

食品法典委员会

联合国粮食及
农业组织

世界卫生组织

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议题 8

CX/ASIA 22/22/8

2022 年 8 月

联合国粮农组织/世卫组织联合食品标准计划
食品法典委员会

第二十二届会议

线上形式 2022 年 10 月 12、13、14、17、18 和 21 日

速冻饺子拟议区域标准草案

(步骤 4)

(中国主持的电子工作组编写)

食典委成员和观察员在步骤 3 对该拟议草案 (附录 I) 提出意见应参照 CL 2022/53/OCS-ASIA 文件的规定进行, 具体可见食典委网页/2022 号通函。

引言

1. 在2016年9月举行的亚洲协调委第二十届会议¹上, 中国提交了速冻饺子 (Jiaozi) 讨论文件/项目文件。亚洲协调委第二十届会议要求中国修订讨论文件/项目文件, 作为一项新工作供下届会议审议。根据亚洲协调委第二十届会议报告, 作出如下修订:

- i. 提供了更多有关国家立法多样化、食品安全问题、贸易障碍以及产品是否适合标准化的信息;
- ii. 讨论文件已明确涵盖“工作重点确定标准”下要求的所有信息;
- iii. 本讨论文件中的产品名称已从“速冻饺子 (Jiaozi)”改为“速冻饺子”;
- iv. 产品定义已根据提交CCASIA21/CRD3 Rev.2文件的意见进行了修订。

¹ REP17/ASIA 第 118 段

2. 在2019年9月举行的亚洲协调委第二十一届会议²上，中国进一步强调了主要修订内容，包括从产品名称中删除拼音Jiaozi，扩大产品定义的范围，增列由米粉制成的饭团，并将海鲜、坚果等纳入饺馅的可能配料清单。成员们对修订后的项目文件表示欢迎，对新的工作普遍表示支持。一位成员还强调，必须确保该标准具有包容性。经讨论，亚洲协调委第二十一届会议决定：

- i. 将该项目文件作为一项新工作提交食典委第四十三届会议批准；
- ii. 在新工作得到批准后，成立由中国主持的电子工作组，编制拟议修订草案，在步骤3分发以征求意见，供亚洲协调委第二十二届会议审议。

3. 2020年11月，食典委第四十三届会议³批准了关于制定速冻饺子区域标准的新工作提案（工作编号N03-2020），并指出，正如食典委执委会第七十九届会议所建议，涵盖范围应为本区域特有，并且主要在本区域进行贸易的产品。

4. 为促进该项目取得进展，成立了由中国主持的速冻水饺电子工作组，工作语言为英语。电子工作组以通信（电子邮件）方式开展工作。

电子工作组目标

5. 工作组目标是编制拟议标准草案，以便在步骤3分发以征求意见，并在亚洲协调委第二十二届会议上审议。

参与情况

6. 2020年12月，电子工作组向食典委成员和观察员分发邀请函。日本、大韩民国、波兰、新加坡、泰国、美利坚合众国和国际冷冻食品协会注册加入电子工作组（参与者名单见附录II）。电子工作组主席还通过食典委秘书处和中国联络点向各成员发出邀请，鼓励更多成员参与，特别是生产和消费同类产品的国家和地区。

评论意见和结论

7. 中国编写了该标准初稿，并征求了两轮评论意见。第一轮意见征求于2021年5月开始。一些成员表示，由于2019冠状病毒病（COVID-19）疫情，很难与业界召开线下会议，并要求延迟提交材料，对此，电子工作组主席同意推迟截止日期。在这一轮意见征求中，日本、大韩民国、泰国和美利坚合众国提交了评论意见。第二轮意见征求于2022年2月启动，收到了来自日本、大韩民国、泰国和美利坚合众国的评论意见。

² REP20/ASIA 第99-102段

³ REP20/CAC 第55段和附录V

标准草案讨论

8. 所有评论意见均收集到评论意见模板中（按照条款和/或子条款顺序；第一轮评论意见参见附录 III；第二轮评论意见参见附录 IV）。每条评论意见均经过深思熟虑，模板中还列出主席的建议。评论意见已体现在草案中，特别是有关产品定义、类型、质量标准、食品添加剂等内容的意见。成员们提出的编辑性修改和英文措辞澄清，也体现在草案中。

2.1 产品定义

9. 确定产品定义旨在更具包容性和灵活性，并确保所涵盖产品为该区域特有，并且主要在该区域进行贸易。根据韩国的研究，一些饺子两侧面皮可能无法通过压合完全密封。因此，草案中删除了“.....边缘应通过压合密封.....”。根据评论意见，对英文措辞也进行了一些修改。例如，“面粉”涵盖“淀粉质面粉”一词，而面粉类型细节信息在第 3.1 节配料中有所说明，因此删除“淀粉质面粉”，以免产生误解。

2.2 过程定义

10. 由于冷冻过程对本标准十分重要，因此增加第 2.2 节，完善冷冻过程的信息，这也与其他食典标准一致。

2.3 产品种类

11. 这一部分已按照部分国家的建议重新编排。韩国建议，半熟的饺子不能视为“熟”饺子。因此，为明确产品分类，韩国建议“未熟”和“半熟”的饺子属于“生”饺子，而全熟的饺子则属于“熟”饺子。部分完全煮熟的饺子可直接食用，因此，可能无需重新加热。因此，韩国建议在该句中加入“如需”。2.3.1 节生饺子中的“全熟”一词已删除，因为可能会产生误解，即：

