

# CODEX ALIMENTARIUS COMMISSION



Food and Agriculture  
Organization of  
the United Nations



World Health  
Organization

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Agenda Item 9

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## JOINT FAO/WHO FOOD STANDARDS PROGRAMME CODEX COMMITTEE ON PROCESSED FRUITS AND VEGETABLES

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### DISCUSSION PAPER ON THE POSSIBLE EXTENSION OF THE TERRITORIAL APPLICATION OF THE CODEX REGIONAL STANDARD FOR GINSENG PRODUCTS

#### Background

The 32<sup>nd</sup> session of Commission adopted the standard for Ginseng Products with a view to finalizing it as a regional standard (CODEX STAN 295R-2009) in July 2009.

At the 25<sup>th</sup> session of Codex Committee on Processed Fruits and Vegetables, the Republic of Korea introduced a proposal for possible extension of the territorial application of the Regional Standard for Ginseng Products and requested support of the committee for the conversion of the regional standard into a worldwide standard as a matter of priority for future work of the committee. Several delegations favored further consideration of the proposal through the development of a discussion paper detailing the scope of the regional standard and any other relevant information on the products covered by the standard with a view to further examining the proposal at the next session. It was recommended that the discussion paper be accompanied by a project document to substantiate the proposal for a new work so that the committee could have all the elements to make an informed decision on the request (ALINORM REP11/PFV *para.* 119-120).

#### Introduction

Ginseng is a perennial herbal plant which belongs to the genus *Panax* of the family Araliaceae, and about 10 species of it are grown across the world. Amongst them, *P. ginseng* C.A. Meyer, *P. quinquefolius* L. and *P. notoginseng* Burk are cultivated commercially and distributed as a commodity in the world market. The regional standard for Ginseng Products, however, describes only *P. ginseng* C.A. Meyer and *P. quinquefolius* L. as basic ingredients since *P. notoginseng* Burk is not be used for the product types described in the standard.

Ginseng is a root vegetable which has been widely used as a foodstuff and scores of recipes for ginseng have been developed. Moreover, as the processing methods are advanced, various ginseng processed products have been developed so as to improve the distribution and storage of ginseng and its edibility.

The most representative ginseng processed products are Dried Ginseng and Ginseng Extract, whose trade volume is largest. Dried Ginseng is manufactured through drying fresh ginseng or through steaming fresh ginseng and then drying it. Ginseng Extract is manufactured through extracting soluble components of fresh ginseng or Dried Ginseng and then filtering and concentrating them. Dried Ginseng is classified into Dried Raw Ginseng and Dried Steamed Ginseng depending upon manufacturing methods, and Ginseng Extract is classified into Raw Ginseng Extract and Steamed Ginseng Extract depending upon the kind of ginseng which is used as a raw material. Dried Ginseng may be manufactured into a type which has the main root and/or lateral roots of fresh ginseng or a powder or fragment type, and Ginseng Extract may be manufactured into a paste which has high viscosity or a powder type.

#### Necessity to develop the standard

Ginseng is cultivated not only in China, Korea, Canada and USA but recently also in some European countries and the Oceanian region. According to some statistic data, ginseng roots (fresh or dried, cut or not, crushed or powdered) are traded in more than about 50 countries around the world, and the volume of their trade is increasing gradually (export value: USD 354 million and import value: USD 263 million in 2010). However, the international trade volume of processed products excluding ginseng roots cannot be exactly measured due to the diversity of the products and a difference in tariff classification among countries. Yet, considering that the ratio of trade volume of ginseng roots and processed products is approximately 4:6 in Korea, it is assumed that the volume of all ginseng products including processed products traded around the world is exceedingly more.

Although the trade volume of the products is expanding and various products are circulated around the world, many countries outside the Asian region do not have any legislation on ginseng products or have different classification criteria, which lead to confusion in international trade of the products.

Therefore, a worldwide standard for Ginseng Products is necessary to protect the health of the consumers and ensure fair trade practices across the globe as well as in the Asian region.

**Recommendation**

The Republic of Korea invites CCPFV to support Korea's proposal for extension of the territorial application of the Regional Standard for Ginseng Products and to consider the attached project document.

