

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of
the United Nations



World Health
Organization

Viale delle Terme di Caracalla, 00153 Rome, Italy - Tel: (+39) 06 57051 - Fax: (+39) 06 5705 4593 - E-mail: codex@fao.org - www.codexalimentarius.org

Agenda Item 6

CX/CAC 13/36/6

June 2013

Original Language Only

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX ALIMENTARIUS COMMISSION

36th Session, FAO Headquarters

Rome, Italy, 1-5 July 2013

COMMENTS ON PROPOSED DRAFT STANDARDS AND RELATED TEXTS SUBMITTED TO THE COMMISSION FOR ADOPTION AT STEP 5

(Comments submitted by 10 June 2013)

Committee on Fish and Fish Products

Comité sur les poissons et les produits de la pêche

Comité sobre Pescado y Productos Pesqueros

Proposed Draft Performance Criteria for Reference and Confirmatory Methods for Marine Biotoxins (Section I-8.6 Determination of Biotoxins) in the *Standard for Live and Raw Bivalve Molluscs* (CODEX STAN 292-2008) (REP13/FFP para. 99, Appendix VII)

Comments of Cuba, France

Cuba supports the adoption of the draft Standard at Step 5.

FRANCE

p.68/ Tableau 1 :

groupe des l'acides okadaïques (AO)

groupe des l'acides domoïques (AD)

Proposed Draft Standard for Certain Quick Frozen Vegetables (REP13/PFV para. 86, Appendix V)

Comments of IIF

L'INSTITUT INTERNATIONAL DU FROID (IIF)

The IIR suggests the following changes:

2.3 HANDLING PRACTICE

The product shall be handled under such conditions as will maintain the quality during transportation, storage and distribution up to and including the time of final sale.

~~It is recommended that d~~ During storage, transportation, distribution and retail, the product **should** be handled in accordance with the provisions of the Code of Practice for the Processing and Handling of Quick Frozen Foods (CAC/RCP 8-1976).

6. HYGIENE

6.1

~~It is recommended that t~~ The products covered by the provisions of this Standard **should** be prepared and handled in accordance with the appropriate sections of the General Principles of Food Hygiene (CAC/RCP 1-1969), the Code of Practice for the Processing and Handling of Quick Frozen Foods (CAC/RCP 8-1976), Code of Hygienic Practice for Fresh Fruits and Vegetables (CAC/RCP 53/2003) and other relevant Codex texts such as codes of hygienic practice and codes of practice.