3. 基本成分和质量因素

12. 该修正案增列一些配料，并遵循《食品和动物饲料分类》（CXA 4-1989）使用的术语。一个国家建议，此部分需尽可能参考现行食典标准。根据其他食典标准的格式，基本配料部分不引用现行食典标准，根据商品标准一般格式，亦无需引用。根据业内所做调查，增列了其他国家饺子制作中广泛使用的其他配料。

3.2 质量标准

13. 原文已重新编排为 3.2.1 “一般要求”和 3.2.2 “缺陷及允许量”。根据韩国业界的说法，部分饺子，特别是汤饺，饺馅含量可能低于建议的产品总重量的 35% (w/w)。因此，大韩民国建议降低这一数字，或删除整句话。日本建议，参与市场贸易的应为饺馅含量 30%（饺皮含量 70%）或以上的产品，考虑到标准中应体现当前贸易惯例，因此，将原来的百分比改为“30%（饺皮 70%）或以上”。

14. 产品具体形状难以描述，可制成各类形状，例如，在中国，饺子大多为半月形，而在其他亚洲国家，形状可能大不相同。为避免产生误解，已修改一些英文措辞。

4. 食品添加剂

15. 为使食品添加剂使用更为灵活，本节需参考《食品添加剂通用标准》(CXS195-1992)、食品类别和表 I、II 或 III。食品添加剂食方类型清单可能会限制创新，形成贸易障碍。美国建议，一般性参考《食品添加剂通用标准》。此外，如果部分食品添加剂在该产品中被取消认证，或新的食品添加剂得到认证，标准不必修订。泰国还建议修改这句话，使之与其他食典标准相一致。

16. 由于某些项目的最高含量相当高，相关国家已提供证明资料。对于某些不在《食品添加剂通用标准》清单上的项目，已提供支持信息。请参考第二轮分发的评论意见模板。

8. 标签

17. 由于《非零售食品包装物标签通用标准》(CXS 346-2021) 已被采用，因此，非零售食品包装物的参考有所增加。

结论和建议

18. 考虑到几乎所有提交意见都已妥善处理，速冻饺子拟议标准草案可随时提交亚洲协调委第二十二届会议，供其在步骤 4 中审议。请亚洲协调委第二十二届会议审议拟议标准草案（见附录 I），以便通过食典步骤程序推进。

速冻饺子拟议区域标准草案

1. 范围

本标准适用于第 2 节所定义的产品，即供直接食用的速冻饺子。

2. 内容介绍

2.1 产品定义

速冻饺子是由面粉制成的面团与肉类、禽类、蛋类、水产品、水果和蔬菜、坚果及其衍生产品等中的一种或多种馅料制备的产品。在快速冷冻前，应将馅料包裹在擀好的面团中。

2.2 过程定义

速冻饺子产品需经适当设备冷冻，并满足下文中所列条件。冷冻过程应迅速通过最大冰结晶生成温度区间。速冻过程只有在产品热稳定后热中心温度达到或低于-18 摄氏度时方可视为完成。允许采用在控温条件下对速冻产品重新包装这一公认做法。

2.3 产品种类

2.3.1 生饺子

该产品在速冻前未煮熟或部分煮熟，食用前需要煮熟。

2.3.2 熟饺子

该产品在速冻前已完全煮熟，如需，在食用前可重新加热。

3. 基本成分和质量因素

3.1 配料

3.1.1 基本配料

a) 小麦粉和/或其他种类的面粉，例如，玉米粉、大米粉、粗粮粉、荞麦粉、谷物粉、淀粉等。

b) 水

3.1.2 可选配料

- a) 肉类
- b) 禽类
- c) 水产品
- d) 水果和蔬菜（包括食用菌、豆类和豆类蔬菜）
- e) 蛋类
- f) 坚果和种子
- g) 豆类
- h) 食用油和脂肪
- i) a)至 h)的衍生产品
- j) 糖
- k) 可食用盐
- l) 食用油和脂肪制品
- m)香料和厨用香草
- n) 调味品
- o) 酌情选用其他配料

3.2 质量标准

3.2.1 一般要求

速冻饺子应具备以下特性：

- 馅料不应少于产品总重量的30%；
- 以适当形式包装。

3.2.2 缺陷及允许量

速冻饺子应基本无以下缺陷：

- 产品外部或内部可见的异物；
- 包裹面团破损，馅料渗漏。

3.3 缺陷分类

包装物不符合第 3.2 节规定的质量要求应视为“有缺陷”。

3.4 批次验收

满足以下条件时，可以认为此批次产品符合本标准规定：

- 如第3.3节定义的“次品”数量不超过可接收质量水平为6.5的适当抽样方案的可接受数(c)。

如第 7 节定义的“次品”数量不超过可接收质量水平为 6.5 的适当抽样方案的可接受数(c)（见关于分析和抽样方法的相关法典文本）。

4. 食品添加剂

按照《食品添加剂通用标准》（CXS 192-1995）表 1 和表 2 规定用于食品类别 06.4.3 “预制品、面条及其类似产品”的酸性调节剂、抗氧化剂、着色剂、防腐剂和稳定剂及《食品添加剂通用标准》（CXS 192-1995）表 3 所列酸性调节剂、抗氧化剂、着色剂、防腐剂和稳定剂、增稠剂、乳化剂和增味剂，可用于符合本标准的食物。此外，以下添加剂也可接受：

