

codex alimentarius commission



FOOD AND AGRICULTURE
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ALINORM 07/30/15

JOINT FAO/WHO FOOD STANDARDS PROGRAMME CODEX ALIMENTARIUS COMMISSION

*Thirtieth Session
Rome, Italy, 2-7 July 2007*

REPORT OF THE FIFTEENTH SESSION OF THE FAO/WHO COORDINATING COMMITTEE FOR ASIA

Seoul, Korea, 21 – 24 November 2006

Note: This document incorporates Circular Letter CL 2006/53-ASIA

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CL 2006/53-ASIA
December 2006

To: Codex Contact Points
Interested International Organizations

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

Subject: **Distribution of the Report of the Fifteenth Session of the FAO/WHO Coordinating Committee for Asia**

The report of the Fifteenth Session of the FAO/WHO Coordinating Committee for Asia will be considered by the 30th Session of the Codex Alimentarius Commission (Rome, Italy, 2-7 July 2007).

MATTER FOR ADOPTION BY THE 30TH SESSION OF THE CODEX ALIMENTARIUS COMMISSION

Proposed Draft Standards and Related Texts at Step 5

1. *Proposed Draft Standard for Gochujang (N03-2004)* (ALINORM 07/30/15 para. 42 and Appendix II)
2. *Proposed Draft Standard for Ginseng Product (N01-2004)* (ALINORM 07/30/15 para. 68 and Appendix III)

Governments and interested international organizations wishing to propose amendments or comments on the above documents should do so in writing in conformity with the Procedures for the Elaboration of Codex Standards and Related Texts (at Step 5) (*Codex Alimentarius Procedural Manual*). Comments should be forwarded to the Secretary, Codex Alimentarius Commission, Viale delle Terme di Caracalla, 00153 Rome, Italy (fax +39 06 57054593; e-mail codex@fao.org), ***preferably by e-mail, not later than 31 March 2007.***

SUMMARY AND CONCLUSIONS

The 15th Session of the FAO/WHO Coordinating Committee for Asia reached the following conclusions:

Matter for Adoption by the 30th Session of the Codex Alimentarius Commission:

The Committee agreed to forward the following proposed draft Standard for adoption ant Step 5:

- Proposed draft Standard for Gochujang (para. 42 and Appendix II);
- Proposed draft Standard for Ginseng Product (para. 68 and Appendix III).

Matters for Consideration by the Commission:

The Committee:

- agreed to retain the current text of Part 1 of the draft Strategic Plan 2008-2013 (para. 10) and to forward to the Commission several proposals on Part 2 (paras 11-15);
- agreed not to support *Proposals 1* and *2* related to the Review of the Committee Structures and Mandates of Codex Committees and Task Forces (para. 16) and made comments on *Proposals 7, 8, 10* and *11* (paras 17-23);
- unanimously agreed to nominate Indonesia for appointment as Coordinator for Asia by the 30th Session of the Commission (para. 144);
- agreed to request the Commission for approval of new work on proposed draft Standard for Chili Sauce (para. 150) and proposed draft Standard for Edible Sago Flour (para. 156).

Matters of Interest to the Commission:

The Committee:

- agreed to hold the proposed draft Standard for Fermented Soybean Paste at Step 4, with the exception of Section 3.2 (Quality Factors) and to establish an electronic working group led by the Republic of Korea in order to further consider the provisions under Section 3.2 (paras 96-97 and Appendix IV);
- agreed to return the proposed draft Standard for Non Fermented Soybean Products to Step 2 for redrafting by an electronic working group coordinated by China and Thailand, comments at Step 3 and consideration at the next session (para. 106);
- agreed to the elaboration of a Strategic Plan for CCASIA (paras 161-162).

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INTRODUCTION

1. The 15th Session of the Codex Coordinating Committee for Asia (CCASIA) was held in Seoul, Republic of Korea from 21-24 November 2006. Dr. Cher-Ho Lee, Professor of Food Engineering, Graduate School of Biotechnology, Korea University, chaired the meeting. The meeting was attended by 90 participants representing 19 Member Countries of the Region, three Observer Countries, and one international organization. The full List of Participants is attached to this report as Appendix I.

2. The session was opened by Dr. Chang-Jin Moon, Commissioner, Korea Food and Drug Administration. He emphasized that this 15th Session of the Coordinating Committee for Asia would be a great opportunity for all of regional member countries to enhance mutual understanding as well as to strengthen international capacity. He also stressed the need to further harmonize food standards internationally to facilitate trade while protecting consumers' health.

3. The participants were also welcomed by Dr. Gerald G. Moy, Food Safety Department, on behalf of the Food and Agriculture Organization and World Health Organization. He reminded the Committee that exchanging information on food safety and quality, cooperation among member countries and consumer participation in food standard setting are vital activities related to the work of FAO and WHO including at the regional level.

ADOPTION OF THE AGENDA (Agenda Item 1)¹

4. The Committee adopted the provisional agenda as the agenda for this session, with the understanding that the following three items would be considered under Agenda item 8 if time allowed:

- Proposal to Undertake New Work on the Standard for Chili Sauce (Proposed by Thailand)
- Proposed Draft Codex Standard for Edible Sago Palm Flour (Proposed by Indonesia)
- Draft Strategic Plan for the Coordinating Committee for Asia (Proposed by Malaysia)

5. The Committee agreed to discuss the revision of the Food Category System of the GSFA proposed by Indonesia under Agenda Item 2 and the exchange of information and expertise on testing facilities among member countries in the region proposed by Bhutan under Agenda Item 4.

MATTERS ARISING FROM THE CODEX ALIMENTARIUS COMMISSION AND OTHER CODEX COMMITTEES AND TASK FORCES (Agenda Item 2)²

DRAFT STRATEGIC PLAN 2008-2013

6. The Committee recalled that the 29th Session of the Commission had agreed to circulate the Draft Strategic Plan to all Coordinating Committees for comments prior to its final adoption by the Commission, and made the following proposals for amendments and comments.

Part 1

7. The Delegation of India expressed the view that Codex sessions should be distributed evenly across the year in order to facilitate effective participation of developing countries with limited human resources and proposed to amend paragraph 2 of the Introduction accordingly. The Delegation of Japan asked for some clarification as there were only a few months where Codex sessions were not held. The Secretariat pointed out that in the current schedule (2006-07) Codex sessions were held from September to December and from January to May and all available weeks were used. As the Commission was held in July a period of about six weeks before the Commission was left to allow for distribution of the report and comments following the committees held in May and a period of about two months after the Commission to allow comments and preparation of the first meetings held after the Commission session (September).

8. The Delegation of India, referring to paragraph 10 of the Codex Working Principles for Risk Analysis and to the need for data from developing countries in relation to scientific advice, proposed an amendment to Goal 2, paragraph 11, to the effect that until data from developing countries were not available the relevant limits should not be finalized. The Secretariat noted that the issue of lack of data from developing countries

¹ CX/ASIA 06/15/1Rev.1; CRD 3 (proposed by Thailand); CRD 6 (proposed by Indonesia); CRD 5 (proposed by Malaysia)

² CX/ASIA 06/15/2; CL 2006/29-CAC; CRD 4 (comments of India); CRD 10 (comments of Thailand)

in relation to risk assessment was addressed specifically in paragraph 22 of the Working Principles for Risk Analysis.

9. Under Goal 5, the Delegation of India proposed that the Trust Fund should also provide financial support for participation in capacity building training programmes. The Representative of WHO recalled that the Trust Fund had been established as a separate funding mechanism in order to facilitate participation of developing countries in Codex work, and that some regional training activities to promote effective participation in the Codex process had also been funded by the Trust Fund. The Representative pointed out that other mechanisms existed to ensure training and capacity building through the programmes of FAO and WHO and informed the Committee that the Standard and Trade Development Facility (STDF) managed by the WTO that could also fund technical cooperation projects in the area of food safety. Member countries could submit their requests for technical assistance related to food safety to the STDF.

10. As a result of the above discussion, the Committee agreed to retain the current text of Part 1 of the Strategic Plan.

Part 2

11. In section 1.2, the Committee agreed that the text should read: “Responsible Parties: relevant Task Forces, Commodity Committees and FAO/WHO Coordinating Committees” as the terms of reference of Coordinating Committees allowed them to develop regional standards related to food quality.

12. The Committee agreed to amend Goal 1.5 to read “Responsible Parties: *ad hoc* Intergovernmental Task Force on Antimicrobial Resistance” in order to reflect the decision of the 29th Session of the Commission.

13. In section 4.1, on the proposal of the Delegation of Thailand, the Committee agreed to clarify that “A summary of such activities relevant to Codex shall be reported to the Executive Committee and to the Commission annually for further action”, in order to ensure the follow-up related to the activities of other international organisations. A similar sentence was inserted at the end of section 4.2: “A summary of such activities shall be reported to the Executive Committee and the Commission for further action”.

14. In section 5.5 the Committee agreed that reference should be made to “subsidiary bodies” rather than “Coordinating Committees” as all the participation of NGOs was relevant for all Codex committees and task forces.

15. The Committee agreed that the above proposals would be forwarded to the Commission with a view to the finalisation of the Strategic Plan by the 30th Session of the Commission.

REVIEW OF THE COMMITTEE STRUCTURE AND MANDATES OF CODEX COMMITTEES AND TASK FORCES

Proposal 1 and 2

16. The Committee did not support Proposal 1 to limit the number of Codex sessions planned for a biennium and Proposal 2 to limit the number of active subsidiary bodies as the justification for such limitation was not clear and it would be difficult to implement in practice.

Proposal 7

17. The Committee stressed that the comprehensive review of the Committee structure should include all subsidiary bodies and should not be limited to commodity committees as there may also be a need to streamline the structure and mandate of horizontal committees.

Proposal 8

18. The Committee did not support the proposal to initiate the conversion of regional standards into world-wide standards only after their final adoption by the Commission, as it would result in considerable delays and would be contrary to the general objective of increasing the efficiency and relevance of Codex work. Several delegations pointed out that most commodities of regional interest were also traded internationally and stressed the need for international standards, especially in the framework of the WTO SPS and TBT Agreements. They proposed to initiate the elaboration of standards of regional interest in the Coordinating Committees, in view of their specific expertise, and to finalise them as international standards in the relevant commodity committee after Step 5, which would be consistent with current practice and with the Elaboration Procedure. The Committee therefore agreed on the following amendment to Proposal 8:

19. “Coordinating Committees may be entrusted with initiating work on commodity standards that need expertise from the region up to Step 5. The Draft Standard would then be subject to further consideration by the Commodity Committee concerned, and would be submitted to the Commission for adoption as a world-wide standard”

Proposal 10

20. The Committee agreed that the Committee on Nutrition and Foods for Special Dietary Uses should continue its work according to its current terms of reference, in order to cover the following areas of work: standard setting, advice on nutrition issues, and the implementation of the WHO Global Strategy on Diet Physical Activity and Health, in cooperation with the Committee on Food Labelling as required.

Proposal 11

21. The Committee expressed its concern with the reference to private standards as this term was subject to various interpretations and some delegations questioned the relationship between private standards and “focusing the work of the Commission on areas where Codex should have its exclusive work”, while pointing out that Codex should work according to its mandate and address the needs of its members. The Secretariat noted that the term “private standards” could be subject to interpretation but as the background of the proposal referred to ISO and to standardization bodies, its intention was to generalize the practice followed with ISO. It was proposed to obtain relevant information on the work of international non-governmental standardization bodies with observer status in Codex, which would be consistent with the coordination role of Codex.

22. After some discussion, the Committee agreed with the proposal of the Delegation of China to replace the reference to “private standards” with “standards from international NGOs” in Proposal 11.

23. The Delegation of India proposed to refer to international intergovernmental organisations (IGOs), especially to similar principles of membership for cooperation. However, the Committee noted that this proposal was specifically intended to cover non-governmental standardization bodies, and that specific guidelines existed on coordination with IGOs.

REVIEW OF REGIONAL COORDINATING COMMITTEES

24. The Committee noted the action already taken to implement the recommendations made in the review process, such as convening electronic working groups when necessary to facilitate work of the Committee or holding regional workshops organised by FAO, WHO and the Regional Coordinator on subjects of interest to the region.

