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# Codex Committee on Fish and Fishery Products
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# European Union comments on Circular Letter 2009/29-FFP Part B.7

The European Union and its Member States (EUMS) are pleased to submit the following comments to Circular Letter 2009/29-FFP part B.7.

**PROPOSED DRAFT STANDARD FOR RAW~~,~~ FRESH AND QUICK FROZEN ~~RAW SCALLOP~~ *PECTINIDAE* ADDUCTOR MUSCLE MEAT WITH OR WITHOUT ADDED WATER**

**(At Step 3 of the Procedure)**

## 1. SCOPE

This standard applies to ~~bivalve species of the *Pectinidae* family~~ raw fresh ~~and~~ or quick frozen ~~raw~~ scallop adductor muscle meats[1] of the *Pectinidae* family in which the shell, viscera and roe have been removed. This standard also applies to processed scallop meat products that have added water and/or food additives. Products covered by this standard may be intended for direct human consumption or for further processing.

**Comment: Modification of the title to take into account the new agreed scope (para 106 of ALINORM 10/33/18).**

This standard does not apply to:

i) scallop meat that is formed, mixed with extenders, or bound by fibrinogen or other binders and;

ii) live scallops and scallop meat in which the shell, viscera or roe are attached. These products shall meet the requirements that apply to live and raw bivalve molluscs in the Standard for Live and Raw Bivalve Molluscs (CODEX STAN 292-2008).

## 2. DESCRIPTION

### 2.1 Product definition

2.1.1 Scallop Meat ~~[Without Food Additives]~~

[1] Hereafter referred to as scallop meat

**Comment: The question of food additives is dealt with in section 4. Food additives should not be taken into account in the definition of the product, this would not be in line with the standard Codex approach.**

Raw Fresh ~~and~~ or quick frozen ~~raw~~ scallop meat is prepared by completely removing the adductor muscle from the shell and completely detaching the viscera and roe from the adductor muscle of live scallops. The muscle is presented whole.

**Comment: Precision on the presentation of the product.**

2.1.2 Scallop Meat ~~Product~~ Processed with Added Water[2] ~~[and/or Food Additives]~~

**Comment: The question of food additives is dealt with in section 4. Food additives should not be taken into account in the definition of the product, this would not be in line with the standard Codex approach.**

Fresh or quick frozen raw processed scallop meat is prepared by deliberate addition of water to the meat scallop (2.1.1) ~~and/or food additives is prepared by completely removing the adductor muscle from the shell and completely detaching the viscera and roe from the adductor muscle of live scallops. Food additives may be added during the processing of scallop meat.~~

**Comment: The deleted text belongs to the following section 2.2.**

**2.2 Process definition**

**2.2.1 Scallop Meat**

Shellfish used shall meet the requirements that apply to live and raw bivalve molluscs in the Standard for Live and Raw Bivalve Molluscs (CODEX STAN 292-2008). After removal of the shell and viscera under good hygiene practices, the product is rinsed and stored with a view to prevent absorption of water to the extent that is technologically avoidable. The fresh product ~~after any suitable preparation~~ shall be kept at the temperature of melting ice. Product, intended to be frozen, ~~after any suitable preparation~~ shall be subjected to a quick freezing process and shall comply with the conditions laid down hereafter. The freezing process shall be carried out in appropriate equipment in such a way that the range of temperature of maximum crystallization is passed quickly, in accordance with the requirements of the Recommended International Code of Practice for the Processing and Handling of Quick Frozen Foods (CAC/RCP 8-1976) . The quick freezing process shall not be regarded as complete unless and until the product temperature has reached -18°C or colder at the thermal centre after thermal stabilization. The product shall be kept deep frozen so as to maintain the quality during transportation, storage and distribution.
The recognized practice of repacking quick frozen products under controlled conditions which will maintain the quality of the product, followed by the reapplication of the quick freezing process as defined, is permitted.
These products shall be processed and packaged so as to minimize dehydration and oxidation.

