



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

Thirty-fourth Session

Ålesund, Norway

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PROPOSED DRAFT CODE OF PRACTICE FOR FISH AND FISHERY PRODUCTS
(SECTION ON STURGEON CAVIAR)
(Comments at Step 3)

Comments submitted by India and Norway

INDIA

Section X.1 Live fish reception:

Technical guidance:

Bullet 3:

The text may be amended as under:

- Fish handling should be undertaken in a manner to avoid stress (e.g. direct sunlight, high temperature, oxygen depletion) ~~and contamination.~~

The new bullet after this is suggested:

- **Fish should be hygienically handled to prevent contamination of any sort**

Rationale: Two different aspects viz., stress on the animal and contamination, are discussed in the same place and need to be emphasised separately.

Section X.3 Belly cutting and ovary removal

Potential Hazards:

The text may be modified as under:

Potential Hazards: Microbiological, Chemical and Physical Contamination.

Rationale: Residual cleaning agent may cause chemical contamination.

Technical Guidance:

Bullet 3: Cleaning and disinfection agents.....odour of the eggs.

The text may be modified as under:

- Cleaning and disinfection agents used for hand washing and on equipments **should be of food grade** and should not affect the flavor and odour of the eggs.

Section X.7 Micro caesarean or hand stripping

Potential Hazards:

The text may be modified as under:

Potential Hazards: Microbiological and Chemical contamination.

Rationale: Residual cleaning agent may cause chemical contamination

Technical Guidance:

Bullet 2: Cleaning and disinfection.....odour of eggs.

The text may be modified as under:

Cleaning and disinfection agents used for hand washing and on equipment's **should be of food grade and** should not affect the flavour and odour of eggs.

Section X.19 Pasteurization (Optional Step)**Technical Guidance:**

Bullet 5: All thermal equipmentto ensure accuracy.

The text may be modified as under:

All thermal equipment and monitoring devices **should be validated for f & Z value,** regularly checked and calibrated based on a schedule to ensure accuracy

Rationale: Pasteurization is used to control the microbiological hazards, which is product specific. Therefore, providing f and z values clearly indicate the process conditions.

Section X.20 Weighing and Labelling**Bullet 2:**

India suggests that Pasteurization treatment should be indicated on the label.

NORWAY**General considerations:****Microbial hazards, Second paragraph:**

Our suggestion is to modify the text as follows:

Other controlling factors shown to prevent ~~C. *lostridium*~~ *botulinum* growth and toxin production in the caviar can be used when shown to be effective by scientific studies. In addition to the control of ~~C. *botulinum*~~ *C. botulinum*, countries producing caviar should ensure that the process used (e.g., pasteurization step, use of permitted food additives, % salt, microbiological testing, temperature controls) will control non-spore forming microorganisms (e.g., ~~Salmonella~~ *Salmonella* spp., ~~Listeria monocytogenes~~ *Listeria monocytogenes*).

Reason: Scientific names should be consequently written in *Italics*. Propose to delete "spp." since there is only two species of *Salmonella*, and only one of significant relevance in this respect (*Salmonella enterica*).