TERMS OF REFERENCE OF COORDINATING COMMITTEES

25. The Committee recalled that the Coordinating Committee for Latin America and the Caribbean had proposed to add in its terms of reference an additional item “to promote the adoption of regional positions on strategic subjects”, and that the Committee on General Principles had invited all other Coordinating Committees to discuss this proposal and its implications in order to reconsider whether this new item could be included in the terms of reference of all coordinating committees, which were identical.

26. The Delegation of India supported the amendment from the CCLAC and proposed some additional amendments to the terms of reference of the Committee. Several other delegations expressed the view that the meaning of “strategic subjects” was not clearly defined and would be difficult to interpret. Some delegations pointed out that it would be difficult to reach a common position as there were different views among member countries in the region and questioned the purpose of this amendment. The Committee therefore recognized that there was no consensus to include in its terms of reference the amendment proposed by the CCLAC.

RESPECTIVE ROLE OF THE REGIONAL COORDINATORS AND THE MEMBERS OF THE EXECUTIVE COMMITTEE ELECTED ON A GEOGRAPHICAL BASIS

27. The Committee recalled that the Committee on General Principles had discussed how the respective role of the Regional Coordinators and the members of the Executive Committee elected on a geographical basis should be clarified, following the request of the 28th Session of the Commission, and would consider this question further at its next session. The Delegation of Malaysia expressed the view that the role of the

Member elected on a geographical basis should be clarified in the Procedural Manual and that the possibility for Members to be accompanied by two advisers should be retained.

OTHER MATTERS: Food Category System

28. The Delegation of Indonesia recalled that, at the 38th Session of the Committee on Food Additives and Contaminants (CCFAC), it had submitted a proposal for revision of the Food Category System (FCS) of the General Standard for Food Additives (GSFA) concerning the reassignment of food categories encompassing soybean-based food products. It had been agreed that an electronic working group, chaired by Indonesia with the assistance of China, Japan, Korea, Sri Lanka, Thailand, Tunisia and United States would develop a discussion paper and project document on this subject (ALINORM 06/29/12, para. 215). The Delegation recalled that this paper should be finalized in January 2007 and as several member countries from the region were part of the working group, invited them to provide their comments in order to finalize the document. The Delegations of China and Japan indicated that their national experts were considering this question and that they would provide their comments as soon as possible.

CONSIDERATION OF PROPOSED DRAFT CODEX STANDARDS AT STEP 4 (Agenda Item 3)

PROPOSED DRAFT STANDARD FOR GOCHUJANG (Agenda Item 3a)³

29. The Committee recalled that the last session of the Coordinating Committee agreed to retain the proposed draft Standard at Step4. The Committee further recalled that the last session of the Committee could not agree on Section 3.1.2 (Optional Ingredients) and Section 4.3 (Flavour Enhancing Agents), while Section 8.2 (Methods of Analysis) was yet to be developed. The Committee agreed to concentrate on the elaboration of these three Sections.

Optional Ingredients

30. The Delegation of Japan proposed to replace the “Fermented Seasoning” in square brackets under Section 3.1.2 with several individual ingredients.

31. The Committee supported the proposal and further agreed to add “other ingredients” at the end of the list of the optional ingredients so that further revision of this Section is not needed in the future.

Food Additives

32. The Delegation of Japan proposed to remove the square brackets under Section 4.3 and to add some other food additives, as contained in their comments in CRD 2.

33. The Committee supported the proposed amendment.

Methods of Analysis

34. The Delegation of the Republic of Korea introduced the newly proposed Section 8.2 contained in CL 2006/23-ASIA and provided further explanations regarding the reliability of the proposed methods, referring to the data presented in CRD 8.

35. The Delegation of Japan, while not objecting to the inclusion of the methods, pointed out that some more data should be prepared for the verification of the proposed methods, including the data on reproducibility for the determination of the capsaicin and the data on recovery for the determination of crude protein.

36. The Committee, while recognizing the need for the further examination of the methods of analysis, agreed with the proposed texts as contained in CL 2006/23-ASIA.

Other Issues

37. The Delegation of China pointed out that the Chinese translation of the name of the product was not accurate. The Committee agreed that the proper name of the product in Chinese be proposed by China at the later stages of the elaboration of this Standard and that in the meantime the term “Gochujang” could be used in Chinese.

³ ALINORM 05/28/15, App. III; CL 2006/23-ASIA; CX/ASIA 06/15/3; CRD 2 (Comments of Japan); CRD 8 (Comments of the Republic of Korea)

38. The Committee agreed to slightly modify the text under Section 2.1 in order to clarify the definition of the product.

39. The Committee agreed to add a provision for contaminants as Section 5, adopting the standard language for contaminants in Codex standards.

40. The Committee agreed to replace the text under Section 7 with the standard language for labelling provisions in Codex standards.

41. The Committee noted that the Section of Sampling was not necessary where special provisions were not included and that the provisions contained in the General Guidelines on Sampling would apply to any Standard even if it was not mentioned in the Standard. The Committee agreed to delete the reference to the General Guidelines on Sampling and apply the same principle with other Standards being considered by the Committee.

Status of the proposed draft Standard for Gochujang

42. The Committee agreed to forward the proposed draft Standard for Gochujang to the Commission for adoption at Step 5 (see Appendix II). It was also agreed to forward the Sections on Food Additives, Labelling and Methods of Analysis and Sampling to the relevant Committees for their endorsement.

43. The Committee, recalling the decision made by the 27th Session of the Codex Alimentarius Commission⁴, agreed to recommend the Commission to finalize the Standard in the Committee on Cereals, Pulses and Legumes.

PROPOSED DRAFT STANDARD FOR GINSENG PRODUCTS (Agenda Item 3b)⁵

44. The Committee recalled that the 28th Session of the Commission, considering the concerns raised by the members of Asia, decided to return the proposed draft Standard to Step 3 and requested the Coordinating Committee to address such concerns.

45. The Committee noted that the Republic of Korea had prepared a revised proposed draft Standard incorporating the comments provided by the members interested in this Standard and agreed to elaborate the Standard based on the proposal contained in CX/ASIA 06/15/4.

46. The Committee first exchanged general views on the proposed draft standard, focusing on the concerns previously expressed during the 28th Session of the Commission.

Scope of the Product

47. The Chairperson, referring to the comments submitted by Australia and the United States, drew the attention of the Committee to the fact that ginseng is regulated as medicine and not regarded as a food in some countries and invited the views of the Committee in this regard.

48. Several delegations clarified that ginseng is regulated as medicine in their countries, while some other delegations explained that ginseng could be utilized as a food or food ingredients as well as a medicine under their legislation. Another delegation explained that ginseng was regulated as a health food, which had to comply with special labelling requirements in their country.

49. After some discussion, the Committee agreed that difference in the regulation of ginseng among different countries could be accommodated by introducing a text clarifying that this Standard should apply only when it is regulated as foods.

Species to be Covered

50. The Delegation of China proposed that *P. quinquefolius* L. and *P. notoginseng* Burk should be excluded from the Standard, as they are used for different purposes from *P. Ginseng* C. A. Meyer.

51. The Delegation of the Republic of Korea reminded the Committee that the proposed draft Standard forwarded to the 28th Session of the Commission included only *P. ginseng* C. A. and that the Commission requested the Committee to consider the inclusion of relevant species.

⁴ ALINORM 04/27/41, para. 97

⁵ CL 2006/3-ASIA; CX/ASIA 06/15/4; CX/ASIA 06/15/4-Add.1; CRD 2 (Comments of Japan); CRD 5 (Comments of Malaysia); CRD 8 (Comments of the Republic of Korea)

52. Another delegation pointed out that the 49th Session of the Executive Committee agreed that where it appears that enough common provisions exist between individual standards, Commodity Committees should give preference to the development of "inclusive" standards for related commodities.

53. Subsequently, the Committee considered the proposed draft Standard section by section and made the following amendments.

Section 1 “Scope”

54. The Committee agreed to add the following text in Section 1:

This Standard applies only in those jurisdictions where products defined in 2.1 are regulated as foods.

Section 2 “Description”

55. The Committee noted that the products covered by Section 2.2.3 should be more correctly described as “Other Types of Products Containing Ginseng”.

56. Several delegations pointed out that the minimum contents of ginseng should be specified for these products. These delegations further pointed out that these products were foods containing a small amount of ginseng and did not really correspond to the name of the Standard and proposed that Section 2.2.3 be deleted.

57. The Committee agreed to delete Section 2.2.3 and make consequential amendments to relevant Sections.

58. The Delegation of China pointed out that *P. notoginseng* Burk was used for foods only as additional ingredients after extraction and that it was not necessary to include *P. notoginseng* Burk in the Standard if “other types of products containing ginseng” was excluded from the Standard.

59. The Committee agreed not to include *P. notoginseng* Burk and derived products in this Standard.

Section 3 “Essential Composition and Quality Factors”

60. The Delegation of Japan, referring to its written comments contained in CRD 2, proposed to limit the quality factor for products derived from *P. ginseng* C. A. Meyer only to ginsenoside Rf, instead of three ginsenosides, because ginsenoside Rf was unique to *P. ginseng* C. A. Meyer and thus identification of ginsenoside Rf meant the existence of this particular species. The Delegation expressed a concern on the cost implications for the manufacturers if they had to test all the three ginsenoside. The Delegation further drew the attention of the Committee to the description in the Goal 1.2, Part II of the draft Strategic Plan 2008-2013, which provides that standards which are overly restrictive or more trade restrictive than necessary should be avoided taking into consideration the technical and economical implications.

61. The Delegation of the Republic of Korea preferred to retain the original provisions, because the Delegation believed that consumers could be misled by deleting ginsenosides Rb1 and Rg1 from the quality factors. The Delegation mentioned that the cost implication by the increased number of analytes might not be significant because all the three ginsenosides could be detected in one chromatography.

62. After some discussion, the Committee agreed that only ginsenoside Rb1 should be identified for *P. quinquefolius* L. and Rb1 and Rf for *P. ginseng* C. A. Meyer.

Section 4 “Contaminants”

63. The Committee agreed to remove Section 4.3 “Foreign Matters” and put a relevant provision in Section 3.3 “Quality Factors”.

Section 7 “Labelling”

64. The Committee agreed to amend the texts adopting a standard language for labelling provisions in Codex standards.

65. The Committee agreed not to list the common names of the ginseng species considering that there could be various common names in different countries and regions.

66. In response to the request for clarification by one delegation, the Delegation of the Republic of Korea explained that country of origin labelling is especially important for ginseng products since there were many

deceptive labelling practices relating to country of origin in the international market, and this was the information that consumers wanted to know the most.

67. In Section 7.4, the Committee agreed that the products should have clear marking to indicate that they are not intended for medicinal purpose, except where otherwise specified by national legislation, so as to take into account the situation where ginseng products were regulated as medicines.

Status of the proposed draft Standard for Ginseng

68. The Committee agreed to forward the proposed draft Standard for Ginseng to the Commission for adoption at Step 5 (see Appendix III). It was also agreed to forward the Sections on Food Additives, Labelling and Methods of Analysis and Sampling to the relevant Committees for their endorsement.

69. The Committee, recalling the decision made by the 27th Session of the Codex Alimentarius Commission⁶, agreed to recommend the Commission to finalize the Standard in a relevant Commodity Committee, preferably in the Committee for Processed Fruits and Vegetables.

PROPOSED DRAFT STANDARD FOR FERMENTED SOYBEAN PASTE (Agenda Item 3c)⁷

70. The Committee recalled that the last session of the Committee found that Scope of the Standard should be more inclusive to cover the related products in the region. The Committee further recalled that the proposed draft Standard had been returned to Step 2 for redrafting by an electronic working group led by the Republic of Korea, in order to address the issues raised during the last session.

71. The Delegation of the Republic of Korea introduced the proposed draft Standard redrafted by the electronic working group.

72. The Committee considered the proposed draft Standard section by section and made the following amendments.

Section 2 “Description”

73. The Committee agreed to slightly modify the product definition under Section 2.1 in order to make the requirements on ingredients more explicit.

74. The Committee agreed to use the term “naturally occurring microorganisms” instead of “indigenous microorganisms” in accordance with the advice provided by the Representative of WHO.

Section 3 “Essential Composition and Quality Factors”

Compositions

75. The Delegation of the Republic of Korea proposed to move some of the microorganisms from Section 3.1.2 “Optional Ingredients” to Section 3.1.1 “Basic Ingredients”, as proposed in CRD 8.

