



## JOINT FAO/WHO FOOD STANDARDS PROGRAMME

### CODEX ALIMENTARIUS COMMISSION

*Thirty sixth Session*  
*Rome, Italy, 1-5 July 2013*

### REPORT OF THE EIGHTEENTH SESSION OF THE FAO/WHO COORDINATING COMMITTEE FOR ASIA

*Tokyo, Japan*  
*5 – 9 November 2012*



Food and Agriculture  
Organization of  
the United Nations



World Health  
Organization

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**TO:** Codex Contact Points  
Interested International Organizations

**FROM:** Secretariat, Codex Alimentarius Commission, Joint FAO/WHO Food Standards Programme  
FAO, 00153 Rome, Italy

**SUBJECT:** Distribution of the Report of the 18<sup>th</sup> Session of the FAO/WHO Coordinating Committee for Asia (REP13/ASIA)

The report of the 18<sup>th</sup> Session of the FAO/WHO Coordinating Committee for Asia will be considered by the 36<sup>th</sup> Session of the Codex Alimentarius Commission (Rome, Italy, 1-5 July 2013).

**MATTERS FOR ADOPTION BY THE 36<sup>th</sup> SESSION OF THE COMMISSION:**

**Proposed Draft Regional Standards at Step 5/8 of the Procedure**

1. Proposed Draft Regional Standard for Tempe (para. 117, Appendix II)

**Proposed Draft Regional Standards at Step 5 of the Procedure**

2. Proposed Draft Regional Standard for Non-Fermented Soybean Products (para. 109, Appendix III)

Governments and interested international organizations wishing to comment on the above documents should do so in writing in conformity with the Guide to the Consideration of Standards at Step 8 and Step 5/8 (see Procedural Manual of the Codex Alimentarius Commission) to the above address before **15 March 2013**.

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## SUMMARY AND CONCLUSIONS

The 18<sup>th</sup> Session of the FAO/WHO Coordinating Committee for Asia reached the following conclusions:

### **Matters for consideration by the 36<sup>th</sup> Session of the Codex Alimentarius Commission**

#### Draft and Proposed Draft Standards and Related Texts for adoption

The Coordinating Committee forwarded:

- The Proposed draft regional Standard for Tempe for adoption at Step 5/8 (para. 117, Appendix II);
- The Proposed draft regional Standard for Non-fermented Soybean Products for adoption at Step 5 (para. 109, Appendix III)
- The amendments to some food additive provisions in the Regional Standards for Fermented Soybean Paste and for Chili Sauce (paras 18, 19, 21)

#### Other matters for approval

The Coordinating Committee agreed:

- To nominate Japan for reappointment as Regional Coordinator (para. 211);
- To forward a proposal for new work on a Regional Code of Hygienic Practice for Street-Vended Foods (para. 220, Appendix IV)

#### Other matters of interest to the Commission:

- Agreed to consider the Regional Standard for Laver Products at the next session (para. 125);
- Reviewed the draft Codex Strategic Plan 2014-2019 and provided inputs and recommendations for the further review by the sub-committee of the Executive Committee (paras 26 – 67);
- Considered the following matters referred by the Commission:
  - o Agreed that the establishment of a standard on processed cheese is not feasible (para. 10);
  - o Supported to establish a separate Committee on spices, aromatic herbs and their formulations (para. 16);

**LIST OF ABBREVIATIONS**

(Used in this Report)

ADI	Acceptable Daily Intake
ALARA	As Low As Reasonably Achievable
ASEAN	Association of Southeast Asian Nations
CAC	Codex Alimentarius Commission
CCASIA	FAO/WHO Coordinating Committee for Asia
CCCF	Codex Committee on Contaminants in Foods
CCFA	Codex Committee on Food Additives
CCFFV	Codex Committee on Fresh Fruits and Vegetables
CCFICS	Codex Committee on Food Import and Export Inspection and Certification Systems
CCFL	Codex Committee on Food Labelling
CCMAS	Codex Committee on Methods of Analysis and Sampling
CCNASWP	FAO/WHO Coordinating Committee for North America and the South West Pacific
CCNFSDU	Codex Committee on Nutrition and Foods for Special Dietary Uses
CCP	Codex Contact Point
CCPFV	Codex Committee on Processed Fruits and Vegetables
CCPR	Codex Committee on Pesticide Residues
CCRVDF	Codex Committee on Residues of Veterinary Drugs in Foods
CL	Circular Letter
Codex Trust Fund	FAO/WHO Project and Trust Fund for Enhanced Participation in Codex
CRD	Conference Room Document
eWG	electronic Working Group
FAO	Food and Agricultural Organization of the United Nations
FSMS	Food Safety Management System
GAP	Good Agriculture Practice
GEMS/Food	Global Environment Monitoring System/Food Monitoring and Assessment Programme
GMUS-2	Second Global Minor Use Summit
GSFA	General Standard for Food Additives (CODEX STAN 192-1995)
GSUDT	General Standard for the Use of Dairy Terms (CODEX STAN 206-1999)
HACCP	Hazard Analysis Critical Control Point
ICN	International Conference on Nutrition
INFOSAN	International Food Safety Authorities Network
IPPC	International Plant Protection Convention
JECFA	Joint FAO/WHO Expert Committee on Food Additives
ML	Maximum Level
MRL	Maximum Residue Level
NCC	National Codex Committee
NCD	Noncommunicable Disease
OIE	World Organisation for Animal Health
OIML	International Organization of Legal Metrology
pWG	Physical Working Group
SPS	Sanitary and Phytosanitary
STDF	Standards and Trade Development Facility
UN	United Nations
UNDP	United Nations Development Programme
WHO	World Health Organization
WTO	World Trade Organization

## INTRODUCTION

1 The FAO/WHO Coordinating Committee for Asia (CCASIA) held its 18<sup>th</sup> Session in Tokyo, from 5 to 9 November 2012 at the kind invitation of the Government of Japan. The Session was chaired by Dr Yayoi Tsujiyama, Director for International Affairs, Food Safety and Consumer Policy Division, Food Safety and Consumer Affairs Bureau, Ministry of Agriculture, Forestry and Fisheries of Japan and attended by 83 delegates from 20 Member countries, 3 observers countries, 9 international organisations. A complete list of participants, including the Secretariats, is given in Appendix I to this report.

## OPENING OF THE SESSION

2 The Session was opened by Mr Takahiro Sasaki, Senior Vice-Minister of Agriculture, Forestry and Fisheries of Japan. The Vice-Minister welcomed the participants and thanked for the strong support and cooperation on the occasion of the earthquake last year. The Vice-Minister highlighted the importance of the work of Codex to protect consumers' health and to ensure fair practices in the food trade and expected that the Codex would work proactively responding in a timely manner to the emerging issues for food safety. He noted the situations in Asia could be different from the Western countries because of environmental conditions and emphasized that the importance of the work of the CCASIA to enhance communication and coordination among Asian countries for these situations to be taken into account in the Codex activities.

3 Ms Shashi Sareen, Senior Food Safety and Nutrition Officer, FAO Regional Office for Asia and the Pacific, on behalf of the FAO, welcomed the participants and thanked the government of Japan to host the Session and highlighted the importance of the CCASIA to address the issues of food standards and food control in the region. The Representative also noted that it was important to increase awareness of the Codex, which is referenced by the WTO agreement on Sanitary and Phytosanitary Measures (SPS agreement) as the internationally recognised standards setting body for food safety.

4 Ms Jenny Bishop, Technical Officer in Food Safety and Acting Technical Team Leader, WHO Regional Office for the Western Pacific, on behalf of the WHO, also welcomed the participants and thanked the FAO/WHO Project and Trust Fund for Enhanced Participation in Codex (Codex Trust Fund) donors, noting that the Codex Trust Fund helped delegates from 17 countries to attend the Session. She congratulated the many countries in the Region that had recently strengthened their legislation for food safety despite limited resources and emphasised the importance of food standards to solve food safety and nutrition issues in Asia.

## ADOPTION OF THE AGENDA (Agenda Item 1)<sup>1</sup>

5 The Coordinating Committee agreed to consider Agenda Item 7 "National Food Control Systems and Consumer Participation in Food Standard Setting" and Agenda Item 8 "Use of Codex Standards at National and Regional Level" together and to move Agenda Item 10a "Status of Implementation of the Strategic Plan for the CCASIA 2009 – 2014" before Agenda Item 9 "Nutrition Issues within the Region".

6 The Coordinating Committee agreed to consider under Agenda Item 14 a discussion paper on Development of Code of Hygienic Practices for the Street-Vended Foods" proposed by India (CRD 2). It further agreed that the Observer from IFPRI would provide information on biofortification by conventional breeding under Agenda Item 14.

7 With these amendments, the Coordinating Committee adopted the Provisional Agenda as its Agenda for the Session.

## MATTERS ARISING FROM THE CODEX ALIMENTARIUS COMMISSION AND OTHER CODEX COMMITTEES AND TASK FORCES (Agenda Item 2)<sup>2</sup>

8 The Coordinating Committee noted that some matters were for information. The Coordinating Committee discussed the matters referred to it by the 35<sup>th</sup> Session of the Commission and by the 43<sup>rd</sup> Session of the Committee on Food Additives (CCFA) as follows.

### ***Proposed draft Standard on Processed Cheese***

9 The Coordinating Committee recalled that the 35<sup>th</sup> Session of the Commission had agreed to discontinue work on the development of a standard for processed cheese and requested the upcoming sessions of the FAO/WHO Coordinating Committees to discuss the need for a standard for processed cheese and document the scope of the work that might be needed in this area.

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<sup>1</sup> CX/ASIA 12/18/1

<sup>2</sup> CX/ASIA 12/18/2; CRD 5 (Comments of Malaysia); CRD 6 (Comments of Singapore)

## Conclusion

10 The Coordinating Committee agreed that a standard on processed cheese was not feasible because it would be difficult to develop such a standard due to the wide variety of processed cheese and lack of amenability. It was also noted that the development of regional standards on processed cheese would create obstacles in the international trade.

### ***Proposal for the establishment of a subsidiary body of the Codex Alimentarius Commission***

11 The Coordinating Committee recalled that the 35<sup>th</sup> Session of the Commission had considered a proposal of India to establish a new subsidiary body on spices, aromatic herbs and their formulations and had agreed to ask the Coordinating Committees for their views on the proposal.

12 The Delegation of India presented the proposal, as presented in the Annex to CX/ASIA 12/18/2, and explained that significant amount of spices, aromatic herbs and their formulations were internationally traded and that most producers, as well as many of the consumers, were from the developing countries. The Delegation explained that the absence of harmonised standards made the trading of these commodities complex and confusing because of multiple standards. He further said that the proposed Committee should develop quality standards for physical and chemical parameters of a wide range of spices, aromatic herbs and their formulations, noting that standards developed by general subject committees should cover safety aspects. He recalled that India was willing to host the Committee if established by the Commission.

13 The Delegation noted that these products were not within the scope of the Codex Committee on Fresh Fruits and Vegetables (CCFFV) as most of them were dried before trading and that the Codex Committee on Processed Fruits and Vegetables (CCPFV) could not establish standards for these products because raw spices and herbs were processed and dried to develop and fix their flavour and aroma, as opposed to fruits and vegetable that were processed and dried to extend their shelf life and for convenience. He further highlighted that a time limited Task Force would not be able to complete the work as there were more than 100 spices and aromatic herbs, each with many derivatives and forms.

14 Many delegations supported to establish a subsidiary body for these products. Some delegations noted that the scope should be carefully considered as some formulations might be food additives, and others might not be food.

15 With regard to the mechanism, several delegations supported to establish a separate Committee. The Delegation of Japan was of the view that a Task Force was more appropriate, according to the Criteria for the Establishment of Subsidiary Bodies of the Codex Alimentarius Commission in the Procedural Manual.

## Conclusion

16 The Coordinating Committee supported the proposal of India to establish a separate Committee on spices, aromatic herbs and their formulations and suggested that the scope and terms of reference of this Committee should be carefully considered.

### ***Food Additive Provisions in the Regional Standard for Chili Sauce and the Regional Standard for Fermented Soybean Paste***

17 The Coordinating Committee recalled that the 43<sup>rd</sup> Session of CCFA had not endorsed two food additives: curcumin (INS 100(i)) and paprika oleoresin (INS 160c) in the *Regional Standard for Chili Sauce* (CODEX STAN 306R-2011) and had requested the CCASIA to consider the inclusion of other food additives in the *Regional Standards for Chili Sauce and for Fermented Soybean Paste* (CODEX STAN 298R-2009).

### **Regional Standard for Chili Sauce**

18 With regard to the two food additives that were not endorsed, the Coordinating Committee agreed to recommend the maximum level (ML) for curcumin at 1000 mg/kg; and agreed not to include paprika oleoresin in the food additive list, noting that paprika oleoresin had been evaluated by JECFA as a spice and that spices were listed in Section 3.1.2 other permitted ingredients.

19 The Coordinating Committee also agreed to replace:

- Tartaric acid (INS 334) with Tartrates (INS 334 L(+)-tartaric acid; INS 335(i) monosodium tartrate; INS 335(ii) sodium L(+)-tartrate; INS 336(i) monopotassium tartrate; INS 336(ii) dipotassium tartrate; INS 337 potassium sodium L(+)-tartrate), ML 5000 mg/kg (as tartaric acid).
- Methyl parahydroxybenzoates (INS 214) with Parahydroxybenzoates (INS 214 ethyl parahydroxybenzoates; INS 218 methyl para-hydroxybenzoates), ML 1000 mg/kg.
- Sodium saccharin (INS 954(iv)) with Saccharins (INS 952(i) saccharin; INS 952(ii) calcium saccharin; INS 952(iii) potassium saccharin; INS 952(iv) sodium saccharin), ML 150 mg/kg.

20 The Coordinating Committee did not agree to replace sodium polyphosphate (INS 452(i)) with Phosphates as the standard allowed the use of other acidity regulators in Table 3 of the *General Standard for Food Additives* (GSFA) (CODEX STAN 192-1995).

