

CODEX ALIMENTARIUS COMMISSION

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Food and Agriculture
Organization of the
United Nations



World Health
Organization

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REP20/ASIA

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX ALIMENTARIUS COMMISSION

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REPORT OF THE 21st SESSION OF THE FAO/WHO COORDINATING COMMITTEE FOR ASIA

Goa, India

23 - 27 September 2019

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cooked rice wrapped in plant leavespage 35

SUMMARY AND STATUS OF WORK

Responsible Party	Purpose	Text/Topic	Code	Step	Para.
Members, CCEXEC79 and CAC43	Approval	Proposal for the development of a regional standard for soybean products fermented with <i>Bacillus</i> species	-	-	97(i), App.V
		Proposal for the development of a regional standard for quick frozen dumpling	-	-	102(i), App.VI
		Proposal for the development of a regional standard for cooked rice wrapped in plant leaves	-	-	112(i), App.VII
CAC43	Adoption	Amendments to CCASIA Regional Standards	CXS 298R-2009 and CXS 306R-2011	-	57, App.II
CCMAS41	Information/Action	Clarification on the method for acid value and information on extraction method_for laver products	CXS 323R-2017 / CXS 234-1999	-	52
		The validation data on the method of analysis for moisture content for consideration of the proposal to re-type the testing method for moisture content for laver products			53
CCPFV29	Information	Support for initiating the work on cashew kernels by CCPFV			58
CAC43	Appointment	Recommended that China be appointed as Coordinator for Asia			114
CCEXEC79	Information	Confirmed that the criteria for the establishment of work priorities as laid down in the Procedural Manual were sufficient to prioritize its work			50
FAO/WHO and Members	Information/Action	<u>Keynote address</u> Confirmed the importance of a whole food chain approach; highlighted that small farmers are the backbone of food production; agreed a need for member countries to apply an all of government approach; noted the critical role of data in identification, assessment and management of hazards, and the need to invest in data collation and analysis; agreed to invest in the use of existing Codex standards and in adapting them to local contexts; and highlighted the challenge of developing innovative approaches and the need to make consumers aware of the importance of food safety at primary production			14
		<u>Food safety and quality situation in the countries of the region: emerging issues in the region</u> Acknowledged the challenges faced by countries in responding to this survey; highlighted the importance of maintaining open communication channels to share information on emerging issues and proposed that innovative tools and approaches be considered; recommended that future surveys provide clear information on the purpose and use of the surveys; and requested that future papers on this item also reflect on the results of the previous survey and follow-up actions taken			19
		<u>Future of food safety</u> Noted the outcomes of these relevant events; reaffirmed the need to raise awareness on food safety and supported the ongoing efforts of FAO and WHO; and welcomed the efforts to include food safety on the agenda of the upcoming WHO Executive Board and World Health Assembly and encouraged Members to build awareness on the importance of supporting such efforts			28
		<u>Food quality and safety situation in countries of the Region – Use of online platform</u> Confirmed the utility and value of the platform; noted the challenges faced by countries in providing information; and highlighted the importance of regular communication and regular training and / or guidance			33
	Information/action	<u>Use of Codex Standards in the region</u>			43

Responsible Party	Purpose	Text/Topic	Code	Step	Para.
		Recognized the usefulness of the survey and strongly supported its continuation; highlighted the need for harmonization with Codex standards; and noted the comments on the next round of the survey			
CAC, CCEXEC and Members	Information	<u>Codex work relevant to the region</u> Noted the usefulness of the Draft Standard Operating Procedure (SOP) and agreed to start using the document internally; strongly supported its further development; confirmed that the areas identified were the key priority areas for CCASIA; encouraged Members to participate in the various EWGs, collaborate in the joint preparation and submission of new work proposals and explore mechanisms to share scientific information			65 and 69
Coordinator, Members and Codex Secretariat	Information/Action	<u>Implementation of Codex Strategic Plan 2014-2019</u> Noted the achievements of the global strategic plan 2014-2019 and agreed to forward the information provided on activities in the region to the Codex Secretariat as an input to the final report on the implementation of the Strategic Plan 2014-2019; recommended exploring options to enhance responses to surveys in the future; acknowledged the ongoing challenges with participation in Codex meetings and in EWGs and agreed to use the existing mechanisms; and encouraged to explore options and look for innovative solutions to address the barriers to participation in EWGs			77
		<u>Roadmap to Implementation of Codex Strategic Plan 2020 - 2025</u> Agreed to focus on the implementation of activities aimed towards achieving Goals 1, 2 and 3 and submitted a list of activities and related information to the CCEXEC sub-committee for inclusion in the overarching workplan of the Strategic Plan 2020-2025			82, App. III
Coordinator, Members and Codex Secretariat	Action	Adopted the Regional Codex communications work plan and supported submission of content on different aspects of Codex work in the region to the Codex Secretariat for publication			87, App. IV
EWG (India) and CCASIA22	Revision	Preparation of a revised SOP			65(iii)
EWG (Japan) and CCASIA22	Drafting	Preparation of a regional standard for soybean products fermented with <i>Bacillus</i> species		2/3	97(ii)
EWG (China) and CCASIA22		Consideration of the alignment of food additive provisions in the regional standards developed by CCASIA		-	55
		Preparation of a regional standard for Quick Frozen Dumpling		2/3	102(ii)
		Preparation of a regional standard for cooked rice wrapped in plant leaves		2/3	112(ii)
India and CCASIA22	Resubmitting	Proposal for the development of a Regional Standard for Traditional Dairy Based Sweets		-	120

LIST OF ACRONYMS

AMR	Antimicrobial Resistance
APRC	[FAO] Asia Pacific Regional Conference
CAC	Codex Alimentarius Commission
CCASIA	FAO/WHO Coordinating Committee for Asia
CCEXEC	Executive Committee of the Codex Alimentarius Commission
CCFA	Codex Committee on Food Labelling
CCFIC	Codex Committee on Food Import and Export Inspection and Certification Systems
CCFL	Codex Committee on Food Labelling
CCFO	Codex Committee on Fats and Oils
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
ESBLs	Extended-spectrum beta-lactamases
FAO	Food and Agriculture Organization of the United Nations
FSSAI	Food Safety and Standards Authority of India
GAP	Good Agriculture Practice(s)
GSCTFF	General Standard for Contaminants and Toxins in Food and Feed
GSFA	General Standard for Food Additives
MRL	Maximum Residue Limit
PWG	Physical Working Group
RCCs	Regional Coordinating Committees
SDGs	Sustainable Development Goals
SOP	Standard Operating Procedure
TFAMR	Ad hoc Codex Intergovernmental Task Force on Antimicrobial Resistance
WFSD	World Food Safety Day
WHA	World Health Assembly
WHO	World Health Organization
WG	Working Group

INTRODUCTION

1. The FAO/WHO Coordinating Committee for Asia held its Twenty-first Session (CCASIA21) in Goa, India, from 23 to 27 September 2019 at the kind invitation of the Government of India. Mr Sunil Bakshi, Head (Codex and Regulations), Food Safety and Standards Authority of India (FSSAI), chaired the session, which was attended by 15 Member Countries, 3 Member Countries and one Member Organisation from outside the Region, and 4 Observer organizations. The list of participants is included in Appendix I.

OPENING¹

2. The Chairperson welcomed the delegates and opened the meeting.
3. Ms Rita Teautia, Chairperson, FSSAI delivered the inaugural address, recalling the diversity of the region, its position as the largest producer and market for food in the world and its robust trade relationships, underscoring the importance of solidarity and support with respect to capacity building among Member countries as well as the extensive harmonisation of national standards with Codex.
4. Mr Sridhar Dharmapuri, Senior Food Safety and Nutrition Officer, FAO Regional Office for Asia and the Pacific and Mr. Gyanendra Gongal, Scientist, WHO Regional Office for South East Asia, welcomed the attendees on behalf of FAO and WHO, respectively. The meeting was also addressed by Mr Guilherme Antonio da Costa Jr. Chairperson, Codex Alimentarius Commission (CAC) (through a prerecorded video), Mr Steve Wearne and Prof Purwiyatno Hariyadi, vice-Chairpersons, CAC and Ms Sarah Cahill, Senior Food Standards Officer, Codex Secretariat.
5. Mr Rajeev Kumar Jain, Executive Director, FSSAI expressed his appreciation for all the support in organizing this event and to all the delegates for their presence at the meeting.

ADOPTION OF THE AGENDA (Agenda Item 1)²

6. CCASIA21 adopted the agenda and agreed to consider the following topics under Agenda Item 14 (Other Business) subject to the availability of time:
 - (i) Amendment of the *Standard for Canned Sardines and Sardine-type Products* (CXS 94-1981): inclusion of *Sardinella lemuru* (Bali Sardinella) in the list of sardinella species under Sec. 2.1.1. (proposal of the Philippines)³; and
 - (ii) Development of a Regional Standard for Traditional Dairy Based Sweets (Proposal of India)⁴.
7. CCASIA21 further agreed to establish an in-session Working Group (WG), open to all Members and observers, chaired by Indonesia and working in English only, to consider agenda item 7.2, taking into account written comments received and any other relevant information (e.g. Agenda Items 6 and 8); and to prepare a report with recommendations for consideration by the plenary.

