

Agenda Item 8

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JOINT FAO/WHO FOOD STANDARDS PROGRAMME FAO/WHO COORDINATING COMMITTEE FOR ASIA

Twenty-second Session

Virtual

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PROPOSED DRAFT REGIONAL STANDARD FOR QUICK FROZEN DUMPLING

(at Step 4)

(Prepared by the Electronic Working Group chaired by China)

Codex Members and Observers wishing to submit comments, at Step 3, on this proposed draft (Appendix I) should do so as instructed in CL 2022/53/OCS-ASIA available on the Codex webpage/Circular Letters 2022

INTRODUCTION

1. At CCASIA20¹ held in September 2016, China submitted the discussion paper/project document of Quick Frozen Dumpling (Jiaozi). CCASIA20 requested China to revise the discussion paper/project document for new work for consideration at the next Session. Based on the report of CCASIA20, the following revisions were made:

- i. more information on the diversification of national legislation, food safety concerns, impediments to trade and amenability of this product to standardization had been provided;
- ii. The discussion paper had clearly addressed all the information requested under “Criteria for establishment of work priorities”;
- iii. The name of the product in this discussion paper had been changed from “Quick frozen dumpling (Jiaozi)” to “Quick frozen dumpling”; and
- iv. Product definition had been revised based on opinions provided to CCASIA21/CRD3 Rev.

2. At CCASIA21² held in September 2019, China further highlighted the main amendments related to the removal of Jiaozi from the product name, the extension of the product definition to include dough made from rice flour, and the inclusion of seafood, nuts and, etc. in the list of possible ingredients used as filling. Members, welcoming the revised project document, expressed their general support for the new work. One Member also emphasized the importance of ensuring the inclusivity of the standard. After discussion, CCASIA21 agreed to:

- i. forward the project document to CAC43 for approval as new work; and
- ii. establish an EWG chaired by China, working in English, subject to approval of the new work, to prepare the proposed draft standard for circulation for comments at Step 3 and consideration at CCASIA22.

3. In November 2020, CAC43³ approved the new work proposal on the development of a regional standard for quick frozen dumpling (Job No. N03-2020), noting that as recommended by CCEXEC79, products to be covered should be specific to and predominantly traded in the region.

4. An EWG on quick frozen dumpling chaired by China, working in English was created to facilitate the progress of this project. The EWG worked by correspondence (email).

OBJECTIVE OF THE EWG

¹ REP17/ASIA paragraph 118

² REP20/ASIA paragraphs 99-102

³ REP20/CAC paragraph 55 and Appendix V

5. The objective of this EWG was to prepare the proposed draft standard for circulation for comments at Step 3 and consideration at CCASIA22.

PARTICIPATION

6. In December 2020, the EWG invitation was circulated to Codex Members and Observers. Japan, the Republic of Korea, Poland, Singapore, Thailand, the United States of America and the International Frozen Foods Association (IFFA) registered to participate in the EWG (see Appendix II for participant list). The EWG chair also sent the invitation to the Members via Codex Secretariat and China contact point to encourage wider participation especially of those countries and regions who also produce and consume the same kind of products.

COMMENTS AND CONSULTATION

7. China prepared the first draft of the standard and requested input through two rounds of comments. The first round of comments was started in May 2021. Some Members stated that due to the COVID-19 pandemic, it was difficult to convene physical meetings with the industry and asked for late submissions in response to which the EWG chair agreed to postpone the deadline. During this round, Japan, the Republic of Korea, Thailand, and the United States of America, submitted their comments. The second round of comments was initiated in February 2022, and comments were received from Japan, the Republic of Korea, Thailand, and the United States of America.

DISCUSSION ON THE DRAFT STANDARD

8. All comments were gathered into a comment template (in the order of clause and/or sub-clause; see Appendix III for the first round of comments; Appendix IV for the second round). Each comment has been carefully considered and recommendations from the Chair are also given in the template. Comments have been reflected in the draft, especially on the product definition, types, quality criteria, food additives, etc. Editorial changes and clarification of the English wording, as suggested by members, are also reflected in the draft as

2.1 Product definition

9. The product definition was established with the purpose of allowing for more inclusiveness and flexibility, and to ensure that this the product covered is specific to and predominantly traded in the region. According to research conducted by Korea, both sides of some dumplings may not be completely sealed by pressing together. Therefore, "...the edges should be sealed by pressing together..." was deleted from the draft. Some modifications of the English wording are also done according to comments. For example, the word "starchy flour" is covered by "flour", and the detail of type of flour is stated in Section 3.1 Ingredients, so "starchy flour" has been deleted to avoid misunderstanding.

2.2 Process Definition

10. As the freezing process is important to this standard, Section 2.2 has been added to complete the information on freezing process, which is also consistent with other Codex standards.

2.3 Product types

11. This part has been rearranged as suggested by some countries. Korea suggests that partly cooked dumpling cannot be considered as "cooked" dumpling. Therefore, to clarify product classification, Korea suggests that "uncooked" and "partly cooked" dumpling belongs to "raw" dumpling, while fully cooked dumpling belongs to "cooked" dumpling. Some fully cooked are directly consumed, thus may not be reheated. Therefore, Korea suggests to insert "if necessary" into the sentence. The word "fully cooked" has been deleted from Section 2.3.1 raw dumpling as it may be misleading, i.

3 Essential composition and quality factors

12. The amendment was made to include some ingredients and follow the terms used by the *Classification of Foods and Animal Feeds* (CXA 4-1989). One country suggested that existing Codex Standards needs to be referenced where possible in this part. According to the format of other Codex standards, no existing Codex standard is referenced in the Basic ingredients part, and it is unnecessary to do so according to the general format of the commodity standard. Based on a survey done by the industries, other ingredients widely used in other countries' dumpling production have been added.