### **Regional Standard for Fermented Soybean Paste**

21 The Committee agreed to replace monopotassium tartrate (336(i)) with Tartrates (INS 334 L(+)-tartaric acid; INS 335(i) monosodium tartrate; INS 335(ii) sodium L(+)-tartrate; INS 336(i) monopotassium tartrate; INS 336(ii) dipotassium tartrate; INS 337 potassium sodium L(+)-tartrate), with the ML of 1000 mg/kg (as tartaric acid).

### ***Celebrating the 50<sup>th</sup> Anniversary of the Codex Alimentarius Commission***

22 The Coordinating Committee recalled that the 35<sup>th</sup> Session of the Commission had agreed to celebrate the 50<sup>th</sup> Anniversary of the Commission. The Members of the Coordinating Committee were invited to share views on their ideas to celebrate the 50<sup>th</sup> Anniversary at national, regional and global level.

23 The Delegation of Japan said that as Japan would not host any Codex meeting in 2013 and offered to help other countries in the region in celebrating the Anniversary.

24 The Delegation of Thailand informed that the 20<sup>th</sup> Session of Committee on Food Import and Export Inspection and Certification Systems (CCFICS) would be held in Chiang Mai from 18 to 22 February 2013 and expressed interest to work with FAO and WHO to celebrate the 50<sup>th</sup> Anniversary.

25 The Delegation of China informed that they would celebrate the 50<sup>th</sup> Anniversary during the 45<sup>th</sup> Sessions of the Committees on Food Additives (CCFA) in March 2013 and Pesticide Residues (CCPR) in May 2013 and welcomed input from Japan or other countries.

### **DRAFT STRATEGIC PLAN OF THE CODEX ALIMENTARIUS COMMISSION 2014-2019 (Agenda Item 3)<sup>3</sup>**

26 The Codex Secretariat introduced the agenda item and recalled that the 67<sup>th</sup> Session of the Executive Committee had decided to establish a sub-committee, chaired by Dr Samuel Godefroy, vice-Chairperson of the Commission, with the task to: (i) update the draft Strategic Plan 2014-2019 to take into account the comments of the 67<sup>th</sup> Executive Committee and of the 35<sup>th</sup> Session of the Commission and other comments submitted to the Commission; and (ii) to prepare a work plan, which for each activity described the responsible party, time line, expected outcome and measurable indicator(s).

27 The Codex Secretariat further recalled that the Commission had asked coordinating committees to provide inputs on the entire document, which was available for the first time in its entire form, and that this would be the one and only instance for providing comments on behalf of the Asia region.

28 The Coordinating Committee noted that the sub-Committee of the Executive Committee (the "sub-Committee") would further revise the draft Strategic Plan to take into consideration the comments and the outcomes of the discussion at all six FAO/WHO Coordinating Committees and that the resulting document would then be circulated for comments to all Codex Members and Observers prior to its consideration at the sixty-eighth session of the Executive Committee (June 2013) and its proposed adoption at the 36<sup>th</sup> Session of the Commission (July 2013).

29 The Chairperson invited vice-Chairperson Samuel Godefroy to introduce the draft Strategic Plan and facilitate the discussion of the Coordinating Committee.

30 In introducing the draft Strategic Plan, the vice-Chairperson highlighted the importance of the document, which would give guidance and direction to the work of the Codex Alimentarius Commission and its subsidiary bodies for the next five years. He explained that the sub-Committee in revising the draft presented at the 35<sup>th</sup> Session of the Commission had attempted to keep unchanged the wording of parts of the documents which were subject to thorough discussion at the Commission and Executive Committee. The sub-Committee had not made any change to the four Strategic Goals and only some Objectives and a number of activities had been amended to take account for comments provided by members to achieve more clarity enabling the identification of expected outcomes and measurable/ concrete indicators and, in some instances, to avoid redundancies. The Coordinating Committee noted that Annex 1 of CX/ASIA 12/18/3-Add.1 compiled the comments considered and highlighted how they had been taken into account by the sub-Committee.

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<sup>3</sup> CX/ASIA 12/18/3; CX/ASIA 12/18/3-Add.1 (Compilation of comments provided to the 67<sup>th</sup> Session of the Executive Committee and the 35<sup>th</sup> Session of the Commission on the June 2012 version of the draft Strategic Plan of the Codex Alimentarius Commission 2014-2019); CRD 5 (Comments of Malaysia)



31 The vice-Chairperson further explained that: Strategic Goals 1 and 2 focused on the core business of the Commission, which is to develop food standards (what and how), including the way this is undertaken, with emphasis on the enhancement of the application of risk analysis principles and the documentation of such work; Strategic Goal 3 was more directed to support capacity building, recognising that Codex is not the only party responsible for such initiatives; and Strategic Goal 4 was an “inward looking goal”, mostly focusing on improving the efficiency of Codex’s work.

32 The vice-Chairperson recalled that FAO/WHO Coordinating Committees had been invited to provide their comments on the entire new draft, which was far from being final at this point and encompassed a new part, i.e., the work plan, which had only been drafted recently and hence had not been subject to the discussion by the Executive Committee or the Commission. He further noted that a number of Objectives, and in particular those related to capacity building and the provision of scientific advice, although were not areas under the direct responsibility of Codex, but rather delivered by FAO and WHO, had been kept in the draft Strategic Plan as they were critical to the work of Codex. The wording used for these activities had been modified so that it did not end up with Codex “tasking” FAO or WHO but to reflect an interest to “influence” their work in a manner that would allow fulfilling Codex’s objectives.

33 The vice-Chairperson also explained that the sub-Committee had amalgamated a number of activities to make the document tight, reduce redundancies and ensure consistency. In developing “Measurable indicators” for the various activities, the sub-Committee had paid extra attention to ensure that data collection activities leverage on existing data collection efforts and do not create new data collection requirements and additional work. With regard to the “Responsible Party” the document did not clearly differentiate between who was accountable for the activity, i.e., taking the lead, and who was contributing to it and there was a need to tighten this area for future revision of the draft, subsequent to the comments from the coordinating committees.

34 The vice-Chairperson further expressed the keenness of the Sub-committee to receive and consider CCASIA’s input and feedback and recalled that this was the only opportunity for the Coordinating Committee to examine and provide feedback on the draft Strategic Plan from the point of view of the Asia region.

35 The vice-Chairperson further suggested that comments from the Coordinating Committee focus on suggestions and/or directions for the draft Strategic Plan rather than on specific wording, which would be subjected to a closer review, by the sub-Committee.

### **General Comments**

36 The Coordinating Committee expressed general support for the document as currently drafted.

### **Specific Comments**

37 The Coordinating Committee considered the draft Strategic Plan in detail and made the following observations and comments.

#### ***Introduction and Drivers for Change***

38 The vice-Chairperson explained that the sub-Committee had introduced a new section “Drivers for Change” in response to a number of comments on the need to clarify how the Strategic Plan and its objectives would be informed and better able to address emerging issues that affect food safety, quality and nutrition. Therefore, the sub-Committee had developed the new section to address the changes that will affect food in the future and to allow avoiding redundancies noted in the previous drafts where some of these drivers for changes were cited in various parts of the document. He explained that the wording of the new section was not final and that the sub-Committee was interested to add new issues coming out from the CCASIA discussion.

39 One Observer suggested adding the wording on the promotion of consumer’s health protection in the last sentence of “Drivers for Change”. One delegation expressed support for such consideration. Another delegation while agreeing with the relevance of the issue for the region, noted that it was important to focus on the mandate of Codex to protect consumers’ health and ensuring fair practices in food trade.

### **Conclusion**

40 The Coordinating Committee supported to include the notion of the promotion of consumer’s health protection in “Drivers for Change”, while cautioning that Codex focuses its action on its mandate.

#### ***Strategic Vision and Codex Values***

41 The Vice-Chairperson explained that the sections had remained unchanged and recalled that the section on “Core Values” listed only some of the most important core values of Codex and that the list should not be read as exclusive of other important values and guiding principles.

42 One Delegation requested clarification on the selection and use of the term “preeminent” in the “Strategic Vision” and reiterated its comments that “trust” was an important condition for an organization to become “preeminent”. The vice-Chairperson explained that the sub-Committee had used the term “preeminent” as it was most encompassing of several “superlatives” and therefore embedded in its meaning the notion of “most trusted” and other similar terms.

### **Conclusion**

43 The Coordinating Committee generally supported the sections as currently drafted.

### ***Strategic Goal 1: Establish international food standards that address current and emerging issues***

44 The vice-Chairperson explained that the Strategic Goal included three objectives, focusing on: (1.1) the development of new standards and the need to have them updated in a timely and proactive basis, in a systematic fashion; (1.2) ensuring that the standards were relevant to all members and responsive to the evolving environment; and (1.3) on Codex developing appropriate cooperation with other organizations. He explained that the sub-Committee had not changed the objectives as they had been thoroughly discussed at the 67<sup>th</sup> Executive Committee.

45 The vice-Chairperson continued to describe the activities under each of the three objectives; he explained that the sub-Committee had deleted two of the activities of Objective 1 of the previous draft (namely 1.1.3 “Ensure the concepts of public health, sound regulatory frameworks, and fair trade practices in the food trade into Codex standards development” and 1.1.4 “Promote the use of Codex standards in international trade and as a basis for domestic regulations”) as it had difficulties to identify measurable indicators and had considered that the activities were more suited as guiding principles. He noted that the deletion of the activity also made the Strategic Plan tighter.

46 With regard to Objective 1.2, the vice-Chairperson recalled that the purpose of the objective was to ensure that Codex has a more systematic approach to address emerging issues and revises/updates its standards on a regular basis. He explained that the sub-Committee had added a new activity to address Members’ implementation of Codex standards, i.e. Activity 1.2.3 “Develop a mechanism measuring the implementation of Codex standards by member governments”.

47 With regard to Objective 1.3, the vice-Chairperson explained that the two activities of this Objective were aimed at strengthening Codex collaboration with OIE and IPPC (Activity 1.3.1) and other organizations (Activity 1.3.2) and at having a more systematic approach to this collaboration.

48 Some delegations suggested to amend Activity 1.3.2 as in their view coordination and cooperation should only be with international intergovernmental standards-setting organizations so as to ensure impartiality and because the priorities and procedures with regard inclusiveness and transparency of non-governmental standard setting organizations were different from Codex. It was also noted that it was not always possible to avoid duplication of efforts, especially with non governmental organization and it was suggested to better emphasise the notion of coordination and collaboration.

49 The vice-Chairperson explained that the reason for not excluding non-governmental standard setting organizations was not to limit Codex collaboration with organizations, such as AOAC International, which importantly contributes to the work of Codex.

### **Conclusion**

50 The Coordinating Committee generally supported Strategic Goal 1 and recommended that Objective 1.3 be revised to better highlight the importance of collaboration with inter-governmental standard setting organizations. The Coordinating Committee noted the concerns of some delegations with regard to transparency and inclusiveness of non-governmental standard setting organizations. It also agreed to highlight the importance of collaboration and coordination with international standards-setting organizations rather than to focus on avoiding duplication.

### ***Strategic Goal 2: Ensure the application of risk analysis principles in the development of Codex standards***

51 The vice-Chairperson explained that Strategic Goal 2 focused on how Codex conducts its work with a particular emphasis on the application of Risk Analysis Principles. The Goal included three objectives focusing on: (2.1) scientific advice and application of risk analysis principles, including assessment, management and communication; (2.2) sustainability of the provision of scientific advice/risk assessment to Codex work; and (2.3) data representation from all Members in the context of risk assessment, to achieve a more global risk characterization and outcomes that are geographically unbiased. The Coordinating Committee noted that the sub-Committee had not changed any of the three objectives.

52 With regard to Objective 2.1, the vice-Chairperson explained that the sub-Committee had made some changes in the activities to reflect the comments of the Commission and the Executive Committee as follows:

- Activity 2.1.1 was aimed at better planning and use scientific advice in the context of standard setting;
- Activity 2.1.2 was aimed at increasing the representation of Members in the delivery of scientific advice and the data supporting such advice; it was also noted that there was some redundancy between this activity and others included under Objective 2.3 (e.g. 2.3.3);
- Activity 2.1.3 was focusing on risk management and aimed at ensuring that documentation of all factors guiding risk management are identified and documented in a consistent manner, as part of Codex's standard setting; and
- Activity 2.1.4 was focusing on risk communication and mostly on ensuring the dissemination of Codex standards to support their increased uptake and implementation.

53 The vice-Chairperson further noted that Activity 2.1.3 was included as the result of the discussion of the Executive Committee on the need to reflect under Goal 2 the three pillars of risk analysis and not to limit the activities to risk assessment.

54 In response to the concern of one Delegation regarding the need to prioritise requests for scientific advice, the Coordinating Committee noted that FAO and WHO had developed criteria for prioritise requests of the Commission and its subsidiary bodies. With regard to Activity 2.1.1 one delegation expressed concern for situations, such as the decision for the adoption of the MRLs for ractopamine, which was only possible by voting despite the JECFA scientific advice in support of such adoption.

55 With regard to Objective 2.2, the vice-Chairperson noted that this objective aimed at ensuring the sustainability of scientific advice to Codex work and that the language of Activity 2.2.1 had been reworded to recognise that Codex was not directly responsible for the delivery of scientific advice and could therefore only "encourage" FAO and WHO in the delivery of the activity. The vice-Chairperson further noted that Activity 2.2.2 aimed at encouraging Members' increased financial support for the provision of scientific advice and 2.2.3 at supporting other/ innovative ways of financial support to the scientific advice.

56 With regard to Objective 2.3, the vice-Chairperson noted that it aimed at increasing the inputs from developing countries to the provision of scientific advice. He further noted that Codex was not the responsible party for this Objective but, similarly to Objective 2.2, Codex could influence the adoption of certain practices by both member governments and the parent organisations to further support the scientific advice, critical to the work of Codex. The vice-Chairperson also noted that Activity 2.3.3 on capacity of developing countries to generate, collect and submit data seemed redundant with Activity 2.1.2 on participation of developing countries.

