

## Pre-packed fresh fishery products risks identified

A group of scientists of European Food Safety Authority (EFSA) have found out there are relevant hazards associated with pre-packed fresh fishery products at retail level.

The study was carried out following a request from the European Commission, which asked for the preparation of a scientific report providing scientific and technical aid on the assessment of the temperature that pre-packed fishery products must have to sold at retail level

Sources consulted by *FIS.com* revealed that the main temperature-dependent hazards identified are histamine formation, *Listeria monocytogenes*, *Clostridium botulinum*, and *Yersinia enterocolitica*.

These researchers pointed out that packaged fresh fishery products can be stored at refrigeration temperatures above 0 °C and must be compliant with the current EU and international rules. Besides, histamine formation would be 100 ppm at the end of its shelf-life.

An example was provided for a retail temperature of 3 °C, where 100 ppm would be reached under the following conditions:

- Shelf-life of 6 days and 0 per cent CO<sub>2</sub> in the packaging headspace;
- Shelf-life of 7 days and 20 per cent CO<sub>2</sub> in the packaging headspace;
- Shelf-life of 8 days and 40 per cent CO<sub>2</sub> in the packaging headspace.

EFSA researchers concluded that the temperature applied to storage and transport of pre-packed fresh fishery products at retail level can be estimated as the temperature that will provide equal or less growth of those pathogens.

It has also been pointed out that *Y. enterocolitica* is the only hazard for which models predicting growth at 0 °C are available and time–temperature scenarios during storage and transport at retail level equivalent to the currently mandated storage requirements can be estimated.

For a fishery product which is stored in ice (0 °C) and a shelf-life of 14 days, the conditions that lead to equivalent growth of *Y. enterocolitica* to that at 0 °C are, for example:

- A shelf-life of 10 days at 2 °C;
- A shelf-life of 7 days at 4 °C;
- A shelf-life of 5 days at 6 °C.

EFSA recommends that, if a temperature limit is deemed necessary, then future legislation should include a clear temperature value instead of statements such as a 'temperature approaching that of melting ice'.

Source : [http://fis.com/fis/worldnews/worldnews.asp?l=e&ndb=1&id=77735\(07/07/15\)](http://fis.com/fis/worldnews/worldnews.asp?l=e&ndb=1&id=77735(07/07/15))