KEYNOTE ADDRESS KEYNOTE ADDRESS ON FOOD SAFETY AT PRIMARY PRODUCTION: ISSUES AND BEST PRACTICES FOR AN EVOLVING REGION (Agenda Item 2)⁵

8. The Representative of FAO, on behalf of FAO and WHO, after reminding the Committee of the ongoing process of revitalization being undertaken across all coordinating Committees (RCCs), explained that the purpose of the keynote address was to have an open debate on issues relevant to the region, raise political awareness, support improved participation in the work of Codex, and guide the activities of FAO and WHO on food safety control along the food chain.
9. Prof. S. Ayyappan, Chancellor, Central Agricultural University, Manipur, India, delivered the keynote address on food safety at primary production: issues and best practices for an evolving region.
10. The Representative of WHO facilitated the subsequent discussion. He emphasized the major challenges in the CCASIA region (e.g. food safety and food security issues, food waste, malnutrition) and the need for a One Health approach, as illustrated by the recent African swine fever outbreak in the region and proposed that delegations centre their discussion on whether any additional actions should be included in the actions on the way forward and how to prioritize future action.

¹ CRD1 (Opening speeches)

² CX/ASIA 19/21/1

³ CRD5 (The Philippines)

⁴ CRD8 (India); CRD17 (India)

⁵ CX/ASIA 19/21/2

11. Members showed their appreciation for the keynote speaker for delivering such a comprehensive and informative speech and shared their own successful experiences in terms of implementation of Good Agriculture Practices (GAP) at the primary production level.
12. During the discussions, the following observations were made:
 - (i) while in some circumstances, it was a challenge for small farmers to comply with food safety standards and best agriculture practices, the implementation of a cluster approach (i.e. small farmers working together) and precision farming might be workable and cost effective. Another challenge in this regard was, for example, how to train over 650 million small farmers in India effectively;
 - (ii) recognition of GAP schemes developed at regional level was considered important. Application of GAP in primary production as well as incentives for obtaining certification and guidance on the judicious use of chemicals were highlighted as critical issues;
 - (iii) the awareness of risk management rather than crisis management should be enhanced. Establishment of effective coordination and clarification of responsibilities among different ministries also played a vital role;
 - (iv) the capacity for data analysis required improvement. Making high level government officials aware of the importance of generating robust and reliable data and analysis was crucial with a focus on allocating sufficient resources including funding for research;
 - (v) the importance of coordination between agencies involved at various stages of the food chain was emphasised;
 - (vi) primary food producers needed to understand potential food safety issues and their role in ensuring a safe food chain; and
 - (vii) the implications and benefits of the application of food traceability should be further disseminated.
13. The Representatives of FAO and WHO echoed some successful experiences from Members (e.g. validation studies at primary production and farmer field schools). The Representatives explained that providing training courses, making voluntary standards accessible as well as use of ecology-friendly products would be welcomed by farmers as it would help them increase their incomes. They indicated that a training module on risk analysis of chemical contaminants in food was being developed and underlined the importance of developing training materials according to a country's context.

Conclusion

14. CCASIA21:
 - (i) confirmed the importance of a whole food chain approach to delivering safe food in the region;
 - (ii) highlighted that small farmers are the backbone of food production in the region and that there is a critical need for Member Countries to invest in this group in terms of training, education and improving accessibility and applicability to food safety standards and good practices;
 - (iii) agreed that there is a need for Member Countries to apply an all of government approach involving the multiple agencies and ministries (e.g. agriculture, health, land, water, trade, economy, etc.) to facilitate a One Health approach in order to ensure food safety at primary production and across the food chain;
 - (iv) noted the critical role of data in identification, assessment and management of hazards, and the need to invest in data collation (from government, research, private sectors) and its analysis and use for prioritization and management of food safety risks, to increase awareness of food safety among high-level policy makers in order to secure political support and investment;
 - (v) agreed that Member Countries, FAO and WHO need to invest in the use of existing Codex standards and in adapting them to local contexts as applicable, and that CCASIA and national Codex Committees in the region should work to make these standards accessible to, and promote their use by, small farmers;
 - (vi) highlighted the challenge of developing innovative approaches to training and dissemination of information to millions of farmers across the region; and
 - (vii) emphasized the need to make consumers aware of the importance of food safety at primary production and the efforts being made to improve food safety so that they can make informed choices about the food they consume.

EMERGING ISSUES IN FOOD SAFETY AND QUALITY IN COUNTRIES IN THE REGION (Agenda Item 3.1)⁶

15. The Representative of FAO, on behalf of FAO and WHO, introduced the item, noting the purpose of the survey was to identify current, recurring, new and emerging issues that impacted food safety in the region. The Representative further highlighted the importance of collecting such information to guide food safety actions in the context of efforts to achieve the Sustainable Development Goals (SDGs), to inform FAO and WHO technical activities and to identify potential areas of future standard-setting work for Codex. The Representative noted that the replies fell into three broad categories i) those areas in which Codex standards already existed ii) capacity and regulatory issues and iii) issues resulting from changing contexts and environments and emphasized some of the recurring themes, which included chemical contaminants and residues, antimicrobial resistance (AMR), the need to strengthen technical capacities and the importance of adopting a One Health approach.
16. The Representative noted the response rate was only about 40% and encouraged members to provide their feedback on (i) value of the survey and the challenges for countries in responding; (ii) the key takeaways from the survey and (iii) perspectives on the way forward.
17. CCASIA21 noted the information provided and made the following general observations:
 - (i) this list builds on that developed for CCASIA20 and as this list continues to expand, prioritization of the issues and identification of actions to be taken to address these issues becomes critical e.g. sharing information on best practices to address a specific issue;
 - (ii) there was a need to better promote and demonstrate to countries the benefit of this survey and its value to food safety work at national level in order to encourage more countries to respond and others to continue to support the survey;
 - (iii) FAO and WHO have country level presence in almost all the Members of CCASIA; information from the survey helps to guide FAO's and WHO's technical work and make important decisions on providing technical assistance to tackle existing (e.g. pesticide residues) or new or highly specialized issues;
 - (iv) addressing complex issues such as AMR was dependent on multiple factors including having the necessary regulatory systems in place, good coordination between the relevant ministries and agencies, ongoing advocacy on the link between AMR and food safety, developing data collection capacities e.g. through the WHO TriCycle project on Extended-spectrum beta-lactamases (ESBLs) as well as participation in the ongoing work of the Ad hoc Codex Intergovernmental Task Force on Antimicrobial Resistance (TFAMR); a proposal to establish a global system to avoid the misuse and abuse of antimicrobials was put forward;
 - (v) addressing food fraud requires approaches to identify vulnerable foods and food chains and then having an action plan to manage the risk of fraud. Members were reminded of the ongoing discussions in the Codex Committee on Food Import and Export Inspection and Certification Systems (CCFICS) and the related EWG on food fraud; and
 - (vi) the increase in food being sold over the internet and the challenge with having access to key information about such food was considered critical in the context of increasing international online food sales and Members noted the new work to be undertaken by the Codex Committee on Food Labelling (CCFL) on this topic.
18. While there was general support to continue the survey, discussions on the low response rate indicated several challenges that needed to be addressed including; survey fatigue; the need to engage multiple sectors within a country to respond to the survey and the time and commitment this required; the lack of clarity on how the survey information was used; and the need to more clearly demonstrate the benefits of participating to Member Countries. It was highlighted that the key issue was to maintain ongoing communication and exchange of information on emerging issues in the region and that the tools to facilitate this could always be improved and made more flexible and dynamic.

Conclusion

19. CCASIA21:
 - (i) appreciated the paper summarising the survey on emerging issues prepared by FAO and WHO and also acknowledged the challenges faced by countries in responding to this survey;

⁶ CX/ASIA 19/21/3; CRD11 (India)

- (ii) highlighted the importance of maintaining open communication channels to share information on emerging issues among Members, FAO and WHO and proposed that innovative tools and approaches be considered to facilitate communication and information sharing on emerging issues;
- (iii) recommended that future surveys provide clear information on the purpose and use of the surveys in order to promote country replies; and
- (iv) requested that future papers on this item also reflect on the results of the previous survey and follow-up actions taken in order to further demonstrate the value and utility of these surveys.

THE FUTURE OF FOOD SAFETY: OUTCOME OF THE FIRST FAO/WHO/AU INTERNATIONAL FOOD SAFETY CONFERENCE AND THE INTERNATIONAL FORUM ON FOOD SAFETY AND TRADE – WHAT’S NEXT ? (Agenda Item 3.2)⁷

20. The Representative of WHO introduced the agenda item on behalf of FAO and WHO, summarising the context and the outcome of the FAO/WHO/AU International Food Safety Conference held in February 2019 in Addis Ababa, Ethiopia and the International Forum on Food Safety and Trade held at the WTO in Geneva, Switzerland in April 2019 with the support of FAO and WHO.
21. The Representative noted that the two events discussed a series of thematic issues around the food safety challenges faced by the world and developed evidence-based proposals and actions to tackle these. The value of Codex work and the adoption of its standards and guidelines was reiterated and the opportunities offered by new technologies were highlighted as positive elements for addressing the challenges faced by the food safety community.
22. The Representative further noted the current efforts underway by WHO, FAO and their partners to maintain the momentum and efforts to mobilise different stakeholders to work towards building on the outcome of these two conferences and develop global actions for food safety in the coming year. Recent global developments and on-going efforts that were highlighted included the UN adoption of a World Food Safety Day (WFSD) to be observed annually on June 7, and a letter requesting food safety to be included in the agenda of the next Session of the WHO Executive Board in February 2020 that had been sent to WHO.
23. The Representative of FAO also highlighted ongoing efforts in the region to maintain a high profile for food safety in the coming years noting that food safety had been on the agenda of the last FAO Asia Pacific Regional Conference (APRC 2018) and efforts were underway to ensure it remained on the agenda of APRC 2020. The Representative further noted that the occasion of WFSD would be used to promote discussion and interaction among key stakeholders and that several case studies and tools, notably on the development of food safety indicators, were under development together with other international partners. A regional food safety conference for the Asia-Pacific region was being planned for 2020.
24. The Representatives of WHO also highlighted their regional activities including the development of a new framework for action on food safety for the WHO South East Asia region taking into consideration the outcomes of the two food safety conferences and the new Codex Strategic Plan 2020-2025 and the existing framework for action on food safety for the WHO Western Pacific region. It was also highlighted that progress on the implementation of the framework for action on food safety for the WHO Western Pacific region would be reviewed by countries in the region during a meeting scheduled for early 2020. Other important focus areas included supporting the development and implementation of food safety strategies and policies and facilitating the process of policy dialogue in the countries.
25. Suggestions on how FAO and WHO could assist countries in maintaining the high profile of food safety as well as further strengthening national capacity included: the identification of periodic food safety themes by FAO and WHO to support countries to focus on a specific food safety issue or part of the food chain; continued work on food safety indicators which support communication on the food safety situation; support for the integration of international food safety initiatives into the region through their network of offices in the region; assistance in developing and strengthening food safety policies in countries; and capacity development support for data collection and analysis.
26. Members expressed their strong appreciation for the efforts of FAO and WHO on food safety and highlighted the importance of maintaining a high profile for food safety and continuing with advocacy efforts. There was strong support for the inclusion of food safety on the agenda of the upcoming World Health Assembly (WHA) and regional governing body meetings and the recent consideration of food safety by FAO’s governing body meetings was also noted.