57 Delegations were of the opinion that Activities 2.1.2 and 2.3.2 presented overlap rather than redundancies and that maintaining both activities in the plan could contribute to stress the importance of the participation and contribution of developing countries to Strategic Goal 2, given that the activities were aimed at different objectives. Therefore, it was suggested to consider amending the text of the activities rather than deleting one of them.

## **Conclusion**

58 The Coordinating Committee generally supported Strategic Goal 2 and recommended to retain both Activities 2.1.2 and 2.3.2 with the relevant amendments of wording as may be required.

## ***Strategic Goal 3: Facilitate the effective participation of all Codex Members***

59 The vice-Chairperson explained that Goal 3 focused on how to increase (Objective 3.1) and promote (Objective 3.2) effective participation in Codex; similarly to Objective 2.2, the sub-Committee reworded the description of the activities associated with this objective to recognise that Codex was not directly responsible for the delivery of the capacity building activities and that Codex could, therefore, only "encourage" responsible parties to enhance their support to those areas benefiting Codex's work.

60 The Coordinating Committee noted that Objective 3.1 included four activities and that the main change made by the sub-Committee was in Activity 3.1.2, which was an amalgamation of a number of activities.

61 The vice-Chairperson further explained that Objective 3.2 focused on the sustainability of Codex structures within members and also dealt with other aspects of capacity building to achieve this objective (either by FAO and WHO or by Members themselves). The Objective includes three activities focusing on: support to the existing Codex structures (Activity 3.2.1); what Members should do themselves (Activity 3.2.2); and leveraging Codex capacity to conduct effective capacity building activities (Activity 3.2.3).

62 The Representative of FAO noted that the language of Objective 3.2 and related activities and expected outcomes needed to be consistent, e.g. national Codex structures versus national Codex-related structures.

### **Conclusion**

63 The Coordinating Committee generally supported Strategic Goal 3.

### ***Strategic Goal 4: Implement effective and efficient work management systems and practices***

64 The vice-Chairperson explained that Goal 4 mostly focused on Codex's own work management, with Objective 4.1 dealing with work efficiency and supporting the "enshrining" of a number of guiding principles in the way Codex conducts its business; and Objective 4.2 focusing mostly on support to working by consensus. The vice-Chairperson noted that the objectives associated with this Goal may be seen as including too many activities and that the sub-Committee had not attempted to streamline this number of activities for the time being, given that some might be relevant to Members.

65 In reply to the concern of one Delegation about the Activity 4.2.2, which requested that Chairs of Committee and Working Groups, which are normally selected for their skills, improve their skills, the vice-Chairperson clarified that the activity was not meant to criticise the ability of the Chairs but to aim to provide a consistent toolkit at their disposal to support their ability in leading Codex discussions and in fostering consensus.

### **Conclusion**

66 The Coordinating Committee generally supported Strategic Goal 4.

67 The Coordinating Committee concluded the discussion on this Agenda Item and thanked vice-Chairperson Godefroy for facilitating the discussion on the draft Strategic Plan.

## **ACTIVITIES OF FAO AND WHO COMPLEMENTARY TO THE WORK OF THE CODEX ALIMENTARIUS COMMISSION RELEVANT TO THE REGION (Agenda Item 4)<sup>4</sup>**

68 The FAO Representative, on behalf of FAO and WHO, introduced the paper CX/ASIA12/18/4 that describes the FAO/WHO activities in the areas of capacity building and the provision of scientific advice implemented since the 17<sup>th</sup> Session of the CCASIA complementary to the work of the Codex Alimentarius Commission.

### **FAO activities**

69 The Representative of FAO highlighted that FAO had been focusing on food safety and quality at the regional level as well responding to the needs of individual countries with regard to capacity development. Food safety had been recognised as a priority area for FAO. In the 31<sup>st</sup> FAO Regional Conference for the Asia and the Pacific<sup>5</sup> in March 2012, FAO was requested to assist member countries to enhance capacity for participation in the design of animal health and food safety standards; harmonize food safety and quality standards in value chain development; and strengthen legal and institutional frameworks that govern food safety and quality in value chain development.

70 It was further clarified that FAO support in the region was in terms of projects and workshops/trainings/ consultations, etc. both as regional as well as country activities. FAO was supporting around 15-20 projects in various countries of Asia Pacific Region on food safety covering capacity strengthening in aspects of WTO agreement on Sanitary and Phytosanitary agreement (SPS)/standards/Codex capacity building; official food control systems covering legislation, food safety and quality policies, risk-analysis, inspection systems and laboratory capacity amongst others; activities to address the issues related to food borne pathogen contamination; commodity issues such as implementation of risk-based preventative approaches (Good Practices/ Food Safety Management System) in products such as fresh fruits and vegetables, animal products including control of antimicrobial resistance, street foods; supporting establishment of systems on Geographical Indications; food safety emergency management and others. Some of the projects were highlighted.

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<sup>4</sup> CX/ASIA 12/18/4, CX/ASIA 12/18/4-Add.1 (Codex Trust Fund monitoring and evaluation framework); CRD 11 (Summary report of the FAO and WHO Training Workshop on Understanding Regional Standards)

<sup>5</sup> <http://www.fao.org/asiapacific/rap/regional-conference/31st-aprc-2012/en/>

71 The FAO Representative informed about the proposed Workshop on development of Guidelines on Food Safety Policy to be held in the next month. Certain guideline documents, case studies and reports produced were also highlighted including the compilation of “Status of National Codex Activities in ASEAN countries<sup>6</sup>”; “Guidelines for risk categorization of food and food establishments applicable to ASEAN countries<sup>7</sup>”; training module on “Implementing GAP in fruit and vegetable sector, its certification and accreditation”.

72 The members were requested for suggestions on specific areas for priority support for capacity development for national as well as regional activities.

#### **WHO activities**

73 The Representative of WHO said that the WHO Western Pacific Regional Food Safety Strategy 2011-2015 had been endorsed by Member States during the 2011 WHO Western Pacific Regional Committee. The associated resolution urged Member States to use the Strategy as a framework for the strengthening of national food control systems to effectively protect public health, prevent fraud and avoid food adulteration and facilitate safe and healthy food. The Strategy also provided a framework for WHO to follow when determining its activities with Member States.

74 The Representative of WHO also outlined regional and country level activities which were undertaken to strengthen national food control systems including; improving coordination between national agencies and assisting in longer term planning through the development of food safety policies or strategic plans, the provision of support for the development of food law and regulations, improving the availability of food safety data to better guide policy and risk analysis, developing risk-based food inspection capacities, assisting in consumer education and food business training and supporting activities related to food safety emergencies and improving participation in the International Food Safety Authorities Network (INFOSAN).

75 The Representative, on behalf of FAO and WHO, requested feedback from the Coordinating Committee on:

- i. Ongoing FAO and WHO activities to strengthen food safety and quality in the region.
- ii. Priority needs at national and regional levels which require further support from FAO and WHO

#### **Comments**

76 Some delegations expressed their appreciation to FAO and WHO for the capacity development work in the area of Food Safety and Quality and the support in strengthening food safety legislation, INFOSAN network and supporting effective participation in the work of Codex.

77 The needs for support both financial and technical from FAO and WHO were identified in the following areas: Good Agriculture Practices (GAP), Food Safety Emergency Response Planning, food safety strategies, characterization of risks, and equivalence.

78 One delegation expressed its intention to continue supporting the capacity development programmes to the extent possible, despite the challenging economic situation that the country was currently experiencing,

79 The Chairperson acknowledged the successful FAO and WHO Training Workshop supported by the Codex Trust Fund, on “Understating Regional Standards” that was held on November 4<sup>th</sup> 2012 (CRD 11).

#### ***Codex Trust Fund Monitoring and Evaluation Framework***

80 The Administrator of the Codex Trust Fund introduced documents CX/ASIA 12/18/4 Add.1 containing the Codex Trust Fund Annual Report 2011, 16<sup>th</sup> Progress Report including the Monitoring and Evaluation Framework and First Transitional Monitoring Report, as well as CAC/35 INF/10.

81 In these documents delegates’ attention was called to:

- The creation of the new Group 4 aimed at providing additional support to Least Developed Countries and Small Island Developing States who had completed their normal course of support from the Codex Trust Fund;
- The work that had been done to develop a Monitoring and Evaluation Framework and to use this to provide annual monitoring reports to Codex Member States;

<sup>6</sup> <http://foodsafetyasiapacific.net/ongoing.htm>

<sup>7</sup> <http://www.fao.org/docrep/015/i2448e/i2448e00.htm>

- The full list of Codex training activities supported by the Codex Trust Fund in 2011 and planned for 2012. Support provided by the Codex Trust Fund to participants attending the pre-CCASIA workshop on the “Development of Regional Standards” had been extended to enable them to attend the full week of the CCASIA meeting; and
- The promising results and learning that will be pulled out by FAO/WHO from the pilot project to enhance participation in the early development of Codex texts and promote exchange among more experienced and less experienced countries.

82 The Administrator highlighted the growing number of the Codex Trust Fund donors from the Codex Asian region and expressed appreciation for this support.

83 One delegation expressed appreciation for the work of FAO and WHO on Codex, referred to past contributions made to the Codex Trust Fund, and expressed their hope to be able to continue to make these contributions.

84 The Coordinating Committee acknowledged the support of the Codex Trust Fund and thanked FAO, WHO and donor countries for their continued support.

## **CONSIDERATION OF PROPOSED DRAFT STANDARDS AT STEP 4 (Agenda Item 5)**

### **PROPOSED DRAFT REGIONAL STANDARD FOR NON-FERMENTED SOYBEAN PRODUCTS (Agenda Item 5a)<sup>8</sup>**

85 The Coordinating Committee recalled that at its 17<sup>th</sup> Session it had agreed to return the proposed draft regional Standard for Non-Fermented Soybean Products at Step 2 for re-drafting by an eWG. It further agreed to establish a physical Working Group (pWG) to consider the proposed draft Standard to be held immediately prior to this Session.

86 The Delegation of China, as the Chair of the pWG, introduced CRD 1 and reported that the pWG made significant progress on major parts of the document and that some pending issues, which had not been resolved due to time constraints, had been addressed by China and Japan in CRD 10.

87 The Coordinating Committee agreed to consider CRD 1 and CRD 10 as the base of the discussion. The Coordinating Committee, in addition to editorial corrections, made the following amendments and/or comments.

#### **2.1 Product Definition**

88 The Coordinating Committee agreed to include examples of soy derivatives, namely, soybean flours, soybean concentrates, soybean isolates or defatted soya in the section for clarity.

#### **2.2 Classification**

89 One delegation was of the view that “compressed soybean curd” (2.2.3)<sup>9</sup> should be a subcategory of “soybean curd and related products” (2.2.2) because they were produced from soybean curd through dehydration. Another delegation was of the view that “compressed soybean curd” should be a separate category because a large amount of these products were produced and consumed in their country and were recognised by consumers as different products from soybean curd.

90 It was also suggested to classify non-fermented soybean products according to the use of coagulants. However, the use of this criterion was considered not appropriate as it would result in two main broad categories, i.e. liquid and solid.

91 As there was no agreement, the Coordinating Committee decided to consider the classification of “compressed soybean curd” at the next session and put the section number in square brackets.

92 The Coordinating Committee did not support the proposal to combine 2.2.1.1 and 2.2.1.2, which had the same quality characteristic and only differed for additional optional ingredients as these two categories were well known by both consumers and producers.

93 The Coordinating Committee amended the description of “soybean milk” (2.2.1.1) to clarify that these products could be with or without fibres.

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<sup>8</sup> CL2012/18-ASIA; CX/ASIA 12/18/5 (Comments of Indonesia, Malaysia, Philippines and CCC); CRD 1 (Report of the physical Working Group); CRD 4 (Comments of India, Japan and Malaysia); CRD 9 (Comments of IACFO); CRD 10 (Proposals of China and Japan)

<sup>9</sup> Section numbers refer to those in CRD 1.

94 The Coordinating Committee considered the name of category 2.2.1.2 and agreed to rename it “composite/ flavoured soybean milk” because they felt that “formulated”, which is often associated with infant and other formula, might mislead consumers. It was also clarified that “flavoured” referred to addition of both flavouring agents and ingredients and that these products had the same protein content as “soybean milk” (2.2.1.1). It was also agreed to include some examples of these products in the category description.

95 The Coordinating Committee agreed with the proposed description of “soybean-based beverages” (2.2.1.3) in CRD 10, which clearly indicate that these products have lower protein content than “composite/ flavoured soybean milk” (2.2.1.2).

### **3.3 Quality Criteria**

96 The Delegation of Japan reiterated the proposals to change the minimum protein content of: (i) “soybean milk” (2.2.1.1) to 3.5%, which was comparable to that of milk, because in Japan soybean milk is consumed as a substitute of milk and is considered a healthy food ; and (ii) “composite/ flavoured soybean milk” (2.2.1.2) to 2.7%, which was lower than “soybean milk” but still had high protein content, to be in line with Japanese standard and it was consumed widely in the country. The Coordinating Committee, however, did not support the proposals and retained the text in CRD 1.

97 The Coordinating Committee considered the components requirements that were put in square brackets by the pWG and agreed that the protein contents in “soybean-based beverages” (2.2.1.3) and in “soybean curd” (2.2.2.2) should be not less than 0.8 g/100 g and 3.5 g/100 g, respectively, and that the moisture content in “semisolid soybean curd” (2.2.2.1) should be higher than 92.0 g/100 g.

## **4 Food Additives**

98 The Coordinating Committee considered the table on the functional classes of food additives which are justified for use in non-fermented soybean products. Some delegations were of the view that the same food additives were technologically justified in “soybean-based beverages” (2.2.1.3) and “composite/ flavoured soybean milk” (2.2.1.2) since they have similar composition and only differed for protein content. Another delegation was of the view that no food additive was technologically justified in “composite/ flavoured soybean milk” (2.2.1.2) as they only differed from “soybean milk” (2.2.1.1) for the addition of optional ingredients. As there was no agreement, the Coordinating Committee decided to consider the use of food additives in “composite/ flavoured soybean milk” (2.2.1.2) at the next session and put the category in square brackets.

