

COD

Spanish: bacalao

French: morue

The Ministerial Order of 20 January 1971 establishes quality and packaging standards which must be met by imported products made from cod (Gadus morhua; G. ogac; G. macrocephalus) including wet and dry salted cod.

Other species processed in the same manner as cod - such as pollack (Gadus pollachius), haddock (Gadus aeglefinus), pollock or saithe (Gadus virens), etc. - are marketed under the name of the respective species or in a manner that clearly identifies the species name.

"Wet salted" means that the fish have been gutted, headed, split and partially deboned, cleaned with sea water and then salted.

"Dry salted" means that fish handled as above have been subsequently washed again and dried to reduce average moisture content to a maximum of 50% determined as follows:

- 1) One or more slabs are chosen at random from the shipment, and a strip (approximately 1/10th as wide as the slab is long) is cut from the central axis to the edge of the slab.

In the case of wet salted cod, this strip is shaken to remove loose salt.

The point where this strip is cut is determined as the intersection of two medians drawn from the vertices of the ears to the midpoint of the first anal fin.

- 2) This strip is rapidly cut into small pieces with a knife or scissors, and a 10g specimen (weighed on precision scales) is placed in a drying oven whose temperature is gradually increased to 100°C, until two identical weight readings are recorded at intervals of 30 minutes.

- 3) Next, the sample is placed in a closed desiccator until cooled, after which it is again weighed.

The weight lost by the sample divided by 100g gives the percentage of moisture content.

Minimum quality standards:

Unprocessed: Cod and other species subject to the standard must meet the minimum quality requirements for fresh fish.

Processed: Processing shall be carried out in a manner such that the finished product meets the required commercial quality standards.

Finished products must have the following characteristics:

- a) firm consistency and no abnormalities in texture (viscous or excessively flaky).
- b) odour and flavour appropriate to the product.