3.2 Quality criteria

13. The original text has been rearranged into 3.2.1 General requirements and 3.2.2 Defects and Allowances. According to Korean industries, some dumplings especially for soup may contain the filling less than the proposed 35% (w/w) of the total product weight. Therefore, the Republic of Korea suggests to lower the number or delete this sentence. Since the products with the filling of 30% (70% skin ratio) or more are

traded in the market as suggested by Japan, the original percentage was replaced with “30% (70% skin ratio) or more” in view that the existing trade practices should be reflected in the criteria.

14. It is difficult to describe the specific shapes of the product as it can be made into various shapes, for example, in China, the dumplings are mostly half-moon-shaped while in other Asian countries, the shape may be rather different. In order not to be misleading, some English wording has been modified.

4 Food Additives

15. To allow greater flexibility in the use of food additives, this section needs to have a reference the *General Standard for Food Additives* (GSFA, CXS195-1992), Food Category and Table I, II or III. The prescription type listing of Food Additives can limit innovation and become a barrier to trade. The United States recommended using a general reference to the GSFA. Moreover, if some food additives are decertified for use in this product or new ones are certified, the standard does not have to be revised. Thailand also proposed the amendment of the sentence to be consistent with other Codex standards.

16. As the maximum levels of some items are quite high, supporting information has been given by a relevant country. For certain items that are not on the list of GSFA, supporting information has been provided. Please refer to the comment template for the 2nd round of circulation.

8. Labeling

17. The reference of non-retail containers is added as the *General Standard for the Labelling of Non-Retail Containers of Foods* (CXS 346-2021) has been adopted

CONCLUSION AND RECOMMENDATION

18. Considering that almost all the submitted comments were properly addressed, the proposed draft standard for quick frozen dumpling is ready for submission to CCASIA22 for consideration at Step 4. CCASIA22 is invited to consider the proposed draft standard (see Appendix I), with a view to progress it through the Codex step procedure.

PROPOSED DRAFT REGIONAL STANDARD FOR QUICK FROZEN DUMPLING

1. Scope

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

2. Description

2.1 Product definition

Quick frozen dumpling is the product prepared from dough made from flour with fillings of one or more of meat, poultry, eggs, aquatic products, fruits and vegetables, nuts, and their derived products, etc. The filling should be wrapped into a rolled piece of dough before being quickly frozen.

2.2 Process definition

Quick frozen dumpling is the product subject to a freezing process in appropriate equipment and complying with the conditions laid down hereafter. This freezing operation shall be carried out in such a way that the range of temperature of maximum crystallization is passed quickly. The quick freezing process shall not be regarded as complete unless and until the product temperature has reached -18°C at the thermal center after thermal stabilization. The recognized practice of repacking quick frozen products under temperature-controlled conditions is permitted.

2.3 Product types

2.3.1 raw dumpling

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

2.3.2 cooked dumpling

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

3. Essential composition and quality factors

3.1 Ingredients

3.1.1 Basic ingredients

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

b) water

3.1.2 Optional ingredients

a) meat

b) poultry

c) aquatic products

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

e) eggs

f) nuts and seeds

g) bean

h) edible oil and fat

i) derived products of a) to h)

j) sugar

k) edible salt

l) edible oil and fat products

m) spices and culinary herbs

n) seasonings

o) other ingredients as appropriate

3.2 Quality criteria

3.2.1 General requirements

Quick frozen dumpling should have the following qualities:

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

3.2.2 Defects and allowances

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

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

3.3 Classification of "defectives"

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

3.4 Lot acceptance

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

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

the number of "defectives" as defined in Section 7 does not exceed the acceptance number (c) of an appropriate sampling plan with an AQL of 6.5, (see relevant Codex texts on methods of analysis and sampling).

4. Food additives

Acidity regulators, antioxidants, colors, preservatives and stabilizers in accordance with Tables 1 and 2 of *General Standard for Food Additives* (CXS 192-1995) in food category 06.4.3 "Pre-cooked pastas and noodles and like products" and acidity regulators, antioxidants, colors, preservatives, stabilizers, thickeners, emulsifiers, and flavor enhancers as indicated in Table 3 of *General Standard for Food Additives* (CXS 192-1995) are acceptable for use in foods conforming to this Standard. In addition, the following additives are also acceptable:

INS	Name of Food additives	Maximum Level (mg/kg)
Emulsifier		
340(ii)	Dipotassium hydrogen phosphate	0.3
450(iii)	Tetrasodium diphosphate	0.07 As phosphorus
Raising agent/Stabilizer		
522	Aluminum Potassium Sulfate	200 As aluminum. Singly or in combination: Aluminum Potassium Sulfate (INS 522) and Aluminum Ammonium Sulfate (INS 523). (for dumpling skin only)
523	Aluminum Ammonium Sulfate	200 As aluminum. Singly or in combination: Aluminum Potassium Sulfate (INS 522) and Aluminum Ammonium Sulfate (INS 523).
Flavor enhancer		
640	Glycine	GMP

Color		
160c(ii)	Paprika extract	100 On a total carotenoid basis
161b(i)	Lutein from <i>Tagetes erecta</i>	100
124	Ponceau 4R (Cochineal red A)	500 If it is used along with other food colors, the total usage of food colors should be no more than 500 mg/kg
127	Erythrosine	300 If it is used along with other food colors, the total usage of food colors should be no more than 500 mg/kg
133	Brilliant blue FCF	100 As Food Blue No.1, if it is used along with other food colors, the total usage of food colors should be no more than 500 mg/kg

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

5. Contaminants

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

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

6. Hygiene

It is recommended that the product covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the *General Principles of Food Hygiene* (CXC 1-1969), the *Code of Practice for the Processing and Handling of Quick Frozen Foods* (CXC 8-1976) and other Codes of Practice recommended by the Codex Alimentarius Commission which are relevant to this product.

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

7. Weights and measures

7.1 Net weight

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

7.1.1 Classification of “defectives”

A container that fails to meet the net weight declared on the label should be considered as a “defective”.

