

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
United Nations



World Health
Organization

Viale delle Terme di Caracalla, 00153 Rome, Italy - Tel: (+39) 06 57051 - E-mail: codex@fao.org - www.codexalimentarius.org

Agenda Items 3a, 4, 7, 8 and 9

ASIA20/CRD9

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

FAO/WHO COORDINATING COMMITTEE FOR ASIA

Twentieth Session

New Delhi, India, 26-30 September 2016

COMMENTS OF INDIA

Agenda Item 3a Food Safety and Quality Situation in the Countries of the Region

General Comments: India thanks Codex Secretariat for the preparation of this agenda and providing an opportunity to comment on the platform.

India finds the prototype platform fit for the purpose and the questions included in the platform as largely suitable. However, India also proposes to include few questions in the “Annex” of this agenda item. In this context our specific comments are provided below:

Specific Comments:

Part A- Competent Authorities:

India proposes to include the second questions as under:

Question: *“Do the Competent authorities mentioned in the Ques No 1 above coordinate among themselves to provide a unified approach to consumer & industry with respect to food safety controls in the country? Is there any coordination mechanism documented?”*

Part F:

India suggests to add a separate column for adding comments, if any. Further, we also propose to add a new question at the end of the table as follows:

Question: *Interface between Competent Authority, Consumer & Industry*

Bullet point 1: There is a common contact point available to consumer and industry for inter-authority matters”.

Suggestions for improvement and future development: The prototype platform may be reviewed after 4 years for its effectiveness and usefulness. Further, the scope of the platform can be extended by including the “recall and traceability”.

Agenda item 4 Use Of Codex Standards In The Region

General Comment: It would be appropriate if the harmonization related information is generated commodity wise that would be user friendly and help countries in facilitating export/ import of food products.

To improve the scope of the next survey the following areas of Codex work for collection of information on use of Codex standards in the region should be included:

Specific Comment

Paragraph 12

- a. **Format and approach:** India finds the approach chosen suitable for the purpose.
- b. **Use of the results:** India supports storing the information online and updating the national information from time to time.
- c. **Scope of next survey:** India would like to add the following in the scope of next survey:
 - i) “The use of standards and guidelines under the Codex Committee on Methods of Analysis and Sampling

Agenda Item 7 Monitoring Of The Implementation Of The Codex Strategic Plan

General Comments:

Recommendation 2, Para 8

(Activity 2.3.4): We do not have any specific information about any such work. Nevertheless, need for initiatives to be taken for establishment of such networks within the region with the assistance of FAO and WHO to enhance the collaboration for generation of the data is imperative.

(Activity 3.1.2): Informal meetings amongst member countries prior to the Codex meetings need to be made more effective.

(Activity 3.2.2): India has not formally prioritized any Codex Committee; though this may be done in the future.

Recommendation 3, Para 9

(Activity 2.1.2): The indicators are already clear and quantifiable. Additionally, the following may be inserted as Sr. No. (iii):

“The number of scientists and technical experts involved in the electronic working groups.”

(Activity 3.1.1): Indicator (i) - India has a well-developed National Codex structure in place.

(Activity 3.2.1): The indicators are already clear and quantifiable. Additionally, the following may be inserted as Sr. No. (i):

“Number of such programs held by the FAO/WHO” and

“Number of countries in which structures were established with support from FAO/WHO”

Recommendation 4, Para 10: India supports the option in the first bullet to proactively circulate the questionnaire before the next session because not all member countries may be able to proactively access and update information on the Uniform Platform proposed in the second bullet.

Recommendation 6, Para 12: India has the following suggestions for development of the new Strategic Plan:

1. Objective 2.3 of Strategic Goal 2 of the current Strategic Plan and the activities there under are of utmost importance and require separate focus and thus should be considered as a separate strategic goal in the next strategic plan.

Rationale: It is evident from various documents that lack of generation and submissions of scientific data, and non-availability of experts are some issues of common concern which need to be addressed in a more efficient and focussed manner.

