

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
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ORGANIZATION



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Agenda Item 13

CX/FFP 09/30/14

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

Thirtieth Session

Agadir, Morocco

28 September – 2 October 2009

PROPOSED DRAFT AMENDMENT TO THE STANDARD FOR QUICK FROZEN FISH STICKS (NITROGEN FACTORS)

**(At Step 3 of the Procedure)
(Prepared by Thailand)**

Background

1. The 28th Session of the Codex Committee on Fish and Fishery Products (CCFFP) agreed to undertake the amendment of the nitrogen factors in the Standard for Quick Frozen Fish Sticks and this proposal was approved by the 30th Session of the Codex Alimentarius Commission.
2. At the 29th Session of the CCFFP, Thailand requested to postpone the discussion on the amendment of the nitrogen factors in the Standard since the research on interim nitrogen factors had not been completed. The Thai delegation also encouraged other countries in the Asia region to contribute to the research.
3. Thailand conducted the experiment on nitrogen factor of Tilapia (*Oreochromis nilotica*) as it is one of the most popular fish used for producing fish sticks and breaded and battered fish products. The proposed nitrogen factor for Tilapia is presented in Appendix I for consideration by the 30th Session of CCFFP. The research paper will be made available as a CRD.
4. Tilapia (*Oreochromis nilotica*) was selected for this experiment as it is one of the most popular fish used for producing fish sticks and breaded and battered fish products.
5. Tilapia, cultured in intensive farms from 3 provinces of central Thailand, Petchaburi, Samutprakarn and Nakornprathom, were obtained at 3 different periods of time during October 2008 – June 2009 to represent the general quality of the fish.
6. Samples were collected at 3 different processing stages as raw material, fish fillets and frozen fish blocks for determination of nitrogen content, moisture, fat and ash.
7. A total of 108 fish samples were determined by 3 laboratories.
8. Provinces had a significant effect on the nitrogen content and the rest of the chemical components. This could be the different types of feeds used as well as the farming systems.

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9. Processing stages did not have any effect on nitrogen content. Nevertheless, they had a significant effect on moisture content of the fish samples.
10. As a result of the experiment, the nitrogen content of 3.00 was proposed for Tilapia.

Appendix I**Proposed Draft Amendment****Table: Interim Nitrogen Factors to be used for white fish as an ingredient (i.e. after GMP)**

Species	Nitrogen %
Tilapia	3.00