**Comment: In order not to repeat already agreed provisions, it is proposed to refer to the Standard for Live and Raw Bivalve Molluscs (CODEX STAN 292-2008) and the Recommended International Code of Practice for the Processing and Handling of Quick Frozen Foods (CAC/RCP 8-1976). Moreover, it is proposed to add precisions on the process.**

[2] Hereafter referred to in this Standard as processed scallop meat product

2.2.2 Scallop Meat Processed with Added Water

Shellfish used shall meet the requirements that apply to live and raw bivalve molluscs in the Standard for Live and Raw Bivalve Molluscs (CODEX STAN 292-2008). After removal of the shell and viscera under good hygiene practices, the product is soaked in a bath of potable water with or without additives. The amount of added water shall be controlled. Provisions laid down in section 2.2.1 for quick frozen products apply.

**Comment: New section in line with the extension of the scope to include products with added water.**

**2.3 Presentation**

Any presentation of the product shall be permitted provided that it meets all requirements of this standard, and it is adequately described on the label to avoid confusing or misleading the consumer.~~, and;~~

The scallop meat may be packed by count per unit weight.

~~If the scallop meat pack exhibits the presence of broken pieces that is > 5% of the sample weight, then the product must be presented as "pieces" or terms to that effect.~~

**Comment: transfer of the provisions on broken pieces to section 9.6**

**3. ESSENTIAL COMPOSITION AND QUALITY FACTORS**

**3.1 Scallop Meat**

The product shall be prepared from sound and wholesome scallops of the *Pectinidae* family which are of a quality suitable to be sold fresh for human consumption.

**3.2 Scallop Meat Processed with Added Water**

For scallop meat products processed with added water and/or food additives, these added ingredients are permitted to the extent that their use is acceptable in accordance with the law or custom of the country in which the product is sold. Any added water must be of potable water quality. Only food additives listed in section 4.2 are permitted.

**Comment: New section 3.2 in line with the modification of the scope. New 3.2 includes provision of the old 3.X which is deleted.**

**3.~~2~~3 Glazing**

If glazed, the water used for glazing or preparing glazing solutions shall be potable water or clean sea Water. Potable water is fresh-water fit for human consumption. Standards for potability shall not be less than those contained in the latest edition of the WHO "International Guidelines for Drinking Water Quality." Sea water used for glazing must meet the same microbiological standards as potable water and is free from objectionable substances.

~~**NEW 3.X Added Water / Food Additives**~~

~~For scallop meat products processed with added water and/or food additives, added water and/or food additives are permitted to the extent that their use is acceptable in accordance with the law or custom of the country in which the product is sold. Any water added shall be of potable quality. Only food additives as outlined in Section 4.2 are permitted.~~

**3.~~3~~4 Final Product**

**3.~~3~~4.1** Products shall meet the requirements of this standard when lots examined in accordance with Section 10 comply with the provisions set out in Section 9. Products shall be examined by the methods given in Section 8.

**3.~~3~~4.2** In order to prevent economic fraud and unfair trade practices, harvesting, storage and handling must be conducted in accordance with good manufacturing practices.

3.~~3~~4.2.1 Scallop meat without added water~~[Without Food Additives~~]: It is not an acceptable practice to handle and/or store this product in such a manner that would result in uptake of water beyond small amounts technologically unavoidable under good manufacturing practices compared to what naturally occurs in scallops at time of harvest. In order to check the conformity with this provision, a Codex member may establish a scientifically supported criterion. Where a country has relevant information on the characteristics of the scallop species it exports, it may approach an importing country to discuss the implementation of this criterion on a species by species basis.

