFT STANDARD FOR QUICK FROZEN SCALLOP ADDUCTOR MUSCLE MEAT (At Step 3 of the Procedure)

(Prepared by the Electronic Working Group led by Canada)¹

1. The 29th Session of the Committee on Fish and Fishery Products agreed to return the Proposed Draft Standard to Step 3 for comments and redrafting by an Electronic Working Group chaired by the Delegation of Canada (ALINORM 08/31/18, para. 132, Appendix VIII).
2. The report of the Electronic Working Group is attached as Appendix I and the revised proposed draft Standard for Quick Frozen Scallop Adductor Muscle Meat on which comments are being requested at Step 3 as Appendix II.
3. Governments and international organizations wishing to provide comments should do so in writing, in conformity with the Uniform Procedure for the Elaboration of Codex Standards and Related Texts (Codex Alimentarius Commission Procedural Manual) preferably by email, to the Secretary, Codex Alimentarius Commission, Joint FAO/WHO Food Standards Programme – FAO, Viale delle Terme di Caracalla - 00153 Rome, Italy, Fax: +39 (06) 5705 4593, E-mail: codex@fao.org, with a copy to Codex Contact Point, Norwegian Food Control Authority, P.O. Box 8187 Dep. 0034 Oslo, Norway, Fax: +47.74.11.32.01, E-mail: ccffp@mattilsynet.no, **before 28 August 2009**.

¹ List of members of the electronic working group is attached as Annex I

Appendix I**EXECUTIVE SUMMARY**

Good progress has been made by the Electronic Working Group (E-WG) on several areas of the Proposed Draft Standard for Quick frozen Scallop Adductor Muscle Meat but there remain a number of items where wider discussion at the 30th Session of the Codex Committee on Fish and Fishery Products (CCFFP) needs to take place, specifically on the following:

- The inclusion of fresh scallop meat in this standard;
- The use of, and/or the extent of, food additives (Sections 4 and 7.5);
- The potential hazard from marine biotoxins ((New) Section 5.2);
- The tolerance for parasites as a defective ((New) Section 9.4) and;
- The tolerance for objectionable matter as a defective ((New) Section 9.5).

BACKGROUND

1. At the 29th Session of the CCFFP (2008), the Committee discussed the Proposed Draft Standard for Quick Frozen Scallop Adductor Muscle Meat and came to an agreement on the scope, the general approach to the uptake of water and the use of additives. However several sections required further consideration. The Committee therefore agreed to establish an electronic working group hosted by Canada, to prepare a revised version of the proposed draft standard in light of comments received, for consideration at its next session. The Committee also agreed that the E-WG would be working in English (ALINORM 08/31/18, para. 131).

2. In November 2008, an invitation to participate in the E-WG was distributed to all Codex members. A total of 15 countries registered to join the E-WG. A complete list of participants is included in Annex I to this report.

PURPOSE

3. This report outlines the E-WG's process in developing the revised proposed draft standard, its discussions and proposals that the Committee should consider in further discussing the Proposed Draft Standard for Quick Frozen Scallop Adductor Muscle Meat.

E-WG PROCESS**Objectives of the E-WG and the first draft of the revised proposed draft standard²**

4. The proposed objectives and workplan and the first draft document were circulated to the E-WG in March, 2009. Representatives from 6 countries provided comments on the first draft document. All registered E-WG members received the country comments for the first draft document.

Second draft of the revised proposed draft standard

5. The country comments were considered and a second draft document was circulated in May, 2009. Representatives from 8 countries provided comments on the second draft document. All registered E-WG members received the country comments for the second draft document.

Final report and the final revised proposed draft standard

6. The country comments were considered and the revised proposed draft standard was finalized. The final report was sent to the Codex Secretariat in July, 2009.