Agenda Item 8 Proposed Draft Regional Standard For Laver Products

1. SCOPE

This standard applies to dried laver, roasted laver and seasoned laver products **obtained from the biomass of the algal** genus *Pyropia*, which are defined in Section 2 below, and offered for direct consumption, including for catering purposes or for repackaging and further processing if required.

Rationale: If a product is obtained from a part of plant (i.e. fruit/leaf/seed), it is mentioned in other Standards. Similarly, this standard is for products obtained from biomass of the algae and so it need to be mentioned.

The text “which are defined in Section 2 below” may be removed in order to maintain uniformity with existing other Codex standards.

2. DESCRIPTION

2.1 Product Definition

Laver products are ~~these~~ prepared mainly **from** with **biomass of** raw laver, which belongs to the genus *Pyropia*. All **products shall have undergone processing steps such as washing, slicing, molding and drying.** ~~are dried and~~ **A**fter drying, the products may be further roasted and/or seasoned.

2.2 Styles

The product may **be offered** ~~come~~ in **one of the** various styles such as a shredded fragment, a sheet, a rolled-sheet, a round lump, etc. Any presentation of the product shall be permitted **if the product** ~~provided~~ ~~that it~~ meets all requirements of this standard with appropriate labelling mentioned in Section 8. ; and is adequately described on the label to avoid confusing or misleading the consumer.

2.3 Product Types

2.3.1 Dried Laver Products

2.3.1.1 Dried Laver

Dried laver is the product of raw laver, which **have undergone washing, slicing, molding, drying** (1st dried product) **of algal biomass obtained**, is washed, chopped/cut, molded, dehydrated and dried (1st dried products) after harvesting. It may go through an **additional** re-drying process (2nd dried products) **in case of** for long-term storage. While A non-retail product may contain edible foreign matters¹, **which they** shall be identified and appropriately **mentioned in the accompanying documents** communicated.

Comment: Technically, dehydration or drying may be used. “dehydrated” referred above may infer removal of water before drying but it may be referred simply as drying. Maximum limit (%) for edible foreign matter may also be included in Section 3, if necessary. Definition for edible foreign matter may be included as a footer.

2.3.1.2 Other Dried Laver

Other dried **laver** is the laver product other than the product defined in section 2.3.1.1.

2.3.2 Roasted Laver Product

Roasted laver product is the product in which the dried laver products, defined in Section 2.3.1, **undergoes** through roasting or any other heating methods **leading to a roasted product** without seasoning, so that its physicochemical characteristics such as colour, moisture content and texture may **vary from that of the raw product** change. It may be cut into different shapes after roasting.

2.3.3 Seasoned Laver Products

2.3.3.1 Seasoned Laver

Seasoned laver is the product in which the dried laver products, defined in Section 2.3.1, is seasoned with any optional ingredients, defined in Section 3.1.2. It may have **undergone** any **of the** following methods **such as**; roasting, stir-/deep-frying, ~~treating with~~ edible oil **treatment** etc. before or after seasoning.

2.3.3.2 Brewing Seasoned Laver

Brewing seasoned laver is the product in which the dried laver, defined in Section 2.3.1.1, is **cut into small pieces** ~~broken~~ and roasted/stir-fried. The product is seasoned or has additional seasoning packs., ~~and then boiling water is added before consumption.~~

Comment: Consuming methods may not be necessary in standards

2.3.3.3 Other Seasoned Laver

Other seasoned laver is the **laver** product other than the products defined in Sections 2.3.3.1 and 2.3.3.2.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Composition

3.1.1 Basic Ingredients

Raw laver which belongs to the genus Pyropia, as defined in Section 2.1.

[3.1.2 Optional Ingredients]

Other edible seaweeds may be used provided if the weight of basic ingredient defined in Section 3.1.1 is more than [60%] for the products defined in Section 2.3.1.