3.~~3~~4.2.2 Scallop meat products processed with added water ~~and/or food additives~~:
Added water is permitted as an ingredient, alone or together with additives ~~to the extent that it is technologically unavoidable during the application of additives~~ under good manufacturing practices. The amount of added water must be controlled. In order to check the conformity with this provision, a country may establish a scientifically supported criterion. Where a country has relevant information on the characteristics of the scallop species it exports, it may approach an importing country to discuss the implementation of this criterion on a species by species basis

**Comment: The amount of added water should be managed and controlled.**

~~In order to check the conformity with this provision, a country may establish a scientifically supported criterion. Where a country has relevant scientific information on the characteristics of the scallop species it exports, it may approach an importing country to discuss the implementation of this criterion on a species by species basis.~~

**Comment: The above deleted text has been included in 3.4.2.1.**

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**4. FOOD ADDITIVES**

4.1 Fresh and Quick Frozen Scallop Meat ~~[Without Food Additives]~~
No food additives are permitted in this product.

4.2 Scallop Meat Products Processed With Added Water ~~and/or Food Additives~~
Additives are allowed in quick frozen raw processed scallop meat products processed with added water to the extent that their use is allowed within the country of production and in any country to which they are exported. Additives must be applied in conformance with section 3, the General Standard for Food Additives (Codex STAN 192-1995) and with good manufacturing practices as provided in section "X" of the Code of Practice for Processing of Quick Frozen Scallop Meat and elaboration.

~~339i Monosodium orthophosphate~~
~~340i Monopotassium orthophosphate~~
~~340iii Tripotassium orthophosphate~~
~~341ii Dicalcium orthophosphate~~

~~450i Disodium diphosphate~~
~~450iii Tetrasodium diphosphate~~
~~450vi Dicalcium diphosphate~~
~~452i Sodium polyphosphate~~
~~452iii Sodium calcium polyphosphate~~
~~452v Ammonium polyphosphates~~
~~339iii Trisodium orthophosphate~~
~~340ii Dipotassium orthophosphate~~
~~341i Monocalcium orthophosphate~~
~~341iii Tricalcium orthophosphate~~
~~450ii Trisodium diphosphate~~
~~450v Tetrapotassium diphosphate~~
~~450vii Calcium dihydrogen diphosphate~~
~~451i Pentasodium triphosphate~~
~~451ii Pentapotassium triphosphate~~
~~452ii Potassium polyphosphate~~
~~452iv Calcium polyphosphat~~e
~~542 Bone phosphate~~

Phosphates listed in Table 1 in the General Standard for Food Additives (Codex STAN 192-1995) are allowed at a maximum dose of 5,000 mg/kg expressed in $P_2O_5$ (including phosphates naturally present in the shellfish).

**Comment: It is proposed to make a reference to the GSFA rather than listing additives for consistency and alignment. In addition, phosphates are not allowed in the GSFA for food category 09.2.1 "Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms", it is therefore needed to include provisions for the use of phosphates as they are specifically used for scallop meat products processed with added water.**

## 5. CONTAMINANTS

**5.1** The product covered by this Standard shall comply with the Maximum Levels of the Codex General Standard for Contamination and Toxins in Foods (CODEX/STAN 193-1995) and the maximum residue limits for pesticides and/or veterinary drugs established by the CAC.

**5.2** The product shall not contain marine biotoxins[3] exceeding the limits set out in Section 5 of the Codex Standard for Live and Raw Bivalve Molluscs (CODEX STAN 292-2008) and as sampled and analysed by methods given in Section 7 of the same Standard~~Molluses (CODEX STAN 292-2008)~~".

## 6. HYGIENE AND HANDLING

**6.1** The final product shall be free from any foreign material that poses a threat to human health.

**6.2** It is recommended that the products covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of

[3] When scallop meat is prepared in accordance with the Revised Code of Practice for Fish and Fishery Products (CAC/RCP 52-2003) – Section X: Processing of Scallops Meat (under elaboration), marine biotoxins are not reasonably likely to present a hazard in scallop meat. While the hazard analysis will consider marine biotoxins as a potential hazard, this hazard will be excluded or included based upon the species and the available data for toxins in that species.

Practice – General Principles of Food Hygiene (CAC/RCP 1-1969) and other relevant Codex texts such as:
(i) the Revised Code of Practice for Fish and Fishery Products *(CAC/RCP 52-2003);*
(ii) the Recommended International Code of Practice for the Processing and Handling of Quick Frozen Foods (CAC/RCP 8-1976).