DISCUSSIONS

7. Several countries suggested rewording various sections of the proposed draft standard that would result in a deviation from sections included in a number of adopted Codex frozen fish product standards such as the Quick Frozen Shrimp or Prawns, Fish Fillets, etc. It was debatable that the amendments suggested

² In advance of convening the E-WG, Canada amended the Proposed Draft Standard for Quick Frozen Scallop Adductor Muscle Meat (Alinorm 08/31/18, Appendix VIII) by considering to the extent possible, country comments outlined in the following documents:

- Comments received from Australia and the European Community in response to CL 2008/5-FFP – Part B: Draft Standards and Related Texts at Step 3 of the Procedure
- Comments submitted under agenda item 7. of the 29th Session of the CCFFP (CX/FFP 06/28/7)

would apply to other frozen fishery products also and not limited to quick frozen scallop meat. While a number of wording suggestions were *not* made to the proposed draft standard, thereby ensure consistent application of Codex standards, the E-WG noted that the Committee may wish to review the suitability of certain overarching requirements outlined in existing Codex Standards in the future.

8. Title and Scope: Some E-WG countries proposed that because of increased international trade, fresh scallop meat should be included in this standard. It was noted that the usual Codex procedure for dealing with fresh product was through development of appropriate codes of practice (ALINORM 93/18, para 25 - 26). There was no agreement on the possible inclusion of fresh scallop meat in the standard. The E-WG agreed to add the term “raw” to the title to clarify that this standard covers raw scallop meat. For clarity, editorial and format amendments were also made to the scope section to present a list of scallop products that are not covered by this standard.

9. Section 4 – Food Additives: In light of the discussion at the 29th Session of the CCFFP that new work on elaborating a separate standard for quick frozen scallop meat with added water would be considered (ALINORM 08/31/18, para 126 and 128), some E-WG countries expressed the view that it would be more appropriate to deal with the issue of food additives in the separate (forthcoming) standard that would allow added water operating within Good Manufacturing Practices and some phosphate use. It was noted that the addition of phosphates would not be possible without adding significant amount of water because phosphates are mixed in solution. Furthermore, it was suggested this standard would not permit the use of phosphates in scallop meat so that Section 3.3.2 requirements of this standard could be met and that significant uptake of water in scallop meat compared to what naturally occurs in scallops at time of harvest would be avoided. Recognizing that the CCFFP had agreed that phosphates could be used in the products covered by the standard, the E-WG was of the opinion that clarification is needed on food additives use in connection with the work of this standard and the standard that is forthcoming.

10. If the Committee decides that the current Food Additives provision is retained, then discussion would continue on the extent that this section is aligned with the Codex General Standards for Food Additives (GSFA). Otherwise, if the Committee decides that no food additives are permitted for scallop meat covered in this standard, the text in this section should be deleted and replaced with the clause “No food additives are permitted in this product.” Consequentially, Section 7.5 Food Additives (Labelling) should be deleted also.

11. Section 5 – Contaminants: The E-WG agreed to add a new section on “Contaminants” to be consistent with the Codex Standard for Live and Raw Bivalve Molluscs (CODEX STAN 292-2008). Consequential changes were made to the numbering of the sections following Section 5. The E-WG also supported moving the marine biotoxins provision contained in the ‘Hygiene and Handling’ section to the Contaminants section to be consistent with the Codex Standard for Live and Raw Bivalve Molluscs and revised the text as follows: “*The product shall not contain marine biotoxins exceeding the limits set out in Section 5 and as sampled and analysed by methods given in Section 7 of the “Standard for Live and Raw Bivalve Molluscs (CODEX STAN 292-2008)”*”. It was viewed that this provision should reflect a final product specification rather than a harvest specification which is the approach taken by provisions in other parts of this draft standard.

12. The E-WG considered appending a footnote, subject to further discussion, to the term “marine biotoxins” as follows: “*When scallop meat is prepared in accordance with the Revised Code of Practice for Fish and Fishery Products (CAC/RCP 52-2003) – Section X: Processing of Scallops Meat (under elaboration), marine biotoxins are not reasonably likely to present a hazard in scallop meat. While the hazard analysis will consider marine biotoxins as a potential hazard, this hazard will be excluded or included based upon the species and the available data for toxins in that species.*” This footnote was added to clarify that the principles outlined in the Code of Practice for Fish and Fishery Products (based on HACCP) should be used in managing the risk associated with species being processed and other processing factors regarding the food safety of scallop meat.

13. Section 7.5 - Determination of Moisture: Since the CCFFP has agreed to adopt a statement of principle approach outlined in Section 3.3.2 regarding moisture, and the proposed draft standard does not prescribe a specific criteria for moisture, elaborating specific guidance on moisture determination did not seem appropriate. The E-WG supported deleting the section regarding the Determination of Moisture. A consequential amendment was made to Section 10 (iii) to delete the reference to “moisture content”.