⁷ CX/ASIA 19/21/4

27. An Observer Member, supported by one Member, reiterated the importance of efforts to have food safety considered on the agenda of the WHA and encouraged Members of the region to work with their Representatives to WHO in supporting this. The importance of this discussion in the context of securing sustainable funding for the FAO/WHO scientific advice, which underpins Codex Standards was also highlighted.

Conclusion

28. CCASIA21:
- (i) expressed appreciation for the efforts of FAO and WHO in organizing the First FAO/WHO/AU International Food Safety Conference and the International Forum on Food Safety and Trade and noted the outcomes of these events;
 - (ii) reaffirmed the need to raise awareness on food safety in order to gain high-level political support and investment in food safety and supported the ongoing efforts of FAO and WHO to maintain the high profile of food safety in the coming months; and
 - (iii) welcomed the efforts being made to include food safety on the agenda of the upcoming WHO Executive Board and WHA and encouraged Members to build awareness in their ministries of health and representations in Geneva to WHO on the importance of supporting such efforts.

FOOD SAFETY AND QUALITY SITUATION IN THE COUNTRIES IN THE REGION: USE OF THE ONLINE PLATFORM FOR INFORMATION SHARING ON FOOD SAFETY CONTROL SYSTEMS; STATUS OF INFORMATION AND FUTURE PLANS/PROSPECTS (Agenda Item 3.3)⁸

29. The Representative of WHO introduced the agenda item on behalf of FAO and WHO, highlighting the current status of information on the online platform from countries in the region, and expressing appreciation to the seven countries that had provided their information this year. The Representative recalled the purpose of the platform to promote sharing of information on national food control systems and relevant regulations and legislation.
30. There was general agreement that the platform was very useful and fit for purpose; however, Members considered that there was not enough communication to Members on the platform and where to find the information countries provided online. Challenges faced by some Members in providing information to the platform were noted such as the need to consult and coordinate with multiple ministries in the case of complex national food control systems.
31. Several suggestions were made on how the platform could be made more visible and useful including: the provision of more regular information and refresher user guidance on the platform from FAO and WHO; regular updating of online information by Members; the inclusion by Members of links to national websites to help ensure that the information remained current and the need for revisions was reduced; updating by Members of the national legislation component of the platform with their most recent Food Code; and the inclusion of additional information fields on regulatory compliance and emergency response mechanisms.
32. CCASIA21 was reminded that support was available from FAO, WHO and the Codex Secretariat in using the platform, that Members could upload their information at any time through the Codex Contact Points and that the organizations would continue to work with countries on increasing their contribution to the platform, considering the suggestions made in the discussions.

Conclusion

33. CCASIA 21:
- (i) confirmed the utility and value of the platform as a means of information sharing on food regulatory systems and food legislation within the region;
 - (ii) noted the challenges faced by countries in providing information in a timely manner and appreciated the efforts of both Members and FAO and WHO to overcome these and to continue to improve the tool; and
 - (iii) highlighted the importance of regular communication to Member countries on the platform, its value as a means of information sharing and regular training and / or guidance on providing information to the platform.

⁸ CX/ASIA 19/21/5; CRD6 (Republic of Korea); CRD11 (India)

USE OF CODEX STANDARDS IN THE REGION (Agenda Item 4)⁹

34. The Codex Secretariat introduced the item and noted that the online survey had focused on the use of the following Codex texts: Maximum Residue Limits (MRLs) for veterinary drugs in foods, Guidelines for Risk Analysis of Foodborne Antimicrobial Resistance (AMR), the Code of Practice to Minimize and Contain AMR; and the Regional Code of Hygienic Practice for Street-Vended Foods in Asia. The aim of the survey was: to provide a better understanding of the extent of use and relevance of Codex Standards; an insight into the difficulties related to the use of Codex Standards; and to receive general feedback on the future implementation of the survey.
35. The Codex Secretariat drew the attention of CCASIA21 to the outcome of the survey as well as the comparison of the level of usage in the region with that of all Codex Members globally, inviting comments on the analysis and the way forward.

Discussion

36. CCASIA21 noted the results of the survey and the recent discussions at the Codex Committee on General Principles (CCGP) relating to monitoring the use of Codex standards. The following views were expressed:

The continuation of the survey

37. Members strongly supported the continuation of the survey noting that (i) Codex Standards were one of the most important reference texts in developing their national food safety and quality standards; (ii) such surveys contributed to a gap analysis and facilitated the assessment of national food control systems with regard to the use of Codex standards; and (iii) the survey results were also linked to the Goal 3 of the Codex Strategic Plan for the period 2020-2025.
38. One Member expressed the view that benefits of responding to the survey should be clarified in order to have more members participating in the survey.

The contents of the next survey

39. Members proposed that the following Codex texts be considered in the next survey:
- (i) the *General Standard for Food Additives* (CXS 192-1995) as the response rate to the survey conducted in the past was too low and there were emerging issues in the use of colours and other food additives;
 - (ii) the *General Guidelines on Claims* (CXG 1-1979);
 - (iii) the *Recommended Methods of Analysis and Sampling* (CXS 234-1999);
 - (iv) the standards developed by the Codex Committee on Food Import and Export Inspection and Certification Systems (CCFICS);
 - (v) the *Working Principles for Risk Analysis for Food Safety for Application by Governments* (CXG 62-2007) and related texts; and
 - (vi) regional commodity standards of interest to CCASIA.
40. With regard to the scope of the survey, it was suggested that it should cover all Codex texts in order to get a more comprehensive overview of use as Members may not use all Codex texts and that it be available online and open for Members to review and update at any time. The Codex Secretariat clarified that a subset of Codex Standards was selected rather than all Codex standards in order to encourage Members to take part in the survey.
41. The broader definition of “use” in the survey was discussed since, for the current survey, this definition had also been expanded to use of Codex Standards for training or extension programmes and it was questioned whether this was in line with the Codex goal of promoting harmonization of food standards. It was explained that while harmonization remained the goal, some Members might directly apply Codex standards without incorporating them into their national legislation, but that this nonetheless supported use of Codex standards and contributed to harmonization and further explanation of these “use” options could be provided for future surveys.

⁹ CX/ASIA 19/21/6; CRD11 (India)

Others

42. In response to a question on the potential duplication of the survey with the FAO/WHO assessment through use of the FAO/WHO food control system assessment tool, it was clarified that the purpose of the FAO/WHO tool was to support an in-depth assessment of all aspects of national food control systems, while the Codex survey covered limited aspects on the use of Codex standards. Further, the Codex Diagnostic Tool had a narrower focus on Codex structures within a country and did not explicitly address the use of Codex Standards.

Conclusion

43. CCASIA21:
- (i) noted the outcome of the survey, generally recognized its usefulness and strongly supported its continuation;
 - (ii) highlighted the need for harmonization with Codex standards to improve their own national food control system; and
 - (iii) noted the comments made with respect to the survey and requested the Codex Secretariat to take these into account when implementing the next round of the survey.

MATTERS ARISING FROM THE CODEX ALIMENTARIUS COMMISSION AND OTHER CODEX COMMITTEES (Agenda Item 5)¹⁰

44. CCASIA21 noted that some matters were for information only and that several other matters for consideration would be taken up under other relevant agenda items. It was also noted that the Regional Code of Hygienic Practice for Street-Vended Foods in Asia had been adopted by CAC40, which had been inadvertently omitted from the document.
45. CCASIA21 took the following decisions:

Matters from CAC40Regular Review of Codex Work Management: Electronic Working Groups

46. CCASIA21 noted the importance of an in-depth discussion on challenges and barriers to participation in electronic working groups (EWGs) and the need to identify potential solutions, and agreed to convene an informal meeting as input to a more expansive discussion under Agenda Item 7.1.

Matters from CCEXEC73Overall work

47. With regard to effective management of new work proposals for regional standards, CCASIA21 considered whether guidance for prioritizing new work proposals should be developed.
48. The Codex Secretariat reminded CCASIA of the need to balance the agenda of the Coordinating Committees between horizontal issues on food safety and quality and standard setting and the possible heavy workload if multiple regional standards were to be considered.
49. CCASIA21 noted the comments of Members on this issue including: the extensive amount of time needed to develop such a new guidance, based on the experience of CCFA; the reliance of other committees (e.g. CCFO) on the criteria provided in the Procedural Manual; and recalled the existing requirements in Procedural Manual that regional standards should be developed for commodities that were traded intra-regionally and not traded between or within other regions.
50. CCASIA21 confirmed that the criteria for the establishment of work priorities as laid down in the Procedural Manual were sufficient to prioritize its work and there was no need to develop additional guidance in this regard.