**6.3** The products should comply with any microbiological criteria established in accordance with :

- the Principles for the Establishment and Application of Microbiological Criteria in Foods (CAC/CL 21-1997) (*under revision*);
- chapter I.6 "Hygiene and handling" of the Standard for Live and Raw Bivalve Molluscs (CODEX STAN 292-2008);
- Annex I on the control of Hepatitis A and Norovirus in Bivalve Molluscs of Codex Guidelines on the application of general principles of food hygiene to control viruses in food (*under development*);
- Annex on control measures of *Vibrio parahaemolyticus* and *Vibrio vulnificus* in Bivalve Molluscs of Codex Guidelines on the application of general principles of food hygiene to control pathogenic *Vibrio* in seafood (CAC/GL 73-2010).

**Comment: It is proposed to refer to the Standard for Live and Raw Bivalve Molluscs and to the texts related to Vibrio and viruses.**

**6.4** The product shall not contain any other substance in amounts which may present a hazard to health in accordance with standards established by the Codex Alimentarius Commission.

## 7. LABELLING

In addition to the provisions of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985,) the following specific provisions apply:

### 7.1 Name of the Food

The name of the product shall be:

**7.1.1** (i) "X scallops" if it conforms with the product description outlined in 2.1.1 or
(ii) " ~~'processed'~~ X scallops with added water' or "Preparation of X scallops with added water" if it conforms with the product description outlined in 2.1.2.

X being the common or usual name of the species of scallops according to the law, custom and practice in the country in which the product is to be ~~distributed~~ sold in a manner not to mislead or confuse the consumer.

**7.1.2** There shall appear on the label, reference to the forms of presentation described in Section 2.3, in close proximity to the name of the product in such descriptive terms that will adequately and fully describe the nature of the presentation to avoid misleading or confusing the consumer.

### 7.2 Net Contents (Glazed Products)

Where the food has been glazed the declaration of net contents shall be exclusive of the glaze.

### 7.3 Storage Instructions

The label should include terms to indicate that the product shall be stored at the temperature of melting ice for fresh products and at a temperature of -18°C or colder for frozen product in accordance with subsection 2.2 of this standard.

### 7.4 Labelling of Non-Retail Containers

The product shall be identified by common and/or scientific names as determined by the competent authority. The country where the product is sold can determine if the scientific name must be indicated on the label.

**Comment: Requirement in line with the Codex Standard for Live and Raw Bivalve Molluscs.**

Information specified above shall be given either on the container or in accompanying documents, except the name of the food, lot identification, and the name and address as well as storage instructions shall always appear on the container.
However, ~~lot identification and~~ the name and address may be replaced by an identification mark, provided that such a mark is clearly identifiable with the accompanying documents.

**Comment: Lot identification should be present in all cases .**

### 7.5 Food Additives

When food additives are applied ~~to scallop meat~~ they must be listed as an ingredient on the label**.**

**Comment: Drafting simplification.**

## 8. SAMPLING, EXAMINATION AND ANALYSIS

### 8.1 Sampling

(i) Sampling of lots for examination of the product shall be in accordance with the General Guidelines on Sampling (CAC/GL 50-2004). The sample unit is the primary container, or for individually quick frozen products or bulk packaged, is at least a 1 kg portion of the sample unit.

(ii) Sampling of lots for examination of net weight shall be carried out in accordance with an appropriate sampling plan meeting the criteria established by the CAC.

### 8.2 Sensory and Physical Examination

Samples taken for sensory and physical examination shall be assessed by persons trained in such examination and in accordance with procedures elaborated in Section 8.3 through 8.6 and Annexes, and in accordance with the Guidelines for the Sensory Evaluation of Fish and Shellfish in Laboratories (CAC/GL 31-1999).

