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Traceability of molluscan products — Specifications on the information to be recorded in captured molluscan distribution chains

Traçabilité des mollusques — Spécifications relatives aux informations à enregistrer dans les chaînes de distribution de mollusques issus de la pêche

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Foreword

ISO (the International Organization for Standardization) is a worldwide federation of national standards bodies (ISO member bodies). The work of preparing International Standards is normally carried out through ISO technical committees. Each member body interested in a subject for which a technical committee has been established has the right to be represented on that committee. International organizations, governmental and non-governmental, in liaison with ISO, also take part in the work. ISO collaborates closely with the International Electrotechnical Commission (IEC) on all matters of electrotechnical standardization.

The procedures used to develop this document and those intended for its further maintenance are described in the ISO/IEC Directives, Part 1. In particular the different approval criteria needed for the different types of ISO documents should be noted. This document was drafted in accordance with the editorial rules of the ISO/IEC Directives, Part 2 (see www.iso.org/directives).

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. ISO shall not be held responsible for identifying any or all such patent rights. Details of any patent rights identified during the development of the document will be in the Introduction and/or on the ISO list of patent declarations received (see www.iso.org/patents).

Any trade name used in this document is information given for the convenience of users and does not constitute an endorsement.

For an explanation on the meaning of ISO specific terms and expressions related to conformity assessment, as well as information about ISO's adherence to the WTO principles in the Technical Barriers to Trade (TBT) see the following URL: Foreword - Supplementary information

The committee responsible for this document ISO/TC 234, *Fisheries and aquaculture*.

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Introduction

There are increasing demands for detailed information on the nature and origin of food products. Traceability is becoming a legal and commercial necessity.

The ISO definition of traceability concerns the ability to trace the history, application, and location of that which is under consideration, and for products, this can include the origin of food materials and non-food parts thereof, the processing history and the distribution and location of the product after delivery. Traceability includes not only the principal requirement to be able to physically trace products through the distribution chain, from origin to destination and vice versa, but also to be able to provide information on what they are made of and what has happened to them. These further aspects of traceability are important in relation to food safety, quality, and labelling.

The scheme specified in this International Standard does not demand perfect traceability, i.e. that a particular retail product is to be traceable back to a capture operator and batch of origin. Pragmatically, it is recognized that mixing of animals or materials is often commercially necessary at a number of stages in the distribution chains, e.g. in grading at first sale prior to sale and in the processing of raw materials into products. As a result, there will be occasions where whole chain traceability of materials and products is neither possible nor commercially practical. These limitations are to be recognized and taken into consideration when auditing against this International Standard and are not to preclude compliance so as to disadvantage otherwise compliant operators. Where such mixing necessarily occurs, the food business shall generate a trade unit or units only from the point that identification of units is possible. The requirement for traceability is that the business records the IDs of created or received trade units that can be input into each subsequently created unit thereafter, and vice versa. The particular product or products are then traceable through the supply chain (as far as is practical) to generate information on the maximum number of stages of the chain as possible.

Given the variety of molluscan products and of their distribution chains that operate within and between different countries, and varying legal requirements, the information specifications cannot itemize all the information that can possibly be required in every situation. This International Standard provides a generic basis for traceability. Flexibility is allowed for businesses to record further information, in their own non-standardised files, but keyed to the same unit IDs.

The information remains in the ownership of the food business that generated it but is available when required by law for the purposes of traceability (in the event of a food safety problem) or by commercial agreement between businesses. The structure, names, and content of the information is standardised so that it can be readily communicated from business to business through the distribution chains, ensuring common understanding of terms and meanings.

Commercial arrangements for businesses to communicate information through the distribution chains are to be encouraged, particularly for the information desired by the trade to be visible at the various transaction points in the chains, but that is not the subject of this International Standard.

Although this International Standard is designed with electronic representation and communication of data in mind, the specifications can be met by paper systems.

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Traceability of molluscan products — Specifications on the information to be recorded in captured molluscan distribution chains

1 Scope

This International Standard specifies the information to be recorded in wild-caught molluscs supply chains in order to establish the traceability of products originating from wild-caught molluscs. It specifies how molluscan products traded are to be identified and the information to be generated and held on those products by each of the food businesses that physically trade them through the distribution chains. It is specific to the distribution for human consumption of molluscs and their products, from wild caught through to retailers or caterers.

The types of businesses identified in this International Standard for wild-caught molluscan distribution chains are the following:

— capture;

— landing business and first sale;

— depuration and shucking, etc.;

— processors;

— transporters and store operators;

— traders and wholesalers;

— retailers and caterers;

— logistics including materials brought from other domains.

Any given molluscan distribution chain can be made up of some or all of the above components but not necessarily in the sequence listed.

2 Normative references

The following documents, in whole or in part, are normatively referenced in this document and are indispensable for its application. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

ISO 8601, *Data elements and interchange formats — Information interchange — Representation of dates and times*

3 Terms and definitions

For the purposes of this document, the following terms and definitions apply.

3.1
traceability
ability to trace the history, application, or location of that which is under consideration

Note 1 to entry: When considering product, traceability can relate to

— origin of materials and parts,

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— processing history, and

— distribution and location of the product after delivery.

[SOURCE: ISO 9000:2005, 3.5.4 — modified]

3.2
Unique Logistic Unit Identifier
ULUI
any composition established for transport and/or storage that needs to be identified and managed through the supply chain

3.3
Unique Trade Unit Identifier
UTUI
smallest unit, which is guaranteed to retain its integrity as it moves from one link of the chain to the next

Note 1 to entry: It is the smallest unit that is kept whole and undivided with no change in content or label/identification.

3.4
molluscan
invertebrate animal belonging to the phylum Mollusca

Note 1 to entry: A molluscan has a soft unsegmented body and is covered by a calcium carbonate shell, of one to eight parts or sections. In some species, the shell is lacking or reduced. Major cultured molluscs are mussels, oysters, scallops, cockles, clams (bivalves), and abalone (gastropod).

3.5
molluscan products
products prepared out of molluscs or parts thereof

3.6
capture fishing
commercial fishing activities with or without vessel which can be motorized or not, with mechanized or manual devices

3.7
capture operators
persons or entities engaged in capture fishing

3.8
relaying
removal of bivalve molluscs from a microbiologically contaminated growing area to an acceptable growing or holding area under the supervision of the agency having jurisdiction and holding them there for the time necessary for the reduction of contamination to an acceptable level for human consumption

3.9
depuration
reduction of micro-organisms to a level acceptable for direct consumption by the process of holding live bivalve molluscs for a period of time under approved, controlled conditions in natural or artificial seawater suitable for the process, which may be treated or untreated

3.10
heat shocking
process of subjecting bivalve molluscs in the shell to any form of heat treatment, such as steam, hot water or dry heat, for a short period to facilitate rapid removal of meat from the shell for the purpose of shucking

3.11
shucking
process of removing the meat from the shell

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