Matters from CCMAS38Methods of analysis for laver products

51. The Republic of Korea introduced CRD2, which they had prepared to address the questions raised by CCMAS38 and also presented a proposal to re-type the method for moisture content.
52. Based on the information provided, CCASIA21 clarified that the method for acid value was for the extracted oil and agreed to forward the information contained in CRD2, in response to the CCMAS question regarding extraction method, for consideration by that Committee.

¹⁰ CX/ASIA 19/21/7; CX/ASIA 19/21/7 Add.1; CRD2 (Republic of Korea); CRD15 (India)

53. Regarding the proposal to re-type the testing method for moisture content, CCASIA21 agreed to provide the validation data on the method of analysis for moisture content for consideration by CCMAS (see CRD2).

Matters from CCFA50

Guidance on the alignment of food additive provisions and alignment plan

54. CCASIA21 recalled that there were seven regional standards developed by CCASIA which needed aligning with the *General Standard for Food Additives* (CXS 192-1995).
55. Given the intense effort needed for the alignment work, CCASIA21 agreed to establish an EWG, chaired by China, working in English, to consider the alignment of food additive provisions in the regional standards developed by CCASIA.
56. The report of the EWG should be made available to the Codex Secretariat at least three months before CCASIA22.

Consideration of the revocation of a number of food additive provisions

57. CCASIA21 agreed with the recommendations of CCFA50 i.e. to revoke the provisions for monosodium tartrate (INS 335(i)), monopotassium tartrate (INS 336(i)) and dipotassium tartrate (INS 336(ii)) in the *Regional Standards for Soybean Paste* (CXS 298R-2009) and *Chilli Sauce* (CXS 306R-2011) (Appendix II).

Matters from CCEXEC77

Committee on Processed Fruits and Vegetables (CCPFV) on cashew kernels

58. CCASIA21 noted the support for initiating the work on cashew kernels by CCPFV and the willingness of one Member (India) to chair any future WG on this matter.

CODEX WORK RELEVANT TO THE REGION (Agenda Item 6)¹¹

59. The Coordinator presented this item and explained that the document had been divided into three parts i.e. (i) status of activities identified in CCASIA20; (ii) analysis of information received from Member Countries in response to the questionnaire; and (iii) conclusions and recommendations for CCASIA.
60. Members congratulated and thanked the Coordinator for preparing the document and agreed with the Chairperson's proposals to consider the draft Standard Operating Procedure (SOP) for CCASIA, explore ways to progress in areas of a cross-cutting nature, consider any general issues identified by the Members, explore possibilities for improving communications and sharing of relevant data/scientific expert advice (see para. 21 of CX/ASIA 19/21/8).

Draft Standard Operating Procedure (SOP) for CCASIA

61. In response to the question on the status and nature of the SOP, the Coordinator clarified that the document would be used internally by CCASIA in order to strengthen regional coordination; and that it was not intended to be a formal Codex text or part of the Procedural Manual but a living document that could be refined whenever needed.
62. Members expressed their support for developing the SOP, considered the recommendations to publish it as an information document, and made the following suggestions:
- (i) more detailed information on undertaking those activities included in the draft SOP would be required. The SOP should be made available on the Codex website in order to facilitate Members collaboration on the implementation of the proposed activities;
 - (ii) some new procedures such as co-chairing of CCASIA were included in the document, which should be further reviewed to ensure their consistency with the requirements in the Procedural Manual;
 - (iii) taking into account the limited time to review the draft SOP in advance of CCASIA21, further discussion such as through an informal session facilitated by the Coordinator or the Codex Secretariat would be useful;
 - (iv) the lists of responsibilities needed to be carefully reviewed to ensure they were within the capacity of the Coordinator and Members (e.g. Section 3.iv) and to avoid overlap within the list of responsibilities (e.g. Sections 3.vii and 3.x)). In addition, some editorial amendments were needed;
 - (v) rather than informal discussions, and in order to avoid missing the opportunity to submit comments, a formal means to solicit comments should be considered; and

¹¹ CX/ASIA 19/21/8; CRD15 (India)

(vi) given the nature of the SOP, CCASIA should have a standing item dedicated to further revision of SOP.

63. In response to a question on the experiences of other Coordinating Committees and specifically that of the Coordinating Committee for Latin America and the Caribbean (CCLAC) on development of SOPs, the Coordinator clarified that they had considered feedback received directly from the Regional Coordinator of CCLAC.
64. The Representatives of FAO and WHO, welcomed the useful proposals in the draft SOP, highlighted the potential value of more discussions and stronger working relations between the Coordinator and FAO and WHO between sessions, while avoiding duplication of work and questioned the expected funding source for the proposed activities. The Coordinator clarified that funding from FAO and WHO had been considered and could be further elaborated in the document.

Conclusion

65. CCASIA21:
- (i) noted the usefulness of the document and agreed to start using the document internally
 - (ii) strongly supported its further development; and
 - (iii) agreed to establish an EWG chaired by India, working in English, to prepare a revised SOP, based on comments received in this session as well as experience gained in using the document and any further comments received from Members, for consideration at CCASIA22 under the same agenda item.
66. The report of the EWG should be made available to the Codex Secretariat at least three months before CCASIA22.

Others

67. The Chairperson explained that other recommendations could be addressed by the SOP.
68. India, as the Coordinator highlighted that based on the information presented in the paper, areas for future development in the region could include: (i) regional collaboration/mutual support for generation of scientific data; (ii) sharing of information with respect to incidences of food fraud among Members through a common online platform; (iii) analysing and sharing information on the prevalence and the status of e-commerce activities among Members; and (iv) working together on the preparation and submission of joint new work proposals on areas of common interest.

Conclusions

69. CCASIA21:
- (i) confirmed that the areas identified in the paper were the key priority areas for CCASIA;
 - (ii) encouraged Members to participate in the various EWGs, collaborate in the joint preparation and submission of new work proposals of common interest and explore mechanisms to share scientific information in a timely manner; and
 - (iii) recognized that the SOP provided a framework for actions to address a majority of issues listed in the recommendations and requested the Coordinator to consider making use of the SOP.

MONITORING OF THE IMPLEMENTATION OF THE GLOBAL CODEX STRATEGIC PLAN 2014-2019 (Agenda Item 7.1)¹²

70. The Codex Secretariat introduced the item, noting that the term of the Global Codex Strategic Plan 2014-2019 was ending and that there were many valuable lessons to be learned from the monitoring and implementation of the plan that needed to be carried forward to the new strategic plan. CCASIA21 was informed that a final report on the implementation of the strategic plan (2014-2019) would be presented to CAC43, for which input was required from the region.
71. The Codex Secretariat reminded delegates of the important role that members play in both monitoring and implementation, noting that activities that cannot be measured and monitored can also not be managed and improved, and requested members to agree on a suitable mechanism through which they could regularly report to the Codex Secretariat on progress made. Reference was also made to the data presented in the background paper on participation in both physical meetings and electronic working groups, which in some meetings was relatively low.

¹² CX/ASIA 19/21/9; CRD15 (India)

72. India as Coordinator presented information on the status of implementation of activities of the strategic plan in the region, noting that this represented feedback from 12 countries in the region in response to a questionnaire to all Members. The Coordinator noted how differences in terms of the capacity of countries to undertake the activities proposed in the strategic plan also impacts their ability to participate in Codex work. The Coordinator further noted the challenge in receiving information from countries and that further efforts were required in order to get input for all Members.
73. Members noted the progress and discussed the need to gain further understanding of the impediments to participation in Codex meetings, acknowledging the challenges in obtaining responses to questionnaires and surveys. Delegations further noted that existing meetings and communication mechanisms were valuable opportunities to gain insight.
74. As follow up to the regular review of Codex work management: Electronic working groups, the Codex Secretariat recalled the recommendation of CAC40 to work with Regional Coordinators and Coordinating Committees to examine barriers to active participation and identify possible solutions. Discussions highlighted the following broad categories of impediments to participation in electronic working groups:
- (i) how the Contact Point coordinates EWG work, including the capacity and organization of the national structure, the capacity and systems to organize the volume of work associated with the number of EWGs and the level of national coordination with relevant experts (training and resources);
 - (ii) time management both for countries leading EWGs and for participants in EWGs as well as for the Codex Secretariat in ensuring effective and timely communication and timely participation (EWG registration and meeting subsequent deadlines);
 - (iii) technical issues on how to use the EWG platform and ensuring documents remain reliable and accurate when exchanged electronically;
 - (iv) language issues such as the need and time required for translation into a national language to facilitate comments; and
 - (v) other factors limiting participation included the lack of data and/or comments to contribute to the discussions, a lack of confidence to participate and then a lack of feedback on comments when submitted, particularly when there was a perception they were not taken into consideration.
75. In discussing these impediments, Members highlighted the importance of using this information to begin addressing the challenges. It was noted that while EWGs are an effective tool, in order to enhance participation, countries:
- (i) need to be very organized and strategic when participating in EWGs;
 - (ii) have criteria to guide their selection of which EWGs to participate in;
 - (iii) coordinate to ensure access to the appropriate experts for the EWG; and
 - (iv) ensure a country was speaking with a unified voice when commenting.
76. Having mechanisms or projects in place to allow more experienced countries to share with less experienced countries was highlighted as a useful solution and the current Codex Trust Fund (CTF) group project in the region was proof of this.