99 With regard to specific food additive provisions for “soybean-based beverage” (2.2.1.3), it was noted that some food additives were not included in food category 06.8.1 (soybean based beverages) of GSFA, namely caramel II – sulfite caramel (INS 150b), sorbitan esters of fatty acids (INS 491-495), sucralose (trichlorogalactosucrose) (INS 955) and glycine (INS 640). In this regard, it was clarified: that all these food additives had a JECFA ADI; that the GSFA was still under development and that the other food additive provisions were aligned with the provisions of food category 06.8.1 of the GSFA; and that the Coordinating Committee had the technological competence to justify their use in these products.

100 In Section 4.3, the Coordinating Committee agreed that processing aids with controlling acidity could be used not only for coagulant but for extracting soybean milk.

## **7 Weight and Measures**

101 The Coordinating Committee agreed to replace the table with that in CRD 10, which had been developed by the International Organization of Legal Metrology (OIML). It was noted that OIML was revising the table and that the Coordinating Committee could consider revising the section in the future.

## **8 Labelling**

102 Some delegations expressed concern about the use of the term “milk” for these products because it might mislead consumers; it was not comply with the *General Standard for the Use of Dairy Terms* (GSUDT) (CODEX STAN 206-1999); and it was inconsistent with the GSFA as the name of food category 06.8.1 is “soybean-based beverages”.

103 It was clarified that according to the GSUDT, the term “milk” can be used for product “the exact nature of which is clear from traditional usage” and that the food category descriptors of the GSFA are “not intended for labelling purposes”. It was also noted that Section 8.4 of the proposed draft Standard allowed designating the products “with the appropriate term in Section 2.2 or other names in accordance with the composition and the law and custom of the country in which the product is sold and in the manner not to mislead the consumer”.

104 The Delegation of Thailand proposed to reconsider Section 8.2 on labelling of products which use genetically modified soybean, as in their view it was not appropriate to refer to national legislation in the Codex standards, noting that it was not consistent with other Codex text. One member outside the Region supported this view that it was not appropriate and recalled the 20 years' discussion in the Committee on Food Labelling (CCFL) on this subject. One observer strongly supported the labelling of such products that are important to the consumers in the region. The Coordinating Committee did not support the proposal and retained the section as currently drafted.

## **9 Methods of Analysis**

105 The Coordinating Committee agreed to remove the section on sampling as it did not contain any specific sampling plan.

106 The Coordinating Committee replaced AOAC 2001.11.F with AOAC 955.04D for the method of analysis for determination of protein content as it was more appropriate.

## **Conclusion**

107 The Coordinating Committee noted that fundamental aspects of the proposed draft Standard for Non-fermented Soybean Products had been solved and that only two points required further discussion. Therefore, it agreed that the document was ready to be advanced in the Step procedure.

108 In order to solve the outstanding issues and finalise the document at its next session, the Coordinating Committee agreed to establish an eWG, chaired by China, open to all Members of the Region and observers and working in English only, to develop a discussion paper on: (i) the classification of "compressed soybean curd"; and (ii) the food additive provisions for "composite/ flavoured soybean milk". It further agreed to establish a pWG to be held immediately before the next session, chaired by China and working in English, to consider the draft standard at Step 6 and the report of the eWG. It was noted that provision for interpretation into Chinese would be considered.

## **Status of the Proposed Draft Regional Standard for Non-Fermented Soybean Products**

109 The Coordinating Committee agreed to forward the proposed draft regional Standard to the Commission for adoption at Step 5 (Appendix III) and to forward the relevant sections to Committee on Methods of Analysis and Sampling (CCMAS) and CCFL for endorsement.

## **PROPOSED DRAFT REGIONAL STANDARD FOR TEMPE (Agenda Item 5b)<sup>10</sup>**

110 The Coordinating Committee recalled that the 34<sup>th</sup> Session of the Commission had approved the new work on the development of a regional Standard for Tempe as proposed by the 17<sup>th</sup> CCASIA. The Delegation of Indonesia, as the Chair of the eWG, introduced the report of the eWG and proposed to forward the proposed draft regional Standard to the next Commission at Step 5/8.

111 The Coordinating Committee considered the proposed draft Standard section by section and, in addition to editorial amendments, it agreed to the following changes.

### **3. Essential Composition and Quality Factors**

112 The Coordinating Committee agreed to include a new Section 3.3 "Classification of 'defectives'" to read "any container that fails to meet the applicable quality requirements referred to in Section 3.2 should be considered as a 'defective'." in line with other regional standards.

### **4. Food Additives**

113 The Coordinating Committee agreed that no food additives were permitted in tempe as their use might inhibit the growth of microorganisms necessary for the fermentation of this product. Therefore, a general reference to the GSFA was not appropriate.

114 The Coordinating Committee agreed that processing aids could be used in these products to control acidity during soaking the beans.

### **8. Methods of Analysis and Sampling**

115 The Coordinating Committee agreed that the method of analysis for lipid content should be AOAC 983.23 as it was more appropriate for the commodity. It was also agreed to propose the method for protein content (AOAC 955.04D) as type I.

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<sup>10</sup> CL2012/13-ASIA; CX/ASIA 12/18/6 (Comments of Japan and Philippines); CRD 5 (Comments of Malaysia)



## Others

116 The Coordinating Committee noted some inconsistencies between the English and the Chinese version of the proposed draft Standard, e.g. name of tempe, which would be corrected in the final report.

### **Status of the Proposed Draft Regional Standard for Tempe**

117 The Coordinating Committee agreed to forward the proposed draft Regional Standard for Tempe to the 36<sup>th</sup> Commission for adoption at Step 5/8, with the recommendation to omit Steps 6 and 7 (Appendix II) and to forward the relevant sections to CCFA, CCMAS and CCFL for endorsement.

### **PROPOSED DRAFT REGIONAL STANDARD FOR LAYER PRODUCTS (Agenda Item 5c)<sup>11</sup>**

118 The Coordinating Committee recalled that the 34<sup>th</sup> Session of the Commission approved new work on the development of a regional Standard for Laver Products. The Delegation of Republic of Korea informed the Coordinating Committee of the progress made so far and introduced the recommendations in CX/ASIA 12/18/7.

119 The Coordinating Committee noted that, following the request of the 34<sup>th</sup> Session of the Commission, the Republic of Korea and two countries, namely China and Japan, which expressed their interest to participate in the work as the major producers and/or consumers of laver products, proceeded with discussion in two physical meetings and electronically to prepare the proposed draft standard for laver products.

120 It was noted that considerable progress had been made and that several key points had been agreed including scope. However, some sections could not be completed and more time was needed to find an agreed approach to deal with these sections and, therefore, the proposed draft regional Standard had not been prepared.

## Discussion

121 Noting the procedure relevant to contaminants in foods stipulated in the section on Relations between Commodity Committees and General Subject Committees in the Procedural Manual, one delegation proposed the Coordinating Committee to examine whether a reference to the *General Standard for Contaminants and Toxins in Food and Feed* (GSCTFF) (CODEX STAN 193-1995) was appropriate. Another delegation stated that the Coordinating Committee should take a look at existing data on contaminants in laver products and consider options best suited to these products. An observer supported the view of these delegations and pointed out that often acid treatment was conducted to prevent diseases of laver.

122 Some delegations were of the opinion that issues related to food safety aspects could be complex as laver products were different from regular food products and suggested that cautions should be taken as to how to deal with this matter and consider asking specific advice from the Committee on Contaminants in Foods (CCCF).

123 The Coordinating Committee noted that seeking advice from CCCF on the section of contaminants would not necessarily delay the development of the Standard.

## Conclusion

124 Taking into account the discussion above, the Coordinating Committee agreed to establish an eWG, led by the Republic of Korea and co-chaired by Japan, open to all Members of the Region and observers and working in English only, to: (i) prepare a proposed draft Standard for laver products for circulation for comments at Step 3 and consideration by the next Session of CCASIA; and (ii) consider whether a general reference to the GSCTFF is sufficient for laver products and prepare recommendations for the consideration by the next session of CCASIA accordingly.

### **Status of the Proposed Draft Regional Standard for Laver Products**

125 The Coordinating Committee agreed that the proposed draft Regional Standard for Laver Products, prepared by the above eWG, would be circulated for comments at Step 3 and further consider at the 19<sup>th</sup> Session of the CCASIA.

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<sup>11</sup> CX/ASIA 12/18/7; CRD 9 (Comments of IACFO)

**ISSUES RELEVANT TO THE REGION (Agenda Item 6)<sup>12</sup>**

126 The Delegation of Japan, as CCASIA Coordinator, introduced CX/ASIA 12/18/8 and recalled that at the 17<sup>th</sup> CCASIA had agreed that the Coordinator would continue preparing and updating the document to facilitate the identification of issues of mutual interest for the region. He further noted that Part D of the questionnaire in CL 2012/14-ASIA had been sent to all CCASIA countries in May 2012 asking for information on priority concerns and/or interests related to Codex current and future work; and that the report presented in the document had been prepared on the basis of comments received from two countries. Later information, not considered in CX/ASIA 12/18/8, were compiled in Add. 2 and in CRD 8 and 12.

127 Based on the information submitted four issues had been identified: (i) science-based approach; (ii) MLs for contaminants, e.g. arsenic in rice, lead in food, hydro cyanic acid in cassava and histamine control and MRL for pesticides; (iii) commodity standards, e.g. for tempe, fish oil, avocado, durian, okra; and (iv) other issues which include mechanisms for examining economic impact statements; and national food control systems.

128 The Coordinator presented a slide that, on the basis of the priority assigned by countries, indicated that the most popular issues were: arsenic in rice followed by histamine and lead in food.

129 The Chairperson opened the floor for general comments on the analysis presented inviting countries, in particular those who had not replied to the Circular Letter (CL), to provide additional information.

130 Delegations indicated: that they were interested in standard setting, especially for contaminants such as arsenic in rice, and that collaboration was ongoing between countries to consider way to reduce these levels; that it could be beneficial to use this Agenda Item to discuss about arsenic and lead, which had high priority in the region; that in setting standards for contaminants it was important to follow a science-based approach in accordance with Codex procedures and consider validated data and the application of ALARA (As Low As Reasonably Achievable) principles.

131 With regard to the proposal to have discussion on arsenic and lead, it was noted that the issues were very technical and that CCCF would have been a more appropriate venue for this type of discussion and that CCASIA was more appropriate for sharing general information.

132 Delegations informed the Coordinating Committee that: work on lead and arsenic would be considered by the CCCF in its 2013 and 2014 sessions, respectively; that some countries (e.g. Thailand) were conducting monitoring studies and would be able to submit consumption data to Global Environment Monitoring System/Food Monitoring and Assessment Programme (GEMS/Food); and that it was important that countries develop and submit data to have JECFA recommendations that would better reflect the situation in the region; and that Maximum Residue Levels (MRLs) for minor crops, which would be an important topic to Asian countries, was considered in CCPR.

133 The Representative of FAO informed the Coordinating Committee that the reports of the Second Global Minor Use Summit (GMUS-2)<sup>13</sup> (Rome, Italy, 21-23 February 2012) and of the Joint FAO/WHO Expert Meeting on the Public Health Risks of Histamine and Other Biogenic Amines from Fish and Fishery Products<sup>14</sup> (Rome, Italy, 23 and 27 July 2012), which was presented at the 32<sup>nd</sup> Session of the Committee on Fish and Fishery Products (CCFFP) (Bali, Indonesia, 1 – 5 October 2012), were available on the FAO website; and that the next Session of the Committee on Residues of Veterinary Drugs in Foods (CCRVDF) would consider risk management recommendations for veterinary drugs without ADI and/or MRLs due to human safety concern, such as chloramphenicol and nitrofurans.

**Conclusion**

134 The Chairperson recalled that this was a very important Agenda Item and that had been added to the CCASIA agenda to facilitate the development of regional positions in the context of Codex work. The Chairperson further noted that Japan, as the regional Coordinator, was organising coordinating meetings for CCASIA members prior to Codex sessions to facilitate discussion and development of regional positions on issues of mutual interest and encouraged members to participate.

135 The Chairperson further recalled that it was very important that countries submit data e.g. consumption data to GEMS/Food, to allow the establishment of standards appropriate to the region. She further expressed the hope that this type of activity would facilitate coordination through the region.

<sup>12</sup> CX/ASIA 12/18/8; CX/ASIA 12/18/8-Add.1 (Replies to Part D in CL2012/14-ASIA of Indonesia and Japan); CX/ASIA 12/18/8-Add.2 (Replies of India and Malaysia); CRD 8 (Replies of Japan, Republic of Korea, Singapore, Thailand and Vietnam); CRD 12 (Replies of Mongolia)

<sup>13</sup> [http://www.fao.org/fileadmin/user\\_upload/agns/news\\_events/2\\_final\\_report\\_GMUS\\_12-08-05.pdf](http://www.fao.org/fileadmin/user_upload/agns/news_events/2_final_report_GMUS_12-08-05.pdf)

<sup>14</sup> [http://www.fao.org/fileadmin/user\\_upload/agns/news\\_events/1\\_FAO-WHO\\_Expert\\_Meeting\\_Histamine.pdf](http://www.fao.org/fileadmin/user_upload/agns/news_events/1_FAO-WHO_Expert_Meeting_Histamine.pdf)

## **NATIONAL FOOD CONTROL SYSTEMS AND CONSUMER PARTICIPATION IN FOOD STANDARDS SETTING (Agenda Item 7)<sup>15</sup>**

### **USE OF CODEX STANDARDS AT THE NATIONAL LEVEL (Agenda Item 8)<sup>16</sup>**

136 The Coordinating Committee recalled that: (i) Part A of the questionnaire (Questions 1 to 4) had been prepared to gather information on developments at the national level in various countries of the Asia region with a view to providing a more systematic framework for monitoring the implementation of the Regional Strategic Plan; and (ii) Part B of the questionnaire (question 5) compiled comments and information on the use of Codex standards at national and regional level.