8. Labelling

The product covered by the provisions of this Standard shall be labeled in accordance with the *General Standard for the Labeling of Prepackaged Foods* (CXS 1-1985). The labelling of non-retail containers should be in accordance with the *General Standard for the Labelling of Non-Retail Containers of Foods* (CXS 346-2021). In addition, the following specific provisions apply:

8.1 Name of the product

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

9. Methods of Analysis and Sampling

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

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Appendix III

Template for comments and recommendations from the EWG chair 1st round of circulation for Quick frozen dumpling

in the order of clause/subclause

No.	Country	Clause	Comments	Proposed change	Recommendation from chair
1	The Republic of Korea	2.1 product definition	<p>In the text of ‘a thinly rolled piece of dough’, the definition of ‘thin’ should be defined. Otherwise, Korea suggests to delete the word ‘thin’ from the sentence,</p> <p>According to our researches, both sides of some dumplings may not be completely sealed by pressing before quick freezing. Therefore, Korea suggests to delete the last part of the paragraph,</p> <p>In the text of ‘one or more of ground meat’, ‘meat’ is not necessarily ground.</p>	<p><i>Quick-frozen dumpling</i> is the product prepared from flour especially wheat flour as the dough, and one or more of ground meat, poultry, eggs, and derived products, aquatic products, fruits and vegetables, and derived products, nuts, etc. as the filling that should be wrapped into a thinly rolled piece of dough where the edges should be sealed by pressing together before being quickly frozen.</p> <p>Along together, Korea suggests to change the section 2.1 production definition as follows.</p> <p>2.1. Product definition</p> <p><i>Quick-frozen dumpling</i> is the product prepared from flour especially wheat flour as the dough, and one or more of meat, poultry, eggs, and derived products, aquatic products, fruits and vegetables, and derived products, nuts, etc. as the filling that should be wrapped into a rolled piece of dough before being quickly frozen.</p>	<p>Accepted and carefully considered.</p> <p>Ground, thinly and where the edges should be sealed by pressing together have been deleted.</p>
2	Thailand	General comment	<p>In general, the draft Regional Standard for Quick-Frozen Dumpling does cover most of the main components of the Commodity Standard stated in the Procedural Manual. However, we would also like to provide some specific comments as follows</p>		<p>Thank you. Your valuable comments are highly appreciated.</p>
3	America	2.1. Product definition	<p>It is unclear what is meant by “especially wheat flour”. If other types of starchy flour such as rice,</p>	<p>Quick-frozen dumpling is the product is prepared from dough⁴made from wheat or</p>	<p>Noted and carefully considered</p>

⁴ Dough made from flour:

CXS 152-1985 Standard for Wheat Flour CXS 170-1989 Standard for Pearl Millet Flour

			cassava, white potato, banana, plantain, yam, and from other starchy fruits, roots rhizome and tubers are permitted; or if the product is limited to some named flours or only wheat flour, this section of the standard should state that.	other plant based starchy flour, with or without fillings of meat, poultry, eggs, fruits, vegetables, beans, nuts and their derived products. The filling must be completely wrapped in a thin piece of dough with the edges sealed by pressing together before being quickly cooked and/or frozen.	“starchy flour” has been added. “especially wheat flour” has been deleted.
4	Thailand	2.1 Product definition	To cover all ingredients which may be added in quick-frozen dumpling	<i>Quick-frozen dumpling</i> is the product prepared from flour especially wheat flour as the dough, and one or more of meat, poultry, eggs, aquatic products, fruits and vegetables, nuts, and their derived products etc. as the filling that should be wrapped into a thinly rolled piece of dough where the edges should be sealed by pressing together before being quickly frozen.	Accepted and revised.
5	Thailand	2.2 Product classification	The title of section 2.2 should be amended from “Product classification” to “ Product types ”.	2.2 Product types	Accepted and revised
6	Thailand	2.2.1 raw dumpling	We propose to delete the sentence “and needs to be cooked by heating before consumption” in section 2.2.1 and “and needs to be reheated before consumption” in section 2.2.2 as follows; The phrases, proposed to be deleted, are part of instruction for consumers. If necessary, they should be stated in the Section on Labelling. Thus, it should not be in this section.		Accepted and revised.
7	Thailand	2.2.2 cooked dumpling	See 2.2.1 raw dumpling		Accepted.
8	America	2.2 Product Classification	These are product styles and not product classes or grades. Therefore, this section is part of the Product Definition and should be renamed “Styles”.	2.2 Product Styles 2.2.1 Quick Frozen Dumplings are of the following styles.	Accepted. Product Classification has been renamed “Product type”

				<p>2.2.1.1 Raw dumplings- This product is not partial nor fully cooked before being quick- frozen and needs to be fully cooked by heating before consumption.</p> <p>2.1.1.2 Partially Cooked dumplings- This product is partially cooked before being quick-frozen and needs to complete cooking before consumption.</p> <p>2.1.1.3 Fully cooked dumplings -This product that is fully cooked and only needs to be reheated before consumption.</p>	
9	The Republic of Korea	2.2.1	Partly cooked dumpling cannot be considered as “cooked” Dumpling. Therefore, to clarify product classification, Korea suggests that ‘uncooked’ and ‘partly cooked’ dumpling belongs to ‘raw’ dumpling, in the same time fully cooked dumpling belongs to ‘cooked’ dumpling.	<p>2.2.1 raw dumpling</p> <p>The product that has not been cooked or fully partly cooked before being quick-frozen and needs to be cooked by heating before consumption.</p>	Accepted
10	The Republic of Korea	2.2.2	Some fully cooked directly consumed, thus it may not be reheated. Therefore Korea suggests to insert ‘if necessary’ into the sentence.	<p>2.2.2 cooked dumpling</p> <p>The product that is fully or partly cooked before being quick-frozen and, if necessary, needs to be reheated before consumption.</p>	Accepted
11	America	3 ESSENTIAL COMPOSITION AND QUALITY FACTORS	<p>This section should be distinguished to indicate the basic and the optional ingredients. Because Quick Frozen Dumplings can be made with or without a filling, the ingredients used to make dumplings without fillings are the “basic ingredients” and the fillings spices etc. are the optional ingredients.</p> <p>The inclusion of salt as a basic ingredient in dumplings without fillings and as an optional ingredient in dumplings with fillings – where the salt is not added to the dough but to the filling needs to be clarified.</p>	<p>3.1 Composition</p> <p>3.1.1 Basic Ingredients</p> <p>a) wheat flour and/or other kinds of starchy flour i.e., corn flour, rice flour, coarse grain flour, starch etc.</p> <p>b) water</p> <p>c) salt – in dumplings without fillings</p>	Noted. As specified in this regional standard, quick frozen dumplings are made with a filling.

