SAFE FOOD FOR THE ASSOCIATION OF SOUTHEAST ASIAN NATIONS (ASEAN)

Engaging in Codex Standards setting
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Under the project on The Support for Capacity Building for International Food Safety Standard Development and Implementation in ASEAN Countries (GCP/RAS/295/JPN)
Abstract

This document has been created with the aim of highlighting the significant advances by the Association of Southeast Asian Nations (ASEAN) in engagement and support to its ten member countries in implementing their national Codex activities. The authors consolidated inputs provided by the national focal points together with FAO country offices. This report supersedes the previous version entitled “Status of National Codex Activities” published in 2012. It also provides information for food safety competent authorities in the government sector outside of the ASEAN region. In addition, the intention is that the document will help to indirectly strengthen collaboration within the region through the discussion and benchmarking of good practices. This report will also serve as the new baseline for the success of further projects and improvements made by the countries and FAO in strengthening capacities for enhancing Codex Alimentarius activities in ASEAN.
Contents

Abstract iii
Acknowledgements vii
Abbreviations and acronyms viii

1. Introduction 1
   1.1 Background 2
   1.2 Objectives 3
   1.3 Structure of the document 3

2. Status of national Codex activities in ASEAN countries 4
   2.1 Brunei Darussalam 5
   2.2 Cambodia 8
   2.3 Indonesia 14
   2.4 Lao People's Democratic Republic 31
   2.5 Malaysia 35
   2.6 Myanmar 40
   2.7 Philippines 43
   2.8 Singapore 54
   2.9 Thailand 57
   2.10 Viet Nam 69

3. Implementation level of Codex Standards on a national level 74
   Annex 1: Implementation of Codex Standards on the national level 77
   Annex 2: National Focal Points of the project in ASEAN countries 95
   Annex 3: Codex Contact Points of ten ASEAN countries 97
   Annex 4: FAO Secretariat contact 99

Figures
   1 Cambodia’s national Codex structure 10
   2 Organizational structure of the Malaysian National Codex Committee 24
   3 National Codex Organization of the Philippines 36
   4 Agriculture Standards Committee and technical committees corresponding to Codex Committees – Thailand 51
   5 Organizational structure of ACFS, Codex Contact Point of Thailand 52
   6 Structure of the Vietnam National Codex Committee 58

Tables
   1 Data contributed by Indonesia for Codex Standards 18
Acknowledgements

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# Abbreviations and acronyms

<table>
<thead>
<tr>
<th>Abbreviation</th>
<th>Description</th>
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</thead>
<tbody>
<tr>
<td>AFTC</td>
<td>ASEAN Task Force on Codex</td>
</tr>
<tr>
<td>ACFS</td>
<td>National Bureau of Agricultural Commodity and Food Standards (ACFS)</td>
</tr>
<tr>
<td>AFMA</td>
<td>Agriculture and Fisheries Modernization Act (Philippines)</td>
</tr>
<tr>
<td>AGC</td>
<td>Attorney General Chamber (Malaysia)</td>
</tr>
<tr>
<td>ASEAN</td>
<td>Association of Southeast Asian Nations</td>
</tr>
<tr>
<td>BAFS</td>
<td>Bureau of Agriculture and Fisheries Standards (Philippines)</td>
</tr>
<tr>
<td>BAI</td>
<td>Bureau of Animal Industry (Philippines)</td>
</tr>
<tr>
<td>BFAD</td>
<td>Bureau of Food and Drugs (Philippines)</td>
</tr>
<tr>
<td>BFAR</td>
<td>Bureau of Fisheries and Aquatic Resources (Philippines)</td>
</tr>
<tr>
<td>BFSES</td>
<td>Bureau of Food Safety Extension and Support</td>
</tr>
<tr>
<td>BPI</td>
<td>Bureau of Plant Industry (Philippines)</td>
</tr>
<tr>
<td>BPS</td>
<td>Bureau of Philippine Standards (Philippines)</td>
</tr>
<tr>
<td>BSN</td>
<td>National Standardization Agency of Indonesia (Indonesia)</td>
</tr>
<tr>
<td>CAC</td>
<td>Codex Alimentarius Commission</td>
</tr>
<tr>
<td>CAMCONTROL</td>
<td>Cambodia Import-Export Inspection and Fraud Repression Directorate General</td>
</tr>
<tr>
<td>CCASIA</td>
<td>FAO/WHO Coordinating Committee for Asia</td>
</tr>
<tr>
<td>CCCF</td>
<td>Codex Committee on Contaminants in Foods</td>
</tr>
<tr>
<td>CCCPL</td>
<td>Codex Committee on Cereals, Pulses and Legumes</td>
</tr>
<tr>
<td>CCEXC</td>
<td>Codex Executive Committee</td>
</tr>
<tr>
<td>CCFA</td>
<td>Codex Committee on Food Additives</td>
</tr>
<tr>
<td>CCFFP</td>
<td>Codex Committee on Fish and Fishery Products</td>
</tr>
<tr>
<td>CCFFV</td>
<td>Codex Committee on Fresh Fruits and Vegetables</td>
</tr>
<tr>
<td>CCFH</td>
<td>Codex Committee on Food Hygiene</td>
</tr>
<tr>
<td>CCFFICS</td>
<td>Codex Committee on Food Import and Export Inspection and Certification Systems</td>
</tr>
<tr>
<td>CCFL</td>
<td>Codex Committee on Food Labelling</td>
</tr>
<tr>
<td>CCOF</td>
<td>Codex Committee on Fats and Oils</td>
</tr>
<tr>
<td>CCGP</td>
<td>Codex Committee on General Principles</td>
</tr>
<tr>
<td>CCMAS</td>
<td>Codex Committee on Methods of Analysis and Sampling</td>
</tr>
<tr>
<td>CCMAS</td>
<td>Codex Committee on Methods of Analysis and Sampling</td>
</tr>
<tr>
<td>CCMMP</td>
<td>Codex Committee on Milk and Milk Products</td>
</tr>
<tr>
<td>CCNFSDU</td>
<td>Codex Committee on Nutrition and Foods for Special Dietary Uses</td>
</tr>
<tr>
<td>CCNMW</td>
<td>Codex Committee on Natural Mineral Waters</td>
</tr>
<tr>
<td>CCP</td>
<td>Codex Contact Point</td>
</tr>
<tr>
<td>CCPC</td>
<td>Codex Committee on Cocoa Products and Chocolate</td>
</tr>
<tr>
<td>CCPFV</td>
<td>Codex Committee on Processed Fruits and Vegetables</td>
</tr>
<tr>
<td>CCPR</td>
<td>Codex Committee on Pesticide Residues</td>
</tr>
<tr>
<td>CCRVDF</td>
<td>Codex Committee on Residues of Veterinary Drugs in Foods</td>
</tr>
<tr>
<td>CCS</td>
<td>Codex Committee on Sugars</td>
</tr>
<tr>
<td>CCSCH</td>
<td>Codex Committee on Spices and Culinary Herbs</td>
</tr>
</tbody>
</table>
CCVP  Codex Committee on Vegetable Proteins
DA  Department of Agriculture (Philippines)
DILG  Department of Interior and Local Government (Philippines)
DLD  Department of Livestock Development (Thailand)
DOA  Department of Agriculture (Thailand)
DOF  Department of Finance (Thailand)
DOH  Department of Health (Philippines/Thailand)
DOST  Department of Science and Technology (Philippines)
DTI  Department of Trade and Industry (Philippines)
FAO  Food and Agriculture Organization of the United Nations
FAPWG  Food and Agriculture Product Working Group
FDA  Food and Drug Administration (Philippines/Thailand)
FDAB  Food and Drug Advisory Board (Lao People's Democratic Republic)
FDC  Food Development Center (Philippines)
FDD  Food Drug Development (Lao People's Democratic Republic)
FDQCC  Food and Drug Quality Control Centre
FPA  Fertilizer and Pesticide Authority (Philippines)
FSA  Food Safety Act (Philippines)
FSDC  Food and Drug Supervisory Committee (Myanmar)
FSQD  Food Safety and Quality Division (Malaysia)
FSRA  Food Safety Regulatory Agencies (Philippines)
FSRCB  Food Safety Regulation Coordinating Board (Philippines)
GLP  good laboratory practice
GMP  good manufacturing practice
HACCP  Hazard Analysis Critical Control Point
INFOSAN  International Food Safety Authorities Network
INS  Indonesian National Standard
IPPC  International Plant Protection Convention
IPPC  International Plant Protection Convention (Philippines)
ISC  Institute of Standards Cambodia (Cambodia)
LGU  Local Government Units (Philippines)
MAF  Ministry of Forestry (Lao People's Democratic Republic)
MAFF  Ministry of Agriculture Forestry and Fishery (Cambodia)
MARD  Ministry of Agriculture and Rural Development (Viet Nam)
MC  Mirror Committee
MEWR  Ministry of the Environment and Water Resources (Singapore)
MISTI  Ministry of Industry, Science, Technology and Innovation (Cambodia)
ML  maximum level
MOAC  Ministry of Agriculture and Cooperatives (Thailand)
MOC  Ministry of Commerce (Cambodia)
MOE  Ministry of Environment (Cambodia)
MOEF  Ministry of Economic and Finance (Cambodia)
MOH  Ministry of Health (Cambodia/Lao People's Democratic Republic/Malaysia/Viet Nam)
MOI  Ministry of Interior (Cambodia/Lao People's Democratic Republic)
<table>
<thead>
<tr>
<th>Abbreviation</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>MOIC</td>
<td>Ministry of Industry and Commerce (Lao People's Democratic Republic)</td>
</tr>
<tr>
<td>MOIT</td>
<td>Ministry of Industry and Trade (Viet Nam)</td>
</tr>
<tr>
<td>MOPH</td>
<td>Ministry Of Public Health (Thailand)</td>
</tr>
<tr>
<td>MOST</td>
<td>Ministry of Science and Technology (Viet Nam)</td>
</tr>
<tr>
<td>MPC</td>
<td>Malaysia Productivity Corporation</td>
</tr>
<tr>
<td>MSO</td>
<td>Management Support Office (Philippines)</td>
</tr>
<tr>
<td>NAST</td>
<td>National Authority for Science and Technology (Lao People's Democratic Republic)</td>
</tr>
<tr>
<td>NCC</td>
<td>National Codex Committee</td>
</tr>
<tr>
<td>NSC A</td>
<td>National Standards Committee on Agriculture (Malaysia)</td>
</tr>
<tr>
<td>NSC U</td>
<td>National Standards Committee on Food, Food Products and Food Safety (Malaysia)</td>
</tr>
<tr>
<td>NCCP</td>
<td>National Codex Contact Point</td>
</tr>
<tr>
<td>NCMSQ</td>
<td>National Committee for the Management of Standards and Quality (Lao People's Democratic Republic)</td>
</tr>
<tr>
<td>NCO</td>
<td>National Codex Organization (Philippines)</td>
</tr>
<tr>
<td>NCSC</td>
<td>National Codex Sub-committees (Malaysia)</td>
</tr>
<tr>
<td>NFA</td>
<td>National Food Authority (Philippines)</td>
</tr>
<tr>
<td>NFP</td>
<td>National Focal Points</td>
</tr>
<tr>
<td>NMIS</td>
<td>National Meat Inspection Service (Philippines)</td>
</tr>
<tr>
<td>OIE</td>
<td>World Organisation for Animal Health</td>
</tr>
<tr>
<td>PCA</td>
<td>Philippine Coconut Authority (Philippines)</td>
</tr>
<tr>
<td>PNS</td>
<td>Philippine National Standards (Philippines)</td>
</tr>
<tr>
<td>RD</td>
<td>Rice Department (Thailand)</td>
</tr>
<tr>
<td>SAPP</td>
<td>Strategic Action Plan and Program (Philippines)</td>
</tr>
<tr>
<td>SFA</td>
<td>Singapore Food Agency (Singapore)</td>
</tr>
<tr>
<td>SPS</td>
<td>sanitary and phytosanitary measures</td>
</tr>
<tr>
<td>SRA</td>
<td>Sugar Regulatory Administration (Philippines)</td>
</tr>
<tr>
<td>TAS</td>
<td>Thai Agricultural Standards</td>
</tr>
<tr>
<td>TBT</td>
<td>technical barriers to trade</td>
</tr>
<tr>
<td>TC</td>
<td>Technical Committee (Philippines)</td>
</tr>
<tr>
<td>TFAMR</td>
<td>Ad hoc Codex Intergovernmental Task Force on Antimicrobial Resistance</td>
</tr>
<tr>
<td>TISI</td>
<td>Thai Industrial Standards Institute (Thailand)</td>
</tr>
<tr>
<td>TOR</td>
<td>Terms of Reference</td>
</tr>
<tr>
<td>TWG</td>
<td>Technical Working Group</td>
</tr>
<tr>
<td>UMFCCI</td>
<td>Union of Myanmar Federation of Chamber of Commerce and Industry</td>
</tr>
<tr>
<td>VFA</td>
<td>Viet Nam Food Administration (Viet Nam)</td>
</tr>
<tr>
<td>VNCC</td>
<td>Vietnam National Codex Committee (Viet Nam)</td>
</tr>
<tr>
<td>VSQI</td>
<td>Vietnam Standards and Quality Institute (Viet Nam)</td>
</tr>
<tr>
<td>WG</td>
<td>Working Group</td>
</tr>
<tr>
<td>WHO</td>
<td>World Health Organization</td>
</tr>
</tbody>
</table>
1. Introduction
1.1 Background

In order to decrease the threats posed by the spread of unsafe food and food borne diseases through international trade, the Food and Agriculture Organization of the United Nations (FAO) and the World Health Organization (WHO) have been collaborating on a Joint Food Standards Programme. As part of the programme they created the Codex Alimentarius Commission, which has developed and is implementing a set of international food standards in the name of Codex Alimentarius. These standards aim to ensure protection of consumer health and fair practices in food trade.

Codex documents have become widely recognized in global trade since 1995. That year marked the implementation of the Agreement on the Application of Sanitary and Phytosanitary Measures (SPS Agreement). The SPS Agreement relies on Codex standards as the benchmark for member countries to establish food-safety related measures. Aligned to the global setting, the Association of Southeast Asian Nations (ASEAN) has included the harmonization of various food safety standards and development of guidelines among its priority actions in the ASEAN Economic Community Blueprint and the ASEAN Socio-cultural Community Blueprint. It is important for ASEAN countries to enhance their capacity to contribute to food safety standards development, both internationally and regionally, and to implement the standards. This would also increase consumers’ trust in their national competent authorities.
1. Introduction

To achieve these goals, several endeavours were conducted by FAO with the support of Japan’s Ministry of Agriculture, Forestry and Fisheries. These endeavours were part of the regional project “Support to Capacity Building and Implementation of International Food Safety Standards in ASEAN Countries” GCP/RAS/280/JPN. On 17–19 September 2012, a regional workshop was held entitled “Principles and further activities in Codex implementation.” The progress of Member Countries’ implementation of the Codex Alimentarius were consolidated and published in a document entitled Status of National Codex Activities. That document served as a baseline to enable further improvements during the current and succeeding projects.

“Support for Capacity Building for International Food Safety Standard Development and Implementation in ASEAN Countries” GCP/RAS/280 is now in its second phase, GCP/RAS/295/JPN. FAO and the Government of Japan continue to strive for safer food in the ASEAN region through strengthening effective participation in Codex activities. Some countries have made significant advances since 2012. This report presents those achievements.

1.2 Objectives

The document has been developed to:

• update the status of national Codex activities of ASEAN countries;
• provide information related to Codex activities to food safety competent authorities in the government sector, share updates on member countries’ activities, and strengthen collaboration within the region by benchmarking good practices; and
• provide a baseline to measure the success of future projects and improvements made by each country and FAO in strengthening capacities for enhancing Codex Alimentarius activities in the ASEAN region.

1.3 Structure of the document

This document has been created for ASEAN countries to update and highlight their Codex activities by providing information on the following fields:

• food control system framework
• institutions responsible for food standards
• national food standards and establishment process
• national Codex structure
• data collection and analysis
• prioritized needs for capacity building on effective implementation of Codex standards
• other relevant details.

The document also includes appendices that consolidate the status of implementation of Codex standards at the national level (see Annex 1). They also contain information on National Focal Points (NFP) of the project (see Annex 2) and Codex Contact Points (CCP) in ASEAN countries (see Annex 3).
Safe Food for the Association of Southeast Asian Nations (ASEAN) – Engaging in Codex Standards setting

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2. Status of national Codex activities in ASEAN countries
1. Food control system framework

a) Laws and legislation

The following laws and legislation have been implemented in the country to improve the food safety system.

<table>
<thead>
<tr>
<th>Public Health (Food) Act</th>
<th>The Act creates specific provisions in the regulation of public health with respect to food and matters connected therewith.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Halal Meat Act</td>
<td>The Act regulates the supply and importation of Halal meat, and related matters.*</td>
</tr>
</tbody>
</table>

* There is no provision in the act that refers to the Brunei Darussalam Standards for Halal Food

b) Food control systems

The following agencies are responsible for enforcing the country’s food safety system.

Ministry of Religious Affairs
The Ministry is responsible for setting up and enforcement of Halal standards.

Ministry of Health
The MOH is responsible for setting up, enforcement and inspection of food standards.

