



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

Thirty-Second Session

Bali, Indonesia

1 – 5 October 2012

**Proposed Draft Code of Practice on the Processing of Scallop Meat
COMMENTS AT STEP 3**

KENYA

Comment:

Kenya accepts the title the way it is and proposes to remove the square bracket. This is because the product in the market can be with or without roe.

[X.3.2.4 Application of Additives to Scallop Meat]

Comment

We propose that the food additives to be used in this product to comply with Codex General Standard on Food Additives (GSFA) when necessary.

SECTION X : Processing of Fresh and Quick Frozen Raw Scallop Meat [with or without roe]

[X.3.2.4 Application of Additives to Scallop Meat]

Comment

We accept the statement the way it is and we recommend the committee to remove the square bracket.

SECTION 2 DEFINITIONS

[**Roe on scallop** is the scallop adductor muscle meat and the roe sac remaining after the viscera has been completely detached from the scallop shell.]

Comment:

We propose the definition to read as follows:

Is the scallop adductor muscle meat and the roe sac remaining after the viscera has been completely detached from the scallop shell.

Justification:

If we retain the sac it will implies that it is an empty sac without its contents

X.2.2.3 “Added water”

It has been shown that freshwater in contact with scallop adductor muscle meat will increase its Moisture content over time. This is because the adductor muscle of a scallop is made up of parallel strands of fibres that can absorb water through capillary action. If scallop adductor muscle meat has been in contact with fresh water, including melting fresh water ice, for an amount of time greater than that required for preparation and processing under good manufacturing practices, the product will absorb excess water, which may be construed as an unfair trade practice or consumer fraud. [**The use of polyphosphates in scallops**

during processing will bind added water and if used improperly, can potentially lead to consumer fraud and unfair trade practices.]

Comment

Kenya does not recommend the use of this chemical to prevent consumers' fraud and unfair trade practices, therefore we recommend the deletion of the last sentence in clause X.2.2.3.

~~. [The use of polyphosphates in scallops during processing will bind added water and if used improperly, can potentially lead to consumer fraud and unfair trade practices.]~~

X.3.1.5 Packing for Chilled Storage (Processing Steps 5, 20, 21)

Comment

We propose the first option since it takes care of the concerns of the second option so we removed the square bracket.

Containers should be impermeable or designed to minimize water uptake in scallop meat to the extent possible provided it does not result in quality loss in the product

OR

- ~~• [If the container is not impermeable, it should be necessary to put an impervious film between the ice and the container to avoid water uptake]~~

X.3.2.1 Scallop Reception (Processing Step 7)

Bullet 4:

[For the marketing of roe-on scallops, a processor should have a process in place to ensure that the toxicity content meets the regulatory requirements of the official agency having jurisdiction.

For example, this could be accomplished by, but not limited to, adherence to monitoring programs or end product testing.]

Comment:

We would like the statement to read as follows:

For the marketing of roe-on scallops, a processor should have a process in place to ensure that the toxicity content meets the regulatory requirements of the official agency having jurisdiction. ~~For example, This could should be accomplished by, but not limited to, adherence to monitoring programs or end product testing.~~

[X.3.2.4 Application of Additives to Scallop Meat (Processing Steps 10, 18, 19)

Potential Hazards: Not likely

Potential Defects: Excess water, off flavours

~~Also refer to Section 8.5.1 Reception Packaging, Labels & Ingredients and Section 8.5.2 Storage Packaging, Labels & Ingredients.~~

Technical Guidance:

- ~~• Soaking scallop meat in a phosphate solution is the most common method of polyphosphate application. Polyphosphates can also be applied by dipping, spraying or tumbling in phosphate solution.~~
- ~~• The application of phosphates should not result in more than a small increase in moisture that can occur under good manufacturing practices without the use of phosphates. If polyphosphates are used, a processor should develop a process for its application in order to consistently achieve its beneficial functional goals.~~

~~REP 11/FFP, Appendix VIII 83~~

- ~~• Polyphosphates should be blended in the proper proportions and should adhere to the appropriately validated contact time. The amount of water absorbed by the scallop meat will increase with soaking time.~~

Comment

We do not use the chemical and we recommend that all Additives should comply with the requirements of the Codex General Standard for Food Additives and the Proposed Draft Standard for Quick Frozen Raw Scallop Adductor Muscle Meat.