Conclusion

77. CCASIA21:
- (i) noted the achievements of the global Codex Strategic Plan 2014-2019 and agreed to forward the information provided on activities in the region (CRD10) to the Codex Secretariat as an input to the final report on the implementation of the Strategic Plan 2014-2019;
 - (ii) recommended exploring options to enhance responses to surveys in the future;
 - (iii) acknowledged the ongoing challenges with participation in Codex meetings and in EWGs and agreed to use the existing mechanisms within Codex i.e. web tools; coordination meetings before and during meetings; and
 - (iv) encouraged FAO, WHO, the Codex Secretariat and Members to explore options and look for innovative solutions to address the barriers to participation in EWGs.

CODEX STRATEGIC PLAN 2020 – 2025 – ROADMAP TO IMPLEMENTATION (Agenda Item 7.2)¹³

78. The Chairperson recalled that the Committee had established an in-session WG to consider item 7.2 and develop activities to support implementation of the Codex Strategic Plan 2020-2025. Indonesia as chairperson of the in-session working group summarized the outcome of the working group discussions as presented in CRD16. The Chairperson noted that the WG: had prioritized activities under Goals 1, 2 and 3 for 2020-2021; had identified a series of activities that were intended to be actionable in this period; and proposed that the Committee closely review the activities table in order to ensure the proposed activities were aligned with the goals, and were practical and achievable within the next two years.

Discussion

79. Members expressed their appreciation for the work of the WG and indicated their general agreement with the prioritized goals. CCASIA21 reviewed the activities and related information as presented in CRD 16 and noted the need to be modest and pragmatic considering that these activities should be implemented in a period of two years. CCASIA21 agreed that it was important to build on existing mechanisms and systems to the extent possible. With this in mind CCASIA21 took the following decisions:
- (i) Agreed to combine activities 1.1.1 and 1.1.2 and revised the reporting mechanism to a survey questionnaire reflecting that a relevant survey was already carried out by FAO and WHO on emerging issues. In this regard, the Representative of FAO and some Delegations reminded the Committee of the importance of countries committing to responding to the relevant survey and recalled the discussions on survey response rate under agenda item 3.1.
 - (ii) Agreed to revise activity 1.2.1 to refer to relevant Codex Committees rather than specific ones, agreed that CCASIA as well as the Coordinator had a responsibility in implementing this activity and that progress on this item would be recorded through the report of the Coordinator on Codex work relevant to the region at CCASIA22.
 - (iii) Deleted activity 1.2.2 as it was considered a duplication of other activities under this goal.
 - (iv) Agreed that activities 2.1.1 would be reported upon through the FAO/WHO report on capacity development activities prepared annually for the CAC.
 - (v) Agreed that the expected output to activity 2.2.1 would be baseline information on countries responding to calls for data as reflected in contributions to GEMS/Foods¹⁴ and reports from FAO and WHO.
 - (vi) Revised activity 2.2.2 to make it more specific with the objective of establishing an overview of the existing data in the region as well as capacity on data management and analysis. A proposed activity on developing robust systems to generate data in the region was considered useful but premature and proposed for inclusion in the next phase of the work plan by CCASIA22.
 - (vii) Activity 2.3.1 and the related information was clarified to specify that the discussions in CAC on sustainable funding for FAO/WHO scientific advice to Codex be brought to the attention of the Coordinating Committees in order to continue to raise awareness on this issue.
 - (viii) Activity 3.2.1 was revised to specify that the focus for the next two years was on data collection on the current use of Codex standards. The survey carried out every two years on the use of Codex standards was considered an appropriate mechanism of data collection.
 - (ix) The proposed activity 3.3.1 on the development of a regulatory impact assessment programme was considered very interesting to Members, but it was also recognized that this was a challenging task and the Committee did not have adequate time to elaborate on this activity at the WG. However, given the strong support for this suggestion, CCASIA21 requested the strategic planning sub-committee of the CCEXEC to consider this in the development of the overall work plan with the aim of developing such a tool from the global perspective.
 - (x) A new activity focussing on the development of success stories on the use of Codex standards replaced the original activity 3.3.1 as it was considered that this would be more feasible while still providing some insights on the value of Codex standards.

¹³ CX/ASIA 19/21/10; CRD3 (Korea and Thailand); CRD9 (Japan); CRD15 (India)

¹⁴ Global Environment Monitoring System - Food Contamination Monitoring and Assessment Programme, which is commonly known as GEMS/Food

80. With these revisions, CCASIA21 agreed that the work plan was complete and could be submitted to the strategic planning sub-committee of the CCEXEC. CCASIA21 further noted that the regional communications work plan, adopted under agenda Item 8, would also contribute to the achievement of goal 3 of the Codex Strategic Plan 2020-2025.
81. CCASIA21 also noted the information provided by the Chairperson of the CCEXEC sub-committee on strategic planning. The Chairperson expressed appreciation for the extensive work undertaken by CCASIA; indicated that the work plan developed by CCASIA21 would be incorporated into the overall work plan; that a Circular Letter would be issued in order to obtain any further input from Members on the overall work plan; and that after CCEXEC78 feedback on the work plan would be provided to all Members.

Conclusion

82. CCASIA21:
- (i) agreed that CCASIA would focus on the implementation of activities aimed towards achieving Goals 1, 2 and 3 of the Strategic Plan 2020-2025;
 - (ii) agreed to submit a list of activities, and related information, that would be undertaken by the region over the next two years to the CCEXEC sub-committee on strategic planning for inclusion in the overarching work plan of the Strategic Plan 2020-2025 (Appendix III); and
 - (iii) requested the CCEXEC sub-committee on strategic planning to consider the general comments provided in this session.

CODEX COMMUNICATIONS WORK PLAN (Agenda Item 8)¹⁵

83. The Codex Secretariat introduced the item, recalling CCEXEC74 (Rome, 2017) support for “the need for members to contribute [to the] development and implementation” of the current Codex communications work plan and “the potential for greater engagement and impact through tailored collaboration with the FAO/WHO Coordinating Committees”¹⁶.
84. The Codex Secretariat highlighted the opportunities that both social and traditional media offered for raising awareness of Codex issues whether at the highest political level or when reporting, for example, on technical and capacity building initiatives. The Secretariat reiterated the availability of the communications team in the Codex Secretariat to engage with Members and the Regional Coordinator to deliver on the communications work plan to ensure that news of the work in the region reached relevant audiences.
85. In response to issues raised by Members, the Codex Secretariat clarified that:
- (i) it welcomed technical contributions from countries and would provide additional guidance through the Regional Coordinator on the style and structure of content suitable for Codex publications;
 - (ii) the proposal to identify a focal point for communications at the Regional Coordinator level was to facilitate communications in the region with the Codex Secretariat; and
 - (iii) it would add information on responsible parties to the draft communications work plan.
86. CCASIA21 noted the importance of communications in Codex as a whole and the need to underpin this through the proposed regional work plan.
87. CCASIA21 agreed to:
- (i) adopt the Regional work plan as amended (Appendix IV) and actively participate in its implementation; and
 - (ii) support submission of content for publication to the Codex Secretariat by Members including stories that depicted the successful realization of the different aspects of the work of Codex in the region, noting that this could be through a regional communications focal point or by countries directly.

DISCUSSION PAPER/PROJECT DOCUMENT ON THE DEVELOPMENT OF A REGIONAL STANDARD FOR RICE-BASED LOW ALCOHOL BEVERAGES (CLOUDY TYPES) (Agenda Item 9)¹⁷

88. The Republic of Korea, recalling the decision of CCASIA20, explained that due to the limited data available, they had difficulty in including information on the requested food safety issues and impediments to trade in the discussion paper. Therefore, the Republic of Korea decided to discontinue work on the development of a proposal for a regional standard for rice-based low alcohol beverages (cloudy types).

¹⁵ CX/ASIA 19/21/11; CRD15 (India)

¹⁶ REP18/EXEC1 para 9

¹⁷ CX/ASIA 19/21/12; CRD4 (Republic of Korea); CRD12 (Indonesia)

89. CCASIA21 agreed to discontinue consideration of this agenda item.

DISCUSSION PAPER/PROJECT DOCUMENT ON THE DEVELOPMENT OF A REGIONAL STANDARD FOR SOYBEAN PRODUCTS FERMENTED WITH THE BACTERIUM *BACILLUS SUBTILIS* (Agenda Item 10)¹⁸

90. Japan introduced this item and recalled that, since CCASIA20 had agreed 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 had convened an informal group and had discussions among interested members so as to make the scope of the standard as broad as possible. Japan further explained that the scope of the new work proposal was extended to include soybean products fermented with *Bacillus* spp. other than *Bacillus subtilis*, to ensure a more inclusive regional standard.

Discussion

91. CCASIA21 appreciated the efforts of Japan to ensure the inclusiveness of the standard.
92. CCASIA21 noted the concern on the use of the term *Bacillus* spp. as some species could be considered pathogenic and agreed to take this concern into consideration in the development of the standard.

The purposes and the scope of the standard

93. It was agreed to include a similar fermented soybean product known as “Thua nao sa” produced in Thailand in the scope of the standard.

The main aspects to be covered

94. In response to a proposal to include “weights and measures”, in order to be fully in line with the format for commodity standards laid down in the Procedural Manual, the Codex Secretariat clarified that while encouraging that the format be complied with, the Committee could take the decision on whether a particular provision included in the format was appropriate or not.
95. CCASIA21 agreed not to include “weights and measures” in the project document but would consider whether or not this provision was needed when drafting the standard.

Commodities information (Appendix II)

96. Along with the revised scope, CCASIA21 agreed to include “Thua nao sa” in the list of soybean products fermented with microorganisms from the *Bacillus* spp. in Asia.

Conclusion

97. CCASIA21 agreed to:
- (i) forward the project document to CAC43 for approval as new work (Appendix V); and
 - (ii) establish an EWG chaired by Japan, working in English, subject to the approval of the new work, to prepare the proposed draft standard for circulation for comments at Step 3 and consideration at CCASIA22.
98. The report of the EWG should be made available to the Codex Secretariat at least three months before CCASIA22.