Majlis Ugama Islam (MUIB), Police officers, Customs officers, Health inspectors, Municipal Health Deputy Mufti, Director of Agriculture and Agrifood
These bodies are also responsible for the enforcement, inspection and compliance of Halal standards.

2. Institutions responsible for food standards

The Ministry of Religious Affairs is the ministry responsible for setting Halal standards.
3. National food standards and their establishment process

a) List of national standards

The Brunei Darussalam Standard for Halal Food has been published and is available. It was prepared by the Technical Committee on the Development of National Halal Standard and Guidelines for Halal Food under the authority of The Religious Council, Negara Brunei Darussalam. The Standard is published to meet the current needs of the local Halal food industry. It specifies the requirement for a food product, food trade or a food business in Brunei Darussalam. The scope of the Standard covers the general guidelines on the production, preparation, handling, distribution and storage of Halal food, and also definitions, requirements and compliance.

b) Establishment process

The establishment of the country’s standards follows an eight-step process:

1. New project proposal is received for the development of a new standard
2. Approval of the proposal by the Ministry and assignment of work to the technical committee
3. Establishment of a technical committee (as per requirement)
4. Deliberation of the draft by the technical committee
5. Acceptance and approval of the final draft by standards committee
6. Endorsement of the final draft by MUIB (Halal Standards) or as a national standard by the relevant minister
7. Approval by the Prime Minister
8. Gazette and publication of Standard Brunei Darussalam

Note:
The technical route will be followed in the case of the following scenarios:
- where urgent market demands must be met e.g. to keep up with rapid technological changes;
- where there is an absence of any formal reference standard;
- where consensus may be difficult to achieve; and
- to be tested by the industry before full implementation.

4. National Codex structure

a) National Codex Committee

In the process of being established. The guidelines refer to the Codex standards example: fish inspection.

b) National Codex website

Under development

c) Codex country manual

No information
5. Data collection and analysis

a) Data collection for the establishment of national and international standards

Public Health (Food) Act both for microbiology and chemistry on fishery products. For microbiology: Codex and International Commission on Microbiological Specifications for Foods (ICMSF) Microbiological limit for APC, Salmonella, *Vibrio cholerae*, *Vibrio parahaemolyticus* and *Staphylococcus aureus*.

b) Data submission for the establishment of Codex standards

None

c) Capacity for data analysis

Various agencies provide data, such as the Ministry of Health, the Department of Agriculture and Food, and the Department of Fisheries. Each agency relies on international standards, such as Codex, as a reference when collecting data. Food alerts data collected are based on information provided by neighboring country like Malaysia.

6. Other relevant details

Halal standards have a separate act, while other food standards e.g. level of food additives, contaminants, etc. are included in the Public Health (Food) Act.

7. Prioritized needs for capacity building on effective implementation of Codex standards

- training programme on promotion of Codex standards;
- case studies on the effectiveness of food safety alert systems;
- case studies on the availability of technical services.
2.2 Cambodia

1. Food control system framework

a) Laws and legislation

The following laws and legislation have been implemented in the country to improve the food safety system.

<table>
<thead>
<tr>
<th>Law on the Management of Quality and Safety of Products and Services</th>
</tr>
</thead>
<tbody>
<tr>
<td>This is an umbrella law as there is no specific food safety law.</td>
</tr>
<tr>
<td>The law covers all regulated products including food, but excluding</td>
</tr>
<tr>
<td>pharmaceuticals and cosmetics.</td>
</tr>
<tr>
<td>It establishes legal regulations in relation to the enforcement of</td>
</tr>
<tr>
<td>the quality and safety of products and against commercial fraud.</td>
</tr>
<tr>
<td>The law empowers regulatory agencies to set up technical regulations</td>
</tr>
<tr>
<td>for food.</td>
</tr>
</tbody>
</table>


The scope of the law covers all activities related to the standardization and quality assurance to improve the quality of products, services, and management, raise and rationalize production efficiency, ensure fair and simplified trade to rationalize product use and to enhance consumer protection and public welfare.
b) Food control systems

Cambodia has a multiagency system for food control that follows the farm-to-table approach. Six ministries exercise some degree of oversight and the responsibilities of each have been defined through the Inter-Ministerial PRAKAS (Proclamation) 868.

The Ministry of Agriculture, Forestry and Fisheries (MAFF)

The MAFF is responsible for primary production and processing. Its services include: import licensing, registration, inspection, and verification of compliance, export certification for meat/fish and plant products.

The ministry functions as the contact point for the World Organisation for Animal Health (OIE) and International Plant Protection Convention (IPPC), and sets up policy and regulatory systems for implementation.

Ministry of Health (MOH)

The MOH is responsible for food safety at the consumer level. It imposes policies and regulatory systems for Health and Hygiene Standards for Restaurants and Catering services, food-borne disease surveillance, street food, and restaurant grading and certification. It serves as the Focal Point for the International Food Safety Authorities Network (INFOSAN), and contact point for the WHO.

Ministry of Industry, Science, Technology and Innovation

The MISTI oversees secondary processing, such as factory registration, inspection and certification of food from domestic manufacturers.

It serves as the standard and conformity assessment body, and the national enquiry point for the Agreement on Technical Barriers to Trade (TBT Agreement).

The ministry formulates policy and designs regulatory systems for implementation.

Ministry of Tourism

The ministry is responsible for policies governing food businesses in the tourist sector, and hotel and restaurant licensing and registration.

Ministry of Economy and Finance (MEF)

The MEF is the sole lead agency for import and export inspection and implementation of existing policies and regulations. For import control, the General Department of Customs and Excise applies a risk management policy to establish the lists of prohibited and restricted goods (effective 1 April 2020).

Ministry of Commerce (MOC)

The MOC conducts import and export inspections at border checking points, and inspection and surveillance at domestic markets.

It develops and implements policy and regulatory systems for enforcement of food quality, safety and consumer protection (e.g. fraudulent products, false advertising).

The ministry serves as the National Codex Secretariat and National Codex Contact Point (NCCP) National Focal Point for ARASFF, SPS Enquiry Point, and the World Trade Organization (WTO) Notification Authority.

2. Institutions responsible for food standards

The Institute of Standards of Cambodia (ISC) is currently undertaking activities towards voluntary standard setting as part of its mandate. Relevant agencies set mandatory standards for aspects of the food supply, including hygiene, food additives, pesticide residues and food contaminants. Coordination in Codex activities is facilitated by the Cambodia Import-Export Inspection and Fraud Repression Directorate General (Camcontrol), of the Ministry of Commerce and serves as the national Codex Secretariat. Participation in Codex activities is balanced among four main ministries: MOC, MIH, MAFF and MOH. Each ministry assigns a representative as chair of various working groups.
Cambodia has a multiagency system for food control that follows the farm-to-table approach. Six ministries exercise some degree of oversight and the responsibilities of each have been defined through the Inter Ministerial PRAKAS (Proclamation) 868.

**Responsible Ministry:** Ministry of Commerce

National Codex Committee (NCC): Eight ministerial members (11 person members)
1. Ministry of Commerce (Chairperson)
2. Ministry of Industry, Science, Technology and Innovation (Vice-Chairperson)
3. Ministry of Agriculture, Forestry and Fishery (Member)
4. Ministry of Health (Member)
5. Ministry of Environment (Member)
6. Ministry of Interior (Member)
7. Ministry of Economy and Finance (Member)
8. Ministry of Consult Ministers (Member)

Office of NCC: National Codex Secretariat (11 person members):
1. MOC Secretary of State (Chairperson)
2. Camcontrol Director General (Permanent Vice-Chairperson)
3. ISC Director General (Vice-Chairperson)
4. Representative from General Department of Customs and Excises (Vice-Chairperson)
5. Representative from MAFF (Vice-Chairperson)
6. Representative from MOH (Vice-Chairperson)
7. Camcontrol Officials (Admin Members)
8. Camcontrol Official (as NCCP)
3. Institutions responsible for food standards

a) List of national standards

According to the Institute of Standards of Cambodia (ISC), the country has adopted all Codex texts as National Standards, including 73 guidelines, 51 codes of practices, 4 miscellaneous, 1 maximum residue levels (MRLs) and 212 standards. In addition, the general standards below were adopted as mandatory standards (Technical Regulations).

1) Codex Stan 192-1995: General Standard for Food additives
2) Codex Stan 193-1995: General Standard for Contaminants and Toxins in Food and Feed

b) Establishment process

In the regulatory field, Cambodia’s Article 60 in the Law on the Management of Quality and Safety of Products and Services provides a policy framework to adopt international standards and guidelines, wherever relevant to Cambodia, such as food safety standards.

ASEAN standards are translated into regulations by responsible ministries through official notifications. These include standards on MRLs for pesticides and veterinary drugs that are different from Codex standards.

4. National Codex structure

a) National Codex Committee

The government established the National Codex Committee (NCC) in 2000 by a sub-decree. The NCC is chaired by the Ministry of Commerce (MOC) and consists of members from relevant ministries, such as the Council of Ministries, Ministry of Industry, Science, Technology and Innovation (MISTI), Ministry of Agriculture Forestry and Fishery (MAFF), Ministry of Health (MOH), Ministry of Environment (MOE) and Ministry of Interior (MOI).

Camcontrol, under the Ministry of Commerce, facilitates the coordination of Codex activities in its role as the national Codex secretariat. Participation in Codex activities is balanced among the four main ministries: MOC, MIME, MAFF and MOH. Each ministry assigns a representative as chair of one of the four technical working groups.

The four technical working groups (TWG) support the work of the NCC. Each serves as a mirror committee for some specific Codex committees. The chairperson of each TWG is a representative of a ministry relevant to it.
b) National Codex website

The website of the CAMCONTROL Directorate General (www.camcontrol.gov.kh) partially functions as the national Codex website. The site is linked to the international Codex website through the following address: http://www.camcontrol.gov.kh/international.php?action=submenu&sid=20

c) Codex country manual

Cambodia has no national Codex manual. However, the National Codex Committee Secretariat (NCC) has distributed the latest version of its Codex manual, and other documents received from the Codex Secretariat (in English and French) to the main responsible ministries.

5. Data collection and analysis

a) Data collection for the establishment of national and international standards

Cambodia does not have a system for data collection for national and international standard setting. National technical regulations are set based on adoption or adaptation of Codex texts.

b) Data submission for the establishment of Codex standards

Cambodia has no data on food quality and safety for international standardization.

c) Capacity for data analysis

Cambodia lacks appropriate technical capacity for conducting risk analysis. Prioritizing of hazards in risk management is only at the starting stage. Input from private sector stakeholders is rare.

Few Cambodians involved in food safety have the scientific knowledge needed to apply a modern scientific risk-based approach to food safety.

6. Other relevant details

The government has allocated funds for participating in some meetings of Codex committees that are deemed priority interests for Cambodia. At present, Cambodia is not able to send comments on national positions during the process of establishing Codex standards. National agencies involved in food safety have not reached a consensus on where to adopt Codex texts as national regulations. Until parliament passes a new food there is no clear legal framework and procedures for adoption of Codex texts as national regulations.

Priority food safety issues include:

- Pesticides – Primary foods of interest are fruits, vegetables and cereals. Concerns exist on pesticide use and misuse, with a focus on organochlorine, organophosphates and carbamates.
- Food Additives – Producers misuse preservatives in raw and processed products, artificial sweeteners and coloring agents in drinks and meat products.
- Veterinary drugs – concerns exist about growth promoting agents, such as chloramphenicol in shrimp, ractopamine in pig meat, and beta agonist in pork.
- Chloropropanols – Producers need guidance to assist in production of low-level chloropropanols in soya sauce.
- Heavy metals – Mercury has been found in seafood and arsenic in deep well water.
- Micronutrients – The primary concerns are iron, vitamin A and iodine.
• Pathogenic bacteria – is the primary concern with ready-to-eat food.
• *Salmonella* spp. – is found in seafood, raw vegetables, poultry, and eggs.
• *Vibrio* spp. – is found in bivalve mollusks and shrimp.
• *E. coli* – is found in raw vegetables.

**The country needs:**
• adoption of a new food law;
• development of guidelines, SOPs, and procedures for inspection and certification;
• understanding of and the ability to apply risk assessment for imported food control; and
• strengthening of Codex work at the national level, restructuring the National Codex Committee and establishing the sub-Codex committees to mirror the national committee.

**7. Prioritized needs for capacity building on effective implementation of Codex standards**

• capacity building for data sampling and data analysis;
• establishment of national laboratory networking (technical and practical operations) including mechanisms for streamlining the testing service provided by existing laboratories;
• familiarization with relevant technical matters;
• laboratory training on the analysis of pesticide residues in fresh fruits and vegetables;
• training for food-borne surveillance systems;
• training for understanding of Codex work and to promote the work of TWGs.
1. **Food control system framework**

### a) Laws and legislation

The following laws and legislation have been implemented in the country to improve the food safety system.

<table>
<thead>
<tr>
<th>Legislation that regulates food safety systems</th>
<th>1) Law No.18 of 2012 on Food</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>2) Law No. 8 of 1999 on Consumer Protection</td>
</tr>
<tr>
<td></td>
<td>3) Law No. 20 of 2014 on Standardization and Conformity Assessment</td>
</tr>
<tr>
<td></td>
<td>4) Law No. 18 of 2009 on Animal Husbandry and Animal Health and</td>
</tr>
<tr>
<td></td>
<td>Law No. 41 of 2014 on the amendment of Law No. 18 of 2009</td>
</tr>
<tr>
<td></td>
<td>5) Law No. 4 of 1984 on Epidemic of Contagious Diseases</td>
</tr>
<tr>
<td></td>
<td>6) Law No. 31 of 2004 on Fisheries and Law No. 45 of 2009 on the amendment of Law No. 31 of 2004</td>
</tr>
<tr>
<td></td>
<td>7) Law No. 22 of 2019 on Sustainable Agricultural Farming System</td>
</tr>
<tr>
<td></td>
<td>8) Law No. 21 of 2019 on Animal, Fish and Plant Quarantine</td>
</tr>
<tr>
<td></td>
<td>9) Law No. 36 of 2009 on Health</td>
</tr>
<tr>
<td></td>
<td>10) Government Regulation No. 69 of 1999 on Food Labelling and Advertisement,</td>
</tr>
<tr>
<td></td>
<td>11) Government Regulation No. 86 of 2019 on Food Safety,</td>
</tr>
<tr>
<td></td>
<td>12) Government Regulation No. 34 of 2018 on National Standardization and Conformity Assessment System.</td>
</tr>
</tbody>
</table>
b) Food control systems

Indonesia’s food control system is a multi-agency entity that involves several competent authorities responsible for food safety with the following mandates:

Ministry of Agriculture
The MOA is responsible for controlling the safety of fresh food from plant and animal origins.

Ministry of Marine Affairs and Fisheries
The Ministry is responsible for controlling the safety of fisheries and marine products.

National Agency of Drugs and Food Control
The Agency is responsible for controlling the safety of processed foods.

Ministry of Trade
The Ministry is responsible for controlling the conformity of the compulsory national standard for food products.

Ministry of Industry
The Ministry is responsible for establishing compulsory national standards and supervising their implementation in the food industries.

Ministry of Health
The MOH is responsible for preventing and controlling food-borne diseases, and controlling the safety of processed foods produced by small enterprises, such as street food vendors, caterers and restaurants.

National Standardization Agency of Indonesia
The Agency is responsible for the development of the Indonesian National Standards (SNI).

2. Institutions responsible for food standards

The National Standardization Agency of Indonesia (BSN) is responsible for formulating and maintaining Indonesian National Standards (SNI), including food standards. BSN also acts as the Codex Contact Point (CCP) of Indonesia for coordinating all Codex activities in Indonesia. SNI can be developed based on research conducted by related stakeholders or by adopting international standards, such as Codex standards.

The national Codex structure of Indonesia consists of the NCC, CCP, Working Group (WG) and the Mirror Committee (MC). It aims to implement Codex activities by mutual agreement among ministries and agencies that have authority in the fields of food safety and food trade.

The NCC has adopted Codex Indonesia’s strategic plan to give direction to those participating in Codex activities. The strategic plan contains a vision, strategic goals and work programmes for the next five years. The NCC has also adopted the Guidance for Handling Codex Activities in Indonesia, which includes a national consultative mechanism for preparing national positions for Codex meetings.

3. National food standards and their establishment process

a) List of national standards

Codex texts are used as a reference in formulating food standards and regulations. As of 2020, there were more than 2,200 SNIs related to food safety and quality, both for fresh and processed foods. The country adopted CAC/RCP 1-1969 and CAC/RCP 39-1993 by translating those documents into the national language. There are differences in formats between SNI and Codex standards. However, safety requirements and quality criteria use Codex standards as main references.
In addition, Codex texts are also used as references when formulating the following regulations:
- food category systems
- maximum levels (MLs) of heavy metal contamination (e.g. cadmium in fishery products, arsenic in rice, etc.), chemical contamination (e.g. mycotoxin in milk, aflatoxin in nuts, etc.) and microbiological contamination (e.g. Salmonella in egg)
- follow-up and infant formulas
- irradiated foods
- food additives
- flavourings
- labelling of pre-packaged foods, etc.

b) Establishment process

SNI are developed based on the Guidelines for Developing Indonesian National Standards, which refers to ISO/IEC Directives. The major stages of development are planning, drafting, enquiry and approval.