**PROPOSAL FOR THE CONVERSION OF THE REGIONAL STANDARD FOR GINSENG PRODUCTS INTO A WORLDWIDE STANDARD**

**1. The purposes and the scope of the standard**

This standard is aimed to provide a document of international coverage, which reflects the information on the safe and superior-quality of Ginseng Products, in compliance with Codex purposes to protect the health of the consumers and ensure fair trade practices.

This standard applies to such products as are manufactured using edible fresh ginseng roots which belong to the species of *P. ginseng* C.A. Meyer or *P. quinquefolius* L. and to ginseng products used as a food or food ingredient, but does not apply to products used for medicinal purposes.

**2. Its relevance and timeliness**

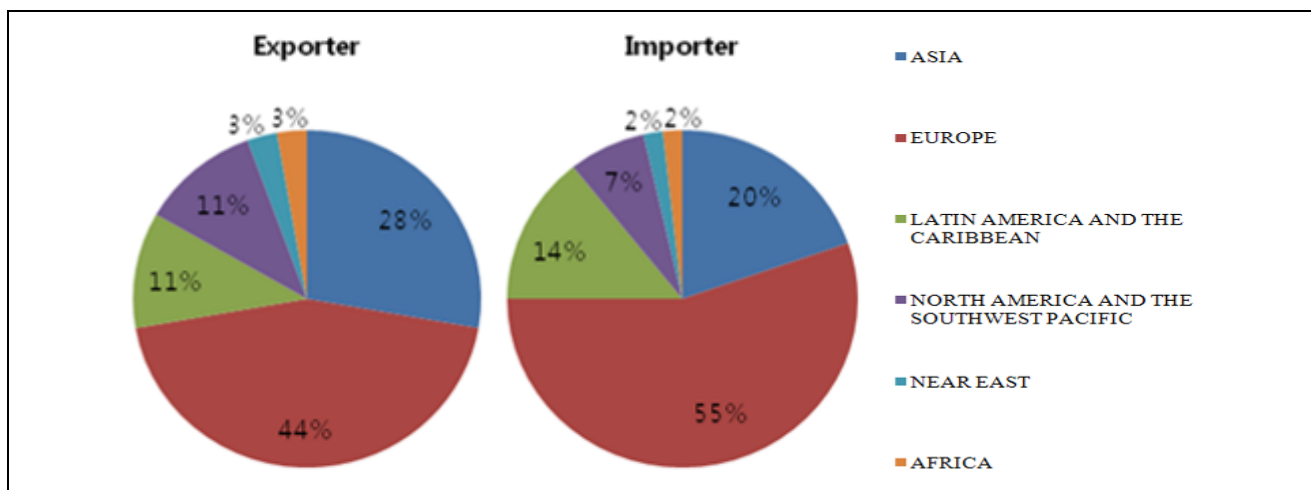
The CODEX standard for Ginseng Products was finally adopted as a regional standard for Asia at the 32<sup>nd</sup> session of the Commission (2009).

A new work was proposed to elaborate a worldwide standard for Ginseng Products. However, the 27<sup>th</sup> session of the Commission (2004) approved the new work with the understanding that CCASIA would undertake initial work and that the decision as to whether the Standard should be finalized as a regional or international standard should be made by the Commission after adoption at Step 5 (ALINORM 04/27/41, para. 94).

The 30<sup>th</sup> session of the Commission (2007) endorsed Proposal 8 which was derived from FAO/WHO joint evaluations stating that the commodity work of coordinating committees should concentrate on the development of regional standards (ALINORM 07/30/REP, para. 157) and the proposal 8 was first applied to the standard for Ginseng Products which was then being developed. As a result, the standard for Ginseng Products had to be elaborated as a regional one; and it was also discussed that the conversion of this regional standard into a worldwide standard should be actively considered after adoption at Step 8 (ALINORM 07/30/REP, para. 84).

At the 25<sup>th</sup> session of CCPFV (2010), the Republic of Korea proposed the necessity of the conversion of the regional standard for Ginseng Products into a worldwide standard, reflecting the interests of member countries and observers from other regions than Asia, which were expressed in the process of developing the standard, and based on *Procedure for the Elaboration of Codex Standards and Related texts*, the Procedural Manual.