国际编码系统	食品添加剂名称	最大使用量（毫克/千克）
乳化剂		
340(ii)	磷酸氢二钾	0.3
450 (iii)	二磷酸四钠	0.07 以磷计
膨松剂/稳定剂		
522	硫酸铝钾	200 以铝计。单独或合并使用：硫酸铝钾（INS 522）和硫酸铝铵（INS 523）。 （仅用于饺子皮）
523	硫酸铝铵	200 以铝计。单独或合并使用：硫酸铝钾（INS 522）和硫酸铝铵（INS 523）。

增味剂		
640	甘氨酸	单磷酸鸟苷
着色剂		
160c(ii)	红辣椒提取物	100 以胡萝卜素总量计
161b(i)	万寿菊叶黄素	100
124	丽春红 4R (胭脂红 A)	500 如与其他食用色素并用, 食用色素总用量应不超过 500mg/kg
127	赤藓红	300 如与其他食用色素并用, 食用色素总用量应不超过 500mg/kg
133	亮蓝 FCF	100 如与其他食用色素并用, 食用色素总用量应不超过 500mg/kg

本标准所涉产品使用调味品应遵循《调味品使用准则》(CXG 66-2008)。

5. 污染物

本标准所涉产品应符合《食物及饲料中污染物和毒素通用标准》(CXS 193-1995)中规定的最大限量。

本标准涵盖的产品应符合食品法典委员会设定的农药最大残留限量。

6. 卫生

建议本标准规定所涉产品在制备和处理过程中应遵循《食品卫生通用原则》(CXC 1-1969)和《速冻食品加工和处理操作规范》(CXC 8-1976)以及食品法典委员会建议的与本产品相关的其他操作规范。

本产品应符合依据《食品微生物标准制定与实施原则和准则》(CXG 21-1997)制定的微生物标准。

7. 重量和计量

7.1 净重

本标准规定所涉产品应按照《预包装食品标签通用标准》(CXS 1-1985)标示产品重量。

7.1.1 “次品”分类

未能达到标签所示净重的产品应被视为“次品”。

8. 标签

本标准规定所涉产品应按照《预包装食品标签通用标准》（CXS 1-1985）加贴标签。非零售食品标签应遵循《非零售食品包装物标签通用标准》（CXS 346-2021）。另外，以下具体规定也适用：

8.1 产品名称

“产品名称应为‘饺子’。标签应正确标明产品是‘生饺子’还是‘熟饺子’。根据产品销售国法律和习惯，在不误导消费者的前提下，可使用其他名称。”

9. 分析和采样方法

为核查是否符合本标准，应采用与本标准规定有关的《分析和采样建议方法》（CXS 234-1999）中所列的分析和采样方法。

Appendix II**EWG on Regional Standard for Quick Frozen Dumpling****LIST OF PARTICIPANTS****MEMBERS NATIONS AND ORGANIZATIONS****CHINA**

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Appendix III

Template for comments and recommendations from the EWG chair
in the order of clause/subclause

1st round of circulation for Quick frozen dumpling

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

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

⁴ Dough made from flour:

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

CXS 173-1989 Standard for Sorghum Flour CXS 176-1989 Standard for Edible Cassava Flour

CXS 178-1991 Standard for Durum Wheat Semolina and Durum Wheat Flour

CXS 301R-2011 Regional Standard for Edible Sago Flour (Asia)

7	Thailand	2.2.2 cooked dumpling	See 2.2.1 raw dumpling		Accepted.
8	America	2.2 Product Classification	These are product styles and not product classes or grades. Therefore, this section is part of the Product Definition and should be renamed “Styles”.	<p>2.2 Product Styles</p> <p>2.2.1 Quick Frozen Dumplings are of the following styles.</p> <p>2.2.1.1 Raw dumplings- This product is not partial nor fully cooked before being quick- frozen and needs to be fully cooked by heating before consumption.</p> <p>2.1.1.2 Partially Cooked dumplings- This product is partially cooked before being quick-frozen and needs to complete cooking before consumption.</p> <p>2.1.1.3 Fully cooked dumplings -This product that is fully cooked and only needs to be reheated before consumption.</p>	Accepted. Product Classification has been renamed “Product type”
9	The Republic of Korea	2.2.1	Partly cooked dumpling cannot be considered as “cooked” Dumpling. Therefore, to clarify product classification, Korea suggests that ‘uncooked’ and ‘partly cooked’ dumpling belongs to ‘raw’ dumpling, in the same time fully cooked dumpling belongs to ‘cooked’ dumpling.	<p>2.2.1 raw dumpling</p> <p>The product that has not been cooked or fully partly cooked before being quick-frozen and needs to be cooked by heating before consumption.</p>	Accepted
10	The Republic of Korea	2.2.2	Some fully cooked directly consumed, thus it may not be reheated. Therefore Korea suggests to insert ‘if necessary’ into the sentence.	<p>2.2.2 cooked dumpling</p> <p>The product that is fully or partly cooked before being quick-frozen and, if necessary, needs to be reheated before consumption.</p>	Accepted
11	America	3 ESSENTIAL COMPOSITION AND QUALITY FACTORS	<p>This section should be distinguished to indicate the basic and the optional ingredients. Because Quick Frozen Dumplings can be made with or without a filling, the ingredients used to make dumplings without fillings are the “basic ingredients” and the fillings spices etc. are the optional ingredients.</p> <p>The inclusion of salt as a basic ingredient in dumplings without fillings and as an optional ingredient in dumplings</p>	<p>3.1 Composition</p> <p>3.1.1 Basic Ingredients</p> <p>a) wheat flour and/or other kinds of starchy flour i.e., corn flour, rice flour, coarse grain flour, starch etc.</p> <p>b) water</p>	Noted. As specified in this regional standard, quick frozen dumplings are made with a filling.

