

CODEX ALIMENTARIUS COMMISSION **E**



Food and Agriculture
Organization of
the United Nations



World Health
Organization

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TO: Codex Contact Points
Interested International Organisations

FROM: Secretariat, Joint FAO/WHO Food Standards Programme,
Codex Alimentarius Commission
Viale delle Terme di Caracalla
00153 Rome, Italy

SUBJECT: **CCASIA - Request for Comments at Step 3 of the Procedure on Proposed draft Regional Standard for Non-Fermented Soybean Products**

DEADLINE: 15 September 2012

COMMENTS: To:

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BACKGROUND

1. The 17th Session of the FAO/WHO Coordinating Committee for Asia (CCASIA) agreed to return the proposed draft Standard to Step 2 for redrafting by an electronic Working Group, circulation at Step 3 and further consideration by a physical Working Group and by the 18th CCASIA. This Circular Letter contains the report of the electronic working group that elaborated the proposed draft Standard.

REQUEST FOR COMMENTS

2 Governments and interested international organizations wishing to comment at Step 3 on Proposed draft Regional Standard for Non-Fermented Soybean Products (**Annex 1**) should do so in writing, in conformity with the *Procedure for the Elaboration of Codex Standards and Related Texts* (Procedural Manual of the Codex Alimentarius Commission), to the above address, before **15 September 2012**.

**REPORT OF THE ELECTRONIC WORKING GROUP
ON THE PROPOSED DRAFT REGIONAL STANDARD
FOR NON-FERMENTED SOYBEAN PRODUCTS**

(led by China)

Background

The 17th CCASIA agreed to revise the proposed draft regional standard for non-fermented soybean products and to establish an electronic working group, led by China and open to all Members of the region and Observers and working in English only, to revise the proposed draft regional standard on the basis of the above discussion, for circulation for comments at Step 3 and further consideration at the 18th Session of CCASIA. The Coordinating Committee requested the electronic working group to plan their work so that the proposed draft regional standard could be circulated for comments at Step 3 at least six month before the next Session of CCASIA in order to allow countries adequate time to consider the proposal and submit their comments (REP11/AS para. 66).

A list of electronic-Working Group participants is included in Annex II. Some of them joined the working group and provided some comments before the 17th session of CCASIA.

The revised Standard has been reviewed based on written comments submitted during the 17th Session of the CCASIA and additional comments provided by Japan.

The electronic-Working Group agreed to revise the Proposed Draft Regional Standard for Non-fermented soybean products as follows:

General modifications

1. Considering that soy derivatives such as soybean flour, soybean concentrate, or soybean isolate, are widely used as one of the main ingredients for soybean milk in Asian region, so “soy derivative(s)” is added as main ingredients for non-fermented soybean products throughout this draft text.
2. Considering that Japan comes up with the proposal that the local names provided in the proposed draft may mislead readers that this standard only applies to those products mentioned in the local names and English is most familiar and appropriate language in developing Asian regional standard. We delete all the local names and use only English product names throughout the entire draft text.

Specific comments

2.1 Product Definition

Products to be covered by this regional standard include a variety of products which are produced through different combination of many processing processes, so the sentence “processed by soaking, grinding, separating, heating and/or adding coagulant.” has changed to “which are produced without fermentation process.” to make the “Product Definition” simple and clear.

2.2 Classification

The main amendments are following:

- a) Considering that percentage of protein contained in soybean milk (products made only from soybean) and soybean-based beverages (products made from soybean milk with adding optional ingredients) has are clearly different, so two sub-classifications are added under this classification.
- b) Make editorial amendment to definition of soybean milk
- c) Add the definition of -based beverages
- d) Make editorial amendment to definition of soybean curd

3.2 Optional Ingredients

- a) “vegetable oil” was changed to “Edible oil” in order to in accordance with local conditions
- b) Delete “other food material e.g. vegetable, egg.” and add “Other food material may be added to the products based upon local conditions.” Since “other food material” includes too broad range of products,

we add words to clarify that food material should be added in accordance with local conditions.