14. (New) Section 8.4 - Determination of net weight of products covered by glaze: This section has been redrafted to incorporate, both the format and content, of the procedures described in the Codex

Standard for Quick Frozen Shrimp or Prawns (CODEX STAN 92-1981, Rev. 1-1995), Codex Standard for Quick Frozen Lobsters (CODEX STAN 95-1981, Rev. 1-1995) and the Codex Standard for Quick Frozen Fish Fillets (CODEX STAN 190- 1995). This was done to bring the proposed draft standard in line with adopted Codex frozen fish standards.

15. (New) Section 9.4 - Parasites: This section has been redrafted to incorporate the proposed tolerance agreed upon at the 26th Session of the CCFPP (2003). The Committee also noted that visible parasites were quality defects for scallop meat and it had the greatest negative impact on consumer acceptance (Alinorm 04/27/18, para 144). Some E-WG members questioned the basis of the proposed tolerance and noted that the tolerance should be consistent with the Codex Standard on Salted Atlantic Herring and Salted Sprats (CODEX STAN 244-2004) which does not allow the presence of parasites in the sample unit. The E-WG considered the information exchanged on this issue and noted that some tolerance was needed which would be suitable for consumers and achievable by industry. The E-WG did not have an opportunity to fully discuss this provision further. The text has not changed and remains in square brackets for further discussion by the Committee.

16. (New) Section 9.5 - Objectionable Matter: The E-WG agreed to elaborate a new section on “Objectionable matter” to address a product defective related to remnants of viscera and other parts of scallops that may be present in the scallop meat. However, the E-WG did not have an opportunity to fully develop a provision for Committee consideration. A draft text has been added and placed in square brackets for further discussion by the Committee.

RECOMMENDATION

17. The Committee is invited to consider the Proposed Draft Standard for Quick Frozen Raw Scallop Adductor Muscle Meat (Appendix II) with a view towards its further progression in the Codex Step Procedure.

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* - "Active" E-WG countries which have replied at least once by making comments or by indicating to the E-WG that they have no comments.

**PROPOSED DRAFT STANDARD FOR
QUICK FROZEN RAW SCALLOP ADDUCTOR MUSCLE MEAT
(At Step 3 of the Procedure)**

1. SCOPE

This standard applies to quick frozen raw scallop adductor muscle meats³ in which the shell, viscera and roe have been removed and which are intended for direct human consumption or for further processing. This standard does not apply to:

- i) processed scallop meat that is formed, mixed with extenders, or bound by fibrinogen or other binders and;
- ii) quick frozen processed scallop meat that may contain added water and phosphate additives [DN: to be covered by a separate standard (to be elaborated)] and;
- iii) live scallops and scallop meat in which the shell, viscera or roe are attached. These products shall meet the requirements that apply to live and raw bivalve molluscs in the Standard for Live and Raw Bivalve Molluscs (CODEX STAN 292-2008).

2. DESCRIPTION

2.1 Product definition

Quick frozen raw scallop meat is prepared by completely removing the adductor muscle from the shell and completely detaching the viscera and roe from the adductor muscle of live scallops belonging to the *Pectinidae* family.

2.2 Process definition

The product after any suitable preparation shall be subjected to a freezing process and shall comply with the conditions laid down hereafter. The freezing process shall be carried out in appropriate equipment in such a way that the range of temperature of maximum crystallization is passed quickly. The quick freezing process shall not be regarded as complete unless and until the product temperature has reached -18°C or colder at the thermal centre after thermal stabilization. The product shall be kept deep frozen so as to maintain the quality during transportation, storage and distribution.

The recognized practice of repacking quick frozen products under controlled conditions which will maintain the quality of the product, followed by the reapplication of the quick freezing process as defined, is permitted.

These products shall be processed and packaged so as to minimize dehydration and oxidation.

2.3 Presentation

Any presentation of the product shall be permitted provided that:

- It meets all requirements of this standard, and it is adequately described on the label to avoid confusing or misleading the consumer, and;
- The scallop meat may be packed by count per unit weight
- If the scallop meat pack exhibits the presence of broken pieces that is > 5% of the sample weight, then the product must be presented as “pieces” or terms to that effect.