				<p>3.1.2 Optional Ingredients</p> <p>Optional ingredients include the following products and their derived products.</p> <p>a) meat</p> <p>b) aquatic products</p> <p>c) fruits, vegetables</p> <p>d) eggs</p> <p>e) nuts</p> <p>f) bean</p> <p>g) vegetable oil; (Codex Standard for Named Vegetable Oils (CXS 210-1999) amd. 2019.)</p> <p>h) sugar; (Codex Standard for Sugar (CXS 212- 1999)amd.2019)</p> <p>i) edible salt; ; Codex Standard for Food Grade Salt (CXS 150-1985) amd. 2012)</p> <p>j) edible oil and fat products</p> <p>k) spices and seasonings</p> <p>l) other ingredients as appropriate</p>	
12	Thailand	3.1 Ingredients	<p>Thailand proposes an amendment to Section 3.1 Ingredients as follows:</p> <p>To cover all ingredients which may be added in quick-frozen dumpling and to remove the ingredients which are repeated</p>	<p>3 Essential composition and quality factors</p> <p>3.1 Ingredients</p> <p>The ingredients include but are not limited to:</p> <p>a) wheat flour and/or other kinds of flour: corn flour, rice flour, coarse grain flour, starch, etc.;</p> <p>b) water;</p> <p>c) meat;</p> <p>d) poultry;</p> <p>d) aquatic products;</p> <p>e) fruits, vegetables;</p>	Accepted and revised.

				<p>f) eggs;</p> <p>g) nuts;</p> <p>h) bean;</p> <p>i) edible fat and oil;</p> <p>j) derived products of c) – i);</p> <p>k) sugar;</p> <p>l) edible salt;</p> <p>m) spices and seasonings;</p> <p>n) other ingredients as appropriate.</p>	
13	Thailand	3.2 Quality criteria	<p>Thailand would like to ask for a clarification of the following issues;</p> <p>- What is the basis or justification of the recommended filling percentage that shall not be less than 35% of the product's total weight?</p> <p>- What does it mean by the word "foreign bodies"? Is it physical hazards or foreign matters or filth? Could you please give some examples?</p>	<p>Also, we would like to rearrange the criteria in order of the importance as follows;</p> <p>— the filling shall not less than 35% of the product's total weight;</p> <p>— free from visible foreign bodies outside and inside the product.</p> <p>— completely wrapped in an appropriate shape;</p> <p>— similar in size;</p> <p>— free from broken wrappers and leaking filling;</p>	<p>The recommended filling percentage is based on survey conducted in the industry.</p> <p>"foreign bodies" refers to foreign matters and modification has been made.</p>
14	The Republic of Korea	3.1 Ingredients	<p>Among dumplings, 'kimchi' dumplings and 'meat' dumplings have been dominantly produced by Korean food industries and recognized by Korean consumers. Moreover, the item 23-3 of the section 5 in Korean food code of the Korean food sanitation law clearly set out 'Kimchi' is one of the ingredients.</p>	<p>f) kimchi as defined in the standard for kimchi (CXS 223-2001)</p> <p>h) cereal grains;</p>	<p>"buckwheat flour" and "cereal grains" have been added. "kimchi" falls into d) fruits and vegetables and their products, so it is not necessary to be listed.</p>

			According to our survey on Korean industries, 'buckwheat flour' and 'cereal grains' widely used in dumpling production as of ingredients.		
15	The Republic of Korea	3.2 Quality criteria	<p>As Korea explains in the 2.1 Product definition, some dumplings are not necessarily completed sealed by pressing.</p> <p>Our industries have been produced some products containing various sizes and shapes of dumpling in one packaging. Even though most dumplings have been produced by an automatic facility in Korea, it is fact that some premium dumplings are producing by handmade. Moreover, the similar size is not a decisive term as a quality factor; it should be refined by number. Thus, Korea suggests to delete 'similar size' in 3.2.</p> <p>The definition of leaking filling should be more precisely defined.</p> <p>According to our industries, some dumplings especially for soup may contain the filling less than 35% (w/w) of the total product weight. Therefore, Korea suggests to lower the number or delete this sentence.</p> <p>In 2021 other CODEX meeting, CCSC, the foreign body is discussed to replace by foreign matter.</p>	<p>The product should have the following qualities:</p> <ul style="list-style-type: none"> — completely properly wrapped in an appropriate shape; — similar in size; — free from broken wrappers and leaking filling; — the filling should exceed 35% of the product's total weight; — free from visible foreign bodies matters outside and inside the product. 	Accepted and revised.
16	Japan	3.2 Quality criteria	<p>completely wrapped in an appropriate shape;</p> <p>One of the variations of dumpling is stick gyoza, in which both ends of the stick are open. It is also recognized in Japan as a form of dumpling. Therefore, we consider that the definition of "completely wrapped" should be deleted as it does not contribute to the healthy development of the market.</p>	We suggest that it should be revised to state "...wrapped in an appropriate form."	Accepted
17	Japan	3.2 Quality criteria	<p>the filling should exceed 35% of the product's total weight;</p> <p>Some marketed products have a filling ratio of less than 30%.</p>	the filling should exceed 20% or more of the product's total weight;	Noted and carefully discussed. It is still recommended that the