			with fillings – where the salt is not added to the dough but to the filling needs to be clarified.	<p>c) salt – in dumplings without fillings</p> <p>3.1.2 Optional Ingredients</p> <p>Optional ingredients include the following products and their derived products.</p> <p>a) meat</p> <p>b) aquatic products</p> <p>c) fruits, vegetables</p> <p>d) eggs</p> <p>e) nuts</p> <p>f) bean</p> <p>g) vegetable oil; (Codex Standard for Named Vegetable Oils (CXS 210-1999) amd. 2019.)</p> <p>h) sugar; (Codex Standard for Sugar (CXS 212- 1999)amd.2019)</p> <p>i) edible salt; ; Codex Standard for Food Grade Salt (CXS 150-1985) amd. 2012)</p> <p>j) edible oil and fat products</p> <p>k) spices and seasonings</p> <p>l) other ingredients as appropriate</p>	
12	Thailand	3.1 Ingredients	<p>Thailand proposes an amendment to Section 3.1 Ingredients as follows:</p> <p>To cover all ingredients which may be added in quick-frozen dumpling and to remove the ingredients which are repeated</p>	<p>3 Essential composition and quality factors</p> <p>3.1 Ingredients</p> <p>The ingredients include but are not limited to:</p> <p>a) wheat flour and/or other kinds of flour: corn flour, rice flour, coarse grain flour, starch, etc.;</p> <p>b) water;</p> <p>c) meat;</p> <p>d) poultry;</p> <p>d) aquatic products;</p> <p>e) fruits, vegetables;</p> <p>f) eggs;</p> <p>g) nuts;</p>	Accepted and revised.

				<p>h) bean; i) edible fat and oil; j) derived products of c) – i); k) sugar; l) edible salt; m) spices and seasonings; n) other ingredients as appropriate.</p>	
13	Thailand	3.2 Quality criteria	<p>Thailand would like to ask for a clarification of the following issues;</p> <ul style="list-style-type: none"> - What is the basis or justification of the recommended filling percentage that shall not be less than 35% of the product's total weight? - What does it mean by the word "foreign bodies"? Is it physical hazards or foreign matters or filth? Could you please give some examples? 	<p>Also, we would like to rearrange the criteria in order of the importance as follows;</p> <ul style="list-style-type: none"> — the filling shall not less than 35% of the product's total weight; — free from visible foreign bodies outside and inside the product. — completely wrapped in an appropriate shape; — similar in size; — free from broken wrappers and leaking filling; 	<p>The recommended filling percentage is based on survey conducted in the industry. "foreign bodies" refers to foreign matters and modification has been made.</p>
14	The Republic of Korea	3.1 Ingredients	<p>Among dumplings, 'kimchi' dumplings and 'meat' dumplings have been dominantly produced by Korean food industries and recognized by Korean consumers. Moreover, the item 23-3 of the section 5 in Korean food code of the Korean food sanitation law clearly set out 'Kimchi' is one of the ingredients.</p> <p>According to our survey on Korean industries, 'buckwheat flour' and 'cereal grains' widely used in dumpling production as of ingredients.</p>	<p>f) kimchi as defined in the standard for kimchi (CXS 223-2001) h) cereal grains;</p>	<p>"buckwheat flour" and "cereal grains" have been added. "kimchi" falls into d) fruits and vegetables and their products, so it is not necessary to be listed.</p>
15	The Republic of Korea	3.2 Quality criteria	<p>As Korea explains in the 2.1 Product definition, some dumplings are not necessarily completed sealed by pressing.</p> <p>Our industries have been produced some products containing various sizes and shapes of dumpling in one</p>	<p>The product should have the following qualities:</p> <ul style="list-style-type: none"> — completely properly wrapped in an appropriate shape; — similar in size; — free from broken wrappers and leaking 	<p>Accepted and revised.</p>