137 The Coordinating Committee agreed with the following analysis of the replies submitted:

#### **Question 1: Strengthening National Food Control Systems**

138 In the CCASIA Countries there are changes in food control related to both (i) reorganization of the food control system and (ii) updating and developing national legislation. Some countries have taken actions to strengthen the structure and operation of their national Codex Committees (NCCs) and CCPs. CCP in some countries have been strengthened.

#### **Question 2: Promotion of Codex Standards and Related Texts**

139 Activities continue in the countries of the region to strengthen their Codex structure and capacity to communicate and liaise with all stakeholders. A range of activities has been held to strengthen Codex at the national level. In some countries, Codex Standards have been used for references when developing national standards.

#### **Question 3: Strengthen Communication and Coordination**

140 A number of countries are developing and participating in national/regional/international networks through the development and use of electronic tools (e-network, Codex website/webpage) to strengthen communication within and outside the countries and to prepare national position on Codex related matters. Participation of CCASIA countries in the activities of Codex subsidiary bodies (including eWGs and pWGs) continues to improve.

141 Reported difficulties in participating in Codex work include: some problems in exchanging/receiving communication through e-mail and translation of Codex texts in national language.

142 A number of countries regularly submit data in response to FAO/WHO Calls for Data. Some countries have reported difficulties in providing national scientific data and involving experts due to limited resources and research capabilities. In some countries strengthened inter-ministerial collaboration could also enhance their capacity to more effectively participate in Codex work.

#### **Question 4: Training and Capacity Building**

143 Some countries have organized training programmes aimed at strengthening scientific/ technical capacity and food regulatory systems. Several countries have organized training within the countries for technical persons and policy makers and others have participated in regional training and workshop on Codex related matters.

144 Areas for capacity building/training needs include: traceability/recall system; risk analysis; assessment of regulatory impact; HACCP; sampling plan and analytical methods; good regulatory practices; development of food regulations and use of Codex standards; improve understanding Codex in academia, industry and consumers.

#### **Question 5: Use of Codex Standards and Related Text at the National Level**

145 In some countries Codex standards and related texts have been used as basis for development/action of national food laws and/or regulations; subject areas of using Codex standards and related texts include general/horizontal subjects, e.g. food hygiene, contaminants, pesticide residues, and individual commodities, e.g. fresh fruits and vegetables, fish and fishery products.

<sup>15</sup> CX/ASIA 12/18/9 (Replies to Part A in CL2012/14 of Indonesia, Japan and Philippines); CX/ASIA 12/18/9-Add.1 (Replies of India and Malaysia); CRD 8 (Replies of Japan, Republic of Korea, Singapore, Thailand and Vietnam); CRD 12 (Replies of Mongolia)

<sup>16</sup> CX/ASIA 12/18/10 (Replies to Part B in CL2012/14 of Indonesia, Japan and Philippines); CX/ASIA 12/18/10-Add.1 (Replies of India and Malaysia); CRD 8 (Replies of Japan, Republic of Korea, Singapore, Thailand and Vietnam); CRD 12 (Replies of Mongolia)

146 Countries are promoting the application of risk analysis principles, described in the *Working Principles for Risk Analysis for Food Safety for Application by Governments* (CAC/GL 62-2007), at various stages of national government administration, from capacity building activities, such as conducting workshops and trainings, to practical implementation, including standard operating procedure for risk management within a food safety authority.

147 One country replied that the Codex standards are always taken into consideration before finalization of any national standards, new or amended, with due attempt towards harmonization of national standards with that of Codex.

### Comments

148 With regard to Question 3 on communication and coordination, one delegation provided information on the 12<sup>th</sup> Meeting of the ASEAN Task Force for Codex (Bangkok, May 2012), which had agreed on mechanisms to facilitate communication between ASEAN and CCASIA. Starting from 2013, the Task Force will identify specific topics on important Codex related issues for communication between the Coordinator of the CCASIA and the ASEAN Task Force.

149 With regard to Question 5 on the use of Codex standards at national level, a number of countries provided information on their national food safety systems. In particular the Coordinating Committee noted:

- China presented information on the food safety management system in the country whose responsibility is shared by Ministry of Health, Ministry of Agriculture, General Administration of Quality Supervision, Inspection and Quarantine, State Food and Drug Administration and State Administration for Industry and Commerce. In February 2010, the State Council set up the Food Safety Commission to coordinate the work of food safety. China national center for food safety risk assessment, responsible for food safety risk assessment, monitoring, standard, communication and emergency, had been established in 2011. Furthermore, the State Council released 12<sup>th</sup> five-year plan (2011-2015) for national food safety supervision system and it is expected that there will be a more fairly comprehensive and suitable food safety and management supervision system in place by 2015.
- Philippines is adopting Codex standards either by reference or by adopting the entire Codex text in accordance with national policies; the National Codex Organization, a joint undertaking of the Departments of Agriculture and Health, has been established in 2006 to coordinate Codex related activities including the development of national standards and the conduct of capacity building activities focusing on risk analysis, which was initially done on risk assessment on chemical contaminants in food.
- Pakistan has recently established a full-fledged Ministry for Food Security and the National Codex Committee, consisting of various stakeholders; sub-committees have been established on issues of interest, including fish and fishery products; general principles, food import and export inspection and certification systems and food labelling; the Codex Contact Point is now in the new Ministry for Food Security; Pakistan is developing national standards for agriculture and livestock products and is harmonising the national standards with Codex; currently, Pakistan is in the process of establishing a National Food Safety, Animal and Plant Health Regulatory Authority.
- Lao People's Democratic Republic is strengthening the national food control system and is making progress in revising and updating food legislation; recently the food inspection services have been separated from food regulators, which help promoting Codex standards; Lao People's Democratic Republic has adopted more than 60 Codex standards in their national regulations and is trying to obtain ISO 17025 certification for the national laboratory.

150 One Observer, noting the information presented by countries on the national food safety systems, suggested that Japan present to the Coordinating Committee an update of the measures taken and in place to prevent the entry of contaminated food in the market and to ensure the health of Japanese population following the accident of the Fukushima Nuclear Power Station of March 2011. In response to this suggestion, the Delegation of Japan made a presentation on the control measures taken by the Government of Japan (CRD 14).

151 The Representative of WHO, referring to the CL, recalled that the 12<sup>th</sup> Session of the FAO/WHO Coordinating Committee for North America and the South West Pacific (CCNASWP) recognised that there were significant resource implications involved both in countries replying to the questions and to the regional Coordinator in facilitating the reply. In addition, FAO and WHO also requested similar information in parallel to the Codex process.

152 Therefore, FAO and WHO proposed during CCNASWP that a more systematic compilation of the information, as country profiles, would provide a single reference point for each country on the status of their food control systems.

153 Some possible benefits could include continued update on progress of the implementation of the Strategic Plan, a more effective measurement of progress in strengthening national food control systems and the provision of baseline information and priority needs to better inform FAO and WHO capacity development programmes.

154 In light of this discussion, the CCNASWP concluded that FAO and WHO would use the information submitted in recent years to the CL and information already reported to FAO, WHO and other UN agencies to develop and/or update country profiles for the region and noted that, when developed, these could be shared with the Regional Coordinator, the CCNASWP Members and uploaded on the website for CCNASWP.

155 Since the conclusion of the CCNASWP, FAO and WHO had agreed to develop a country profile template for review, to ensure it meet the needs of all interested parties.

### **Conclusion**

156 The Coordinating Committee agreed to use a similar approach to that of CCNASWP and that the information submitted in response to the CL together with other information reported to FAO and WHO might be used to develop and/or update country profiles for the Asia region. The Coordinating Committee welcomed the proposal that FAO and WHO would update the country profiles based on the above and these country profiles would be shared with the Regional Coordinator, the CCASIA Members for their inputs and then discussion at the next session of CCASIA.

### **NUTRITION ISSUES WITHIN THE REGION (Agenda Item 9)<sup>17</sup>**

157 The Coordinating Committee recalled that this matter had been included in the agenda since the 16<sup>th</sup> session at the request of the previous Coordinator (Indonesia), FAO and WHO.

158 The Coordinating Committee agreed with the following analysis of the replies submitted:

159 Many countries in the region still had problems of undernutrition, resulting in diseases such as Iron Deficiency Anemia, Vitamin A Deficiency and Iodine Deficiency Disorder (IDD), as well as noncommunicable diseases (NCDs) such as obesity, diabetes, hyperlipemia and hypertension. It was noted that even within a country a certain nutrition problem was more prominent than others depending on the age or urban/rural residence of a population.

160 Countries used several approaches to address nutrition issues, such as regulation on nutrition labelling and nutrition and health claims, micronutrient fortification, various school programs for balanced diet.

161 In addition countries were making efforts to identify and solve nutrition problems through activities such as long-term nutrition strategy, national nutrition survey and target population tailored education programs.

162 In addition to the analysis above some delegations provided information on the nutrition issues in their countries as follows:

- Philippines informed that according to the recent survey, micronutrient malnutrition problems persisted as a public health concern. The main strategies to address the malnutrition problems included food fortification as the most cost-effective strategy and nutrition education programmes among others. The head of Delegation further informed that the ASEAN regional meeting on universal Salt Iodization will be held in the Philippines next week and be led by the UNICEF, Philippines and other international organizations.
- Japan introduced CRD 8 and informed of its "Target for Nutritional Dietary Habit (examples)". The Delegation stated that in view of the increasing problems related to NCDs, this year the Japanese Ministry of Health, Labor and Welfare had revised the national strategy for health promotion "Healthy Japan 21 (2013-2022)" which included two new goals on life stages and social aspects and several new targets to achieve these goals based.

<sup>17</sup> CX/ASIA 12/18/11 (Replies to Part C in CL2012/14 of Indonesia, Japan and Philippines); CX/ASIA 12/18/11-Add.1 (Replies of India and Malaysia); CRD 8 (Replies of Japan, Republic of Korea, Singapore, Thailand and Vietnam); CRD 12 (Replies of Mongolia)

- Pakistan informed that malnutrition is a very serious issue and there is lack of communication and education nutrition programme in rural areas. It was noted that Pakistan Government had recently prepared a nutrition strategy to improve the nutrition status of rural areas, especially for most common protein malnutrition, iron and iodine deficiencies.

163 The Representative of WHO noted that improving nutrition is central to the achievement of many of the Millennium Development Goals. Maternal and child undernutrition accounts for 11% of the global burden of disease and results in more than 160 000 child deaths annually in the Western Pacific Region. The Member States of the WHO South-East Asia Region account for over 70% of the world's malnourished children. While children with severe malnutrition have high mortality, larger numbers of deaths occur among the more numerous but less severely malnourished children.

164 The Representative recalled that there has been considerable progress in the past 20 years since the International Conference on Nutrition (ICN), held in 1992 with most countries now having a range of policies and programmes on nutrition. At the same time, a NCD epidemic, including obesity and diabetes, had emerged in the region and globally. In May 2012 the 65<sup>th</sup> World Health Assembly endorsed a comprehensive implementation plan on maternal, infant and young child nutrition, identifying targets and priority actions in health and other sectors, a time frame and indicators for monitoring.

165 In September 2012 the WHO Regional Committee for the Western Pacific endorsed a resolution urging Member States to implement the comprehensive plan. Member States adopted resolution 63.R2 to commit resources to achieve the six global targets of the *WHO Comprehensive Plan on Maternal, Infant & Young Child Nutrition to Scale Up Nutrition*, by 2025, in the Western Pacific Region; and regularly report progress.

166 In the South-East Asia Region, the sixty-fourth session of the Regional Committee endorsed and adopted the Regional Nutrition Strategy (2011-2015). The Strategy addresses malnutrition and micronutrient deficiencies with its broad-based approach, with an emphasis on a multi-sectoral approach and identification of core nutrition interventions.

167 In terms of diet-related NCD prevention, there has been significant work on the implementation of the WHO recommendations on marketing of foods and non-alcoholic beverages to children. Additionally efforts to improve food labelling and consumer awareness to enable consumers to make healthy choices have occurred. Salt reduction programmes have been initiated and strengthened in several countries.

168 The Representative of FAO introduced the forthcoming International Conference on Nutrition – (ICN+21), which will be held in Rome 13-15 November 2013, twenty-one years after the 1992 ICN.

169 It was noted that this high level political event was being jointly organized by FAO and WHO along with other stakeholders and was the first global intergovernmental conference devoted solely to addressing the world's nutrition problems in the 21<sup>st</sup> Century. The ICN+21 would also provide an opportunity to take stock of the achievements of recent global initiatives, such as the Scaling Up Nutrition Movement. The Conference would bring food, agriculture and health stakeholders together to improve nutrition and would mobilize the political will and resources for improving nutrition and for reaching consensus around a global multi-sectoral nutrition framework indicating concrete steps to improve nutrition for all.

170 It was further noted that the ICN+21 would be preceded by a series of regional and country meetings supported by FAO and WHO. Country strategy papers will be prepared detailing the food and agriculture, health and nutrition situation, dietary trends, the policy environment including a review of what policies have been effective in improving nutrition, the lessons learned, and other issues of relevance to food and nutrition security. Based on these country papers information will be synthesized to prepare the background papers for the conference.

## **Conclusion**

171 The Coordinating Committee welcomed the offer of FAO and WHO to develop a discussion paper summarising the country profile findings and the outcome of ICN+21, as basis for discussion on nutrition issue in the region for the 19<sup>th</sup> CCASIA.

## **STATUS OF IMPLEMENTATION OF THE STRATEGIC PLAN FOR THE CCASIA 2009-2014 (Agenda Item 10a)<sup>18</sup>**

172 The Delegation of Japan, as the CCASIA Coordinator, introduced the report of the status of implementation of the Strategic Plan for the CCASIA 2009-2014. He recalled that following the request of the 16<sup>th</sup> CCASIA, the Coordinator (Indonesia) had presented a report on the status of implementation of the Strategic Plan at the 17<sup>th</sup> Session and that the Coordinating Committee, considering the importance of continued monitoring, had agreed to request the next Coordinator (Japan) to provide an update at the present Session.