			Therefore, the filling ratio should be changed to "20% or more" to ensure flexibility in future menu development.		original filling ratio is appropriate.
18	America	3.2 Quality criteria	The product should have the following qualities – “completely wrapped in an appropriate shape.” There is no previous mention of an “appropriate” shape nor does this sub-section provide one. Therefore, the United States recommends that the appropriate shapes be listed either based on geometric appearance or traditional or trade name types.	The product should have an appropriate the shape, such as round, semi-circular, flatten spherical, spherical, cylindrical/ oblong, and pear-shaped etc.	Noted and carefully considered. “in an appropriate shape” has been deleted.
19	America	3.2 Quality criteria	free from broken wrappers and leaking filling. This requirement can be more specific indicate that the dough must not be broken.	free from broken wrapping dough and leaking filling.	Accepted and revised
20	America	4 FOOD ADDITIVES	This section needs to have a reference the Codex General Standard for Food Additives (GSFA), Food Category and Table I, II or III. The prescription type listing of Food Additives can limit innovation and become a barrier to trade.	The United States recommends using a general reference to the GSFA. This allows greater flexibility in the use of food additives; moreover, if some food additives are decertified for use in this product or new ones are certified, the standard does not have to be revised.	The revised draft uses a general reference to the GSFA food category 06.4.1 (Fresh pastas and noodles and like products), and 06.4.3 (Pre-cooked pastas and noodles and like products). This allows greater flexibility in the use of food additives. Other food additives not falling into 06.4.1 and 06.4.3 have been added as recommended by other countries.
21	Japan	4 Food additives		[Flavor enhancer] Sodium glutamate, sodium inosinate, Inosinic acid disodium, sodium succinate, Disodium succinate, Trisodium citrate, DL-alanine, dipotassium hydrogen phosphate, L-Potassium hydrogen tartrate, monosodium fumarate, L-lysine hydrochloride, DL-Methionine, calcium lactate, Sodium L-Aspartate, 5'-Guanylate disodium, Arginine,	The revised draft uses a general reference to the GSFA food category 06.4.1 (Fresh pastas and noodles and like products), and 06.4.3 (Pre-cooked pastas and noodles and like products). Other food additives not falling into

				<p>Glutamylvalylglycine, Potassium chloride, sodium acetate, disodium 5'-ribonucleotide, propylene glycol alginate ester</p> <p>[Thickener]</p> <p>Sodium alginate, Hydroxypropyl methylcellulose</p> <p>[Humectant]</p> <p>Trisodium citrate</p> <p>[Manufacturing agents]</p> <p>Glycine, D-xylose, phosphoric acid cross-linked starch, trehalose, sodium caseinate, microcrystalline cellulose, powdered cellulose, xylose, calcium chloride</p> <p>[Emulsification]</p> <p>Lecithin, propylene glycol fatty acid ester, glycerin fatty acid ester</p> <p>[Quality improver]</p> <p>Tetrasodium pyrophosphate.</p> <p>[Acidulant]</p> <p>Glacial acetic acid.</p> <p>[Preservative]</p> <p>Sodium Benzoate, Sulphur dioxide</p>	<p>06.4.1 and 06.4.3 have been added as recommended by Japan while some of the additives do not have INS code. Food additives without INS code cannot be included in GSFA. If listed in this product standard, it will cause inconsistency between general standards and product standard. In addition, Japan didn't provide the maximum level of these additives, thus could you please offer further information in this regard? Thank you!</p>
22	The Republic of Korea	4 Food additives	<p>In Korean domestic law, the following food additives are not allowed to use. It is required to be explained the technical necessity or background of those additives.</p> <ul style="list-style-type: none"> - INS# 1401 acid treated starch - INS# 482(i) calcium stearoyl lactylate - INS# 161b(i) L-Ascorbyl stearate <p>Korea believes that 'modified soybean phospholipid' and 'sorghum pigment', these two substances do not</p>	<p>See the comments on the draft.</p>	<p>Korean suggestions on new food additives have been added. Please refer to the draft.</p> <p>Food additives that are not allowed to use (without INS code) have been deleted.</p>