76. The Committee agreed with the proposal and to add a phrase to clarify that pathogenic or toxinogenic microorganisms could not be used.

77. The Committee agreed to replace the item “Flavouring raw materials” with “Natural flavouring raw materials” and to put an explanatory text in parentheses in order to clarify the ingredients included in this item.

Quality factors

78. The Committee agreed to delete item (b) “crude fat” from Section 3.2, as it was clarified that it was the consequence of the use of the soybean and did not contribute to the organoleptic characteristics of the product.

79. The Committee agreed to add a non-quantitative requirement under this Section as follows:

“The products should have flavour, odour, colour and texture characteristic of the product.”

80. The Delegation of Japan, referring to their written comments contained in CRD 2, stated that they needed more time to carry out further studies on the numerical values that would be obtained with the

⁶ ALINORM 04/27/41, para. 94

⁷ CL 2006/23-ASIA; CRD 2 (Comments of Japan); CRD 5 (Comments of Malaysia); CRD 8 (Comments of the Republic of Korea); CRD 10 (Comments of Thailand); CRD 11 (Comments of Thailand)

proposed methods of analysis, and proposed to defer consideration of the quality factors. The Delegation also pointed out that the numerical values should be such that various types of products in the region were covered.

81. The Delegation of China pointed out that the amino nitrogen level in the product was different when raw material was different and that for example in China the level was 0.6%.

82. The Delegation of the Republic of Korea proposed to specify different values for two different groups of products, products using only soybeans and products using soybeans and grains, in order to accommodate wide range of products.

83. The Delegation of Thailand proposed to add a foot note to item (a) "Total Nitrogen" in order to specify the protein conversion factor of 5.71, because in some countries protein content is used as a quality factor instead of the total nitrogen.

84. After some discussion, the Committee agreed to retain the current Section 3.2 in square brackets for further consideration, with the addition of a non-quantitative requirement and the deletion of item (b).

Section 4 "Food Additives"

85. Some delegations proposed to add several food additives under Section 4.

86. The Committee generally supported the proposals, but agreed to put the following two food additives in square brackets.

Saccharin

87. Some delegations expressed concern on the inclusion of saccharin in this Standard, because use of saccharin was restricted in their countries and the products covered by this Standard were widely consumed in their population. The Committee noted that sodium saccharin, included in the proposal, was evaluated by JECFA but its maximum use levels were set for only a few categories of food and that it was not included in the GSFA.

Yeast extract

88. The Committee noted that addition of yeast extracts to the product would raise the level of amino nitrogen, which would be otherwise attributed to the process of fermentation, and that it would make it difficult to control the quality through the level of amino nitrogen.

Section 5 "Contaminants"

89. The Committee agreed to amend the title of Section 5.2 as "Other Contaminants".

Section 7 "Labelling"

90. The Committee agreed to modify the text under Section 7.1 "Product Name" in order to make it clear that common or local name of the product allowed by national legislation could be used.

91. The Committee agreed to add the subsection for the claim of "Halal" under Section 7.

Section 8 "Methods of Sampling and Analysis"

92. The Delegation of Japan explained that the experiments in their national laboratories indicated that the AOAC methods cited in the Standard were basically applicable to the product, provided that the specification and modification indicated in their written comments in CRD 2 were adopted.

93. The Committee agreed to incorporate the proposed specification and modifications to the Provisions under Section 8.

Weights and Measures

94. The Delegation of Thailand proposed to add the section for "Weights and Measures" as Section 7, referring to their written comments in CRD 11.

95. The Committee, while agreeing with the proposal, put the percentage for minimum fill in square brackets, because it was not clear whether the current figure was appropriate for paste-type products.

Status of the proposed draft Standard for Fermented Soybean Paste

96. The Committee agreed to hold the proposed draft Standard at Step 4, with the exception of Section 3.2 (Quality Factors) (see Appendix IV).

97. The Committee agreed to establish an electronic working group led by the Republic of Korea in order to further consider the provisions under Section 3.2 (Quality Factors). The working group would be open to all countries of the Region. China, Indonesia, India, Japan, Malaysia, Singapore and Thailand expressed their desire to participate in the working group. The revised text would be circulated for comments at Step 3, prior to the next session of the Committee.

PROPOSED DRAFT STANDARD FOR NON FERMENTED SOYBEAN PRODUCTS (Agenda Item 3d) ⁸

98. The Committee recalled that the 28th Session of the Commission had approved new work on the proposed draft Standard for Non Fermented Soybean Products, which was subsequently drafted by China and circulated for comments at Step 3.

99. The Delegation of China, while presenting the document, pointed out that non fermented soybean products were traditionally consumed in many Asian countries, that their consumption and trade was increasing at the regional and international level, and that the standard should be comprehensive enough to cover the various types of non fermented soybean products present in the market.

100. The Delegation of Japan expressed the view that the scope of the standard covered a wide range of products with few common characteristics, for which important provisions such as additives should be different, and that many of these products were consumed only in a few countries or were not significantly traded. The Delegation therefore proposed to reconsider the scope of the Standard and to make it more specific, taking into account the recommendations of the 56th Session of the Executive Committee in this respect, and the Criteria for the Establishment of Work Priorities.

101. Several delegations proposed to clarify the types of products covered without restricting the scope, as the standard should address all relevant soybean products, provided they were identified by adequate common names.

102. The Committee agreed to establish a working group chaired by the Delegations of China and Thailand, working in English, and including India, Indonesia, Japan, Malaysia, Republic of Korea, Singapore, and Viet Nam in order to consider how to clarify the scope of the standard. As a result, the Committee considered the following proposal:

Scope: The standard does not include soy protein products.

Classification

1. *Soybean milk / beverages*
2. *Soybean curd*
 - 2.1 *Soft soybean curd*
 - 2.2 *Freeze dried curd*
3. *Compressed soybean curd/ Tofu Gan*
4. *Soybean film*

Generic / similar provisions of those products categorized would be mentioned in the standard. Different or specific provisions for each product would be described in separate Annexes.

103. The Committee agreed that this framework could be used as a basis for the development of the standard and that the following issues should be discussed further in the process: the establishment of common provisions applying to all four classes of products, and the identification of adequate names for the products concerned. The Committee recognized the need to review the appropriateness of the four categories of products at the next session.

⁸ CL 2006/24-ASIA; CX/06/15/6 (comments of Japan); CRD 10 (comments of Thailand)

104. After some discussion, the Committee recognized that it was not possible to review the standard at the present session and agreed to establish an electronic working group chaired by China and Thailand with the mandate of redrafting the standard on the basis of the above classification. It was agreed that China and Thailand would circulate a first draft within the working group, open to all interested member countries in the Region, in order to prepare a revised version for consideration by the next session of the Committee.

105. The Committee expressed its appreciation to the delegations of China, Thailand and to the working group for their constructive work in order to clarify the scope.

Status of the proposed draft Standard for Non Fermented Soybean Products

106. The Committee agreed to return the proposed draft Standard to Step 2 for redrafting by an electronic working group coordinated by China and Thailand, comments at Step 3 and consideration at the next session.

ACTIVITIES OF FAO AND WHO COMPLEMENTARY TO THE WORK OF THE CODEX ALIMENTARIUS COMMISSION, INCLUDING CAPACITY BUILDING (Agenda Item 4)⁹

107. The Representative of FAO, speaking on behalf of FAO and WHO, outlined the main activities carried out by both organisations since the last session of the Committee as regards food safety and quality, risk analysis, capacity building intended to facilitate participation in Codex work, and technical assistance at the regional and national level. The Representative indicated that a Procedural Guideline compiling all written procedures followed by FAO and WHO in relation to the provision of scientific advice would soon be completed, and highlighted the activities intended to facilitate the participation of experts and the generation of data from developing countries for the purposes of risk assessment. Several delegations expressed their appreciation to FAO and WHO for their efforts in capacity building activities in the region and expressed the view that further support was needed, especially as regards risk analysis.

108. The Delegation of India indicated that with the support of FAO and WHO, manuals on GMP, GHP and HACCP in several food sectors had been developed and an on-line course on food safety had been designed and initiated with an academic institution, which was a very effective approach to capacity building. The Delegation noted that further technical assistance was required on risk analysis, monitoring of contaminants and the detection of genetically modified material.

109. The Delegation of the Republic of Korea stressed the importance of strengthening risk analysis training and expressed its willingness to share its experience in this field with countries in the region, while recalling that the highest priority should be given to public health and consumer protection. In this regard, the Committee was informed that a regional training course for Asia organized by FAO on microbiological risk assessment had been followed by the establishment of a regional network in this area, and that the FAO/WHO Manual on risk analysis, which included two case studies, was in the final stages of publication.

110. The Delegation of Sri Lanka informed the Committee that with the assistance of WHO, sampling protocols and manuals of good hygienic practice for food handlers had been developed at the national level, and noted that further assistance was needed in the areas of risk analysis, inspection and certification, detection of genetically modified material.

111. The Representative of WHO noted that significant progress had been made in several areas, especially participation in Codex and capacity building in risk analysis and food safety, but that FAO and WHO had limited resources to satisfy the requests of member countries as regards technical assistance and pointed out that the Standard and Trade Development Facility (STDF) had a considerable potential for funding projects in the area of sanitary and phytosanitary measures. The Representative indicated that, following the Total Diet Studies workshop held in Beijing in 2006, a regional training course would be held in Jakarta in 2007, and stressed the importance of such studies to allow developing countries to assess exposure to chemicals so as to set their priorities in this area.

112. The Delegation of Bhutan expressed the need to set up inspection and certification of food export/import, for which it required resources in terms of expertise and infrastructure. Furthermore, the Codex Contact Point office needed to be well set up in order to actively participate in Codex related activities.

⁹ CX/ASIA 0/15/7-Part 1 and Part 2; CRD 4 (comments of India)

113. The Delegations of Bhutan and Sri Lanka stressed the difficulties in the development of laboratory capacities, especially for complex and costly analysis such as GM testing, and inquired about the possibilities of regional training and technical assistance in this respect. The Delegation of Sri Lanka also proposed to set up a regional training center for advanced training in food safety. The Representatives of FAO and WHO pointed out that resources for projects to upgrade laboratory capacity were limited in view of their high cost and that the approach of both organizations was to encourage regional cooperation and the development of networks in this area.

INFORMATION ON NATIONAL FOOD CONTROL SYSTEM AND CONSUMER PARTICIPATION IN FOOD STANDARD SETTING (Agenda Item 5)¹⁰

114. The Committee was informed of the recent updates to national food control systems and consumer participation in standard setting in countries in the Region. The following is a summary of the individual statements made. Many delegations provided information in written form as Conference Room Documents, which will be made available through the Codex lists of distribution.

Japan

115. Japan has signed economic partnership agreements (EPA) with Singapore, Malaysia and Mexico and is negotiating similar agreements with several other countries, mainly in Asia. In view of some difficulties to discuss food safety matters with relevant experts in those countries, Japan encourages food safety experts in the region to get involved in the EPA negotiations when food safety issues are on the agenda. As regards Codex, coordination is carried out by a Consultative Committee consisting of representatives of ministries, industry and consumers.

Malaysia

116. Malaysia adopts an integrated approach involving various ministries, departments and agencies involved in the national food control system. Malaysia has also established the National Food Safety and Nutrition Council to act as advisory body to the government on food safety issues and policy. The Ministry of Health serves as the national Codex Contact Point and secretariat to the National Codex Committee. Consumers and the public are also actively involved in standard setting at the national level.

Republic of Korea

117. The Republic of Korea is considering the creation of a single competent authority integrating all the national food safety control system to enhance food safety of the market and to improve efficacy of the food control system. The Korean government is looking forward to the results of the discussion on restructuring the jurisdictions of food safety control system.

Indonesia

118. The Indonesia National Integrated Food Safety System (IFSS) was officially launched in May 2004, ever since the national food control system follows an integrated intersectorial approach. Based on this regulation, the authority for controlling food safety is involving the Ministry of Agriculture, Ministry of Fishery, Ministry of Industry, Ministry of Health and National Agency of Drug and Food Control (NADFC). The National Codex Committee involves all interested stakeholders including consumer organizations. The Codex Contact Point is located in the National Standardization Agency.

