

CODEX ALIMENTARIUS COMMISSION

E



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

REP17/ASIA

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX ALIMENTARIUS COMMISSION

Fortieth Session

CICG, Geneva, Switzerland

17-22 July 2017

REPORT OF THE TWENTIETH SESSION OF THE FAO/WHO COORDINATING COMMITTEE FOR ASIA

New Delhi, India

26 - 30 September 2016

TABLE OF CONTENTS

Summary and Status of Work.....	page ii
List of Acronyms	page iii
Report of the Twentieth Session of the FAO/WHO Coordinating Committee for Asia.....	page 1

Paragraphs

Introduction	1
Opening of the Session	2 - 5
Adoption of the Agenda (Agenda Item 1)	6
Keynote Address on the Role of Codex in Strengthening National Food Control Systems in the Asian Region – a Way Forward (Agenda Item 2)	9 - 16
Food Safety and Quality Situation in the Countries of the Region (Agenda Item 3a)	
Prioritization of the Needs of the Region and Possible Approaches to Address them (Agenda Item 3b)	17 - 34
Use of Codex Standards in the Region: Relevance of Existing Regional Standards and Need for New Standards (Agenda Item 4)	35 - 45
Matters Arising from the Codex Alimentarius Commission and other Codex Committees (Agenda Item 5)	46 - 60
Codex Work Relevant to the Region (Agenda Item 6)	61 - 72
Monitoring of the Implementation of the Codex Strategic Plan (Agenda Item 7)	73 - 88
Proposed Draft Regional Standard for Laver Products (Agenda Item 8)	89 - 95
Proposed Draft Regional Code of Hygienic Practice for Street-Vended Foods (Agenda Item 9)	96 - 98
Discussion Paper on the Development of a Regional Standard for Makgeolli (Agenda Item 10)	99 - 107
Discussion Paper on the Development of a Regional Standard for Natto (Agenda Item 11)	108 - 111
Nomination of the Coordinator (Agenda Item 12)	112
Other Business (Agenda Item 13)	113 - 129
Date and Place of Next Session (Agenda Item 14)	130

Appendices

Appendix I - List of Participants	page 16
Appendix II – Keynote Address by Ms. Noraini binti Dato' Mohd. Othman, Senior Director for Food Safety and Quality, Ministry of Health Malaysia	page 28
Appendix III – Amendments to CCASIA Regional Standards	page 32
Appendix IV - Proposed Draft Regional Standard for Laver Products	page 33
Appendix V - Proposed Draft Regional Code of Hygienic Practice for Street- Vended Foods in Asia	page 39

SUMMARY AND STATUS OF WORK

Responsible Party	Purpose	Text/Topic	Code	Step	Para.
Members/ CCEXEC73 CAC40	Comments/ Adoption	Proposed Draft Regional Standard for Laver Products	N14-2011	5/8	95, App.IV
		Proposed Draft Regional Code of Hygienic Practice for Street- Vended Foods in Asia	N05-2013	5/8	98, App.V
CAC40	Adoption	Amendments to CCASIA Regional Standards	CODEX STAN 298R-2009 CODEX STAN 306R-2011 CODEX STAN 322R-2015	-	52, 55 and 58, App.III
CCFH48	Endorsement	Relevant sections for the proposed draft Regional Code of Hygienic Practice for Street- Vended Foods in Asia	N05-2013	-	98 App.V
CCFA49 / CCFL44		Food additives and labelling provisions for the proposed draft Regional Standard for Laver Products	N14-2011	-	95 App.IV
CCMAS38		Methods of analysis and sampling for the proposed draft Regional Standard for Laver Products for inclusion in the <i>Recommended Methods of Analysis and Sampling (CXS 234-1999)</i>			
CAC40	Appointment	Recommended that India be re-appointed as Coordinator for Asia			112
CCEXEC73	Information	Reaffirmed that the criteria for the establishment of work priorities as laid down in the Procedural Manual are sufficient to prioritize its work			50
CAC Chair and vice Chairs	Information	Provided inputs and comments on the preparation of the new Strategic Plan.			81 - 88
CCASIA Coordinator CCASIA21	Information	Report on the status of implementation of the activities of the Strategic Plan relevant to CCASIA			76
Republic of Korea CCASIA21	Redrafting	Revise the discussion paper and the project document on the development of a regional standard for rice-based low alcohol beverages (cloudy types)			107
Japan CCASIA21		Revise the discussion paper and the project document on the development of a regional standard for soybean products fermented with the bacterium <i>Bacillus subtilis</i>			111
China CCASIA21		Revise the discussion paper and the project document on the development of a regional standards for Quick Frozen Dumpling (Jiaozi)			115
		Revise the discussion paper and the project document on the development of a regional standard/code of practice for Zongzi			118
CCASIA Coordinator	Information	Bring to the attention of CCEXEC73 the proposal to give consideration to co-chairing in the absence of co-hosting arrangements			124, 124
CCEXEC73	Information	Noted the information provided from CCASIA members on Monitoring of the Codex Strategic Plan			76
		Expressed general support for the proposal to convert the <i>Regional Standard for Chili Sauce</i> to a worldwide standard.			128
		Supported the development of a worldwide standard for dried longan and, if CAC decides not to convene a physical meeting of CCPFV, the development of a regional standard.			49
FAO/WHO Members	Information	Agreed on the list of critical issues and emerging issues as priorities for the region; noted the need of exploring the way and means of sharing these experiences; supported the development of a network; supported the need for stronger regional collaboration.			24
		Took note of the various points suggested during the discussion for further reviewing of the on line platform for information sharing on food safety control systems while noting there was a general support for the format of the platform.			34

LIST OF ACRONYMS

ADI	Acceptable Daily Intake
AOAC	Association of Analytical Communities
AMR	Antimicrobial Resistance
ASEAN	Association of South-East Asian Nations
CAC	Codex Alimentarius Commission
CCAFRICA	FAO/WHO Coordinating Committee for Africa
CCASIA	FAO/WHO Coordinating Committee for Asia
CCCF	Codex Committee on Contaminants in Foods
CCEXEC	Executive Committee of the Codex Alimentarius Commission
CCFH	Codex Committee on Food Hygiene
CCFL	Codex Committee on Food Labelling
CCGP	Codex Committee on General Principles
CCLAC	FAO/WHO Coordinating Committee for Latin America and the Caribbean
CCMAS	Codex Committee on Methods of Analysis and Sampling
CCPFV	Codex Committee on Processed Fruits and Vegetables
CRD	Conference Room Document
CTF	Codex Trust Fund
EWG	Electronic Working Group
FAO	Food and Agriculture Organization of the United Nations
FSSAI	Food Safety and Standards Authority of India
GSCTFF	General Standard for Contaminants and Toxins in Food and Feed
GSFA	General Standard for Food Additives
GSLPF	General Standard for Labelling of Pre-packaged Foods
IAEA	International Atomic Energy Agency
IHR	International Health Regulations
INS	International Numbering System
JECFA	Joint FAO/WHO Expert Committee on Food Additives
LDC	Least Developed Countries
LICs	Low Income Countries
LOA	Letter of Agreement
MOR	Memorandum of Responsibilities
MRL	Maximum Residue Limit
NSB	National Standards Body
PWG	Physical Working Group
RCCs	Regional Coordinating Committees
SOP	Standard Operating Procedure
SIDS	Small Island Developing State
SG	Strategic Goal
WHO	World Health Organization
WG	Working Group

INTRODUCTION

1. The FAO/WHO Coordinating Committee for Asia (CCASIA) held its Twentieth Session in New Delhi, India, from 26 to 30 September 2016 at the kind invitation of the Government of India. Mr Sanjay Dave, Consultant, FSSAI, chaired the session, which was attended by delegates from 18 Member countries, four Member countries outside the Region, one observer country and seven international organizations. A complete list of participants, including FAO, WHO and the Secretariats, is given in Appendix I.

OPENING

2. The Chairperson welcomed the delegates and gave his opening remarks.
3. The Honourable Jagat Prakash Nadda, Union Minister for Health and Family Welfare, Government of India, welcomed the participants and opened the session. In his inaugural address, the Union Minister recalled the 10th Anniversary of the implementation of Food Safety and Standards Act and the ten new initiatives announced by FSSAI to strengthen national food control system in India.
4. The Minister recalled the important role of Codex to protect human health and ensure the fair practices in the international food trade and the importance of harmonisation of national standards with Codex standards, which India had already embarked on.
5. The Honourable Faggan Singh Kulaste, State Minister of Health and Family Welfare, Government of India, Mr Ashish Bahuguna, Chairperson of FSSAI, Ms Awilo Ochieng Pernet, Chairperson of the Codex Alimentarius Commission, Mr Shyam Bahadur Khadka, FAO Representative to India and Dr Poonam Khetrapalsingh, WHO Regional Director to India, also addressed the meeting.

ADOPTION OF THE AGENDA (Agenda Item 1)¹

6. The Coordinating Committee adopted the Provisional Agenda as its Agenda for the session with the following additions:
 - a) Under Item 5:
 - Development of Standard for Dried Longan (proposal from Thailand)
 - b) Under Item 13:
 - New work on “Quick Frozen Dumpling (Jiaozi)” and “Zongzi” (proposals of China)
 - Discussion Paper on Co-Chairing of Codex Committee Meetings (proposal of the CCASIA Chairperson)
 - Conversion of the *Regional Standard for Chilli Sauce* (CODEX STAN 306R-2011) to a worldwide standard (proposal of India)
 - Information on activities of IAEA relevant to CCASIA.
7. In addition, the Coordinating Committee agreed to consider:
 - Items 3a and 3b together.
 - Document CX/ASIA 16/20/14, prepared by WHO, under Item 5.
8. The Coordinating Committee further agreed to establish an in-session Working Group, chaired by the Republic of Korea and working in English only, to consider and make recommendations on the outstanding issues of the report of the PWG on the proposed draft Regional Standard for Laver Products (CRD1).

KEYNOTE ADDRESS ON THE ROLE OF CODEX IN STRENGTHENING NATIONAL FOOD CONTROL SYSTEMS IN THE ASIAN REGION – A WAY FORWARD (Agenda Item 2)²

9. The Representative of FAO, on behalf of FAO and WHO, introduced this item by calling the Coordinating Committee's attention to the ongoing process of revitalization being undertaken across all RCCs. The inclusion of a keynote address is a key activity within the “Revitalization” process and aims to stimulate discussion and information sharing on a topic of interest to the region. In introducing the item, the Representative highlighted the consultative process undertaken by FAO and WHO with the regional Coordinator and the Codex Secretariat in the selection of the topic of the key note address and the speaker.

¹ [CX/ASIA 16/20/1](#)

² [CX/ASIA 16/20/2](#)

10. Ms Noraini binti Dato Mohd Othman, Senior Director, Food Safety and Quality Division, Ministry of Health, of Malaysia, delivered the keynote address on the Role of Codex in Strengthening National Food Control Systems in the Asian Region – A Way Forward (Appendix II). Her presentation was followed by a general discussion facilitated by the Representative WHO, on behalf of FAO and WHO.
11. Many CCASIA members appreciated the keynote speaker for delivering a comprehensive and stimulating speech and noted the importance of having a regular opportunity for such fruitful discussions in future CCASIA sessions.
12. The interventions made by the participants centred on the three following areas:

Structures and governance of food control system

13. The discussion highlighted challenges faced by countries in their effort to strengthen food control systems to harmonise national legislation and regulations with the international standards set by Codex (this aspect would be further discussed under item 3). Although FAO and WHO had already identified a number of solutions to address these challenges, more work needed to be done, including bridging between national, sub-regional and regional initiatives and activities in food safety.

National capacity building in Codex-related matters

14. The discussion highlighted the role of countries with solid experience in Codex could play in facilitating the effective participation of other countries in the region. Besides twinning or mentoring between countries, contacts between delegates from Asia could be facilitated not only at the policy-maker level (e.g. at CCASIA meetings) but also at the technical level (e.g. Codex committee meetings). The Regional Coordinator, as a member of the Advisor Group for CTF2, could channel the voices of member countries and improve the implementation of CTF2. The Coordinating Committee noted that the side-event on CTF2 (28 September 2016) would allow for more discussion on this topic.

Information sharing and networking

15. Member countries expressed their readiness to share their experience with other countries and their eagerness to learn lessons from other countries' experiences in using Codex as an entry point to strengthen national food control systems. In addition to the information sharing network being put in place by the Codex Secretariat in collaboration with FAO and WHO (e.g. Online platform for information sharing on food safety control systems: CX/ASIA 16/20/3 Add.1), several fora could promote information sharing and networking, such as regional workshops and thematic side events that could be organized by FAO/WHO as standalone or in conjunction with CCASIA meetings. The Regional Coordinator could facilitate information sharing through networking activities in between sessions of CCASIA.
16. The Chairperson closed the item by thanking Ms Othman for her inspiring keynote address and the Coordinating Committee for the lively discussion.

FOOD SAFETY AND QUALITY SITUATION IN THE COUNTRIES OF THE REGION (Agenda Item 3(a))³

PRIORITIZATION OF THE NEEDS OF THE REGION AND POSSIBLE APPROACHES TO ADDRESS THEM (Agenda Item 3(b))⁴

17. The Representative of WHO, on behalf of FAO and WHO, recalled the request by CAC38 to FAO/WHO with the Codex Secretariat to develop a set of questions on issues and priorities in countries and prepare an analysis of the information collected to provide a global overview of commonalities and differences on critical and emerging issues.

Discussion

18. CCASIA members discussed the following questions:
Do you agree that the six priority critical and emerging issues identified are the priorities or there are others?
19. CCASIA members generally agreed with the top six critical and emerging food safety and quality issues identified in CX/ASIA 16/20/4, namely: lack of adequate resource capacity of food safety and quality; food contamination; food control systems; food safety policy; AMR; and new technologies. The following additional issues were mentioned: sustainability of scientific advice to Codex; capacity building of labs especially to address the new and emerging food safety issues; nutrition, in particular in relation to the

³ [CX/ASIA 16/20/3](#); [CX/ASIA 16/20/3 Add.1](#); Comments of India ([CRD9](#))

⁴ [CX/ASIA 16/20/4](#)

severe micronutrient deficiency in many countries of the region; poor coordination and awareness among key stakeholders; food safety emergency response during natural disasters and calamities; climate change; the lack of clarity between the national standards established by the NSBs in relation to regulatory requirements; limited laboratory capacity; strengthening communication in view of the very active social media; online food selling.

20. The need to distinguish between food contamination and food adulteration / fraud, due to their principle difference in terms of intentionality, was also noted.

Would you share best practices or lessons learned from your experience – especially in relation to food safety?

21. CCASIA members expressed their strong willingness to share experiences and good practices with other countries. Members noted the experience and lessons shared by some members in relation to: development of national food control system; development of food legislation; strengthened Codex standards activities; quality of data collection; development of guidance for crisis management; establishment of coordination mechanisms. Information was also provided by FAO and WHO on relevant projects implemented at national, bilateral and regional levels.

What innovative approaches or follow-up actions would you suggest to address the priority issues identified?

22. CCASIA members mentioned the challenges to access information, e.g. for risk assessment, risk management, laboratory capacity, amongst others. Some suggestions identified for accessing information included creating a repository of practices in terms of the FAO/WHO online platform on food safety controls as well as other global and regional networks / platforms of FAO and WHO and other regional bodies. The organisation of side events, training courses, physical meetings to share information among countries was also suggested.

What would be the benefit from addressing one or more of the priority issues at the regional level?

23. CCASIA members discussed different methods of regional cooperation to address priority issues. Some of the suggestions included the possibility of grouping countries with food control systems at a similar level of development, learn from experiences of sub-regional groups like ASEAN, examine how stronger member-states could be more proactive in organising trainings/workshops in a more formal manner. The benefits of better addressing countries' needs was highlighted however, it was also mentioned that mixing countries at different stage of development would allow less advanced countries to benefit and learn from the experiences and lessons learned by more advanced ones.

Conclusion

24. The Representative of FAO, on behalf of FAO and WHO, concluded the discussion noting that the Coordinating Committee:

- Had expressed the need to expand the list of critical and emerging issues as priorities for the region as listed below:
 - Lack of adequate resource capacity on food safety and quality-sustainable assistance to countries, capacity building of laboratories to address new food safety issues (Risk assessment/risk management)
 - Food contamination
 - Food adulteration and food fraud
 - Food control systems, including capacity to respond to emergency and calamity situations
 - Social media and on-line food businesses
 - Role of and synergy between NSB and regulatory standards
 - Food safety and nutrition policy development and implementation
 - AMR – in relation to food safety
 - New technologies –including Whole Genome Sequencing
 - Food safety aspects of climate change
- Had been informed of many best practices that members had implemented to address the issues identified above, and noted the need of exploring the way and means of sharing these experiences.

