



Food and Agriculture
Organization of the
United Nations



World Health
Organization

CODEX
ALIMENTARIUS
INTERNATIONAL FOOD STANDARDS



CODE OF PRACTICE FOR FISH AND FISHERY PRODUCTS



TYPE

CODE OF PRACTICE
CXC 52-2003

EDITION

ADOPTED 2003
REVISED 2004, 2005, 2007, 2008, 2010, 2011, 2016
AMENDED 2011, 2013, 2016

A fisherman wearing a dark t-shirt and a cap is standing in shallow, greenish water, holding a fishing net. He is looking down at the net, which is partially submerged. In the foreground, there is a purple and yellow patterned bucket. The background shows a line of green trees under a clear blue sky. The image is overlaid with faint white circular lines.

CODEX
ALIMENTARIUS
INTERNATIONAL FOOD STANDARDS



CODE OF PRACTICE FOR FISH AND FISHERY PRODUCTS

**Food and Agriculture Organization of the United Nations
World Health Organization**
Rome, 2020

Required citation:

FAO and WHO. 2020. *Code of Practice for Fish and Fishery Products*. Rome. <https://doi.org/10.4060/cb0658en>

The designations employed and the presentation of material in this information product do not imply the expression of any opinion whatsoever on the part of the Food and Agriculture Organization of the United Nations (FAO) or World Health Organization (WHO) concerning the legal or development status of any country, territory, city or area or of its authorities, or concerning the delimitation of its frontiers or boundaries. The mention of specific companies or products of manufacturers, whether or not these have been patented, does not imply that these have been endorsed or recommended by FAO or WHO in preference to others of a similar nature that are not mentioned.

The views expressed in this information product are those of the author(s) and do not necessarily reflect the views or policies of FAO or WHO.

[WHO] ISBN 978-92-4-001317-9 [electronic version]

[WHO] ISBN 978-92-4-001318-6 [print version]

[FAO] ISBN 978-92-5-133170-5 [Print and electronic version]

© FAO and WHO, 2020



Some rights reserved. This work is made available under the Creative Commons Attribution-NonCommercial-ShareAlike 3.0 IGO licence (CC BY-NC-SA 3.0 IGO; <https://creativecommons.org/licenses/by-nc-sa/3.0/igo/legalcode>).

Under the terms of this licence, this work may be copied, redistributed and adapted for non-commercial purposes, provided that the work is appropriately cited. In any use of this work, there should be no suggestion that FAO or WHO endorses any specific organization, products or services. The use of the FAO or WHO logo is not permitted. If the work is adapted, then it must be licensed under the same or equivalent Creative Commons licence. If a translation of this work is created, it must include the following disclaimer along with the required citation: "This translation was not created by the Food and Agriculture Organization of the United Nations (FAO) or WHO. FAO/WHO are not responsible for the content or accuracy of this translation. The original English edition shall be the authoritative edition.

Disputes arising under the licence that cannot be settled amicably will be resolved by mediation and arbitration as described in Article 8 of the licence except as otherwise provided herein. The applicable mediation rules will be the mediation rules of the World Intellectual Property Organization <http://www.wipo.int/amc/en/mediation/rules> and any arbitration will be conducted in accordance with the Arbitration Rules of the United Nations Commission on International Trade Law (UNCITRAL).

Third-party materials. Users wishing to reuse material from this work that is attributed to a third party, such as tables, figures or images, are responsible for determining whether permission is needed for that reuse and for obtaining permission from the copyright holder. The risk of claims resulting from infringement of any third-party-owned component in the work rests solely with the user.

Sales, rights and licensing. FAO information products are available on the FAO website (www.fao.org/publications) and can be purchased through publications-sales@fao.org. Requests for commercial use should be submitted via: www.fao.org/contact-us/licence-request. Queries regarding rights and licensing should be submitted to: copyright@fao.org.

Cover photograph:

©Eyetronic

Foreword



The Codex Alimentarius, “the food code”, has a fundamental role in protecting consumers all around the world and ensuring fair practices in food trade. The *Code of Practice for Fish and Fishery Products* is the essential reference point for technical guidance on the harvesting, processing, transport and sale of fish and fishery products.

Aquaculture in general plays a crucial role in global food security and together with fisheries plays a significant and growing role in providing food, nutrition and employment in all parts of the world, thereby contributing to the Goals of the 2030 Agenda for Sustainable Development. Fisheries and aquaculture offer ample opportunities to reduce hunger and improve nutrition, alleviate poverty, generate economic growth, and ensure better use of natural resources. Aquaculture is the fastest-growing food sector and has the potential to produce the fish needed to help meet the demands of a growing population. Importantly, fish accounts for 17 percent of the global population’s intake of animal protein.

This updated version of the text introduces valuable additional information on how to minimize the risk of histamine build-up in fish and fishery products through technical guidance for the control of histamine formation at key steps in the food chain from harvesting to processing. This guidance will be relevant for both small and large-scale operators.

As demands for production increase, while limiting food waste or loss, the fisheries sector will continue to face environmental challenges and will be required to adopt policy and management practices that are able to harness technical developments and innovation to ensure business development and trade. Both for countries where fishing or aquaculture is already the backbone of the community and in regions where population growth will require policy makers and regulators to explore new opportunities in food systems, practical Codex texts such as this code of practice can ensure that products that are sold on national or international markets meet the requirements of international standards, protecting health and facilitating trade.

Bjørn Røthe Knudtsen

Chairperson, Codex Committee on Fish and Fishery Products
Regional Director, The Norwegian Food Safety Authority

CONTENTS

Introduction	1
How to use this code	4

Section 1	7
Scope	

Section 2	9
Definitions	

2.1	General definitions	11
2.2	Aquaculture	14
2.3	Live and raw bivalve molluscs	16
2.4	Fresh and quick frozen raw scallop products	16
2.5	Fresh, frozen and minced fish	17
2.6	Frozen surimi	18
2.7	Quick-frozen coated fish products	19
2.8	Salted and dried salted fish	20
2.9	Smoked fish, smoked-flavoured fish and smoke-dried fish	21

Section 3	31
Prerequisite Programme	

3.1	Fishing and harvesting vessel design and construction	33
3.1.1	For ease of cleaning and disinfection	33
3.1.2	To minimize contamination	34
3.1.3	To minimize damage to the fish, shellfish and other aquatic invertebrates	34
3.1.4	To minimize damage during harvesting of aquacultured and molluscan shellfish	35
3.2	Facility design and construction	35
3.2.1	For ease of cleaning and disinfection	35
3.2.2	To minimize contamination	36
3.2.3	To provide adequate lighting	36
3.3	Design and construction of equipment and utensils	37
3.3.1	For ease of cleaning and disinfection	37
3.3.2	To minimize contamination	37

预览已结束，完整报告链接和二维码如下：

https://www.yunbaogao.cn/report/index/report?reportId=5_24128