			<p>have INS number, therefore kindly inform the technical background and necessity of these two.</p> <p>Korea suggests to add the new additives (written in red) allowed to use in dumpling production according to the Korean law.</p>																																																
23	Thailand	4 Food additives	<p>We would like to propose separating between the list of food additives for the dough and for those for the filling for each stated functions under Section 4. This would be beneficial for users of the standard. Moreover, we would like to add some food additives and amend the maximum level as follows;</p> <p>According to General Standard for Food Additives (CXS192-1995), the maximum level should be amended as above. Also, the list of food additives used by Thai manufacturers are added for inclusiveness.</p>	<table border="1"> <thead> <tr> <th>INS</th> <th>Name of Food additives</th> <th>Maximum Level (mg/kg)</th> </tr> </thead> <tbody> <tr> <td colspan="3">Emulsifier</td> </tr> <tr> <td>481(i)</td> <td>sodium stearoyl lactylate</td> <td rowspan="2">5000 mg/kg</td> </tr> <tr> <td>482(i)</td> <td>calcium stearoyl lactylate</td> </tr> <tr> <td colspan="3">Humectant</td> </tr> <tr> <td>450(iii)</td> <td>tetrasodium diphosphate</td> <td rowspan="2">5000 mg/kg</td> </tr> <tr> <td>452(i)</td> <td>sodium polyphosphate</td> </tr> <tr> <td>451(i)</td> <td>Pentasodium triphosphate</td> <td>2200 mg/kg</td> </tr> <tr> <td colspan="3">Acidity regulator</td> </tr> <tr> <td>330</td> <td>Citric acid</td> <td>GMP</td> </tr> <tr> <td colspan="3">Flavor enhancer</td> </tr> <tr> <td>621</td> <td>monosodium L-glutamate</td> <td>GMP</td> </tr> <tr> <td>640</td> <td>Glycine</td> <td>GMP</td> </tr> <tr> <td colspan="3">Color</td> </tr> <tr> <td>120</td> <td>carmines</td> <td>500 mg/kg</td> </tr> <tr> <td>160a(i)</td> <td>Beta-carotene (synthetic)</td> <td>GMP 100</td> </tr> </tbody> </table>	INS	Name of Food additives	Maximum Level (mg/kg)	Emulsifier			481(i)	sodium stearoyl lactylate	5000 mg/kg	482(i)	calcium stearoyl lactylate	Humectant			450(iii)	tetrasodium diphosphate	5000 mg/kg	452(i)	sodium polyphosphate	451(i)	Pentasodium triphosphate	2200 mg/kg	Acidity regulator			330	Citric acid	GMP	Flavor enhancer			621	monosodium L-glutamate	GMP	640	Glycine	GMP	Color			120	carmines	500 mg/kg	160a(i)	Beta-carotene (synthetic)	GMP 100	<p>The revised draft uses a general reference to the GSFA food category 06.4.1 (Fresh pastas and noodles and like products), and 06.4.3 (Pre-cooked pastas and noodles and like products). This allows greater flexibility in the use of food additives. Other food additives not falling into 06.4.1 and 06.4.3 have been added as recommended by Thailand.</p>
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24	Thailand	5 Contaminants	We would like to propose adding Section 5.2 as follows: To be in line with the structure of the format for Codex Commodity Standard stated in the Procedural manual.	5.2 The products covered by this Standard shall comply with the maximum residue limits (MRLs) for pesticides established by the Codex Alimentarius Commission.	Accepted and added.
25	The Republic of Korea	6 Hygiene		The microbiological criteria for cooked dumplings as defined in Section 2.2.2 should be implemented according to corresponding national legislation.	Accepted and deleted.
26	America	8 LABELING	The labeling provisions should include the named filling when filled for consumer information purposes.	The following new sub-section is proposed: 8.1.2 The name of the product shall be raw dumplings” or “semi-cooked” “cooked dumplings” a) Plain- without any fillings b) Filled with an optional ingredient as described in Section 3.1.2	Noted and carefully considered.
27	The Republic of Korea	8.1 Name of the food		If allowed by national legislation or otherwise identified to the customer in the country where the product is sold, other names may be used.	Accepted and revised.
28	Japan	8.1 Name of the food	The label should properly indicate that the product is “raw dumplings” or “cooked dumplings”. The label shall indicate the conditions that must be maintained in the process of transportation, storage and distribution in order to ensure the quality of the product.	It is necessary to include a phrase such as "Other Names may be used" that allows the use of names according to the country's customs.	Accepted
29	Japan	8.1 Name of food	"The label shall indicate the conditions that must be maintained in the process of transportation, storage and distribution in order to ensure the quality of the product. The label shall indicate the conditions that must be maintained in the process of transportation, storage and distribution in order to ensure the quality of the product," is not about the "Name of the product."	It should be a separate and independent section as "8.2 Storage instruction."	"Section 8.2 Storage" and "Sections 8.3 Others" have been deleted since the details about instruction of storage and edible method are in the <i>General Standard for the Labelling of Prepackaged Foods (CXS 1-1985)</i> .

30	America	8.2 Other	This section should be renamed "Storage" for the information therein manly refers to that, and a new section 8.3 would include the Consumer preparation method.	<p>8.2 Storage</p> <p>The retail package should indicate in detail the storage temperature.</p> <p>8.3 Others</p> <p>The consumer pack shall indicate the consumer preparatory method based on the product styles described in Section 2.2 styles. i.e., Heat for 5 minutes at 65 C, or microwave for 3 minutes etc.</p>	"Section 8.2 Storage" and "Sections 8.3 Others" have been deleted since the details about instruction of storage and edible method are in the <i>General Standard for the Labelling of Prepackaged Foods (CXS 1-1985)</i> .
31	Japan	10		Sections 4-7, such as Hygiene, should be included in 3.2 "Quality criteria."	Noted and considered.

Template for comments and recommendations from the EWG chair 2nd round of circulation for Quick frozen dumpling
in the order of clause/subclause

1	Thailand	2.1 Product definition	<p>The word “or other starchy flour” should be deleted as follows: “Quick-frozen dumpling is the product prepared from dough made from flour or other starchy flour.....”</p> <p>Rationale: The word “starchy flour” is covered by “flour”, and also detail of type of flour is stated in Section 3.1 Ingredients.</p>	“Quick-frozen dumpling is the product prepared from dough made from flour or other starchy flour”	Accepted. “or other starchy flour” has been deleted accordingly as the word “starchy flour” is covered by “flour”, and also detail of type of flour is stated in Section 3.1 Ingredients.
2	Thailand	2.2 Process Definition	<p>We would like to propose addition of Section 2.2 Process Definition as follows:</p> <p>Rationale: The addition is to complete the information on freezing process which is an important process for quick-frozen dumpling. Also, the proposed text is in line with the Standard for Quick Frozen Vegetables (CXS 320-2015).</p>	Quick frozen dumpling is the product subject to a freezing process in appropriate equipment and complying with the conditions laid down hereafter. This freezing operation shall be carried out in such a way that the range of temperature of maximum crystallization is passed quickly. The quick freezing process shall not be regarded as complete unless and until the product temperature has reached -18oC at the thermal centre after thermal stabilization. The recognized practice of repacking quick frozen products under temperature controlled conditions is permitted.	Accepted. Section 2.2 Process Definition has been added accordingly to complete the information on freezing process.
3	US	2.2.1raw dumpling	This product is not fully or partially cooked before being quick-frozen and needs to be fully cooked before consumption.		The word “fully” has been deleted in view that it may be misleading and confusing.
4	Thailand	3.1 Ingredients	3.1.1 Basic ingredients		The text has been amended accordingly.