- Had supported the development of a network while recognising the importance of linking with those networks already in place.
- Had supported the need for stronger regional collaboration, possibly through grouping of countries to better meet their capacity development needs, learning from some sub-regional groupings such as ASEAN and had highlighted the use of existing regional and sub-regional platforms and network.

On line platform for information sharing on food safety control systems

25. The Representative of FAO, on behalf of FAO and WHO, introduced the topic and explained that the primary use and purpose of the platform was to facilitate information exchange between member countries. Secondary uses included informing FAO and WHO on countries' capacity development needs. The Representative highlighted that the platform's success depends on member countries actively uploading and updating the information on the platform.
26. The Representative recalled that the prototype platform had been only recently launched (May 2016) and countries had just started to populate the platform with data. Therefore, it was premature to assess its usefulness and sustainability.
27. CCASIA Members were asked to provide comments and feedback on the prototype platform (Annex to CX/ASIA 16/20/3 Add.1), in particular: (i) whether the prototype was fit for purpose; (ii) on suitability of questions included; (iii) on the need to include additional questions; and (iv) suggestions for improvements.

Discussion

28. CCASIA members generally considered the prototype platform suitable to share information. It was observed that the format of some questions could better fit for purpose by adding additional information, e.g. Q.8 on official laboratories by adding information on experts. The suitability of the platform for sharing information on best practices was also questioned. It was also suggested to add information on coordination among competent authorities.
29. The Representative of FAO emphasized the prototype nature of the platform and that at this stage it was important for FAO and WHO to understand the type of information that countries wanted to have access to and the workload involved in providing this information on a regular basis.
30. With regard to the suitability of the questions, the Representative of WHO clarified that the eight questions in Q.11 were aligned with those in the current version of the IHR annual self-assessment reporting tool, currently under revision. The plan was to change Q11 with the updated IHR annual self-assessment tool reporting, available next year.
31. With regard to the need for additional questions, CCASIA members suggested to include questions on: risk communication (currently the questionnaire only covered aspects related to risk assessment, risk management and surveillance); crisis management systems, including protocols; coordination mechanisms of competent authority(ies) with consumers and industry; and web links to country legislations.
32. The need to develop repository lists of experts, including laboratory experts, was also emphasized; however, the feasibility to develop and maintain such lists was questioned. In this regard it was noted that a possible solution would be to develop lists of experts by categories.
33. With regard to improvements and further development, It was suggested to review the platform periodically for its effectiveness and usefulness and then during the course of constant updating, expansion of the scope could be considered in the future (i.e. to include information on mechanisms and protocols of "recall and traceability").

Conclusion

34. In wrapping up the discussion the Chairperson noted that:
 - There was general support for the format of the platform;
 - FAO and WHO had taken note of the various points suggested during the discussion for further reviewing of platform.
 - The side event on "Revitalization of Regional Coordinating Committees and Strengthening Standard-setting and Implementation of Codex Standards" (30 September 2016) would give CCASIA members further opportunities to discuss and make suggestions on mechanisms to collect and share information.

USE OF CODEX STANDARDS IN THE REGION: RELEVANCE OF EXISTING REGIONAL STANDARDS AND NEED FOR NEW STANDARDS (Agenda Item 4)⁵

35. The Secretariat recalled that this item was on the agenda of the six RCCs and that an electronic survey (using software SurveyMonkey), jointly developed with FAO and WHO, had been used to enhance data collection on the use of Codex standards from members, which had allowed for easier data analysis and representation.
36. The Secretariat further explained that the survey had focused on specific standards, widely known and representative for their respective categories, i.e. (i) numerical standards (MRLs of pesticides in food and feed); (ii) general subject standards (*General Standards for Food Additives, for Contaminants and Toxins in Food and Feed* and *for Labelling of Pre-packaged Foods*); and (iii) *General Principles of Food Hygiene*.
37. The Chairperson congratulated CCASIA members for the high number of replies to the survey (61%), which demonstrated the high level of interest for Codex in the region. He also noted the strong level of alignment of national legislation with Codex texts, which represented a good benchmark for continuous improvements. The Chairperson also recalled the earlier CCASIA discussion (Item 3) on ways to overcome countries difficulties in using Codex texts.
38. The Secretariat introduced the analysis of the survey results, as presented in CX/ASIA 16/20/5, invited CCASIA members to note the outcome of the analysis and provide inputs on specific aspects of the survey.

Discussion*Format and approach*

39. CCASIA members expressed their satisfaction with the format and approach of the survey. They commented that the survey was a good reflection of how Codex was applied internationally. The need to include a question on the reasons for not using Codex standards was mentioned as well as the need to differentiate between a situation in which a country was not adopting Codex texts because they were not relevant and the situation where a country did not find Codex texts adequate. It was also suggested to include a question on the reasons for partial adoption of a Codex text.
40. In response to several questions, the Secretariat clarified that: in designing the survey priority had been given to simplifying the questions rather than at attempting to capture all different “levels” of adoption of Codex texts; the term “partially adopted” applied to several situations, including when a country was using only a number of provisions (e.g. selected MRLs for pesticides or specific provisions of a standard) as the others were either not relevant or of difficult application; the same survey had been conducted in all the six Codex regions and, therefore, it would be possible to compare and/or consolidate the survey results globally; the results of the survey were publically available.
41. The Representative of WHO explained that the survey provided useful information that could be used by FAO and WHO to justify the budget allocation of both organisations to Codex (i.e. the Joint FAO/WHO Food Standards Programme).

Use of the results

42. CCASIA members noted that the results of the survey and the analysis were useful and should be published online. It was also suggested to store the information provided by members online in a way to allow for regular updates.

Scope of next survey

43. CCASIA members put forward the following suggestions for the scope of the next survey: one or two major staple commodities; *Methods of Analysis and Sampling* (CODEX STAN 234-1999); *Principles and Guidelines for National Food Control Systems* (CAC/GL 82-2013); regional standards; MRLs for veterinary drugs and texts on AMR.
44. The risk of receiving fewer replies by broadening the survey or making it too complex was also highlighted.

Conclusion

45. The Coordinating Committee noted that the comments and suggestions made would guide the Codex Secretariat in the future development of the survey.

⁵ [CX/ASIA 16/20/5](#); Comments of India ([CRD9](#)); Indonesia ([CRD10](#))

MATTERS ARISING FROM THE CODEX ALIMENTARIUS COMMISSION AND OTHER CODEX COMMITTEES (Agenda Item 5)⁶

46. The Coordinating Committee considered the information provided in documents CX/ASIA 16/20/6 and CX/ASIA 16/20/6 Add.1, noting that several matters were presented for information and others for discussion under relevant agenda items.

Development of a Standard for Dried Longan

47. The Coordinating Committee noted that CCPFV28 had considered requests for revision of existing / development of new work for processed fruits and vegetables together with the proposal from the host country to adjourn CCPFV. The Coordinating Committee further noted that the Codex Secretariat would issue a CL requesting comments on new work proposals to be submitted by members by means of a project document directly to CCEXEC73 for critical review. CAC would subsequently determine the need to convene a physical meeting of CCPFV based on the outcome of the critical review at CCEXEC73 and the volume of the approved new work.
48. Thailand informed the Coordinating Committee that they would submit the project document for the development of a worldwide standard for dried longan to the CCEXEC for critical review and to CAC for approval. Thailand expressed the wish that CCASIA undertake work on dried longan if the outcome of the critical review were to lead to CAC not approving the development of a worldwide standard.

Conclusion

49. The Coordinating Committee:
- Supported the development of a worldwide standard for dried longan.
 - Supported the development of a regional standard for dried longan, if CAC decided not to convene a physical meeting of CCPFV, noting that a worldwide standard would be more appropriate as dried longan was traded globally.
 - Agreed that Thailand would prepare a proposed draft regional standard for dried longan for circulation for comments at Step 3 and consideration at the next session (in case CAC approved new work on the development a regional standard).

Monitoring of Standard Development

50. The Coordinating Committee recalled its reply to the question on the status of implementation of the Strategic Plan 2014-2019 (Activity 1.1.1 on the use of specific criteria for standards development)⁷ and reaffirmed that the criteria for the establishment of work priorities as laid down in the Procedural Manual were sufficient to prioritize its work.

Regional Standard for Tempe

51. The Coordinating Committee noted that:
- CCMAS37 had decided to retain AOAC 983.23 as the method of analysis for determination of lipid content for tempe.
 - The methods of analysis listed of the *Regional Standard for Tempe* (CODEX STAN 313R-2013) were contained in the *Recommended Methods of Analysis and Sampling* (CODEX STAN 234-1999).

Conclusion

52. The Coordinating Committee agreed to:
- Replace the list of methods of analysis of the *Regional Standard for Tempe* (CODEX STAN 313R-2013) with the standardised wording adopted by CAC 39⁸.
 - Forward the amendment to CAC40 for adoption (Appendix III, part 1).
 - Inform CCMAS of this decision.

⁶ [CX/ASIA 16/20/6](#), [CX/ASIA 16/20/6 Add.1](#), Comments of Japan ([CRD5](#)); Thailand ([CRD7](#))

⁷ [REP15/ASIA](#), Appendix III

⁸ Format for Codex Commodity Standards: Methods of Analysis and Sampling (Procedural Manual)

Regional Standard for Non-Fermented Soybean Products (CODEX STAN 322R-2015)Potassium chloride (INS 508)

53. The Coordinating Committee noted the CCFA47 suggestion to remove the provision for potassium chloride (INS 508) in the regional standard, as it was already covered by the statement preceding the food additive listing.

Tocopherols (INS 307 a,b,c)

54. The Coordinating Committee noted:
- CCFA47 decision not to endorse the provision for tocopherols as the maximum level proposed (i.e. 20 000 mg/kg) might exceed the ADI.
 - The proposal to include a provision for tocopherols at a maximum level of 200 mg/kg.

Conclusion

55. The Coordinating Committee agreed to:
- Remove the provision for potassium chloride (INS 508) and include a provision for tocopherols (INS 307 a,b,c) at maximum level of 200 mg/kg.
 - Forward the amendments to CAC40 for adoption (Appendix III, part 2) and endorsement by CCFA as appropriate.

Revocation of the food additive provisions from the *Regional Standard for Chilli Sauce (CODEX STAN 306R-2011)*

56. The Coordinating Committee noted the recommendation of CCFA47 concerning the removal of the provisions for calcium hydrogen sulfite (INS 227) and potassium bisulfite (INS228) for which there were no corresponding JECFA specifications.
57. The Coordinating Committee noted that potassium bisulfite (INS 228) was in use in some countries and that subject to the confirmation of availability of data, CCFA could include the substance in the JECFA priority list for the establishment of specifications.

Conclusion

58. The Coordinating Committee agreed to
- Remove calcium hydrogen sulfite (INS 227) and potassium bisulfite (INS228) from the *Regional Standard for Chilli Sauce (CODEX STAN 306R-2011)*.
 - Forward the amendments to CAC40 for adoption (Appendix III, part 3).

Relations between FAO and WHO policies and guidelines and Codex Work

59. The Representative of WHO drew the attention of the Coordination Committee on relevant CCEXEC70 discussion on whether Codex work should support and not contradict the implementation of relevant FAO and WHO policies, guidelines and global strategies to protect public health.
60. The Coordinating Committee thanked the Representative for the information and noted that the matter would be discussed at CCEXEC73.

CODEX WORK RELEVANT TO THE REGION (Agenda Item 6)⁹

61. The Coordinator presented document CX/ASIA 16/20/7 which provided an analysis of the replies to a questionnaire circulated to CCASIA members requesting information on: (i) participation in Codex meetings since 2014; (ii) new work proposals (2014-2016); issues related to Codex work in the region; and (iv) availability of data in Codex committees (2014-2016). The Coordinator further explained that for the preparation of the document it had been necessary to source additional information in the reports of Codex meetings held between CAC37 and CAC39.

⁹ [CX/ASIA 16/20/7](#)

Discussion

62. The Coordinating Committee was invited to discuss the following issues, which emerged from the analysis:

Approaches to improve the effectiveness of informal meetings of the CCASIA member countries on the sidelines of Codex meetings

63. CCASIA Members made the following suggestions: send the invitation directly to the participants (in addition to CCPs); interview CCASIA members who could not participate in informal meetings to identify causes and possible solutions; develop SOP, similar to those used by CCLAC, which include clear procedures for sharing members' positions; invite CCASIA members to share their comments at the time of submission.
64. The Coordinator for Africa provided information on the approach of the region, which had led to good participation in informal meetings. The approach included: (i) participation of experts on relevant agenda items from each CCAFRICA member to consultation meetings held well in advance of the session; (ii) distribution of the conclusion of the meeting to all CCAFRICA members for developing national positions; and (iii) holding CCAFRICA informal meetings every morning during the committee session to harmonize their positions.
65. It was noted that since CCASIA members tended to share their positions just before or on the date of the session, it was more challenging to identify common interests and formulate regional positions.

Identifying suitable ways for engagement of eligible countries of the region with CTF for their capacity building

66. The Coordinating Committee noted that India, Bhutan and Nepal had jointly submitted a group application to CTF2, which was the only group application submitted.
67. Recalling the discussion on Items 3a and 3b on the need for stronger regional collaboration, the Coordinating Committee underscored the importance of information sharing and collaboration among countries with a national Codex structure at a similar level of development to address this issue. It was noted that group applications could be submitted based on common needs of the countries of the region.

Prioritizing work in the areas of identified specific concerns of the region and initiating regional collaboration

68. The survey indicated that many CCASIA members were having difficulties in generating and submitting data. As a solution it was suggested to jointly generate and submit data within the region, without compromising the quality of data. For this purpose, CCASIA members were encouraged to take advantage of the support provided by various countries, e.g. the training course implemented in Japan. CCASIA members were also encouraged to use the existing data, such as data in WHO collaborating centres in Asia.

Encouraging countries to jointly prepare and submit new work proposals of common interest

69. The Coordinating Committee noted that although 23% of the new work proposals submitted to CAC from 2014 to 2016 were from Asian countries, the number of countries submitting proposals for new work was limited. The data pointed to the need for enhancing the capacity of many countries in preparing new work proposals.

Format of the questionnaire

70. CCASIA members were generally satisfied with the format of the questionnaire.

Conclusion

71. The Coordinating Committee agreed to ask the Coordinator to:
- Develop a draft SOP for sharing members' positions, taking into account the SOP developed by CCLAC, for inputs by CCASIA members (the SOP would be informal and would not require adoption or agreement by CCASIA), while retaining the flexibility for country positions.
 - Prepare a list of countries willing to provide support to other countries to generate data and try to match it with the identified and prioritized needs of the region.
 - Prepare a list of countries willing to help other CCASIA members to prepare the new work proposals.
72. CCASIA members were encouraged to reply to the questionnaire for the next session of CCASIA.

MONITORING OF THE IMPLEMENTATION OF THE CODEX STRATEGIC PLAN (Agenda Item 7)¹⁰

73. The Secretariat recalled that this had been included in the agenda of all six RCCs as part of the revitalization process to provide support CCEXEC monitoring the implementation of the Codex Strategic Plan 2014-2019.
74. The Secretariat explained that inputs were requested on activities listed in Appendix II of CX/ASIA 16/20/6, for which information was limited or not available.

Discussion

75. CCASIA members commented on the following activities:
- Activity 2.2.1 - The Coordinating Committee noted the conclusion of CAC38 regarding the sustainability of scientific advice to Codex. The importance of FAO/WHO scientific support to Codex and its sustainable funding was reiterated.
 - Activity 2.3.4- CCASIA members confirmed that networks such as GEMS/Food Programme and PulseNet had been created and used for a long time.
 - Activity 2.1.2 - CCASIA members suggested including a new indicator: “number of scientists and technical experts involved in the electronic working groups”.
 - Activity 3.2.1 - CCASIA members suggested including two new indicators: “number of such programmes held by FAO/WHO” and “number of countries in which structures were established with support from FAO/WHO”.

Conclusion

76. The Coordinating Committee:
- Noted the information provided from CCASIA members, which would be included in the working document for CCEXEC73;
 - Agreed to give due consideration to the feasibility of collecting the relevant information when developing the indicators for the new Codex Strategic Plan 2020-2025;
 - Requested the Coordinator to collect relevant information and report on the status of implementation of the activities of the Strategic Plan relevant to CCASIA at the next session.