~~As long as the weight of basic ingredient, which is defined in 3.1.1, is more than [60%], other edible seaweeds may be used for the products defined in Section 2.3.1.~~

~~All Other ingredients may be used for the products defined in Section 2.3.3. Seasoned laver products, which shall be of food grade quality and conform to all applicable Codex standards. such as;~~

The ingredients may be used are as follows:

- (a) edible oil
- (b) sauces
- (c) sugars
- (d) salts

(e) spice, seasoning and condiments

(f) other ingredients as appropriate

3.2 Quality Factors

The final product shall ~~have maintain~~ its **characteristic** own flavour and colour, which represent its raw materials and processing methods and it shall be free from off-flavours.

[3.2.1 Moisture content] Maximum (%)

Dried Laver Products (1st dried product) **[13] or [14]**

Dried Laver Products (2nd dried product) **[6] or [7]**

Roasted Laver Product 5

Seasoned Laver Products 5

Brewing Seasoned Laver 10

Comment: Moisture content in dry or wet basis and v/m or m/m basis could be mentioned. % Mass fraction may also be used instead of moisture for similarity with other Codex standards such as draft standard for Cumin.

3.2.2 Acid value Maximum (mg KOH/g)

Seasoned laver products fried or treated with edible oil 3.0

[3.2.3 Peroxide value] Maximum (meq/kg)

Seasoned laver products fried or treated with edible oil 60.0

Section 6:

The following modifications are proposed in Para 3:

Seaweeds used for laver products shall be grown **in areas with cultivable water** and processed **such that the final product** ~~areas and water appropriate for cultivation and processing of seaweeds~~ **shall be appropriate** for direct human consumption. After harvesting, raw seaweeds shall be treated with potable water² or clean sea water². ~~In the final step of processing for dried laver products, just before a drying process,~~ the seaweeds shall **also** be treated with potable water **prior to final drying process for dried laver products.**

Section 9

9.1 Sampling

Sampling of lots ~~for examination~~ of the product shall be in accordance with the General Guidelines on Sampling (CAC/GL 50-2004).

Comment: The term "for examination" is understood.

9.2 Sensory and Physical Examination

~~Samples taken for~~ **Sensory** and physical examination **of samples** shall be **done** assessed by appropriately **duly** trained **personnels.**

9.3.1.1 Moisture

~~Remove packaging materials from the T~~ test sample to be prepared by removal of packaging followed by grinding of the material by a grinder and storage . ~~Grind the sample with a grinder and store in a tightly sealed plastic bag.~~

9.3.2 Method Provision	Method	Principle	Type
Moisture Content	AOAC 925.45	Gravimetry, drying at atmospheric pressure	IV

Comment: "Drying at atmospheric pressure" could be referred in the AOAC Method.

Agenda 9 Proposed Draft Regional Code Of Hygienic Practice For Street-Vended Foods

Specific Comments:

A. India proposes modification of Section 4.1 of the proposed draft code as under:

Section 4.1 Street Food Vendors- Personal hygiene: The street food vendor should wear clean clothes, clean disposable gloves, hair net etc. The street food vendor should keep finger nails short and clean at all times, and avoid wearing jewellery, ornaments etc. during food ~~preparation~~ **handling**.

Rationale: Food handling has a larger scope and covers food service as well.

Hygienic Behaviour: Should wash hands thoroughly with soap and clean water before and after handling food, after visiting the toilets, after activity like sneezing, touching any surface, **touching pets**.

B. India proposes addition of the following text to Section 4.2 (Consumers):

Section 4.2 Consumers:

“Consumers should wash hands before eating”.

C. India proposes modifications of Para 50 and Para 51 in Section 8.2 (Preparation/Cooking) and Para 53 in Section 8.3 (Handling and Storage) as under:

Para 50: Cooked food should be kept **covered** in a safe place.

Para 51: All perishable food not ~~se~~ **sold** within 2 hours should be thoroughly heated before serving. However, unsold food beyond 4 hours should be disposed of.

Para 53: Clean and hygienic, **unchipped crockery**, cutlery, utensils etc. should be used.