Although the standard for ginseng products is developed in the Asia region, the products are traded more in other regions than in Asia. According to the international merchandise trade data (World Trade Atlas) which are provided by Global Trade Information Services, Inc. (GTI), between 2008 and 2010, ginseng roots were exported by 36 countries and imported by 56 countries around the world, of which only 10 countries and 11 ones are located, respectively, in the Asian region and the rest (70~80%) countries are located out of the region (Fig. 1).



Source: The Global Trade Atlas from Global Trade Information Services, Inc. (Refer to Tables 2 and 3)









**Fig. 1 Ratio of ginseng roots exporting or importing countries in each region**




As technologies for cultivating ginseng are developed, the production of ginseng and the number of cultivating countries are increased. As various cuisines (Fig. 2) using ginseng and various ginseng processed products (Fig. 3) are also developed, the quantity of the consumption and trade of ginseng is continually increasing. In addition, the main producers of ginseng have been China, Korea, Canada and USA by far; and, in recent days, Oceanian countries and some European countries are added to the producers across the world.

According to the data released by GTI, the volume of worldwide export of ginseng roots in 2010 was USD 354 million, which was an increase by more than 50% compared to 2008. The data by GTI are only on ginseng roots including fresh and dried ginseng (whether or not cut, crushed or powdered), and it is assumed that the quantity of trade and the number of traders would much more rise if processed products using ginseng roots (ex: ginseng extract, drink, tea, snack and candy, etc.) were included. ICON Group International, Inc. which analyzes an international market perspective expects that the scale of the ginseng processed products market will mark USD 1,511 million in 2012.

Under the CODEX system, ginseng products are one of the important commodities according to Codex classification of foods. Recently, CCPR classified ginseng as 'Root and Tuber Vegetables (VR 0604)' in compliance with *Codex Classification of Foods and Animal Feeds* and established MRL for two items of pesticides. CCPR also classified dried ginseng (DV 0604) and ginseng extract (DM 0604), which are stipulated in the regional standard for Ginseng Products, as 'Processed Foods of Plant Origin (Class D)' and decided to give a commodity code to each of the products (REP12/PR para. 60).

Thus, Ginseng Products have been acknowledged as a food produced and consumed around the world and have become important commodities in international trade of foods. It calls for a worldwide standard for Ginseng Products to be elaborated so that they may be distributed safely not only in the Asian region but around the world as well. Hence, it is urgent to undertake the work converting the current regional standard for Ginseng Products into a worldwide standard.

		
<p style="text-align: center;">Samgyetang (Ginseng Chicken Soup)</p>	<p style="text-align: center;">Papaya Soup with Ginseng</p>	<p style="text-align: center;">Nan Date Congee</p>
		
<p style="text-align: center;">Ginseng Chawanmushi</p>	<p style="text-align: center;">Ginseng Noodle</p>	<p style="text-align: center;">Ginseng Bruschetta</p>
		
<p style="text-align: center;">Ginseng Salmon Salad</p>	<p style="text-align: center;">Ginseng Rice Balls</p>	<p style="text-align: center;">Ginseng Pine Nut Sauce Beef Rolls</p>

		
Ginseng Assorted Pickles	Ginseng Honey Marinade	Ginseng Yogurt Smoothie

Sources: 100 special ginseng recipes/The Rural Development Administration/Republic of Korea, and <http://www.google.com>

**Fig. 2 Various cuisines using ginseng from across the world**

**3. The Main aspects to be covered**

According to *Subsequent Procedure Concerning and Possible Extension of Territorial Application of the Standard* stipulated in Part 5 of *Procedure for the Elaboration of Codex Standards and Related texts*, the Procedural Manual, the regional standard enters the Uniform Accelerated Procedure at Step 3, for consideration at Step 4 by the commodity committee concerned.

**The main aspects of the regional standard for Ginseng Products (CODEX STAN 295R-2009)**

- **SCOPE:** This standard applies to ginseng products used as a food or food ingredient and does not apply to products used for medicinal purposes.
- **PRODUCT DEFINITION:** The compulsory ingredient of ginseng product is fresh ginseng roots suitable to eating, derived from *Panax ginseng* C.A. Meyer and *P. quinquefolius* L. cultivated for commercial purposes and used for foods.
- **TYPES OF GINSENG PRODUCTS**

<b>Dried Ginseng</b>	Dried Raw Ginseng
	Dried Steamed Ginseng
<b>Ginseng Extract</b>	Raw Ginseng Extract
	Steamed Ginseng Extract

• **ESSENTIAL COMPOSITION AND QUALITY FACTORS**

- The essential composition is fresh ginseng roots defined in the section of Product Definition.
- Quality Factors set numerical values for the following elements of each product type.