DISCUSSION PAPER/PROJECT DOCUMENT ON THE DEVELOPMENT OF A REGIONAL STANDARD FOR QUICK FROZEN DUMPLING (JIAOZI) (Agenda Item 11)¹⁹

99. China presented the item and explained that they had prepared a revised discussion paper/project document (CRD13) based on comments received at this session and proposed to use this document as the basis for discussion. China further highlighted that the main amendments related to the removal of Jiaozi from the product name, the extension of the product definition to include dough made from rice flour, and the inclusion of seafood, nuts and etc. in the list of possible ingredients used as filling.

Discussion

100. Members, welcoming the revised project document, expressed their general support for the new work. One Member also emphasized the importance of ensuring the inclusivity of the standard.
101. CCASIA21 reviewed the project document contained in CRD13 section by section and made the following amendments for flexibility and clarity under Section 2 Product definition:

¹⁸ CX/ASIA 19/21/13; CRD7 (Thailand)

¹⁹ CX/ASIA 19/21/14; CRD6 (Republic of Korea); CRD7 (Thailand); CRD12 (Indonesia); CRD13 (China)

- (i) to revert back to “dough” instead of “wrapper”;
- (ii) to replace “50%” with “a certain percent”;
- (iii) to delete “[After cooking]”; and
- (iv) to delete “Sikkim in India and Darjeeling” in the description of dumpling produced in Nepal, Bhutan and India in table 1.

Conclusion

102. CCASIA21 agreed to:
- (i) forward the project document to CAC43 for approval as new work (Appendix VI); and
 - (ii) establish an EWG chaired by China, working in English, subject to approval of the new work, to prepare the proposed draft standard for circulation for comments at Step 3 and consideration at CCASIA22.
103. The report of the EWG should be made available to the Codex Secretariat at least three months before CCASIA22.

DISCUSSION PAPER/PROJECT DOCUMENT ON THE DEVELOPMENT OF A REGIONAL STANDARD/CODE OF PRACTICE FOR ZONGZI (Agenda Item 12)²⁰

104. China presented the item and explained that they had prepared a revised discussion paper/project document (CRD14) based on comments received and after discussing with Members at this session and proposed to use this document as a basis for discussion. China further explained that: (i) the pictures and descriptions of similar products had been complemented with additional products and some modifications had been made in the product definition (e.g. inclusion of banana leaves for wrapping); and (ii) the product name “Zongzi” was conventional and could be used temporarily until a more generic product name was identified and all suggestions in this regard were welcomed.

Discussion

105. One Member expressed the view that Codex standards should be more inclusive and it would be difficult for CCEXEC to endorse a project document with a tentative name and narrow scope as well as text in brackets.
106. The Codex Secretariat provided further details on the requirement of ‘amenability’ of the commodity to standardisation in the Procedural Manual in response to a request for clarification in this regard.
107. In addition to editorial corrections, and amendments for flexibility, clarity and consistency, CCASIA21 made the following comments and decisions:

Name of the product

108. Different proposals on the name of the products i.e. “steamed rice wrapped in plant leaves”, “rice dumplings”, “steamed sticky rice wrapped in plant leaves”, and “Cooked glutinous rice wrapped in plant leaves” were considered.
109. CCASIA21 noted that: (i) the method of preparation for the product was not limited to steaming and other methods e.g. boiling, were also acceptable; and (ii) besides glutinous rice, the standard should also cover other types of rice.
110. CCASIA21 therefore agreed to rename the product as “cooked rice wrapped in plant leaves”.

Product definition

111. Members pointed out that: (i) there could be alternatives to vacuum packaging and quick freezing as methods employed after cooking; (ii) the description “tied with cotton threads” after wrapping and molding was too limited and flexibility should be added to allow for other methods; (iii) “lotus leaves” should be added to the type of leaves used for wrapping and molding; (iv) in table 1, the text “meat is usually used as the ingredients” should be replaced with “stuffed with other ingredients” in the description of products from the Philippines to more accurately reflect the nature of the product; and (v) two products from Indonesia were proposed for inclusion in table 1.

Conclusion

112. CCASIA21 agreed to:
- (i) forward the project document to CAC43 for approval as new work (Appendix VII); and

²⁰ CX/ASIA 19/21/15; CRD7 (Thailand); CRD12 (Indonesia); CRD14 (China)

- (ii) establish an EWG chaired by China, working in English, subject to the approval of the new work, to prepare the proposed draft standard for circulation for comments at Step 3 and consideration at CCASIA22.

113. The report of the EWG should be made available to the Codex Secretariat at least three months before CCASIA22.

NOMINATION OF THE COORDINATOR (Agenda Item 13)²¹

114. CCASIA21 unanimously agreed to recommend to CAC43 that China be appointed as the next Coordinator for Asia.

115. China thanked all delegations for their support and expressed their strong commitment to fulfill the duties of the Coordinator.

Other Business (Agenda Item 14)

Amendment of the *Standard for Canned Sardines and Sardine-type products* (CXS STAN 94-1981): inclusion of *Sardinella lemuru* (Bali Sardinella) in the list of sardinella species under sec. 2.1.1²²

116. The Philippines introduced the item (CRD5) for information and consideration only as the matter was of relevance to several countries in the region, but was yet to be submitted for consideration by CCEXEC.

117. CCASIA21 noted the proposal.

Development of a Regional Standard for Traditional Dairy Based Sweets²³

118. India presented the item informing the session that a related project document was also available (CRD17).

119. Members noted that insufficient time had been provided to evaluate the proposal or to consult with national experts. It was suggested the proposal could be re-presented at CCASIA22 and a new draft could also consider similar products traded in the region to ensure inclusiveness.

120. CCASIA21 noted that the proposal could not be discussed due to lack of time and agreed India would re-submit a discussion paper at CCASIA22 taking into consideration comments regarding the need for the proposal to be inclusive.

Raising awareness of FAO/WHO capacity building activities in the CCASIA region

121. The Representative of WHO noted that many countries reported they were unaware of FAO/WHO capacity building initiatives in the region. The Representative suggested CCASIA could be a forum for reporting on such initiatives and proposed to include the topic as a standing agenda item.

122. CCASIA21 noted the above proposal and agreed that consideration may be given to including such an item in future agendas.

DATE AND PLACE OF NEXT SESSION (Agenda Item 15)

123. CCASIA21 was informed that its 22nd 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 CAC43 and subsequent discussions between the Coordinator and the Codex Secretariat.

²¹ CX/ASIA 19/21/16

²² CRD5 (the Philippines)

²³ CRD8 (India); CRD17 (India)

APPENDIX I

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

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APPENDIX II

AMENDMENTS TO CCASIA REGIONAL STANDARDS

(for adoption)

New text is presented in **bold and underlined font**; deletion in ~~strike through font~~.**Part 1:**

AMENDMENT TO SECTION 4.1 “FOOD ADDITIVES” OF

THE REGIONAL STANDARD FOR FERMENTED SOYBEAN PASTE (CXS 298R-2009)

4.1 ACIDITY REGULATORS

INS No.	Name of Food Additive	Maximum Level
334	L(+)-tartaric acid	1 000 mg/kg (as tartaric acid)
335(i)	monosodium tartrate	
335(ii)	sodium L(+)-tartrate	
336(i)	monopotassium tartrate	
336(ii)	dipotassium tartrate	
337	potassium sodium L(+)-tartrate	

Part 2:

AMENDMENT TO SECTION 4.2 “FOOD ADDITIVES” OF

THE FOOD ADDITIVE PROVISIONS OF THE REGIONAL STANDARD FOR CHILLI SAUCE (CXS 306R-2011)

4.2 ACIDITY REGULATORS

INS No.	Food Additive	Maximum level
334	Tartaric acid	5 000 mg/kg
335(i)	monosodium tartrate	
335(ii)	sodium L(+)-tartrate	
336(i)	monopotassium tartrate	
336(ii)	dipotassium tartrate	
337	potassium sodium L(+)-tartrate	
452(i)	Sodium polyphosphate	1 000 mg/kg (as phosphorus)

APPENDIX III

Activities to be implemented in the CCASIA region in 2020-2021 to support the implementation of the Codex Strategic Plan 2020-2025

Priority Goal	Priority objective	Activities for the period 2020-2021	Rationale for proposed activities	Responsible or lead party	Expected output by 2021	Reporting mechanism
1. Address current, emerging and critical issues in a timely manner	1.1 Identify needs and emerging issues.	1.1.1 Collect information on country's current, emerging and critical issues and identify the needs.	To understand the needs and emerging issues of each member country	Regional Co-ordinator / FAO / WHO	Compiled list of issues and needs of Member countries	Survey questionnaires
	1.2 Prioritize needs and emerging issues.	1.2.1 Establish practical criteria taking into consideration prioritization criteria used in relevant Codex committees and the Codex Procedural Manual	The criteria for evaluating and prioritizing emerging issues could be used to assess and prioritize the proposal for new work in terms of the need and appropriateness for the region	CCASIA / Regional co-ordinator	Practical criteria will be established	Report of the coordinator (e.g. under the Agenda Item on Codex work relevant to the region)
		1.2.3 Prioritize the issues and needs at the regional level	To get an official Codex regional document	CCASIA	Needs and emerging issues prioritized	Plenary
2. Develop standards based on science and Codex risk based principles	2.1. Use scientific advice consistently in line with Codex risk analysis principles	2.1.1 Arrange capacity building programs to enhance understanding of all countries in the region on the use of scientific information and risk analysis principles	The activities will help improve understanding of all countries in the region on the scientific data needed for drafting standard and risk analysis to manage measures accordance with the risk assessment outcome.	FAO/WHO coordinating Committee//Member Countries/ FAO/WHO	Enhanced awareness and knowledge of member countries on the use of scientific information and risk analysis principles	FAO/WHO reports on capacity development activities
	2.2 Promote the submission and use of globally representative data in developing and reviewing Codex standards	2.2.1 Assessment of total number of member countries responding to calls for data	Such an assessment will help provide a picture of member countries who have not been able to submit data.	FAO/WHO	Baseline information on countries responding to calls for data.	Reports to GEMS Food and from FAO/WHO
		2.2.2. Collate, analyze and share data on a specific product contaminant that is common to member countries.	Before embarking on generation of new data, this activity will assist in getting a picture of the existing data in the region and contribute to building capacity on data management and analysis.	FAO/WHO/ Member Countries	Increase in understanding of available and capacity to collate, manage and analyse data in the region	Report by FAO/WHO to CCASIA22
	2.3 Promote sufficient and sustainable funding for expert bodies that deliver scientific advice.	2.3.1. Inform the RCCs of the annual discussions in CAC on sustainable funding for FAO/WHO scientific advice to Codex through its inclusion in the agenda item on Matters arising from CAC and its subsidiary bodies.	Not all Codex members have the opportunity to attend CAC but may be able to attend the RCCs and given the importance of this issue for Codex work, the RCCs provide an important	FAO/WHO, Codex Secretariat	Raise the Member country's awareness about current situation	Matters arising document and meeting report