173 To fulfil this task, a questionnaire was circulated in May 2012 asking Members of the region to provide information on their situations, and a report prepared on the basis of responses from four countries. He further explained that later responses to the CL were compiled in CRDs 8 and 12.

174 The CCASIA Coordinator explained CX/ASIA 12/18/12 included: (i) a summary of the major findings from the four countries (Annex 1); and (ii) an update of the status of implementation of the Strategic Plan (Annex 2).

### **Major progress on the Implementation of the Strategic Plan since the 17<sup>th</sup> CCASIA**

175 The CCASIA Coordinator presented the major progress as follows:

#### Objectives 1: To develop and strengthen national food regulatory system and Codex Contact Point and/or National Codex Committee

176 Most countries identified capacity building needs in the field of risk analysis and development of sampling plan and analytical method. Meanwhile, to assist capacity building, countries organized or participated in training programmes and workshops, e.g. on Codex activities and SPS matters with the support of FAO and WHO.

#### Objective 2. To strengthen communication & coordination amongst the CCASIA members, with other regions and Codex Secretariat as well as other relevant organizations

177 The Coordinator developed the CCASIA website<sup>19</sup>, in which an updated directory of CCPs is provided. Members also participated in eWGs and are expected to join in e-mail communication among Asian countries, as recently proposed.

#### Objective 3. To achieve maximum and effective participation of member countries in the activities of CCASIA, Codex Alimentarius Commission and its subsidiary bodies

178 In response to this objective, the CCASIA Coordinator has organized informal meetings prior to Codex sessions, which helped members to develop common positions. During the CCASIA sessions, members also discuss and comment on issues arising from the Commission and other subsidiary bodies.

#### Objective 4. To strengthen scientific and technical capacities of member countries in the region

179 Some members have made progress in submitting data to FAO/WHO expert bodies, while others have difficulties due to limited financial resources and lack of validated data. Some members have actively contributed to the establishment of technical networking in the ASEAN region. The Coordinator has also developed draft Guidance for Listing Experts and Institutions Available in the Region", in line with Activity 4.2 of the Strategic Plan for the CCASIA.

#### Objective 5. To promote use of Codex standards and related texts as a basis for national legislation

180 Some Members organized seminars and workshops and disseminated information on Codex activities to raise awareness on Codex standards among stakeholders at national level. Members have used Codex standards and related texts in the development and revision of their national legislation.

#### Objective 6. To develop and/or review Codex standards and related texts taking into account regional interests

181 The CCASIA Coordinators have organized informal meetings prior to Codex sessions and established eWGs to facilitate discussion. Members have indicated specific interest, proposed and discussed regional standards for non-fermented soybean products, tempe and laver.

<sup>18</sup> CX/ASIA 12/18/12; CX/ASIA 12/18/12-Add.1 (List of experts and institutions available in the Region); CX/ASIA 12/18/12-Add.2 (Replies to Part E in CL2012/14 of Indonesia, Japan and Philippines); CX/ASIA 12/18/12-Add.3 (Replies of India and Malaysia); CRD 3 (Status of implementation of the Strategic Plan for the CCASIA 2009-2014: Revised draft Guidance for Listing Experts and Institutions Available in the Region); CRD 8 (Replies of Japan, Republic of Korea, Singapore, Thailand and Vietnam); CRD 12 (Replies of Mongolia)

<sup>19</sup> <http://www.maff.go.jp/e/ccasia/>

### Points for Future Consideration

182 Based on the responses submitted, the CCASIA Coordinator identified the following areas for the development of future activities:

- Capacity building in national regulatory food systems and the use of electronic communication systems;
- Needs for continued assistance (human, financial and technical) for capacity building activity;
- Clear and workable framework and action plan for the implementation of the Strategic Plan for the CCASIA; and
- Improved and efficient methodology to monitor the implementation of the Strategic Plan for the CCASIA and collecting information.

### Discussion

183 One delegation, noting that the CCASIA website address was hosted by the server of the Japanese Ministry of Agriculture, Forestry and Fisheries, was of the view that it should be an independent one to better reflect the independent nature of CCASIA. The Chairperson explained that security policy of the Japanese Government and financial constraints have prevented to have the CCASIA website hosted on an independent server as initially planned.

184 With regard to Annex 2, the Administrator of the Codex Trust Fund noted that the Note associated with Action 1.7 “To conduct regional workshops on effective functioning of Codex Contact Point and National Codex Committee with the support of FAO, WHO and other international organizations” should be amended to indicate that workshops had been held prior to both the 16<sup>th</sup> and 17<sup>th</sup> CCASIA. With regard to Action 3.3 “To seek funding to participate in Codex Meetings and support other Codex activities from ‘FAO/WHO Project and Fund for Enhancing the Participation of Developing Countries in the Work of Codex’, as well as other sources funded by WHO, FAO, UNDP, STDF and other international organizations”, the Administrator clarified that all countries who have ever been eligible for support from the Codex Trust Fund at any time remain eligible for support to participate in FAO/WHO Codex training activities.

### List of experts and institutions available in the Region

185 The CCASIA Coordinator explained that in their view the purpose of the Action 4.2 of the Strategic Plan for the CCASIA was to facilitate the exchange and provision of scientific and technical advice within the region and to create a regional network of experts on food safety issues related to Codex. He recalled that the former Coordinator initiated this activity by requesting countries to provide relevant information and that only two countries had replied to this request.

186 The CCASIA Coordinator further explained that they had initially planned to request information but felt it necessary to make the expert list meaningful and useful to countries. Therefore, they had identified several points that need clarification before asking countries to provide their lists. These included: scope and criteria for listing experts and institutions; their role; and how to use the list.

187 He continued explaining that they had developed draft guidance to clarify the basic rules for developing and using the lists; the draft had been circulated for comments and further revised as presented in CX/ASIA 12/18/12 Add.1.

188 Based on conversation with countries of the region, the Coordinator found out that countries did not necessarily expect the development of entirely new lists but to consider the possibility of using CCPs and existing lists. They had, therefore, identified the following options, as presented in CRD 3, for consideration of the Coordinating Committee:

- Option 1 – gather information on experts and institution from member countries periodically;
- Option 2 – share the information on CCP among countries;
- Option 3 – develop a list of experts based on the list of participants to relevant committees; and
- Option 4 – other (to be specified by Members).

189 Many delegations expressed preference for Option 2 because it offered the advantage to be continuously updated; was more sustainable; enhanced the role of CCPs; and leverage on existing lists.

190 Other delegations expressed preference for Option 1 as it was difficult for them to develop national lists and because in some countries the CCPs were no active or had no adequate resources. It was also mentioned that for Option 1 there was a need for some level of coordination with CCPs.



191 With regard to the guidance, it was suggested to make it clear that experts are working on a voluntary and relatively informal basis not to make confusion with the formal FAO/WHO provision of scientific advice.

192 The Representative of FAO brought to the attention of the Coordinating Committee that FAO was developing a Food Safety Expert Roster<sup>20</sup> and that selected experts could be considered for two types of assignments: (i) provision of scientific advice for FAO activities in the area of food safety and quality; and (ii) assignments to FAO projects including field missions.

### Conclusion

193 The Coordinating Committee agreed to continue developing the list of experts and institutions available in the region according to Option 2 and noted that the Coordinator could provide advice to those countries where the CCPs are not active.

### DRAFT STRATEGIC PLAN FOR THE CCASIA 2015-2020 (Agenda Item 10b)<sup>21</sup>

194 The Delegation of Japan, as the CCASIA Coordinator, introduced CX/ASIA 12/18/13 (Rev) and recalled that the 16<sup>th</sup> CCASIA (2008) had adopted the first Strategic Plan for the CCASIA (2009-2014) and that the 17<sup>th</sup> CCASIA (2010) had requested the Coordinator to prepare a preliminary draft of the new Strategic Plan for consideration at the present session.

195 He explained that in elaborating the preliminary draft they had taken into consideration: the draft Codex Strategic Plan (2014-2019) to ensure consistency; other regional Strategic Plans, such as for the CCNASWP, to include new activities that might be relevant to the Asia region; and the current Strategic Plan for the CCASIA to retain the activities that were still relevant and delete those that were completed.

196 The preliminary draft has the same structure of the current Strategic Plan with three sections: Introduction, Goals and Strategic Objectives and an Annex to monitor the status of implementation. The timeframe is six years, consistently with the draft Codex Strategic Plan, starting from 2015.

197 The preliminary draft identifies four Goals and six related Strategic Objectives:

- Goal 1 "To promote contribution of Asian Members to the work of the Codex Alimentarius Commission (CAC) and its subsidiary bodies" related to Strategic Objective 1 "To achieve the maximum and effective participation of Asian Members in the activities of CAC and its subsidiary bodies";
- Goal 2 "To enhance communication and coordination among Asian Members" related to Strategic Objective 2 "To strengthen regional communication and coordination among Asian Members in the activities of CAC and its subsidiary bodies";
- Goal 3 "To obtain the maximum benefit from Codex activities" related to Strategic Objective 3 "To promote the development and/or review of Codex standards and related texts taking into account regional situations and needs" and Strategic Objective 4 "To promote the use of Codex standards and related texts as bases for national legislation by Asian Members; and
- Goal 4 "To improve scientific and technical capacities of Asian Members" related to Strategic Objective 5 "To develop and strengthen capacities and functions of CCP and/or National Codex Committee (NCC)" and Strategic Objective 6 "To strengthen food control capacities and framework of Asian Members".

198 The Annex contains a form for monitoring and reporting the implementation of the Strategic Plan, which would allow to better identify countries' expectations and to assess the implementation of the activities. The form also includes columns for responsible party, timeline, criteria for implementation and status. Indicators have been included, similarly with the measurable indicators of the Codex Strategic Plan, to more objectively and clearly assess progress and make smoother monitoring and reporting.

### Discussion

199 Delegations generally supported for the structure and six-year timeframe of the draft new Strategic Plan for the CCASIA. Delegations suggested to specify the timeframe in the Annex and to add a column for measurable indicators and another to track the status of implementation. It was also suggested to consider the goals and activities of the new Codex Strategic Plan and to better explain the relationships between the four Strategic Goals and six Strategic Objectives in the introduction.

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<sup>20</sup> Further information on the FAO Food Safety Expert Roster including selection criteria for inclusion in the roster can be found at <http://www.fao.org/food/food-safety-quality/expert-roster0/roster-home/en/>

<sup>21</sup> CX/ASIA 12/18/13 (Rev); CRD 7 (Comments of India)

200 The Chairperson noted that the Coordinating Committee had two year to finalise its new Strategic Plan and solicited Members to provide their inputs to allow Japan, as the CCASIA Coordinator, to prepare a further draft for finalisation at the next Session.

### Conclusion

201 The Coordinating Committee agreed to establish an eWG, chaired by the CCASIA Coordinator, open to all Members of the Region and observers and working in English only, to prepare a revised draft Strategic Plan for the CCASIA 2015-2020 to take into consideration the new Codex Strategic Plan and relevant discussion at the present Session, for circulation for comments and finalisation at the next session.

202 The Coordinating Committee further agreed to establish a pWG, chaired by the CCASIA Coordinator, which would meet immediately prior to its next Session, and working in English only, to consider the revised draft Strategic Plan for CCASIA 2015-2020, the comments submitted and the status of implementation of the current Strategic Plan and prepare recommendations for the Plenary.

### DISCUSSION PAPER ON PRESERVED YUZA (Agenda Item 11)<sup>22</sup>

203 The Coordinating Committee recalled that at its 17<sup>th</sup> Session it had agreed that an eWG would revise the discussion paper on the development of regional standard for preserved yuza<sup>23</sup> to address specific comments and submit a revised discussion paper for consideration at this session.

204 The Delegation of the Republic of Korea, as the Chair of the eWG, introduced CRD 13 and reported that due to low participation of countries in eWG, they did not have elements to revise the document and, consequently, the relevant paper was not prepared for this session.

### Conclusion

205 The Coordinating Committee noted that, despite the 17<sup>th</sup> CCASIA had agreed to revise the discussion paper, countries had low interest to further work on this product. Therefore, the Coordinating Committee agreed to discontinue consideration of this matter for the time being and to revisit it in the future when necessary data and information would become available.

### DISCUSSION PAPER ON EDIBLE CRICKETS AND THEIR PRODUCTS (Agenda Item 12)<sup>24</sup>

206 The Coordinating Committee recalled that at its last session it had agreed that an eWG, chaired by Lao People's Democratic Republic, would revise a discussion paper on edible crickets and their products for consideration at this session.

207 The Delegation of Lao People's Democratic Republic, as the Chair of the eWG, introduced CX/ASIA 12/18/15 and said that the eWG had received limited consumption data and information on trade was not available.

208 The Representative of FAO informed the Coordinating Committee that a study was done in the scope of FAO's Technical Cooperation Project "*Sustainable insect farming and harvesting for better nutrition, improved food security and household income generation*", launched in May 2010 in Lao People's Democratic Republic. The Representative pointed out that under this project, some work had been done in the area of microbiological experiments wherein enumeration of three indicators of hygiene was used to obtain more insight on the microbiological composition on insects prepared and stored under various conditions; total viable counts, *Enterobacteriaceae* and spore-formers in cooperation with the National University of Laos (NUoL). It was noted in the study that microbiological sample analysis at different points in the food supply chain showed that care should be taken at the farm and retail, similar to the handling of meat or fish products, which makes it important to also address the issue of hygienic practices. However, more analysis might be needed in relation to safety and quality aspects as well as data collection.

209 It was noted that FAO was developing a paper on the food safety implications of edible insects and also that FAO, in collaboration with Wageningen University, had organized an expert consultation on "Assessing the Potential of Insects as Food and Feed in assuring Food Security" (Rome, Italy 23-25 January 2012)<sup>25</sup>. FAO could consider providing support on this subject, if requested.