SNI are drafted by a technical committee, which consists of relevant stakeholders, including government, experts, producers and consumer representatives. The government representatives in the technical committee, depending on the subject matter, come from the Ministry of Agriculture, Ministry of Health, Ministry of Industry, Ministry of Marine Affairs and Fisheries, and the National Agency of Drugs and Food Control.

SNI can be developed based on research or by adopting international standards. The process of developing SNI has to meet the WTO Code of Good Practice, which consists of openness, transparency, consensus and impartiality, effectiveness and relevance, coherence and development dimension. The draft of SNI from the technical committee must be published so the public can respond or comment before it is stipulated as SNI by BSN.

4. National Codex structure

a) National Codex Committee

The NCC is the highest level of management for Codex Indonesia. It is chaired by the head of the BSN and consists of representatives from the Ministry of Agriculture, Ministry of Health, Ministry of Industry, Ministry of Marine Affairs and Fisheries, Ministry of Trade and the National Agency of Drugs and Food Control. It is also receives support from the Ministry of Foreign Affairs and other related government institutions, experts, and food industry and consumer associations. The NCC meets at least three times a year.

The NCC has adopted Codex Indonesia’s Strategic Plan to give direction for those participating in Codex activities. The strategic plan contains a vision, strategic goals and work programmes for the next five years. Codex Indonesia adheres to the vision statement that “Codex Indonesia plays an active role in protecting consumers’ health and ensuring fair practice in the food trade.” There are three goals in the Codex Indonesia Strategic Plan, which are stated below and followed by relevant activities to achieve them:

<table>
<thead>
<tr>
<th>Goal 1</th>
<th>Goal 2</th>
<th>Goal 3</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Strengthening organizational functions of Codex Indonesia</strong> Activities:</td>
<td><strong>Improving participation and leadership in Codex activities</strong> Activities:</td>
<td><strong>Increasing Codex standard utilization to strengthen national food regulation systems</strong> Activities:</td>
</tr>
<tr>
<td>• Review tasks and functions of the NCC, WG, MC and CCP.</td>
<td>• Increase active participation in the development of Codex standards.</td>
<td>• Using Codex standards in the development of national standards, regulations and guidelines to strengthen the national food regulatory system.</td>
</tr>
<tr>
<td>• Improve the capabilities of human resources in MC secretariat.</td>
<td>• Improve Indonesia’s role in theCodex forum.</td>
<td>• Achieve leadership in the Codex organization.</td>
</tr>
<tr>
<td>• Increase stakeholder awareness of Codex activities.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

The establishment of the country’s standards follows an eight-step process:
The NCC has also adopted guidance for handling Codex activities in Indonesia, which include national consultative mechanisms for Codex work. The MC is responsible for drafting the national position for Codex meetings, managing Indonesia’s representatives in the EWG forum, and disseminating the report of the National Codex Committee meeting. Following the adoption of the Codex Strategic Plan 2020–2025, Codex Indonesia is currently revising the strategic plan and the guidance for handling Codex activities.

The CCP coordinates all Codex activities according to the roles and responsibilities listed in the Codex Procedural Manual, including for communicating with the Codex Secretariat and other relevant parties for strategic issues.

b) National Codex website

Indonesia has a National Codex Website (https://codexindonesia.bsn.go.id/) that is managed by the CCP and is used to report and disseminate information on all activities carried out by the Codex Indonesia organization. The website was established in 2009, but is only available in the Indonesian language.

c) Codex country manual

As mentioned above, Indonesia has published the Guidance for Handling Codex Activities in Indonesia, available only in the Indonesian language. It covers the organization and management of Codex Indonesia, operational procedures, and procedures on development of national positions in Codex meetings, requirements of Indonesian delegates in Codex meetings, and budgeting for Codex Indonesia activities.

5. Data collection and analysis

a) Data collection for the establishment of national and international standards

Technical committees are responsible for developing SNIs. Each technical committee performs the data collection for the national standard-setting process. They gather data from resources that include research institutions, published research, conducting surveys, data provided by experts, and/or collaborative research with the government or the private sector.

The Codex Indonesia organization oversees the collection of data for the international standard-setting process. Each Mirror Committee identifies the data needed for formulating the national position. This information can also be reported to the NCC meeting. If necessary, the NCC through the CCP will coordinate the data requirements for the relevant research bodies or universities. When data is not available in the research body or university, the NCC will assign the Mirror Committee to engage in collaborative research with other Mirror Committees or the private sector.

b) Data submission for the establishment of Codex standards

Indonesia has provided data for the development of international standards regarding: contaminants in foods, fish and fishery products, milk and milk products, processed fruits and vegetables, fresh fruits and vegetables, veterinary drugs in food, food hygiene, pesticide residue limits, and also for the development of some commodity standards.
From 2015 to 2020, Indonesia contributed some scientific data for establishing Codex standards as outlined in Table 1:

Table 1: Data contributed by Indonesia for Codex Standards

<table>
<thead>
<tr>
<th>Data</th>
<th>Codex Committee</th>
<th>Stakeholder</th>
</tr>
</thead>
<tbody>
<tr>
<td>ML for cadmium in chocolate and cocoa-derived products</td>
<td>CCCF</td>
<td>National Agency for Drugs and Food Control and Ministry of Agriculture</td>
</tr>
<tr>
<td>ML for mycotoxins in spices</td>
<td>CCCF</td>
<td>National Agency for Drugs and Food Control and Ministry of Agriculture</td>
</tr>
<tr>
<td>ML for inorganic arsenic in husked rice</td>
<td>CCCF</td>
<td>National Agency for Drugs and Food Control</td>
</tr>
<tr>
<td>Data on magnitude of aoxystrobin and difenoconazole residues in dragon fruit</td>
<td>CCPR</td>
<td>Ministry of Agriculture</td>
</tr>
<tr>
<td>ML for methylmercury in fish</td>
<td>CCFFP</td>
<td>National Standardization Agency of Indonesia and Ministry of Marine Affairs and Fisheries</td>
</tr>
<tr>
<td>Review and update of methods in CODEX STAN 234-1999</td>
<td>CCMAS</td>
<td>National Standardization Agency of Indonesia and Ministry of Trade</td>
</tr>
<tr>
<td>Standard for nutmeg</td>
<td>CCSCH</td>
<td>Ministry of Agriculture, Ministry of Trade and Spices Association</td>
</tr>
<tr>
<td>Standard for pepper</td>
<td>CCSCH</td>
<td>Ministry of Agriculture</td>
</tr>
<tr>
<td>Proposed draft guideline on integrated monitoring and surveillance of food-borne antimicrobial resistance</td>
<td>TFAMR</td>
<td>Ministry of Agriculture and Ministry of Health</td>
</tr>
<tr>
<td>Proposed draft revision of the code of practice to minimize and contain foodborne antimicrobial resistance</td>
<td>TFAMR</td>
<td>Ministry of Agriculture and Ministry of Health</td>
</tr>
</tbody>
</table>

**c) Capacity for data analysis**

In general, after data has been compiled, it is analysed by an expert group consisting of specialists in the relevant field.

**6. Other relevant details**

The absence of a national database containing the results of research and surveys makes the process of collecting data more difficult and time consuming.

**7. Prioritized needs for capacity building on effective implementation of Codex standards**

Training programmes and workshops are needed on:

- developing food safety standards based on risk and the cost-benefit analysis;
- risk assessment for national food control systems; and
- generating robust data for the standard-setting process.

Documents are needed on guidelines on food traceability.
1. Food control system framework

a) Laws and legislation

The Lao People’s Democratic Republic National Assembly has passed laws and legislation relating to food safety and the President has enacted them. Previously issued regulations, rules, and codes of practice related to food have been revised.

The laws and legislation related to food safety are as follows:

- Food Law No 33\NA dated 24 July 2013;
- National Food safety Policy No 020\MOH dated 13 February 2009;
- Memorandum of Understanding on Responsibility on Food Safety Control and Standards between the Ministry of Public health, Ministry of Agriculture and Forestry, and Ministry of Industry and Commerce dated 6 August 2014;
- Ministerial Decision on Food Inspection No 297\MOH dated 24 February 2012;
- Agriculture Law No 01\98 NA 10 October 1998;
- Plant Protection and Plant Quarantine Law (amend) No 13\NA dated 24 August 2017;
- Decree on Pesticide Management 258/GOV dated 24 August 2017; and

b) Food control systems

The National Food Safety Policy serves as a reference for implementing the control and management of food quality and safety throughout the food chain. This includes the production, rearing, processing, service, industrial production, storage, purchase, transportation, import-export, and distribution to the point of consumption, international technical cooperation and scientific research. It emphasizes a science- and risk-based approach to protect consumer health and fair trade practices. Responsibilities of ministries are described in item 2.
2. Institutions responsible for food standards

The Food and Drug Advisory Board (FDAB) is comprised of the Directors-General of the Ministry of Health (MOH), Ministry of Agriculture and Forestry (MAF), Ministry of Industry and Commerce (MOIC), Ministry of Interior (MOI), Ministry of Finance (MOF), National Authority for Science and Technology (NAST) and is chaired by the Minister of Health.

MOH
The MOH is the lead coordinator with other ministries and relevant sectors in effectively establishing and implementing regulations, rules and standards concerning food safety control. The regulations and standards are based on Codex standard (Food Law 2013, article 9).

NAST
The NAST administers the system for the adoption of standards, including food safety standards (but not Codex standards, Codex standards are adopted by the FDD and MOH) under the standards law.

MOIC
The MOIC controls factories and industrial products in terms of standards and quality, and licenses food businesses.

MAF
The MAF controls food safety throughout primary production, primary processing, and preservation and implementation of codes of practice.

The National Codex Committee of Lao People’s Democratic Republic (NCCL) consists of the agencies listed below. The Ministry of Health is responsible for all the Codex matters and coordinates with the members. The MOH and MAF participate in all Codex meetings.

<table>
<thead>
<tr>
<th>Agency</th>
<th>Role</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ministry of Health</td>
<td>Chairman</td>
</tr>
<tr>
<td>Ministry of Agriculture and Forestry</td>
<td>Vice-Chairman</td>
</tr>
<tr>
<td>Ministry of Science and Technology</td>
<td>Member</td>
</tr>
<tr>
<td>Ministry of Industry and Handicraft</td>
<td>Member</td>
</tr>
<tr>
<td>Ministry of Commerce</td>
<td>Member</td>
</tr>
<tr>
<td>DOA Director of Legal Division, MAF</td>
<td>Member</td>
</tr>
<tr>
<td>Director Food Control Division, Food Drug Development (FDD), MOH</td>
<td>Member</td>
</tr>
<tr>
<td>Director of Food and Drug Quality Control Centre (FDQCC), MOH</td>
<td>Member</td>
</tr>
<tr>
<td>Codex Contact Point</td>
<td>Director-General FDD, MOH</td>
</tr>
<tr>
<td>Secretariat of NCCL</td>
<td>Food Control Division</td>
</tr>
</tbody>
</table>

3. National food standards and their establishment process

a) List of national standards

Sixteen standards are registered with the Department of Standards at the Ministry of Science and Technology, and 60 Codex standards have been adopted by the Food and Drug Department of the Ministry of Health.

b) Process of standard setting

The National Committee for the Management of Standards and Quality (NCMSQ) has six Technical Working Groups established from 2004–2007, one of which is the Food and Agriculture Product Working Group (FAPWG) responsible for setting standards for food.
The standards development procedure has three stages:

1. **Preparation process**
   - Preparation is based on the needs of industries and stakeholders, and project proposals are made and considered by the Division of Standard and Quality.

2. **Draft process**
   - A working draft is prepared, and public comments are obtained and considered by the National Committee. In the drafting process the interested parties are the Technical Committees, National Standards Committees and the Division of Standard and Quality.

3. **Approval process**
   - The Department of Intellectual Property Standard and Metrology submits the draft to the Ministry of Science and Technology for approval. After approval, the standards are published by the Division of Standard and Quality of the Department of Intellectual Property Standard and Metrology.

4. **National Codex structure**

   a) **National Codex Committee**

      The National Codex Committee (NCC) was established in 1998 after the country became a member of the Codex Alimentarius Commission in 1995. The Minister of Health chairs the NCC with the Director-General of NSB (Ministry of Science and Technology) serving as vice chair, and members include representatives from the Ministry of Agriculture and Forestry and the Ministry of Industry and Commerce. The Secretariat of the NCC is the Food and Drug Department, Ministry of Health. The committee meets once a year and also communicates through electronic means. NCC members are involved in all food legislation, standards development and adoption.

   b) **National Codex website**

      None

   c) **Codex country manual**

      None

5. **Data collection and analysis**

   a) **Data collection for the establishment of national and international standards**

      Lao People’s Democratic Republic is currently developing a system with facilities provided by the United States Department of Agriculture (USDA) through FAO, for IT equipment.

   b) **Data provided for international standardization**

      Lao People’s Democratic Republic provides no data to Codex because of the lack of testing capacity.

   c) **Capacity for data analysis**

      Lao People’s Democratic Republic has minimal capacity for data analysis.
6. Other details relevant to food safety and Codex

None

7. Prioritized needs for capacity building for effective implementation of Codex standards

• capacity building for CCP to improve Codex work and provide more inputs to new Codex work;
• trainings on Codex work and more knowledge on international standard setting;
• more data from the region to support new work on Codex;
• trainings on Codex work for all stakeholders;
• assistance to make Codex standards relevant in Lao People's Democratic Republic and disseminate them;
• a case study on MRL for pesticides and veterinary drugs in food products;
• regional standards development, e.g. for edible insects.
2.5 Malaysia

1. Food control system framework

a) Laws and legislation

The Food Act 1983 is the main law for protecting the public against health hazards and fraud in the preparation, sale and use of food. Related regulations under the Act are contained in the Food Regulations 1985, Food Regulations 2009 (Issuance of Health Certificate for Export of Fish and Fish Product to the European Union), Food Hygiene Regulations 2009, and Food Irradiation Regulations 2011.

The Food Analyst Act 2011 and Food Analyst Regulations 2013 provide the mandate for the establishment of the Malaysian Food Analysts Council. The Council provides for the registration of persons as food analysts and regulates the practice of food analysis.

b) Food control systems

The Ministry of Health (MOH) is the main regulatory agency and the Food Safety and Quality Division of the MOH is the competent authority for food safety along Malaysia’s food supply chain.

Other competent authority particularly at primary level for main commodities such as palm-based products, cocoa, pepper and sago is the Ministry of Plantation Industries and Commodities while other agricultural commodities are under the Ministry of Agriculture and Food Industries and its agencies i.e. Department of Agriculture, Department of Veterinary Services and Department of Fisheries.
2. Institutions responsible for food standards

The Food Legislation Advisory Committee is responsible for the development of new regulations and reviewing or amending current regulations. This is an interagency committee. The Codex Standard is used as the reference and benchmark for standards development and amendments to the Food Regulations 1985. Committee members come from academia, government agencies and non-government agencies.

The structure of the Malaysia National Codex Committee, established in 1985, is a mirror image of the international Codex structure. The Food Safety and Quality Division (FSQD) of the MOH is the Codex Contact Point and is responsible as the host government and chair of the Codex Committee on Fats and Oils since July 2007. Prior to every Codex meeting, preparatory meetings will be conducted for consultation with all relevant stakeholders to develop a coordinated country position.

Figure 2: Organizational structure of the Malaysian National Codex Committee
3. National food standards and their establishment process

a) List of national standards

Mandatory standards cover all aspects of food safety including hygiene, labelling, food additives, and food contaminants and commodities standards. They are regulated by the Ministry of Health under the Food Act, 1983 and its relevant regulations, including the Food Regulations 1985, Food Hygiene Regulations 2009 and Food Irradiation Regulations 2011.

The Food Analyst Act 2011 provides for the registration of persons working as food analysts and regulates the practices of food analysts.

On the other hand, The Malaysian Standards, or MS standards, are voluntary standards for food products and other areas such as food packaging materials. MS standards are developed by two committees: the National Standards Committee on Food, Food Products and Food Safety (NSC U), and the National Standards Committee on Agriculture (NSC A) under the Department of Standards Malaysia at the Ministry of International Trade and Industry (MITI). The Committees involves all relevant stakeholders including the MOH and MOH chairs the NSC U.

b) Establishment process of the food regulation/ mandatory standard

The process of setting mandatory standards under the Food Legislation Advisory Committee is as follows:

- **Application:** The Committee receives and reviews proposed amendments.
- **Expert consultation:** The Committee consults with technical persons from academia, professional bodies, government agencies or industry.
- **Public consultation:** Online public engagement, dialogue with stakeholders, and WTO notification are conducted.
- **Translation:** Proposed draft amendments are prepared in English and the national language.
- **Approval and publication:** The proposed draft amendment will be reviewed and approved by the legal advisor to the MOH, the Minister, the Attorney General’s Chambers, and then published in an official gazette.