China

119. China has established the Codex Contact Point in the Ministry of Agriculture and a National Codex Committee (NCC) including nine members: Ministry of Health, Ministry of Agriculture, General Administration of Quality Supervision, Inspection and Quarantine, China Light Industry Chamber, State Grain Administration, China General Chamber of Commerce, Ministry of Commerce, All China Federation of Supply and Marketing Cooperatives and State Food and Drug Administration.

¹⁰ CL 2006/16-ASIA; CX/ASIA 06/15/8 (comments of Japan and Malaysia); CRD 1 (comments of Korea); CRD 6 (comments of Indonesia); CRD 7 (comments of China); CRD 9 (comments of Cambodia); CRD 10 (comments of Thailand)

Cambodia

120. The law on the Management of the Quality and Safety of Products and Services (LMQSPS) is an umbrella law for food safety and food trade aiming at the farm-to-table approach. Four main ministries are responsible for food safety, namely: Ministry of Commerce (Camcontrol Department), Ministry of Agriculture, Forestry and Fishery, Ministry of Health, and Ministry of Industry, Mine and Energy. The level of awareness of consumers on food standards is low and there is no consumer association at the present time. However, for each draft standard consultations are held with the industry and the universities, as required.

Thailand

121. The food control system has been reviewed to follow the farm to table approach to food safety, including prevention and information campaign directed to producers. The roadmap for food safety clarifies the distinctive role and responsibilities of each food control authority in Thailand. National Committees responsible for food standard and regulation setting consist of representatives from governmental organizations, industry, traders, consumer groups and experts. The National Bureau of Agricultural Commodity and Food Standards recognizes consumer participation as one of the main principles in establishing standards.

India

122. The Codex Contact Point is located in the Ministry of Health and Family Welfare. The composition of the National Codex Committee includes all relevant ministries and all concerned stakeholders, including the industry and representatives from the consumer organizations, who participate and contribute in examining the working documents and in finalizing the comments of India. A website of the NCC is also maintained.

Sri Lanka

123. The Food Act defines the organization of food control at the level of central administration and local services, with the main responsibility for food safety in the Ministry of Health, while specific agencies carry out export control. As regards consumer participation, two representations for consumer organizations are available in the relevant committee on food safety.

Bangladesh

124. Several ministries are in charge of food control, depending on the food categories concerned. In order to ensure the quality and safety of foods, the government refers to international standards developed by FAO and WHO. Bangladesh has a very well developed laboratory system which conducts chemical and biological analysis and a special committee to deal with food safety issues.

Bhutan

125. The Bhutan Agriculture and Food Regulatory Authority (BAFRA), the Ministry of Agriculture, is taking a lead role in food control, and is responsible for inspection and laboratory services. Under the Ministry of Agriculture, the National Codex Commission is the highest authority for food regulations and is responsible for food safety and setting commodity standards.

Nepal

126. The Department of Food Technology and Quality Control under the Ministry of Agriculture and Cooperatives has the responsibility for food development and food control systems. Nepal has reviewed its food law according to Codex and the SPS Agreement. Nepal has formed a National Codex Committee which includes representatives of ministries, industry and consumers. Consumers are given due priority in standard setting at the national level.

Singapore

127. The Agri-Food and Veterinary Authority is responsible for food safety control, which is focused on high risk products. Singapore has developed a food safety awareness programme aimed at educating consumers on food safety, which is continuously getting updated. The National Codex Committee established in 1998 includes representatives of food manufacturing associations and consumer associations.

INFORMATION ON USE OF CODEX STANDARDS AND RELATED TEXTS AT NATIONAL AND REGIONAL LEVELS (Agenda Item 6)¹¹

128. The Committee recalled that following the abolition of the acceptance procedure, the Committee on General Principles had recognized the need for cooperation with WTO in order to improve monitoring information on the use of Codex standards. In this perspective, the 57th Session of the Executive Committee agreed to add a new agenda item in Coordinating Committees regarding the use of Codex standards and related texts at the national and regional levels. The Committee considered the information provided by several delegations on the situation and approach at the national level, as follows.

Japan

129. Japan establishes or revises food control measures based on Codex standards and related texts as a member of WTO. Japan considers that it is not practical to simply categorize the application of such standards and related texts as use or non-use for the following reasons: there are thousands of numerical standards such as MRLs and it is heavy work for member countries to inform other members of use or non-use of each MRL; and so-called process or system standards such as Principles for Traceability/Product Tracing are applied by member countries as appropriate according to their situation.

Malaysia

130. Codex standards have been very useful as a reference in developing national standards and Malaysia strongly supports harmonization of national standards with those of Codex. Risk analysis principles have yet to be fully implemented and adopted. The challenge is the lack of expertise to undertake risk assessment as well as the unavailability of quality data. However, efforts are being made to strengthen expertise in the area of risk assessment in collaboration with research institutes and universities to ensure availability of quality data.

Republic of Korea

131. The Republic of Korea considers that simply deciding on the use of the Codex standards in principle at the national level would not be easy as many reasons such as exposure measures or level of contaminants in foods have to be taken into account in the elaboration of food safety standards. However, the Republic of Korea makes continuous efforts to harmonize national legislation on food safety including standards for food additives, contaminants and many others with Codex standards, guidelines and recommendations as much as possible.

India

132. India has harmonized Indian standards taking into consideration the Codex standards, Codes and Guidelines, wherever available. The standards have been harmonized in the following areas: general provisions for food additives, fish and fishery products, sugar, confectionery, chewing gums, bubble gums, labelling provisions, definition of infant food and infant milk substitutes, good manufacturing practices. However, India is having difficulties with the implementation these standards due to constant need for laboratories to keep pace with advancement in analytical techniques.

China

133. Some difficulties have been experienced in China in the use of Codex standards and related texts. For example, small and middle size enterprises are still quite common in China, but Codex standards and related texts are generally based on large businesses. Many laboratory facilities and equipment need to be upgraded to meet the requirements by those very stringent standards, which means that considerable resources are needed.

Thailand

134. Thailand generally incorporates Codex food safety standards into Thai regulatory framework, including national legislations and standards. Only in some cases, based on national risk assessment, measures different from Codex may be needed to protect the health of consumers. In addition, efforts have

¹¹ CL 2006/16-ASIA; CX/ASIA 06/15/9 (comments of Japan and Malaysia); CRD 1 (comments of Republic of Korea); CRD 4 (comments of India); CRD 7 (comments of China); CRD 9 (comments of Cambodia); CRD 10 (comments of Thailand)

been made to harmonize technical standards with other Codex standards related to essential quality for food commodities. Thailand has faced more difficulties due to the requirements by trade partners than in the harmonization with Codex standards, especially as the standards applied by some importing countries are stricter than those of Codex.

Indonesia

135. In developing standards and guidelines to control food for export or import, Codex standards are used as a basic reference. However, other standards from certain developed or developing countries are also used for comparison in the elaboration of standards. Food safety standards are based on the risk analysis approach. Some problems still exist in some aspects of food control systems such as testing laboratories due to the lack of skilled experts and equipments for analysis and sampling.

Sri Lanka

136. Codex standards are commonly used as a basis for national standards in several areas. Although Sri Lanka has a well established organizational infrastructure and mechanisms for effective implementation and enforcement, it has faced challenges in the areas of surveillance, analytical inputs, inspection, certification and risk analysis due to constraints in human and financial resources.

Bangladesh

137. Bangladesh could not fully adopt Codex standards as national standards because Bangladesh has its own food culture, diet pattern and habits. However Bangladesh has adopted several Codex standards as national standards and has the intention to improve this situation and to participate effectively in Codex. As regards the implementation and enforcement of standards, the main difficulties arise out of lack of awareness among the people.

Vietnam

138. The Vietnam National Codex Committee, established in 1994, is chaired by the Minister of Science and Technology. Vietnam began to use Codex standards as national standards in 1996 on a voluntary basis. They will be used as mandatory standards in 2006 and included in legal regulations by the relevant ministries. Vietnam has accepted Codex standards fully or partly according to the circumstances in the country. The main areas covered by this harmonisation are additives, contaminants and pesticide MRLs, milk and milk products, fishery products, fruits and vegetables.

Cambodia

139. Cambodia, as a Member of the World Trade Organization, must conform with the obligations under the SPS and TBT Agreements, and therefore needs to implement food safety regulations and to ensure the protection of the health of consumers, and against deception or fraud in food trade. Cambodia therefore has adopted Codex standards as national standards and technical regulations, where relevant, factually 10 general standards, 17 commodities standards and 35 recommended codes of practice.

Nepal

140. The standards for many food products are in the process of harmonization with Codex standards, such as the standards of fats and oils and milk products. FAO/ILSI, and SAARC together have held workshops on the Harmonization of Food Standards in SAARC Region with the initiative of DFTQC. In order to follow Codex standards at the national level, there is a need for capacity building in food inspection systems, risk analysis and strengthening of laboratory analytical services.

Bhutan

141. Bhutan is in the process of developing national food commodity standards by the Food Standards Committee, under the National Codex Committee. The major challenge is due to the lack of scientific data and subject matter specialists in the field. Although, the safety standards, guidelines, manuals and code of practices that have been developed so far are based on Codex standards. With regard to analytical testing, Bhutan really lacks laboratory testing facilities and skilled manpower. The possibility of further technical assistance is being sought from FAO/WHO and also the possibility of establishing regional cooperation in strengthening laboratory capacity.

NOMINATION OF THE COORDINATOR (Agenda Item 7)¹²

142. The Committee noted that the Committee was invited to nominate the Coordinator for Asia for appointment by the 30th Session of the Commission according to the Rule IV. 2 of the Rules of Procedure as amended by the 29th Session of the Commission.

143. The Delegation of Indonesia introduced its recent active participation in the work of Codex and expressed its willingness to serve as the Coordinator for Asia.

144. The Committee unanimously agreed to nominate Indonesia for appointment by the 30th Session of the Commission.

145. The Delegation of Indonesia thanked all the delegations for their support.

OTHER BUSINESS AND FUTURE WORK (Agenda Item 8)¹³**CHILI SAUCE**

146. The Delegation of Thailand introduced its proposal for new work on the Standard for Chili Sauce, the draft project document for which was contained in CRD 3.

147. The Committee noted that the product was not only important for the Region but also traded internationally at a significant amount.

148. The Delegation of Japan, while appreciating the work of Thailand, stated that it needed more time for consultation with the relevant stakeholders since the proposal was made available only at the meeting and preferred to defer its decision on this proposal. The Delegation also proposed that project documents be submitted well in advance of the session in the future.

149. Many delegations supported the proposal of Thailand because the product was widely consumed in their countries and some of them were also major exporters of the product.

150. The Committee agreed to request the Commission for approval of this new work by the Committee. The Delegation of Japan reserved its position on this decision.

151. The Committee further agreed that if new work was approved, Thailand would prepare a proposed draft Standard for comments and consideration by the next session.

EDIBLE SAGO FLOUR

152. The Delegation of Indonesia introduced its proposal for new work on the Standard for Edible Sago Flour, as contained in CRD 6. The Delegation further explained the background of the proposal and the process of the development of the proposed draft Standard.

153. The Committee noted that the product could be used similarly as rice flour, wheat flour and cassava flour, and also as a natural stabilizer and that it was traded among several countries of the Region.

154. The Delegation of Japan preferred to defer the decision on this proposal due to the same reason it explained for the Standard for Chili Sauce.

155. Several delegations appreciated the work of Indonesia and supported its proposal.

156. The Committee agreed to request the Commission for approval of this new work by the Committee. The Delegation of Japan reserved its position on this decision.

157. The Committee noted that the Delegation of Indonesia, with the assistance from the countries interested in this Standard, should prepare a project document and submit it to the 30th Session of the Commission.

158. The Committee agreed that if new work was approved, Indonesia would prepare a proposed draft Standard for comments and consideration by the next session.

¹² CX/ASIA 06/15/10

¹³ CRD 3 (Comments of Thailand); CRD 5 (Comments of Malaysia); CRD 6 (Comments of Indonesia)

STRATEGIC PLAN FOR THE COORDINATING COMMITTEE FOR ASIA

159. The Delegation of Malaysia introduced the proposal to develop a strategic plan with the goal of strengthening “the food safety infrastructure of all member countries of Asia and the region’s contribution to Codex work”. The Delegation indicated that this plan was necessary for the following reasons: it was intended as a framework for regional cooperation and would encourage countries to participate more effectively in Codex work; and it would reassert the role of the CCASIA in furthering the objectives of Codex. In addition, it was consistent with the overall Draft Strategic Plan for 2008-2013 and similar in principle to the Strategic Plans developed by other regions. The proposed strategic plan described six strategic objectives, the action required, responsible party, and timeline for action.