			<p>packaging. Even though most dumplings have been produced by an automatic facility in Korea, it is fact that some premium dumplings are producing by handmade. Moreover, the similar size is not a decisive term as a quality factor; it should be refined by number. Thus, Korea suggests to delete 'similar size' in 3.2.</p> <p>The definition of leaking filling should be more precisely defined.</p> <p>According to our industries, some dumplings especially for soup may contain the filling less than 35% (w/w) of the total product weight. Therefore, Korea suggests to lower the number or delete this sentence.</p> <p>In 2021 other CODEX meeting, CCSC, the foreign body is discussed to replace by foreign matter.</p>	<p>filling; the filling should exceed 35% of the product's total weight; free from visible foreign bodies matters outside and inside the product.</p>	
16	Japan	3.2 Quality criteria	<p>completely wrapped in an appropriate shape; One of the variations of dumpling is stick gyoza, in which both ends of the stick are open. It is also recognized in Japan as a form of dumpling. Therefore, we consider that the definition of "completely wrapped" should be deleted as it does not contribute to the healthy development of the market.</p>	<p>We suggest that it should be revised to state "...wrapped in an appropriate form."</p>	Accepted
17	Japan	3.2 Quality criteria	<p>the filling should exceed 35% of the product's total weight; Some marketed products have a filling ratio of less than 30%. Therefore, the filling ratio should be changed to "20% or more" to ensure flexibility in future menu development.</p>	<p>the filling should exceed 20% or more of the product's total weight;</p>	Noted and carefully discussed. It is still recommended that the original filling ratio is appropriate.
18	America	3.2 Quality criteria	<p>The product should have the following qualities – “completely wrapped in an appropriate shape.” There is no previous mention of an “appropriate” shape nor does this sub-section provide one. Therefore, the United States recommends that the appropriate shapes be listed either based on geometric appearance or traditional or trade name types.</p>	<p>The product should have an appropriate the shape, such as round, semi-circular, flatten spherical, spherical, cylindrical/ oblong, and pear-shaped etc.</p>	Noted and carefully considered. “in an appropriate shape” has been deleted.

19	America	3.2 Quality criteria	free from broken wrappers and leaking filling. This requirement can be more specific indicate that the dough must not be broken.	free from broken wrapping dough and leaking filling.	Accepted and revised
20	America	4 FOOD ADDITIVES	This section needs to have a reference the Codex General Standard for Food Additives (GSFA), Food Category and Table I, II or III. The prescription type listing of Food Additives can limit innovation and become a barrier to trade.	The United States recommends using a general reference to the GSFA. This allows greater flexibility in the use of food additives; moreover, if some food additives are decertified for use in this product or new ones are certified, the standard does not have to be revised.	The revised draft uses a general reference to the GSFA food category 06.4.1 (Fresh pastas and noodles and like products), and 06.4.3 (Pre-cooked pastas and noodles and like products). This allows greater flexibility in the use of food additives. Other food additives not falling into 06.4.1 and 06.4.3 have been added as recommended by other countries.
21	Japan	4 Food additives		<p>[Flavor enhancer] Sodium glutamate, sodium inosinate, Inosinic acid disodium, sodium succinate, Disodium succinate, Trisodium citrate, DL-alanine, dipotassium hydrogen phosphate, L-Potassium hydrogen tartrate, monosodium fumarate, L-lysine hydrochloride, DL-Methionine, calcium lactate, Sodium L-Aspartate, 5'-Guanylate disodium, Arginine, Glutamylvalylglycine, Potassium chloride, sodium acetate, disodium 5'-ribonucleotide, propylene glycol alginate ester</p> <p>[Thickener] Sodium alginate, Hydroxypropyl methylcellulose</p> <p>[Humectant] Trisodium citrate</p> <p>[Manufacturing agents] Glycine, D-xylose, phosphoric acid cross-linked starch, trehalose, sodium caseinate, microcrystalline cellulose, powdered cellulose, xylose, calcium chloride</p>	The revised draft uses a general reference to the GSFA food category 06.4.1 (Fresh pastas and noodles and like products), and 06.4.3 (Pre-cooked pastas and noodles and like products). Other food additives not falling into 06.4.1 and 06.4.3 have been added as recommended by Japan while some of the additives do not have INS code. Food additives without INS code cannot be included in GSFA. If listed in this product standard, it will cause inconsistency between general standards and product standard. In addition, Japan didn't provide the maximum level of these additives, thus could you