The regulations are occasionally amended to take into consideration:

- new developments in food science and technology;
- changes in national policy;
- alignment with international practices and norms;
- requests from industry, enforcement agencies and consumers; and
- harmonization with the Codex Standard.
4. National Codex structure

a) National Codex Committee

The Malaysian National Codex Committee (NCC) was established in 1985. Membership of the NCC includes all stakeholders in food safety, such as government agencies, food industry representatives, consumer associations, academia and professional bodies. The FSQD of the MOH is the CCP of Malaysia. The Senior Director for the FSQD serves as the Chairman of the NCC. Member ministries that act as the Secretariat for NCC and in most cases also Chair the NCC are as follows:

Ministry of Health
CAC, CCEXC, CCASIA, CCFH, CCFA, CCF, CCFICS, CCGP, CCFL, CCNFLSDU, CCNMW, CCFFV, CCCPL, CCCMMP, CCS, CCVP, CCSPH, CCMH, CCSCH, TF AMR

Ministry of Plantation Industries and Commodities
CCFO

Ministry of Agriculture and Food Industries
CCRVDF, CCPR, CCFFV, CCFFP

Ministry of Science, Technology and Innovation
CCMAS

b) National Codex website

General information on international Codex committees and Malaysian National Codex Committees are available on the Food Safety and Quality Division website:

http://fsq.moh.gov.my

c) Codex country manual

The National Codex Management Procedural Manual outlines the rules of the Malaysian NCC, guidelines for the National Codex Sub-Committees (NCSC), guidelines for the ad hoc task forces, functions of the Malaysia Codex Contact Point, procedures for the management of Codex documents, procedures for the development of Malaysian national positions and national comments, procedures for participation in international Codex meetings and other information on Codex management.
5. Data collection and analysis

a) Data collection for the establishment of national and international standards

As detailed under the Food Act 1983, the bodies that conduct food analysis for monitoring and surveillance programmes and provide data when required are the Chemistry Department, Food Safety and Quality Laboratories, Public Health Laboratories and other laboratories.

b) Providing data for international standardization

The country provides data for the following committees:

- Codex Committee on Fats and Oils
- Codex Committee on Fish and Fishery Products
- Codex Committee on Processed Fruits and Vegetables
- Codex Committee on Nutrition and Foods for Special Dietary Uses
- Codex Committee on Contaminants in Foods.

c) Capacity for data analysis

Facilities for data analysis are available.

6. Other relevant details

Implementing the Codex Standard in Malaysia is an ongoing process. It takes into consideration current developments, including Codex and ASEAN standards/codes of practice/guidelines, technological needs, new findings, available data, latest evaluations by the Joint FAO/WHO Expert Committee on Food Additives (JECFA), etc. Harmonization would improve food safety, facilitate trade and avoid unnecessary barriers for implementing the Codex Standard in Malaysia.

7. Prioritized needs for capacity building on effective implementation of Codex standards

- Implementation of Codex sampling plan;
- Food safety standards based on risk and regulatory impact analysis (RIA), and microbiological risk assessment modelling;
- Laboratory analysis capability; and
- Understanding/interpreting Codex standards especially old standards and guidelines which are still valid.
2.6 Myanmar

1. Food control system framework

a) Laws and legislation

The Myanmar Food and Drug Board of Authority (MFDBA) was founded in accordance with the provision of the National Drug Law (1992) for ensuring efficient and uniform control throughout the country. Myanmar has passed several laws on food safety including the National Food Law, Pesticide Law, Fishery Law, and the Animal Health and Development Law.

b) Food control systems

The ministries responsible for products in the food chain are as follows:

- **Ministry of Agriculture, Livestock and Irrigation**: The Ministry is responsible for primary production of field and farm-level agricultural products.
- **Ministry of Industry**: The Ministry is responsible for primary food processing of commodities and semi-finished products, such as sugar, rice, flour, oil, diaries, abattoirs and grain mills. Secondary food processing of commodities, such as ready to eat food, canning, brewing, juice, jelly, snacks, etc.
- **Ministry of Health and Sports**: The Ministry is responsible for secondary food processing of commodities such as ready to eat food, canning, brewing, juice, jelly, snacks, etc.
- **Ministry of Commerce and Department of Customs**: The Ministry and Department are responsible for imports of food, both raw for processing and ready-to-eat.

Retail handlers of prepared food are registered by, and the responsibility of the Ministry of Health and Sports, City Development Committees (CDC) under the Ministry of Development Affairs and the Ministry of Home Affairs. The safety of home-prepared food is the responsibility of the food handler.

2. Institutions responsible for food standards

The Food and Drug Supervisory Committee (FDSC) was founded in 1992 and restructured in 2002. The Food and Drug Administration (FDA) was established under the Department of Health during 1995. The FDA has had a branch functioning in Mandalay since 2000. The Food Advisory Committee, Food Orders and Directives Sub-committee and Food Technical Affairs Sub-committee have all been operational since 2002. Border stations in Muse and Myawaddy (along the borders with China and Thailand) were set up in 2012. The National Food Law was enacted in 1997 and amended in 2013. Now, the Ministry of Health and Sports is drafting a new food law to modernize the food safety control mechanism in Myanmar.
3. National food standards and their establishment process

a) List of national standards

Myanmar has mandatory standards. Six guidelines have been drafted and further drafting is ongoing. Progress is being made by industry on voluntary standards with the support of Japan. Health recommendations (GMP) are available for bottled drinking factories, and factories producing beverages, sauces, confectionaries, alcohol, and food additives.

b) Establishment process

Myanmar’s practices and standards are in line with Codex guidelines and standards. Myanmar adopted Codex guidelines and standards as a national reference in 2005. The formation of a Standard Committee is underway. Voluntary standards are developed in collaboration with the Union of Myanmar Federation of Chamber of Commerce and Industry (UMFCCI).

4. National Codex structure

a) National Codex Committee

The National Codex Committee is in the process of being established. The National Codex Contact Point is the Director of the Food Control Division of the Food and Drug Administration under the Ministry of Health.

b) National Codex website

None

c) Codex country manual

A Codex country manual is currently being drafted with support from the FAO regional project “Support for Capacity Building for International Food Safety Standard Development and Implementation in ASEAN Countries” (GCP/RAS/295/JPN).

5. Data collection and analysis

a) Data collection for the establishment of national and international standards

Government laboratories generate the data required for standard setting mainly from analytical results of different food commodities from different regions.

b) Data submission for the establishment of Codex standards

None

c) Capacity for data analysis in the country

Myanmar has no capacity for data analysis.
6. Other relevant details

Laboratories are not accredited.

7. Prioritized needs for capacity building on effective implementation of Codex standards

- Human resource development is needed through trainings on food inspection based on risk assessment. Trainings are needed on chemical analysis of contaminants, and food fortification.
- A survey on contaminants in food (microbiological and chemical) should be conducted.
- Laboratories facilities need to be upgraded of by expansion or establishing new laboratories with support for laboratory accreditation.
- Myanmar needs to participate in international and regional food standards work.
2.7 Philippines

1. Food control system framework

a) Laws and legislation

The Philippines passed the Republic Act No. 10611 or the Food Safety Act (FSA) of 2013 to strengthen the country’s food safety regulatory system. The Act aims to protect consumer health and facilitate market access of local foods, food products, and for other purposes. The law mandates that the Department of Agriculture (DA) and Department of Health (DOH) adhere to and ensure food safety measures in every stage of the food supply chain from production to consumption.

Republic Act No. 3720, otherwise known as An Act to Ensure the Safety and Purity of Foods, Drugs, and Cosmetics, empowered the DOH-FDA to create the Food and Drug Administration, which shall administer and enforce the laws pertaining to food and drug quality and safety. The Act has been amended by Executive Order No. 175 and further amended by Republic Act 9711, known as an Act Strengthening and Rationalizing the Regulatory Capacity of the Bureau of Food and Drugs (BFAD). Together, they give authority to the BFAD to establish adequate testing laboratories and field offices, upgrade its equipment, augment its human resource complement, retain its income, rename it the Food and Drug Administration (FDA), amend certain sections of Republic Act No. 3720, and appropriate funds thereof. Apart from the mentioned laws, there are numerous pertinent laws, rules, and regulations being implemented pursuant to the FDA's food safety mandate.

Republic Act No. 8435, or the Agriculture and Fisheries Modernization Act (AFMA) of 1997, was created to ensure consumer safety and promote competitiveness of agriculture and fisheries products. These responsibilities fall under the Department of Agriculture.

Aside from the aforementioned acts, listed below are the general and specific food laws passed and implemented in the country:

General food laws

- Republic Act No. 7394, known as the Code on Sanitation of the Philippines of 1975
- The Philippine Constitution of 1987, Article II, Section 15 to protect and promote the right to health of the people and instil health consciousness among them
- Consumer Act of the Philippines of 1992
- Agriculture and Fisheries Modernization Act of 1997
- Republic Act No. 10611, known as the Food Safety Act of 2013 and its Implementing Rules and Regulations.

Specific food laws

- Plant Quarantine Law of 1978
- Livestock and Poultry Feeds Act (Republic Act 1556)
b) Food control systems

The Department of Agriculture ensures food productivity, food supply availability, food accessibility and food price stability. Aside from food security, the Department also ensures that food is safe, starting from the primary and post-harvest stages of the food supply chain. Measures on good agricultural practices, good animal husbandry practices, and good aquaculture practices have been put in place to prevent, control and eliminate food and animal disease outbreaks in production, harvesting, processing, handling and marketing of agricultural and fishery products.

Article V of the Food Safety Act of 2013 identifies the institutions and stakeholders responsible for food safety, namely:

**Food Business Operators**

FSA Section 13: Principal Responsibility of Food Business Operators. Food business operators shall ensure that food satisfies the requirements of food law and that control systems are in place to prevent, eliminate or reduce risk to consumers.

**Government Agencies**

The Department of Agriculture (DA) shall be responsible for food safety in the primary production and post-harvest stages of food supply chain and foods locally produced or imported in this category.

The Department of Health (DOH) shall be responsible for the safety of processed and pre-packaged foods, foods locally produced or imported under this category and conducting monitoring and epidemiological studies on food-borne illnesses.

Local government units (LGUs) shall be responsible for food safety in food businesses such as but not limited to, activities in slaughterhouses, dressing plants, fish ports, wet markets, supermarkets, school canteens, restaurants, catering establishments and water refilling stations. The LGUs shall also be responsible for street food sale, including ambulant vending.

The Department of Interior and Local Government (DILG) in collaboration with the DA, the DOH and other government agencies shall supervise the enforcement of food safety and sanitary rules and regulations, as well as the inspection and compliance of business establishments and facilities within its territorial jurisdiction.

Further to this, Article VI of the FSA also provides for the creation of the Food Safety Regulation Coordinating Board (FSRCB), with the following functions:

- monitor and coordinate the performance and implementation of the mandates of the DA, DOH, Department of Interior and Local Government (DILG) and the local government units;
- identify the agency responsible for enforcement based on their legal mandates when jurisdiction over specific areas overlaps;
- coordinate crisis management and planning during food safety emergencies;
- establish policies and procedures for coordination among agencies involved in food safety; and
- continuously evaluate the effectiveness of enforcement of food safety regulations and research and training programmes.

The FSRCB shall be chaired by the DOH Secretary and co-chaired by the DA Secretary. Members of the Board include representatives from the DA Food Safety Regulatory Agencies (FSRAs), DOH-FDA Center for Food Regulations and Research (CFRR), DILG, Leagues of Barangays, Municipalities, Cities and Provinces, Department of Trade and Industry (DTI), Department of Science and Technology (DOST), Directors of other DOH agencies with food safety concerns (as deemed necessary).

1 In the Philippines, the word Secretary is equivalent to that of Minister, as the country calls its main government bodies “Departments” instead of “Ministries.”
2. Institutions responsible for food standards

There are several agencies mandated to develop food standards in the Philippines, including the Bureau of Agriculture and Fisheries Standards (BAFS) of the DA and FDA-DOH.

DA-BAS is the agency responsible for the developing, adopting, and amending or revising food safety standards and codes of practice for primary and postharvest foods. This is for the use of DA Food Safety Regulatory Agencies (FSRAs) in developing and implementing food safety regulations.

FSRAs of the DA are tasked with adopting food safety standards developed by BAFS and implementing food safety regulations. Under the DA, the identified FSRAs in the FSA are the Bureau of Animal Industry (BAI), the National Meat Inspection Service (NMIS), the Bureau of Fisheries and Aquatic Resources (BFAR), the Bureau of Plant Industry (BPI), the Fertilizer and Pesticide Authority (FPA), the Philippine Coconut Authority (PCA), the Sugar Regulatory Administration (SRA) and the National Food Authority (NFA).

The Food Development Center (FDC), in accordance with the FSA, is mandated to provide scientific support in testing, research, and training on food safety activities. The FDC also serves as the coordinating laboratory for all DA laboratories.

The FSA has strengthened the development of food safety standards in relation to the harmonization of national standards with Codex Standards or other relevant international standards. FSA Section 9 provides overall guidance on setting of standards:

a) Standards shall be established on the basis of science, risk analysis, scientific advice from expert bodies, and standards of other countries, existing Philippine National Standards (PNS) and the standards of the CAC where these exist and are applicable.

   • The DA shall establish standards and codes of practice for fresh fruits or foods from the primary production and postharvest sectors of the food supply chain and the DOH-FDA, for processed and pre-packaged foods.
   • Recommendations of the OIE, International Plant Protection Convention (IPPC), and other international bodies relevant to food safety may also be considered in developing food safety standards.
   • To the extent feasible, the DA and DOH shall endeavor to harmonize national standards with international standards.

b) Codex standards shall be adopted except when these are in conflict with what is necessary to protect consumers and scientific justification exists for the action taken. For the CFRR-FDA to make a Codex standard a national standard, a policy on adoption has to be officially issued.

c) The DA and DOH shall establish the policies and procedures for country participation in Codex and the incorporation of Codex standards into national regulations. The current National Codex Organization (NCO) is designated to serve this purpose. The DA and the DOH shall designate a third-level officer as coordinator for Codex activities for their respective departments.
3. National food standards and their establishment process

For the DA, the BAFS is the agency tasked with the development of food safety standards for primary and post-harvest foods. The DOH-FDA, Center for Food Regulations and Research is the agency mandated to develop food standards, policies, and rules and regulations at the processing stage of the food supply chain.

a) DA List of National Standards

As of May 29, 2020, the BAFS had developed a total of 297 PNS. Out of the 297 standards developed, 129 (43.4 percent) are related to food safety. Those 129 PNS are further classified as product standards and codes of practice for:

- crops, fruits, and vegetables (77)
- livestock and poultry (18)
- fisheries and aquaculture (30)
- general (4).

DA list of administrative orders for standards and guidelines:

The following are technical regulations created by the DA in relation to the PNS developed by the BAFS for food:

<table>
<thead>
<tr>
<th>DA Administrative Circular No. 01 Series of 2018</th>
<th>Rules and Regulations on the Certification of Philippine Good Agricultural Practices for Crops</th>
</tr>
</thead>
<tbody>
<tr>
<td>DA Administrative Order No, 14 Series of 2006</td>
<td>Implementation of the National Veterinary Drug Residues Program and Creation of the Interagency Committee</td>
</tr>
<tr>
<td>DA Administrative Order No. 24 Series of 2009</td>
<td>Implementing Guidelines on National Veterinary Drug Residues Control Program in Foods</td>
</tr>
<tr>
<td>Department Circular No. 07 Series of 2017</td>
<td>Rules and Regulations on the Official Certification for Good Animal Husbandry Practices</td>
</tr>
<tr>
<td>Memorandum Circular No. 2 Series of 2011</td>
<td>Prescribing New Set of Standards for Raw Cane Sugar and White Sugar</td>
</tr>
<tr>
<td>Fish Administrative Order No. 214 Series of 2011</td>
<td>Code of Practices for Aquaculture</td>
</tr>
<tr>
<td>Fish Administrative Order No, 205 Series of 2019</td>
<td>Registration of Farms for Good Aquaculture Practices (GAqP)</td>
</tr>
</tbody>
</table>

The Codex Standard is a major reference for the DA-BAFS in the development of PNS for food. Among the DA’s mandates, the following are Codex Standards fully adopted at the national level through the BAFS:

- Principles and Guidelines for National Food Control System;
- Principles and Guidelines for the Conduct for Microbiological Risk Assessment;
- Working Principles for Risk Analysis for Food Safety Application by Governments; and
- Code of Practice for Radiation Processing of Food.
b) Establishment process

The standard setting process of the BAFS ensures stakeholder participation and transparency. The steps are listed as follows:

<table>
<thead>
<tr>
<th>Proposal</th>
<th>Preparation</th>
<th>Standards Formulation</th>
<th>Standards Validation</th>
<th>Finalization and Approval</th>
</tr>
</thead>
<tbody>
<tr>
<td>a. Call for proposal</td>
<td>a. Creation of technical working groups (TWG)</td>
<td>a. Preparation of the initial draft</td>
<td>a. Posting of the working draft on the BAFS online platforms (e.g. BAFS website, online commenting system, and other social media platforms)</td>
<td></td>
</tr>
<tr>
<td>b. Pre-assessment and prioritization</td>
<td>b. Drafting of a project work plan</td>
<td>b. Conduct stakeholders consultation</td>
<td>b. Conduct public consultative meetings</td>
<td></td>
</tr>
<tr>
<td>c. Development of a priority list</td>
<td>c. Conduct site visit/data gathering</td>
<td>c. Conduct TWG meetings</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Step 1

Step 2

Step 3

Step 4

Step 5

The BAFS and the FDA adhere to the Bureau of Philippine Standards (BPS) directives on the organizational structure, responsibilities and procedures of the development of standards. Consequently, the following steps are considered in the development of a standard:

<table>
<thead>
<tr>
<th>Stages</th>
<th>Activities</th>
</tr>
</thead>
<tbody>
<tr>
<td>Proposal Stage</td>
<td>New project/Review of existing Philippine National Standard</td>
</tr>
<tr>
<td>Committee Stage</td>
<td>Creation of a TWG</td>
</tr>
<tr>
<td></td>
<td>Secondary research (if applicable)</td>
</tr>
<tr>
<td></td>
<td>First draft of the PNS</td>
</tr>
<tr>
<td></td>
<td>Deliberation by the TWG</td>
</tr>
<tr>
<td></td>
<td>Second draft of PNS</td>
</tr>
<tr>
<td>Circulation Stage</td>
<td>Circulation/public consultation/notification to the WTO</td>
</tr>
<tr>
<td>Approval Stage</td>
<td>Final draft of the PNS</td>
</tr>
<tr>
<td>Publication stage</td>
<td>Publication as a Philippine National Standard</td>
</tr>
</tbody>
</table>
c) Challenges for the process of standard setting

The following are the challenges encountered by the DA-BAFS in the process of standard setting:

- strengthening the stakeholder engagement mechanism that should be applicable in any kind of set-up or crisis to be encountered;
- strengthening the coordination process with regulatory agencies in translating the standards into technical regulations; and
- the cost of conducting risk analysis on the food safety parameters to verify the values set by Codex and their applicability to the national setting.

d) FDA List of National Standards and Regulations

As of 31 January 2021, the FDA has formulated 1,433 standards and regulations. Of these, 1,234 are food safety standards issued in the form of advisories, 78 are circulars, and 72 are food standards issued in the form of Philippine National Standards. There are 20 Administrative Orders (AO) in various issuance forms such as Department Order/ Rules and Regulations/Memorandum/Circular/Joint AO. Sixteen are plain AO, nine are Memorandum Circulars, three are Republic Acts, and one is an Executive Order.