Preparation of the Codex Strategic Plan 2020-2025

77. The Secretariat recalled that CCEXEC71: (i) had considered a document prepared by the Secretariat (CX/EXEC 16/71/6), which recommended a process and timeline for developing a new Strategic Plan for the period 2020-25; and (ii) had recommended to CAC39 to request the Secretariat to start the process of developing the Codex Strategic Plan 2020-2025 and that the current Strategic Plan 2014-2019 should be the starting point for the new plan.¹¹
78. The first step for the preparation of the new Strategic Plan was the provision of suggestions from FAO/WHO Coordinating Committees on possible goals and objectives for consideration by the CAC Chair and Vice-Chairs, which had been tasked to prepare a first draft Strategic Plan (without a detailed implementation plan) for circulation for comments and consideration by CCEXEC in 2017. RCCs would be requested to provide comments on the reviewed complete draft (including implementation plan) during the 2018-2019 round of meetings.

Discussion

79. The Chairperson emphasized the importance of the Strategic Plan and called members to examine carefully the goals and objectives to ensure the new Strategic Plan better served the Coordinating Committee. The Secretariat further noted that CCASIA inputs to the new Strategic Plan were particularly important in view of the decision of CCASIA19 to discontinue work on the development of the Strategic Plan for CCASIA 2015-2020 and to replace it with the List of Activities of Interest to CCASIA.
80. CCASIA members were of the view that the four Goals of the Codex Strategic Plan 2014-2019 continued to remain relevant as they covered all the important areas of Codex work.

¹⁰ [CX/ASIA 16/20/8](#); Comments of Japan ([CRD5](#)); India ([CRD9](#))

¹¹ [REP16/EXEC](#), para. 71

81. CCASIA members commented on the objectives as followed:

Objectives 1.1-1.3

82. Codex should work primarily on issues related to its mandate to protect the health of consumers, while ensuring fair practices in the food trade. The “Criteria for the establishment of Work Priorities” should be strictly applied.

Objectives 2.1-2.3

83. It is important that members ensure sustainable scientific advice to Codex work. Robust data collection and generation of data from the Asian region would ensure that Codex standards reflect the regional and national situation.

84. It is important that risk communication is given adequate status.

Objectives 3.1-3.2

85. Increase effective participation of developing countries in Codex continues to be of highest importance. Holding many meetings of Codex might create a financial burden for Codex members. Consideration should be given to the creation of a mechanism for managing Codex work on commodity committees.

Objectives 4.1-4.2

86. Some overlaps exist between activities of Objective 4.1 and SG3.

87. The Coordinating Committee noted the suggestion to add specific indicators, which show the contribution of Codex standards to the dual mandate of Codex. .

Conclusion

88. The Coordinating Committee:

- Agreed that the four Goals of the Strategic Plan 2014-2019 were still valid and relevant for the new Strategic Plan.
- Agreed to forward the “List of Activities of Interest to CCASIA”¹² to the CAC Chair and vice Chairs in order to guarantee that these activities are fully considered in the new Strategic Plan.
- Noted the comments provided at this session and the opportunity for members to provide more comments on the first draft Strategic Plan before its consideration by CCEXEC73.

PROPOSED DRAFT REGIONAL STANDARD FOR LAYER PRODUCTS (Agenda Item 8)¹³

89. The Republic of Korea, as Chair, introduced the report of PWG on the proposed draft Regional Standard for Laver Products (CRD1), which had met immediately prior to the current session of CCASIA. The PWG Chair noted the key points discussed and agreement reached by the PWG, regarding sections: 2.3 “Products Types”; 3 “Essential Composition and Quality Factors”; 4 “Food Additives”; 6 “Hygiene”; and 9 “Methods of Analysis and Sampling”. The PWG had left sections 7 “Weight and Measures” and 8 “Labelling” in square brackets for further discussion.

90. The Coordinating Committee further noted that the in-session WG, established to address these outstanding issues, had been unable to reach consensus on the two sections.

Discussion

91. The Coordinating Committee considered the revised proposed draft standard (Annex of CRD1) section by section, noted comments and made the following decisions:

- Deleted text related to other heating method in sub-section 2.3.2 “Roasted laver products”, as roasting adequately described the process undergone by these products.
- Deleted “flavourings and processing aids” in Section 4.1 as the term food additives broadly covered both flavourings and processing aids, with the understanding that all flavourings and processing aids are not permitted in dried laver products and roasted laver products.

¹² [REP16/ASIA](#), Appendix V

¹³ [CX/ASIA 16/20/9](#); Comments of China and Japan ([CX/ASIA 16/20/9 Add.1](#)); India ([CRD9](#)); Thailand ([CRD12](#)); Report of PWG on the proposed draft Regional Standard for Laver Products ([CRD1](#))

92. The Coordinating Committee discussed the two sections, which were left in square brackets, as followed.

Section 7 “Weight and Measures”

93. The Coordinating Committee:

- Noted that sub-sections on “Classification of defective” and “Lot acceptance” were included in both Section 3 and Section 7 but addressed different categories of “defective”, i.e. defects related to quality and to weight.
- Agreed to remove the square brackets in Section 7 and to move the provisions for packaging, which were not relevant to this section to a new Section 9 “Packaging”.

Section 8 “Labelling”

94. The Coordinating Committee:

- In Section 8.1 “The name of the product” included a provision requiring that the use as optional ingredients of edible seaweed other than *Pyropia* be reflected in the name of the product.
- Agreed to a proposal to add a new section “Labelling of net contents” which addressed the concerns of a number of countries in which laver products were not traditionally traded. These countries were asking that the net contents of laver products be declared by weight.
- Revised the provision regarding the labelling of foreign matters that the PWG to indicate that they should be labelled or declared in documents.

Conclusion

95. The Coordinating Committee:

- Noted that all outstanding issues had been addressed.
- Forwarded the proposed draft regional Standard for Laver Products to CAC40 for adoption at Step 5/8 (Appendix IV).
- Noted that food additives, labelling and method of analysis provisions would be endorsed by CCFA, CCFL and CCMAS, respectively.

PROPOSED DRAFT REGIONAL CODE OF HYGIENIC PRACTICE FOR STREET-VENDED FOODS (Agenda Item 9)¹⁴

96. India, as Chair, introduced the report of PWG on the proposed draft Regional Code of Hygienic Practice for Street-Vended Foods (CRD2), which had met immediately prior to the current session of CCASIA. The PWG Chair noted that the PWG had reached agreement on all section, but Section 8.1 which was left in square brackets for further discussion.

Discussion

97. The Coordinating Committee considered the revised proposed draft code (Annex of CRD2) section by section, noted comments and made the following decisions:

- Deleted the definitions, which were already covered by other definitions (e.g. cook), where unnecessary (e.g. relevant authority/competent authority) or related to terms not present in the code (e.g. impermeable).
- Agreed to the text Section 8.1 related to conformity with “applicable standards” (the square brackets were removed).
- Deleted the provision related to the disposal of food, which is “unsold beyond four hours”, noting that some countries were implementing this requirement.

In this regard, the Representative of WHO recalled the standing view of WHO that the existing guides from WHO and FAO, as referenced in footnotes of the draft document under consideration, provided sufficient guidance to national and local authorities on how best to manage food safety risks associated with street-vended food. The Representative of WHO cautioned against the prescriptive and one-size-fits-all nature of Codex regional codes that do not to take into account different risk

¹⁴ [CX/ASIA 16/20/10](#); Comments of Malaysia ([CX/ASIA 16/20/10 Add.1](#)); Philippines ([CRD8](#)); India ([CRD9](#)); Indonesia ([CRD10](#)); Thailand ([CRD12](#)); Report of PWG on the Proposed Draft Regional Code of Hygienic Practice for Street-Vended Foods ([CRD2](#))

profiles of different food categories. Should a regional coordinating committee proceed with development of a regional guidance document, care should then be taken to ensure scientific soundness and consistency with relevant WHO/FAO guidance in this area.

The Representative of WHO further suggested that CCFH review all Codex regional guidance documents on street-vended food for their usefulness and conformity with the approach of the *General Principles of Food Hygiene* (CAC/RCP 1-1969) when the ongoing revision of the latter document will be completed.

- Added one paragraph under Section 9 to underline consumer's responsibility in ensuring food hygiene of street vended food and the importance of consumers' education.

Conclusion

98. The Coordinating Committee:

- Noted that all outstanding issues had been addressed;
- Forwarded the proposed draft regional Code of Hygienic Practice for Street-Vended Foods to CAC40 for adoption at Step 5/8 (Appendix V).
- Noted that the proposed draft regional Code would be submitted to CCFH for endorsement of relevant sections.
- Noted the proposed draft regional Code should be reviewed when CCFH will complete work on the revision of the *General Principles of Food Hygiene* (CAC/RCP 1-1969).

DISCUSSION PAPER ON THE DEVELOPMENT OF A REGIONAL STANDARD FOR MAKGEOLLI (Agenda Item 10)¹⁵

99. The Republic of Korea introduced CX/ASIA 16/20/11 and recalled that at its previous session, it had been agreed to revise the discussion paper addressing the two questions raised by the Representative of WHO and provide information on the production and trade of similar products in the region.
100. The Republic of Korea explained that following side-discussions on Makgeolli during the current session, they had revised their proposal to broaden its scope to "rice-based low alcohol beverages (cloudy types)" in order to make the standard more generic and inclusive.
101. The Representative of WHO introduced document CX/ASIA 16/20/11 Add.1, encouraging Codex to contribute to the implementation of the WHO Global strategy to reduce harmful use of alcohol, adopted at the 63rd World Health Assembly in 2010. Better consumer information, identified in the strategy as a means to protect public health, could be achieved by internationally agreed requirements on the labelling of alcoholic beverages. The Representative said that once such generic guidance was made available, which could be developed by CCFL, it would be referred to in future relevant Codex commodity standards and be applicable in other instances, where appropriate, to ensure consumers' right to information as this was a matter related to public health.

Discussion

102. In addition to welcoming the initiative of WHO and supporting the proposed action, CCASIA members expressed the following views: that more time was needed to consult with stakeholders on the revised scope of the proposal as revised proposal had been made available only at the session; that more work was needed to identify products that could be covered by the revised proposal; that this work was needed to respond to the industry needs for trading these products; and that the proposed work should be within the mandate of Codex.
103. The Representative of FAO reminded the Coordinating Committee that the overarching and most important goals of Codex were improving food safety globally and to facilitate international trade. In this regard he suggested the Coordinating Committee consider the development of a standard for rice-based low alcoholic beverages (cloudy type) separate from any potential considerations on the need to inform consumers about risks of the over-consumption of alcoholic beverages in general.

¹⁵ [CX/ASIA 16/20/11](#); [CX/ASIA 16/20/11 Add.1](#) (Prepared by WHO); Comments of Japan ([CRD 5](#))

104. The Representative encouraged CCASIA members to focus on how such a standard could improve food safety and/or facilitate regional or global trade. The Representative recalled that contaminated alcoholic beverages were a well-known food safety problem, which could be better mitigated if a regional standard were to be developed. The Representative then explained that if the Coordinating Committee considered additional information for consumers regarding health effects of over consumption of alcohol to be necessary, a proposal for consumer guidance could be considered by CCFL. However, the Representative urged the Coordinating Committee to consider these two issues separately.
105. In reply to the questions raised, the Representative of WHO expressed the view that alcoholic beverages were covered by the Codex definition for "food" and therefore Codex was in a position to develop standards on alcoholic beverages in line with its past work. The Representative further clarified that the suggested action by WHO did not aim at promoting the consumption of alcoholic beverages, but to protect consumer from various health risks through enhanced information. WHO had collected and reviewed studies carried out to evaluate the effect of labelling of alcoholic beverages on the behaviour of consumers, and more information could be provided when WHO submitted a project document on the possible new work on labelling.
106. The Republic of Korea expressed their strong interest in participating in the work on the development of labelling guidance for alcoholic beverages, but suggested that CCFL work be developed separately from the work on the regional commodity standard.

Conclusion

107. The Coordinating Committee:
- Requested the Republic of Korea to revise the discussion paper and the project document with the assistance of interested CCASIA members for consideration at the next session of CCASIA. The revised discussion paper should describe other similar products in the region, the food safety issues and impediments to trade that the proposed work intended to address. The discussion paper should clearly address all the information requested under "Criteria for establishment of work priorities", including diversification of national legislation and amenability to standardisation.
 - Urged CCASIA members to provide relevant information to assist the Republic of Korea to revise the discussion paper;
 - Noted that WHO would prepare a separate project document on revision of the *General Standard for the Labelling of Pre-packaged Foods* (CODEX STAN 1-1985) to address the labelling of alcoholic beverages.

DISCUSSION PAPER ON THE DEVELOPMENT OF A REGIONAL STANDARD FOR NATTO (Agenda Item 11)¹⁶

108. Japan introduced document CX/ASIA 16/20/12 and recalled that CCASIA19 had agreed to revise the discussion paper to include information on: similar products in the region; possibility to revise existing standards to include Natto; and the justification for the development of the standard.
109. Japan further proposed to expand the scope of the new work proposal from the single commodity "Natto" to "soybean products fermented with the bacterium *Bacillus subtilis*" in order to develop a more overarching standard. Japan clarified that the broaden scope did not include tempe and fermented soybean paste as these products were fermented with other microorganisms and regional standards had been developed by Codex.

Discussion

110. CCASIA members, while welcoming the approach of broadening the scope of the proposed new work, asked for more time to consult with their stakeholders, including industry, as the revised proposal had been made available only at the session. It was noted that the proposal needed to be further clarified as products such as *Douchi* might be fermented not only with *Bacillus subtilis* and to include other products.

Conclusion

111. The Coordinating Committee agreed to request Japan to further revise the discussion paper and the project document for new work, with the assistance of interested CCASIA members, for submission to the next Session of CCASIA. The revised discussion paper and project document should clearly provide the information listed in the "Criteria for establishment of work priorities" such as impediments to trade, diversification of national legislation and amenability to standardisation.

¹⁶ [CX/ASIA 16/20/12](#); Comments of Indonesia ([CRD10](#))

NOMINATION OF THE COORDINATOR (Agenda Item 12)¹⁷

112. On the proposal of Philippines, the Coordinating Committee unanimously agreed to recommend to CAC40 that India be reappointed for a second term as Coordinator for Asia. India thanked all CCASIA members for their support and accepted the nomination.

OTHER BUSINESS (Agenda Item 13)***Proposal for New Work on a Codex Regional Standard for Quick Frozen Dumpling (Jiaozi)¹⁸***

113. China presented CRD3 and explained that Jiaozi was a type of quick frozen food made of ground meat or vegetable filling wrapped into a thin piece of dough, which was then sealed by crimping.
114. The CCASIA members expressed interest for work on this product; however, more time was needed to consult with industry and to understand the procedure for the preparation of the product as well as the difference between Jiaozi and other similar frozen products produced in the region.

Conclusion

115. The Coordinating Committee requested China to revise the discussion paper and the project document for new work for consideration at the next CCASIA. In particular, to provide more information on the diversification of national legislation, food safety concerns, impediments to trade and amenability of this product to standardisation. The discussion paper should clearly address all the information requested under "Criteria for establishment of work priorities".

Proposal for New Work on a Codex Regional for Zongzi¹⁹

116. China presented CRD4 and explained that Zongzi was a traditional Chinese food, made of glutinous rice stuffed with different fillings, wrapped in bamboo leaves, or other large flat leaves, and cooked by steaming or boiling.
117. The CCASIA members expressed interest in work on this product; but noted that more information was necessary to justify whether this work fulfilled the Codex Criteria for work priorities.

Conclusion

118. The Coordinating Committee requested China:
- To revise the discussion paper and the project document for new work for consideration at the next CCASIA; in particular, to provide additional information on the varieties of this product, its amenability to standardisation, food safety concerns and impediments to trade. The discussion paper should clearly address all the information requested under "Criteria for establishment of work priorities".
 - To consider whether drafting a code of practice for this product would be more appropriate.

Discussion Paper on Co-Chairing of Codex Committee Meetings²⁰

119. The Chairperson introduced the discussion paper, which provided a brief account of the situation of capacity development activities and efforts made to enhance meaningful participation of developing countries in Codex. The inclusion of provisions for co-hosting arrangements in the Procedural Manual, was among these efforts.
120. However, an analysis of the 26 co-hosting sessions in the last ten years had shown that very few co-hosting sessions had been held in LDCs, in SIDS or in LICs. Reasons for this situation included, among others, lack of sensitization, lack of awareness about co-chairing, concern about expenses.
121. To address this situation and to encourage LDCs, SIDS and LICs to more effectively participate in Codex, in line with the Strategic Plan (Goal 3 "Facilitate the effective participation of Codex Members), the Chairperson proposed to give consideration to co-chairing in the absence of co-hosting arrangements. In his view, this would contribute to generate more interest in Codex work, sensitization at the political level, recognition to the person and the country co-chairing, opportunity of twinning (working together with the Chair for preparing and during the session), etc. at a limited cost as it would only involve the cost for the travelling of the co-chair.