				<p>[Emulsification] Lecithin, propylene glycol fatty acid ester, glycerin fatty acid ester</p> <p>[Quality improver] Tetrasodium pyrophosphate.</p> <p>[Acidulant] Glacial acetic acid.</p> <p>[Preservative] Sodium Benzoate, Sulphur dioxide</p>	<p>please offer further information in this regard? Thank you!</p>														
22	The Republic of Korea	4 Food additives	<p>In Korean domestic law, the following food additives are not allowed to use. It is required to be explained the technical necessity or background of those additives.</p> <ul style="list-style-type: none"> - INS# 1401 acid treated starch - INS# 482(i) calcium stearoyl lactylate - INS# 161b(i) L-Ascorbyl stearate <p>Korea believes that ‘modified soybean phospholipid’ and ‘sorghum pigment’, these two substances do not have INS number, therefore kindly inform the technical background and necessity of these two.</p> <p>Korea suggests to add the new additives (written in red) allowed to use in dumpling production according to the Korean law.</p>	<p>See the comments on the draft.</p>	<p>Korean suggestions on new food additives have been added. Please refer to the draft.</p> <p>Food additives that are not allowed to use (without INS code) have been deleted.</p>														
23	Thailand	4 Food additives	<p>We would like to propose separating between the list of food additives for the dough and for those for the filling for each stated functions under Section 4. This would be beneficial for users of the standard. Moreover, we would like to add some food additives and amend the maximum level as follows;</p> <p>According to General Standard for Food Additives (CXS192-1995), the maximum level should be amended as above. Also, the list of food additives used by Thai manufacturers are added for inclusiveness.</p>	<table border="1"> <thead> <tr> <th>INS</th> <th>Name of Food additives</th> <th>Maximum Level (mg/kg)</th> </tr> </thead> <tbody> <tr> <td colspan="3">Emulsifier</td> </tr> <tr> <td>481(i)</td> <td>sodium stearoyl lactylate</td> <td rowspan="2">5000 mg/kg</td> </tr> <tr> <td>482(i)</td> <td>calcium stearoyl lactylate</td> </tr> <tr> <td colspan="3">Humectant</td> </tr> </tbody> </table>	INS	Name of Food additives	Maximum Level (mg/kg)	Emulsifier			481(i)	sodium stearoyl lactylate	5000 mg/kg	482(i)	calcium stearoyl lactylate	Humectant			<p>The revised draft uses a general reference to the GSFA food category 06.4.1 (Fresh pastas and noodles and like products), and 06.4.3 (Pre-cooked pastas and noodles and like products). This allows greater flexibility in the use of food additives. Other food additives not falling into 06.4.1 and 06.4.3 have been added as recommended by Thailand.</p>
INS	Name of Food additives	Maximum Level (mg/kg)																	
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24	Thailand	5 Contaminants	We would like to propose adding Section 5.2 as follows: To be in line with the structure of the format for Codex Commodity Standard stated in the Procedural manual.	5.2 The products covered by this Standard shall comply with the maximum residue limits (MRLs) for pesticides established by the Codex Alimentarius Commission.	Accepted and added.																																
25	The Republic of Korea	6 Hygiene		The microbiological criteria for cooked dumplings as defined in Section 2.2.2 should be implemented according to corresponding national legislation.	Accepted and deleted.																																
26	America	8 LABELING	The labeling provisions should include the named filling when filled for consumer information purposes.	The following new sub-section is proposed: 8.1.2 The name of the product shall be raw dumplings” or “semi-cooked” “cooked dumplings” a) Plain- without any fillings b) Filled with an optional ingredient as	Noted and carefully considered.																																

				described in Section 3.1.2	
27	The Republic of Korea	8.1 Name of the food		If allowed by national legislation or otherwise identified to the customer in the country where the product is sold, other names may be used.	Accepted and revised.
28	Japan	8.1 Name of the food	The label should properly indicate that the product is “raw dumplings” or “cooked dumplings”. The label shall indicate the conditions that must be maintained in the process of transportation, storage and distribution in order to ensure the quality of the product.	It is necessary to include a phrase such as "Other Names may be used" that allows the use of names according to the country's customs.	Accepted
29	Japan	8.1 Name of food	"The label shall indicate the conditions that must be maintained in the process of transportation, storage and distribution in order to ensure the quality of the product. The label shall indicate the conditions that must be maintained in the process of transportation, storage and distribution in order to ensure the quality of the product," is not about the "Name of the product."	It should be a separate and independent section as "8.2 Storage instruction."	“Section 8.2 Storage” and “Sections 8.3 Others” have been deleted since the details about instruction of storage and edible method are in the General Standard for the Labelling of Prepackaged Foods (CXS 1-1985).
30	America	8.2 Other	This section should be renamed “Storage” for the information therein manly refers to that, and a new section 8.3 would include the Consumer preparation method.	8.2 Storage The retail package should indicate in detail the storage temperature. 8.3 Others The consumer pack shall indicate the consumer preparatory method based on the product styles described in Section 2.2 styles. i.e., Heat for 5 minutes at 65 C, or microwave for 3 minutes etc.	“Section 8.2 Storage” and “Sections 8.3 Others” have been deleted since the details about instruction of storage and edible method are in the General Standard for the Labelling of Prepackaged Foods (CXS 1-1985).
31	Japan	10		Sections 4-7, such as Hygiene, should be included in 3.2 "Quality criteria."	Noted and considered.

Appendix IV

Template for comments and recommendations from the EWG chair
in the order of clause/subclause

