

APPENDIX III rev**AMENDMENTS TO THE PRODUCT DEFINITION (SECTION 2.1) OF THE STANDARD FOR CANNED SARDINES AND SARDINE-TYPE PRODUCTS (CXS 94-1981)**

(The amendments are shown in **bold and underlined** and ~~strike through~~, and all the species are listed in alphabetical order)

2. DESCRIPTION**2.1 Product Definition**

Canned sardines or sardine type products are prepared from fresh or frozen fish of the following species:

- **Amblygaster sirm (formerly known as Sardinella sirm)**
- *Clupea harengus*
- *Engraulis anchoita*
- *Engraulis mordax*
- *Engraulis ringens*
- **Etrumeus sadina (formerly known as Etrumeus teres)**
- *Ethmidium maculatum*
- *Hyperlophus vittatus*
- *Nematalosa vlaminghi*
- *Opisthonema oglinum*
- *Sardina pilchardus*
- *Sardinella aurita*
- *Sardinella brasiliensis*
- **Sardinella fimbriata**
- *Sardinella gibbosa*
- **Sardinella lemuru**
- ~~, S. caeruleus,~~
- *Sardinella longiceps*
- *Sardinella maderensis*
- *Sardinops melanostictus*
- ~~S. neopilchardus,~~
- *Sardinops ocellatus*
- *Sardinops sagax* **(S. neopilchardus and S. caeruleus belong to S. sagax)**
- *Sprattus sprattus*
- **Strangomera bentincki (formerly known as Clupea bentincki)**

Head and gills shall be completely removed; scales and/or tail may be removed. The fish may be eviscerated. If eviscerated, it shall be practically free from visceral parts other than roe, milt or kidney. If ungutted, it shall be practically free from undigested feed or used feed.