¹⁷ [CX/ASIA 16/20/13](#)

¹⁸ [CRD3rev](#)

¹⁹ [CRD4rev](#)

²⁰ [CRD6](#)

Discussion

122. CCASIA members generally supported the proposal, which allowed LDCs, SIDS and LICs to be more involved in Codex, could enhance participation and raise awareness. The following comments were made: that the arrangements for co-chairing without co-hosting be limited to RCCs; that co-chairing agreement be in the form of LOA / MOR; that procedures be established including clear criteria for the selection of co-chairs; that the CCGP develop guidance and procedures, as appropriate. Concern was also expressed regarding the feasibility of the proposal.
123. The Secretariat explained that the matter was complex because in the Procedural Manual there were no specific provisions regarding co-chairing in the absence of co-hosting arrangements and that the Legal offices of FAO and WHO had requested further time to examine the proposal.

Conclusion

124. Noting the general support for the proposal, the Coordinating Committee requested India, as Regional Coordinator, to bring the proposal to the attention of CCEXEC73.
125. The Secretariat explained that the matter was complex because in the Procedural Manual there were no specific provisions regarding co-chairing in the absence of co-hosting arrangements and that the Legal offices of FAO and WHO had requested further time to examine the proposal.

Conversion of the *Regional Standard for Chili Sauce (CODEX STAN 306R-2011)* to an International Standard²¹

126. India introduced CRD11 and explained that they had submitted to CCPFV28 a proposal for the conversion of the *regional Standard for Chili Sauce* into a worldwide standard. However, in view of the possible adjournment of CCPFV, India had been requested to submit their proposal directly to CCEXEC for critical review. India therefore sought support from CCASIA members on this proposal.
127. The Secretariat drew the attention of the Coordinating Committee to Part 5 “Subsequent Procedure Concerning Publication of Codex Standard” of Section II of the Procedural Manual, where the procedure for converting regional standard to international standard is clearly stated.

Conclusion

128. The Coordinating Committee expressed general support for the proposal of India.

Information on activities of the Joint FAO/IAEA Division relevant to CCASIA²²

129. The Coordinating Committee thanked the Representative of the Joint FAO/IAEA Division of Nuclear Techniques in Food and Agriculture, Food and Environmental Protection Section, for the information provided.

DATE AND PLACE OF NEXT SESSION (Agenda Item 14)

130. The Coordinating Committee was informed that its 21st 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 CAC40.

²¹ [CRD11](#)

²² [CRD13](#)

Appendix I

**LIST OF PARTICIPANTS
LISTE DES PARTICIPANTS
LISTA DE PARTICIPANTES**

**Chairperson:
Président:**

Presidente:

Mr Sanjay Dave
Consultant
Food Safety and Standards Authority of India
Ministry of Health and Family Welfare
Government of India, FDA Bhawan, 3rd Floor,
Kotla Road, New Delhi
India
Tel: 9811304895
Email: dave.ccasia@gmail.com

**Chair's Assistant:
Assistante du Président:
Asistente del Presidente:**

Ms Pushpinder Jeet Kaur
Technical Officer
Food Safety and Standards Authority of India
Ministry of Health and Family Welfare
FDA Bhawan, Kotla Road,
New Delhi, India
Email: pushpinder5711@gmail.com

BHUTAN - BHOUTAN - BHUTÁN

Ms Sonam Deki
Laboratory Officer
Bhutan Agriculture and Food Regulatory Authority
Ministry of Agriculture and Forests
P.O Box 1071
Thimphu
Bhutan
Tel: 00975 17846146
Email: deekysonam111@gmail.com

Ms Tashi Yangzom
Food Safety Officer
Bhutan Agriculture and Food Regulatory Authority
Ministry of Agriculture and Forests
Thimphu
Bhutan
Tel: +975 77331807
Email: tashiyanz@gmail.com

CAMBODIA - CAMBODGE - CAMBOYA

Mr Theng Dim
Deputy Director General
Cambodia Import Export Inspection and Fraud
Repression Directorate General
Ministry Of Commerce
National Road No1/ Str 18, Phum Kdey Takoy, Sangkat
Vielsbov, Khan Chbar Ampoeu
Phnom Penh
Cambodia
Tel: +85512526660
Email: dimtheng@gmail.com

CHINA - CHINE

Mr Weiping Dai
Senior Engineer/Deputy-General
The Laver Association of Jiangsu Province
N0.65, Outer Ring Road
Nantong, Jiangsu Province
China
Tel: +86-513-83549583
Email: 18071608192@163.com

Ms Yanhua Jiang
Senior Engineer
Yellow Sea Fisheries Research Institute of Chinese
Academy of Fishery Sciences
No 106, Nanjing Road
Qingdao, Shandong
China
Tel: +86-532-85821813
Email: jiangyh@ysfri.ac.cn

Mr Xiangbo Li
Director of Department of Industry Development
China General Chamber Of Commerce
Xicheng district, Yuetan north street No.25
Beijing
China
Tel: +86-10-68391814
Email: LXB337@163.com

Ms Min Che
Interpreter
The Laver Association of Jiangsu Province
Room702, Zhaoyi Science Parks, No18, Tianshan
Road
Shanghai
China
Tel: +86-18621360826
Email: chemin@koasa.com.cn

Ms Liping Chen
Senior Staff Member
China General Chamber of Commerce
Xicheng district, Yuetan north street No.25
Beijing
China
Tel: +86-10-68391390
Email: chenliping_clp@qq.com

Mr Bo Chen
Deputy Director
Dept. of Food Safety Standards, Risk Surveillance and
Assessment NHFPC of China
1#, Nanlu Xizhimenwai, Xicheng District
Beijing
China
Tel: +86-10-68792402
Email: spspgc@126.com

Mr Yongxiang Fan
Professor
China National Center for Food Safety Risk
Assessment
Building 2, No. 37, Guangqu Road, Chaoyang District
Beijing
China
Tel: +86-10-52165410
Email: fanyongxiang@cfsa.net.cn

Ms Hong Gu
Department Manager
Zhejiangwufangzhai Industrial Limited by Share Ltd
NO.2 Zhongshan Road, Jiaxing
Jiaxing, Zhejiang
China
Tel: +86-573-82082576
Email: 931919831@qq.com

Mr Huang Hong
Professor Senior Engineer/Quality Department
Manager
Zhejiangwufangzhai Industrial Limited by Share Ltd
NO.2 Zhongshan Road
Jiaxing, Zhejiang
China
Tel: +86-573-82798121
Email: Hong61001@126.com

Mr Zhenyu Liu
Deputy director
China General Chamber Of Commerce
Xicheng district, Yuetan north street No.25
Beijing
China
Tel: +86-10-68391387
Email: zhenyuliu808@163.com

Ms Fanglin Peng
Engineer / In Charge of Standardization
Sanquan Foods Co. Ltd
Middle of Tianhe Road, Huiji District
Zhengzhou, Henan
China
Tel: +86-18768892191
Email: pengfanglin@sanquan.com

Ms Ling Su
Senior Engineer /R&D Director
Sanquan Foods Co. Ltd
Middle of Tianhe Road, Huiji District
Zhengzhou, Henan
China
Tel: +86-18203619936
Email: suling@sanquan.com

Ms Lianzhu Wang
Professor
Yellow Sea Fisheries Research Institute of Chinese
Academy of Fishery Sciences
No 106, Nanjing Road
Qingdao, Shandong
China
Tel: +86-13210177555
Email: wanglz@ysfri.ac.cn

Mr Daxing Wu
General Manager
Zhejiangwufangzhai Industrial Limited by Share Ltd
NO.2 Zhongshan Road, Jiaxing, Zhejiang, China
Jiaxing
China
Tel: +86-573-82062358
Email: wudaxing@wufangzhai.com

Mr Fuyan Xin
Professor/Deputy Director
Yellow Sea Fisheries Research Institute of Chinese
Academy of Fishery Sciences
No 106, Nanjing Road, Qingdao, Shandong
Qingdao
China
Tel: +86-532-85811958
Email: xinfy@ysfri.ac.cn

Ms Lijun Zhang
Deputy President
China General Chamber of Commerce
Xicheng district, Yuetan north street no.25
Beijing
China
Tel: +86-10-68391206
Email: ZLJUN1814@163.COM

Mr Xinming Zhang
Division Director/Senior Agronomist
Development Center of Science and Technology, MOA
Nongfengdasha, NO.96 Dongsanhuannanlu, Chaoyang
District
Beijing
China
Tel: +86-10-59199375
Email: zhangxinming@agri.gov.cn

Mr Peng Zhou
Vice-president
Shenzhen Institute of Standards and Technology
(SIST)
Room 1014, Radio Administration Building, No.3002
Binhe Ave.
Shenzhen
China
Tel: +86-755-83997931
Email: zhoupeng@sist.org.cn

**DEMOCRATIC PEOPLE'S REPUBLIC OF KOREA -
RÉPUBLIQUE POPULAIRE DÉMOCRATIQUE DE
CORÉE - REPÚBLICA POPULAR DEMOCRÁTICA
DE COREA**

Dr Kum Ryong Hwang
Researcher
Academy of Medical Science/Member of National Food
Safety Committee
Rakrang district
Pyongyang City
Democratic People's Republic of Korea
Email: bogon.moph@star-co.net.kp

Mr Kang Chol Kim
Official
MoPH (Interpreter)
Taedongang district
Pyongyang city
Democratic People's Republic of Korea
Email: bogon.moph@star-co.net.kp

Mr Tok Su Ryu
National Program Manager for Food Safety
MoPH
Sochang dong, Central District
Pyongyang City
Democratic People's Republic of Korea
Email: bogon.moph@star-co.net.kp

INDIA - INDE

Mr Ashish Bahuguna
Chairperson
Food Safety and Standards Authority of India
Ministry of Health and Family Welfare
FDA Bhawan,
New Delhi
India
Tel: 011-23220991
Email: chairperson@fssai.gov.in

Mr Pawan Agarwal
Chief Executive Officer, FSSAI
Food Safety and Standards, Authority of India
Ministry of Health and Family Welfare
FDA Bhawan, Near Bal Bhawan Kotla Road
New Delhi
India
Tel: 91-11- 23237419
Email: ceo@fssai.gov.in

Ms Madhavi Das
Chief Management Services Officer
Food Safety and Standards Authority of India
Ministry of Health and Family Welfare
FDA Bhawan, Near Bal Bhawan
New Delhi
India
Email: madhavi.das@nic.in

Mr Sunil Bakshi
Advisor (Codex)
Food Safety and Standards Authority of India
Ministry of Health and Family Welfare
FDA Bhawan,
New Delhi
India
Tel: +91-11-23237439
Email: sbakshi@fssai.gov.in

Mr Kumar Anil
Advisor (Standards)
Food Safety and Standards Authority of India
Ministry of Health and Family Welfare
FDA Bhawan, Kotla Road
New Delhi
India
Tel: 011-23215024
Email: advisor@fssai.gov.in

Mr Bimal Kumar Dubey
Director (Regulatory Complainece)
Food Safety and Standards Authority of India
Ministry of Health and Family Welfare
FDA Bhawan, Near Bal Bhawan
New Delhi
Email: bkdubey@fssai.gov.in

Mr Rakesh Chandra Sharma
Director (Imports)
Food Safety and Standards Authority of India
Ministry of Health and Family Welfare
FDA Bhawan, Near Bal Bhawan
New Delhi
India
Email: rakesh.cs@fssai.gov.in

Dr Suresh Malhotra
Agriculture Commissioner
Ministry of Agriculture and Farmers Welfare
Krishi Bhawan, 110001
New Delhi
India
Email: hortcommissioner@gmail.com

Ms Neha Aggarwal
Executive officer
CII-Jubilant Bhartia Food and Agriculture Centre of
Excellence (FACE)
3rd Floor, IGSSS, 28, Institutional Area, Lodi Road.
New Delhi
India
Tel: 011-45772016
Email: neha.aggarwal@cii.in

Mr Ramesh Babu Natarajan
Spices Board
N.H.By Pass, Palarivattom.P.O, Cochin, Kerala 682025
Email: rameshbabu.n@nic.in

Dr Dinesh Singh Bisht
Scientist B, Spices Board
Quality Evaluation Laboratory
Narela
New Delhi
India
Email: ccsch.bisht@gmail.com

Ms Sangeeta Chadha
Manager Regulatory Affairs, South Asia
DSM Nutritional Products India Pvt Limited
New Delhi
India
Tel: 9711999748
Email: sangeeta.chadha@dsm.com

Ms Indira Chakravarty
Chief Advisor,
WSSO, PHED
Government of West Bengal
Email: indiracal@hotmail.com

Dr Anirudha Kumar Chhonkar
Corporate Regulatory Advocacy Manager
Federation of Indian Chambers of Commerce and
Industry
FICCI Federation House Tansen Marg
New Delhi
India
Tel: 9910092474
Email: Anirudha.Chhonkar@IN.nestle.com

Ms Padmaparna Dasgupta
Director,
Regulatory and Government Affairs, FICCI
Federation House Tansen Marg,
New Delhi
Tel: 9811306509
Email: parna.dasgupta@kellogg.com

Mr Kajal Debnath
Head – Regulatory
Mother Dairy Fruits & Vegetables Pvt. Ltd.
Email: kajal.debnath@motherdai

Mr Venugopal G
Scientist – A
Spices Board
N.H.By Pass, Palarivattom.P.O,
Cochin, Kerala 682025
India
Email: venugopal.g@gmail.com

Ms Praveen Gangahar
Adviser
National Accreditation Board for Certification Bodies
(NABCB)
Quality Council of India (QCI)
2nd Floor, Institution of Engineers Building
2, Bahadur Shah Zafar Marg
New Delhi
India
Tel: +91-11-23378057
Email: pgangahar@gmail.com

Mr V Gopinath
Scientist-C
Bureau of Indian Standards
BIS Headquarter Manak Bhavan
9 Bahadur Shah Zafar Marg,
New Delhi
India
Tel: 91 11 23230131
Email: fad@bis.gov.in

Ms. Arti Gupta
Senior Manager – RA
Abbott Nutrition
Email: arti.gupta@abbott.com

Mr R.k. Gupta
Head (QA)
Food Safety and Standards Authority of India
Ministry of Health and Family Welfare
FDA Bhawan, Near Bal Bhawan
New Delhi
India
Email: rkg2390@yahoo.com

Mr Aditya Jain
Senior Manager
National Dairy Development Board
Anand, Gujarat, India
Email: aditya@nddb.coop

Dr Shobhita Kalra
Research Associate
AINP on Pesticide Residues
IARI
New Delhi
India
Tel: 011-25846396
Email: shobhitatonk@gmail.com

Dr Anil Kapri
Scientist C
Bureau of Indian Standards
BIS Headquarter Manak Bhavan
9 Bahadur Shah Zafar Marg
New Delhi
India
Tel: 91 11 23230131
Email: fad@bis.gov.in

Ms Meetu Kapur
Executive Director
Confederation of Indian Industry
CII-Jubilant Bhartia Food and Agriculture Centre of
Excellence (FACE) 3rd Floor, IGSSS,
28, Institutional Area,
New Delhi
India
Email: meetu.kapur@cii.in

Mr Suresh Khurana
Consultant
Food Safety and Standards Authority of India
FDA Bhawan, Near Bal Bhawan
New Delhi
India
Email: khurana183@gmail.com

Mr Satish Kumar
Technical Officer
Export Inspection Council of India
3rd Floor, NDYMCA Cultural Centre Building,
1, Jai Singh Road,
New Delhi
India
Email: tech5@eicindia.gov.in

Mr Bhoopathi L
Codex Cell
Spices Board
Ministry of Commerce & Industry, Govt. of India
'Sugandha Bhavan' N.H.By Pass, Palarivattom.P.O
Cochin - 682025 Kerala
Email: ccsch.bhoopathi@gmail.com

Ms R Manonithya
Research Analyst
APJ SLG Law Offices
Email: manonithya@slg-india.com

Mr Deepak Mathur
Senior Consultant
Food and Agriculture Centre of Excellence (FACE)
Confederation of Indian Industry
Plot No. 249 F, Sector - 18 Phase IV, Udyog Vihar
Gurgaon
India
Tel: 91124-4014060-67
Email: deepak.mathur@cii.in

Mr Sonal K Mohan
Codex Cell
Spice Board
N.H.By Pass, Palarivattom.P.O, Cochin, Kerala 682025
Email: ccsch.sonal@gmail.com

Mr Suresh Pahadia
Manager
National Dairy Development Board
Anand, Gujarat
Email: spahadia@nddb.coop

Ms Shreya Pandey
GM - Scientific and Regulatory Affairs (R&D)
Federation of Indian Chambers of Commerce and
Industry
FICCI Federation House Tansen Marg
New Delhi
India
Tel: 011-26510860, 011-26518848
Email: shreya.pandey@pepsico.com