<b>Dried Ginseng</b>	Moisture, Ash, Water-saturated 1-butanol extracts, Ginsenoside Rb <sub>1</sub> (to be identified)
<b>Ginseng Extract</b>	Solids (liquid form), Moisture (powdered form), Water-insoluble solids, Water-saturated 1-butanol extracts, Ginsenoside Rb <sub>1</sub> (to be identified)

• **CONTAMINANTS AND HYGIENE**

Described in accordance with general reference stated in the *Format for Codex Commodity Standards*

• **LABELLING**

- Name of the Product
- Name of the Ginseng Species
- Country of Origin
- Labelling of Non-retail Containers
- Other Labelling Requirements

- **METHODS OF ANALYSIS AND SAMPLING**

- Determination of Moisture, Solid, Ash, Water-insoluble solids, Water-saturated 1-butanol extracts
- Identification of Ginsenosides Rb<sub>1</sub> and Rf

#### 4. An assessment against the *Criteria for the Establishment of Work Priorities*

##### a) Volume of production and consumption in individual countries and volume and pattern of trade between countries

Ginseng is recently cultivated not only in China, Korea, Canada and USA but also in some European countries and Australia. The production of fresh ginseng can be totalized in such main growing countries as Korea, China, USA and Canada. If the quantity of dried ginseng produced in Canada and USA was changed into that of fresh ginseng (the multiplication coefficient: 3), it is assumed that the production of fresh ginseng would be about 74,000 tons in 2007, of which the production is the largest in China, followed by Korea, Canada and USA (Table 1).

**Table 1 Production of ginseng in major countries (in tons)**

Year	Country			
	Korea (fresh)	China* (fresh)	Canada (dried)	United States** (dried)
2005	14,561	32,600	2,522	783(1992)
2006	19,850	41,750	2,771	1,390(1997)
2007	<b>21,818</b>	<b>43,900</b>	<b>2,886</b>	437(2002)
2008	24,613	29,800	2,670	<b>206(2007)</b>
2009	27,460	36,100	2,552	

Sources: KOREA - MIFAFF; US - USDA/NASS, Census of Agriculture; CANADA - Agriculture and Agri-Food Canada, Census of Agriculture; and CHINA - Northeast China (Jilin, Liaoning, Heilongjiang)

\* The Chinese data are estimated values in consideration of some relevant statistics and documents.

\*\* USA publishes statistics about ginseng production every 5 years. In the above table, the year for USA is indicated in parentheses.

Ginseng products are mostly traded in the form of dried ginseng and ginseng processed products. Currently, the international trade volume of ginseng products is obtained only through the data in a statistic program Global Trade Atlas (GTA) from Global Trade Information Services, Inc. (GTI). However, these data have information only on ginseng roots including fresh ginseng and dried ginseng (whether or not cut, crushed or powdered).

According to GTI, the export value of ginseng roots marked USD 354 million in 2010, which value was an increase by 28% compared to the last year. In 3 years between 2008 and 2010, the exporters were 36 countries. The main exporters were Canada, Korea, USA, China and Italy and other exporters were from Europe (15), South and North Americas (6), Africa (1) and Near East (1) in addition to Asia (8). Particularly, in Italy, Egypt, Brazil, Ireland and Thailand, the export rate increased greatly between 2009 and 2010 (Table 2).

**Table 2 Export volume of ginseng roots by countries (in USD)**

(HS Code – 121120, Ginseng roots, fresh or dried, whether or not cut, crushed or powdered)

Country (Region)	Export Value			% Change 2010/2009
	2008	2009	2010	
<b>Total</b>	<b>234,612,470</b>	<b>277,027,818</b>	<b>354,708,754</b>	<b>28.0</b>
Canada	64,194,153	84,342,874	113,795,962	34.9
South Korea	55,083,780	64,101,984	77,047,471	20.2
United States	19,683,244	46,931,025	63,258,076	34.8
China	52,092,849	44,297,285	56,967,575	28.6
(Hong Kong, Special Administrative Region)	23,496,774	20,980,550	27,241,524	29.8