As a regulatory agency, the FDA issues product recall orders for products that do not conform to food safety standards and regulations. Although food standards are voluntary, the product should conform to safety parameters to ensure they will not cause harm to consumers.

4. National Codex structure

a) National Codex Organization (NCO)

Figure 3: National Codex Organization of the Philippines

The National Codex Committee was created in 2005 and renamed the National Codex Organization (NCO) in 2008. It is composed of representatives from government agencies, NGOs, academia, professional groups,
scientific and technical institutions, the food industry sector with an interest in the nature and content of Codex standards and related texts. It consists of five bodies: an Executive Council, a Technical Committee, 22 sub-committees and three task forces a Management Support Office, and a Codex Contact Point (CCP).

The Executive Council is the highest decision-making body in the NCO. It provides policy direction, approves or sources NCO funding and integrates NCO decisions into the programmes of relevant government departments or agencies. The composition of the Executive Council is as follows:

- Secretary of the DA or the Under-Secretary for Policy, Planning, R&D, and Regulations
- Secretary of the DOH or the Director General of the FDA
- Secretary of the DTI or the Director of the BPS
- Secretary of the DOST or the Under-Secretary/Assistant Secretary
- Chairperson of the NCO Technical Committee
- DA and DOH designated coordinators for Codex Activities.

The Technical Committee is the highest scientific and technical body in the NCO. It is composed of, among others, the chairpersons of the sub-committees or task forces. It is currently chaired by the FDA and is co-chaired by the DA. The Technical Committee approves recommendations for country positions and delegates to Codex meetings, activities for other regional and international Codex events and other NCO activities. It has the overall responsibility for coordinating, directing and managing Codex-related work in the Philippines. The composition of the Technical Committee is as follows:

- Chairperson
- Co-chairperson
- Chairpersons and co-chairpersons of the sub-committees or task forces
- Head of the MSO and/or the duly designated technical staff
- CCP duly designated task force officer(s)
- Observers
  - Representative of the National Sectoral Committee (NSC) of the Philippine Council for Agriculture and Fisheries (PCAF) of the DA, who is designated by the head of the NSC.
  - Representatives for a food organization or food industry association, which are designated by the head of the association/organization. These include the Philippine Association of Food Technologists (PAFT), the Philippine Chamber of Food Manufacturers (PCFMI), the Philippine Metrology Standard Technical and Quality (PMSTQ).
  - Representative of the National Consumer Affairs Council of the Department of Trade and Industry (DTI), who is designated by the head of the Council.

The sub-committees or task forces are the seats of expertise in the NCO. They implement the consultative processes for the development of country positions, recommend delegates to relevant Codex meetings, and implement activities designed to meet NCO objectives. Sub-committees or task forces and their respective secretariats are hosted and chaired either by a DA or DOH agency. The composition of the Technical Committee is as follows:

- Chairperson
- Co-chairperson
- Members from government agencies, academia, and the private sector, who are subject to the policies of the DA or the DOH
- Secretariat from the government agency which heads the sub-committee or task force.
Sub-committees/task forces of the NCO chaired by the DA:
- Fish and Fishery Products
- Fats and Oils
- Fresh Fruits and Vegetables
- Methods of Analysis and Sampling
- Pesticide Residues
- Residues of Veterinary Drugs in Food
- General Principles
- Food Import and Export Inspection and Certification Systems
- Task Force on Animal Feeding
- ASEAN Task Force on Codex
- Meat Hygiene
- Task Force on Anti-Microbial Resistance
- Spices and Culinary Herbs.

Sub-committees/task forces of the NCO chaired by the DOH:
- Food Additives
- Food Contaminants
- Food Hygiene
- Food Labelling
- Milk and Milk Products
- Nutrition and Foods for Special Dietary Uses
- Processed Fruits and Vegetables
- Cocoa Products and Chocolates
- Fruits and Vegetable Juices
- Sugars
- Cereals, Pulses and Legumes
- Codex Coordinating Committee for Asia.
The NCO Support Offices:

1) The Management Support Office (MSO) provides technical and administrative support to the Executive Council, Technical Committee and sub-committees or task forces.

2) The Codex Contact Point acts as the link between the Philippine NCO Technical Committee and the Codex Secretariat, and other member countries.

### Process of developing national positions:

- **Step 1**: Circulate working documents (Codex and CCP).
- **Step 2**: Gather inputs from relevant stakeholders such as industry, academia, government, etc. (SC/TF).
- **Step 3**: Draft a country position paper (SC/TF).
- **Step 4**: Circulate the draft position paper for comments (SC/TF and TC).
- **Step 5**: Finalize country position paper (SC/TF).
- **Step 6**: Obtain national endorsement (TC).
- **Step 7**: Submit to the Codex Secretariat the final copy of the country position (CCP).

Attendees of the meetings/meeting frequency:
- Executive Council – meets at least once a year
- Technical Committee – meets quarterly
- Sub-committees/task forces – meet as often as necessary.

Challenges for codex implementation:
- activities of Codex sub-committees and task forces are additional job for members and voluntary for non-government members;
- assigned experts perform main functions in their mother agency (not full time);
- limited local funding for Codex activities hampers greater participation in Codex international activities;
- limited participation of industry and stakeholders; and
- limited participation of experts in the development of county positions (listing of a pool of experts may be necessary).

b) National Codex website

The NCO-MSO is under the supervision of the Food Development Center. Information on the activities of the MSO can be found on its website:

http://www.fdc.net.ph/index.php?id1=23;
(This is not directly linked to the Codex Website.)

c) Codex country manual

The NCO Manual of Operations (in English) describes the processes, policies and procedures to be used by the members of the various NCO bodies to help them in the performance of their functions, duties and responsibilities in Codex work in the Philippines.
5. Data collection and analysis

a) Data collection for the establishment of national and international standards

Data gathering in support of developing a standard is conducted through site visits and comparative study or literature review.

Site visits are an activity done by the BAFS to collect data on the commodity to be standardized through sampling. The site visits are recommended to take place in the regions of the Philippines where the commodity is produced in high volumes. Quality parameters, such as organoleptic characteristics and sizing specifications, are recorded and discussed with technical experts. Food safety parameters, such as chemical properties and microbiological limits, are gathered by subjecting the commodity to laboratory analysis.

Comparative studies or literature reviews are conducted by the BAFS to check the available literature, standards, research studies and technical regulations in relation to the commodity being standardized. International standards (e.g. Codex, UNECE, and IFOAM), regional standards (e.g. ASEAN) and national standards from trade country partners (e.g. USDA, EU) are considered in drafting the national standards.

The TWG assists the DA-BAFS in collecting the samples during site visits. Their expertise is also tapped during the deliberation of the results from the comparative studies or literature reviews.

b) Data submission for the establishment of Codex standards

- Data have been submitted to different Codex committees such as the CCFA, CCFH, CCMAS, CCPR, CCRVDF, and CCCF.

The Philippines also submits data to the JECFA and JMPR, such as consumption data. Some of these are:

- Codex Committee on Food Hygiene
  - JEMRA Call for Additional Data on Fresh Produce
- Codex Committee on Contaminants in Food
  - Discussion Paper on Cyanogenic Glycosides
- Codex Committee on Sugars (Data on Panela).

c) Capacity for data analysis

Risk assessment is a vital and crucial process in the development of standards, especially in setting food safety limits. The BAFS collaborates with relevant agencies from government, academia, research institutions and private stakeholders in the conduct of risk assessment for commodities that will subsequently support the standard development process. The frameworks of risk assessment from international organizations (e.g. Codex, FAO, and APEC) are recognized by the DA-BAFS.

National experts on residue limits (pesticides and veterinary drugs), contaminants (physical, chemical and microbial) and toxins (plant origin and animal origin) participate in the data analysis for standards development.

However, there are challenges encountered by the DA-BAFS in the system of data collection:

- Costly data collection and analysis
- Inadequate food consumption data (e.g. acceptable daily intake)
- No harmonized guideline on the sampling procedures per commodity
- Inadequate capacity building on data collection and analysis.
6. Other relevant details

Both the BAFS and the FDA-CFRR were tasked to establish and institutionalize a mechanism for a transparent, science-based mechanism to develop standards under the Food Safety Act. The FDA regulates numerous tasks covering all food manufacturers, importers, exporters, traders, distributors, and wholesalers of processed foods. Food commodity standard development is just a tiny part of the agency’s responsibilities, and food standards are not mandatory but voluntary per TBT agreement. However, the agency is determined to organize a pool of multidisciplinary food experts for the development of food commodity standards and to provide scientific advice to the regulatory agencies in accordance with the Food Safety Act. The FDA has issued 1,433 food safety standards. But the number is continuously increasing as the agency addresses emerging and evolving food safety issues, both local and international.

The FDC of the NFA was likewise tasked with providing scientific support in testing, research and training. The FSA also identified the FDC as the coordinating laboratory for DA Laboratories. In that capacity, the FDC shall:
- coordinate testing activities and conduct comparative testing as necessary;
- promote the implementation of Good Laboratory Practice (GLP); and
- provide testing services to the FSRAs for the analysis of chemical, biological and physical contaminants in food, particularly those requiring analysis at very low levels.

The FSA identifies other laboratories for testing pesticide residues, heavy metals and other specific agricultural and fishery commodities and processed foods.

The National Meat Inspection Service of the Department of Agriculture has a concrete ten-year Strategic Action Plan and Program (SAPP). In particular, it aims to strengthen the Philippine Meat Control System of the LGUs. It is now in its third year of implementation. Sustaining the programme is one of the major concerns.

7. Prioritized needs of capacity building for effective implementation of Codex standards

- training on the most appropriate procedures for standards development based on Codex (need justifications for requirements not applicable at the national level);
- continuous training on each Codex Committee concern to develop expertise for active participation in the Codex standard development procedures and eventual adoption for national implementation (e.g. organic, nutrition, labelling);
- training on the establishment of food consumption data and appropriate data collection, processing and analysis for conducting risk assessments;
- training on how to conduct cost-efficient risk assessments;
- training on special laboratory tests for the detection of food contaminants and residues using Codex recommended procedures; and
- training on the development of special sampling procedures for SMEs (existing procedures may be too costly).

The Philippines, in response to global harmonization with Codex standards, has integrated Codex in its system. It has enshrined Codex work and related tasks in the country’s routine work through a mechanism of establishing the NCO as part of its legal framework to ensure its sustainability.
2.8 Singapore

1. Food control system framework

a) Laws and legislation

The Singapore Food Agency Act 2019 was created to establish the Singapore Food Agency. The 2019 Act also repealed the Agri-Food and Veterinary Authority Act (Chapter 5 of the 2012 Revised Edition) and the Cattle Act (Chapter 34 of the 2002 Revised Edition), and allows for making consequential and related amendments to certain other acts.

Other related laws and legislation include:

- The Sale of Food Act of 1973 and latest revision in 2002

b) Food control systems

The Singapore Food Agency (SFA) was created as a statutory board under the Ministry of the Environment and Water Resources (MEWR) on 1 April 2019 to oversee food safety and food security from farm to fork. The SFA brings together food-related functions carried out by the former Agri-Food and Veterinary Authority of Singapore, the National Environment Agency and the Health Sciences Authority.

2. Institutions responsible for food standards

The Food Regulatory Management Division of the SFA is the Codex Contact Point of Singapore and keeps track of all Codex activities. Codex standards and relevant texts such as codes of practice, guidelines and specifications are adopted as national guidelines or standards after appropriate evaluations in the local context.

The SFA has in place a comprehensive and integrated food safety system to ensure that food available in Singapore is safe for consumption. The SFA takes a science-based approach, involving constant vigilance to identify food safety problems, and conduct risk analysis of the potential hazards associated with the problems identified. The focus is on potential risks of food products. High-risk foods are subject to pre-market assessment while lower-risk foods are placed under post-market surveillance.

There is no formal NCC established in the country. The Agri-Food and Veterinary Authority serves as the NCCP and keeps track of all Codex activities.
3. National food standards and their establishment process

a) List of national standards

The Food Regulations cover more than 200 food standards. A soft copy of the Food Regulations can be downloaded from the website: http://www.ava.gov.sg/legislation. The Agri-Food and Veterinary Authority of the Ministry of National Development administers the Food Regulations.

b) Establishment process

Following are the steps in the standard setting process:

| Proposals from relevant stakeholders: | Internal review: Using references such as related Codex standards, and comparing with legislation in major developed countries such as Australia, Canada, the European Union, New Zealand, Japan, and the USA. | Review of local landscape: Some examples include risk assessment using local food consumption data (as appropriate) or trade norms. | Develop draft standard of accepted proposals. | Circulation of initial proposal: For public consultation and WTO notification. | Finalizing proposals: Taking into consideration comments received. | Gazette notification of amendments: Made to Singapore Food Regulations and implementation of standards. |

Step 1

Step 2

Step 3

Step 4

Step 5

Step 6

Step 7

4. National Codex structure

a) National Codex Committee

No formal NCC has been established. The SFA, as the national CCP, is in charge of receiving and disseminating Codex information and coordinating participation in Codex meetings and working groups.

b) National Codex website

Annual updates on the discussion of the plenary session of the Codex Alimentarius Commission (CAC) are provided at https://www.sfa.gov.sg/newsroom. The URL of the Codex website is also provided for further information.

c) Codex country manual

Singapore has no Codex country manual.
5. Data collection and analysis

a) Data collection for the establishment of national and international standards

Data is obtained from international sources (early warning and horizon scanning) and national sources (institutions, departments and agencies such as the Ministry of Health and National Environment Agency).

Import/export data, food safety surveillance data and food consumption data is obtained from various sources crossing departments and agencies.

b) Data submission for the establishment of Codex standards

Singapore regularly contributes food contamination data to the GEMS database.

c) Capacity for data analysis

ASFA officers obtain data from various sources and analyse them against international standards (if available) and in the context of Singapore. The SFA is constantly upgrading its capacity and capability in this area.

Data is analysed against international standards (if available) and assessed in the Singapore context involving working groups with members from different disciplines.

6. Other relevant details

None

7. Prioritized needs for capacity building on effective implementation of Codex standards

- identification of potential food safety hazards, food industry trends (e.g. novel and innovative food products), antimicrobial resistance in food-borne pathogens and the use of nanotechnology in foods;
- efficient collection of data for assessment and effective use of assessment tools;
- continual building of expertise in risk assessment for food, including those for food ingredients and food contact material;
- risk-benefit assessment for chemical/microbiological contaminants and nutrients;
- effective development and deployment of risk management measures, e.g. in food supply chain management;
- effective risk communication on food safety issues;
- continual building of capability to assess new health claims for food; and
- continual enhancement of laboratory capabilities, e.g. testing for alpha-emitting and beta-emitting radionuclides in food.
2.9 Thailand

1. Food control system framework

a) Laws and legislation

The Food Act 1979 is implemented and enforced by the Food and Drug Administration (FDA) of the Ministry of Public Health (MOPH). It covers food establishment registration, establishing regulations on specific foods, control of food sold domestically and imported foods, and control of food labelling and food advertising. These are all mandatory.

The Agriculture Standards Act 2008 established a single standard aiming for the safety and quality of agricultural commodities and is applied equally to producers, exporters and importers of agricultural commodities. It is also applied to certification bodies (CBs) that inspect/certify using the agricultural standards with the aim of strengthening the capacity and reliability of private certification bodies.