160. The Delegation of Japan, while supporting this proposal, expressed the view that the section in the Introduction referring to “the need for developed members to accelerate and extend technical assistance to developing ones” should be deleted. The Committee however agreed not to discuss the text in detail but to decide whether to proceed with the elaboration of a strategic plan.

161. Many delegations expressed their support for the elaboration of a strategic plan in order to facilitate regional cooperation. Some delegations noted that although they supported the proposal in principle, they needed more time to study the document in detail at the national level and to provide comments.

162. The Committee agreed to the elaboration of a Strategic Plan for CCASIA. It was further agreed that the draft Strategic Plan, as presented in CRD 5, would be circulated in a separate Circular Letter and that Malaysia would collate the comments and redraft the document, if required, for further consideration at the next session.

DATE AND PLACE OF NEXT SESSION (Agenda Item 9)

163. The Committee was advised that the date and place of the next session would be communicated to the members after consultation between the Codex Secretariat and the Coordinator to be appointed by the 30th Session of the Commission.

SUMMARY STATUS OF WORK

SUBJECT MATTER	STEP	ACTION BY	DOCUMENT REFERENCE (ALINORM 07/30/34)
Proposed draft Standard for Gochujang (N03-2004)	5	30 th CAC	Para. 42 Appendix II
Proposed draft Standard for Ginseng Product (N01-2004)	5	30 th CAC	Para. 68 Appendix III
Proposed draft Standard for Fermented Soybean Paste (N02-2004) (Section 3.2)	2/3	Electronic working group led by the Republic of Korea Members/Observers 16 th CCASIA	Paras 96-97 Appendix IV
Proposed draft Standard for Fermented Soybean Paste (N02-2004) (other Sections)	4	16 th CCASIA	
Proposed draft Standard for Non Fermented Soybean Products (N06-2005)	2/3	Electronic working group led by China and Thailand Members/Observers 16 th CCASIA	Para. 106
Proposed draft Standard for Chili Sauce	1/2/3	59 th CCEXEC and 30 th CAC Thailand Members/Observers 16 th CCASIA	Paras 150-151
Proposed draft Standard for Edible Sago Flour	1/2/3	59 th CCEXEC and 30 th CAC Indonesia Members/Observers 16 th CCASIA	Paras 156-158
Draft Strategic Plan for Coordinating Committee for Asia	-	Members/Observers 16 th CCASIA	Para. 162

Appendix I

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Appendix II**PROPOSED DRAFT STANDARD FOR GOCHUJANG
(At Step 5 of the Procedure)****1. SCOPE**

This standard applies to the product defined in Section 2 below and offered for direct consumption including for catering purposes or for repacking if required. It does not apply to the product when indicated as being intended for further processing. This standard does not apply to chilli paste or chilli sauce products having red pepper as the main ingredient.

2. DESCRIPTION**2.1 Product Definition**

Gochujang is a red or dark red pasty fermented food manufactured through the following process:

- (a) Saccharified material is manufactured by saccharifying grain starch with powdered malt, or by cultivating *Aspergillus* sp. in grains;
- (b) Salt is mixed with the saccharified material obtained in the above (a). Subsequently, the mixture is fermented and aged;
- (c) Red pepper powder is mixed and other ingredients may be mixed with the mixture before or after the fermentation process (b) above.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS**3.1 Composition****3.1.1 Basic Ingredients**

- (a) Grains
- (b) Red pepper (*Capsicum annuum* L.) powder
- (c) Salt
- (d) Potable water

3.1.2 Optional Ingredients

- (a) Powdered *meju**
* Fermented material of soybeans or the mixture of soybeans and grains using microorganisms (bacteria, molds and yeasts) in a state of nature
- (b) Soybeans
- (c) Sugars
- (d) Distilled alcohol derived from agricultural products
- (e) Soy sauce
- (f) Fermented soybean paste
- (g) Fish sauce
- (h) Sea food extract
- (i) Fermented wheat protein
- (j) Fermented rice
- (k) Yeast extract
- (l) Hydrolyzed vegetable protein
- (m) Other ingredients

3.2 Quality Factors

3.2.1 Quality Factors

- | | |
|-------------------|-----------------------------|
| (a) Capsaicin | not less than 10.0ppm (w/w) |
| (b) Crude protein | not less than 4.0% (w/w) |
| (c) Moisture | not more than 55.0% (w/w) |

3.2.2 *Gochujang* shall have its unique flavour, odour, and the following qualities.

- (a) Color: The product shall have a red or dark red color derived from red pepper (*Capsicum annuum* L.).
- (b) Taste: The product shall have a hot and savory taste. It may also have a somewhat sweet taste and a somewhat salty taste.
- (c) Texture: The product shall have an appropriate level of viscosity.

3.3 Classification of “Defectives”

Any container that fails to meet the applicable quality requirements, as set out in Sections 3.2, should be considered a “defective”.

3.4 Lot Acceptance

A lot should be considered as meeting the applicable quality requirements referred to in Sections 3.2., when the number of “defectives”, as defined in Section 3.3, does not exceed the acceptance number (c) of the appropriate sampling plans.

4. FOOD ADDITIVES

The food additives listed below can be used within the scope of a permitted amount.

(INS No)	(Name of Food additives)	(Maximum level)
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4.1 Preservatives

200	Sorbic acid	1.0g/kg of sorbic acid single or combination
202	Potassium sorbate	
203	Calcium sorbate	

4.2 Texturizers

452(i)	Sodium Polyphosphate	limited by GMP
452(ii)	Potassium Polyphosphate	limited by GMP

4.3 Flavour Enhancing Agents

621	MSG (Monosodium L-glutamate)	limited by GMP
508	Potassium chloride	limited by GMP

4.4 Antioxidant

325	Sodium lactate	limited by GMP
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4.5 Acidity regulator

296	Malic acid (D-, L-)	limited by GMP
339i	Monosodium orthophosphate	5000 mg/kg singly or in combination as phosphorus
339ii	Disodium orthophosphate	
340i	Monopotassium orthophosphate	
340ii	Dipotassium orthophosphate	

4.6 Stabilizer

412	Guar gum	limited by GMP
414	Gum arabic (acacia gum)	limited by GMP
415	Xanthan gum	limited by GMP

5. CONTAMINANTS

The products covered by this Standard shall comply with the maximum limits established by the Codex Alimentarius Commission.

6. HYGIENE

6.1 It is recommended that the products to which this standard applicable should be manufactured and handled in compliance with the Recommended International Code of Practice - 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.

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

7. WEIGHTS AND MEASURES

7.1 Minimum Fill

As for a product whose indicated weight is not more than 1,000g, the tolerance allowed shall be less than 15g. As for a product whose indicated weight is 1,000-5,000g, the net weight of the product shall not be less than 98.5% of the indicated weight. As for a product whose indicated weight is more than 5,000g, the net weight of the product shall not be less than 99% of the indicated weight.

7.2 Classification of "Defectives"

A container that fails to meet the requirement for minimum fill of Section 7.1.1 shall be considered a "defective".

7.3 Lot Acceptance

A lot should be considered as meeting the requirements of Section 7.1.1, when the number of "defectives", as defined in Section 7.1.2, does not exceed the acceptance number (c) of the appropriate sampling plan.

8. LABELLING

In addition to the provisions of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985), the following specific provisions apply.

8.1 Product Name

8.1.1 The name of product shall be "Gochujang".

8.1.2 The name of product can be labelled in accordance with domestic laws, so that its characteristics may be expressed.

8.2 Labelling of Non-Retail Containers

Information for non-retail containers shall be given on the container or in accompanying documents, except that the name of the product, lot identification and the name and address of the manufacturer, packer or distributor, as well as storage instructions, shall appear on the container. However, lot identification, and the name and address of the manufacturer, packer or distributor may be replaced by an identification mark, provided that such mark is clearly identifiable with the accompanying documents.

9. METHODS OF ANALYSIS AND SAMPLING

9.1 Sampling

Sampling shall be conducted as follows:

- (a) Samples shall be stored in such a way as materials may not be heated up;
- (b) Great care shall be taken so that samples, sampling equipment, and sampling containers may be protected from outside pollution;
- (c) Samples shall be kept in a clean and dry container with its lid. The container shall carry detailed descriptions about sampling such as sampling date, seller's name, and other particulars of consignment sale.

9.2 Methods of Analysis

9.2.1 Determination of Capsaicin

According to the method described in the Annex A or B.

9.2.2 Determination of Crude protein

According to AOAC 984.13 (Nitrogen conversion factor: 6.25).

9.2.3 Determination of Moisture

According to AOAC 934.01.

Determination of capsaicin in *Gochujang* using GC detection

1. SCOPE

This method is suitable for the determination of capsaicin and dihydrocapsaicin (DHC) in *Gochujang* using chromatographic detection. The method uses squalene as an internal standard. The concentration of capsaicin and dihydrocapsaicin is expressed as ppm.

2. PRINCIPLE

To extract capsaicin and DHC, the mixture is blended to a homogeneous consistency. Capsaicin in *Gochujang* is extracted with 100% methanol, followed by methanol – hexane fractionation to remove hydrophilic and hydrophobic interfering substances by a separating funnel. Capsaicin in methanol layer is extracted with dichloromethane (DCM) and the saturated NaCl, concentrated by a rotary evaporator. A portion of the concentrated sample extract is then taken and completely solved with DCM containing squalene as an internal standard for analysis using gas chromatographic detection.

3. REAGENT AND MATERIALS

During the analysis, unless otherwise stated, use only reagent of recognized analytical grade and water of at least grade 3 as defined in ISO 3696.

3.1 Reagents

- 3.1.1 Capsaicin (99 + %, $C_{18}H_{27}NO_3$, Fw 305.42, CAS 404-86-4)
- 3.1.2 Dihydrocapsaicin (90 + %, $C_{18}H_{29}NO_3$, Fw 307.42, CAS 19408-84-5)
- 3.1.3 Squalene (CAS 111-02-4)
- 3.1.4 Hexane
- 3.1.5 Methanol
- 3.1.6 Methanol + Water (80 + 20)
- 3.1.7 Dichloromethane
- 3.1.8 Sodium chloride
- 3.1.9 Sodium sulfate

3.2. Preparation of standard solution

3.2.1 Capsaicin Stock solution (A)

Weigh approximately 100 mg of each capsaicin and DHC, making up to 100 mL in a volumetric flask with DCM to give solution (A) of approximate 1000 $\mu\text{g/mL}$.

3.2.2 Capsaicin working solution (B)

Prepare 100 mL intermediate solution B by dilution of 10 mL solution A (3.2.1) with 100 mL of DCM to exactly 100 $\mu\text{g/mL}$ in DCM.

3.2.3 Squalene internal standard working solution (C)

Weigh approximately 100 mg squalene and make up to 250 mL in a volumetric flask with DCM to give a solution (C) of approximately 400 $\mu\text{g/mL}$ in DCM.

3.3 Calibration solutions of capsaicin

Dispense volumes of the 100 $\mu\text{g/mL}$ solution (B, 3.2.2) into 50 mL round flask, dried up and add 2 mL of internal standard working solution (C, 3.2.3) to give 10.0, 50.0, 100.0, 300.0, 500.0 $\mu\text{g/mL}$ capsaicin.

4. APPARATUS

4.1 Gas chromatograph with flame ionization detector (FID)

The following conditions have been found to be suitable:

4.1.1 Injector / Detector temperature : 320°C / 350°C

4.1.2 Oven temperature program: 220°C for 1 minute, ramp at 5°C/min to 250°C, hold for 13 minutes and raise to 280°C holding 5 min by 20°C/min. Helium carrier gas at 1.5 mL/minute

4.1.3 Make split injection of 1.0 μ L with split ratio 1:5

4.2 GC column, 30 m x 0.32 μ m, 0.25 μ m film thickness, HP-1 or equivalent

4.3 Analytical balance, capable of weighing to 4 decimal places

4.4 Shaker, capable of attaining 2,000 rpm

4.5 Centrifuge, capable of attaining 3,500 rpm

4.6 Filter paper (Waterman No. 2 or equivalent)

5. LABORATORY SAMPLES

On receipt, samples are given a unique sample number. *Gochujang* sample is stored at below 4°C. All other samples are stored at room temperature in an air tight container prior to analysis.