Mr S N Pandey
Consultant on Food Safety
Asian Development Bank, Vietnam
Email: snpg123@yahoo.co.in

Mr Raghwendra Kumar Pintu
Assistant Director (T)
Export Inspection Council of India
3rd Floor, NDYMCA Cultural Centre Building,
1, Jai Singh Road, New Delhi-110001
India
Email: tech10@eicindia.gov.in

Mr Devendra Prasad
Deputy General Manager
Agricultural Processed Export Development Authority
(APEDA)
Ministry of Commerce & Industry, Government of India
3rd Floor, NCU Auditorium Building
3, Siri Institutional Area, August Kranti Marg, Opp.
Asian Games Village
New Delhi
India
Tel: 91-11-26534175
Email: dprasad@apeda.gov.in

Mr A Sankar
Member
District Consumer Disputes Redressal Forum,
Thoothukudi District
107/93D/15, Rajagopal Nagar first Street,
Millerpuram, Tuticorin
Tamilnadu
India
Tel: 0461 – 2310151, 2311151
Email: empowersankar@gmail.com

Dr Rubeena Shaheen
Director (Risk Assessment and R & D)
Food Safety and Standards Authority of India
FDA Bhawan, Near Bal Bhawan
New Delhi
India
Email: rubina16@gmail.com

Mr Anaam Sharma
Sr. Assistant Director-Food Processing/CIFTI
Federation of Indian Chambers of Commerce &
Industry
FICCI Federation House Tansen Marg
New Delhi
India
Tel: 11-23738760-70
Email: anaam.sharma@ficci.com

Dr Krishan Kumar Sharma
Network Coordinator
IARI
All India Network Project on Pesticide Residues Indian
Agricultural Research Institute
New Delhi
India
Tel: 011-25846396
Email: kksaicrp@yahoo.co.in

Mr Arun Sharma
Consultant
Food Safety and Standards Authority of India
Ministry of Health and Family Welfare
FDA Bhawan, Near Bal Bhawan
Email: mail.ksarun@gmail.com

Ms Veena Sharma
Glaxo Smith Kline (GSK)
GSK No 1, Bharat Yuvak Bhawan, Jai Singh Road,
Connaught Place
New Delhi
India
Email: veena.s.sharma@gsk.com

Mrs Seema Shukla
Assistant Director (T)
Export Inspection Council of India
3rd Floor, NDYMCA Cultural Centre Building, 1, Jai
Singh Road
New Delhi
Email: tech9@eicindia.gov.in

Mr Jasvir Singh
Representative
Federation of Indian Chambers of Commerce and
Industry (FICCI)
Mondelez
India
Tel: +91 9958995804
Email: Jasvir.Singh@mdlz.com

Mr Parmod Siwach
Assistant Director (T)
Export Inspection Council of India
3rd Floor, NDYMCA Cultural Centre Building, 1, Jai
Singh Road
New Delhi
India
Tel: +911123341263
Email: tech5@eicindia.gov.in

Mr Sohrab
Consultant on Food Safety
Asian Development Bank, Vietnam
Email: snpg123@yahoo.co.in

Ms Suneeti Toteja
Director (FSMS)
Food Safety and Standards Authority of India
FDA Bhawan, Near Bal Bhawan
New Delhi
India
Email: suneeti@fssai.gov.in

Dr Vandana Tripathy
Senior Scientist
AINP on Pesticide Residues
IARI
New Delhi
Tel: 011-25846396
Email: vs_agch@yahoo.com

INDONESIA - INDONÉSIE

Prof Purwiyatno Hariyadi
 Indonesia National Codex Committee
 Department of Food Science & Technology
 Bogor Agricultural University
 Seafast Center, LPPM IPB Campus, Darmaga Bogor
 Bogor
 Indonesia
 Tel: +62 251 8629905
 Email: phariyadi@ipb.ac.id

Ms Anna Melianawati
 Head of Division for Standard Application System
 Center for Standard Application System
 National Standardization Agency of Indonesia
 BPPT I Building, 10th Floor Jl. M.H. Thamrin No.8,
 Jakarta Pusat
 Indonesia
 Tel: +62213927422
 Email: anna@bsn.go.id

Mrs Endang Widyastuti
 Staff of Food Hygiene Section
 Sub Directorate of Food Hygiene
 Ministry of Health Republic of Indonesia
 Jalan H.R. Rasuna Said Blok X-5 Kav. 4-9 Jakarta
 Selatan Indonesia
 Jakarta
 Indonesia
 Tel: +62215221225
 Email: setago@yahoo.com

JAPAN - JAPON - JAPÓN

Dr Yayoi Tsujiyama
 Acting Director for International Standards Office
 Food Safety Policy Division, Food Safety and
 Consumer Affairs Bureau
 Ministry of Agriculture, Forestry and Fisheries
 1-2-1, Kasumigaseki, Chiyoda-ku
 Tokyo
 Japan
 Tel: +81-3-3502-8732
 Email: yayoi_tsujiyama170@maff.go.jp

Mr Katsuya Aizawa
 President
 Aizawa Shokusan Co.Ltd.
 2-48, Saiji Fukusaki-cyo Kanzaki-Gun
 Hyogo
 Japan
 Tel: +81-790-22-7118
 Email: aizawa_shokusan@mtj.biglobe.ne.jp

Mr Kei Kawahara
 Deputy Director
 Administration Division, Food Industry Affairs Bureau
 Ministry of Agriculture, Forestry and Fisheries
 1-2-1, Kasumigaseki, Chiyoda-ku
 Tokyo
 Japan
 Tel: +81-3-6744-0480
 Email: kei_kawahara400@maff.go.jp

Mr Hajime Kawamura
 Technical Expert
 Fisheries Processing Industries and Marketing Division,
 Fisheries Agency
 Ministry of Agriculture, Forestry and Fisheries
 1-2-1, Kasumigaseki, Chiyoda-ku
 Tokyo
 Japan
 Tel: +81-3-3501-1961
 Email: hajime_kawamura740@maff.go.jp

Mr Kenji Kuroiwa
 Technical Official
 Department of Environmental Health and Food Safety,
 Pharmaceutical Safety and Environmental Health B
 Ministry of Health, Labour and Welfare
 1-2-2, Kasumigaseki, Chiyoda-ku
 Tokyo
 Japan
 Tel: +81 3 3595 2326
 Email: codexj@mhlw.go.jp

Mr Minoru Matsukawa
 Section Chief
 Food Manufacture Affairs Division, Food Industry Affairs
 Bureau
 Ministry of Agriculture, Forestry and Fisheries
 1-2-1, Kasumigaseki, Chiyoda-ku
 Tokyo
 Japan
 Tel: +81-3-6744-0480
 Email: minoru_matsukawa520@maff.go.jp

Mr Hiroyuki Okochi
 Deputy Director
 Fish Ranching and Aquaculture Division, Fisheries
 Agency
 Ministry of Agriculture, Forestry and Fisheries
 1-2-1, Kasumigaseki, Chiyoda-ku
 Tokyo
 Japan
 Tel: +81-3-3502-0895
 Email: hiroyuki_okochi230@maff.go.jp

Mr Yusuke Shimizu
 Associate Director
 Food Safety Policy Division, Food Safety and
 Consumer Affairs Bureau
 Ministry of Agriculture, Forestry and Fisheries
 1-2-1, Kasumigaseki, Chiyoda-ku
 Tokyo
 Japan
 Tel: +81-3-3502-8732
 Email: yusuke_shimizu450@maff.go.jp

Mr Norio Yonezawa
 Assistant Director
 Analysis and Brewing Technology
 National Tax Agency
 3-1-1 Kasumigaseki, Chiyoda-ku
 Tokyo
 Japan
 Tel: +81-3-3581-4161
 Email: Codex@nta.go.jp

LAO PEOPLE'S DEMOCRATIC REPUBLIC - LAOS

Mrs Viengxay Vansilalom
 Director
 Food Control Division
 Ministry of Health
 Simouang road, MOH building
 Vientiane Capital
 Lao People's Democratic Republic
 Tel: +856-20-55617964
 Email: vvansilalom@gmail.com

MALAYSIA - MALAISIE – MALASIA

Ms Norrani Eksan
 Deputy Director
 Food Safety and Quality Division
 Ministry of Health Malaysia
 Level 4, Menara Prisma, Presint 3, No 26, Jalan
 Persiaran Perdana Precint 3
 Putrajaya
 Malaysia
 Tel: +603 88850797
 Email: norrani@moh.gov.my

Ms Raizawanis Abdul Rahman
 Principal Assistant Director
 Food Safety and Quality Division
 Ministry of Health Malaysia
 Level 4, Menara Prisma, Presint 3, No 26, Jalan
 Persiaran Perdana Precint 3
 Putrajaya
 Malaysia
 Tel: +603 88850797
 Email: raizawanis@moh.gov.my

MALDIVES - MALDIVAS

Mrs Shareefa Adam Manik
 Director General
 Maldives Food and Drug Authority Ministry of Health
 Roashanee Building, 2nd Floor Sosun Magu,
 Maldives
 Tel: +960 3014311
 Email: shareefa@health.gov.mv

Ms Khadeeja Nashwa
 Scientific Officer
 Maldives Food and Drug Authority
 Ministry of Health
 Roashanee Building/1st Floor Sosun Magu,
 Male
 Maldives
 Tel: (+960)3014322
 Email: nashva@health.gov.mv

MYANMAR

Ms Zin Zin Pyone
 Assistant Director
 Department of Food and Drug Administration
 Ministry of Health and Sports
 Pyi Gyi Zayar Road, Zaya Theidi Ward, Zabu Thiri
 Township,
 Nay Pyi Taw
 Myanmar
 Tel: 09-979704048
 Email: dr.zinzinpyone83@gmail.com

NEPAL - NÉPAL

Mr Sanjeev Kumar Karn
 Director General
 Department of Food Technology and Quality Control
 Babarmahal,
 Kathmandu
 Nepal
 Tel: +977-9849449589
 Email: sanjeevkkarn@gmail.com

Dr Matina Joshi
 Deputy Director General
 Department of Food Technology and Quality Control
 Babarmahal
 Kathmandu
 Nepal
 Tel: +977-9841501690
 Email: matina_joshi@yahoo.com

Mr Mohan Krishna Maharjan
 Senior Food Research Officer
 Department of Food Technology and Quality Control
 Babarmahal,
 Kathmandu
 Nepal
 Tel: +977-9841339911
 Email: mkmaharjan@gmail.com

Mr Bhim Prasad Pulami
 Senior Food Research Officer
 Department of Food Technology and Quality Control
 Babarmahal,
 Kathmandu
 Nepal
 Tel: +977-9847065004
 Email: bhimpulami78@gmail.com

Dr Atul Upadhyay
 Senior Project Manager
 Helen Keller International
 Kathmandu
 Nepal
 Tel: +977-9862077504
 Email: atul616@yahoo.com

PHILIPPINES - FILIPINAS

Ms Remedios Baclig
 Member, NCO Sub-Committee on Codex Coordinating
 Committee for Asia
 Philippines

REPUBLIC OF KOREA - RÉPUBLIQUE DE CORÉE - REPÚBLICA DE COREA

Dr Eunesub Lee
Deputy Director
Quarantine Policy Division
Ministry of Agriculture, Food, and Rural Affairs
Sejong Government Complex
94, Dasom2-ro, Sejong-si
Republic of Korea
Tel: +82-44-201-2080
Email: leeunesub@korea.kr

Mr Jongsoo Kim
Deputy Director
Food Import Policy Division
Ministry of Food and Drug Safety
Osong Health Technology Administration Complex,
187, Osongsaengmyeong 2-ro, Osong-eup Cheongju-si,
Chungcheongbuk-do
Republic of Korea
Tel: +82-043-719-2159
Email: jongsookim@korea.kr

Mr Chanmin Jeong
Deputy Director
Food Industry Policy Division
Ministry of Agriculture, Food and Rural Affairs
Sejong Government Complex
94 Dasom 2-ro, Sejong-si, Republic of Korea
Email: jcm1214@korea.kr

Dr Poongho Kim
Senior researcher
National Institute of Fisheries Science
216 Gijanghaean-ro, Gijang-eup, Gijang-gun Busan
Republic of Korea
Email: phkim1@korea.kr

Dr Kyujai Han
Principal Research Scientist
Korea Food Research Institute
1201-62, Anyangpangyo-ro, Bundang-gu Seongnam-si
Republic of Korea
Tel: +82-31-780-9120
Email: hankj@kfri.re.kr

Dr Seongweon Jeong
Senior Researcher
Korea Food Research Institute
1201-62, Anyangpangyo-ro, Byndang-gu, Seongnam-si,
Gyeonggi-do
Republic of Korea
Tel: +82-31-780-9120
Email: donow@kfri.re.kr

Ms Boyoung Noh
Korea Food Research Institute
1201-62, Anyangpangyo-ro, Bundang-gu, Seongnam-si,
Gyeonggi-do
Republic of Korea
Email: bynoh@kfri.re.kr

Ms Jieun Yoon
Researcher
Food Policy Coordination Division
Ministry of Food and Drug Safety
Osong Health Technology Administration Complex,
187, Osongsaengmyeong 2-ro, Osong-eup,
Heungdeok-gu Cheongju-si, Chungcheongbuk-do
Republic of Korea
Tel: 82-43-719-2024
Email: oshare5@naver.com

Ms Jieun Lee
Researcher
Korea Food Research Institute
1201-62, Anyangpangyo-ro, Bundang-gu, Seongnam-si,
Gyeonggi-do
Republic of Korea
Email: 07705@kfri.re.kr

Mrs Jeonghae Rho
Professor
Inha University 100, Inha-ro, Nam-gu, Incheon, Korea
Incheon-si
Republic of Korea
Tel: +82-10-5246-8666
Email: drnojh@lycos.co.kr

SINGAPORE - SINGAPOUR - SINGAPUR

Dr King Tiong, Paul Chiew
Group Director, Laboratories Group
Agri-Food & Veterinary Authority of Singapore
10 Perahu Road
Singapore
Tel: +65 6795 2828
Email: paul_chiew@ava.gov.sg

Dr Kwok Onn Wong
Director, Regulatory Programmes Department
Regulatory Administration Group
Agri-Food & Veterinary Authority of Singapore
52, Jurong Gateway Road, #14-01
Singapore
Tel: +6568052895
Email: wong_kwok_onn@ava.gov.sg

SRI LANKA

Dr Lakshman Gamlath
Director
Environmental health and food safety
Ministry of Health
No. 464, T.B Jaya Mawatha, Colombo 10
Colombo
Sri Lanka
Tel: 0094717723232
Email: ltgamlath@gmail.com

THAILAND - THAÏLANDE - TAILANDIA

Ms Metanee Sukontarug
Advisor
National Bureau of Agricultural Commodity and Food Standards
50 Phaholyothin Road, Lad Yao, Chatuchak
Bangkok
Thailand
Tel: +66 (2) 561 2277
Email: metanee@acfs.go.th

Mrs Chutiwan Jatupornpong
Standards Officer
National Bureau of Agricultural Commodity and Food Standards
50 Phaholyothin Rd, Ladyao, Chatuchak
Bangkok
Thailand
Tel: +66 (2) 561 2277
Email: chutiwan9@hotmail.com

Ms Jeerajit Dissana
Standards Officer
National Bureau of Agricultural Commodity and Food
Standards
50 Phaholyothin Rd, Ladyao, Chatuchak
Bangkok
Thailand
Tel: +66 (2) 561 2277
Email: j_aommy@hotmail.com

Ms Chanakarn Kanchanakun
Member
Food Industry Club
The Federation of Thai Industries
170/21-22 9th Floor Ocean Tower 1 Bldg., New
Ratchadapisek Rd., Klongtoey
Bangkok
Thailand
Tel: (+66) 2-261-2684-6
Email: chanakarn@thaifood.org

Ms Pichsinee Larpkachornsa-nguan
Member
Thai Chamber of Commerce
12/1 Moo4 , Namai,Ladlumkaew
Pathumthani
Thailand
Tel: (+66) 8 6051 1039
Email: pahn05@hotmail.com

Ms Huai-hui Lee
Member
Food Industry Club
The Federation of Thai Industries
170/21-22 9th Floor Ocean Tower 1 Bldg., New
Ratchadapisek Rd., Klongtoey,
Bangkok
Thailand
Tel: (+66) 2-261-2684-6
Email: chanakarn@thaifood.org

Ms Korwadee Phonkhiang
Standards Officer (Senior Professional Level)
National Bureau of Agricultural Commodity and Food
Standards
50 Phaholyothin Rd, Ladyao, Chatuchak
Bangkok
Thailand
Tel: +66 (2) 561 2277
Email: korwadeep@hotmail.com