Country (Region)	Export Value			% Change 2010/2009
	2008	2009	2010	
(Taiwan Province of China)	9,702,668	9,232,854	9,392,755	1.7
Singapore	519,315	729,341	1,720,921	136.0
Italy	2,047,810	181,422	1,024,040	464.5
Germany	1,318,842	1,244,442	804,141	-35.4
France	982,039	522,700	757,768	45.0
Japan	783,285	472,141	549,490	16.4
Netherlands	765,650	606,103	541,042	-10.7
Poland	2,357,005	2,116,391	319,315	-84.9
United Kingdom	164,110	170,242	237,396	39.5
Indonesia	60,236	196,866	229,629	16.6
Egypt	53,644	38,034	203,663	435.5
Belgium	476,770	595,421	203,630	-65.8
Malaysia	177,246	161,716	195,035	20.6
Brazil	12,932	12,333	142,922	1,058.9
Ireland	9,573	7,389	26,915	264.3
Thailand	18,773	6,604	24,972	278.1
Argentina	9,631	3,145	8,764	178.7
Czech Republic	3,662	5,473	3,952	-27.8
Spain	28,484	19,439	3,675	-81.1
India	1,509	19,309	3,658	-81.1
New Zealand	0	3,581	2,608	-27.2
Austria	557,240	2,142	1,189	-44.5
Colombia	0	4,289	666	-84.5
Denmark	4,868	12,777	0	-
Australia	399	0	0	-
Peru	662	1,570	0	-
Sweden	653	0	0	-
Slovenia	2,013	0	0	-
South Africa	2,651	0	0	-
Turkey	0	324	0	-
Ukraine	0	8,052	0	-

Source: The Global Trade Atlas from Global Trade Information Services, Inc. (as of September 23, 2011)

The largest importer of ginseng roots is Hong Kong, Special Administrative Region, followed by Taiwan Province of China, Japan, USA and China and ginseng roots are imported by more than 50 countries across the world. The total import value by these importers marked USD 263 million in 2010, which is a 17% increase compared to the last year. In particular, the import volume by European countries like UK, Ireland, Turkey, Denmark, Lithuania and Malta and South American countries like Argentina and Columbia increases greatly compared to the last year, which demonstrates that the consumption of ginseng is expanding not only in the Asian region but also around the world (Table 3).



**Table 3 Import volume of ginseng roots by country (in USD)**  
(HS Code – 121120, Ginseng roots, fresh or dried, whether or not cut, crushed or powdered)

Country (Region)	Import Value			% Change 2010/2009
	2008	2009	2010	
<b>Total</b>	<b>225,070,743</b>	<b>225,083,629</b>	<b>263,428,433</b>	<b>17.0</b>
(Hong Kong, Special Administrative Region)	113,439,291	116,845,032	138,669,785	18.7
(Taiwan Province of China)	22,016,604	25,222,355	28,001,601	11.0
Japan	20,195,354	14,434,101	21,559,219	49.4
United States	17,737,033	15,794,158	16,858,000	6.7
China	6,779,936	9,777,957	16,165,342	65.3
Singapore	5,899,092	7,627,073	10,185,339	33.5
Canada	8,086,548	7,500,937	8,325,349	11.0
Malaysia	5,023,595	4,253,985	4,969,168	16.8
United Kingdom	713,050	1,187,463	4,092,229	244.6
Italy	9,637,862	3,818,338	3,243,979	-15.0
Belgium	1,556,652	1,893,375	2,922,579	54.4
Germany	4,356,932	9,245,443	2,601,006	-71.9
South Korea	1,818,626	1,342,384	1,224,069	-8.8
France	1,627,110	844,473	836,810	-0.9
Spain	685,220	904,766	549,724	-39.2
Netherlands	741,695	548,989	512,781	-6.6
Indonesia	1,296,708	1,239,569	475,692	-61.6
Australia	220,905	229,073	334,765	46.1
Ireland	28,875	37,515	315,006	739.7
Thailand	44,014	110,564	188,489	70.5
Egypt	138,249	231,104	151,920	-34.3
Hungary	127,348	0	151,494	-
Russia	90,460	67,702	138,522	104.6
Poland	584,968	789,661	98,340	-87.6
South Africa	53,749	114,472	97,309	-15.0
Turkey	49,391	18,453	87,724	375.4
Philippines	233,657	194,902	81,106	-58.4
Chile	12,716	42,680	69,136	62.0
Portugal	84,874	49,697	68,329	37.5
New Zealand	17,354	52,879	66,334	25.4

