

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
United Nations



World Health
Organization

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Agenda item 7

CX/ASIA 22/22/7 Add.1

JOINT FAO/WHO FOOD STANDARDS PROGRAMME
FAO/WHO COORDINATING COMMITTEE FOR ASIA
Twenty-second Session
Virtual

12, 13, 14, 17, 18 and 21 October 2022

PROPOSED DRAFT REGIONAL STANDARD FOR SOYBEAN PRODUCTS
FERMENTED WITH *BACILLUS* SPECIES

Comments in reply to CL 2022/52(Rev)/OCS-ASIA

Comments of Egypt, Malaysia, Philippines and Saudi Arabia

Background

1. This document compiles comments received through the Codex Online Commenting System (OCS) in response to CL 2022/52(Rev)/OCS – ASIA issued in August 2022. Under the OCS, comments are compiled in the following order: general comments are listed first, followed by comments on specific sections.

Explanatory notes on the appendix

2. The comments submitted through the OCS are hereby attached as **Annex I** and are presented in table format.

Annex I**GENERAL COMMENTS**

COMMENT	MEMBER/OBSERVER
Egypt appreciates the work which done in the proposed draft and agrees on it with no comments	Egypt
N/A. The Philippines supports the progression of the document at Step 5 with some specific comments.	Philippines

SCOPE

Saudi Arabia suggests clarifying that Fermented Soy bean Products doesn't include soybean sauce within the scope.	Saudi Arabia
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DESCRIPTION

<p>2.2.1 Natto, Cheonggukjang and Thua Nao has Optional ingredients lists. Statement on the permitted optional ingredients should also appear in 2.2.1 Natto and 2.2.4 Thua Nao for clarity and consistency.</p> <p>2.2.4 Natto, Cheonggukjang and Thua Nao has Optional ingredients lists. Statement on the permitted optional ingredients should also appear in 2.2.1 Natto and 2.2.4 Thua Nao for clarity and consistency.</p>	Malaysia
<p>2.1 The final products maybe may be sticky and can be processed into various forms.</p> <p>2.2.1 No ingredients shall be added after fermentation. To be consistent with the term used in the entire document. No ingredients shall be added after fermentation. To be consistent with the term used in the entire document. Delete the sub clause on "Stickiness" and add the description to the main paragraph under each classification. To clarify that the purpose of indicating stickiness is to classify the soybean products. Otherwise, these may be indicated in 3.2 Quality Criteria.</p> <p>2.2.2 Delete the sub clause on "Stickiness" and add the description to the main paragraph under each classification. To clarify that the purpose of indicating stickiness is to classify the soybean products. Otherwise, these may be indicated in 3.2 Quality Criteria.</p> <p>2.2.3 Soybeans are soaked in water, steamed, crushed lightly, wrapped in broad leaves such as banana leaves, and fermented without spraying inoculums. To be consistent with the current text on the other classifications of bacillus fermented soybeans.</p> <p>Delete the sub clause on "Stickiness" and add the description to the main paragraph under each classification. To clarify that the purpose of indicating stickiness is to classify the soybean products.</p> <p>Otherwise, these may be indicated in 3.2 Quality Criteria.</p> <p>3rd Sentence. Furthermore, other microorganism, i.e., Enterococcus, Candida, Geotrichum may be present. To indicate that these microorganisms are not added but naturally present.</p> <p>2.2.4 The Philippines proposes to add other types of Thua Nao, such as paste or as dried disks ("thua nao kab"). To provide other types of products of Thua Nao that may be additionally permitted, provided that it meets all the requirements of the standard, similar to</p>	Philippines

the 3rd sentence of 2.2.2 Cheonggukjang. 1st Sentence. Soybeans are soaked in water, steamed or boiled, wrapped in broad leaves such as banana leaves. To be consistent with the current text on the other classifications of bacillus fermented soybeans.	
2.1 Product Definition Saudi Arabia suggests modifying the product definition to be aligned with the general standard for Food Additives as mentioned within the article 04.2.2.3 stated as the following “. Fermented soybean products are classified in 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3.” or excluding other products not aligned with the definition provided within the general standard for Food Additives.	Saudi Arabia

ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.4 If the Committee agree to retain this section, Malaysia is of the view that it is sufficient to refer to Section 3.2 and 3.3.	Malaysia
3.3 The Philippines is proposing that the protein, lipid and moisture content of Kinema, and the other types of Cheonggukjang and Thua Nao be provided in Table 1. To be consistent given that the moisture content of the powder type (≤ 15.0) is provided in the current Table 1. 3.4 Classification of “Defectives” Any products that fail to meet the applicable quality requirements, as set out in Section 3.2 and 3.3, should be considered a “defective”. The Section cannot refer to itself. 3.5 Lot Acceptance A lot should be considered as meeting the applicable quality and component requirements referred to in Section 3.2 and 3.3, when the number of "defectives" as defined in Section 3.4, does not exceed the acceptance number (c) of the appropriate sampling plans”. Lot acceptance should also be based on conformance with the proposed component requirement.	Philippines

WEIGHTS AND MEASURES

MY does not see a need for this section as the current statement on Fill of Container/ Net weight is very subjective that it does not provide guidance for implementation.	Malaysia
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