3.4.2 Component requirement

- a) Japan proposed to add minimum protein of the Soybean-based beverage, which is 0.8 g/100g; however Thailand thinks that the protein of the Soybean-based beverage should be higher, so we add square bracket on them for further discussion on the meeting.
- b) Minimum protein content of the soybean milk film was changed to 30g/100g taking into account the difference from the soybean milk film stick.
- c) Some country proposed to modify the protein of soybean milk and soybean curd, we add square bracket on them for further discussion on the meeting.

4. Food additives & 5. Flavourings

Concerning that some countries of the EWG are still collecting the related materials and data of their country, we add the square brackets in the two charters for discuss convenient in the pre-conference.

8. Weights and measures

The quantity tolerance used follow figure instead of narrative text to make them continuous.

Quantity tolerance should be as follow:

Indicated weight (A)	Tolerance / tolerance rate
$A \leq 50$ g	4 %
$50 \text{ g} < A \leq 100$ g	2 g
$100 \text{ g} < A \leq 500$ g	2 %
$500 \text{ g} < A \leq 1000$ g	10 g
$A > 1000$ g	1 %

(Products with indicated weight of more than 5000 g should use this figure as reference)

Except amendments above, we also made some editorial changes. Please see the modified standard draft.

Annex 1**PROPOSED DRAFT REGIONAL STANDARD FOR
NON-FERMENTED SOYBEAN PRODUCTS (N06-2007)****(Step 3)****1. SCOPE**

This standard applies to products, as defined in Section 2, and offered for direct consumption, including for catering purposes, repacking or further processing if required.

2. DESCRIPTION**2.1 Product Definition**

Non-fermented soybean products are the products, the main ingredients of which are the soybean and/or soy derivative(s) and water which are produced without fermentation process. The products should be processed by heat, in an appropriate manner, before or after being packed in a container, so as to prevent spoilage.

2.2 Classification**2.2.1 Soybean Milk and Related Products****2.2.1.1 Soybean milk**

Soybean milk is the liquid products, prepared from dried soybeans with extracting protein etc. and/or removing fiber that are soaked in water, pureed, boiled and strained, or prepared from soy derivative(s). This product is prepared without adding optional ingredients.

2.2.1.2 Soybean-based beverages

Soybean-based beverage is the liquid products prepared by adding optional ingredients to soybean milk.

2.2.2 Soybean Curd and Related Products**2.2.2.1 Semisolid soybean curd**

Semisolid soybean curd is the semisolid product in which soybean protein is coagulated by adding coagulant into the soybean milk.

2.2.2.2 Soybean curd

Soybean curd is the solid product with higher water content, and is made from soybean milk and coagulated by adding coagulant. Soybean curd can be further processed by such as deep-frying, grilling, frying, freezing, dehydrating or adding spices.

2.2.3 Compressed Soybean Curd

Compressed soybean curd is partially dehydrated soybean curd, of which the water content is much lower than Soybean curd and has a chewy texture. Compressed soybean curd can be further processed by such as deep-frying, grilling, frying, freezing, dehydrating or adding spices.

2.2.4 Soybean Milk Film**2.2.4.1 Soybean milk film**

Soybean milk film is the thin film obtained from the uncovered still surface of soybean milk, which will be dehydrated. It may be dipped in salt solution prior to dehydration.

2.2.4.2 Soybean milk film stick

Soybean milk film stick is made by folding up the thick film obtained from the uncovered still surface of heated soybean milk, which will be dehydrated. It may be further processed by deep-frying.

3 ESSENTIAL COMPOSITION AND QUALITY FACTORS**3.1 Basic Ingredients**

- (a) Soybean and/or soy derivative(s)
- (b) Water

3.2 Optional Ingredients

- (a) edible oil
- (b) sugar
- (c) salt
- (d) spices,seasoning and condiments

other food material may be added to the products based upon local conditions.