			<p>The item a) should be revised as follows:</p> <p>a) wheat flour and/or other kinds of starchy flour <u>i.e.e.g.</u>, corn flour, rice flour, coarse grain flour, buckwheat flour, cereal grains flour, starch, etc.</p> <p>Rationale: The above sentence gives some examples of flour type.</p>		
5	US	3.1.1 Basic ingredients	Existing Codex Standard needs to be referenced where possible	<p>a) wheat flour and/or other kinds of starchy flour i.e., corn flour, rice flour, coarse grain flour, buckwheat flour, cereal grains flour, starch, etc. (Standard for Wheat Flour CXS 152-1985 Amd 2021.</p> <p>h) edible oil and fat ; (Codex Standard for Named Vegetable Oils (CXS 210-1999) amd. 2019)</p> <p>j) sugar (Codex Standard for Sugar (CXS 212- 1999)amd.2019</p> <p>k) <u>edible salt</u> ; (Codex Standard for Food Grade Salt (CXS 150-1985) amd.</p>	Thank you for your kind advise on this part. According to the format of other Codex standards, no existing Codex standard is referenced in Basic ingredients part, and according to the general format of the commodity standard, it is unnecessary to do so.
6	Thailand	3.1.2 Optional ingredients	<p>Thailand would like to ask for a clarification from China about c) aquatic products. Does this word cover seaweed?</p> <p>For d), f), m), Thailand would like to amend the text as follows:</p> <p>Thailand would also like to request China to clarify about seasonings and provide the examples.</p>	<p>"d) fruits and, vegetables (<u>including edible fungi, pulses and legume vegetables</u>)</p> <p>f) nuts <u>and seeds</u></p> <p>m) spices and <u>culinary herbs seasonings</u></p> <p>n) <u>seasonings</u></p>	<p>Accepted. The amendment is necessary. The text has been revised accordingly.</p> <p>For questions raised by Thailand:</p> <p>Aquatic products does not cover seaweed.</p> <p>Seasoning refers to a substance used to add flavor to food, for example, soy sauce, vinegar, pepper, and etc.</p>

			Rationale: The amendment is to include some ingredients and follow the terms used by the Codex Classification of Foods and Animal Feeds:		
7	Thailand	3.2 Quality criteria	Thailand would like to propose to add subsection under 3.2 Quality criteria which are 3.2.1 General requirements and 3.2.2 Defects and Allowances and rearrange the text as follows:	<p><u>3.2.1 General requirements</u></p> <p>Quick-frozen dumpling should have the following qualities:</p> <ul style="list-style-type: none"> — the filling shall not less than 35% of the product's total weight; — free from visible foreign matters outside and inside the product; — properly wrapped in shape; — free from broken wrapping dough and leaking filling; <p><u>3.2.2 Defects and Allowances</u></p> <p><u>Quick frozen dumpling should be substantially free from following defects:</u></p> <ul style="list-style-type: none"> — <u>free from visible foreign matters outside and inside the product;</u> — <u>free from broken wrapping dough and leaking filling;</u> 	Accepted. Section 3.2 has been rearranged accordingly.
8	Japan	3.2 Quality criteria	<p>— the filling shall not less than 35% of the product's total weight;</p> <p>Comments:</p> <p>Since the products with the filling of 30% (70% skin ratio) or more are traded in the market, we propose replacing the original percentage with "30% (70% skin ratio) or more". We believe that the existing trade practices</p>	30% (70% skin ratio) or more	Considering the products with the filling of 30% (70% skin ratio) or more are traded in the market, the original "35% or more" is replaced with "30% or more".

			should be reflected in the criteria.		
9	Korea	3.2 Quality criteria	<p>Korea wants China kindly to inform the technical ground for setting weight standard (35% or more).</p> <p>Korea believes, more precise definition and measure method to determine what 'leaking filling' is, are required.</p>		<p>Considering the products with the filling of 30% (70% skin ratio) or more are traded in the market, the original "35% or more" is replaced with "30% or more" as suggested by Japan considering the existing trade practices.</p> <p>"leaking filling" refers to the condition that the wrapper is broken and the fillings leak from the broken wrapper.</p>
10	US	3.2 Quality criteria	<p>— properly wrapped in shape;</p> <p>Are there specific shapes? None has been previously mentioned</p>		<p>Thank you for your kind comments. It is difficult to describe the specific shapes of the product as it can be made into various shapes, for example, in China, the dumplings are mostly half-moon-shaped while in other Asian countries, the shape may be rather different. In order not to be misleading, this sentence has amended into "wrapped in an appropriate form" as suggested by Japan in the first round of comments.</p>
11	Thailand	<u>3.3 Classification of "defectives"</u>	<p>Thailand would like to ask for a clarification of the word "minimal package". Is it the same meaning as container?</p>		<p>The words "minimal package" has been amended into "container" so as to comply with other existing codex standards. The whole sentence has been modified as: A container that fails to meet the quality requirements set out in Sections 3.2 shall be considered a "defective".</p>
12	Thailand	4 Food additives	<p>We would like to propose the amendment of the sentence as follows:</p> <p>Rationale: To be consistent with other Codex standards such as Regional Standard for Fermented Soybean Paste (CXS 298R-2009), Regional Standard for Laver Products (CXS 323R-2017), Regional Standard for Chili Sauce (CXS 306R-2011) and Standard for Fish Sauce CXS 302-</p>	<p>Acidity regulator, antioxidant, color, preservative and stabilizer Food additives used in accordance with Tables 1 and 2 of the <i>General Standard for Food Additives</i> (CODEX STAN 192-1995) in food category 06.4.1 (Fresh pastas and noodles and like products), 06.4.3 (Pre-cooked pastas and noodles and like products) and their parent food categories, and Thickener, emulsifier,</p>	<p>Accepted. The text has been amended to be consistent with other Codex standards.</p>