³ Hereafter referred to as scallop meat

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Scallop Meat

The product shall be prepared from sound and wholesome scallops of the *Pectinidae* family which are of a quality suitable to be sold fresh for human consumption.

3.2 Glazing

If glazed, the water used for glazing or preparing glazing solutions shall be of potable quality or shall be clean sea water. Potable water is fresh-water fit for human consumption. Standards for potability shall not be less than those contained in the latest edition of the WHO "International Guidelines for Drinking Water Quality." Sea water used for glazing must meet the same microbiological standards as potable water and is free from objectionable substances.

3.3 Final Product

3.3.1 Products shall meet the requirements of this standard when lots examined in accordance with Section 10 comply with the provisions set out in Section 9. Products shall be examined by the methods given in Section 8.

3.3.2 It is not an acceptable practice to handle and/or store this product in such a manner that would result in a significant uptake of water compared to what naturally occurs in scallops at time of harvest.

In order to prevent economic fraud and unfair trade practices, harvesting, storage and handling must be conducted in accordance with good manufacturing practices. In order to check the conformity with this provision, a country may establish a scientifically supported criterion. Where a country has relevant scientific information on the characteristics of the scallop species it exports, it may approach an importing country to discuss the implementation of this criterion on a species by species basis.

4. FOOD ADDITIVES

Polyphosphates are allowed in these products to the extent that their use is acceptable within the country of production and in any country to which they are exported, phosphates must be applied in strict conformance with section 3 and with good manufacturing practices as provided in section "X" of the Code of Practice for Processing of Quick Frozen Scallop Meat and elaboration in order to prevent retention of excessive water.

339i Monosodium orthophosphate

340i Monopotassium orthophosphate

340iii Tripotassium orthophosphate

341ii Dicalcium orthophosphate

450i Disodium diphosphate

450iii Tetrasodium diphosphate

450vi Dicalcium diphosphate

452i Sodium polyphosphate

452iii Sodium calcium polyphosphate

10g/kg expressed as P₂O₅ singly or in

452v Ammonium polyphosphates

combination (including natural phosphates)

339iii Trisodium orthophosphate

340ii Dipotassium orthophosphate

341i Monocalcium orthophosphate

341iii Tricalcium orthophosphate

450ii Trisodium diphosphate

450v Tetrapotassium diphosphate

450vii Calcium dihydrogen diphosphate

452ii Potassium polyphosphate

452iv Calcium polyphosphate

542 Bone phosphate

5. CONTAMINANTS

5.1 The product covered by this Standard shall comply with the Maximum Levels of the Codex General Standard for Contamination and Toxins in Foods (CODEX/STAN 193-1995) and the maximum residue limits for pesticides and/or veterinary drugs established by the CAC.

5.2 The product shall not contain marine biotoxins ⁴ exceeding the limits set out in Section 5 and as sampled and analysed by methods given in Section 7 of the “Standard for Live and Raw Bivalve Molluscs (CODEX STAN 292-2008)”.

6. HYGIENE AND HANDLING

6.1 The final product shall be free from any foreign material that poses a threat to human health.

6.2 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 Recommended International Code of Practice – General Principles of Food Hygiene (CAC/RCP 1-1969) and other relevant Codex texts such as:

- (i) the Revised Code of Practice for Fish and Fishery Products (CAC/RCP 52-2003);
- (ii) the Recommended International Code of Practice for the Processing and Handling of Quick Frozen Foods (CAC/RCP 8-1976).

6.3 The products should comply with any microbiological criteria established in accordance with the Principle for the Establishment and Application of Microbiological Criteria in Foods (CAC/CL 21-1997).

6.4 The product shall not contain any other substance in amounts which may present a hazard to health in accordance with standards established by the Codex Alimentarius Commission.

7. LABELLING

In addition to the provisions of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985,) the following specific provisions apply:

7.1 Name of the Food

7.1.1 The name of the product as declared on the label shall be the common or usual name of the species of scallops according to the law, custom and practice in the country in which the product is to be distributed in a manner not to mislead the consumer.

7.1.2 There shall appear on the label, reference to the forms of presentation described in Section 2.3, in close proximity to the name of the product in such descriptive terms that will adequately and fully describe the nature of the presentation to avoid misleading or confusing the consumer.