3.3 PERMITTED NUTRIENTS

Where allowed in accordance with the *General Principles for the Addition of Essential Nutrients to Food* (CAC/GL 9-1987), maximum and minimum levels for Vitamins A, D and other nutrients, where appropriate, should be laid down by national legislation in accordance with the needs of individual country including, where appropriate, the prohibition of the use of particular nutrients.

3.4 Quality Factors

3.4.1 Sensory Index

3.4.1.1 The non-fermented soybean products shall have the characteristic flavour, odour, colour and texture of the product. There are no visible foreign matters in the products.

3.4.2 Component Requirement

The non-fermented soybean products should comply with the requirements listed in Table 1.

Table 1 Components requirement

Type		Moisture (g/100g) ≤	Protein (g/100g) ≥
Soybean milk and related products	Soybean milk	-	【 2.0】
	Soybean-based beverage	-	【 0.8】
Soybean curd and related product	Semisolid soybean curd	-	2.5
	Soybean curd	92.0	【 4.0】
Compressed soybean curd		75.0	13.0
Soybean milk film and related product	Soybean milk film	20.0	30.0
	Soybean milk film stick	12.0	35.0

3.5 Classification of “Defectives”

Any products in minimal package that fail to meet the quality requirements, set out in Section 3.4.1, shall be considered a “defective”.

3.6 Lot Acceptance

A lot can be considered as meeting the applicable quality requirements referred to in Sections 3.3, when the number of "defectives", defined in Section 3.4, does not exceed the acceptance number (c) of the appropriate sampling plan.

4 【FOOD ADDITIVES】

4.1 Antifoaming agents,firming agent and Acidity regulator listed in Table 3 of the *General Standard for Food Additives* (CODEX STAN 192-1995) are acceptable for use in food conforming to this standard.

5. 【FLAVOURINGS】

The following flavourings are acceptable for use in foods conforming to this standard when used in accordance with good manufacturing practices and in compliance with the *Guidelines for the Use of*

Flavourings (CAC/GL 66-2008): natural flavouring substances that are extracted from the named fruits in the respective product; natural mint flavour; natural cinnamon flavour; vanillin, vanilla or vanilla extracts.

6. CONTAMINANTS

The products covered by this Standard shall comply with the Maximum Levels of the *General Standard for Contaminants and Toxins in Food and Feed* (CODEX STAN 193-1995).

7. HYGIENE

7.1 It is recommended that the products to which this standard applies should be manufactured and handled in compliance with the *General Principles of Food Hygiene* (CAC/RCP 1-1969) and with other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

7.2 This product should comply with any microbiological criteria established in accordance with the *Principles for the Establishment and Application of Microbiological Criteria for Foods* (CAC/GL 21-1997).

8. WEIGHTS AND MEASURES

Quantity tolerance should be as follow:

Indicated weight (A)	Tolerance / tolerance rate
$A < 50$ g	4 %
50 g $< A < 100$ g	2 g
100 g $< A < 500$ g	2 %
500 g $< A < 1000$ g	10 g
$A > 1000$ g	1 %

(Products with indicated weight of more than 5000 g should use this figure as reference)

9. LABELING

9.1 The product covered by the provisions of this Standard shall be labeled in accordance with the latest edition of the *General Standard for the Labelling of Prepackaged Foods* (CODEX STAN 1-1985).

9.2 If genetically modified soybean is used in the process, it shall be indicated in the label in accordance with national legislation.

9.3 Name of the Product

9.3.1 The name of product

The product should be designated with the appropriate term in section 2.2 or other names in accordance with the composition and the law and custom of the country in which the product is sold and in the manner not to mislead the consumer.

10. METHODS OF ANALYSIS AND SAMPLING

10.1 Sampling

Sampling shall be made in accordance with *the General Guidelines on Sampling* (CAC/GL 50-2004).

10.2 Methods of Analysis

10.2.1 Determination of Moisture Content

According to AOAC 925.09.

10.2.2 Determination of Protein Content

According to AOAC 2001.11.F factors for non-fermented soybean products are 5.71.

Annex 2**A list of electronic-Working Group participants**

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