<sup>22</sup> CRD 13 (Republic of Korea)

<sup>23</sup> CX/ASIA 10/17/16

<sup>24</sup> CX/ASIA 12/18/15

<sup>25</sup> Information on the meeting including the summary report is available at <http://www.fao.org/forestry/edibleinsects/74848/en/>

210 The Delegation of Lao People's Democratic Republic said that they would request the support of FAO to data collection and proposed to establish an eWG to further revise a discussion paper. Some delegations noted that crickets and other insects were also consumed in their countries and offered to provide available data.

### Conclusion

211 In view of the relevance of edible insects for countries in the Region, the Coordinating Committee agreed to continue considering this matter and established an eWG, chaired by Lao People's Democratic Republic, open to all Members of the Region and observers and working in English only, to revise the discussion paper on the basis of new information and data for consideration at the next session.

### NOMINATION OF THE COORDINATOR (Agenda Item 13)<sup>26</sup>

212 On the proposal of the Delegation of Indonesia, the Coordinating Committee unanimously agreed to recommend to the 36<sup>th</sup> Session of the Commission that Japan be reappointed for a second term as Coordinator for Asia. The Delegation of Japan thanked all the Countries for their support and accepted the nomination.

### OTHER BUSINESS AND DATE AND PLACE OF THE NEXT SESSION (Agenda Item 14)

#### *Discussion Paper on Development of Code of Hygienic Practices for the Street-Vended Foods*<sup>27</sup>

213 The Delegation of India introduced CRD 2 and explained the importance of street foods in the region and necessity of a Code of Hygienic Practices (CHP) for these foods.

214 Many delegations and an observer supported the proposal because: it could be used by national governments as a model for national, local and municipal authorities to address hygienic issues of street-vended foods which often escaped from formal inspection; street foods contributed to local economy by providing employment and income; and it was in line with objectives of the draft Strategic Plan for the CCASIA 2015-2020.

215 One delegation, while supporting work on street-vended foods, was of the view that regional Codex codes and guidelines elaborated for other regions, e.g. *Regional Guidelines for the Design of Control Measures for Street-Vended Foods* (Africa) (CAC/GL 22R-1997), could be combined into a global standard. Another delegation noted that due to late distribution of the document, more time was needed to study the proposal.

216 The Representative of FAO noted that street-vended food could be a source of food safety problems and contribute to the deterioration of environmental hygiene and that they required a comprehensive policy to ensure food safety and wholesomeness. The Representative highlighted some important recent work, including the Regional Consultation on Safe Street Foods<sup>28</sup>, jointly organised by WHO SEAR and FAO (Bangkok, 20-23 June 2011), which recommended, among others, to consider the development of a Code of Practice for street food vendors for Asia. This could be based on Codex regional codes and guidelines for street food developed for other regions and also taking into account models already implemented in Asia.

217 The Representative also highlighted the workshop on "Ensuring resilient food systems in Asian cities<sup>29</sup>" (November 2011), which also considered street foods and recommended to revive the earlier established "Regional Centre for safety & management of street food sold in public places". It was noted that the significant work had been done by FAO in Bangladesh to strengthen food safety in street foods for which Good Hygienic Practice (GHP) training material and hygienic street food carts were developed. In addition training manuals on GHP for street foods were developed for Africa and Latin America regions<sup>30</sup>. The Representative expressed the support of FAO in this area based on experiences in the Region.

218 The Representative of WHO noted that street food was likely to be high in salt and trans fat, both of which had significant public health implications, and suggested to also consider nutritional and diet related NCD issues. The Representative noted that an eWG could determine the need for additional assistance in this area and consider the need for a mechanism to share best practices between countries.

<sup>26</sup> CX/ASIA 12/18/16

<sup>27</sup> CRD 2 (Discussion paper on development of Code of Hygienic Practices for the Street-Vended Foods (Asia), prepared by India)

<sup>28</sup> <http://www.fao.org/docrep/016/an037e/an037e00.pdf>

<sup>29</sup> <http://www.fao.org/fcit/meetingevents/regional-workshop-ensuring-resilient-food-systems-in-asian-cities-2011/en/>

<sup>30</sup> They are available on the FAO web site at <http://www.fao.org/food/food-safety-quality/a-z-index/street-foods0/en/>

**Conclusion**

219 The Coordinating Committee agreed that the document should concentrate on hygienic aspect as it was the most important issue to be addressed, recognising that expanding the scope to other aspects could make difficult to finalise the document. Therefore, it was decided to amend the project document, attached to CRD 2, accordingly.

220 The Coordinating Committee agreed to submit to the 36<sup>th</sup> Session of the Commission for approval the project document for new work on the elaboration of a regional Code of Hygienic Practice for the Street-Vended Foods (Appendix IV).

221 Subject to the approval of the Commission, the Coordinating Committee agreed to establish an eWG, chaired by India, open to all Members of the Region and observers and working in English only, to prepare a proposed draft for circulation for comments at Step 3 and consideration at the next session.

***Information on Biofortification by Conventional Breeding***

222 The Coordinating Committee noted the information provided by the Observer from IFPRI on biofortification by conventional breeding. The Observer mentioned that there is no Codex standard on biofortification on conventional breeding. The Observer further informed the Coordinating Committee that the 40<sup>th</sup> CCFL had noted that IFPRI could prepare a discussion paper on this issue for consideration at its next Session (Charlottetown, PEI, Canada, 14-17 May 2013) and that this matter would also be considered at the 34<sup>th</sup> CCNFSDU (Bad Soden am Taunus, Germany, 3-7 December 2012).

***Date and Place of Next Session of the Committee***

223 The Coordinating Committee was informed that its 19<sup>th</sup> Session would be held in approximately two years time and that more detailed arrangements would be communicated to Members following the appointment of the Coordinator by the 36<sup>th</sup> Session of the Commission.

## SUMMARY STATUS OF WORK

SUBJECT MATTER	STEP	ACTION BY:	DOCUMENT REFERENCE (REP13/ASIA)
Proposed Draft Regional Standard for Tempe (N05-2011)	5/8	36 <sup>th</sup> CAC Governments	para. 117, Appendix II
Proposed Draft Standard for Non-Fermented Soybean Products (N06-2005)	5	36 <sup>th</sup> CAC Governments eWG & pWG led by China 19 <sup>th</sup> CCASIA	para. 109, Appendix III
Proposed Draft Standard for Laver Products	2/3	eWG led by Republic of Korea, co-chaired by Japan 19 <sup>th</sup> CCASIA	para. 125
Proposed Draft Code of Hygienic Practice for Street-Vended Food	1/2/3	36 <sup>th</sup> CAC, eWG led by India, Governments, 19 <sup>th</sup> CCASIA	paras 220, 221, Appendix IV
Discussion Paper on New Work on a Regional Standard for Edible Crickets and Their Products	-	eWG led by Lao PDR (assisted by FAO) 19 <sup>th</sup> CCASIA	paras 210, 211
Preparation of the Strategic Plan for CCASIA 2015-2020	-	eWG & pWG led by the Coordinator 19 <sup>th</sup> CCASIA	paras 201, 202

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**PROPOSED DRAFT REGIONAL STANDARD FOR TEMPE (N05-2011)****(Step 5/8)****1. SCOPE**

This standard applies to tempe as defined in Section 2 below and intended for human consumption. It does not apply to those that undergone further processing other than freezing.

**2. DESCRIPTION**

Tempe is a compact, white, cake-form product, prepared from dehulled boiled soybeans through solid state fermentation with *Rhizopus* spp.

**3. ESSENTIAL COMPOSITION AND QUALITY FACTORS****3.1. Composition**

Product covered by this standard shall consist of the following ingredients:

- (a) Soybeans (any variety);
- (b) Mould of *Rhizopus* spp. (*R. oligosporus*, *R. oryzae* and/or *R. stolonifer*) mix with cooked rice powder, rice bran powder and/or wheat bran powder as an inocula.

**3.2. Quality Factors****3.2.1 Organoleptic**

- (a) Texture: Compact and not easily disintegrated upon cutting with knife.
- (b) Colour: White colour of luxurious growth of mycellium of *Rhizopus* spp.
- (c) Flavour: Characteristic of tempe flavour, nutty, meaty, and mushroom-like.
- (d) Odour: Characteristic of fresh tempe odour without ammonia smell.

**3.2.2 Foreign Matters**

Tempe shall be free from foreign matters (e.g. other beans, small stone, husk etc).

**3.2.3 Analytical Requirements**

- (a) Moisture content 65% w/w max.
- (b) Protein content 15% w/w min.
- (c) Lipid content 7% w/w min.
- (d) Crude fibre 2.5% w/w max.

**3.3 Classification of "defectives"**

Any container that fails to meet the applicable quality requirements referred to in Section 3.2 should be considered as a "defective".

**4. FOOD ADDITIVES**

4.1 None permitted.

4.2 Processing aids

Processing aids can be used in these products to control acidity during soaking the beans.

**5. CONTAMINANTS**

5.1 The products covered by this Standard shall comply with the maximum levels (MLs) of the *General Standard for Contaminants and Toxins in Food and Feed* (CODEX STAN 193-1995).

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

## 6. HYGIENE

6.1 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 *Code of Practice – General Principles of Food Hygiene* (CAC/RCP 1-1969), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

6.2 The products should comply with the microbiological criteria established in accordance with the *Principles for the Establishment and Application of Microbiological Criteria for Foods* (CAC/GL 21-1997)

## 7. LABELLING

7.1. The products covered by the provisions of this Standard shall be labelled in accordance with the *General Standard for the Labelling of Prepacked Foods* (CODEX STAN 1-1985)

### 7.2 Name of the product

The name of the product to be shown on the label shall be “Tempe”.

## 8. METHODS OF ANALYSIS AND SAMPLING

Provision	Method	Principle	Type
Moisture Content	AOAC 925.09	Gravimetry (vacuum oven)	I
Protein Content	AOAC 955.04D (using factor 5.71)	Titrimetry, Kjeldahl digestion	I
Lipid Content	AOAC 983.23	Gravimetry (Roese-Gottlieb)	I
Crude Fiber	ISO 5498:1981	Ceramic fiber filtration	I



**PROPOSED DRAFT REGIONAL STANDARD FOR  
NON-FERMENTED SOYBEAN PRODUCTS (N06-2005)  
(Step 5)**

**1. SCOPE**

This standard applies to products, as defined in Section 2, and offered for direct consumption, including for catering purposes, repacking or further processing if required.

**2. DESCRIPTION****2.1 Product Definition**

Non-fermented soybean products are the products, the main ingredients of which are the soybean and/or soy derivative(s) (e.g. soybean flours, soybean concentrates, soybean isolates or defatted soya) and water which are produced without fermentation process. The products should be processed, in an appropriate manner, before or after being packed in a container, so as to prevent spoilage.

**2.2 Classification****2.2.1 Soybean Milk and Related Products****2.2.1.1 Soybean milk**

Soybean milk is the milky liquid, prepared from soybeans with eluting protein and other components in hot/cold water or other physical means, without adding optional ingredients. Fibres can be removed from the products.

**2.2.1.2 Composite / flavoured soybean milk**

Composite / flavoured soybean milk is the milky liquid, prepared by adding optional ingredients to soybean milk. It includes products such as soybean milk sweetened with sugar, spiced soybean milk, salted soybean milk.

**2.2.1.3 Soybean-based beverages**

Soybean-based beverage is the milky liquid products prepared by adding optional ingredients to soybean milk, with lower protein content than composite/ flavoured soybean milk (2.2.1.2).

**2.2.2 Soybean Curd and Related Products****2.2.2.1 Semisolid soybean curd**

Semisolid soybean curd is the semisolid product in which soybean protein is coagulated by adding coagulant into the semi-finished soybean milk.

**2.2.2.2 Soybean curd**

Soybean curd is the solid product with higher water content, and is made from semi-finished soybean milk and coagulated by adding coagulant.

**[2.2.3] Compressed Soybean Curd**

Compressed soybean curd is partially dehydrated soybean curd, of which the water content is much lower than Soybean curd and has a chewy texture.

**2.2.4 Dehydrated Soybean Milk Film**

Dehydrated soybean milk film is obtained from the uncovered still surface of semi-finished soybean milk, with or without folding up, which will be dehydrated. It may be dipped in salt solution prior to dehydration

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

- a) Soybean and/or soy derivative(s)
- b) Water

**3.2 Optional Ingredients**

- a) edible oil
- b) sugars

- c) salts
- d) spices, seasoning and condiments
- e) other ingredients as appropriate

### 3.3 Quality Criteria

3.3.1 The non-fermented soybean products shall have the characteristic flavour, odour, colour and texture of the product. There are no visible foreign matters in the products.

#### 3.3.2 Component Requirement

The non-fermented soybean products should comply with the requirements listed in Table 1.

Table 1 Components requirement

	Type	Moisture (g/100g)	Protein (g/100g)
Soybean milk and related products (2.2.1)	Soybean milk (2.2.1.1)	-	≥ 2.0
	Composite / flavoured soybean milk (2.2.1.2)	-	≥ 2.0
	Soybean-based beverages (2.2.1.3)	-	≥ 0.8
Soybean curd and related product (2.2.2)	Semisolid soybean curd (2.2.2.1)	> 92.0	≥ 2.5
	Soybean curd (2.2.2.2)	≤ 92.0	≥ 3.5
Compressed soybean curd [2.2.3]		≤ 75.0	≥ 13.0
Soybean milk film and related product (2.2.4)		≤ 20.0	≥ 30.0

### 3.4 Classification of “Defectives”

Any products in minimal package that fail to meet the quality requirements, set out in Section 3.3, shall be considered a “defective”.

### 3.5 Lot Acceptance

A lot can be considered as meeting the applicable quality requirements referred to in Sections 3.3, when the number of "defectives", defined in Section 3.4, does not exceed the acceptance number (c) of the appropriate sampling plan.

## 4. FOOD ADDITIVES

### 4.1 General requirements

Only those functional classes indicated as justified in the table below may be used for the products categories specified.

