

PROPOSED DRAFT REGIONAL STANDARD FOR QUICK FROZEN DUMPLING
(At Step 5)

1. SCOPE

This standard applies to the product as defined in Section 2, which is quick frozen and intended for direct consumption or further processing as appropriate.

2. DESCRIPTION**2.1. Product Definition**

Quick frozen dumpling is the product prepared from dough made from flour with fillings of one or more ingredients, e.g., meat, poultry, eggs, aquatic products, fruits and vegetables, nuts, and their derived products. The filling should be wrapped into a rolled piece of dough, and may or may not be cooked before being quickly frozen.

2.2. Process Definition

Quick frozen dumpling is the product subject to a freezing process in appropriate equipment and complying with the conditions laid down hereafter. This freezing operation shall be carried out in such a way that the range of temperature of maximum crystallization is passed quickly. Quick frozen dumpling shall be subjected to a quick freezing process, and maintained at -18° C or colder at all points in the cold chain, subject to permitted temperature tolerances. The recognized practice of repacking quick frozen products under temperature-controlled conditions is permitted.

2.3. Handling Practice

The product shall be handled under such conditions as will maintain the quality during transportation, storage and distribution up to and including the time of final sale. It is recommended that during storage, transportation, distribution and retail, the product be handled in accordance with the provisions of the Code of Practice for the Processing and Handling of Quick Frozen Foods (CXC 8-1976).

2.4. Product types**2.4.1. Raw Dumpling**

This product is not cooked or is partially cooked before being quick frozen and needs to be cooked before consumption.

2.4.2. Cooked Dumpling

This product is fully cooked before being quick frozen and if necessary, needs to be reheated before consumption.

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

a) wheat flour and/or other kinds of flour e.g., corn flour, rice flour, coarse grain flour, buckwheat flour, cereal grains flour, starch, etc.

3.1.2. Optional Ingredients

a) meat

b) poultry

c) aquatic products

d) fruits and vegetables (including edible fungi, pulses and legume vegetables)

e) eggs

f) nuts and seeds

g) bean

h) edible oil and fat

i) derived products of a) to h)

- j) sugar
- k) edible salt
- l) spices and culinary herbs
- m) seasonings
- n) other ingredients as appropriate

3.2. Quality Criteria

3.2.1. General Requirements

Quick frozen dumpling should have the following qualities:

- the filling shall not be less than 30% of the product's total weight; and
- wrapped in an appropriate form.

3.2.2. Defects and Allowances

Quick frozen dumpling should be substantially free from the following defects:

- visible foreign matters¹ outside and inside the product; and
- broken wrapping dough and leaking filling.

3.3. Classification of "Defectives"

A container that fails to meet the quality requirements set out in Sections 3.2 shall be considered a "defective".

3.4. Lot Acceptance

A lot shall be considered as meeting the requirements of this standard when:

- the number of "defectives" as defined in Section 3.3 does not exceed the acceptance number (c) of an appropriate sampling plan with an AQL of 6.5.

4. [FOOD ADDITIVES]

Acidity regulators, antioxidants, colors, preservatives, stabilizers and humectants, in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 07.1.5 "Steamed breads and buns" and acidity regulators, antioxidants, colors, preservatives, stabilizers, humectants, thickeners, emulsifiers, and flavor enhancers as indicated in Table 3 of the *General Standard for Food Additives* (CXS 192-1995) are acceptable for use in foods conforming to this Standard.

INS	Name of Food additives	Maximum Level (mg/kg)
Thickener		
405	Propylene glycol alginate	2000 *Used for dumpling skin
Emulsifier		
340(ii)	Dipotassium hydrogen phosphate	0.3 As phosphorus *Used for dumpling filling
Antioxidant		
304	Ascorbyl palmitate	500 *Used for dumpling skin
220	Sulfur dioxide	30 As sulfur dioxide *Used for dumpling skin
221	Sodium sulfite	30

¹ Any visible objectionable foreign detectable matter or material not usually associated with the raw material used.

		As sulfur dioxide *Used for dumpling skin
222	Sodium hydrogen sulfite	30 As sulfur dioxide *Used for dumpling skin
223	Sodium metabisulfite	30 As sulfur dioxide *Used for dumpling skin
224	Potassium metabisulfite	30 As sulfur dioxide *Used for dumpling skin
Color		
160c(ii)	Paprika extract	100 *Used for dumpling skin
161b(i)	Lutein from <i>Tagetes erecta</i>	100 *Used for dumpling skin
102	Tartrazine	500 (if it is used along with other food colors, the total usage of food colors should be no more than 500 mg/kg) *Used for dumping filling and skin
110	Sunset yellow FCF	400 (if it is used along with other food colors, the total usage of food colors should be no more than 500 mg/kg) *Used for dumping filling and skin
124	Ponceau 4R (Cochineal red A)	500 (if it is used along with other food colors, the total usage of food colors should be no more than 500 mg/kg) *Used for dumping filling and skin
127	Erythrosine	300 (if it is used along with other food colors, the total usage of food colors should be no more than 500 mg/kg) *Used for dumping filling and skin
133	Brilliant blue FCF	100 *Used for filling and dumpling skin
160a(i)	Beta-carotene (synthetic)	100 *Used for dumpling skin
Stabilizer		
1520	Propylene Glycol	12,000 *Used for dumpling filling and skin

