

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
HEALTH
ORGANIZATION



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Agenda Item 8

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX ALIMENTARIUS COMMISSION

Twenty-eighth Session

FAO Headquarters, Rome, 4 – 9 July 2005

LIST OF PROPOSALS FOR THE ELABORATION OF NEW STANDARDS AND RELATED TEXTS AND FOR THE DISCONTINUATION OF WORK

PROJECT DOCUMENT FOR WORK ON A NEW SECTION IN THE CODE OF PRACTICE FOR FISH AND FISHERY PRODUCTS ON THE PROCESSING OF SCALLOP MEAT

The proposal for new work on a Proposed Draft Code of Practice on the Processing of Scallop Meat was made by the 27th Session of the Codex Committee on Fish and Fishery Products (ALINORM 05/28/18, para. 114) and is included in Table 1 of ALINORM 05/28/8.

Purpose and scope of the proposed new work

The Codex Code of Practice for Fish and Fishery Products incorporates Good Management Practices (GMP) and provides technical guidance on the application of Hazard Analysis Critical Control Point (HACCP) and Defect Action Point (DAP) principles on the processing of a number of fish and fishery products. One of the main goals of the Code of Practice for Fish and Fishery Products is to assist those who are engaged in the handling and production of fish and/or fishery products, or are concerned with their storage, distribution, export, import and sale in attaining safe and wholesome products which can be sold on national or international markets and meet the requirements of the Codex Fish Standards.

Within this framework, a new section regarding a code of practice for the processing of scallop meat would cover the general processing guidelines and the identification of potential hazards and defects associated with the scallop processing and elaborate on their controls.

Its Relevance and timeliness

The proposed new work is directly related to CCFPP's terms of reference which is "to elaborate world wide standards for fresh, frozen (including quick frozen) or otherwise processed fish, crustaceans and molluscs."

The proposed new work is also important to the *Proposed Draft Standard for Quick Frozen Scallop Adductor Muscle Meat* which is currently at Step 3 of the Procedure (Alinorm 05/28/18, Appendix VII). Since 2000, the CCFPP has been discussing the *Proposed Draft Standard for Quick Frozen Scallop Adductor Muscle Meat* and while a number of essential elements in the Proposed Draft Standard were addressed, the Committee has not been able to reach an agreement on an acceptable upper level moisture

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content in scallop meat and the expression of moisture content (i.e. direct expression or expressed in relation to protein content). Over several sessions, the Committee reviewed information and noted the significant challenge in establishing a strict upper moisture limit given the variability in moisture content between species, and the effect of seasonality, harvest practices and other factors on moisture level. While the discussion on moisture content in scallops has been progressing, elaborating a new section on the processing of scallop meat in the Codex Code of Practice for Fish and Fishery Products would compliment the work of the *Proposed Draft Standard for Quick Frozen Scallop Adductor Muscle Meat* by:

- Clearly emphasizing the principle of preventing consumer fraud and to ensure fair trade practices (fresh and frozen products);
- Codifying the discussions by the CCFFP on the issues regarding GMPs and address controls/standards for the use of freshwater and polyphosphate treatment during processing; and
- Providing the necessary and consistent guidance to assure compliance with the hygienic, essential composition and quality and labelling provisions of the *Proposed Draft Standard for Quick Frozen Scallop Adductor Muscle Meat*.

The main aspects to be covered

The proposed new work would cover the processing of fresh scallop meat on board a harvesting vessel prior to offloading and the processing of frozen scallop meat at a facility. The guidance text will promote and take into account the controls for freshwater use and polyphosphate treatment during handling and processing, while also addressing the general processing guidance and the identification of potential hazards and defects associated with the scallop processing.

An assessment against the criteria for the establishment of work priorities

The proposed new work could assist governments in protecting consumers against fraudulent practices and minimise potential impediments to international trade.

Relevance to the codex strategic objectives

The proposed new work is consistent with the Strategic Vision outlined in the Codex Alimentarius Commission, Strategic Framework (2003-2007). It would contribute to: Objective 1 - Promoting sound regulatory frameworks; Objective 2 - Promoting widest and consistent application of scientific principles and risk analysis and Objective 6: Promoting maximum application of Codex standards.

Information on the relation between the proposal and other existing codex documents

The Proposed New Work Would Be Incorporated into the Codex Code of Practice for Fish and Fishery Products. It will also be referenced in the *Proposed Draft Standard for Quick Frozen Scallop Adductor Muscle Meat*.

Identification of any requirement for and availability of expert scientific advice

NIL

Identification of any need for technical input to the standard from external bodies so that this can be planned for

NIL

The proposed timeline for completion of the new work, (including the start date, the proposed date for adoption at Step 5, and the proposed date for adoption by the Commission; the time frame for developing a standard should not normally exceed five years.)

Subject to approval, the new work should commence following the 28th Session of the Codex Alimentarius Commission meeting (2005). A Proposed Draft Code of Practice for the Processing of Scallop Meat (new section) could be circulated for government comments at Step 3 in 2005. It is anticipated that the 28th Session of the CCFFP could advance the document to Step 5 and the 29th Session of the CCFFP could advance the document to Step 8. Therefore, a total of three (3) years would be required to complete this work.