In accordance with Section 4.1 of the Preamble to the General Standard for Food Additives (CODEX STAN 192-1995), additional additives may be present in non-fermented soybean products as a result of carry-over from soybean ingredients.

Food additive/ functional class	Soybean milk and related products (2.2.1)			Soybean curd and related products (2.2.2)		Compressed soybean curd (2.2.3)	Dehydrated Soybean milk film (2.2.4)
	Soybean milk (2.2.1.1)	[Composite/ flavoured soybean milk (2.2.1.2)]	Soybean- based beverage (2.2.1.3)	Semisolid soybean curd (2.2.2.1)	Soybean curd (2.2.2.2)		
Acidity regulators	-	[-]	X	X	X	X	-
Antioxidants	-	[-]	X	-	-	-	-
Colours	-	[-]	X	-	-	-	-
Emulsifiers	-	[-]	X	-	-	-	-
Firming Agents	-	-	-	X	X	X	-
Flavour enhancer	-	[-]	X	-	-	-	-
Preservatives	-	-	-	-	-	X	X
Stabilizers	-	[-]	X	-	X	-	-
Sweeteners	-	[-]	X	-	-	-	-

X = The use of food additives belonging to the functional class is technologically justified.

- = The use of additives food belonging to the functional class is not technologically justified

Acidity regulators, antioxidants, colours, emulsifiers, firming agents, flavour enhancers, preservatives, stabilizers and sweeteners listed in Table 3 of the General Standard for Food Additives (CODEX STAN 192-1995) are acceptable for use in non-fermented soybean products categories as specified in the table above.

## 4.2 Specific food additive provisions

### 4.2.1 Soybean-based beverage

Functional Class	INS No.	Name of Food Additives	Maximum Level
Antioxidant	307a,b,c	Tocopherols	20000 mg/kg
Colour	150b	Caramel II-sulfite caramel	20000 mg/kg
	150c	Caramel III-ammonia caramel	20000 mg/kg
	150 d	Caramel IV-sulfite ammonia caramel	20000 mg/kg
	160a(i),a(iii),e,f	Carotenoids	2000 mg/kg
	160 a(ii)	Cartenes, beta-, vegetable	2000 mg/kg
Emulsifier	432-436	Polysorbates	2000 mg/kg
	473	Sucrose esters of fatty acids	20000 mg/kg
	475	Polyglycerol esters of fatty acids	20000 mg/kg
	491-495	Sorbitan esters of fatty acids	20000 mg/kg
Stabilizer	405	Propylene glycol alginate	10000 mg/kg
Sweetener	950	Acesulfame potassium	500 mg/kg
	951	Aspartame	1300 mg/kg
	955	Sucralose (Trichlorogalactosucrose)	400 mg/kg
	960	Steviol glycosides	200 mg/kg
Flavour enhancer	640	Glycine	1000 mg/kg

### 4.2.2 Soybean curd

Stabilizers used in accordance with Tables 1 and 2 of the Codex Standard for Food Additives in food category 06.8.3 are acceptable for use for foods conforming to this standard.

### 4.2.3 Compressed soybean curd

Functional Class	INS No.	Name of Food Additives	Maximum Level
Preservatives	262ii	Sodium diacetate	1000 mg/kg

### 4.2.4 Dehydrated soybean milk film

Functional Class	INS No.	Name of Food Additives	Maximum Level
Preservatives	220-225,227-228, 539	Sulfites	200 mg/kg, calculate by SO <sub>2</sub>

### 4.3 Processing aids

Processing aids with antifoaming, controlling acidity for coagulant and for extracting soybean milk and carrier functions can be used in the products covered by this standard.

### 4.4 Flavourings

The flavourings used in products covered by this standard shall comply with the Guidelines for the Use of Flavourings (CAC/GL 66-2008).

## 5. CONTAMINANTS

The products covered by this Standard shall comply with the Maximum Levels of the General Standard for Contaminants and Toxins in Food and Feed (CODEX STAN 193-1995).

## 6. HYGIENE

6.1 It is recommended that the products to which this standard applies should be manufactured and handled in compliance with the General Principles of Food Hygiene (CAC/RCP 1-1969) and with other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

6.2 This product should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

## 7. WEIGHTS AND MEASURES

Quantity tolerance shall be as follows:

Nominal quantity of product (Qn) in g or mL	Tolerable deficiency (T) <sup>a</sup>	
	Percent of Qn	g or mL
0~50	9	—
50~100	—	4.5
100~200	4.5	—
200~300	—	9
300~500	3	—
500~1000	—	15
1000~10000	1.5	—
10000~15000	—	150
15000~50000	1	—

<sup>a</sup>T values are to be rounded up to the next 1/10 of a g or mL for Qn≤1000 g or mL and to the next whole g or mL for Qn > 1 000 g or mL.

(Reference: Quantity of product in prepackages (OIML R 87-2004))

## 8. LABELLING

8.1 The product covered by the provisions of this Standard shall be labelled in accordance with the latest edition of the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985).

8.2 If genetically modified soybean is used in the process, it shall be indicated in the label in accordance with national legislation.

8.3 If the product is meant to be sold as vegetarian food, the type of oil and fat added should be indicated with regards to its origin.

**8.4 The Name of the Product**

The product should be designated with the appropriate term in section 2.2 or other names in accordance with the composition and the law and custom of the country in which the product is sold and in the manner not to mislead the consumer.

**9. METHODS OF ANALYSIS AND SAMPLING****9.1 Methods of Analysis****9.1.1 Determination of Moisture Content**

According to AOAC 925.09.

**9.1.2 Determination of Protein Content**

According to AOAC 955.04D, nitrogen factors for non-fermented soybean products are 5.71.

## PROJECT DOCUMENT

### Regional Code of Hygienic Practice for Street-Vended Foods (Asia)

#### 1. Purpose and Scope

The purpose and Scope of the work is to develop the Code of Hygienic Practice for Street-Vended Foods for the Asian region.

Street vendors form a very important segment of the unorganized sector in the countries of this region. Street vendors are often those who are unable to get regular jobs in the remunerative formal sector on account of their low level of education and skills. They try to solve their livelihoods issues through their own meager financial resources and sweat equity. Public authorities often regard street vendors as a nuisance and as encroachers of sidewalks and pavements and do not appreciate the valuable services that street vendors render to the common man.

At the same time, street food vending has become a serious public health issue and a great concern to everybody. This is due to widespread food borne diseases, due to the mushrooming of wayside food vendors who lack an adequate understanding of the basic food safety and hygiene issues. Major sources contributing to microbial contamination are the place of preparation of food, utensils used for cooking and serving, raw materials, lack of access to potable water, time and temperature abuse of cooked foods, inadequate solid waste management systems and the personal hygiene of the vendors.

The purpose of this new work is to help improve the condition of the Street-Vended foods thus ensuring Public Health Safety.

#### 2. Relevance and timelines

Street foods are perceived to be a major public health risk due to lack of basic infrastructure and services, difficulty in controlling the large numbers of street food vending operations because of their diversity, mobility and temporary nature. A general lack of factual knowledge about the epidemiological significance of many street vended foods, poor knowledge of street vendors in basic food safety measures and inadequate public awareness of hazards posed by certain foods has severely hampered the deployment of a scientific approach to this very serious issue of public health and safety. Review of literature reveals that there have been several documented cases of food poisoning outbreaks due to street foods. Street foods were responsible for 691 food poisoning outbreaks and 49 deaths from 1983 to 1992 in Shandong Province (China). Foodborne bacterial pathogens commonly detected in street vended foods are *Bacillus cereus*, *Clostridium perfringens*, *Staphylococcus aureus* and *Salmonella* spp. People, who patronize street food, have been reported to suffer from food borne diseases like diarrhoea, cholera, typhoid fever and food poisoning.

#### 3. The main aspects to be covered:

It is a well-known fact that most food-borne diseases, if not all, can be prevented by applying the basic principles of food hygiene throughout the food chain. The proposed Draft Code of Hygienic Practice for Street Vended Foods would provide the Guidelines defining the general hygienic requirements and recommended practices concerning the preparation and vending of street foods. The guidelines will address the conditions that should be taken into consideration when setting street vending food standards. They also aim at helping the relevant authorities in improving the level of hygiene of these food preparations and vending processes in way that guarantees safe, healthy and nutritional foods to the consumers, in accessible locations.

#### 4. Assessment against the Criteria for the Establishment of Work Priorities:

##### **4.1 Assessment with respect to the General Criterion: Consumer protection from the view of health, food safety, ensuring fair practices in food trade and taking into account the identified needs of developing countries.**

Street vended foods are an important component of the food supply chain. It assumes greater significance in developing countries where it provides nutritional security to the poor and vulnerable sections of the society. The proposed work is directed primarily to develop Code of Hygienic Practice for street vended foods that will safe guard health of the people consuming street food by assuring them of safe and wholesome food. The Code of Hygienic Practice will provide useful guidance, in particular to the developing countries in the region for upgrading the operation of the street food operators to ensure that the population

has access to safe and nutritious food at convenient locations.

#### **4.2 Assessment with respect to criteria applicable to general subjects:**

##### **Diversification of national legislations and apparent resultant or potential impediment to international trade**

In the four level of standard setting that is prevalent, regional standards are for regional groups with similar geographical, climate, and cultural factors. Developing countries particularly in Asia region have the street food operations in similar climatic and economic scenarios. However, street-food vending is inherently fraught with risk because of the nature of operations, educational and skill profile of the street food vendors, lack of access to potable water, solid waste management facilities etc. Therefore, development of a Codes of Practice will help the respective national authorities to address these concerns in a cohesive framework. The development of Draft Code of Hygienic Practice for Street-Vended Foods (Asia) is intended to address the Public Health issues of the region and is in no way an impediment to the international trade. On the other hand, the work by an international organization can be used as an ideal model to create national standards for the sector.

##### **4.3 Work already undertaken by other international organizations in this field and/or suggested by the relevant international intergovernmental bodies**

The World Health organization (WHO), Food and Agriculture Organization (FAO) and FAO/WHO Coordinating Committee for Near East (CCNEA), FAO/WHO Coordinating Committee for Africa (CAFRICA) and FAO/WHO Coordinating Committee for Latin America and the Caribbean (CCLAC) are some of the International Organizations who are actively involved in regard to the safety of street vended foods.

##### **4.4 Consideration of the global magnitude of the problem or issue**

The Code of Hygienic Practice will address the regional issues pertaining to safety and hygiene of the street vended food in the region.

##### **4.5 Amenability of the subject of the proposal to standardization**

The development of Draft Regional Code of Hygienic Practice for Street-Vended Foods (ASIA), at the regional level can be used by respective national governments as a model for setting / creating their own national or even local/municipal level guidelines depending on local consideration.

#### **5. Relevance to Codex Strategic Objectives:**

The proposed work directly relates to the following Codex Strategic Goals/Activities from the Codex Strategic Plan 2008-2013:

##### **Goal 1.1: Promoting sound regulatory frameworks**

The development of Draft Code of Hygienic Practice for Street-Vended Foods (Asia) is consistent with the direction elaborated under Goal 1, i.e., CAC will develop international standards, guidance and recommendations based on scientific principles for the reduction of health risks along the entire food chain.

##### **Goal 4.5: Promote interdisciplinary coordination at the national and regional level**

The development of a Draft Code of Hygienic Practice for Street-Vended Foods (Asia) will help to establish coordination and communication among the national and regional level.

##### **Goal 5: Maximum and effective participation of members**

The development of a Draft Code of Hygienic Practice for Street-Vended Foods (Asia) should generate interest in participation from developing countries of the region. We anticipate conducting this Draft Code of Hygienic Practice for Street-Vended Foods (Asia) through an electronic working group using email exchanges and web meetings designed to foster increased participation, as was done with the development of the hygiene provisions in the Draft regional Code of Hygienic Practice for Street-Vended Foods (Near East) (CX/NEA 07/4/6).

#### **6. Information on the relation between the proposal and other Codex documents**

This work has been developed keeping in mind the "Hygiene provisions in the Draft regional Code of Hygienic Practice for Street-Vended Foods of (Near East)" (CL 2012/1-FH), Regional Guidelines For The Design Of Control Measures For Street-Vended Foods (Africa) (CAC/GL 22R – 1997), Regional Code Of Hygienic Practice For The Preparation And Sale Of Street Foods (Latin America and the Caribbean)

(CAC/RCP 43R-1997) and Essential Safety Requirements For Street-Vended Foods-Food Safety Unit Division of Food and Nutrition, World Health Organization-1996.

With regard to the hygienic provisions in the draft Code of Hygienic Practice, consultation will be done, if necessary with the Codex Committee on Food hygiene.

**7. Identification of any requirement for and availability of expert scientific advice.**

No expert scientific advised is envisaged at this stage.

**8. Identification of any need for technical input to the standard from external bodies so that this can be planned for**

No expert scientific advised is envisaged at this stage.

**9. Proposed timeline for completion of the new work including the start date, the proposed date for adoption at Step 5, and the proposed date for adoption by the Commission; the time frame for developing a standard should normally not exceed five years.**

Proposed timeline-

- Consideration of new work by the 18<sup>th</sup> Session of the FAO/WHO Coordinating Committee for Asia (CCASIA) to be held in Tokyo, Japan from 5-9 November, 2012
- Consideration of new work by 36<sup>th</sup> Session of the Commission in 2013.
- Consideration of draft of Code of Hygienic Practice at Step 4 at the 19<sup>th</sup> Session of the FAO/WHO Coordinating Committee for Asia (CCASIA) in 2014.
- Depending upon the progress, CCASIA might forward the draft to the 46<sup>th</sup> session of Codex Committee on Food Hygiene (CCFH) in 2014 for endorsement of the hygienic provision and subsequent adoption at Step 5/8 by 38<sup>th</sup> Session of the Commission in 2015.
- Alternatively, consideration at Step 5 (or 5/8) at the 20<sup>th</sup> Session of the FAO/WHO Coordinating Committee for Asia (CCASIA) in 2016.
- Consideration for Adoption at Step 8 by the 40<sup>th</sup> Session of the Commission in 2017.