2nd round of circulation for Quick frozen dumpling

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

			grain flour, buckwheat flour, cereal grains flour, starch, etc. Rationale: The above sentence gives some examples of flour type.		
5	US	3.1.1 Basic ingredients	Existing Codex Standard needs to be referenced where possible	a) wheat flour and/or other kinds of starchy flour i.e., corn flour, rice flour, coarse grain flour, buckwheat flour, cereal grains flour, starch, etc. (Standard for Wheat Flour CXS 152-1985 Amd 2021.) h) edible oil and fat ; (Codex Standard for Named Vegetable Oils (CXS 210-1999) amd. 2019) j) sugar (Codex Standard for Sugar (CXS 212- 1999)amd.2019) k) <u>edible salt</u> ; (Codex Standard for Food Grade Salt (CXS 150-1985) amd.)	Thank you for your kind advise on this part. According to the format of other Codex standards, no existing Codex standard is referenced in Basic ingredients part, and according to the general format of the commodity standard, it is unnecessary to do so.
6	Thailand	3.1.2 Optional ingredients	Thailand would like to ask for a clarification from China about c) aquatic products. Does this word cover seaweed? For d), f), m), Thailand would like to amend the text as follows: Thailand would also like to request China to clarify about seasonings and provide the examples. Rationale: The amendment is to include some ingredients and follow the terms used by the Codex Classification of Foods and Animal Feeds:	“d) fruits and, vegetables (<u>including edible fungi, pulses and legume vegetables</u>) f) nuts <u>and seeds</u> m) spices and <u>culinary herbs</u> seasonings n) <u>seasonings</u>	Accepted. The amendment is necessary. The text has been revised accordingly. For questions raised by Thailand: Aquatic products does not cover seaweed. Seasoning refers to a substance used to add flavor to food, for example, soy sauce, vinegar, pepper, and etc.
7	Thailand	3.2 Quality criteria	Thailand would like to propose to add subsection under 3.2 Quality criteria which are 3.2.1 General requirements and 3.2.2	<u>3.2.1 General requirements</u> Quick-frozen dumpling should have the following qualities:	Accepted. Section 3.2 has been rearranged accordingly.

			<p>Defects and Allowances and rearrange the text as follows:</p> <p>—— the filling shall not less than 35% of the product's total weight; —— free from visible foreign matters outside and inside the product; —— properly wrapped in shape; —— free from broken wrapping dough and leaking filling;</p> <p><u>3.2.2 Defects and Allowances</u> <u>Quick frozen dumpling should be substantially free from following defects:</u> —— <u>free from visible foreign matters outside and inside the product;</u> —— <u>free from broken wrapping dough and leaking filling;</u></p>	
8	Japan	3.2 Quality criteria	<p>—— the filling shall not less than 35% of the product's total weight;</p> <p>Comments: Since the products with the filling of 30% (70% skin ratio) or more are traded in the market, we propose replacing the original percentage with “30% (70% skin ratio) or more”. We believe that the existing trade practices should be reflected in the criteria.</p>	<p>30% (70% skin ratio) or more</p> <p>Considering the products with the filling of 30% (70% skin ratio) or more are traded in the market, the original “35% or more” is replaced with “30% or more”.</p>
9	Korea	3.2 Quality criteria	<p>Korea wants China kindly to inform the technical ground for setting weight standard (35% or more).</p> <p>Korea believes, more precise definition and measure method to determine what ‘leaking filling’ is, are required.</p>	<p>Considering the products with the filling of 30% (70% skin ratio) or more are traded in the market, the original “35% or more” is replaced with “30% or more” as suggested by Japan considering the existing trade practices. “leaking filling” refers to the condition that the wrapper is broken and the fillings leak from the broken wrapper.</p>

10	US	3.2 Quality criteria	<p>— properly wrapped in shape; Are there specific shapes? None has been previously mentioned</p>		<p>Thank you for your kind comments. It is difficult to describe the specific shapes of the product as it can be made into various shapes, for example, in China, the dumplings are mostly half-moon-shaped while in other Asian countries, the shape may be rather different. In order not to be misleading, this sentence has amended into “wrapped in an appropriate form” as suggested by Japan in the first round of comments.</p>
11	Thailand	<u>3.3 Classification of “defectives”</u>	<p>Thailand would like to ask for a clarification of the word “minimal package”. Is it the same meaning as container?</p>		<p>The words “minimal package” has been amended into “container” so as to comply with other existing codex standards. The whole sentence has been modified as: A container that fails to meet the quality requirements set out in Sections 3.2 shall be considered a “defective”.</p>
12	Thailand	4 Food additives	<p>We would like to propose the amendment of the sentence as follows: Rationale: To be consistent with other Codex standards such as Regional Standard for Fermented Soybean Paste (CXS 298R-2009), Regional Standard for Laver Products (CXS 323R-2017), Regional Standard for Chili Sauce (CXS 306R-2011) and Standard for Fish Sauce CXS 302-2011</p>	<p><u>Acidity regulator, antioxidant, color, preservative and stabilizer</u> Food additives used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CODEX STAN 192-1995) in food category 06.4.1 (Fresh pastas and noodles and like products), 06.4.3 (Pre-cooked pastas and noodles and like products) and their parent food categories, and <u>Thickener, emulsifier, acidity regulator, flavor enhancer and antioxidant</u> as indicated in Table 3 of the General Standard for Food Additives (CXS 192-1995) are acceptable for use in foods conforming to this Standard. Besides, the following additives are also acceptable:</p>	<p>Accepted. The text has been amended to be consistent with other Codex standards.</p>
13	US	4 Food additives	<p>A general refence to the GSFA is preferred, because if the GSFA changes – due to new research finding- the standard would require revising. This general reference is also consistent with previous CCFA advice to</p>		<p>America’s comment is important to this standard as using a general reference to the GSFA allows greater flexibility in the use of food additives. As US stated in the former round of comments, some food additives are decertified for use in</p>

