

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
United Nations



World Health
Organization

Viale delle Terme di Caracalla, 00153 Rome, Italy - Tel: (+39) 06 57051 - E-mail: codex@fao.org - www.codexalimentarius.org

Agenda Item 8

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**JOINT FAO/WHO FOOD STANDARDS PROGRAMME
FAO/WHO COORDINATING COMMITTEE FOR ASIA
Twenty-second Session
Virtual
12, 13, 14, 17, 18 and 21 October 2022**

**REPORT OF THE VIRTUAL WORKING GROUP ON THE PROPOSED DRAFT
REGIONAL STANDARD FOR QUICK FROZEN DUMPLING**

(Prepared by the Electronic Working Group chaired by China)

BACKGROUND

1. Held on September 23rd, 2022, the virtual working group (VWG) was chaired by China to discuss the draft regional standard section by section and to consider comments published in CX/ASIA 22/22/8 Add.1 on the proposed draft regional for Quick Frozen Dumpling.
2. The VWG Chair noted that almost all comments published in CX/ASIA 22/22/8 Add.1 had been addressed and included in the new draft (CRD06) presented to the meeting, and indicated that the discussion would be based on CRD06.
3. The Chair introduced the critical points of the draft and stated that all comments gathered through three rounds of circulation had been carefully considered and recommendations from the Chair were also given in the comment templates.
4. The VWG agreed to most recommendations, presented new comments and asked for further deliberation. The edited version of the draft regional standard in track changes based on VWG discussion is available in Appendix I. The participating members list of the VWG is included in Appendix II.

DISCUSSION AND OUTCOMES

1 SCOPE

5. As per comments received from member countries, the wording “or further processing as appropriate” was inserted to Scope to bring more clarity as products under this proposed draft regional standard includes raw form that needs to be cooked before consumption.

3.1.1 BASIC INGREDIENTS

6. “b) water” was removed from 3.1.1 Basic ingredients as proposed by one member country.

3.2.2 DEFECTS AND ALLOWANCES

7. One member country proposed to include a footnote to “visible foreign matters” to define the foreign matter under 3.2.2 Defects and allowances to be consistent with other spices commodity standards, for example, *Standard for Black, White and Green Peppers* (CXS 326-2017). The VWG was reminded that there is a definition for foreign matter under *Standard for Quick Frozen Shrimps or Prawns* (CXS 92-1981).
8. While one member mentioned that standards developed by CCASIA did not have similar explanation for foreign matter and it was up to the Committee to decide whether it’s necessary to include this footnote. The VWG agreed to add a foot note to “visible foreign matters”.

3.4 LOT ACCEPTANCE

9. One member country proposed to move the second sentence “the number of defectives as defined in Section 7...” to Section 7 as a new sub-section 7.1.2 Lot acceptance.

4 FOOD ADDITIVES

10. “As Food Blue No.1” related to “INS133 Brilliant blue FCF” in the last column of table of acceptable food

additives was deleted as it was not a synonym for Brilliant blue FCF.

7 WEIGHTS AND MEASURES

11. One member country indicated that there was no need for this section as net weight already covered under “Labelling” section. To be consistent with the format of commodity standards, the VWG agreed to retain this section.

8.3 STORAGE INSTRUCTION

12. One country proposed to add storage instructions under the labelling to be in line with the other frozen food standards available in fish and fishery products and other commodity standards.
13. Some countries expressed that storage instruction was covered by other general standards and it was unnecessary to add storage instruction in this commodity standard.
14. Some countries noted that the proposed inclusion of a specific storage instruction stating that it should be stored at -18 degrees Celsius is not included in the general standards. The VWG agreed to add a new section on storage instruction.

9 PACKAGING

15. One member country proposed to add a new section on Packaging (before Methods of Analysis and Sampling) to be consistent with other Codex standards on quick frozen foods, while some countries indicated to delete section 9 Packaging as the Code of Practice for the Processing and Handling of Quick Frozen Foods were quoted under the Hygiene section so there no a need to also make reference to it under Section 9.
16. One country suggested to retain this section and should read as “Packaging used for quick frozen dumpling shall be in accordance with the relevant provisions of the Code of Practice for the Processing and Handling of Quick Frozen Foods (CXC 8-1976).” The VWG agreed to replace the original text with the proposed sentence.