			opportunity to share this information.			
		2.3.2. Member countries encourage FAO/WHO governing bodies to allocate dedicated funding for scientific advice	This will help keep funding for scientific advice a high priority for FAO/WHO	Member Countries, FAO/WHO	Sustained funding for scientific advice ensured	
3. Increase impact through the recognition and use of Codex standards	3.1 Raise the awareness of Codex standards	3.1.1. Implement activities (e.g. seminar) to increase awareness of stakeholders on Codex matters	This will help to increase awareness on the impact of Codex standards on trade, facilitate adoption of Codex standards, and therefore facilitate trade.	Member Countries	Codex members are proactively promoting the use of Codex standards	Activity report to Codex Secretariat or CCASIA Coordinator
		3.1.2. Engagement of stakeholders for participation in Codex matters <i>[Subject to government's policy]</i>	Most stakeholders (industry, academia etc) may not be aware of Codex work.	Member Countries	Codex members are proactively promoting the use of Codex standards	Activity report to Codex Secretariat or CCASIA Coordinator
	3.2 Support initiatives to enable the understanding and implementation/application of Codex standards	3.2.1 Enhance understanding on the use of Codex standards as the guidance for development of national food standards by responding to the biannual survey on the use of Codex standards	Developing food standards based on Codex standards will help to facilitate international trade e.g. facilitate the setting up of MRAs and acceptance of equivalence as and when necessary	Member Countries	Increased knowledge on the use of Codex standards in the development of national food standards and regulations.	Report of the survey on Use of Codex standards
	3.3 Recognize and promote the impact of Codex Standards	3.3.1. Identify and report success stories on the use of Codex standards	Published success stories will provide inspiration for adoption of Codex standards on larger scale	Member Countries and Codex Secretariat	Increased awareness on the value of Codex standards	Published stories

APPENDIX IV

Draft regional communications work plan 2020-2025

The table shows the proposed objectives, activities, targets and indicators for the CCASIA Regional Communications Work plan. These elements derive from Strategic Goal 3 in the Codex Strategic Plan 2020-2025 “Increase impact through the recognition and use of Codex standards”, in particular objective 3.1 “Raise the awareness of Codex standards”.

Objective	Activities	Responsible party	Targets	Indicators
1. Establish clear, communication channels	1.1. Consolidate and improve information flow and exchange between countries and Codex Secretariat (CS) 1.2. Establish simple and rapid communications methods (e.g. WhatsApp communications group, or discussion group on Codex EWG forum)	1.1 Member Countries and CS 1.2 Regional Coordinator (RC), Member Countries and CS	By CCASIA22 (2021) 75% of Members/Observers surveyed indicate timeliness, accessibility and quality of Codex regional communications “excellent” or “good”	<ul style="list-style-type: none"> Number of survey responses rating regional communications “excellent” or “good”
2. Communicate the value of Codex standards in the region	2.1. Provide CS with monthly drafts of web stories capturing food safety, standards work or capacity building initiatives in the region 2.2. Promote regional success stories and initiatives in conjunction with CS and FAO/WHO 2.3. Liaise with Codex Trust Fund beneficiary countries in the region to communicate on every phase of CTF projects	2.1 Member Countries, RC 2.2 CS, RC, FAO/WHO 2.3 CTF Beneficiary Countries, FAO/WHO, CS	By CAC43 10 news items from countries in the region published By CCASIA22 30 news items from countries in the region By CCASIA22 50% of countries in the region have made a contribution to codex news on the regional webpage	<ul style="list-style-type: none"> Number of CCASIA news stories published Number of countries who have made a published contribution

APPENDIX V

PROJECT DOCUMENT

**Proposal for the Development of a Regional Standard for
Soybean Products Fermented with *Bacillus* Species**

1. The purposes and the scope of the standard

The scope of this work applies to soybean products, which are fermented with microorganisms from the *Bacillus* spp. solely or together with other microorganisms, retain the shape of whole soybeans and are not a type of paste, while some of them may be partly crushed during the manufacturing process, for direct human consumption and industrial food production including for catering purposes. Products in this scope include *Natto*, *Cheonggukjang*, *Douchi Kinema* and *Thua nao sa*.

The purpose is to establish a regional standard for the production of soybean products which are fermented with microorganisms from the *Bacillus* spp. solely or together with other microorganisms, retain the shape of whole soybeans, and are not a paste type while some of them may be partly crushed during the manufacturing process, in accordance with the purpose of Codex, namely protecting the health of the consumers and ensuring fair practices in the food trade.

2. Its relevance and timeliness

Recently, it is noticeable that the production and trade volume of *Natto*, a traditional product fermented with *Bacillus* spp. in Japan, has been steadily increasing intra-regionally and internationally. Although there are various fermented soybean products in the Asian region, the products fermented with *Bacillus* spp., i.e., *Natto*, *Cheonggukjang*, *Douchi* and *Kinema* have similarity in not only microorganisms used for fermentation but the form. Therefore, it is necessary to establish a regional commodity standard for soybean products fermented with *Bacillus* spp. covering safety, quality, hygiene and labelling requirements in order to protect health of consumers and ensure fair trade practices. The standard is intended to be regional, rather than international, given that the present trend of consumption and trade of soybean products fermented with *Bacillus* spp. mostly extends to Asian countries.

3. The main aspects to be covered

The main aspects to be covered in the standard of soybean products fermented with *Bacillus* spp. solely or together with other microorganisms are requirements for quality and safety, which include product definition (including the product form), scope, essential composition and quality factors such as food additives, contaminants, hygiene, labelling as well as methods of analysis and sampling.

4. An assessment against the Criteria for the establishment of work prioritiesGeneral Criterion

The standard will meet general criterion with regard to consumer protection and fair trade practice by:

- Promotion of consumer protection by stipulating requirements for quality of soybean products fermented with *Bacillus* spp.; and
- Ensuring fair food trade practice, referring to proper product name and definition.

Criteria applicable to commodities

(a) Volume of production and consumption in individual countries and volume and pattern of trade between countries

The production of soybean products fermented with *Bacillus* spp. has been increasing steadily (see Tables 1 and 2).

Table 1 Domestic production and consumption of *Natto* in Japan (2016-2018)

(Unit: tonnes and JPY respectively)

	2016	2017	2018
Amount of production of Natto (thousand tonnes)	248	257	261
Expenditure for Natto (thousand yen)	3,135	3,229	3,537

Source: Ministry of Agriculture, Forestry and Fisheries of Japan and Ministry of Internal Affairs and Communications of Japan

Table 2 Weight of soybean products fermented with *Bacillus* spp. produced in Japan and the Republic of Korea (2012-2015)

(Unit: tonnes)

	2012	2013	2014	2015
Japan	221,000	225,000	225,000	238,000
Republic of Korea	10,598	10,423	9,477	10,392
total	231,598	235,423	234,477	245,392

Source: Ministry of Agriculture, Forestry, and Fisheries of Japan and Ministry of food and Drug Safety of Republic of Korea

The export of soybean products fermented with *Bacillus* spp. has been increasing steadily in producing countries in Asia as well (see Tables 3 and 4). In addition, it is reported that there is a growing demand for *Natto* in the Republic of Korea¹.

Table 3 Weight and value of Japan's export of soybean products fermented with *Bacillus* spp. (2012-2015)

(Unit: tonnes and US dollars respectively)

	2012		2013		2014		2015	
	weight	value	weight	value	weight	value	weight	value
Natto								
Asia	142	996,491	161	933,402	190	987,146	201	921,488
North America	360	2,226,817	390	1,939,549	424	1,972,596	467	1,900,826
Europe	73	476,190	54	241,496	66	231,569	84	308,264
Latin America, Oceania	26	169,137	24	148,566	23	116,257	24	106,612
Total	601	3,868,672	629	3,263,012	702	3,307,561	745	3,237,190

Source: Research by Japan *Natto* Cooperative Society FederationTable 4 Weight and value of Republic of Korea's export of soybean products fermented with microorganism *Bacillus* spp. (2012-2015)

(Unit: tonnes and US dollars respectively)

	2012		2013		2014		2015	
	Weight	value	weight	value	weight	value	weight	value
<i>Cheonggukjang</i>	61	156,039	33	156,113	40	187,770	39	295,553
Other fermented food	0	6,858	1	9,486	3	24,558	0	293

Source: Ministry of Food and Drug Safety of the Republic of Korea

Note that the export weight and value of *Cheonggukjang* by importing region/country are not specified.