(1) Food laws and regulations governing farm production and primary produce that are the responsibility of the Ministry of Agriculture and Cooperatives include the following acts:
   • Agricultural Commodity Standards Act B.E. 2551 (2008) – (regulated by the National Bureau of Agricultural Commodity and Food Standards, or ACFS)
   • Fisheries Act B.E. 2490 (1947) – (regulated by Department of Fisheries, or DOF)
   • Control of Slaughter for Distribution of Meat Act B.E. 2559 (2016) – (regulated by the Department of Livestock Development, or DLD)
   • Animal Feed Quality Control Act B.E. 2558 (2015) – (regulated by the DLD)
   • Animal Epidemics Act B.E. 2558 (2015) – (regulated by the DLD)

(2) Food laws and regulations on food production that control the safety of food products and consumer health including controlling sanitation and hygiene of marketplaces, food premises and food storage and food stalls in public places fall under the Ministry of Public Health, namely:
   • Food Act B.E 2522 (1979) – Food and Drug Administration, or FDA
   • Communicable Disease Act B.E. 2523 (1980) – Department of Disease Control, or DDC
   • Public Health Act B.E. 2535 (1992) – Department of Health, or DOH.

(3) Industrial Product Standards Act B.E. 2511 (1968) – Ministry of Industry

b) Food control systems

The following are Thailand’s competent authorities and their responsibilities:
<table>
<thead>
<tr>
<th>Ministry of Agriculture and Cooperatives (MOAC)</th>
<th>The MOAC has the following mission related to food safety:</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>• To promote production of agricultural produce and food of increased value, which meet market demands and consumer standards as well as promoting the use of research and development and innovation.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>National Bureau of Agricultural Commodities and Food Standards (ACFS)</th>
<th>The ACFS has the following mission related to food safety:</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>• To strengthen the standards development for agricultural commodities and food products, which correspond to demand and are consistent with international guidelines.</td>
</tr>
<tr>
<td></td>
<td>• To strengthen the inspection and certification systems for agricultural commodities and food products, which correspond to needs and international requirements.</td>
</tr>
<tr>
<td></td>
<td>• To strengthen the practice of standards throughout the production chain, and the driving of food safety strategy for agricultural commodities and food products.</td>
</tr>
<tr>
<td></td>
<td>• To strengthen the positions and procedures in negotiating standards, sanitary and phytosanitary measures.</td>
</tr>
<tr>
<td></td>
<td>• To strengthen the control, oversight, and monitoring of the enforcement of the Agricultural Standards Act B.E. 2551.</td>
</tr>
<tr>
<td></td>
<td>• To be the national centre of information on agricultural commodities and food products.</td>
</tr>
<tr>
<td></td>
<td><a href="http://www.acfs.go.th">www.acfs.go.th</a></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Department of Agriculture (DOA) under the MOAC</th>
<th>The DOA has the following mandates related to food safety:</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>• Conduct research and development studies on various agricultural disciplines concerning crops and farm mechanization.</td>
</tr>
<tr>
<td></td>
<td>• Provide services on the analysis, inspection, quality certification, and advise on soil, water, fertilizers, crops, agricultural inputs production and products, quality export promotion and other areas of concerns.</td>
</tr>
<tr>
<td></td>
<td>• Transfer agricultural technology to concerned government officials, farmers and the private sector.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Department of Fisheries (DOF) under the MOAC</th>
<th>The DOF has the following missions related to food safety:</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>• Promoting and developing the quality of aquaculture production and fishery products throughout the whole chain in compliance with Thai and international standards.</td>
</tr>
<tr>
<td></td>
<td>• Promoting and encouraging study and research on all areas of fisheries, developing and transferring new fisheries technologies, building upon research for creativity and value-added innovation.</td>
</tr>
</tbody>
</table>
| Department of Livestock Development (DLD) under the MOAC | The DLD has the following missions related to food safety:
• To develop the livestock production value chain and efficiency, and environmentally friendly products that meet global standards.
• To develop knowledge on technology, innovation and research useful for livestock in all dimension including academic, database, production and marketing.  
| --- | --- |
| Rice Department (RD) under the MOAC | The RD has the following missions related to food safety:
• To study, analyse, and provide recommendations for national policy and strategy on rice, including international cooperation regarding rice.
• To study, research, experiment and develop varieties, production technology, plant protection, post-harvest technology and processing as well as standards related to rice.
• To provide inspection and certification standards related to rice.
• To promote and transfer production technology and product management.  
http://www.ricethailand.go.th/web/ |
| Ministry of Public Health (MOPH) | The MOPH has the mission to ensure the protection of public health.  
https://www.moph.go.th/ |
| Thai Food and Drug Administration (FDA) under the MOPH | The FDA has the mission of controlling the safety and quality of health products under relevant acts. In terms of food, the FDA is in charge of controlling the quality and safety of food produced or imported for human consumption according to the Food Act B.E. 2522 (1979) as follows:
• Regulate food products to meet quality, safety and efficacy.
• Control manufacturing and importation of food products through the issuance of licenses.
• Monitor and surveil food manufacturing premises and food products.
• Promote and support the capability of consumers and food business operators to gain knowledge, understanding and good consumption behavior of healthy products.  
http://www.fda.moph.go.th/sites/FDA_EN/Pages/Main.aspx |
### Bureau of Food Safety Extension and Support (BFSES) under the MOPH

The BFSES has the following missions related to food safety:

- Be the centre of food safety cooperation among agencies under the Ministry of Public Health to ensure all efforts are driven in the same direction.
- Be the joint secretariat office for the mechanisms driving food safety strategy, food security and food education to promote good health of consumers, focusing on prevention, surveillance, risk analysis on food safety and food consumption.
- Develop recommendations on policies, strategic plans, action plans and approaches to be implemented at the provincial and municipal levels through integrated cooperation among related departments, institutes, and domestic and international associate networks along the food chain.
- Develop plans to handle and create networks in managing emergencies or crisis situations related to unsafe food arising domestically or internationally. Act as a focal point for the department and all related associate networks.
- Support and improve the linkage of information systems, knowledge, research and innovation, including developing networks and communications among the networks related to food safety and food for consumer health.


### Department of Health (DOH) under the MOPH

The DOH has the following missions related to food safety:

- Develop, promote and support policies and regulations that are essential for health promotion and the environmental health of the country.
- Produce and develop new knowledge and innovations to promote health and environmental health of a high quality and appropriate for the Thai lifestyle.
- Disseminate knowledge and technology that promotes public health and environmental health through a network mechanism. Support and promote this network to implement activities in accordance with laws and standards so that the Thai people receive quality health promotion and environmental health.
- Develop and strengthen the system for health promotion and environmental health, including related systems, by controlling, monitoring and evaluating the results of activities to inform the improvement of policies, laws and systems on a continuous and high quality basis.

The food safety standards for the following including a traceability system covering the entire chain:

- Imports of raw materials and agricultural inputs consisting of:
  - Registration and inspection of pesticides, fertilizers, veterinary drugs and other chemicals
  - Border control of raw materials, foods, feeds and animals
- Farm level:
  - GAP implementation and certification
- Food manufacturing level:
  - Good Manufacturing Practices (GMP)/Hazard Analysis and Critical Control Point (HACCP) implementation and certification
- Produce, products:
  - Product registration/certification and issuance of ‘Q’ Mark
  - Product Inspection before export
  - Product monitoring
- Domestic and export markets:
  - Control hygiene of markets/retailers
  - Consumer communications and control advertising
  - Inspect and certify products for export
  - SPS/trade negotiations.

Six departments of the Ministry of Public Health and the Ministry of Agriculture and Cooperatives are responsible for surveillance and monitoring/inspection activities relating to food safety in Thailand. They are the Thai FDA, Department of Disease Control, Department of Health, Department of Agriculture, Department of Livestock Development and Department of Fisheries.

Note: The above list of responsibilities of competent authorities was obtained from the latest information available, which was in 2018.
2. Responsible institutions for food standards

The Agricultural Standards Act covers produce, products originating from agriculture, fisheries, livestock or forestry and by-products thereof, and other issues including:

- methods for production management or characteristic of agriculture pertaining to quality, safety on chemical, biological or physical aspects, sanitary and phytosanitary and related issues;
- packaging, marking or labelling;
- inspection, assessment, testing, experiment, analysis or research as related to the above; and,
- other requirements as notified by the Ministry of Agriculture and Cooperatives in the Royal Thai Government Gazette.

The National Bureau of Agricultural Commodities and Food Standards (ACFS) is the Codex Contact Point or National Focal Point. The ACFS coordinates, encourages and supports stakeholders to actively participate in the Codex work. After the CCP (ACFS) receives direct communication from the Codex Secretariat on any matter related to Codex activities, the ACFS promptly analyzes and summarizes the information. It then shares it and consults relevant stakeholders, including public institutions, the private sector, academic institutes and consumer representatives to obtain their comments and inputs.

The ACFS commonly uses two mechanisms for obtaining inputs:

1. The ACFS circulates a letter to relevant stakeholders requesting their comments. It identifies the relevant stakeholders, circulates the letter and requests their comments and inputs on the draft standards. Stakeholders include government departments, industrial associations, research and academic institutes, and consumer associations. After that, the ACFS summarizes and consolidates the comments on specific issues.

2. The ACFS consults national technical committees corresponding to all Codex committees that are currently active as well as the CCASIA. The national technical committees are comprised of representatives from relevant government ministries, industry associations, academic institutions and independent experts, and consumer associations. Some of the industry associations involved are the Federation of Thai Industries, the Thai Chamber of Commerce, the Thai Food Processors’ Association, and the Thai Frozen Foods Association.

The ACFS tasks these national technical committees with analysing the Codex document from the related Codex committee taking into account the comments and inputs from stakeholders before providing specific comments on the Codex document. The ACFS then submits it to the working groups and/or Codex Secretariat as appropriate.

These roles of the ACFS have strengthened standardization and facilitated the harmonization of national standards and regulations with international standards. Utilizing scientific information from international organizations has also been valuable in improving the risk-based decision making process on food safety control in Thailand.
Figure 4: Agriculture Standards Committee and technical committees corresponding to Codex Committees - Thailand

Sub-Committee for Consideration Codex Standard which are;

6 Commodity Committees
- Sub-Committee on Fats and Oils
- Sub-Committee on Fish and Fishery Products
- Sub-Committee on Milk and Milk Products
- Sub-Committee on Fresh Fruits and Vegetables
- Sub-Committee on Processed Fruits and Vegetables
- Sub-Codex Committee on Spices and Culinary Herbs

10 General Subject Committees
- Sub-Committee on Policy and General Principles
- Sub-Committee on Food Labelling
- Sub-Committee on Methods of Analysis and Sampling
- Sub-Committee on Food Hygiene
- Sub-Committee on Pesticide Residues
- Sub-Committee on Food Additives
- Sub-Committee on Contaminants in Foods
- Sub-Committee on Import and Export Inspection and Certification Systems
- Sub-Committee on Nutrition and Foods for Special Dietary Use
- Sub-Committee on Residues of Veterinary Drugs in Food

1 Sub-Committee on FAO/WHO Coordinating Committee for Asia (CCASIA)

Agricultural Standards Committee and all sub-committee consists of a balanced representatives of authorities, producers, consumers and technicians around 15-23 persons per Committee.

The standard officers from ACFS work as secretaries to the sub-Committee.
Figure 5: Organizational structure of ACFS, Codex Contact Point of Thailand

Ministry of Agriculture and Cooperatives

National Bureau of Agricultural Commodity and Food Standards

Internal Audit Group

Division of Agricultural Commodity and Food Standards Policy

Division of Agricultural Standards Control

Division of Agricultural Standards Promotion

Management System Development Group

Information and Communication Technology Center

Office of Standard Development

Office of the Secretary

Division of Agricultural Standards Policy

Division of Standard Accreditation

Office of Standard Development

General Administration Group

Plant and Plant Product Standards Group

Fishery and Fishery Product Standards Group

Livestock and Livestock Product Standards Group

Phytosanitary Standards Group

Animal Health Standards Group

International Food Standards Group
3. National food standards and their establishment process

a) List of national standards

The National Bureau of Agricultural Commodity and Food Standards (ACFS) is responsible for the establishment and enforcement of the Thai Agricultural Standards (TAS). A total of 365 Thai Agricultural Standards have been passed since 2003, which can be categorized into three groups:

- commodity standards (127), which include but are not limited to longans, sweet corn, chicken meat, and cephalopods;
- production system standards (183), such as Good Agricultural Practices for Thai Hom Mali Rice, Good Agricultural Practices for Sarine Shrimp Farms, Good Manufacturing Practice for Raw Milk Collecting Centres; and
- general requirement standards (55), such as pesticide residues: Maximum Residue Limits and Working Principles for Risk Analysis.

More details on all Thai Agricultural Standards could be found at:

The Ministry of Public Health and its Food and Drug Administration, or FDA, have established the following regulations, which have also been circulated through the notification system of the WTO: The Notifications of Ministry of Public Health updated from 2015 to 2019 as a following list:

- Notification of the Ministry of Public Health (No. 369) B.E. 2558 (2015) Re: Feeding Bottles and Milk Containers for Infants and Young Children
- Notification of the Ministry of Public Health (No.373) B.E. 2559 (2016) Re: The Display of Nutrition Symbol on Food Label
- Notification of Ministry of Public Health (No.374) B.E.2559 (2016) Re: Food products Required to bear Nutrition Labelling and energy value, sugar, fat, sodium on the labels of some kinds of foods Guideline Daily Amounts, GDA Labelling
- Notification of the Ministry of Public Health (No.381) B.E. 2559 (2016) Re: Food Additives (No.4)
- Notification of the Ministry of Public Health (No. 401) B.E.2562 (2019) Re: Labelling of Prepackaged Foods (No.3)
- Notification of the Ministry of Public Health (No. 403) B.E.2562 (2019) Re: Fish Sauce (No.3)
- Notification of the Ministry of Public Health (No. 405) B.E.2562 (2019) Re: Food supplement (No.3)

More details on all regulations of the MOPH could be found at:
http://www.fda.moph.go.th/sites/FDA_EN/SitePages/Food.aspx?idItem=Index
b) Establishment process

The ACFS follows an eight-step process for setting Thai Agricultural Standards:

<table>
<thead>
<tr>
<th>Step</th>
<th>Activity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Step 1</td>
<td>Prioritization of a standard</td>
</tr>
<tr>
<td>Step 2</td>
<td>Establishment of Technical Committees by the Agricultural Standards Committee, with all stakeholders as members including scientists, experts, government officers, farmers and members of the private sector</td>
</tr>
<tr>
<td>Step 3</td>
<td>Drafting of the standard</td>
</tr>
<tr>
<td>Step 4</td>
<td>Consideration of the draft standard by the Technical Committee</td>
</tr>
<tr>
<td>Step 5</td>
<td>Public hearing requesting comments from all stakeholders</td>
</tr>
<tr>
<td>Step 6</td>
<td>Approval of a draft standard by the Agricultural Standards Committee</td>
</tr>
<tr>
<td>Step 7</td>
<td>Notification to the WTO of the mandatory standard</td>
</tr>
<tr>
<td>Step 8</td>
<td>Approval of the standard and publication in the Royal Gazette</td>
</tr>
</tbody>
</table>

The review and possible revision of standards occurs every five years or whenever new scientific data emerges and proves that the current standard is invalid.

Legislative Process for Notification of the Ministry of Public Health:

<table>
<thead>
<tr>
<th>Step</th>
<th>Activity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Step 1</td>
<td>Collect and analyse data, and draft a notification</td>
</tr>
<tr>
<td>Step 2</td>
<td>Consideration by subcommittee</td>
</tr>
<tr>
<td>Step 3</td>
<td>Public hearing and WTO announcement</td>
</tr>
<tr>
<td>Step 4</td>
<td>Consideration by food committee</td>
</tr>
<tr>
<td>Step 5</td>
<td>Endorsement by the Ministry</td>
</tr>
<tr>
<td>Step 6</td>
<td>Publication in the Royal Thai Government Gazette</td>
</tr>
</tbody>
</table>
4. National Codex structure

a) National Codex Committee

The Agricultural Standards Committee acts as a policy body for both national and international standardization. The committee established a number of subcommittees parallel to Codex committees that are listed below:

- horizontal Technical Codex Committees: Policy and General Principles, Pesticide Residues, Residues of Veterinary Residues in Foods, Food Additives, Food Contaminants, Methods of Analysis and Sampling, Food Import and Export Inspection and Certification, Food Hygiene, Food Labelling, Nutrition and Foods for Special Dietary Uses; and

- vertical Technical Codex Committees: Fish and Fishery Products, Fresh Fruits and Vegetables, Processed Fruits and Vegetables, Milk and Milk Products, Spices and Culinary Herbs and Fats and Oils. The committees and subcommittees are comprised of all stakeholders, such as representatives from government, the public sector, consumers, academics and experts. These committees provide a forum for discussion and formulation of Thailand’s positions for Codex considerations and meetings.

b) National Codex website

The Codex Thailand website was developed under the ACFS website (http://www.acfs.go.th/). Its web address is www.acfs.go.th/codex/index.php. Background information related to Codex appears on the website in Thai language. The Codex Thailand homepage cannot be linked to the international Codex website. However, the ACFS website has several hyperlinks to websites that have related or useful information including the Codex Alimentarius website.

c) Codex country manual

A procedural manual for participation and elaboration of Thailand’s positions and standard setting with international organizations (Codex, OIE, and IPPC) has been developed in Thai language. This manual is only for internal use. A brochure that provides summary information on the CCP has been published in English.