6. PROCEDURE

6.1 Laboratory sample

Samples should be minced or grated to a homogeneous mixture. All samples should be stored in the air-tight container and at room temperature prior to analysis. All samples should be mixed thoroughly to a homogeneous mixture before analysis.

6.2 Test sample

6.2.1. Thoroughly mix the sample. Weigh, to the nearest 0.01 g, and 10 g portion of *Gochujang* into a centrifuge bottle (250 mL, Nalgene).

6.2.2 Add 50 mL of methanol and shaking for 2 hours, extracting capsaicin.

6.2.3 Filter the extract with Watman No. 2 filter paper into a 250 mL flask (Ext-A).

6.2.4 Add additional 30 mL of methanol to residue and shaking for 1 hour, extracting capsaicin (Ext-B).

6.2.5 Repeat step 6.2.3 to 6.2.4 (Ext-C)

6.2.6 Combine Ext-A, Ext-B and Ext-C in 250 mL round bottom flask, concentrating up to approximately 5 mL.

6.2.7 Solve the concentrate with 20 mL of 80% methanol and 20 mL of hexane.

6.2.8 Transfer the solution into a 250 mL separating funnel.

6.2.9 Shake and separate into two layers, methanol layer (M1-layer, upper) and hexane layer (H1-layer, lower)

6.2.10 Reserve H1-layer in 100mL flask and transfer M1-layer (6.2.9) into a separating funnel and add additional 20 mL of hexane.

6.2.11 Repeat step 6.2.9 to 6.2.10 (M2-layer and H2-layer)

6.2.12 Repeat step 6.2.9 to 6.2.10 (M3-layer and H3-layer)

6.2.13 Combine H1-layer, H2-layer and H3-layer (HC-layer) in the 250mL separating funnel, adding 20 ml 80% methanol, shaking and separating into two layers, methanol layer (M'1-lower layer) and hexane layer (H'1-upper layer).

6.2.14 Reserve M'1-layer in the new 250 mL flask.

6.2.15 Add 20 mL of 80% methanol into the separating funnel containing HC-layer, shaking and separating into two layer (M²-layer and H²-layer)

6.2.16 Combine the all M-layer in the new separating funnel (250 mL), adding 20 mL of saturated NaCl and 20 mL of DCM.

6.2.17 Shake and separate into two layer (D1-layer and WM1-layer) in the 250 mL separating funnel.

6.2.18 Transfer D1-layer into the new 250 mL round flask.

6.2.19 Add additional 20 mL DCM into the separating funnel (6.2.16), shaking and separating into two layers (D2-layer and WM1-layer)

6.2.20 Repeat step 6.2.16 (D3-layer and WM1-layer)

6.2.21 Combine D1-layer, D2-layer and D3-layer into the 250 round flask, concentrating it (C-D)

6.2.22 Transfer the concentrate (C-D, 6.2.21) into a 100 mL round flask, solving it completely with DCM.

6.2.23 Mount approximate 3 g of sodium sulfate on the filter paper and dehydrate C-D by passing through sodium sulfate

6.2.24 Collect the dehydrated C-D layer in 50 mL round flask and concentrate to dryness by the rotary evaporator

6.2.25 Solve the concentrate with 2 mL of DCM containing squalene as the internal standard solution (C, 3.2.3)

6.2.26 Analyze the sample solution by GC

7. CALCULATION – INTERNAL STANDARD METHOD

7.1 Measure the area of the capsaicin and squalene peaks.

7.2 Calculate the ratio of the capsaicin and squalene peak areas.

7.3 Construct a calibration graph for the standards by plotting the peak area ratio against the weight in microgram of capsaicin in the vial.

7.4 Calculate the slope of the calibration line.

7.5 Divide the peak area ratio of the unknowns by the value of the slope to give the weight of capsaicin per vial for the unknown samples.

8. FINAL PRESENTATION OF RESULTS

Results are expressed as ppm and quoted to 2 significant digits.

REFERENCES

1. W. Hawer and J. Ha et al. : Effective separation and quantitative analysis of major heat principles in red pepper by capillary GC, Food chemistry, 49, pp.99-103, 1994.
2. J. Jung and S. Kang : A new method for analysis of capsaicinoids content in microcapsule, Korean J. Food Sci. Technol., Vol.32, No. 1, pp.42-49, 2000.
3. C.A. Reilly et al. : Quantitative analysis of capsaicinoids in fresh peppers, oleoresin capsicum and pepper spray products, J. of Forensic science, Vol.43, No. 3, ppp.502-509, 2001.

Appendix I.

Table 1. Summary of repeatability test for trial proper samples (ppm)

Test No.	<i>Gochujang - K</i>	
	CAP	DHC
1	64.7	55.4
2	69.0	51.4
3	70.6	53.5
4	71.8	52.3
5	70.5	52.4
Mean	69.3	53.0
RSD,%	3.99	2.90

Table 2. Summary of recovery test for trial proper samples (%)

Test No.	<i>Gochujang - K</i>	
	CAP	DHC
1	80.47	74.53
2	77.29	78.68
3	87.97	85.09
4	91.00	89.25
5	95.18	90.38
Mean	86.38	83.58
RSD,%	8.56	8.17

Appendix II

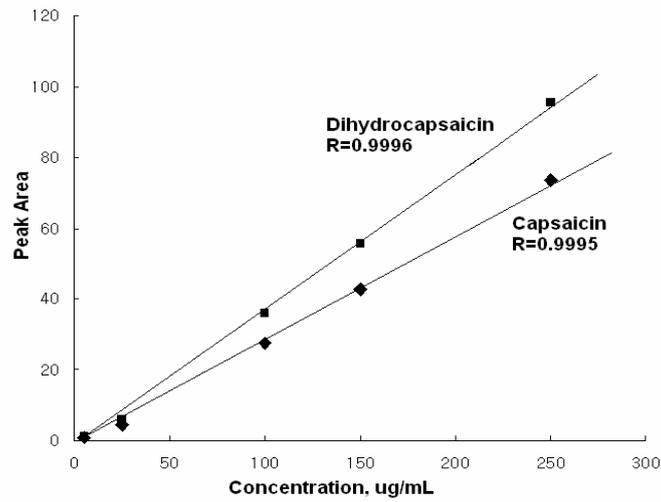


Fig. 1. Calibration curve of capsaicin and DHC by GC method.

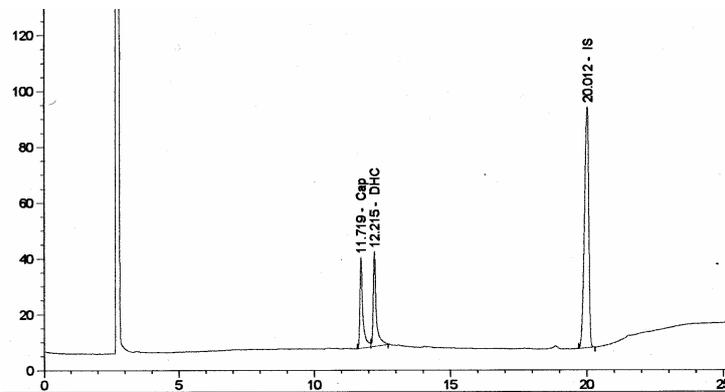


Fig. 2. GC chromatogram of capsaicin standards.

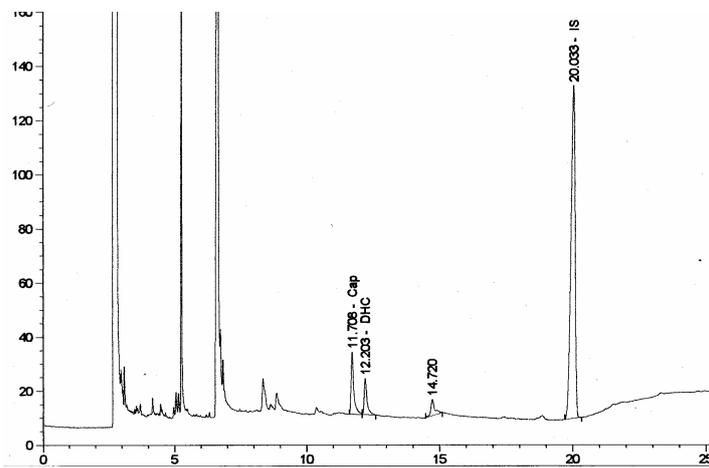


Fig. 3. GC chromatogram of capsaicin in *Gochujang*.

Annex B**Determination of capsaicin in *Gochujang* using HPLC detection****1. SCOPE**

This method is suitable for the determination of capsaicin and dihydrocapsaicin in *Gochujang* using liquid chromatographic detection. The concentration of capsaicin is expressed as ppm.

2. PRINCIPLE

To extract capsaicin, the mixture is blended to a homogeneous consistency. Mixture solution (NaOH and NaCl) is added to the sample and capsaicin in sample is extracted with hexane and diethyl ether. A portion of the concentrated sample extract in methanol is then taken for analysis using liquid chromatographic detection.

3. REAGENTS AND MATERIALS

During the analysis, unless otherwise stated, use only reagent of recognized analytical grade and water of at least grade 3 as defined in ISO 3696.

3.1 Reagents

3.1.1 Capsaicin (99.0 + %, $C_{18}H_{27}NO_3$, Fw 305.42, CAS 404-86-4)

3.1.2 Dihydrocapsaicin (99.0 + %, $C_{18}H_{29}NO_3$, Fw 307.42, CAS 19408-84-5)

3.1.3 Hexane

3.1.4 Diethyl ether

3.1.5 Methanol

3.1.6 Sodium perchlorate

3.1.7 Sodium hydroxide

3.1.8 Sodium chloride

3.1.9 Sodium sulfate

3.2 Preparation of standard solutions

3.2.1 Capsaicin stock solution (A)

Weight approximately 10 mg of capsaicin and dihydrocapsaicin and make up to 20 mL in a volumetric flask with methanol to give solution (A) of approximate 500 $\mu\text{g/mL}$.

3.2.2 Capsaicin calibration solution

The 500 $\mu\text{g/mL}$ solution (A, 3.2.1) diluted to give the concentration of 0.5, 1.0, 2.0, 5.0, 10.0, 20.0, 50.0 $\mu\text{g/mL}$ capsaicin in methanol.

3.3 Extracting solutions

3.3.1 Hexane : Diethyl ether solution (C)

Blend 70 portion of hexane and 30 portion of diethyl ether, producing 70:30 solution C

3.3.2 0.5 mol/L NaOH + 2% NaCl solution (D)

Dissolve 2 g of NaCl in 100 mL of 0.5 mol/L NaOH to give the concentration of 2% (w/v).

4. APPARATUS

- 4.1 Liquid chromatograph with fluorescence detector
- 4.2 Mobile phase : Methanol : 0.1 mol/L NaClO₄ = 6:4 (v/v)
- 4.3 HPLC column : Mightysil RP18GP (5 µm x 4.6 mm x 15 cm, Kanto Chemical Co.) or equivalent
- 4.5 Detector : Fluorescence, Ex. 283 nm, Em. 316 nm
- 4.6 Filter paper (Waterman no. 4 or equivalent)
- 4.7 Analytical balance, capable of weighing to 4 decimal places
- 4.8 Centrifuge, capable of attaining 3,500 rpm
- 4.9 pH meter

5. LABORATORY SAMPLES

On receipt, samples are given a unique sample number. Samples contained a large quantity of water are stored at below 4°C. All other samples are stored at room temperature in an air tight container prior to analysis.

6. PROCEDURE

6.1 Laboratory sample

Samples should be minced or grated to a homogeneous mixture. All Samples should be stored in an air-tight container and at room temperature prior to analysis. All samples should be mixed thoroughly to a homogeneous mixture before analysis.

