

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
United Nations



World Health
Organization

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Agenda Item 3

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

29th Session, working by correspondence

COMMENTS ON THE PROPOSED DRAFT STANDARD FOR GOCHUJANG

(Comments submitted by Iraq, Japan, Republic of Korea, Malaysia, Thailand and Collagen Casings Trade Association (CCTA))

BACKGROUND

This document compiles the comments on the proposed draft standard for gochujang to at Step 3 of the Procedure, submitted through the Codex Online Commenting Systems (OCS). The comments are as shown in the Appendix.

The Online Commenting System (OCS) is an online tool that enables contact points to submit comments on draft texts in a standardised way thus providing more transparency and better management of comments on different Codex texts as requested through Circular Letters. Since its launching at CAC39 (2016), the OCS has been used for different Codex Committees.

EXPLANATORY NOTES ON THE APPENDIX

Structure of Comments

The Comments submitted have been presented in a table format, with each Table divided into the following two Columns as follows:

First Column – Provides the proposed changes made by contact points on the text, and is divided into general comments and comments specific to a paragraph.

Second Column – Provides its author and the rationale (explanation) of the comment. For general comments, only the author of the comment is included.

COMMENTS ON THE PROPOSED DRAFT STANDARD FOR GOCHUJANG

General Comments	Members or observers
Agree with draft.	Iraq
This standard should also include references to types or styles of product and type of pack by inserting additional section in line with the format of Codex Standards for Processed Fruits and Vegetables.	Thailand

Specific comments	Members or observers/Rational
3.1.1 Basic Ingredients	
Salt <u>Salt as defined in the Standard for food Grade Salt (CXS 150-1985)</u>	Thailand Need to reference the Codex Standards for salt as follows: "Salt as defined in the Standard for food Grade Salt (CXS 150-1985)"
3.1.2 Optional Ingredients	
Sugars <u>Sugars as defined in the Standards for Sugars (CXS 212-1999)</u>	Thailand Need to reference the Codex Standards for sugar as follows: "Sugars as defined in the Standards for Sugars (CXS 212-1999)"
Fish sauces <u>sauce as defined in the Standard for Fish Sauce (CXS 302 – 2011)</u>	Thailand Need to reference the Codex Standards for fish sauce as follows: "fish sauce as defined in the Standard for Fish Sauce (CXS 302 – 2011)"
QUALITY FACTORS	Thailand We consider that this section should also include the provisions on defects and allowances. Furthermore, we note that there is an inconsistency used of unit for capsaicin in subsection a) and Annex.
3.2.1 Quality Factors	
<u>3.2.1</u> QUALITY FACTORS	Malaysia Malaysia notes the numbering should be "3.2.1"
QUALITY FACTORS 3.2.1 QUALITY FACTORS	Republic of Korea
<u>3.2.2</u> <i>Gochujang shall have its unique flavour, odour, and the following qualities.</i>	Malaysia Malaysia notes the numbering should be "3.2.2"
3.2.2 Gochujang shall have its unique flavour, odour, and the following qualities.	Republic of Korea
3.4 LOT ACCEPTANCE	