5. Data collection and analysis system

a) Data collection for the establishment of national and international standards

There are two methods for collecting required data for both national and international standard setting:

- Requests are made for comments/information from relevant agencies and/or research institutions.
- If there is no information or the information received is insufficient, research on specific issues would be conducted.

b) Data submission for the establishment of Codex standards

Following are the data provided for international standardization:

- data for the establishment of MRLs for pesticide residues and MLs for food additives and food contaminant;
- data on single laboratory validation for the endorsement of methods of analysis for fish sauce; and
- production/trade data and technical data for standards development, such as the standards for durian and fish sauce.

c) Capacity for data analysis

Thailand has carried out risk assessments including analysis of data such as contamination data and consumption data. Statistical programmes, such as SPSS, have been used to analyse data before submitting it to Codex.
6. Other relevant details

Thailand aligns its National Standards to Codex Standards either by adapting or adopting.

The regional or national standard is identical to the international standard under the following conditions:

- The regional or national standard is identical in technical content, structure and wording.
- The regional or national standard is identical in technical content and structure, although it may contain minimal editorial changes.

When modified, the technical deviation is clearly identified and explained. Deviations in structure are easily identified and may contain less, more or some differing requirements.

Examples of identical adoption of Codex standards:

- Example 1: Codex CXC 1-1969 General Principles of Food Hygiene: Good Hygiene Practices (GHPs) and the HACCP system
  - TAS 9023-2021: General Principles of Food hygiene. GHPs (draft under revision)
  - TAS 9024-2021: HACCP system and guidelines for its application (draft under revision)
- Example 2: Codex Principles and Guidelines for the Conduct of Microbiological Risk Assessment

Other types of adoption of standards: Identical, modified and not equivalent

- Example: Codex MRL/EMRL for Pesticides
  - TAS 9003-2004: Pesticide Residues: Extraneous Maximum Residue Limits (EMRL)
  - TAS 9002-2008: Pesticide Residues: Maximum Residue Limits (MRL)
- Example: Codex guideline for organic
  - Adapting from Codex Standard with some inputs from IFOAM standard and national practices.

7. Prioritized needs of capacity building for effective implementation of Codex standards

Workshops

- risk management options analysis;
- prioritizing hazards in foods and feed; and
- risk assessment for import/export food control.

Training programmes

- food-borne antimicrobial resistance; and
- effects of voluntary private standards on trade.

Case studies

- food sampling technology;
- microbiological risk assessment in real case; and
- food Safety Standards based on risk and cost-benefit analysis.

Guidance documents

- national food control system
- further guidance on traceability and product tracing.
2.10 Viet Nam

1. Food control system framework

a) Laws and legislation

Viet Nam’s Food Safety Law was passed by the seventh session of the 12th National Assembly on 17 June 2010 and came into effect on 1 July 2011. It specifies the responsibilities for food safety to various ministries. However, this law does not include food standards, because there are separate standards and technical regulations applicable to all products in Viet Nam.

The Law on Standards and Technical Regulations covers development and adoption of technical regulations, standards for improving the quality and effectiveness of products, goods, services, processes, the environment and other subjects in socio-economic activities.

b) Food control systems

Viet Nam has a multiagency system for food control:

**Ministry of Health**

The Viet Nam Food Administration (VFA) has overall responsibility for food safety by order of the Prime Minister, and is responsible for national regulations on food safety.

**Ministry of Science and Technology**

The Directorate of Standards and Quality, Viet Nam Standards and Quality Institute (VSQI) is responsible for national standards.

**Ministry of Agriculture and Rural Development**

The Department of Quality Control of Agriculture, Forestry and Fishery, Department of Plant Protection, Department of Plant Production, Department of Livestock Production, and the Department of Animal Health and Fisheries Administration are all responsible for primary production in their respective areas.

**Ministry of Industry and Trade**

The Ministry is responsible for the production, trading of alcoholic drinks, processed milks, starch products, sweets and vegetable oils.
2. Institutions responsible for food standards

The Vietnam National Codex Committee (VNCC) was established in 1994. It consists of leaders from relevant ministries (Health, Agriculture and Rural Development, Industry and Trade, and Science and Technology). Members of the VNCC include representatives from government agencies, food businesses, associations, universities and research institutes. Vietnam has a Codex office that assists the VNCC in coordinating Codex activities throughout the country. The Vietnam Codex Office is under the Vietnam Food Administration, Ministry of Health.

Government Decision No. 2375/QD-BYT “Promulgating the Status of the Vietnam National Food Standards Committee,” dated 2 July 2010 defined the procedures, structure, and operation of the Vietnam National Codex Committee. The Vice Minister of Health chairs the committee and members include the Vice Ministers of Industry and Trade, Agriculture and Rural Development, Science and Technology, and leaders from their function agencies. The legal status is through the Decision No. 2861/QD-BYT dated 4 August 2014.

The Minister of Health signed and issued Decision No. 132/QD-BYT dated 15 January 2019 approving the members of the VNCC for its eighth term (2019–2020) including five leadership posts, and 46 members from related agencies, institutes, associations, industries and manufacturers.

The VNCC had been operating for eight terms. The Chair of the VNCC has established four new technical subcommittees based on the demands of the current work. Other subcommittees may be established as required. The four new subcommittees are as follows:

- subcommittee on food additives
- subcommittee on food labelling
- subcommittee on method of analysis and sampling
- subcommittee on nutrition and foods for special dietary uses.

Figure 6: Structure of the Vietnam National Codex Committee
3. National food standards and their establishment process

a) List of national standards

Viet Nam has two types of technical legal documents: mandatory and voluntary. National technical regulations relating to food safety that are mandatory are issued by the MOH.

There are 54 regulations that cover the following areas:
- limit of heavy metals contamination in food;
- limit of mycotoxin contamination in food;
- limit of microbiological contamination in food;
- technical criteria for food additives, food flavouring;
- technical criteria for micronutrients that are fortified into food;
- safety requirements for food contact material: plastic, rubber, glass, metallic containers;
- maximum level of radionuclides in food products; and
- some products: milk products (milk powder, fluid milk, cheese, and butter), drinking and mineral water, soft drinks, alcoholic drinks, edible ice, fortified food, iodate salt, infant formula, and follow-up formula.

b) Establishment process

The process of standards setting is as follows:

1. Master-planning: Ministries
2. Approval: Ministry of Science and Technology
3. Planning: Ministries
4. Approval: Ministry of Science and Technology
5. Drafting: Ministries
6. Appraisal and adoption: Ministry of Science and Technology
7. Drafting Assigned: Directorate of Standards and Quality (SDO); technical committees (T Cs)
8. Circulation of drafts for comments: Relevant ministries and SDO
9. Appraisal: Ministry of Science and Technology
10. Adoption and Publication: Ministry of Science and Technology
4. National Codex structure

a) National Codex Committee

The VNCC was established in 1994. It is an interministerial organization that consists of relevant ministries such as MARD, MOIT and MOST. The MOH is the host ministry. The VNCC consists of 51 members representing government agencies, industries and other stakeholders.

The VNCC works through the Vietnam Codex Office, which is a unit of the Vietnam Food Administration within the Ministry of Health. The VNCC has Codex Focal Points at relevant ministries, such as MARD, MOIT and MOST.

The VNCC studies and proposes policies to the government in food standardization, and provides a basis and references for national food quality and safety standard development.

The VNCC is consultative organization that provides Codex standards, guidelines and codes of practices on food safety as a reference or source that government agencies, industry, food traders and consumers could rely on.

The VNCC formulates positions and leads delegations representing the Government of Viet Nam at Codex meetings and working groups. It plays an important role in the formulation of Viet Nam's positions at Codex meetings.

The VNCC will finish its eighth term at the end of 2020 and begin a new term with many membership changes. However, the structure, procedures and operation of the VNCC will still follow Decision No. 2375/QD-BYT of 2 July 2010 (this decision is now under revision and will be issued upon approval).

b) National Codex website

The VNCC website was established early this year. People may get more information on the Vietnam National Codex Committee and Viet Nam Codex activities by accessing the website: codex.gov.vn.

c) Code country manual

Viet Nam has no specific Codex country manual. However, the VNCC conducts annual translations of Codex standards.

5. Data collection and analysis

a) Data collection for the establishment of national and international standards

Both the MOST and MOH comply with the procedures of setting national standards and technical regulations under the Law on Standard and Technical Regulation. Before developing these standards, they carry out national and international data collection relating to the subject of the standard.

b) Data submission for the establishment of Codex standards

Viet Nam joined with Thailand in the development of the Codex standard for fish sauce. They collected and provided data to the relevant Codex committees on production, trade, quality control and health risks.

In the Codex Committee of Fish and Fisheries Products (CCFFP), Viet Nam and Thailand were co-chairs of the Electronic Working Group (EWG) in the development of the Codex standard for fish sauce. This standard was adopted in 2011. These countries continue to co-chair the EWG in the development of a draft code of practice for processing fish sauce, which was adopted at the 39th Session of the CAC in 2016.
Viet Nam participated in the following Electronic Working Groups:

- EWG on the discussion paper on the review of the guideline levels for methylmercury in fish
- EWG on the Classification of Food and Feed
- EWG on review of standard for follow-up formula
- EWG on ML of Lead in Wine and other food categories in CXS 193-1995
- EWG on the proposed draft regional Code of Hygienic Practice for the Street-Vended Foods
- EWG on proposed draft Annex on Canned Pineapples
- EWG on Revision of COP of General Principles: HACCP Annex
- EWG on proposed draft regional Code of Hygienic Practice for the Street-Vended Foods
- EWG on proposed draft Annex on Canned Pineapples
- EWG on revision of methods of analysis and sampling.

c) Capacity for data analysis

Viet Nam has a number of laboratories and departments capable of carrying out or conducting surveys, assessment and investigations on food quality and safety. They are also able to do data analysis for some important indicators and characteristics of food safety, both qualitatively and quantitatively. However, these are not consistent and the validity of data and analysis results are often called into question.

6. Other relevant details

By the end of 2019, the total number of existing Viet Nam national standards (TCVNs) on food was approximately 1,800, of which more than 80 percent have been adopted from international, regional and foreign standards and related texts.

There are 197 TCVN (11 percent of TCVN cover food) adopted from Codex standards and related texts of which 126 are Codex standards, 35 guidelines, 35 codes of practices and one MRL.

7. Prioritized needs for capacity building on effective implementation of Codex standards

- enhance participation in Codex meetings and activities;
- harmonize national food standards with Codex;
- strengthen Codex focal points at ministries;
- strengthen capacity building of Codex Technical Committees;
- improve providing national comments on draft Codex standards, guidelines and related texts at Codex meetings;
- improve participation of stakeholders and industry sectors in the National Codex Committee and annual activities;
- improve coordination between national agencies and related ministries in Codex work by regular meetings, workshops and forums to exchange information, join work plans and activities;
- introduce Codex standards and related technical documents more widely among Codex members and stakeholders including the private sector and industries; strengthen updates and sharing information and activities over the year;
- encourage participation in international Codex sessions by industries, stakeholders, enterprises and associations;
- improve awareness, understanding and knowledge on Codex areas and standard-setting procedures; and
- strengthen the role of the National Codex Committee among national agencies and stakeholders.
3. Implementation level of Codex Standards on a national level
The summary on the implementation of the Codex Standards (focus on commodity standards) at the national level is tabulated in Annex 1. The tables provide information regarding the presence of the regulation and national legislation.

The non-implementation of the Codex Standards in the respective countries might be due to, but not limited to (1) implementation in another form, such as standard operating procedures (SOP) or protocols instead of legislation; (2) the products or commodities are not present or commonly consumed in the country.

There is no definition for the term ‘fully adopted’ or partially adopted’, as such interpretation of these two terms lies with the countries. It was noted that some country focuses its legislation for safety and important quality parameter such for authenticity and minimum quality but did not prescribed other quality parameter such as grading or defects in the legislation and thus resulted into partial adoption Codex standards. In other situation, Codex general standards also resulted into partial adoption of country legislation. Vice versa, some Codex commodity standard is too prescriptive while national regulation usually covers wide range of products.

Respondents (national focal points) also indicated that the process of reviewing the national legislation to be harmonized with Codex standard is an on-going process and standards are usually prescribed in the legislation for commodities that are commonly consumed in the country.
ANNEX
### Annex 1:
Implementation of Codex standards at the national level

#### Part A: Use of numerical Codex standards

**Step 1**

<table>
<thead>
<tr>
<th>Which of the following fields are regulated in your country?</th>
<th>Brunei</th>
<th>Cambodia</th>
<th>Indonesia</th>
<th>Laos</th>
<th>Malaysia</th>
<th>Myanmar</th>
<th>Philippines</th>
<th>Singapore</th>
<th>Thailand</th>
<th>Viet Nam</th>
</tr>
</thead>
<tbody>
<tr>
<td>Food Additives</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Contaminants and Toxins in Food and Feed</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes*</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Pesticide Residues in Food and Feed</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes*</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Veterinary Drug Residues in Food</td>
<td>No</td>
<td>Yes</td>
<td>Yes**</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
</tbody>
</table>

*only in Food, **  but no capacity for testing

Brunei: awaiting confirmation

**Step 2**

<table>
<thead>
<tr>
<th>Where applicable, are the following Codex numerical standards adopted in your national legislation?</th>
<th>Brunei</th>
<th>Cambodia</th>
<th>Indonesia</th>
<th>Laos</th>
<th>Malaysia</th>
<th>Myanmar</th>
<th>Philippines</th>
<th>Singapore</th>
<th>Thailand</th>
<th>Viet Nam</th>
</tr>
</thead>
<tbody>
<tr>
<td>Food Additives (CODEX STAN 192-1995 General Standard for Food Additives)</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Partially</td>
<td>Partially</td>
<td>Partially</td>
<td>Yes</td>
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<tr>
<td>Contaminants and Toxins in Food and Feed (CODEX STAN 193-1995 General Standard for Contaminants and Toxins in Food and Feed)</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Partially</td>
<td>Yes</td>
<td>Partially</td>
<td>Partially</td>
<td>Partially</td>
<td>Partially</td>
<td>Yes</td>
</tr>
<tr>
<td>Pesticide Residues in Food and Feed (Pesticide Residues in Food and Feed (Online database))</td>
<td>Partially</td>
<td>Yes*</td>
<td>Yes</td>
<td>Partially</td>
<td>Yes</td>
<td>Partially</td>
<td>Partially</td>
<td>Partially</td>
<td>Partially</td>
<td>Yes</td>
</tr>
<tr>
<td>Veterinary Drug Residues in Food (Veterinary Drug Residues in Food (CAC/ MRL, Online database))</td>
<td>No</td>
<td>Partially</td>
<td>Yes</td>
<td>Partially</td>
<td>Yes</td>
<td>Yes</td>
<td>Partially</td>
<td>Partially</td>
<td>Partially</td>
<td>Yes</td>
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</table>

Partially: only some provisions of the text

*Updated as of 2018
## Part B: Use of Codex Commodity standards and related texts

### Step 1

<table>
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<tr>
<th>Do you have commodity standards in your legislation?</th>
<th>Brunei</th>
<th>Cambodia</th>
<th>Indonesia</th>
<th>Laos</th>
<th>Malaysia</th>
<th>Myanmar</th>
<th>Philippines</th>
<th>Singapore</th>
<th>Thailand</th>
<th>Viet Nam</th>
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</thead>
<tbody>
<tr>
<td></td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>No*</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
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</table>

*Commodity standards have not been adopted by national legislations. The Food Standard Technical Committee under Myanmar Standard Committee is working to adopt those standard into national legislation.