7.2 Net Contents (Glazed Products)

Where the food has been glazed the declaration of net contents shall be exclusive of the glaze.

7.3 Storage Instructions

The label should include terms to indicate that the product shall be stored at a temperature of -18°C or colder for describing the product processed in accordance with subsection 2.2 of this standard.

7.4 Labelling of Non-Retail Containers

Information specified above shall be given either on the container or in accompanying documents, except the name of the food, lot identification, and the name and address as well as storage instructions shall always appear on the container.

⁴ When scallop meat is prepared in accordance with the Revised Code of Practice for Fish and Fishery Products (CAC/RCP 52-2003) – Section X: Processing of Scallops Meat (under elaboration), marine biotoxins are not reasonably likely to present a hazard in scallop meat. While the hazard analysis will consider marine biotoxins as a potential hazard, this hazard will be excluded or included based upon the species and the available data for toxins in that species.

However, lot identification and the name and address may be replaced by an identification mark, provided that such a mark is clearly identifiable with the accompanying documents.

[7.5 Food Additives

When phosphates are applied to scallops they must be listed as an ingredient on the label.]

8. SAMPLING, EXAMINATION AND ANALYSIS

8.1 Sampling

- (i) Sampling of lots for examination of the product shall be in accordance with the General Guidelines on Sampling (CAC/GL 50-2004). The sample unit is the primary container, or for individually quick frozen products or bulk packaged, is at least a 1 kg portion of the sample unit.
- (ii) Sampling of lots for examination of net weight shall be carried out in accordance with an appropriate sampling plan meeting the criteria established by the CAC.

8.2 Sensory and Physical Examination

Samples taken for sensory and physical examination shall be assessed by persons trained in such examination and in accordance with procedures elaborated in Section 8.3 through 8.6 and Annexes, and in accordance with the Guidelines for the Sensory Evaluation of Fish and Shellfish in Laboratories (CAC/GL 31-1999).

8.3 Determination of Pieces and Count

- (i) A scallop meat shall be considered a scallop piece when the weight of that scallop meat is less than 50% of the average weight of 10 randomly selected unbroken scallop meats contained in the pack. The percentage of scallop pieces in the sample unit can be determined by using the following equation:

$$\% \text{ Scallop Pieces} = \frac{\Sigma \text{ weight of scallop pieces in a sample unit}}{\text{weight of sample unit}} \times 100$$

- (ii) When declared on the label, the count of the scallop meat shall be determined by counting the numbers of whole scallop meat (not including pieces defined above) in the container or representative sample thereof and dividing the count of whole scallop meat by the adjusted de-glazed weight (actual deglazed weight subtract the weight of de-glazed pieces) to determine the count per unit weight.

8.4 Determination of Net Weight of Products Covered by Glaze

- 8.4.1 If the product is individually quick frozen, as soon as the package is removed from frozen temperature storage, open immediately and place the contents under a gentle spray of cold water until all ice glaze that can be seen or felt is removed.

(Alternate Thawing Method)

If the product is individually quick frozen, as soon as the package is removed from frozen temperature storage, place the product in a container containing an amount of fresh potable water of 27 °C (80 °C) equal to 8 times the declared weight of the product. Leave the product in the water until all ice is melted.

- 8.4.2 If the product is block frozen, the sample unit is thawed by enclosing it in a film type bag and immersing in water at room temperature (not greater than 35°C). The complete thawing of the product is determined by gently squeezing the bag occasionally so as not to damage the texture of the scallop meat until no hard core or ice crystals are left. Turn block over several times during thawing. The point at which thawing is complete can be determined by gently probing the block apart.
- 8.4.3 Weigh a dry clean sieve with woven wire cloth with nominal size of the square aperture 2.8 mm (ISO Recommendation R565) or alternatively 2.38 mm (US No. 8 Standard Screen).
 - (i) If the quantity of the total contents of the package is 500 g (1.1 lbs) or less, use a sieve with a diameter of 20 cm (8 inches).

- (ii) If the quantity of the total contents of the package is more than 500 g (1.1 lbs), use a sieve with a diameter of 30 cm (12 inches).