Mrs Naowarath Tangthai
Food and Drug Technical Officer (Senior professional
level)
Bureau of Food
Food and Drug Administration
88/24 Tiwanon Road
Nonthaburi
Thailand
Tel: (66) 2591 8462
Email: vawfda@hotmail.com

VIET NAM

Mr Ngoc Anh Toan Nguyen
Assessor
Food, Agricultural, Aquatic and Chemical Department
Quality Assurance and Testing center 3
49 Pasteur street, District 1
Ho Chi Minh
Viet Nam
Tel: 126 226 2700
Email: nn-anhtoan@quatest3.com.vn

Mr Ngoc Quynh Vu
Director
Vietnam Codex Office
Vietnam Food Administration
135 Nui truc street
Viet Nam
Tel: 913 552166
Email: vungocquynh@vfa.gov.vn

MEMBERS OUTSIDE THE REGION/ MEMBRES EXTERIEURS A LA REGION / MIEMBROS DE FUERA DE LA REGION

AUSTRALIA - AUSTRALIE

Ms Slava Zeman
Department of Agriculture and Water Resources
1/50 G, Shantipath, Chanakyapuri
New Delhi
India
Tel: +91 11 4149 4354
Email: slava.zeman@dfat.gov.au

Ms Nora Galway
Department of Agriculture and Water Resources
GPO Box 858
Canberra
Australia
Tel: +61262725141
Email: nora.galway@agriculture.gov.au

KENYA

Mrs Alice Okelo Akoth Onyango
FAO/WHO CCAFRICA Coordinator Contact Point
Kenya Bureau of Standards
P.O.Box 54974
Nairobi
Kenya
Tel: +254 722268 225/+254206948303
Email: akothe@kebs.org

Mrs Muchemi Grace Nyawira
Head of PCPB Laboratory
Laboratory
Pest Control Products Board
P.O. BOX 13794
Nairobi
Kenya
Tel: +254 723809619
Email: muchemi.grace@gmail.com

Mr David Kipyegon Komen
Economist
National Treasury
P. O. Box 30007
Nairobi
Kenya
Tel: 254 722223937
Email: d.komen2004@yahoo.com

Dr Kimutai Maritim
 Assistant Director
 Project Coordination-SMAP
 Directorate of Veterinary Services
 Private Bag Kabete
 Nairobi
 Kenya
 Tel: +254 722601653
 Email: kimutaimaritim@yahoo.co.uk

SWITZERLAND/SUISSE/SUIZA

Ms Awilo Ochieng Pernet
 Chairperson, Codex Alimentarius Commission
 Division of International Affairs
 Federal Office of Public Health, FOPH
 CH-3003, Bern, Switzerland
 Tel: +41 31 322 0041
 Email: awilo.ochieng@blv.admin.ch

UNITED STATES OF AMERICA - ÉTATS-UNIS D'AMÉRIQUE - ESTADOS UNIDOS DE AMÉRICA

Mrs Doreen Chen-Moulec
 International Issues Analyst
 Food Safety and Inspection Service; Office of CODEX
 U.S. Department of Agriculture
 1400 Independence Ave
 Washington, DC
 United States of America
 Tel: 202-720-4063
 Email: Doreen.Chen-Moulec@fsis.usda.gov

UNITED NATIONS AND OTHER RELATED ORGANIZATIONS NATIONS UNIES ET AUTRES ORGANISATIONS APPARENTÉES NACIONES UNIDAS Y OTRAS ORGANIZACIONES AFINES

INTERNATIONAL ATOMIC ENERGY AGENCY (IAEA)

Mr James Jacob Sasanya
 Food Safety Specialist
 Nuclear Sciences and Application (NA)
 IAEA (Joint FAO/IAEA)
 Vienna International Centre, PO BOX 100
 Vienna
 Austria
 Tel: 00431260026058
 Email: j.sasanya@iaea.org

INTERNATIONAL NON-GOVERNMENTAL ORGANIZATIONS/ ORGANISATIONS NON-GOUVERNEMENTALES INTERNACIONALES/ ORGANIZACIONES INTERNACIONALES NONGUBERNAMENTALES

COUNCIL FOR RESPONSIBLE NUTRITION (CRN)

Dr James Griffiths
 Vice President
 Science & International Affairs
 CRN
 1828 L St., NW Ste. 510
 Washington
 United States of America
 Tel: 202-204-7662
 Email: jgriffiths@crnusa.org

Dr Boon-hwa Lim
 Manager
 Regulatory Affairs
 CRN-DSM
 DSM Nutritional Products Asia 78 Shenton Way #21-01
 Singapore 079120
 Singapore
 Tel: +65-6325-6231
 Email: boon-hwa.lim@dsm.com

Dr Daniel Marsman
 Head, Product Safety
 Product Safety
 CRN - Procter & Gamble
 P&G 8700 Mason-Montgomery Road
 Mason
 United States of America
 Tel: 513-698-6088
 Email: marsman.ds@pg.com

FOOD INDUSTRY ASIA (FIA)

Ms Yifan Jiang
 Regional Regulatory Affairs Manager
 Food Industry Asia (FIA)
 1 Scotts Road, Shaw Centre #19-07/08
 Singapore
 Tel: +65 6235 3854
 Email: yifan.jiang@foodindustry.asia

Ms Yvonne Lim
 Regulatory Affairs Executive
 Food Industry Asia
 1 Scotts Road
 Singapore
 Tel: 93839172
 Email: yvonne.lim@foodindustry.asia

INTERNATIONAL COUNCIL OF BEVERAGES ASSOCIATIONS (ICBA)

Mr Sunil Adsule
 Director, SRA
 Scientific & Regulatory Affairs
 Coca-Cola India
 One Horizon Center Golf Course Road
 Gurgaon
 India
 Email: sadsule@coca-cola.com

Mr Virendra Landge
 Representative
 Indian Beverage Association
 5th Floor, PHD House Siri Fort Road
 NEW DELHI
 India
 Email: vlandge@coca-cola.com

INTERNATIONAL FOOD POLICY RESEARCH INSTITUTE (IFPRI)

Dr Anne MacKenzie
 Head, Standards and Regulatory Issues International
 Food Policy Research Institute (IFPRI)
 6442 Aston Rd Ottawa,
 ON Canada, K4M1B3
 Tel: + 1 613 692 0211
 Fax: +1 613 692 6020
 Email: a.mackenzie@cgjar.org

INTERNATIONAL GLUTAMATE TECHNICAL COMMITTEE (IGTC)

Mr Akira Otabe
Email: akira_otabe@ajinomoto.com

INTERNATIONAL LIFE SCIENCES INSTITUTE (ILSI)

Ms Rekha Sinha
Executive Director
ILSI-India
Tel: 98100006794
Email: rsinha@ilsi-india.org

Mr D.h. Pai Panandiker
Chairman
ILSI-India
Tel: 09810005902
Email: panandiker@ilsi-india.org

SAFE SUPPLY OF AFFORDABLE FOOD EVERYWHERE (SSAFE)

Dr Himanshu Gupta
SSAFE
Email: himanshu.Gupta@nestle.com

OBSERVER COUNTRY**TIMOR LESTE**

Mr Narciso Fernandes
National Director
Policy and Coordination Ministry of Health Caicoli, Dili
Timor Leste Dili
Email: narciso.fernandes1107@gmail.com

KEYNOTE SPEAKER

Ms Noraini Dato' Mohd. Othman
Senior Director for Food Safety and Quality

Ministry of Health Malaysia
Level 3, Block E7, Parcel E, Federal Government
Administration Center 62590
Putrajaya
Malaysia
Tel: +603-88833502
Email: noraini_othman@moh.gov.my

FAQ

Dr Markus Lipp
JECFA Secretariat, Scientific Advice
AGFF
Food and Agriculture Organization
Via delle Terme di Caracalla
Rome
Italy
Tel: +39 06570 53283
Email: markus.lipp@fao.org

Mr Makoto Sakshita
Project Coordinator
Food and Agriculture Organization of the United
Nations (FAO)
Regional Office for Asia and the Pacific(RAP) Maliwan
Mansion,39 Phra Atit Road Bangkok, Thailand Tel:
(+662) 697-4354; Fax: (+662) 697-4477
Email: makoto.sakashita@fao.org

Ms Shashi Sareen
Senior Advisor, Food Safety and Quality
FAO Regional Office for Asia and the Pacific
39 Phra Athit Road
Bangkok
Thailand
Tel: +66 2 6974143
Email: shashi.sareen@fao.org

Dr Masami Takeuchi
Food Safety Officer FAO GM Foods Platform Manager
Food Safety and Quality Unit Agriculture and Consumer
Protection Department
Food and Agriculture Organization of the United
Nations (FAO)
Viale delle Terme di Caracalla
Rome
Italy
Tel: +39 06 570 53076
Email: Masami.Takeuchi@fao.org

WHO

Dr Kazuaki Miyagishima
Director
Department of Food Safety and Zoonoses (FOS)
World Health Organization (WHO)
20, avenue Appia
Geneva 27
Switzerland
Tel: +41 22 791 2773
Email: miyagishimak@who.int

Mr Peter Sousa Hoejskov
Technical lead Food Safety
Division of Health Security and Emergencies
World Health Organization Regional Office for Western
Pacific
Manila
Philippines
Tel: +63 2 5289914
Email: hoejskovp@wpro.who.int

Dr Ritu Chauhan
National Professional Officer for IHR in WHO Country
Office, India
HSE
WHO Country Office
RK Khanna Stadium, Africa Avenue
New Delhi
India
Tel: +91 11 66564800
Email: chauhanr@who.int

Mr Gyanendra Gongal
Scientist
International Health and Regulation
World Health Organization
WHO Regional Office for South East Asia World Health
House Mahatma Gandhi Marg Indraprasta Estate
New Delhi
India
Tel: +91-11-23370804
Email: gongalg@who.int

Mrs Catherine Mulholland
 Administrator Codex Trust Fund
 Food Safety, Zoonoses and Foodborne Diseases
 World Health Organization
 20, avenue Appia
 Geneva
 Switzerland
 Tel: +41227913080
 Email: mulhollandc@who.int

SECRETARIATS – SECRÉTARIATS- SECRETARÍAS

**HOST GOVERNMENT SECRETARIAT –
 SECRÉTARIAT DU GOUVERNEMENT HÔTE -
 SECRETARIA DEL ANFITRION**

Mr Perumal Karthikeyan
 Assistant Director (Codex and Regulations)
 Food Safety and Standards Authority of India
 FDA Bhawan Near Bal Bhavan Kotla Road
 New Delhi
 India
 Tel: 91-11- 23237419
 Email: baranip@yahoo.com

Mr Puneet Gupta
 Technical Officer
 Food Safety and Standards Authority of India
 FDA Bhawan Near Bal Bhavan Kotla Road
 New Delhi
 India
 Tel: 8285878875
 Email: puneet88gupta@gmail.com

Ms Sakshee Pipliyal
 Technical Officer
 Food Safety and Standards Authority of India
 FDA Bhawan Near Bal Bhavan Kotla Road
 New Delhi
 India
 Tel: 8802498553
 Email: sakee25@gmail.com

Ms Sukhmani Singh
 Technical Officer - Codex
 Ministry of Health and Family Welfare
 Food Safety And Standards Authority Of India
 Fda Bhawan, Kotla Road 110002
 New Delhi
 India
 Email: sukhmax@googlemail.com

**CODEX SECRETARIAT – SECRETARIAT DU CODEX
 – SECRETARIA DEL CODEX**

Ms Annamaria Bruno
 Senior Food Standards Officer
 Joint FAO/WHO Food Standards Programme
 Via delle Terme di Caracalla
 Rome
 Italy
 Email: Annamaria.Bruno@fao.org

Ms Takako Yano
 Food Standards Officer
 Joint FAO/WHO Food Standards Programme
 Viale delle Terme di Caracalla,
 Rome
 Italy
 Tel: +39 06570 55868
 Email: takako.yano@fao.org

Ms Lingping Zhang
 Food Standards Officer
 Joint FAO/WHO Food Standards Programme
 Viale delle Terme di Caracalla,
 Rome
 Italy
 Tel: +39 06570 53218
 Email: Lingping.zhang@fao.org

Mr Roberto Sciotti
 Codex Records & Information Management Officer
 Joint FAO/WHO Food Standards Programme
 Viale delle Terme di Caracalla
 Rome
 Italy
 Tel: +390657056141
 Email: roberto.sciotti@fao.org

Appendix II**KEYNOTE ADDRESS BY MS. NORAINI BINTI DATO' MOHD. OTHMAN,
SENIOR DIRECTOR FOR FOOD SAFETY AND QUALITY, MINISTRY OF HEALTH MALAYSIA****Role of Codex in Strengthening National Food Control System in the Asian Region – A Way Forward**

A Very Good Morning

Mr Sanjay Dave, Chairperson of the 20th Session FAO/WHO Coordinating Committee for Asia,

Madam Awilo Ochieng Pernet, Chairperson of Codex Alimentarius Commission,

Dr Yayoi Tsujiyama, Vice-Chairperson of Codex Alimentarius Commission,

World Health Organisation,

Food and Agriculture Organisation,

Codex Secretariat,

CCASIA Secretariat,

Distinguished Delegates, Ladies and Gentlemen,

First of all, I would like to thank FAO and WHO, and the Codex Secretariat, for providing me this opportunity to be the first person to deliver a keynote address during the FAO/WHO Coordinating Committee for Asia (CCASIA).

I am very honoured to be invited to deliver a keynote address entitled: "Role of Codex in Strengthening National Food Control System in the Asian Region – A Way Forward" at this meeting.

I welcome this new agenda item of keynote address as it provides an opportunity for members of the region to share their national food control systems and their roles and responsibilities in food safety. This new agenda provides an opportunity for dynamic discussion on the issues of greatest concern to the region.

Distinguished Delegates, Ladies and Gentlemen

As many of you are aware, CCASIA was established in 1976 and currently it comprises 23 member countries. The main responsibilities of CCASIA are to define the problems and needs of the region concerning food standards and food control, recommend to the Commission the development of worldwide standards for products of interest to the region and develop regional standards for food products moving exclusively or almost exclusively in intra-regional trade of Asia.

My paper commences with a summary of the main contributions of CCASIA, followed by highlights of the main challenges hampering the ability of Asian countries to address food safety issues. My paper makes several recommendations as a way forward to overcome these challenges, to enable CCASIA to remain relevant and be a leader in international food standard setting.

Distinguished delegates

Four decades after its inception, CCASIA has made significant impact and progress in identifying and defining Codex standards to facilitate international trade. CCASIA had developed several regional Codex standards for certain food products traded exclusively intra-regionally, such as *Regional Standard for Chilli Sauce* and *Regional Standard for Non-Fermented Soybean Products*.

There are also some standards which were initiated regionally by CCASIA but were subsequently converted to be international standards such as *Standard for Ginseng Products*.

Currently, several CCASIA member countries are actively involved in hosting various Codex Committees.

- China is hosting both the Codex Committee on Pesticide Residue (CCPR) and the Codex Committee on Food Additives (CCFA) since 2007;
- Malaysia is hosting the Codex Committee on Fats and Oils (CCFO) since 2009; and
- India is hosting the Codex Committee on Spices and Culinary Herbs (CCSCH) since 2013.

Recently, the Republic of Korea has been re-appointed as the host country for the Ad-Hoc Codex Intergovernmental Task Force on Antimicrobial Resistance, at the 39th Session of Codex Alimentarius Commission, in July 2016.

Since its establishment, CCASIA has been an effective forum in bringing national food safety authorities together in the region. Various technical side events, workshops and physical working groups have been held at the occasion of CCASIA to exchange information, to learn lessons from each other and to transfer relevant food safety knowledge among members of the region.

Distinguished Delegates, Ladies and Gentlemen

Asia is the largest continent in the world, in both area and population. It spreads from Afghanistan in the west to Japan in the east, and constitutes 55% of the global population. Several countries in Asia have large population densities such as China, India and Indonesia. Noting the different levels of development in the Asian region, its economic, social and political divergence, ensuring food safety has always been a great challenge.

Allow me to highlight some of the main challenges we face in addressing food safety issues in Asia.

While significant efforts have been made by countries in the region in improving and strengthening national food control systems, there is still disparity in capacity among countries in the region and lack of recognition of food safety at the policy making level as part of the national development agenda. This has hindered the development of an effective and modern food safety control system that is in line with principles that are being adopted by Codex.

This has resulted in some countries in the region having:

- outdated and inadequate food safety legislation that are able to address existing and emerging food control issues
- inadequate capacity to implement effective food control system such as food inspection and enforcement, food analysis and risk assessment
- inadequate coordination that results in fragmented legislations, weakness in monitoring and surveillance and lack of sharing of food safety information
- difficulties in managing food safety incidents and emergencies due to lack or absence of traceability system to swiftly identify and isolate unsafe food to prevent them from reaching the consumers
- inadequate resources including funding, human resource and infrastructure for improving food control system, and
- difficulties in using Codex standards in the national context

These inadequacies can impair country capabilities to protect consumer's health. Countries may not be able to adopt or harmonize national food legislation with Codex standards and also to meet food safety obligation in trade agreements, which in most cases uses Codex standards as reference.