### Step 2

<table>
<thead>
<tr>
<th>Where applicable, are the following 177 Codex commodity standards adopted in your national legislation?</th>
<th>Brunei</th>
<th>Cambodia</th>
<th>Indonesia</th>
<th>Laos</th>
<th>Malaysia</th>
<th>Myanmar</th>
<th>Philippines</th>
<th>Singapore</th>
<th>Thailand</th>
<th>Viet Nam</th>
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</table>

#### Codex Committee on Cocoa Products and Chocolate (CCCPC)

<table>
<thead>
<tr>
<th>Standard for Cocoa Butter</th>
<th>CXS 86-1981</th>
<th>Yes</th>
<th>Partially</th>
<th>Yes</th>
<th>Partially</th>
<th>Yes</th>
<th>Yes</th>
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</thead>
</table>

<table>
<thead>
<tr>
<th>Standard for Chocolate and Chocolate Products</th>
<th>CXS 87-1981</th>
<th>Yes</th>
<th>Partially</th>
<th>Yes</th>
<th>Partially</th>
<th>Partially</th>
<th>Yes</th>
<th>Yes</th>
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</table>

<table>
<thead>
<tr>
<th>Standard for Cocoa powders (cocoa) and dry mixtures of cocoa and sugars</th>
<th>CXS 105-1981</th>
<th>Yes</th>
<th>Partially</th>
<th>Yes</th>
<th>Partially</th>
<th>Yes</th>
<th>Yes</th>
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</table>

<table>
<thead>
<tr>
<th>Standard for Cocoa (Cacao) Mass (Cocoa/Chocolate Liquor) and Cocoa Cake</th>
<th>CXS 141-1983</th>
<th>Yes</th>
<th>Partially</th>
<th>Yes</th>
<th>Partially</th>
<th>Yes</th>
<th>Yes</th>
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</table>

#### Codex Committee on Cereals, Pulses and Legumes (CCCPL)

<table>
<thead>
<tr>
<th>Standard for Gari</th>
<th>CXS 151-1985</th>
<th>Yes</th>
<th>No</th>
<th>Yes</th>
<th>No</th>
<th>No</th>
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</table>

<table>
<thead>
<tr>
<th>Standard for Wheat Flour</th>
<th>CXS 152-1985</th>
<th>Yes</th>
<th>Partially</th>
<th>Yes</th>
<th>Partially</th>
<th>No</th>
<th>Partially</th>
<th>Partially</th>
<th>Yes</th>
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</table>

<table>
<thead>
<tr>
<th>Standard for Maize (Corn)</th>
<th>CXS 153-1985</th>
<th>Yes</th>
<th>Partially</th>
<th>Yes</th>
<th>No</th>
<th>Yes</th>
<th>Partially</th>
<th>Yes</th>
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</table>

<table>
<thead>
<tr>
<th>Standard for Whole Maize (Corn) Meal</th>
<th>CXS 154-1985</th>
<th>Yes</th>
<th>Partially</th>
<th>Yes</th>
<th>No</th>
<th>Partially</th>
<th>Yes</th>
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</thead>
</table>

66
<table>
<thead>
<tr>
<th>Standard for Degermed Maize (Corn) Meal and Maize (Corn) Grits</th>
<th>CXS 155-1985</th>
<th>Yes</th>
<th>No</th>
<th>Yes</th>
<th>No</th>
<th>Yes</th>
<th>Partially</th>
<th>Yes</th>
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</thead>
<tbody>
<tr>
<td>Standard for Whole and Decorticated Pearl Millet Grains</td>
<td>CXS 169-1989</td>
<td>Yes</td>
<td>No</td>
<td>Yes</td>
<td>No</td>
<td>No</td>
<td>No</td>
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<tr>
<td>Standard for Pearl Millet Flour</td>
<td>CXS 170-1989</td>
<td>Yes</td>
<td>No</td>
<td>Yes</td>
<td>No</td>
<td>No</td>
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<td>No</td>
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<tr>
<td>Standard for Certain Pulses</td>
<td>CXS 171-1989</td>
<td>Yes</td>
<td>No</td>
<td>Yes</td>
<td>No</td>
<td>No</td>
<td>No</td>
<td>Yes</td>
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<tr>
<td>Standard for Sorghum Grains</td>
<td>CXS 172-1989</td>
<td>Yes</td>
<td>Partially</td>
<td>Yes</td>
<td>No</td>
<td>No</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>Standard for Sorghum Flour</td>
<td>CXS 173-1989</td>
<td>Yes</td>
<td>No</td>
<td>Yes</td>
<td>No</td>
<td>No</td>
<td>No</td>
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<tr>
<td>Standard for Edible Cassava Flour</td>
<td>CXS 176-1989</td>
<td>Yes</td>
<td>Partially</td>
<td>Yes</td>
<td>No</td>
<td>Partially</td>
<td>Partially</td>
<td></td>
</tr>
<tr>
<td>Standard for Durum Wheat Semolina and Durum Wheat Flour</td>
<td>CXS 178-1991</td>
<td>Yes</td>
<td>No</td>
<td>Yes</td>
<td>No</td>
<td>No</td>
<td>Partially</td>
<td>No</td>
</tr>
<tr>
<td>Standard for Rice</td>
<td>CXS 198-1995</td>
<td>Yes</td>
<td>Partially</td>
<td>Yes</td>
<td>No</td>
<td>Yes</td>
<td>Partially</td>
<td>Partially</td>
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<tr>
<td>Standard for Wheat and Durum Wheat</td>
<td>CXS 199-1995</td>
<td>Yes</td>
<td>No</td>
<td>Yes</td>
<td>No</td>
<td>No</td>
<td>Partially</td>
<td>No</td>
</tr>
<tr>
<td>Standard for Peanuts</td>
<td>CXS 200-1995</td>
<td>Yes</td>
<td>Partially</td>
<td>Yes</td>
<td>No</td>
<td>Yes</td>
<td>Partially</td>
<td>Yes</td>
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<tr>
<td>Standard for Oats</td>
<td>CXS 201-1995</td>
<td>Yes</td>
<td>No</td>
<td>Yes</td>
<td>No</td>
<td>No</td>
<td>Partially</td>
<td>Yes</td>
</tr>
<tr>
<td>Standard for Couscous</td>
<td>CXS 202-1995</td>
<td>Yes</td>
<td>No</td>
<td>Yes</td>
<td>No</td>
<td>No</td>
<td>No</td>
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<tr>
<td>Standard for Instant Noodles</td>
<td>CXS 249-2006</td>
<td>Yes</td>
<td>Partially</td>
<td>Yes</td>
<td>No</td>
<td>No</td>
<td>Partially</td>
<td>Yes</td>
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<tr>
<td>Standard for Quinoa</td>
<td>CXS 333-2019</td>
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<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>No</td>
</tr>
</tbody>
</table>
Where applicable, are the following 177 Codex commodity standards adopted in your national legislation?

<table>
<thead>
<tr>
<th>Codex Committee on Fish and Fishery Products (CCFFP)</th>
<th>Brunel</th>
<th>Cambodia</th>
<th>Indonesia</th>
<th>Laos</th>
<th>Malaysia</th>
<th>Myanmar</th>
<th>Philippines</th>
<th>Singapore</th>
<th>Thailand</th>
<th>Viet Nam</th>
</tr>
</thead>
<tbody>
<tr>
<td>Standard for Canned Salmon CXS 3-1981</td>
<td>Yes</td>
<td>No</td>
<td>Yes</td>
<td>No</td>
<td>No</td>
<td>No</td>
<td>Partially</td>
<td>Yes</td>
<td></td>
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<tr>
<td>Standard for Quick Frozen Finfish, Uneviscerated and Eviscerated CXS 36-1981</td>
<td>Yes</td>
<td>No</td>
<td>Yes</td>
<td>No</td>
<td>Yes</td>
<td>Partially</td>
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<td></td>
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<tr>
<td>Standard for Canned Shrimps or Prawns CXS 37-1991</td>
<td>Yes</td>
<td>Partially</td>
<td>Yes</td>
<td>No</td>
<td>No</td>
<td>Partially</td>
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<tr>
<td>Standard for Canned Tuna and Bonito CXS 70-1981</td>
<td>Yes</td>
<td>Partially</td>
<td>Yes</td>
<td>No</td>
<td>No</td>
<td>Partially</td>
<td>Yes</td>
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<tr>
<td>Standard for Canned Crab Meat CXS 90-1981</td>
<td>Yes</td>
<td>No</td>
<td>Yes</td>
<td>No</td>
<td>No</td>
<td>Partially</td>
<td>Yes</td>
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<tr>
<td>Standard for Quick Frozen Shrimps or Prawns CXS 92-1981</td>
<td>Yes</td>
<td>Partially</td>
<td>Yes</td>
<td>No</td>
<td>Yes</td>
<td>Partially</td>
<td>Yes</td>
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<tr>
<td>Standard for Canned Sardines and Sardine-Type Products CXS 94-1981</td>
<td>Yes</td>
<td>Partially</td>
<td>Yes</td>
<td>No</td>
<td>No</td>
<td>Partially</td>
<td>Yes</td>
<td></td>
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<tr>
<td>Standard for Quick Frozen Lobsters CXS 95-1981</td>
<td>Yes</td>
<td>Partially</td>
<td>Yes</td>
<td>No</td>
<td>Yes</td>
<td>Partially</td>
<td>Yes</td>
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<td></td>
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<tr>
<td>Standard for Canned Finfish CXS 119-1981</td>
<td>Yes</td>
<td>No</td>
<td>Yes</td>
<td>No</td>
<td>No</td>
<td>Partially</td>
<td>Yes</td>
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<td></td>
</tr>
<tr>
<td>Standard for Quick Frozen Blocks of Fish Fillets, Minced Fish Flesh and Mixtures of Fillets and Minced Fish Flesh CXS 165-1989</td>
<td>Yes</td>
<td>Partially</td>
<td>Yes</td>
<td>No</td>
<td>Yes</td>
<td>Partially</td>
<td>Yes</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets - Breaded or in Batter CXS 166-1989</td>
<td>Yes</td>
<td>No</td>
<td>Yes</td>
<td>No</td>
<td>No</td>
<td>Partially</td>
<td>Yes</td>
<td></td>
<td></td>
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<tr>
<td>Standard for Salted Fish and Dried Salted Fish of the Gadidae Family of Fishes CXS 167-1989</td>
<td>Yes</td>
<td>Partially</td>
<td>Yes</td>
<td>No</td>
<td>Yes</td>
<td>Partially</td>
<td>No</td>
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<tr>
<td>Codex Commodity Standards</td>
<td>Brunei</td>
<td>Cambodia</td>
<td>Indonesia</td>
<td>Laos</td>
<td>Malaysia</td>
<td>Myanmar</td>
<td>Philippines</td>
<td>Singapore</td>
<td>Thailand</td>
<td>Viet Nam</td>
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</tr>
<tr>
<td>Dried Shark Fins</td>
<td>CXS 189-1993</td>
<td>Yes</td>
<td>Partially</td>
<td>Yes</td>
<td>No</td>
<td>No</td>
<td>No</td>
<td>No</td>
<td>Yes</td>
<td></td>
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<tr>
<td>Quick Frozen Fish Fillets</td>
<td>CXS 190-1995</td>
<td>Yes</td>
<td>Partially</td>
<td>Yes</td>
<td>No</td>
<td>Yes</td>
<td>Partially</td>
<td>Yes</td>
<td></td>
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<tr>
<td>Quick Frozen Raw Squid</td>
<td>CXS 191-1995</td>
<td>Yes</td>
<td>No</td>
<td>Yes</td>
<td>No</td>
<td>Yes</td>
<td>Partially</td>
<td>Yes</td>
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<tr>
<td>Crackers from Marine and Freshwater Fish, Crustaceans and Molluscan Shellfish</td>
<td>CXS 222-2001</td>
<td>Yes</td>
<td>Partially</td>
<td>Yes</td>
<td>No</td>
<td>No</td>
<td>Partially</td>
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<tr>
<td>Boiled Dried Salted Anchovies</td>
<td>CXS 236-2003</td>
<td>Yes</td>
<td>No</td>
<td>Yes</td>
<td>No</td>
<td>No</td>
<td>No</td>
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<tr>
<td>Salted Atlantic Herring and Salted Sprat</td>
<td>CXS 244-2004</td>
<td>Yes</td>
<td>No</td>
<td>Yes</td>
<td>No</td>
<td>No</td>
<td>No</td>
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<tr>
<td>Sturgeon Caviar</td>
<td>CXS 291-2010</td>
<td>Yes</td>
<td>No</td>
<td>Yes</td>
<td>No</td>
<td>No</td>
<td>No</td>
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<tr>
<td>Live and Raw Bivalve Molluscs</td>
<td>CXS 292-2008</td>
<td>Yes</td>
<td>No</td>
<td>Yes</td>
<td>No</td>
<td>Yes</td>
<td>Partially</td>
<td>Partially</td>
<td></td>
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<td>Fish Sauce</td>
<td>CXS 302-2011</td>
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<td>Smoked Fish, Smoke-Flavoured Fish and Smoke-Dried Fish</td>
<td>CXS 311-2013</td>
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<td>Live Abalone and for Raw Fresh Chilled or Frozen Abalone for Direct Consumption or for further Processing</td>
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Where applicable, are the following 177 Codex commodity standards adopted in your national legislation?

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<th>Standard for Durian</th>
<th>CXS 317-2014</th>
<th>Brunel</th>
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| Standard for Okra   | CXS 318-2014 | Yes    | No       | Yes       | Partially | Yes      | Partially | Yes         | Partially | No       |          |

| Standard for Aubergines | CXS 330-2018 | No     | No       |           |           |          |          |             |           |          |          |

**Codex Committee on Fats and Oils (CCFO)**

| Standard for Edible Fats and Oils not Covered by Individual Standards | CXS 19-1981 | Yes    | No       | Yes       | Partially | No       | Partially | Yes         | Partially | Yes      |          |

| Standard for Named Vegetable Oils | CXS 210-1999 | Yes    | No       | Yes       | Partially | Partially* | Partially | Partially | Yes         | Partially | Yes      |          |

| Standard for Named Animal Fats | CXS 211-1999 | Yes    | No       | Yes       | Partially | No       | Partially | Yes         | Partially | Yes      |          |

| Standard for Fat Spreads and Blended Spreads | CXS 256-2007 | Yes    | No       | Yes       | Partially | No       | Partially | Yes         | Partially | Yes      |          |

| Standard for Olive Oils and Olive Pomace Oils | CXS 33-1981 | Yes    | No       | Yes       | Partially | No       | Partially | Yes         | Partially | Yes      |          |

| Standard for Fish Oils | CXS 329-1981 | No     | Partially | Yes       | Yes       | Yes       | No        | Partially | Yes         | Partially | Yes      |          |

*Standards for virgin coconut oil and moringa oil used the Codex as main reference

**Codex Committee on Milk and Milk Products (CCMMP)**

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<th>General Standard for the Use of Dairy Terms</th>
<th>CXS 206-1999</th>
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Where applicable, are the following 177 Codex commodity standards adopted in your national legislation?
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<th>Codex Committee on Natural Mineral Waters (CCNMW)</th>
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*COHP for Chilled Young coconut water
**Recommended Code of Practice for the Processing and Handling of Sweet Preserves
Brunei: awaiting confirmation
**Annex**

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| **Standard for Luncheon Meat** | CXS 89-1981 |
| Yes | Partially | Yes | Partially | No | Partially | Yes |

| **Standard for Cooked Cured Ham** | CXS 96-1981 |
| Yes | No | Yes | No | No | No | Partially | Yes |

| **Standard for Cooked Cured Pork Shoulder** | CXS 97-1981 |
| Yes | No | Yes | No | No | No | Partially | Yes |

| **Standard for Cooked Cured Chopped Meat** | CXS 98-1981 |
| Yes | No | Yes | Partially | No | No | Partially | Yes |

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| **Standard for Sugars** | CXS 212-1999 |
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*Ethnic Food Products: Dry Base Mixes for Soups and Sauces

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<th>Codex Committee on Vegetable Proteins (CCVP)</th>
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<tr>
<td><strong>Standard for Wheat Protein Products Including Wheat Gluten</strong></td>
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| **General Standard for Vegetable Protein Products (VPP)** | CXS 174-1989 |
| Yes | No | Yes | No | No | No | Partially | Yes |

| **Standard for Soy Protein Products** | CXS 175-1989 |
| Yes | No | Yes | No | No | No | Partially | Yes |

Partially: only some provisions of the text

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<th>Ad Hoc Intergovernmental Task Force on Fruit and Vegetable Juices</th>
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<td><strong>General Standard for Fruit Juices and Nectars</strong></td>
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*78*
### Part C: Use of Codex general subject standards

#### Step 1

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<th>General Subjects</th>
<th>Brunei</th>
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#### Step 2

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<td>CXS 106-1983</td>
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<td>CXS 107-1981</td>
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### Where applicable, are the following 18 Codex general subject standards adopted in your national legislation?

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<th>Annex</th>
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\(^2\) In Malaysia, methods of analysis are not specifically mentioned in the regulation. Requirement for methods of analysis and sampling is stipulated in protocols or SOPs. It applies to all items in this section.
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<th>Standard for</th>
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Partially: only some provisions of the text
Part D: Use of Regional standards

FAO/WHO Coordinating Committee for Asia (CCASIA) has developed nine regional standards as shown below.

<table>
<thead>
<tr>
<th>Regional Standard for Fermented Soybean Paste (Asia)</th>
<th>Brunei</th>
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</tbody>
</table>

Partially: only some provisions of the text
Annex 2: National Focal Points of the project in ASEAN countries

Brunei Darussalam

Ms Sharni Said
Head of Public and International Relation
National Standards Centre, Energy and Industry Department
B19, Simpang 32-15, Jalan Anggerek Desa, Brunei Darussalam

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Ms Ruhana Abdul Latif
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Food Safety and Quality Division
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Food Control Division
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Standards Development Division
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Director  
Office of Standard Development  
National Bureau of Agricultural Commodity and Food Standards  
Ministry of Agriculture and Cooperatives  
50 Phaholyothin Road, Ladyao, Chatuchak  
Bangkok 10900

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General Secretary of Vietnam National Codex Committee,  
Deputy Head of Vietnam Codex Office  
135 Lane, Nui Truc Street  
Hanoi, Viet Nam
Annex 3: Codex Contact Points of ten ASEAN countries

Brunei Darussalam

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Acting Head of National Standards Centre
Ministry of Industry and Primary Resources
KM33, Kg Sinaut, Jalan Tutong TB 1741
Brunei Darussalam

Cambodia

Mr Theng Dim
Deputy Director General
Directorate-General of Import-Export Inspection and
Fraud Repression (CAMCONTROL)
Ministry of Commerce
National Road No 1/ Str. 18, Phum Kdei-takoy,
Sangkat Vielsbov, Khan Chbar-ampeuv Phnom Penh

Indonesia

National Standardization Agency of Indonesia
BPPT 1st Building, 9th-14th Floor
Jl. M.H. Thamrin No.8,
Jakarta 10340

Lao People's Democratic Republic

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