RECOMMENDATION

17. CCASIA22 is invited to consider the proposed draft regional standard for quick frozen dumpling as included in Appendix I, and to send it to CAC45 for adoption at Step 5 or 5/8, with a view to progress it through the Codex step procedure.

PROPOSED DRAFT REGIONAL STANDARD FOR QUICK FROZEN DUMPLING

1. Scope

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

2. Description

2.1 Product definition

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

2.2 Process definition

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

2.3 Product types

2.3.1 raw dumpling

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

2.3.2 cooked dumpling

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

3. Essential composition and quality factors

3.1 Ingredients

3.1.1 Basic ingredients

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

~~b) water~~

3.1.2 Optional ingredients

a) meat

b) poultry

c) aquatic products

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

e) eggs

f) nuts and seeds

g) bean

h) edible oil and fat

i) derived products of a) to h)

j) sugar

k) edible salt

~~l) edible oil and fat products~~

~~m) spices and culinary herbs~~

~~ma~~) seasonings

~~ne~~) other ingredients as appropriate

3.2 Quality criteria

3.2.1 General requirements

Quick frozen dumpling should have the following qualities:

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

3.2.2 Defects and allowances

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

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

3.3 Classification of “defectives”

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

3.4 Lot acceptance

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

- the number of “defectives” as defined in Section 3.3 does not exceed the acceptance number (c) of an appropriate sampling plan with an AQL of 6.5.
- ~~the number of “defectives” as defined in Section 7 does not exceed the acceptance number (c) of an appropriate sampling plan with an AQL of 6.5, (see relevant Codex texts on methods of analysis and sampling).~~

4. Food additives

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

INS	Name of Food additives	Maximum Level (mg/kg)
<u>Emulsifier</u>		
340(ii)	Dipotassium hydrogen phosphate	0.3
450(iii)	Tetrasodium diphosphate	0.07 As phosphorus
<u>477</u>	<u>Propylene glycol esters of fatty acids</u>	<u>700</u>
<u>Thickener</u>		
<u>405</u>	<u>Propylene glycol alginate</u>	<u>2000</u>
<u>Raising agent/Stabilizer</u>		
522	Aluminum Potassium Sulfate	200 As aluminum. Singly or in combination: Aluminum Potassium Sulfate (INS 522) and Aluminum Ammonium Sulfate (INS 523).

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

		(for dumpling skin only)
523	Aluminum Ammonium Sulfate	200 As aluminum. Singly or in combination: Aluminum Potassium Sulfate (INS 522) and Aluminum Ammonium Sulfate (INS 523).
Flavor enhancer		
640	Glycine	GMP
Color		
160c(ii)	Paprika extract	100 On a total carotenoid basis
161b(i)	Lutein from <i>Tagetes erecta</i>	100
124	Ponceau 4R (Cochineal red A)	500 If it is used along with other food colors, the total usage of food colors should be no more than 500 mg/kg
127	Erythrosine	300 If it is used along with other food colors, the total usage of food colors should be no more than 500 mg/kg
133	Brilliant blue FCF	100 As Food Blue No. 1, if if it is used along with other food colors, the total usage of food colors should be no more than 500 mg/kg

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

5. Contaminants

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

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

6. Hygiene

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

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

7. Weights and measures

7.1 Net weight

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

7.1.1 Classification of “defectives”

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

7.1.2 Lot acceptance

~~—The number of “defectives” as defined in this sSection 7—does not exceed the acceptance number (c) of an appropriate sampling plan with an AQL of 6.5, (see relevant Codex texts on methods of analysis and sampling).~~

8. Labelling

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

8.1.2 Name of the product

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

8.3 Storage instruction

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

8.43 Labelling of Non-Retail Containers

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

9. Packaging

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

Packaging used for quick frozen dumpling shall:—

(a) protect the organoleptic and other quality characteristics of the product;—

(b) protect the product against microbiological and other contamination;—

(c) protect the product, as far as practicable, against dehydration, heat accumulation by radiation, and, where appropriate, leakage;—

(d) not pass on to the product any odor, taste, color or other foreign characteristic, throughout the processing (where applicable) and distribution of the product up to the time of final sale.

109. Methods of Analysis and Sampling

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

VWG ON PROPOSED DRAFT REGIONAL STANDARD FOR QUICK FROZEN DUMPLING**LIST OF PARTICIPATING MEMBER COUNTRIES****CHINA****INDIA****JAPAN****MALAYSIA****REPUBLIC OF KOREA****SINGAPORE****THAILAND****THE PHILIPPINES**