CODEX ALIMENTARIUS COMMISSION

Food and Agriculture Organization of the United Nations

World Health Organization

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Agenda 4 **FFP/34 CRD/16**

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

Thirty-fourth Session

Ålesund, Norway, 19 – 24 October 2015

COMMENTS OF THAILAND

General comments

We agree with the document in principle.

Specific comments

We would like to propose our comments on specific sections as follows:

- Section X.1.1.1 Marine Biotoxins

All texts in four paragraphs placed in square brackets should be deleted, because they have already been mentioned in other sections of the document and do not clearly identify a hazardous level.

- Section X.2.1.1 Scallop Landing/Deck Dump (Processing Step 1)

- 4th bullet

Texts regarding the disposal of dead scallops should be deleted, as live and dead scallops that are of good quality can be used as raw materials for the processing. So, this bullet should be revised as follows:

"• ~~Scallops showing evident signs of death or damage should be disposed of in a proper manner~~. *Unfit scallops can be identified through sensory evaluation, covering characteristics such as shell gaping, lack of response to percussion, sour odour, and/or viscera exposed outside the shell, picking of muscle or mantle, evident signs of decomposition, or other effective methods to assess viability."*

- Section X.2.1.3 Shucking (Processing Steps 3, 21)

Texts regarding the disposal of dead scallops should be deleted, because live and dead scallops that are of good quality can be used as raw materials for the processing. So, this bullet should be revised as follows:

"*• For at-sea shucking voyages, **~~dead scallops observed during shucking should be disposed of in a proper manner because the time of death is unknown and the quality of the meat and roe may be unacceptable.~~** Dead scallops can be identified through sensory evaluation, covering characteristics such as shell gaping, lack of response to percussion, sour odor, and/or viscera exposed outside the shell, picking of muscle or mantle, or other effective methods to assess viability."*