### 8.3 Determination of Pieces and Count

(i) A scallop meat shall be considered as a scallop piece when the weight of that scallop meat is less than 50% of the average weight of 10 randomly selected unbroken scallop meats contained in the package. The percentage of scallop pieces in the sample unit can be determined by using the following equation:

$$\% \text{ Scallop Pieces} = \frac{\Sigma \text{ weight of scallop pieces in a sample unit}}{\text{weight of sample unit}} \times 100$$

(ii) When declared on the label, the count of the scallop meat shall be determined by counting the numbers of whole scallop meat (not including pieces defined above) in the ~~container~~ package or

representative sample thereof and dividing the count of whole scallop meat by the adjusted de-glazed weight (actual deglazed weight subtract the weight of de-glazed pieces) to determine the count per unit weight.

**8.4 Determination of Net Weight of Products Covered by Glaze**

~~8.4.1~~ Official method AOAC 963.18 NET CONTENTS OF FROZEN SEAFOODS

~~If the product is individually quick frozen, as soon as the package is removed from frozen temperature storage, open immediately and place the contents under a gentle spray of cold water until all ice glaze that can been seen or felt is removed.~~

~~(Alternate Thawing Method)~~

~~If the product is individually quick frozen, as soon as the package is removed from frozen temperature storage, place the product in a container containing an amount of fresh potable water of 27 ºC (80 ºC) equal to 8 times the declared weight of the product. Leave the product in the water until all ice is melted.~~

~~8.4.2 If the product is block frozen, the sample unit is thawed by enclosing it in a film type bag and immersing in water at room temperature (not greater than 35°C). The complete thawing of the product is determined by gently squeezing the bag occasionally so as not to damage the texture of the scallop meat until no hard core or ice crystals are left. Turn block over several times during thawing. The point at which thawing is complete can be determined by gently probing the block apart.~~

~~8.4.3 Weigh a dry clean sieve with woven wire cloth with nominal size of the square aperture 2.8 mm (ISO Recommendation R565) or alternatively 2.38 mm (US No. 8 StandardScreen).~~

~~(i) If the quantity of the total contents of the package is 500 g (1.1 lbs) or less, use a sieve with a diameter of 20 cm (8 inches).~~
~~(ii) If the quantity of the total contents of the package is more than 500 g (1.1 lbs), use a sieve with a diameter of 30 cm (12 inches).~~

~~8.4.4 After all glaze that can be seen or felt has been removed and the scallop meat separate easily, empty the contents of the container on the previously weighed sieve. Incline the sieve at an angle of about 20º and drain for two minutes. Weigh the sieve containing the drained product. Subtract the mass of the sieve; the resultant figure shall be considered to be the net content of the package.~~

**Comment: Simplification by simply referring to the official AOAC method already used in other standards.**

**8.5 Cooking Methods**

The following procedures are based on heating the product to an internal temperature of 65 - 70 °C. The product must not be overcooked. Cooking times vary according to the size of the product and the temperature used. The exact times and conditions of cooking for the product should be determined prior to experimentation.

Baking Procedure: Wrap the product in aluminium foil and place it evenly on a flat cookie sheet or shallow flat pan.

Steaming Procedure: Wrap the product in aluminium foil and place it on a wire rack suspended over boiling water in a covered container.

Boil-in-Bag Procedure: Place the product into a boilable film-type pouch and seal. Immerse the pouch in boiling water and cook.

Microwave Procedure: Enclose the product in a container suitable for microwave cooking. If plastic bags are used, check to ensure that no odour is imparted from the plastic bags. Cook according to equipment instructions.

**[8.6 Examination for Parasites**

Scallops are visually examined by turning them over in an adequately lighted room (where a newspaper may be read easily).]

**8.7 Microbiological method**

See section I.8.4 and I.8.5 of the Standard for Live and Raw Bivalve Molluscs (CODEX STAN 292-2008).

**Comment: Reference to provisions already adopted in the Standard for Live and Raw Bivalve Molluscs.**

## 9. DEFINITION OF DEFECTIVES

The sample unit shall be considered as defective when it exhibits any of the properties defined below.