This includes inability in undertaking equivalence to facilitate trade which can minimise cost of regulatory control for government by reducing the frequency and extent of verification measures.

Distinguished Delegates

Another major challenge I would like to highlight is the lack of an efficient national Codex structure and processes in some countries in Asia.

An inefficient national Codex structure and processes may result in:

- the lack of consultation process that involves all relevant stakeholders to prioritize Codex work and derive national positions on issues of interest being discussed in Codex meetings;
- lack of collaboration between the scientific and research community in the country and the national Codex structure to ensure timely and relevant access to scientific information and data for use in Codex; and
- inadequate preparation of national delegates in Codex meetings and their de-briefing upon return to country to understand and act on the implications of any Codex work or decisions at national level.

The next challenge I would like to share is the problem of ineffective participation in the work of Codex. Participation by many developing countries in the work of Codex is very difficult due to cost and capacity constraints. This constrain is corresponded by the lack of staff capability in fully understanding Codex issues

resulting in hindrances in providing national inputs to the work being discussed in Codex. This lack of effective participation may result in Codex standards being developed without adequate consideration on the needs and situation in Asia.

Furthermore, as you all aware, providing scientific evidence or data generation and conducting risk analysis are critical steps in developing food standards. However, many developing countries do not have the resources and/or mechanisms to generate relevant and quality data thus restricting them in the development of science-based national food standards and from providing the necessary data to enable full participation in the standard setting process of Codex. Therefore, their concerns are not articulated and not taken into consideration in setting Codex standards.

Ladies and gentlemen

The challenges faced by countries are further exasperated by emerging issues in the region. These include:

- the emergence of antimicrobial resistance (AMR);
- managing new technologies;
- food adulteration and food fraud;
- online retail sales of food and marketing which is the latest trends that is developing rapidly;
- the use of social media in spreading food scares or crises much in advance before official announcement by food safety authorities or in spreading inaccurate information on food safety; and
- impact on climate change to food safety. However, there is inadequate capacity for individual countries and lack of coordinated effort in Asian region to address these issues.

I understand that concerns on emerging issues will also be addressed in one of the Agenda Item of this meeting.

Distinguished Delegates, Ladies and Gentlemen

Taking into consideration:

- the challenges and emerging issues in the region; as well as
- the importance of Codex in the development of food standards and its roles as reference point to food safety by the World Trade Organisation WTO;

I would like to recommend the following as a way forward for consideration of this meeting:

- Countries to have an effective food control system. Having an effective food control system is the foundation in protecting the health of the consumers. It is also important for enhancing international food trade. It is imperative for policy makers to advocate for the highest political commitment to strengthen food control system.
- Countries should, to the extent possible, develop a mechanism to harmonise the food safety legal frameworks to Codex standards. Countries are encouraged to use and adopt Codex text into national legislation and policy. Countries should take advantage of existing tools and guidelines of Codex and FAO/WHO such as risk analysis principles which are science-based in developing and/or strengthening their national food control system.
- Countries should establish a structured consultation process involving all relevant stakeholders to develop coordinated country positions. This will enable countries to contribute effectively to the work of Codex. A prerequisite to enable this would be the establishment of an efficient national Codex structure. Countries are encouraged to use the FAO/WHO diagnostic tool for assessing the status of National Codex Programme and identify areas for improvement.
- Countries in need should take advantage of the Codex Trust Fund (CTF) for capacity building efforts to strengthen national food control system to enhance effective participation in Codex.
- CCASIA should identify and initiate appropriate forum to jointly manage emerging issues on food safety that are of common interest to the region. For example, a joint effort could be initiated to enhance food safety communication to address the rapid spread of misinformation via social media.
- Countries could utilize the document of activities of interest to Asia, such as Appendix V of the report of the 19th session of CCAsia, that had previously been developed as well as relevant FAO and WHO regional strategies and frameworks, to serve as a guidance to strengthen both the food safety infrastructure of its member countries as well as the region's contribution to the work of Codex.

- There should be greater coordination and networking among countries in the region in order to have an Asian voice to present to Codex. This includes the sharing of risk assessment data, especially amongst countries in Asia with similar food consumption and preparation pattern.

Distinguished Delegates, Ladies and Gentlemen

In conclusion, as the challenges and complexity on food safety continue to increase and evolve, we can and we must do better, either individually as a nation or collectively through the Asian region in improving our food control system.

As such, I strongly believe that Asian countries should play a more significant role in contributing to the work of Codex. Noting the importance of Codex, countries should also make greater efforts to align national legislation with Codex standards.

CCASIA must work closer together and network better to have a stronger Asian voice in order to remain relevant and be a leader in international food standard setting.

With that, I wish all of you a successful deliberation over the course of this meeting including in exploring new approaches in ensuring food safety that will further enhance the significant progress that has already been made by CCASIA.

Thank you.

Appendix III**AMENDMENTS TO CCASIA REGIONAL STANDARDS**

(for adoption)

New texts added are shown in **bold/underlined** font. Deletions are shown in ~~strike through~~ font.**Part 1:****AMENDMENTS TO SECTION 8 “METHODS OF ANALYSIS AND SAMPLING” OF
THE REGIONAL STANDARD FOR TEMPE (CODEX STAN 313R-2013)****8. 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* (CODEX STAN 234-1999) relevant to the provisions in this standard, shall be used.

Provision	Method	Principle	Type
Moisture Content	AOAC 925.09 AACCI 44-40.1	Gravimetry (vacuum oven)	†
Protein Content	NMKL 6, 2004 or AOAC 988.05 or AACCI 46-16.01 (Nitrogen factor 5.71)	Titrimetry, Kjeldahl digestion	†
Lipid Content	ISO 1211 IDF 1:2010	Gravimetry	†
Crude Fibre	ISO 5498:1981 or AOAC 962.09 or AACCI 32 – 10.01	Ceramic fiber filtration	†

Part 2:**AMENDMENTS TO SECTION 4.2.2 “FOOD ADDITIVES” OF
THE REGIONAL STANDARD FOR NON-FERMENTED SOYBEAN PRODUCTS
(CODEX STAN 322R-2015)****4.2.2 Composite/ flavoured Soybean Beverages and Soybean-based Beverages**

INS No.	Name of Food Additives	Maximum Level
Antioxidant		
<u>307a,b,c</u>	<u>Tocopherols</u>	<u>200 mg/kg</u>
Flavour enhancer		
508	Potassium chloride	4000 mg/kg

Part 3:**AMENDMENT TO SECTION 4.5 “FOOD ADDITIVE” OF
THE REGIONAL STANDARD FOR CHILLI SAUCE (CODEX STAN 306R-2011)****4.5 PRESERVATIVES**

INS No.	Food Additive	Maximum level
220	Sulfur dioxide	300 mg/kg (as residual SO ₂) (singly or in combination)
221	Sodium sulfite	
222	Sodium hydrogen sulfite	
223	Sodium metabisulfite	
224	Potassium metabisulfite	
225	Potassium sulfite	
227	Calcium hydrogen sulfite	
228	Potassium bisulfite	
539	Sodium thiosulfate	

PROPOSED DRAFT REGIONAL STANDARD FOR LAVER PRODUCTS**(N14-2011)****(At Step 5/8)****1. SCOPE**

This standard applies to dried laver, roasted laver and seasoned laver products of the genus *Pyropia*, which are defined in Section 2 below, and offered for direct consumption, including for catering purposes or for repackaging and further processing if required.

2. DESCRIPTION**2.1 Product Definition**

Laver products are those prepared mainly with raw laver, which belongs to the genus *Pyropia*. All products are dried and after drying, the products may be further roasted and/or seasoned.

2.2 Styles

The product may come in various styles such as a shredded fragment, a sheet, a rolled-sheet, a round lump, etc. Any presentation of the product shall be permitted provided that it meets all requirements of this standard; and is adequately described on the label to avoid confusing or misleading the consumer.

2.3 Product Types**2.3.1 Dried Laver Products****2.3.1.1 Dried Laver**

Dried laver is the product of raw laver, which is washed, chopped/cut, molded, dehydrated and dried after harvesting (1st dried products). It may go through a re-drying process for long-term storage (2nd dried products).

2.3.1.2 Other Dried Laver

Other dried laver is the product other than the product defined in section 2.3.1.1.

2.3.2 Roasted Laver Product

Roasted laver product is the product in which the dried laver products, defined in Section 2.3.1, go through roasting without seasoning, so that its physicochemical characteristics such as colour, moisture and texture may change.

2.3.3 Seasoned Laver Products**2.3.3.1 Seasoned Laver**

Seasoned laver is the product in which the dried laver products, defined in Section 2.3.1 is seasoned with any optional ingredients, defined in Section 3.1.2. It may have any following methods; roasting, stir-/deep-frying, treating with edible oil, etc. before or after seasoning.

2.3.3.2 Seasoned Laver for Brewing

Seasoned laver for brewing is the product in which the dried laver, defined in Section 2.3.1.1, is broken and roasted/stir-fried. The product is already seasoned or added with seasoning when consumed. Boiling water is added before consumption.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS**3.1 Composition****3.1.1 Basic Ingredients**

Raw laver which belongs to the genus *Pyropia*, as defined in Section 2.1.

3.1.2 Optional Ingredients

As long as the weight of basic ingredient, which is defined in 3.1.1, is more than 60%, other edible seaweeds, whether or not they are included intentionally, may be used for the products defined in Section 2.3.1. When other edible seaweeds are mixed, the fact should be reflected to the name of the products defined in section 8.1.

All other ingredients may be used for the products defined in Section 2.3.3. Seasoned laver products, which shall be of food grade quality and conform to all applicable Codex standards if exist;

3.2 Quality Factors

The final product shall maintain its own flavour and colour, which represent its raw materials and processing methods and it shall be free from off-flavours.

3.2.1 Moisture content

Products	Moisture content (Maximum %)
Dried Laver Products (Section 2.3.1)	14
in case of 2 nd dried products	7
Roasted Laver Product (Section 2.3.2)	5
Seasoned Laver Products (Section 2.3.3)	5
in case of Seasoned Laver for Brewing (Section 2.3.3.2)	10

3.2.2 Acid Value

Products	Maximum (mg KOH/g)
Seasoned laver products fried or treated with edible oil (Section 2.3.3)	3.0

3.3 Classification of Defectives

A container that fails to meet one or more of the applicable quality requirements, as set out in Section 3.2, should be considered as a “defective”.

3.4 Lot Acceptance

A lot will be considered acceptable when the number of “defectives” as defined in Section 3.3 does not exceed the acceptance number (c) of the appropriate sampling plan with an AQL of 6.5.

4. FOOD ADDITIVES

4.1 Dried Laver Products and Roasted Laver Product

No food additives are permitted.

4.2 Seasoned Laver Products

Only acidity regulators, anticaking agents, flavour enhancers, sweeteners, thickeners and antioxidants used in accordance with Tables 1 and 2 of the *General Standard of Food Additives (CODEX STAN 192-1995)* in food categories 04.2.2.2 and 04.2.2.8 or listed in Table 3 of the *General Standard for Food Additives* are acceptable for use in seasoned laver products (see Section 2.3.3) conforming to this standard.

In addition, the following food additives may be used.

INS	Name of Food additives	Maximum Level(mg/kg)
Sweeteners		
950	Acesulfame potassium	300

4.2.1 Flavourings

The flavourings used in these products should 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). And the products covered by this standard shall comply with the maximum residue limits for pesticides established by the Codex Alimentarius Commission.

6. HYGIENE

It is recommended that the products covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the *General Principles of Food Hygiene* (CAC/RCP 1-1969), and other relevant Codex texts, such as Codes of Hygienic Practice and Codes of Practice.

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

7. WEIGHTS AND MEASURES

7.1 Net Contents

The net contents of the product shall be expressed in the unit of weight (“g” or “kg”) or in the unit of the number of sheet, or in combination of these two.

7.1.1 Classification of “Defectives”

A container that fails to meet the requirement for net contents of Section 7.1 should be considered as a “defective”.

7.1.2 Lot Acceptance

A lot should be considered as meeting the requirement of Section 7.1 when the number of “defectives”, as defined in Section 7.1.1, does not exceed the acceptance number (c) of the appropriate sampling plan with an AQL of 6.5.

8. LABELLING

In addition to the provisions of the *General Standard for the Labelling of Pre-packaged Foods* (CODEX STAN 1-1985), the following specific provisions apply:

8.1 The Name of the Products

The name of the products shall be in line with Section 2.3. Other appropriate names can be labelled in accordance with the law and custom in the country where the products are distributed in a manner not to mislead the consumer. In the case where the edible seaweeds other than *Pyropia* are included as optional ingredients, the fact should be reflected in the name of the products.

8.2 Labelling of net contents

The net contents should be declared in accordance with Section 7.1. For retail packages, weight must be declared in accordance with the requirement of the importing country.

8.3 Labelling of Non-Retail Containers

Information on non-retail containers shall be given either on the container or in accompanying documents, except that the name of the products, lot identification, and the name and address of the manufacturer and/or packer shall appear on the container. However, lot identification, and the name and address of the manufacturer and/or packer may be replaced by an identification mark, provided that such a mark is clearly identifiable with the accompanying documents.

Edible foreign matters¹ shall be identified and appropriately declared on the label of the container or in the accompanying documents.

9. PACKAGING

Packaging materials used for retail products shall be completely transparent except for printing areas, or completely opaque. In addition, the products shall be packaged to protect them from moisture.

¹ Sea creatures or sea plants which are not harmful to human body and mixed unintentionally, unavoidably, naturally during the growing process in the sea.

10. METHODS OF ANALYSIS AND SAMPLING²

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

10.1 Sampling

Sampling of lots for examination of the product shall be in accordance with the *General Guidelines on Sampling* (CAC/GL 50-2004).

10.2 Sensory and Physical Examination

Samples taken for sensory and physical examination shall be assessed by appropriately trained persons.

10.3 Method of Analysis

10.3.1 Preparation of Test Sample

10.3.1.1 Moisture

Remove packaging materials from the test sample. Grind the sample with a grinder and store in a tightly sealed plastic bag.

10.3.1.2 Acid Value

(a) Extraction

Weigh 50 g³ of test sample into 1000 mL Erlenmeyer flask. Add 500 mL of petroleum ether to the flask followed by replacing air in the flask by N₂ gas. Put a stopper on the flask and let stand for 2 hours. Decant the extracted solution (A) through a filter paper, on which Na₂SO₄ is mounted to remove moisture, on a funnel into 1000 mL round flask-flat bottom. Add additional 250 mL of petroleum ether to residue in the Erlenmeyer flask and decant the extracted solution (B) into the round flask-flat bottom again as done previously. Evaporate the whole extracted solution (mixture of solution A and B) on the rotary evaporator in vacuum less than 40°C

10.3.2 Methods

Provision	Method	Principle	Type
Moisture Content	AOAC 925.45	Gravimetry, drying at atmospheric pressure	IV
Acid Value	AOCS Cd 3d-63	Titrimetry	I

² The listing of methods of analysis and sampling will be removed when the standard is adopted by CAC.

³ In case the determination is difficult due to the low acid value, take more amount of the sample.