			2011	<u>acidity regulator, flavor enhancer and antioxidant as indicated in Table 3 of the General Standard for Food Additives (CXS 192-1995)</u> are acceptable for use in foods conforming to this Standard. Besides, the following additives are also acceptable:	
13	US	4 Food additives	A general reference to the GSFA is preferred, because if the GSFA changes – due to new research finding- the standard would require revising. This general reference is also consistent with previous CCFA advice to commodity committees		America's comment is important to this standard as using a general reference to the GSFA allows greater flexibility in the use of food additives. As US stated in the former round of comments, some food additives are decertified for use in this product or new ones are certified, the standard does not have to be revised. Considering comments from US, Japan, Korea, and Thailand, this part is amended accordingly. Each item of food additive has been checked to see whether it falls into Tables 1 and 2 of the <i>General Standard for Food Additives</i> (CODEX STAN 192-1995) in food category 06.4.1 (Fresh pastas and noodles and like products), 06.4.3 (Pre-cooked pastas and noodles and like products); and whether it falls into Table 3 used as GMP. This part has been rearranged accordingly.
14	Korea	4 Food additives	Korea suggest to change INS number. [Proposal] 1. Phospholipid :INS 322 → 322(i) 2. 5'-Guanylate Disodium :INS 631 → 627		Accepted. The INS number has been changed accordingly.
15	Thailand	4 Food additives	Moreover, we have specific comment on each item of food additive as follows; 1) The name and INS number of following food additives should be		Regarding comment 1), the following name and INS number of food additives have been confirmed and amended: - INS 322 - INS 316

		<p>properly specified in accordance with the current GSFA.</p> <ul style="list-style-type: none"> - INS 322 - INS 316 - INS 304 - INS 124 - INS 127 - INS 133 <p>2) The unit of following food additives should be amended to mg/kg</p> <ul style="list-style-type: none"> - INS 124 - INS 127 - INS 133 <p>Rationale: To be complied with GSFA_</p> <ul style="list-style-type: none"> - INS 522 Aluminum Potassium Sulfate is not on the list of GSFA thus we would like to ask Korea for supporting scientific information. - INS 340(ii) dipotassium hydrogen phosphate is not allowed to use for flavour enhancer by GSFA thus we would like to ask Japan for consideration. - INS 160c(ii) Paprika Extract should not be GMP due to this item is not in Table 3 of GSFA - INS 124, 127, 133 and 1520, we would like to ask Korea for supporting scientific information because the maximum levels of the items are quite high. 		<ul style="list-style-type: none"> - INS 304 - INS 124 - INS 127 - INS 133 <p>Regarding comment 2),</p> <p>The chair has asked Korea to confirm the unit of the food additives.</p> <p>Regarding INS 522, 124, 127, 133, the Republic of Korea stated that:</p> <p>(Raising agent) INS 522 (Aluminum Potassium Sulfate) The additive is needed to obtain desired raising agent of Dumpling skin. Moreover, INS 522 is not included in GSFA for now, but JECFA established a PTWI for the additive that would be considered health protective.</p> <p>(Colour) INS 124 (Food Red No. 102), 127 (Food Red No. 3), 133 (Food Blue No. 1) These additives are needed to obtain desired colours of Dumpling skin. In addition, Dietary exposure to INS 124, 127 and 133 used as food colours does not present a health concern, and yet technological justification for the maximum use level has been confirmed.</p> <p>The maximum level of INS 160c(ii) Paprika Extract has been modified as it is not to be GMP.</p> <p>Regarding manufacturing agents: it has been deleted by Japan.</p> <p>Regarding the dipotassium hydrogen phosphate in INS 340(ii), Japan has deleted</p>
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			- Manufacturing agents is not the name of Functional class by GSFA, it should be changed to something else.		it from “flavor enhancer” and changed it to “emulsifier” in the second comment. Please also refer to recommendations on No.13 comment from US.
16	Japan	4 Food additives	Acidity regulators, thickeners, emulsifiers and preservatives used in accordance with Tables 1 and 2 of the <i>General Standard for Food Additives</i> (CODEX STAN 192-1995) in food category 06.4.1 (Fresh pastas and noodles and like products), 06.4.3 (Pre-cooked pastas and noodles and like products) and their parent food categories are acceptable for use in foods conforming to this Standard. Besides, the following additives are also acceptable:		Accepted and amended accordingly. Japan has amended the food additives it had proposed at the first round of comments. Please also refer to recommendations on No.13 comment from US.
17	Thailand	8. Labeling	The detail of non-retail containers should be added as follows: Rationale: To cover non-retail containers	The product covered by the provisions of this Standard shall be labeled in accordance with the <i>General Standard for the Labeling of Prepackaged Foods</i> (CXS 1-1985). <u>The labelling of non-retail containers should be in accordance with the <i>General Standard for the Labelling of Non-Retail Containers of Foods</i> (CXS 346-2021).</u>	Accepted and added accordingly to cover non-retail containers.
18	US	8.1 Name of the food	The sentence “The name of the product shall be “Quick Frozen dumpling”.” Should be amended by adding the text as follows; “ <u>The name of the product shall be “Quick Frozen dumpling”.</u> If allowed by national legislation...” Rationale: To be consistent with other Codex standards such as Regional Standard for Fermented Soybean Paste (CXS 298R-2009), Standard for Fish Sauce (CXS 302-2011) and	“ <u>The name of the product shall be “Quick Frozen dumpling”.</u> If allowed by national legislation...”	Accepted. The text has been amended accordingly.

			Standard for Ginseng Products (CXS 321-2015)		
19	US	8.1 Name of the food		8.1.2. The name of the product shall be raw dumplings” or “cooked dumplings” or dumplings filled with an optional ingredient as described in Section 3.1.2	Partially accepted. The comment has been taken into careful consideration. As the fillings of the dumpling vary greatly from countries to countries, and also from regions to regions within a certain country, especially in Asia, it is difficult to name the product with “dumplings filled with an optional ingredient”.
20	Japan	8.1 Name of the product	<p>Japan proposes replacing the original text with the text which is used in other Codex Standards</p> <p>8.1 Name of the food</p> <p>If allowed by national legislation or otherwise identified to the customer in the country where the product is sold, other names may be used.</p>	<p>The label should properly indicate that the product is “raw dumplings” or “cooked dumplings”.</p> <p>Other names may be used in accordance with the law and custom of the country in which the product is sold and in the manner not to mislead consumers.</p>	Accepted. The text has been amended as Japan proposed in order to be consistent with other Codex standards.