

06/08/2015

## European Union Comments

### CODEX COMMITTEE ON FISH AND FISHERY PRODUCTS

#### Thirty-fourth Session

Ålesund, Norway - 19 – 24 October 2015

#### **Agenda Item 4: PROPOSED DRAFT CODE OF PRACTICE ON THE PROCESSING OF FRESH AND QUICK FROZEN RAW SCALLOP PRODUCTS (CX/FFP 15/34/5) - at Step 3 of the Procedure**

*Mixed Competence  
Member States Vote*

The European Union and its Member States would like to submit the following comments:

##### **X.1.1.1 Marine Biotoxins**

Scientific data has shown that when algal blooms producing marine biotoxins are present in harvest areas, toxins may accumulate at a hazardous level in the viscera and roe. Therefore, for roe-on scallop meat products, preventive measures should be in place in accordance with the Standard for Live and Raw Bivalve Molluscs (CODEX STAN 292-2008).

With respect to scallop meat products, marine biotoxins are not reasonably likely to present a hazard in properly processed commercial scallop adductor muscle meat shucked live. While the hazard analysis will consider marine biotoxins a potential hazard, for instance during periods of high toxicity, this hazard will be included based upon the species and the available country specific scientific evidence for toxins in that species. During shucking to produce scallop meat, incomplete removal of the viscera and roe may introduce biotoxin health hazards. If marine biotoxins are an identified hazard in the meat of the species then biotoxin control measures should be in place.

~~{Marine biotoxins are not reasonably likely to present a hazard in in properly processed commercial scallop adductor muscle meat shucked live.}~~

~~{Biotoxins may migrate into the adductor muscle (meat) if the viscera and roe are not removed while the scallop is alive.}~~

~~{Toxins may accumulate at a hazardous level in the adductor muscle (in some species)}~~

~~{If there is information from monitoring of the harvesting area or from on-board biotoxin screening that toxins are present in the viscera/whole body analysis, control measures should be in place to confirm that scallop products are safe for human consumption (i.e. further testing of meat or roe-on scallops). }~~

##### **Reason:**

The text as redrafted includes the information between brackets and is coherent with the Standard for Fresh and Quick Frozen Raw Scallop Products “Section 5 - Contaminants”.

The European Union and its Member States suggest deleting the square brackets in the last paragraph considering that the text as it stands adds clarity to the text above.