ANNEX I

Sampling Plans

The Appropriate inspection level is selected as follows :

Inspection level I - Normal Sampling

Inspection level II - Disputes, (Codex referee purposes sample size) enforcement or need for better lot estimate

SAMPLING PLAN 1

(Inspection Level I , AQL = 6.5)

NET WEIGHT IS EQUAL TO OR LESS THAN 1KG (2.2 LB)		
Lot Size (N)	Sample Size (n)	Acceptance Number (c)
4,800 or less	6	1
4,801 - 24,000	13	2
24,001 - 48,000	21	3
48,001 - 84,000	29	4
84,001 - 144,000	38	5
144,001 - 240,000	48	6
more than 240,000	60	7
NET WEIGHT IS GREATER THAN 1KG (2.2 LB) BUT NOT MORE THAN 4.5KG (10 LB)		
Lot Size (N)	Sample Size (n)	Acceptance Number (c)
2,400 or less	6	1
2,401 - 15,000	13	2
15,001 - 24,000	21	3
24,001 - 42,000	29	4
42,001 - 72,000	38	5
72,001 - 120,000	48	6
more than 120,000	60	7
NET WEIGHT GREATER THAN 4.5KG (10 LB)		
Lot Size (N)	Sample Size (n)	Acceptance Number (c)
600 or less	6	1
601 - 2,000	13	2
2,001 - 7,200	21	3
7,201 - 15,000	29	4
15,001 - 24,000	38	5
24,001 - 42,000	48	6
more than 42,000	60	7

ANNEX II

SAMPLING PLAN 2
(Inspection Level II, AQL = 6.5)

NET WEIGHT IS EQUAL TO OR LESS THAN 1KG (2.2 LB)		
Lot Size (N)	Sample Size (n)	Acceptance Number (c)
4,800 or less	13	2
4,801 - 24,000	21	3
24,001 - 48,000	29	4
48,001 - 84,000	38	5
84,001 - 144,000	48	6
144,001 - 240,000	60	7
more than 240,000	72	8
NET WEIGHT IS GREATER THAN 1KG (2.2 LB) BUT NOT MORE THAN 4.5KG (10 LB)		
Lot Size (N)	Sample Size (n)	Acceptance Number (c)
2,400 or less	13	2
2,401 - 15,000	21	3
15,001 - 24,000	29	4
24,001 - 42,000	38	5
42,001 - 72,000	48	6
72,001 - 120,000	60	7
more than 120,000	72	8
NET WEIGHT GREATER THAN 4.5KG (10 LB)		
Lot Size (N)	Sample Size (n)	Acceptance Number (c)
600 or less	13	2
601 - 2,000	21	3
2,001 - 7,200	29	4
7,201 - 15,000	38	5
15,001 - 24,000	48	6
24,001 - 42,000	60	7
more than 42,000	72	8

**PROPOSED DRAFT REGIONAL CODE OF HYGIENIC PRACTICE FOR STREET- VENDED FOODS
IN ASIA
(N05-2013)
(at Step 5/8)**

INTRODUCTION

1. “Street-vended foods” or its equivalent “street foods” are defined as foods and beverages prepared and/or sold by vendors in streets and other public places for immediate consumption or consumption at a later time without further processing or preparation¹. Rapid urbanization and population growth, are expected to continue and street-vended foods, which are largely but not exclusively an urban phenomenon, will expand accordingly.

2. Street-vended foods are appreciated not only for their wide variety, unique taste, easy availability but also for food security for the low cost. It provides a livelihood for a large number of workers. They preserve the local culinary traditions of a region/place.

SECTION 1 - OBJECTIVES

3. This Code addresses essential hygienic conditions that should be taken into consideration when setting street food control measures.

SECTION 2 - SCOPE, USAGE AND DEFINITIONS

2.1 Scope

4. This Code defines the general hygienic practices required to be followed to make the street foods safe. It will be useful for all the three major stakeholders (vendors / food handlers, consumers and the relevant authorities) who need to be involved to make street foods hygienic.

2.2 Use

5. This Code has been intended for use by the Asian countries to ensure the overall safety and hygiene of street vended foods.

2.3 Definitions

6. For the purposes of this Code, the terms used herein have the following definitions:

- **Equipment²**

The whole or part of any apparatus, vessels, containers, utensils, machines, instruments or appliances for use in preparing, storing, handling, cleaning, selling or supply/delivery of food.

- **Clean**

Free from dirt, dust, grease, waste, food residues as well as all other foreign materials and objectionable odour.

- **Clean Water²**

Water that does not compromise food safety in the circumstance of its use.

- **Contaminant³**

Any substance not intentionally added to food or feed for food producing animals, which is present in such food or feed as a result of the production (including operations carried out in crop husbandry, animal husbandry and veterinary medicine), manufacture, processing, preparation, treatment, packing, packaging, transport or holding of such food or feed, or as a result of environmental contamination. The term does not include insect fragments, rodent hairs and other extraneous matter.

¹ *Essential safety requirements for street vended foods, WHO-1996.*

² *Regional Code of Practice for Street Vended Foods (Near East) (CAC/RCP 71R-2013)*

³ *Codex Alimentarius Commission, Procedural Manual, latest Edition*

- **Crockery/ Cutlery**

All tools used for food preparation, serving and consumption (whether non-disposable or disposable), and they include glasses, plates, dishes, cups, saucers, spoons, forks, ladles, chopsticks etc.

- **Cross-contamination**

Transfer of micro-organisms or other harmful substances from one food (usually raw) to another food either by direct contact or by food handlers or through contact surfaces or through air. Cross contamination can also occur when raw food touches or drips on to cooked or ready-to-eat foods.

- **Customer/ Consumer**

A person or group of people who buy the food to eat.

- **Disposable articles**

Any appliances, containers, implements, utensils, napkins, gloves or wrappers that are intended for one time use in the preparation, storage, display, serving or sale of food.

- **Food contact surfaces**

Any surface that may come in contact with food during its preparation, cooking, holding and serving.

- **Food handler⁴**

Every person handling or coming into contact with food, or with any equipment or utensil used in food handling

- **Food hygiene³**

Conditions and measures necessary for the production, processing, storage and distribution of food designed to ensure a safe, sound, wholesome product fit for human consumption.

- **Food Safety⁵**

Assurance that food will not cause harm to the consumer when it is prepared and/or eaten according to its intended use.

- **Microorganisms²**

Any microscopic living organism that can cause disease or food spoilage.

- **Perishable food**

Food which is subject to rapid decay, spoilage and or growth of microorganisms with or without the production of toxins or metabolites when not kept under the required storage conditions (e.g. milk and milk products, eggs, meat, poultry, fish, etc.).

- **Pests⁴**

Insects, birds, rodents and any other animal capable of directly or indirectly contaminating food.

- **Potable/Drinking Water²**

Treated water, which shall comply with the WHO Guidelines for Drinking Water Quality.

(Latest version of the document applies.)

- **Raw Food**

Food that is not cooked.

- **Ready-to-eat**

Any food (including beverages) which is ready for immediate consumption (could be raw or cooked, hot or chilled) without further processing at the point of sale.

- **Sealed Container**

Food grade containers such as:

- a) Hermetically sealed containers;

⁴ Code of Hygienic Practice for precooked and cooked foods in Mass Catering (CAC/RCP 39-1993)

⁵ Regional Guidelines for the Design of Control measures for Street Vended Foods (Africa) (CAC/GL 22R-1997)

- b) Sealed jars, with anchor and crown type closures;
- c) Milk bottles sealed with aluminium caps;
- d) Glass or plastic jars and bottles with screw caps; and
- e) Sealed Cans.

- **Street Foods**

Foods and beverages prepared and/or sold by vendors in streets and other public places for immediate consumption or consumption at a later time.

- **Street Food Centre²**

Any public place or establishment designated by the relevant authority for the preparation, display and sale of street foods by multiple vendors.

- **Street Food Stall**

A place where street food is prepared, displayed, served or sold to the public. It includes carts, tables, benches, baskets, chairs, vehicles etc. with or without wheels and any other structure on it or in it.

- **Street food vendor**

Individual selling street foods in street food stalls, kiosks, carts or centers.

- **Waste Water**

Sullage water arising as a result of the activity of vendors.

SECTION 3 - GENERAL REQUIREMENTS

3.1 Rules and Regulations

7. Appropriate rules and regulations should be drafted in order to be implemented easily with the possibility of controlling the street foods sector as an integral part of the food preparation process. Such rules and regulations can either be elaborated separately or incorporated into existing food regulations.

3.2 Registration / Licensing of Street Food Vendors

8. Where required by the national legislation, street food vendor should have registration/ licensing from relevant authority before starting their business. The registration/identification proof issued by the relevant authority should be displayed on the cart/ kiosk etc.

9. Relevant authority should issue or renew the registration of any street food vendor who complies with all the requirements of the code of hygienic practice established by the relevant authority.

SECTION 4 - STAKE HOLDERS IN STREET FOOD VENDING

10. This section deals with the essential roles and responsibilities of the three important stakeholders.

4.1 Street Food Vendors

11. All those involved in street food vending during conduct of business should observe the following:

- **Personal hygiene:** Should wear clean clothes, clean disposable gloves, hair net etc. Should keep finger nails short and clean at all times, and avoid wearing jewellery, ornaments etc. during food preparation. Non-infected cuts and wound should be completely protected by a waterproof dressing that is firmly secured and routinely changed.
- **Hygienic behaviour:** Should avoid eating, chewing, smoking and nose while handling food. Should refrain from any unhygienic practices such as spitting, cleaning nose, ears or any other body orifice, touching any body part, touching mobile phone, currency etc. while handling food. Should not sneeze or cough over or onto the food. Should wash hands thoroughly with soap and clean water before and after handling food, after using the toilets, after activity like sneezing, touching any surface.
- **Health status:** Should not show any of the following signs: jaundice, diarrhoea, vomiting, fever, sore throat, discharge from ear, eye and nose, frequent and rapid coughing, visibly infected skin lesions (boils, cuts, etc.).

12. The above can be ensured through awareness generation, motivation and trainings.

4.2 Consumers

13. Consumers should avoid eating or chewing, smoking, spitting and touching near the displayed food.
14. Consumers should not litter the area, should not sneeze or cough near the food.
15. Consumers should always throw left overs in the waste bin.
16. Consumers should report to the concerned authorities about unhygienic behaviour of any vendor, if noted.

4.3 Authorities⁶

17. To ensure proper management of street foods, a multi-sectoral approach involving all concerned authorities viz food safety personnel, local body or municipality, urban development department, police etc. is required.
18. The authorities should :
 - Monitor the hygienic status of street foods being sold.
 - Monitor the environmental condition, water safety, garbage disposal, etc.
 - Generate awareness, motivate and train food vendors and also customers regularly.
 - Involve suitable and experienced experts and voluntary agencies in managing awareness generation, motivation and training of vendors and customers.

SECTION 5 - LOCATION, DESIGN, STRUCTURE AND APPLIANCES

5.1 Street Food Stalls / Carts / Kiosks

19. The structure of the stalls / carts / kiosks should preferably be approved by the competent authority. Street food stalls should be located in clean, ventilated and non-polluted areas. There should be free accessibility and enough space between kiosks.
20. Stalls / carts / kiosks should be covered to prevent contamination of food.
21. All cooking ranges, washing equipment, working tables, shelves and cupboards on which food is placed should be at the sufficient height above the ground to prevent contamination.
22. Stalls / carts / kiosks should be made of safe material which can be easily cleaned and disinfected.
23. Waste bins should be covered and made of material which could be easily cleaned and disinfected.
24. Stalls / carts should have separate storage spaces for raw and cooked food.
25. Sanitation facilities with water should be provided for vendors and customers at safe distance away from the food handling area at the stalls.
26. There should be appropriate hand washing facilities with clean water, soap and other cleaning agents and the facilities provided should be kept clean and hygienic.

5.2 Street Food Centres

27. The design of the street food centre should:
 - Be reviewed by relevant authority.
 - Provide sufficient and adequate space for orderly placement of vendor stalls for food handling, preparation, storing and serving.
 - Allow for orderly flow of materials and goods in and out of the centres as this will help to avoid possible sources of food contamination.
 - Allow for the proper placement of client facilities such as toilets, hand washing and eating facilities and be located or arranged in a manner that prevents sources of food contamination.
 - Provide suitable, sufficient areas for solid waste storage and crockery and appliance cleaning, washing and sanitizing. These should be appropriately placed so as not to contaminate food.

⁶ Based on information/observations contained in 'Food, Nutrition and Agriculture, FAO/ANA, 17/18, 1996 (pp 30-37, Street foods of Calcutta, I.Chakravorty et al)

- Have smooth cement, glazed tile, equipped with properly placed floor drains for the purpose of removing surface water and to facilitate cleaning and sanitizing.
- Have sufficient lighting, properly placed to facilitate food preparations, handling, storage and serving.
- Have smoke hoods above cooking ranges to enable the removal of fuel and cooking gases, smoke and fumes from the centre into the open air.
- Have available ample supply of clean water with adequate facilities for its storage.
- Have appropriate drainage system for waste disposal.
- Include suitable racks or cases for multi-use containers or bottles with seals.

SECTION 6 - MAINTENANCE AND SANITATION

6.1 Maintenance

28. The stalls and work surfaces should be kept in an adequate state of repair so as not to contaminate the food as a result of chipping surfaces, loose nails or breakages.

6.2 Water supply and quality

29. Vendors should have access to clean water.

30. Quality of water should be monitored at three points regularly: at source, after collection in containers and at usage points.

31. Vendors should be made aware of hygienic use and storage of water and ice.

6.3 Pest control

32. Every vendor should at all times take appropriate measures to keep his/her stall free from pest to prevent contamination of the food.

33. Any contaminated food should be appropriately disposed of. Contamination of food with pest control materials such as pesticides and with fuel, detergents etc. should be prevented.

6.4 Solid and liquid waste handling.

34. All solid waste should be properly disposed of in suitable containers that are secured with tight fitting lids or placed in waste bins. Collection of garbage by municipalities on a regular basis should be done.

35. Liquid waste like waste water should be drained immediately into drains or sewers and not allowed to accumulate.

SECTION 7 - EQUIPMENT

36. All equipment, including containers, should be made of materials that do not transmit toxic substances, odour or taste, are not absorbent and will not result in food contamination, are resistant to corrosion and capable of withstanding repeated cleaning and disinfection.

37. All equipment, appliances and food cutting surfaces should be kept clean and should be cleaned before and after daily operations and immediately after being used to handle raw food. Only food safe cleaning agents, detergents etc. should be used.

38. The utensils, cutlery, crockery, equipment etc. should be made of food grade material, should be cleaned regularly and should be kept in good condition. Where feasible, disposable material should be used.

SECTION 8 - FOOD PREPERATION, HANDLING, DISPLAY AND STORAGE.

8.1 Raw Materials/Ingredients and Packaging

39. All raw materials and ingredients and packaging should conform to applicable standards.

40. Ice should be made of potable water. Where appropriate, ice that does not come in direct contact with food may be made from clean water.

41. Packaged food ingredients should be used within expiry dates/ best before date.

42. Only permitted food additives should be used and in amount not exceeding the levels specified in the relevant regulations.

43. Food should be wrapped in clean and suitable packaging that can prevent contamination.

8.2 Preparation/ Cooking

44. Only safe raw food should be used in the preparation of street food.
45. Raw food should be thoroughly washed in clean water before cooking.
46. Frozen food should be thawed only once before cooking.
47. To avoid cross-contamination, raw and cooked food should be handled separately. For this, separate sets of knives and cutting boards should be used. If this is not possible, knives and cutting boards should be washed after every use.
48. Food should be sufficiently cooked or processed in a manner that renders it safe for consumption (time/temperature).
49. Cooked food should be re-heated only once before serving.
50. Cooking oil should regularly be checked for odour, taste and colour, and if necessary, changed.
51. Where a food is to be served hot, it should be maintained at a temperature above 60°C⁷, keep hot food hot and cold food cold.
52. Cooked food should be kept in a hygienic place and if not consumed within 2 hours⁷, should be thoroughly heated before serving.

8.3 Handling and Storage

53. All food should be covered and protected against dust and dirt.
54. Clean and hygienic crockery, cutlery, utensils etc. should be used.
55. Disposable plates, covers, glasses, straws, paper towels, cups, spoons, gloves etc. should be used only once.
56. Ready to eat raw food should be handled most carefully, kept covered and displayed within a cabinet/ case.
57. Leftovers and unsold perishable food should be disposed of hygienically and not used.
58. Raw and cooked food should be handled and stored separately.
59. Seasoning and sauce should be stored at appropriate temperature.
60. Individual containers or packages should be used for serving of food.
61. Refrigerate promptly all cooked and perishable food, preferably below 5°C⁸.
62. Fuel, detergents, soap etc. should be stored in dedicated containers away from the food handling zone.
63. Transportation, storage of food should be carried out in a hygienic manner and should be consumed within specified shelf life.
64. After handling such items, hands should be thoroughly washed before handling food.

SECTION 9 - EDUCATION AND TRAINING

65. Every street food vendor, helper or food handler should undergo basic food hygiene training. Viewed from a general perspective, most foodborne hazards may be prevented by thorough cooking, hot handling, rapid cooling, cold storage, avoidance of cross-contamination or combination of these. Training is to be conducted by the relevant authority or other institutions recognized or approved by the relevant authorities. Street Food Vendors should also be made aware of their responsibility to consumers.
66. The training material can be pictorial with less of texts. The key messages should be reinforced in short and crisp messages and also delivered in local language. The training material may be water proof so that they can refer to it/ keep it/hang it on their food vending cart/stall too. Information Education and Communication (IEC) material can be developed based on scientific knowledge, preferably developed by experts having past hands on experience, with help of competent authority, agency, Government or experienced Non Governmental Organizations (NGOs).
67. Consumers should be informed of their responsibility of not contaminating street food vending areas.

⁷ *Five keys to Safer Food Safety Manual -World Health Organization, 2006.*

⁸ *INFOSAN Information Note No. 3/2010 - Safety of street-vended food, 2010*