

Advice 15-2013 of the Scientific Committee of the FASFC on the conservation temperature of fish salads

The Scientific Committee is asked to give advice on the question whether an increase of the maximum storage temperature of fish salads in the retail from 4°C to 7°C holds a risk for the food safety, if no maximum storage temperature is indicated on the packaging. During the storage of fish salads, *Listeria monocytogenes* is a potential risk. Given the psychrotrophic nature of this pathogen, outgrowth at a temperature of 7°C could be possible in fish salads, depending on the nature of the fish product and on the pH and the composition of the added sauces. Given the wide variety of fish salads and the limited number of available data in the dossier, the Scientific Committee is not able to conclude that an increase of the maximum storage temperature of fish salads in the retail from 4°C to 7°C with the same shelf life could not represent an increased food safety risk. A storage temperature of 7°C can be applied if the criteria as described in Regulation (EC) No 2073/2005 are met. Annex II of the Regulation can serve to verify if there are no risks for the food safety during the entire shelf life, taking into account the characteristics of the fish salads.

The full text is available on this website in dutch and in french, respectively under the section “Wetenschappelijk Comité/Adviezen” and “Comité scientifique/Avis”.