522	Aluminum Potassium Sulfate	200 (as Aluminum, if it is used along with Aluminum Ammonium Sulfate, the total usage as aluminum should be no more than 200 mg/kg) *Used for dumpling skin
523	Aluminum Ammonium Sulfate	200 (as Aluminum, if it is used along with Aluminum Potassium Sulfate, the total usage as aluminum should be no more than 200 mg/kg) *Used for dumping skin
Humectant		
1520	Propylene Glycol	12000 *Used for filling and dumpling skin
Preservatives		
220	Sulfur dioxide	30(Korea), 0.05 (Japan) As sulfur dioxide *Used for dumpling skin/*Used for dumpling filling and skin
221	Sodium sulfite	30 (Korea), 300 (Japan, it is possible to delete) As sulfur dioxide *Used for dumpling skin/*Used for filling
222	Sodium hydrogen sulfite	30 As sulfur dioxide *Used for dumpling skin
223	Sodium metabisulfite	30 As sulfur dioxide *Used for dumpling skin
224	Potassium metabisulfite	30 As sulfur dioxide *Used for dumpling skin
Bleaching agent		
220	Sulfur dioxide	30 As sulfur dioxide *Used for dumpling skin
221	Sodium sulfite	30 As sulfur dioxide *Used for dumpling skin
222	Sodium hydrogen sulfite	30 As sulfur dioxide *Used for dumpling skin

223	Sodium metabisulfite	30 As sulfur dioxide *Used for dumping skin
224	Potassium metabisulfite	30 As sulfur dioxide *Used for dumping skin
Acidity regulator		
522	Aluminum Potassium Sulfate	200 (as Aluminum, if it is used along with Aluminum Ammonium Sulfate, the total usage as aluminum should be no more than 200 mg/kg) *Used for dumping skin
523	Aluminum Ammonium Sulfate	200 (as Aluminum, if it is used along with Aluminum Potassium Sulfate, the total usage as aluminum should be no more than 200 mg/kg) *Used for dumping skin
Raising agent		
522	Aluminum Potassium Sulfate	200 (as Aluminum, if it is used along with Aluminum Ammonium Sulfate, the total usage as aluminum should be no more than 200 mg/kg) *Used for dumping skin
523	Aluminum Ammonium Sulfate	200 (as Aluminum, if it is used along with Aluminum Potassium Sulfate, the total usage as aluminum should be no more than 200 mg/kg) *Used for dumping skin

The flavorings used in products covered by this standard should comply with the *Guidelines for the use of flavorings* (CXG 66-2008).]

5. CONTAMINANTS

The product covered by this standard shall comply with the maximum levels of the *General Standard for Contaminants and Toxins in Food and Feed* (CXS 193-1995).

The products covered by this Standard shall comply with the maximum residue limits (MRLs) for pesticides established by the Codex Alimentarius Commission.

6. HYGIENE

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 *General Principles of Food Hygiene* (CXC 1-1969), the *Code of Practice for the Processing and Handling of Quick Frozen Foods* (CXC 8-1976) and other Codes of Practice recommended by the Codex Alimentarius Commission which are relevant to this product.

The product should comply with any microbiological criteria established in accordance with the *Principles and Guidelines for the Establishment and Application of Microbiological Criteria Related to Foods* (CXG 21- 1997).

7. WEIGHTS AND MEASURES

7.1. Net Weight

The weight of the products covered by the provisions of this Standard shall be indicated in accordance with the *General Standard for the Labeling of Prepackaged Foods* (CXS 1-1985).

7.2. Lot Acceptance

The requirements for net weight should be deemed to be complied with when the average net weight of all containers examined is not less than the declared weight, provided that there is no unreasonable shortage in individual containers.

8. LABELLING

The product covered by the provisions of this Standard shall be labeled in accordance with the *General Standard for the Labeling of Prepackaged Foods* (CXS 1-1985), in addition, the following provision shall apply.

8.1. Name of the Product

“The name of the product shall be “Quick frozen dumpling”. The label should properly indicate that the product is “raw dumpling” or “cooked dumpling”. Other names may be used in accordance with the law and custom of the country in which the product is sold and in the manner not to mislead consumers.

8.2. Storage Instruction

The label shall include terms to indicate that the product shall be stored at a temperature of -18°C or colder.

8.3. Labelling of Non-Retail Containers

The labelling of non-retail containers should be in accordance with the *General Standard for the Labelling of Non-Retail Containers of Foods* (CXS 346-2021).

9. PACKAGING

Packaging used for quick frozen dumpling shall in accordance with the relevant provisions of the *Code of Practice for the Processing and Handling of Quick Frozen Foods* (CXC 8-1976).

10. METHODS OF ANALYSIS AND SAMPLING

For checking the compliance with this standard, the methods of analysis and sampling contained in the *Recommended Methods of Analysis and Sampling* (CXS 234-1999) relevant to the provisions in this standard, shall be used.