Country (Region)	Import Value			% Change 2010/2009
	2008	2009	2010	
Czech Republic	108,256	76,703	60,686	-20.9
Greece	56,693	77,157	56,394	-26.9
Austria	780,836	75,383	50,541	-33.0
Ukraine	46,370	100,411	42,224	-58.0
Colombia	29,596	15,222	41,223	170.8
Sweden	332,904	108,257	37,329	-65.5
Mexico	70,626	47,596	36,267	-23.8
Denmark	5,608	9,518	23,300	144.8
Romania	17,132	11,702	13,570	16.0
Argentina	31,235	2,515	10,398	313.4
Paraguay	3,454	0	4,146	-
Peru	255	20,715	3,720	-82.0
Malta	1,614	368	2,161	487.2
Uruguay	0	1,509	1,823	20.8
Lithuania	0	209	952	356.1
India	12,839	37,703	905	-97.6
Luxembourg	525	1,307	480	-63.3
Cyprus	5,347	20,655	382	-98.2
Slovakia	0	0	347	-
Latvia	11,528	4,146	286	-93.1
Finland	239,198	41,287	153	-99.6
Estonia	530	0	0	-
Brazil	28	4,330	0	-
Bulgaria	0	384	0	-
Kazakhstan	8,985	7,452	0	-
Slovenia	9,316	0	0	-

Source: The Global Trade Atlas from Global Trade Information Services, Inc. (as of September 23, 2011)

Ginseng processed products excluding ginseng roots are again divided into the products manufactured with ginseng only (ex: ginseng extract) and those manufactured with ginseng mixed with other foodstuffs (ex: snack, candy, tea, drink, etc). There are various kinds of the processed products, for which countries have different HS codes, and the exact quantity of their trade cannot be measured. Yet, considering that ICON Group International, Inc. forecasts the market demand of ginseng processed products is USD 1,511 million in 2012 (Table 5), the trade volume of ginseng processed products is estimated to be at least 3~4 times as much as that of ginseng roots.

#### **b) Diversification of national legislation and apparent resultant or potential impediments to international trade**

In days when ginseng was not cultivated, it was a very rare plant collected from nature. Accordingly, ginseng was used very limitedly, mainly for medicinal purposes, based on which practices some countries still today classify ginseng as a drug.

Yet, since the early part of the 1900s when commercial cultivation of ginseng began, the production of ginseng has risen quickly. As cuisines using ginseng and various ginseng processed products are developed, ginseng is distributed as an important food ingredient or processed food in the international market.

Despite the fact that ginseng and ginseng products are produced, distributed and consumed without restriction in most countries, only a few countries have such legislation as classifies ginseng as a food. Ginseng roots are classified as a food in Korea, Hong Kong, Special Administrative Region, Japan, USA, Canada and Italy, and ginseng processed products are classified as a food or food supplement in Korea, Hong Kong, Special Administrative Region, Taiwan Province of China, Japan, Canada, Vietnam, Thailand, Russia, Italy, China, USA and France. Most of the other countries do not yet have any legislation applicable to ginseng as a food and also countries have different criteria to classify the same products, which lead to multiple trade impediments between countries (Table 4).

**Table 4 Classification of ginseng products in each country**

Country (Region)	Type		Remarks
	Root	Processed product	
Korea	Food	Food	
China	Drug	Health food	
(Hong Kong, Special Administrative Region)	Food	Food	
(Taiwan Province of China)	Drug	Food	Red ginseng (ginseng roots), 100%extract/powder/tablet product – drug Other products – food
Japan	Food	Food	
Viet Nam	Drug	Food	Ginseng roots, capsule - drug ginseng tea, ginseng drink - food
US	Food	Dietary supplement	
Canada	Food	Food	
France	Drug	Food supplement	When the daily intake of ginsenoside is no less than 20mg, it is a drug. Ginseng root, capsule, jelly - drug Powder, extract, tea, juice and others - health supplementary food
Russia	Drug	Drug/Food	Classified according to the content of the ingredients
Italy	Food	Food	The product is classified as a Food supplement and permission can be given for general import and/or export of it.
Thailand	Drug/Food		When the daily dosage is more than 2g, it is a drug; when it is less than 2g, it is a food.
Spain			The product is classified as a drug but may be sold as a health food.