6.2 Test sample

- 6.2.1. Thoroughly mix the sample. Weigh 2 g of *Gochujang*, to the nearest 0.01 g, into a centrifuging bottle (250 mL, Nalgene).
- 6.2.2 Add 15mL of hexane/diethylether 7:3 solution (v/v, C, 3.3.1) and 30 mL of 0.5 mol/L NaOH + 2% NaCl (D, 3.3.2), mincing sufficiently to extract capsaicin.
- 6.2.3 Shaking for 10 minutes, centrifuging for 5 minutes at 2,000 rpm.
- 6.2.4 Transfer lower layer (L1) into the new centrifuging bottle (250 mL) and reserve it.
- 6.2.5 Add additional 20 mL of 0.5 mol/L NaOH + 2% NaCl (D, 3.3.2) into the original bottle containing the upper layer.
- 6.2.6 Repeat 6.2.3 to 6.2.4 and collect L1, L2 and L3 into the new centrifuging bottle.
- 6.2.7 Adjust pH 2.0 with conc. HCl
- 6.2.8 Add 80 mL of hexane/ether (C, 3.3.1) and shaking for 5 minutes.
- 6.2.9 Collect upper layer (U1) into 300 mL round flask using a pipette.
- 6.2.10 Repeat 6.2.8 to 6.2.9 and collect upper layer U2.
- 6.2.11 Transfer U1 and U2 into 300 mL round flask (Ext-U)
- 6.2.12 Mount approximate 3 g of sodium sulfate on the filter paper and dehydrate Ext-U by passing through sodium sulfate
- 6.2.13 Collect the dehydrated Ext-U in a 300 mL round flask and concentrate to dryness by the rotary evaporator
- 6.2.14 Solve the concentrate completely with methanol and fill up in a volumetric flask with 10 mL of methanol
- 6.2.15 Analyze the sample solution by HPLC

7. CALCULATION - EXTERNAL STANDARD METHOD

7.1 Measure the height of the capsaicin peaks.

7.2 Construct a calibration graph for the standards by plotting the peak area ratio against the weight in microgram of capsaicin in the vial.

7.3 Calculate the slope of the calibration line.

7.4 Divide the peak area ratio of the unknowns by the value of the slope to give the weight of capsaicin per vial for the unknown samples.

8. FINAL PRESENTATION OF RESULTS

Results are expressed as ppm and quoted to 3 significant digits.

REFERENCES

1. W. Hawer and J. Ha et al. : Effective separation and quantitative analysis of major heat principles in red pepper by capillary GC, Food chemistry, 49, pp.99-103, 1994.
2. J. Jung and S. Kang : A new method for analysis of capsaicinoids content in microcapsule, Korean J. Food Sci. Technol., Vol.32, No. 1, pp.42-49, 2000.
3. Christopher A. Reilly, Dennis J. Crouch and Garold S. Yost : Quantitative analysis of capsaicinoids in fresh peppers, oleoresin capsicum and pepper spray products, J. Forensic Science 46(3), 502-509, 2001.

Appendix I.

Table 1. Summary of repeatability test for trial proper samples (ppm)

Test No.	<i>Gochujang - J</i>	
	CAP	DHC
1	42.0	17.2
2	41.6	17.1
3	41.0	16.5
4	40.2	17.2
5	40.7	17.5
Mean	41.1	17.1
RSD,%	1.73	2.14

Table 2. Summary of recovery test for trial proper samples (%)

Test No.	<i>Gochujang - J</i>	
	CAP	DHC
1	95.5	98.1
2	99.0	99.2
3	98.3	97.0
4	97.8	97.4
5	101.9	101.6
6	95.6	96.0
Mean	98.0	98.2
RSD,%	2.4	2.0

Appendix II.

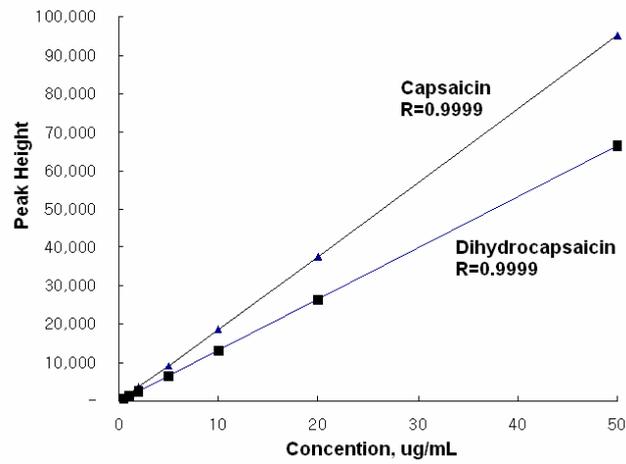


Fig. 1. Calibration curve of capsaicin and DHC by HPLC method.

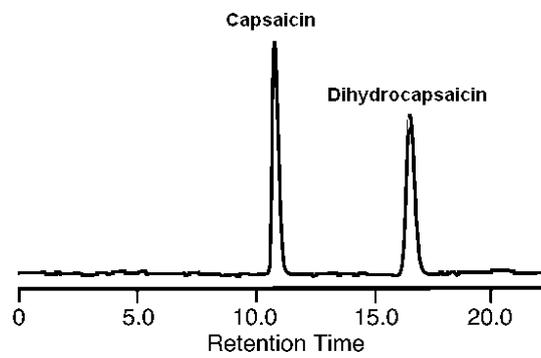


Fig. 2. HPLC chromatogram of standard capsaicin.

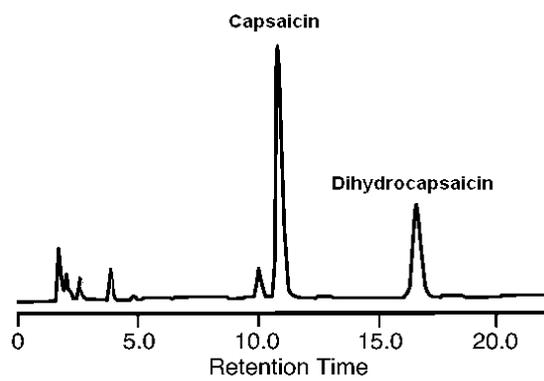


Fig. 3. HPLC chromatogram of capsaicin in *Gochujang*.

Appendix III**PROPOSED DRAFT STANDARD FOR GINSENG PRODUCT****(N01-2004)****(At Step 5 of the Procedure)****1. SCOPE**

- 1.1** This standard applies to the ginseng product as defined in Section 2 below and offered for direct consumption, including for catering purposes or for repacking if required. It does not apply to the product when indicated as being intended for further processing. This standard applies to the ginseng product used as a food or food ingredient and does not apply to the product used for medicinal purposes.
- 1.2** This Standard applies only in those jurisdictions where products defined in 2.1 are regulated as foods.

2. DESCRIPTION**2.1 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.

2.2 Types of Ginseng Product**2.2.1 Dried Ginseng****2.2.1.1 Dried Raw Ginseng**

Dried Raw Ginseng is manufactured when fresh ginseng roots are sun dried or hot air dried or dried using other recognized methods. The product may be classified into one of such product types that have the main root and/or lateral roots or that are powdered or sliced.

2.2.1.2 Dried Steamed Ginseng

Dried Steamed Ginseng is manufactured when fresh ginseng roots are prepared using the steaming method or other recognized methods, and dried. The product may be classified into one of such product types that have the main root and/or lateral roots or that are powdered or sliced.

2.2.2 Ginseng Extract**2.2.2.1 Raw Ginseng Extract**

Raw Ginseng Extract is manufactured when soluble components of fresh ginseng roots or *Dried Raw Ginseng* are extracted, using water, ethanol or their mixture and then, they are filtered and concentrated. This product has a dark brown color and a high viscosity when much of the water is removed from it. The product may be also presented as a powdered type through spray- or freeze-drying.

2.2.2.2 Steamed Ginseng Extract

Steamed Ginseng Extract is manufactured when soluble components of *Dried Steamed Ginseng* are extracted, using water, ethanol or their mixture and then, they are filtered and concentrated. This product has a dark brown color and a high viscosity when much of the water is removed from it. The product may be also presented as a powdered type through spray- or freeze-drying.

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

Fresh ginseng roots as defined in Section 2.1.

3.2 Quality Factors

Ginseng product shall have normal flavor, color, taste and a ginsenoside pattern unique to ginseng as well as be free from foreign matters.

3.2.1 Dried Ginseng

- | | |
|---|---|
| (a) Moisture: | no more than 14.0% (Powdered type: no more than 9.0%) |
| (b) Ash: | no more than 6.0% |
| (c) Water-saturated 1-butanol extracts: | no less than 20 mg/g |
| (d) Ginsenoside Rb1: | to be identified |

In addition, in case of the product manufactured from *P. ginseng* C.A. Meyer, ginsenoside Rf should be also identified.

3.2.2 Ginseng Extract

- | | |
|---|--|
| (a) Moisture: | no more than 8.0% (applicable only to a powdered type) |
| (b) Solids: | no less than 60.0% |
| (c) Water-insoluble solids: | no more than 3.0% |
| (d) Water-saturated 1-butanol extracts: | no less than 70 mg/g |
| (e) Ginsenoside Rb1: | to be identified |

In addition, in case of the product manufactured from *P. ginseng* C.A. Meyer, ginsenoside Rf should be also identified.

3.3 Definition of Defects

The following defects shall be applied to the dried ginseng.

- (a) ***Insect-damaged ginseng***: Ginseng that is visibly damaged by insects or contains dead insects
- (b) ***Moldy ginseng***: Ginseng that is visibly affected by mold

3.4 Classification of "Defectives"

A container that fails to meet one or more of the applicable quality requirements, set out in Sections 3.2 and 3.3, shall be considered a "defective".

3.5 Lot Acceptance

A lot can be considered as meeting the applicable quality requirements referred to in Sections 3.2 and 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. CONTAMINANTS

4.1 Pesticide Residues

The product covered by the provisions of this Standard shall comply with those maximum residue limits for pesticides established by the Codex Alimentarius Commission for the product.

4.2 Other Contaminants

The product covered by the provisions of this standard shall comply with those maximum levels for contaminants established by the Codex Alimentarius Commission for the product.

5. HYGIENE

- 5.1 It is recommended that the product covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1969), and other relevant Codex texts, such as Codes of Hygienic Practice and Codes of Practice.

- 5.2** The 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).

6. WEIGHTS AND MEASURES

6.1 Minimum Fill

The net weight of the product shall not be less than 97% of the labeled weight.

6.2 Classification of "Defectives"

A container that fails to meet the requirement for minimum fill in Section 6.1 shall be considered a "defective".

6.3 Lot Acceptance

A lot can be considered as meeting the requirement in Section 6.1, when the number of "defectives", defined in Section 6.2, does not exceed the acceptance number (c) of the appropriate sampling plan in the General Guidelines on Sampling (CAC/GL 50-2004).

7. LABELLING

The product covered by this Standard shall be labeled in accordance with the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985). In addition, the following specific provisions apply:

7.1 Name of the Product

The name of the products defined in subsections 2.2.1.1, 2.2.1.2, 2.2.2.1 and 2.2.2.2 shall be "*Dried Raw Ginseng*", "*Dried Steamed Ginseng*", "*Raw Ginseng Extract*", and "*Steamed Ginseng Extract*", respectively. In this case, the products manufactured with *P. ginseng* C.A. Meyer can be named "*White Ginseng*", "*Red Ginseng*", "*White Ginseng Extract*", and "*Red Ginseng Extract*".

7.2 Name of the Ginseng Species and Country of Origin

All ginseng products shall be labelled the scientific or common name of the ginseng used as a material of the products, and the country of origin of ginseng material shall be labelled for the products defined in Sections 2.2.1 and 2.2.2.

The common names of the ginseng shall be declared in accordance with the law and custom of the country where the product is consumed, in a manner not to mislead the consumer.

7.3 Labelling of Non-Retail Containers

Information about non-retail containers shall be given on the container or in accompanying documents, except that the name of the product, lot identification and the name and address of the manufacturer, packer or distributor, as well as storage instructions, shall appear on the container. However, lot identification, and the name and address of the manufacturer, packer or distributor may be replaced by an identification mark, provided that such a mark is clearly shown in the accompanying documents.

7.4 Other Labelling Requirements

Except when otherwise specified by national legislation, the products should have a clear marking to indicate that they are not intended for medicinal purposes, including other labelling(s) stipulated by any country where ginseng products are distributed.

8. METHODS OF ANALYSIS AND SAMPLING

8.1 Determination of Moisture

According to AOAC 924.45.

8.2 Determination of Solid

To be conducted according to AOAC 924.45 and calculated by subtracting the content of water from 100%.

8.3 Determination of Ash

According to AOAC 923.03.

8.4 Determination of Water-insoluble Solids

According to the method described in Annex A.