<p>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<u>plans with an AQL of 6.5.</u></p>	<p>Thailand We are of the opinion that “an AQL of 6.5” should be inserted at the end of the sentence. Thus, this section should be amended to read as follows: “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 plan with an AQL of 6.5.”</p>
<p>4. FOOD ADDITIVES</p>	
<p>FOOD ADDITIVES</p>	<p>Thailand To be in line with the template laid down in Codex Procedural Manual (27th edition). This section should be amended to read as follows: “4. FOOD ADDITIVES The food additives listed below can be used within the scope of a permitted amount. 4.1 Preservatives, flavor enhancers, antioxidant, acidity regulators and stabilizers used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 12.9.1 (Fermented soybean paste (e.g. miso)) or listed in Table 3 of the General Standard are acceptable for use in foods conforming to this Standard. 4.2 Flavourings used in products covered by this Annex should comply with the Guidelines for the Use of Flavourings (CXG 66-2008).”</p>
<p>FOOD ADDITIVES</p>	<p>Malaysia Malaysia notes it should be align with relevant Food Category of GSFA Standard.</p>
<p>The food additives listed below can be used within the scope of a permitted amount.</p>	<p>Thailand See comment in Section 4.</p>
<p>PRESERVATIVES</p>	<p>Thailand Section 4.1 – Section 4.5 currently placed in this proposed draft standard should be deleted.</p>
<p>FLAVOUR ENHANCERS</p>	<p>Thailand Section 4.1 – Section 4.5 currently placed in this proposed draft standard should be deleted. <i>Category : SUBSTANTIVE</i></p>
<p>FLAVOUR ENHANCERS</p>	<p>Japan We request to add Disodium 5'-ribonucleotides (INS 635) in addition to Disodium 5'-guanylate (INS 627) and Disodium 5'-inosinate (INS 631). INS 635 is a mixture of Disodium 5'-guanylate and Disodium 5'-inosinate and have been used in the manufacturing of Gochujang. This additive is a table 3 additive In the GSFA and already listed as a permitted additive in the food category of fermented vegetable where Gochujang is included (04.2.2.7).</p>
<p>ANTIOXIDANT ACIDITY REGULATORS STABILIZERS</p>	<p>Thailand Section 4.1 – Section 4.5 currently placed in this proposed draft standard should be deleted.</p>
<p>6. HYGIENE</p>	

The products should comply with any microbiological criteria established in accordance with the <i>Principles and Guidelines for the Establishment and Application of Microbiological Criteria Related for Foods</i> (CXG 21-1997).	Malaysia Malaysia notes that the title for CXG 21-1997 should be “Principles and Guidelines for the Establishment and Application of Microbiological Criteria Related to Foods”
7. WEIGHTS AND MEASURES	
WEIGHTS AND MEASURES	Thailand We are of the view that the provision of minimum fill should be developed.
WEIGHTS AND MEASURES	Malaysia Malaysia notes provision related to Weights and Measures are not consistent with other Codex Standard.
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 acceptance number (c) of the appropriate sampling plan <u>plan with an AQL of 6.5.</u>	Thailand We are of the opinion that “an AQL of 6.5” should be inserted at the end of the sentence. Thus, this section should be amended to read as follows: “A lot should be considered as meeting the requirement 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 with an AQL of 6.5.”
9.2 METHODS OF ANALYSIS	
METHODS OF ANALYSIS	Thailand The methods of analysis indicated in Section 9.2 are already covered by CXS 234 – 1999; therefore, this section should be deleted. Sampling plans with an AQL of 6.5 should be added.
9.2.1 Determination of Capsaicin	
Determination of Capsaicin According to AOAC 995.03 or the method described in Annex.	Thailand See comment in Section 9.2.
9.2.2 Determination of Crude protein	
Determination of Crude protein According to AOAC 984.13 (Nitrogen conversion factor: 6.25).	Thailand See comment in Section 9.2.
9.2.3 Determination of Moisture	
Determination of Moisture According to AOAC 934.01.	Thailand See comment in Section 9.2.
Annex: Determination of Capsaicin in Gochujang using Gas Chromatography (GC) Detection	
4.5 Filter paper (Waterman No. 2 or equivalent)	
Filter paper (Waterman No. 2 or equivalent)	CCTA probably: Whatman

6.2.3 Filter the extract with Watman No. 2 filter paper into a 250 mL flat bottom flask (Ext-A).	
Filter the extract with Watman-Whatman No. 2 filter paper into a 250 mL flat bottom flask (Ext-A).	CCTA
7.3 Construct a calibration graph for the standards by plotting the peak area ratio against the weight in micrograms of capsaicin in the vial	
Construct a calibration graph for the standards by plotting the peak area ratio against the weight in microgram <u>micrograms</u> of capsaicin in the vial.	CCTA