Source: Korea Agro-Fisheries & Food Trade Corp.

Moreover, low quality products manufactured in an inappropriate method are distributed in domestic and/or international markets since there is no national or international legislation on ginseng products as a food. And consumers are frequently confused and/or deceived because imitation products manufactured with such ingredients as do not belong to the genus *Panax* are distributed under the name of 'ginseng' (ex: Siberian ginseng-*Eleutherococcus senticosus*, Alaskan ginseng-*Oplopanax horridus*), or the origin of ingredients and/or products are falsely labeled.

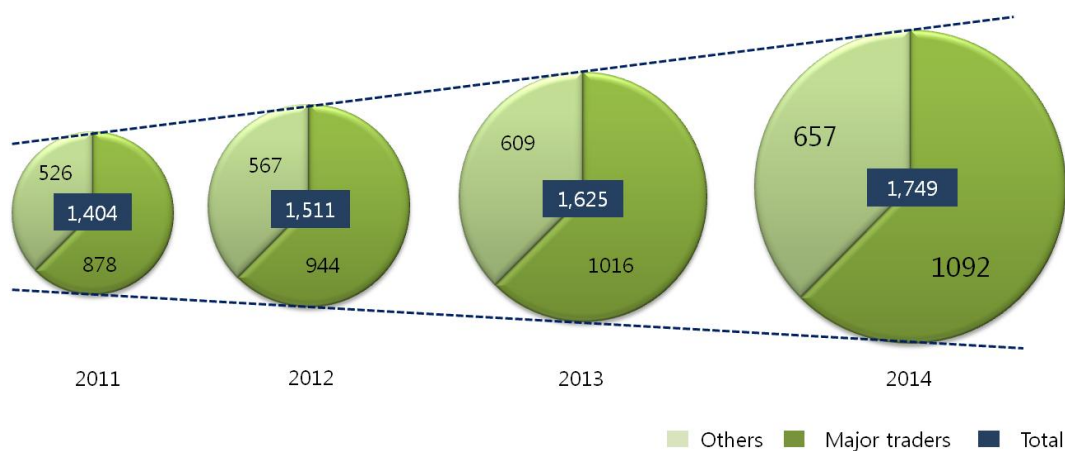
**c) International or regional market potential**

Based on the data provided by Global Trade Information Services, Inc. (GTI), the quantity of trade of ginseng roots was continually increased between 2008 and 2010. Taking into account such a tendency of increase, it is prospecting that the international trade volume of ginseng roots will reach about USD 400 million in 2012.

Unlike in the case of ginseng roots, the volume of ginseng processed products traded in each country cannot be totalized accurately since the HS code is different from country to country. According to ICON Group International, Inc., a demand for ginseng processed products in the world market will be gradually expanded from USD 1,404 million in 2011 to USD 1,749 million in 2014. It is prospecting that the trade volume for ginseng processed products will be increasingly expanded in such main new markets particularly as India and some European countries like Germany, UK and France and Middle and South American countries like Brazil and Mexico. It is also expected that the market demand in the other countries will gradually increase as well (Table 5).

**Table 5 Market demand perspective for ginseng processed products (in USD million)**

Country	2011	2012	2013	2014
United States	290.91	308.66	327.48	347.46
China	168.04	186.02	205.93	227.96
Japan	92.13	97.81	103.63	109.79
India	67.98	74.27	81.14	88.64
Germany	59.80	63.57	67.57	71.83
United Kingdom	50.25	55.28	60.81	66.89
France	43.14	45.68	48.38	51.23
Brazil	39.85	42.74	45.84	49.16
Italy	37.62	39.86	42.23	44.74
Mexico	28.72	30.59	32.58	34.70
Others	525.56	566.52	609.41	656.60
<b>Total</b>	<b>1,404</b>	<b>1,511</b>	<b>1,625</b>	<b>1,749</b>



Source: ICON Group International, Inc. (cited by Korea Agro-Fisheries & Food Trade Corp.)

