



## Agenda Item 8

CX/ASIA 12/18/10

### JOINT FAO/WHO FOOD STANDARDS PROGRAMME FAO/WHO COORDINATING COMMITTEE FOR ASIA

#### *Eighteenth Session*

*Tokyo, Japan, 5 – 9 November 2012*

#### USE OF CODEX STANDARDS AT NATIONAL AND REGIONAL LEVEL

#### (REPLIES TO PART B OF CL2012/14-ASIA)

*(Indonesia, Japan and Philippines)*

#### *Question 5: Use of Codex Standards and Related Text at the National Level*

Q5.1 Have you developed and/or updated national food laws and/or regulations? Please write “YES” or “NO”. If your answer is “YES”, please write the names of laws and/or regulations and briefly describe the outline of development and/or update.

#### INDONESIA

YES

(See Q.5.2)

#### JAPAN

YES

In March 2012, the Japanese Agricultural Standards for organic plants and organic processed foods were amended as follows (G/TBT/N/JPN/372 and 373);

#### 1. The Japanese Agricultural Standards for Organic Plants

- a) Using non-organic seeds or seedlings is permitted only in cases where it is difficult to obtain seeds or seedlings complying with organic criteria,
- b) To add methane-fermented digestive liquids and calcined magnesia as permitted substances for soil fertilising and conditioning,
- c) To add biopesticide formulation/ copper wettable powder, calcium carbonate wettable powder, milbemectin, spinosad and hydrogenated starch hydrolysate as permitted substances for plant pest and disease control.
- d) As permitted substances for preparations;
  - i) To add ozone, corncob, hypochlorous acid water, salt, vinegar and sodium bicarbonate,
  - ii) To remove calcium carbonate, calcium hydroxide, casein, gelatin, talc, bentonite, kaolin, diatomaceous earth, perlite, L- tartaric acid, L- potassium hydrogen tartrate, L-sodium tartrate, isinglass and hazelnut shell.

#### 2. The Japanese Agricultural Standards for Organic Processed Foods

- a) Using non-organic plants and livestock products etc. as ingredients is permitted only when it is difficult to obtain organic plants and livestock products etc.,
- b) As permitted substances for food additives;

i) To add ozone,

ii) To remove DL-tartaric acid, DL-sodium tartrate, DL-potassium hydrogen tartrate, enzyme-treated lecithin and enzyme-degraded lecithin,

iii) To add rice products to the items to which lactic acid can be used; beverages to the items to which sodium bicarbonate can be used; sugar to the items to which potassium carbonate can be used; Okinawa soba, processed rice products, Japanese fresh moist sweets and Chinese preserved eggs to the items to which wood ash can be used; and processed foods of plant origin to the items to which hypochlorite solution can be used,

iv) To remove traditional cheese products from the items to which wood ash can be used.

c) As permitted substances for chemical agents;

i) To add capsaicin (as a repellent),

ii) To remove plant and animal oils, gelatine, casein, fermented products from aspergillus, extracts from mushrooms (shiitake fungus), extracts from chlorella, chitin, beeswax, silicate mineral, bentonite and edible plant extracts,

Since the last CCASIA meeting, the MHLW has established or revised several food safety standards and requirements concerning pesticide and veterinary drug residues, food additives, contaminants and microbiological hazard under the Food Sanitation Law. (G/SPS/N/JPN/262, 263, 265, 267, 268, 269, 274, 275, 278, 279, 280, 281, 283, 284, 285, 287, 288, 289, 293, 295, 296, 297, 298, 299, 301)

#### **PHILIPPINES**

YES

Q5.2 If your answer above is “YES”, did you use Codex standards and related texts as basis for the developments/action? Please write “YES” or “NO”. If your answer is “YES”, please write name(s) of the Codex Standards and/or related texts you used. If your answer is “NO”, please write reasons for not applying Codex standards or difficulty encountered.

#### **INDONESIA**

YES

<b>Subject of Indonesia Regulation</b>	<b>Codex References</b>
Food category	General standards for food additives
The maximum limit of heavy metal contamination, chemistry and microbiology, in food products	General standards for contaminant and toxins in food
Infant formula	Standards for infant formula and formulas for special medical purposes intended for infant
Irradiated food	General standards for irradiated food
Organic food	Guidelines for the production, processing, labelling and marketing of organically produced foods
Flavouring	Guidelines for the use of flavouring
Food Additives	1. General standards for food additives 2. Class names and the international numbering system
Guidelines for Good Manufacturing Practices	General Principles of Food Hygiene
Guidelines of Good Manufacturing Practice for Powdered Infant Formula and Powdered Follow-on Formula	3. Code of Hygienic practice for powdered formulae for infant and young children 4. General principle of food hygiene
The Control of Claim on Processed Food	1. Guidelines on Claims

Subject of Indonesia Regulation	Codex References
Labelling and Advertising.	2. Guidelines on Nutrition labelling

**JAPAN**

YES

Guidelines for the Production, Processing and Labelling of Organically Produced Food (GL 32-1999)

In setting or revising food safety/quality standards and requirements, Codex standards and related texts are taken into account, in the light of a mandate required by SPS/TBT agreements to harmonize with international standards.

**PHILIPPINES**

Among the adopted codex standards are:

1. Codex Standard on Infant Formula and Follow-up formula;
2. Codex Guidelines on Nutrition and Health Claims;
3. Codex Standard on Contaminants;

Codex standard is also used as reference in the formulation of guidelines on List of Philippine Permissible Food Additives, Labeling of Prepackaged foods among others.

Q5.3 Please describe any actions taken in your country to promote the application of risk analysis principles described in the *Working Principles for Risk Analysis for Food Safety for Application by Governments* (CAC/GL 62-2007).

**INDONESIA**

Indonesia conducted workshop and training on the risk analysis and established Indonesia Integrated Food Safety Network in 2010.

**JAPAN**

We have developed the “Standard Operating Procedure for Food Safety Risk Management in MAFF and MHLW in 2005. The SOP is consistent with CAC/GL 62 which was adopted in 2007. Please refer to comments on Q9.1.

**PHILIPPINES**

The Philippines recognizes the application of risk analysis principles for food safety and taking efforts to strengthen its capability to conduct risk analysis particularly risk assessment.