- 8.4.4 After all glaze that can be seen or felt has been removed and the scallop meat separate easily, empty the contents of the container on the previously weighed sieve. Incline the sieve at an angle of about 20° and drain for two minutes. Weigh the sieve containing the drained product. Subtract the mass of the sieve; the resultant figure shall be considered to be the net content of the package.

8.5 Cooking Methods

The following procedures are based on heating the product to an internal temperature of 65 - 70 °C. The product must not be overcooked. Cooking times vary according to the size of the product and the temperature used. The exact times and conditions of cooking for the product should be determined prior to experimentation.

Baking Procedure: Wrap the product in aluminium foil and place it evenly on a flat cookie sheet or shallow flat pan.

Steaming Procedure: Wrap the product in aluminium foil and place it on a wire rack suspended over boiling water in a covered container.

Boil-in-Bag Procedure: Place the product into a boilable film-type pouch and seal. Immerse the pouch in boiling water and cook.

Microwave Procedure: Enclose the product in a container suitable for microwave cooking. If plastic bags are used, check to ensure that no odour is imparted from the plastic bags. Cook according to equipment instructions.

[8.6 Examination for Parasites

Scallops are visually examined by turning them over in an adequately lighted room (where a newspaper may be read easily).]

9. DEFINITION OF DEFECTIVES

The sample unit shall be considered as defective when it exhibits any of the properties defined below.

9.1 Deep Dehydration

Greater than 10% of the weight of the scallop meat or greater than 10% of the surface area of the block exhibits excessive loss of moisture clearly shown as white or yellow abnormality on the surface which masks the colour of the flesh and penetrates below the surface, and cannot be easily removed by scraping with a knife or a sharp instrument without unduly affecting the appearance of the product.

9.2 Foreign matter

The presence in the sample unit of any matter which has not been derived from scallops, does not pose a threat to human health, and is readily recognized without magnification or is present at a level determined by any method including magnification that indicates non-compliance with good manufacturing and sanitation practices

9.3 Odour/Flavour

Scallop meat affected by persistent and distinct objectionable odours or flavours indicative of decomposition and/or rancidity.

[9.4 Parasites

The presence of visible parasites on the near surface of the scallop adductor muscle shall not exceed 20% of individuals in the sample.]

[9.5 Objectionable matter

The presence of:

- i) objectionable parts of the scallops (such as remains of gills, mantle, hepatopancreas, viscera and intestinal tract and roe), affecting more than 10% of the sample by weight, provided the toxicity associated with the objectionable parts of scallops have met s.5.2 of this standard;

ii) sand or other similar particles that is visible in the thawed state or detected by chewing during sensory examination, affecting more than 10% of the sample by weight]

10. LOT ACCEPTANCE

A lot shall be considered as meeting the requirements of this standard when:

- (i) the total number of defectives as classified according to Section 9 does not exceed the acceptance number (c) of the appropriate sampling plan in the General Guidelines on Sampling (CAC/GL 50-2004);
- (ii) where appropriate, the total number of sample units not meeting the count designation or presentation as defined in section 2.3 does not exceed the acceptance number (c) of the appropriate sampling plan in the Guidelines on Sampling (CAC/GL 50-2004);
- (iii) the scallop meat requirement of Section 3.3.2 is met;
- (iv) the average net weight of all sample units is not less than the declared weight, provided there is no unreasonable shortage in any individual container; and
- (v) the Food Additives, Contaminants, Hygiene and Handling and Labelling requirements of Sections 4, 5, 6 and 7 are met.

SENSORY AND PHYSICAL EXAMINATION

Complete net weight determination, according to defined procedures in Section 8.4.

Examine the frozen scallop meat in the sample unit or the surface of the block for the presence of dehydration. Determine the percentage of scallop meat or surface area affected.

Thaw using the procedure described in Section 8.4.1 or 8.4.2 and individually examine each scallop meat in the sample unit for the presence of foreign matter, objectionable matter, and presentation defects. Determine the weight of scallop meat affected by presentation defects.

Examine product for pieces and count declarations in accordance with procedures in Section 8.3.

Assess the scallop meat for odour and parasites as required.

In cases where a final decision regarding the odour cannot be made in the thawed state, a small portion of the sample unit (100g to 200g) is prepared without delay for cooking and the odour/flavour confirmed by using one of the cooking methods defined in Section 8.5.