As a result, ginseng products have a bright prospect in the future international market considering the facts that the market demand of ginseng products is prospective, the scope of the application of ginseng is steadily expanding, and various ginseng products are produced, consumed and distributed in many countries.

Region	Processed ginseng products
U.S	 <p data-bbox="383 548 845 582">Ginseng gum Ginseng candy Ginseng drink</p>
Europe	 <p data-bbox="542 913 941 947">Spirulina ginseng ball Ginseng coffee</p>
Asia	 <p data-bbox="367 1299 829 1332">Ginseng cereal Ginseng candy Ginseng pie</p> <p data-bbox="303 1601 1101 1635">Red ginseng caramel Ginseng soup Red ginseng snack Red ginseng punch</p>

Fig. 3 Various ginseng processed products from a number of countries

**d) Amenability of the commodity to standardization**

The standard for Ginseng Products (CODEX STAN 295R-2009) in the Asian region has been already established.

Ginseng Products are classified into Dried Ginseng and Ginseng Extract depending upon their manufacturing method, and the quality factors for each type of the products should be set up in a different way since their composition and contents vary with their drying process or concentrating process.

**e) Coverage of the main consumer protection and trade issues by existing or proposed general standards**

There is no general commodity standard for Ginseng Products. So, the regional standard for the products should be converted into a worldwide standard to protect the health of the consumers and make smooth the trade of ginseng products by means of establishing an international quality criterion.

Specific provisions in this current proposal, particularly non-safety provisions on product identity, essential composition & quality factors, packaging, storage and labeling, are not covered by existing horizontal Codex texts.

**f) Number of commodities which would need separate standards indicating whether raw, semi-processed or processed**

This proposal deals with ginseng products traded between countries. It is not necessary to elaborate separate standards for the types of the products since this standard covers fresh ginseng (raw), dried ginseng (semi-processed or processed), and ginseng extract (processed).

**g) Work already undertaken by other international organizations in this field and/or suggested by the relevant international intergovernmental body (ies)**

WHO monographs on selected medicinal plants published by WHO explain criteria for Radix Ginseng. But they are not criteria for foods but for herbal medicines. And the Codex standard concerned regulates *P. ginseng* C.A. Meyer and *P. quinquefolius* L. which are used as a food while WHO monographs define *P. ginseng* C.A. Meyer only. It implies that an international criterion for ginseng products used as a food is required.

**5. Relevance to the Codex strategic objectives**

This proposal meets with the Goal 1.2 of Part 2 – Review and develop Codex standards and related texts for food quality of the Strategic Plan 2008-2013 of the Codex Alimentarius Commission, to ensure that they are generic in nature and, while maintaining inclusiveness, reflect global variations and focus on essential characteristics to avoid being overly prescriptive and not more trade restrictive than necessary.

**6. Information on the relation between the proposal and other existing Codex documents**

This proposal relates to the conversion of the Regional Standard (CODEX STAN 295R-2009) for Ginseng Products finally adopted at the 32<sup>nd</sup> session of the Commission (2009) into a worldwide standard.

**7. Identification of any requirement for and availability of expert scientific advice**

This proposal focuses on non-safety matters; therefore, no provision on scientific advice is foreseen at this time. Safety provisions, e.g., ones on food additives and method of analysis, specific to the products, which are not covered by horizontal Codex texts, will be developed subject to endorsement by the relevant general subject committees (See also Section 3).

**8. Identification of any need for technical input to the standard from external bodies so that this can be planned for**

Not applicable.

**9. The proposed time-line for completion of the new work**

Date	Advance and Procedures
Oct. 2012	Consideration of the proposal by CCPFV
Jul. 2013	Critical review by CCEXEC and approval by the Commission
Jul. 2013~Oct. 2014	Circulation of the standard for comments at Step 3 of the Uniform Accelerated Procedure*
Oct. 2014	Consideration by CCPFV at Step 4
Jul. 2015	Adoption by the Commission as a worldwide standard

\* Refer to 'Part 5. (b) (i), Procedure for the Elaboration of Codex Standards and Related texts, the Procedural Manual':

*"If the Codex Alimentarius Commission approves the proposal, taking into account the outcome of the Critical Review by the Executive Committee, the regional standard usually enters the Uniform Accelerated Procedure at Step 3, for consideration at Step 4 at the subsequent session of the commodity committee concerned."*