8.5 Determination of Water-saturated 1-butanol extracts

According to the method described in Annex B.

8.6 Identification of Ginsenosides Rb1 and Rf

According to the method described in Annex C.

Annex A**Determination of Water-insoluble Solid Content**

Place ca 1 g sample in 25 ml centrifugal tube with constant weight. Add 15 ml of distilled water and dissolve the sample. Centrifuge for 15 min at 3000 rpm and discard supernatant. Repeat twice this centrifugation. Dry centrifugal tube and residue to constant weight at 105°C. Report results in percent.

$$\text{water-insoluble solid content (\%)} = (W1-W0) / S \times 100$$

S: weight of sample (g)

W1: weight of centrifugal tube and residue after drying (g)

W0: weight of centrifugal tube (g)

* The method mentioned in Annex A is stipulated in the Korean Food Standards Law and modifies the "AOAC Official Method 950.66."

Annex B**Determination of water-saturated 1-butanol extracts****1. Preparation of water-saturated 1-butanol**

Mix 1-butanol with water in separatory funnel in the ratio of 70:30 and shake it vigorously. Let stand until the upper and lower phases are separated. Discard lower layer (water layer).

2. Analysis method**2.1 Dried Ginseng**

Weigh ca 5 g test portion, ground to pass 80 mesh or finer sieve, into 250 ml erlenmeyer flask and reflux with 50 ml water saturated 1-butanol on a water bath at 80°C for 1 hour. Decant 1-butanol into another 250 ml erlenmeyer flask. Repeat twice the above extraction. Combine the solvent and filter into a 250 ml separatory funnel. Add 50 ml of distilled water. Shake and stand until the upper and lower layer are separated completely into two layers. Collect 1-butanol layer (upper layer) in an evaporation flask, vacuum-evaporate to dryness. Add 50 ml of diethyl ether, re-flux it on a water bath approximately at 46°C for 30 minutes, and decant the diethyl ether. Dry flask and contents to constant weight at 105°C. Report increase in weight flask as "1-butanol extracts in ginseng". Express the result as mg per gram on dried ginseng.

$$\text{water-saturated 1-butanol extracts(mg/g)} = (A-B)/ S$$

S: weight of sample (g)

A: weight of flask after concentrating and drying extracts (mg)

B: weight of flask (mg)

2.2 Ginseng Extract (including a powered type)

Place 1~2 g sample in 250 ml erlenmeyer flask, dissolve in 60ml water and transfer into separating funnel. Add 60ml of diethyl ether. Shake and stand until the upper and lower layer are separated. Collect lower layer and extract with 60 ml water saturated 1-butanol for three times. Combine the solvent into a 250 ml separatory funnel. Add 50 ml of distilled water. Shake and stand until the upper and lower layer are separated completely into two layers. Collect 1-butanol layer (upper layer) in an evaporation flask with constant weight, vacuum-evaporate to dryness. Dry flask and contents to constant weight at 105°C. Report increase in weight flask as "1-butanol extracts in ginseng extract". Express the result as mg per gram on ginseng extract.

References

1. Planta medica, vol 25, pp 194-202, 1974
2. Chem. Pharm Bull., vol 14, pp 595-600, 1966
3. Korean J. Ginseng Sci., 10(2), pp 193-199, 1986

Identification of ginsenosides Rb1 and Rf

Ginsenosides in ginseng products can be identified either by Thin Layer Chromatography(TLC) or High Performance Liquid Chromatography(HPLC).

1. Preparation of sample solution

Dilute the dried 1-butanol extract of Annex B with ten-fold volume of methanol, dissolve completely, and filter through 0.45 µm membrane filter.

2. Preparation of standard solution

Dissolve standard ginsenosides, such as ginsenoside-Rb1 and -Rf, in methanol to make a 1% solution and filter through 0.45 µm membrane filter.

3. Identification

3.1 Thin Layer Chromatography

Spot 2-5 µl of the standard and sample solutions, as indicated in the above, on TLC plate (silica gel), previously dried at 110°C for 15 minutes in dry oven. Develop with an upper solution of 1-butanol:ethylacetate:water (5:1:4, v/v/v) or a lower solution of chloroform:methanol:water (65:35:10, v/v/v). Spray 10% sulfuric acid or 30% sulfuric acid-ethanol solution over TLC plate and oven dry it at 110°C for 5-10 minutes to reveal its color. Identify the ginsenosides of Ginseng products by comparing the Rf values and colors with those of standard ginsenosides.

3.2 High Performance Liquid Chromatography

Prepare standard and sample solutions, as indicated in the above. Analyze ginsenoside with HPLC depending upon the operating condition. Identify ginsenosides of sample by comparing retention times of peaks with those of the standard.

<Operating condition>

Column: NH2 column, µ-Bondapak C18 column, carbohydrate analyzing column or equivalent

Detector: UV (203 nm) or ELSD

Eluent: UV: acetonitrile: water (30:70, v/v)

ELSD: acetonitrile: water: isopropanol (94.9:5.0:0.1, v/v/v)

Flow rate: 1.0 ml/min ~ 2.0 ml/min

References

1. Journal of Chromatography, Volume 921, Issue 2, 6 July 2001, Pages 335-339
2. Journal of Chromatography, Volume 868, Issue 2, 4 February 2000, Pages 269-276
3. Journal of Chromatography, Volume 356, 1986, Pages 212-219
4. Volume 499, 19 January 1990, Pages 453-462
5. Planta Medica, Volume 212, Issue 1, 24 July 1981, Pages 37-49
6. J. Pharm. Soc. Korea, 23(3,4), 1979, pp181-186

Appendix IV**PROPOSED DRAFT STANDARD FOR FERMENTED SOYBEAN PASTE****(N02-2004)****(At Step 4 of the Procedure)****1. SCOPE**

This standard applies to the product defined in Section 2 below and offered for direct consumption including for catering purposes or for repacking if required. It does not apply to the product when indicated as being intended for further processing.

2. DESCRIPTION**2.1 PRODUCT DEFINITION**

Fermented Soybean Paste is a fermented food whose essential ingredient is soybean. The product is a paste type which has various physical properties such as semi-solid and partly retained shape of soybean and which is manufactured from the ingredients stipulated in Section 3.1.1 and 3.1.2 through the following processes:

- (a) Boiled or steamed soybeans, or the mixture of boiled or steamed soybeans and grains, are fermented with naturally occurring or cultivated microorganisms;
- (b) Mixed with salt or brine and others; and,
- (c) The mixture or solid part of the mixture shall be aged for a certain period of time until the quality of the product meets the requirements stipulated in 3.2 Quality Factors.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS**3.1 COMPOSITION****3.1.1 Basic Ingredients**

- (a) Soybeans
- (b) Salt
- (c) Potable water
- (d) Naturally occurring or cultivated microorganisms (*Bacillus* spp. and/or *Aspergillus* spp., which are not pathogenic and do not produce toxins)

3.1.2 Optional Ingredients

- (a) Grains and/or flour (wheat, rice, barley, etc.)
- (b) *Lactobacillus*
- (c) Distilled ethyl alcohol derived from agricultural products (tapioca, sugar cane, sweet potato, etc.)
- (d) Sugars
- (e) Starch syrup
- (f) Natural flavouring raw materials (powder or extract from dried fish or seaweed)

3.2 QUALITY FACTORS

- (a) [Total Nitrogen: no less than 1.2 % (w/w)
- (b) Amino nitrogen: no less than 0.25% (w/w)
- (c) Moisture: no more than 60.0% (w/w)]

The product shall have the flavour, odour, colour and texture characteristic of the product.

3.3 CLASSIFICATION OF "DEFECTIVES"

Any container that fails to meet the applicable quality requirements, as set out in Section 3.2, should be considered a "defective".

3.4 LOT ACCEPTANCE

A lot should be considered as meeting the applicable quality requirements referred to in Section 3.2, when the number of "defectives", as defined in Section 3.3, does not exceed the acceptance number (c) of the appropriate sampling plans.

4. FOOD ADDITIVES

4.1 PRESERVATIVES

INS No.	Name of Food Additive	Maximum Level
200	Sorbic Acid	1.0g/Kg as sorbic acid, singly or in combination
202	Potassium sorbate	
203	Calcium sorbate	
210	Benzoic acid	1000 mg/kg as benzoic acid, singly or in combination
211	Sodium benzoate	
212	Potassium benzoate	

4.2 ACIDITY REGULATORS

INS No.	Name of Food Additive	Maximum Level
170(i)	Calcium carbonate	limited by GMP
330	Citric acid	
331(iii)	Trisodium citrate	

4.3 FLAVOUR ENHANCERS

INS No.	NAME OF FOOD ADDITIVE	Maximum Level
621	Monosodium glutamate (L-)	limited by GMP
627	Disodium 5'-guanylate	
631	Disodium 5'-inosinate	
635	Disodium 5'-ribonucleotides [Yeast extracts]	

4.4 ANTIOXIDANTS

INS No.	NAME OF FOOD ADDITIVE	MAXIMUM LEVEL
300	Ascorbic acid (L-)	limited by GMP
539	Sodium thiosulphate	30 mg/kg as sulphur dioxide

4.5 SWEETENERS

INS No.	NAME OF FOOD ADDITIVE	MAXIMUM LEVEL
420	Sorbitol and sorbitol syrup	Limited by GMP
[954	Sodium Saccharin	200mg/kg]

4.6 COLOURS

INS No.	NAME OF FOOD ADDITIVE	MAXIMUM LEVEL
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101i	Riboflavin	10 mg/kg
150a	Caramel Colour, class I	Limited by GMP

5. CONTAMINANTS

5.1 PESTICIDE RESIDUES

The product covered by this standard shall comply with those maximum residue limits established by the Codex Alimentarius Commission for the product.

5.2 OTHER CONTAMINANTS

The product covered by this standard shall comply with those maximum levels established by the Codex Alimentarius Commission for the product.

6. HYGIENE

6.1 It is recommended that the product to which this standard is applicable should be manufactured and handled in compliance with the Recommended International Code of Practice - 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.

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

7. WEIGHTS AND MEASURES

7.1 MINIMUM FILL

The container should be well filled with the product which should occupy not less than [90%] (minus any necessary head space according to good manufacturing practices) of the water capacity of the container. The water capacity of the container is the value of distilled water at 20°C which the sealed container will hold when completely filled.

7.2 CLASSIFICATION OF DEFECTIVES

A container that fails to meet the requirement for minimum fill of section 7.1 should be considered as a “defective”.

7.3 LOT ACCEPTANCE

A lot should be considered as meeting the requirements of section 7.1 when the number of “defectives”, as defined in section 7.2 does not exceed the number (c) of the appropriate sampling plan.

8. LABELLING

The product covered by the provisions of this standard shall be labelled in accordance with the General Standard for the Labelling of Prepackaged Foods (Codex STAN 1-1985).

8.1 PRODUCT NAME

The name of the product shall be "Fermented Soybean Paste". Other names may be used if allowed by national legislation in the country where the product is consumed. The name of the product may include the name of an ingredient which characterizes the product.

8.2 “HALAL” CLAIM

Claims on “Halal” fermented soybean paste shall follow the appropriate section of the Codex Guidelines for Use of the term “Halal” (CAC/GL 24-1997).

8.3 LABELLING OF NON-RETAIL CONTAINERS

Information for non-retail containers shall be given on the container or in accompanying documents, except that the name of the product, lot identification and the name and address of the manufacturer, packer or distributor, as well as storage instructions, shall appear on the container. However, lot identification, and the name and address of the manufacturer, packer or distributor may be replaced by an identification mark, provided that such a mark is clearly identifiable with the accompanying documents.

9. METHODS OF ANALYSIS AND SAMPLING

9.1 DETERMINATION OF TOTAL NITROGEN

According to AOAC 984.13.

9.2 DETERMINATION OF AMINO NITROGEN

According to AOAC 920.154 B (*Sorensen* Method) on the following conditions:

Preparation of test samples

Weigh 2 g of sample into a 250 mL beaker and mix the sample with 100 mL of cold (15°C) NH₃-free H₂O and then stir the mixture for 60 min. Next, decant the mixture through a quantitative filter and collect the filtrate in a 100 mL volumetric flask.

Endpoint

A pH meter shall be used to determine the endpoint instead of optical verification of colours.

9.3 DETERMINATION OF MOISTURE

According to AOAC 934.01 at a drying temperature of 70°C or lower.