			commodity committees		this product or new ones are certified, the standard does not have to be revised. Considering comments from US, Japan, Korea, and Thailand, this part is amended accordingly. Each item of food additive has been checked to see whether it falls into Tables 1 and 2 of the General Standard for Food Additives (CODEX STAN 192-1995) in food category 06.4.1 (Fresh pastas and noodles and like products), 06.4.3 (Pre-cooked pastas and noodles and like products); and whether it falls into Table 3 used as GMP. This part has been rearranged accordingly.
14	Korea	4 Food additives	Korea suggest to change INS number. [Proposal] 1. Phospholipid :INS 322 → 322(i) 2. 5'-Guanylate Disodium :INS 631 → 627		Accepted. The INS number has been changed accordingly.
15	Thailand	4 Food additives	Moreover, we have specific comment on each item of food additive as follows; 1) The name and INS number of following food additives should be properly specified in accordance with the current GFSA. - INS 322 - INS 316 - INS 304 - INS 124 - INS 127 - INS 133 2) The unit of following food additives should be amended to mg/kg - INS 124 - INS 127 - INS 133		Regarding comment 1), the following name and INS number of food additives have been confirmed and amended: - INS 322 - INS 316 - INS 304 - INS 124 - INS 127 - INS 133 Regarding comment 2), The chair has asked Korea to confirm the unit of the food additives. Regarding INS 522, 124, 127, 133, the Republic of Korea stated that: (Raising agent) INS 522 (Aluminum Potassium Sulfate) The additive is needed to obtain desired raising agent of Dumpling skin. Moreover, INS

			<p>Rationale: To be complied with GSFA_</p> <ul style="list-style-type: none"> - INS 522 Aluminum Potassium Sulfate is not on the list of GSFA thus we would like to ask Korea for supporting scientific information. - INS 340(ii) dipotassium hydrogen phosphate is not allowed to use for flavour enhancer by GSFA thus we would like to ask Japan for consideration. - INS 160c(ii) Paprika Extract should not be GMP due to this item is not in Table 3 of GSFA - INS 124, 127, 133 and 1520, we would like to ask Korea for supporting scientific information because the maximum levels of the items are quite high. - Manufacturing agents is not the name of Functional class by GSFA, it should be changed to something else. 		<p>522 is not included in GSFA for now, but JECFA established a PTWI for the additive that would be considered health protective.</p> <p>(Colour) INS 124 (Food Red No. 102), 127 (Food Red No. 3), 133 (Food Blue No. 1) These additives are needed to obtain desired colours of Dumpling skin. In addition, Dietary exposure to INS 124, 127 and 133 used as food colours does not present a health concern, and yet technological justification for the maximum use level has been confirmed.</p> <p>The maximum level of INS 160c(ii) Paprika Extract has been modified as it is not to be GMP.</p> <p>Regarding manufacturing agents: it has been deleted by Japan.</p> <p>Regarding the dipotassium hydrogen phosphate in INS 340(ii), Japan has deleted it from “flavor enhancer” and changed it to “emulsifier” in the second comment.</p> <p>Please also refer to recommendations on No.13 comment from US.</p>
16	Japan	4 Food additives	<p>Acidity regulators, thickeners, emulsifiers and preservatives used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CODEX STAN 192-1995) in food category 06.4.1 (Fresh pastas and noodles and like products), 06.4.3 (Pre-cooked pastas and noodles and like products) and their parent food categories are acceptable for use in foods conforming to this Standard. Besides, the following additives are also acceptable:</p>		<p>Accepted and amended accordingly.</p> <p>Japan has amended the food additives it had proposed at the first round of comments.</p> <p>Please also refer to recommendations on No.13 comment from US.</p>

17	Thailand	8. Labeling	The detail of non-retail containers should be added as follows: Rationale: To cover non-retail containers	The product covered by the provisions of this Standard shall be labeled in accordance with the General Standard for the Labeling of Prepackaged Foods (CXS 1-1985). <u>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).</u>	Accepted and added accordingly to cover non-retail containers.
18	US	8.1 Name of the food	The sentence “The name of the product shall be "Quick Frozen dumpling”.” Should be amended by adding the text as follows; <u>“The name of the product shall be "Quick Frozen dumpling". If allowed by national legislation...”</u> Rationale: To be consistent with other Codex standards such as Regional Standard for Fermented Soybean Paste (CXS 298R-2009), Standard for Fish Sauce (CXS 302-2011) and Standard for Ginseng Products (CXS 321-2015)	<u>“The name of the product shall be "Quick Frozen dumpling". If allowed by national legislation...”</u>	Accepted. The text has been amended accordingly.
19	US	8.1 Name of the food		8.1.2. The name of the product shall be raw dumplings” or “cooked dumplings” or dumplings filled with an optional ingredient as described in Section 3.1.2	Partially accepted. The comment has been taken into careful consideration. As the fillings of the dumpling vary greatly from countries to countries, and also from regions to regions within a certain country, especially in Asia, it is difficult to name the product with “dumplings filled with an optional ingredient”.
20	Japan	8.1 Name of the product	Japan proposes replacing the original text with the text which is used in other Codex Standards 8.1 Name of the food If allowed by national legislation or otherwise identified to the customer in the country where the product is sold, other names may be used.	The label should properly indicate that the product is “raw dumplings” or “cooked dumplings”. 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.	Accepted. The text has been amended as Japan proposed in order to be consistent with other Codex standards.