### 9.1 Deep Dehydration

Greater than 10% of the weight of the scallop meat or greater than 10% of the surface area of the block exhibits excessive loss of moisture clearly shown as white or yellow abnormality on the surface which masks the colour of the flesh and penetrates below the surface, and cannot be easily removed by scraping with a knife or a sharp instrument without unduly affecting the appearance of the product.

### 9.2 Foreign matter

The presence in the sample unit of any matter which has not been derived from scallops, does not pose a threat to human health, and is readily recognized without magnification or is present at a level determined by any method including magnification that indicates non-compliance with good manufacturing and sanitation practices.

### 9.3 Odour/Flavour

Scallop meat affected by persistent and distinct objectionable odours or tastes indicative of decomposition and/or rancidity.

### [9.4 Parasites

The presence of easily visible parasites on the near surface of the scallop adductor muscle ~~shall not exceed [20%] of individuals in the sample]~~

**Comment: the 20% criterion seems to be excessive.**

### [9.5 Objectionable matter

The presence of:

i) objectionable parts of the scallops (such as remains of gills, mantle, hepatopancreas, viscera andintestinal tract and roe), affecting more than ~~10%~~ 1% of the sample by weight, provided the toxicity associatedwith the objectionable parts of scallops have met section 5.2 of this standard;

**Comment: the 10% criterion is excessive, 1% is proposed.**

ii) sandy scallops or other similar particles that is visible in the thawed state or detected by chewing during sensory examination, affecting more than ~~10~~ 2% of the sample by weight~~]~~

**Comment: The criterion to be retained should be the number of sandy scallops in the lot and not the sand itself which cannot be authorised. 10% is too high, and 2% is proposed.**

**9.6 Presence of broken pieces**

If the scallop meat packaging exhibits the presence of broken pieces that is more than 5% of the sample weight, then the product must be presented as "pieces" or terms to that effect.

**Comment: Transfer from provisions which were originally in the section 2.3 Presentation.**

**9.7 Texture**

Degradation of the meat texture, sign of decomposition characterized by spongy or pasty muscle structure.

**Comment: Defect related to texture is common in this type of standard and adequate for the product under consideration.**

**9.8 Added water**

The presence of added water in Scallop meat beyond small amounts technologically unavoidable.
The presence of added water in Scallop preparation with added water beyond amounts indicated in the label.

**Comment: The defect related to added water is necessary to take into account the new scope.**

## 10. LOT ACCEPTANCE

A lot shall be considered as meeting the requirements of this standard when:

(i) the total number of defectives as classified according to Section 9 does not exceed the acceptance number (c) of the appropriate sampling plan in the General Guidelines on Sampling (CAC/GL 50-2004);

(ii) where appropriate, the total number of sample units not meeting the count designation or presentation as defined in section 2.3 does not exceed the acceptance number (c) of the appropriate sampling plan in the Guidelines on Sampling (CAC/GL 50-2004);

(iii) the scallop meat requirement of Section 3.3.2 is met;

(iv) the average net weight of all sample units is not less than the declared weight, provided there is no unreasonable shortage in any individual container; and

(v) the Food Additives, Contaminants, Hygiene and Handling and Labelling requirements of Sections 4, 5, 6 and 7 are met.

**ANNEX A**

**SENSORY AND PHYSICAL EXAMINATION**

Complete net weight determination, according to defined procedures in Section 8.4.

Examine the frozen scallop meat in the sample unit or the surface of the block for the presence of dehydration. Determine the percentage of scallop meat or surface area affected.

Thaw using the procedure described in Section 8.4~~.1 or 8.4.2~~ and individually examine each scallop meat in the sample unit for the presence of foreign matter, objectionable matter, and presentation defects.

**Comment: consequential change following revision of 8.4.**

Determine the weight of scallop meat affected by presentation defects.

Examine product for pieces and count declarations in accordance with procedures in Section 8.3.

Assess the scallop meat for odour and parasites as required.

In cases where a final decision regarding the odour cannot be made in the thawed state, a small portion of the sample unit (100g to 200g) is prepared without delay for cooking and the odour/flavour confirmed by using one of the cooking methods defined in Section 8.5.