(b) Diversification of national legislation and apparent resultant or potential impediments to international trade

Absence of uniform quality requirements for soybean products fermented with *Bacillus* spp. among producing countries in the Asian region can cause trouble for fair trade of those commodities.

(c) International or regional market potential

As illustrated in Tables 3 and 4 above, there has been steady increase in the international trade for soybean products fermented with *Bacillus* spp. in recent years.

¹ Retrieved from Sankei Shimbun (Jan. 31, 2019) (in Japanese)
<https://www.sankei.com/premium/news/190131/prm1901310003-n1.html>

(d) Amenability of the commodity to standardization

The standard for soybean products fermented with *Bacillus* spp. is supposed to include factors such as to quality and hygiene, which contributes to protect consumers' health and ensure fair trade. Moreover, definitions regarding essential compositions and production methods enable to distinguish commodities covered by the standard from others.

(e) Coverage of the main consumer protection and trade issues by existing or proposed general standards

There are no existing standards.

(f) Number of commodities which would need separate standards indicating whether raw, semi-processed or processed

None were identified.

(g) Work already undertaken by other international organizations in this field and/or suggested by the relevant international intergovernmental body(ies)

None were identified.

5. Relevance to Codex strategic objectives

Establishment of a Codex standard for soybean products fermented with *Bacillus* spp. is in line with the Codex strategic objectives as follows:

It meets Goal 1 of the Strategic Plan 2020-2025 to address current, emerging and critical issues in a timely manner, and in particularly, outcome- "Timely Codex response to emerging issues and the needs of members."

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

The work will take into consideration:

- *General Principles of Food Hygiene* (CXC 1-1969)
- *General Standard for the Labelling of Prepackaged Foods* (CXS 1-1985)
- *General Standard For Food Additives* (CXS 192-1995)
- *Recommended Methods of Analysis and Sampling* (CXS 234-1999)
- *Principles and Guidelines for the Establishment and Application of Microbiological Criteria Related to Foods* (CXG 21-1997)
- Databases related to the maximum limits for pesticides residues issued by Codex Committee on Pesticides Residues in Food (CCPR).
- *General Standard for Contaminants and Toxins in Food and Feed* (CXS 193-1995)
- *Regional Standard for Fermented Soybean Paste (Asia)* (CXS 298R-2009)
- *Regional Standard for Tempe (Asia)* (CXS 313R-2013)

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

None is required.

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

None is required.

9. The proposed time-line for completion of the new work

It is expected the development of this standard will be conducted in two CCASIA meetings depending on the agreement reached by CCASIA and the standard is scheduled for adoption by CAC47 in 2024.

Procedures	Date
Approval of the new work	July 2020
Preparation of draft standard and circulation for comments (Step3)	2020-2021
Consideration of the Proposed Draft (Step 4)	2021

Adoption of the Proposed Draft (Step 5)	2022
Consideration of the Draft Regional Standard (Step 7)	2023
Final Adoption of the Regional Standard (Step8)	2024

Soybean Products fermented with the *Bacillus* spp., Commodities Information

Table: Existing Soybean Products fermented with *Bacillus* spp. in Asia

Country	Product name (Commodity)	Microorganism name	Host of microorganism	Outline of the product	Production method	Appearance Cooking method
Japan	<i>Natto</i>	<i>Bacillus subtilis</i> var. <i>natto</i>	Dry grass such as rice straw and/or air.	No secondary process aside from freezing. Emits odour by over fermentation.	<i>Bacillus subtilis</i> var. <i>natto</i> is added to steamed soybeans. Generally fermented at 38-42°C for 16-24 hours. After fermentation, aged in a refrigerator at 10°C or less	Soybeans are placed neatly in a container and a whitish bacterial film can be seen on the surface. Natto is generally stirred right before serving, resulting in a sticky form, and then eaten raw with white rice, adding soy sauce.
Republic of Korea	<i>Cheonggukjang</i>	<i>Bacillus</i> spp. including <i>B. subtilis</i>	Dry grass such as rice straw and/or air	Assumes a brownish amber solid form with most of the soybeans retaining their shape, while some of them may be crushed during the manufacturing process. Salt and/or other seasonings may be added for an increase in preservation and better taste. Consumed widely also in forms such as powder or small pellets.	Soybeans that have been soaked in water for a certain amount of time are boiled or steamed, and then fermented mainly by <i>Bacillus</i> spp. including <i>B. subtilis</i> in a well-ventilated case for about 3 to 4 days at 40°C under natural conditions. Other seasonings may be added according to intended use.	The final product looks brownish amber and forms mucilage. A whitish bacteria film can also be seen on the surface. The product is commonly cooked for consumption since it is used as a main ingredient for stew. However, according to personal preference, it may be consumed raw along with other optional ingredients, or may be manufactured and consumed in other forms such as powder or small pellets.
China	<i>Douchi</i>	<i>Bacillus subtilis</i> . Other genus such as <i>Aspergillus</i>	Leaves of broadleaf trees. <i>Aspergilli</i> included.	Some have brownish mycelium film on the surface of black soybeans. Bean shape is maintained.	Black soybeans are steamed and fermented by adding salt. After fermentation, they are dried in the shade to reduce moisture. Takes over a month to complete.	Black brown mycelium on the surface. Used as an ingredient and seasoning for cooking, especially in Chinese dishes.
Nepal and India	<i>Kinema</i>	<i>Bacillus subtilis</i>	Airborne bacteria. Leaves of broadleaf trees, such as bananas and ferns.	Made mainly from black soybeans and stringiness is confirmed.	Boiled soybeans are lightly ground by mortar and placed in a bamboo basket lined with fern leaves. Bacteria on the leaves are used. The basket is kept in a warm place such as a fireplace for two days to ferment.	Sticky similar to <i>Natto</i> . Some are sun-dried. Sun-dried Kinema is soaked in water and used as seasoning for soup and fried dishes. Salt-free fermentation. Lactic acid, <i>Enterococcus</i> , yeast fungi, <i>Candida</i> , mold and <i>Geotrichum</i> are also included. Cooking method varies among different tribes.

Thailand	<i>Thua nao sa</i>	<i>Bacillus</i> spp.	Airborne bacteria Leaves of broadleaf trees, such as bananas	Yellow and brownish colour and solid form. Soybean shape mostly retained while some of them are crushed during the process.	The soybean is soaked in water for overnight, boiled for 4-6 hours, drained and then placed in a basket and covered with leaves. Kept at 40°C for 2-3 days.	Used as an ingredient and seasoning for cooking.
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**Cheong-Gukjang
(Korea)**



Bacillus species including *Bacillus subtilis*

**Douchi
(China)**



Bacillus subtilis,
Others
(Aspergilli)

**Kinema
(Nepal)**



Bacillus subtilis



Thua nao sa

1. Photo images of Natto



product in retail container



content of product



product on rice

2. Cheonggukjang Recipe examples

<p>Raw Cheonggukjang</p>	<p>Cheonggukjang stew</p>	<p>Cheonggukjang powder</p>	<p>Cheonggukjang pellets</p>

Raw Cheonggukjang (salt-free Cheonggukjang): Mixed with other seasoning and vegetables and consumed raw

Cheonggukjang stew: Used as the main ingredient along with vegetables and consumed as stew/paste soup

Powder: When the fermentation is completed, Cheonggukjang is dried and grinded into powder

Pellets: Cheonggukjang powder is mixed with brown rice or sticky rice powder and kneaded into dough, which is made into small pellets and then dried at low temperature.

3. Japan's export weight and value of *Natto*

COUNTRY	2017		2018	
	WEIGHT UNIT:(KG)	VALUE UNIT:(1,000YEN)	WEIGHT UNIT:(KG)	VALUE UNIT:(1,000YEN)
TOTAL	1,751,620	956,574	1,827,374	981,765
REPUBLIC OF KOREA	226,008	104,172	229,453	99,758
CHINA	385,678	221,540	399,144	224,330
VIET NAM	7,290	5,755	11,995	9,226
THAILAND	50,253	30,351	60,256	35,800
SINGAPORE	44,068	29,023	47,208	31,100
MALAYSIA	6,302	4,832	10,188	6,366
PHILIPPINE	9,120	5,152	7,761	4,603
INDONESIA	20,262	17,199	18,625	15,942
CAMBODIA	848	647	323	309
LAOS	410	252	-	-
MYANMAR	2,892	2,568	2,892	2,567
INDIA	-	-	457	258
BAHRAIN	-	-	264	214
UNITED ARAB EMIRATES	2,521	1,897	-	-
SWEDEN	734	648	-	-
UNITED KINGDOM	47,920	19,564	50,980	19,702
NETHERLANDS	8,258	7,499	9,362	8,311
BELGIUM	8,950	4,866	8,556	4,870
FRANCE	3,598	2,460	3,106	2,072
GERMANY	35,260	20,446	35,199	19,330
SWITZERLAND	2,853	3,590	3,134	3,265
PORTUGAL	-	-	291	221
SPAIN	1,860	1,413	875	666
ITALY	751	669	777	692
POLAND	-	-	240	593
RUSSIA	-	-	612	576
CANADA	74,425	38,852	74,757	38,663
USA	694,669	364,308	747,314	388,084
MEXICO	3,958	2,512	3,770	4,037
BRAZIL	18,514	9,279	14,009	6,409
DJIBOUTI	360	215	-	-
AUSTRALIA	71,388	43,086	68,721	41,797
NEWZEALAND	15,895	7,385	9,351	4,707
GUAM	5,041	4,891	6,272	5,674
MARIANA	843	908	683	914
PALAU	691	595	835	709

Source: Trade Statistics of Japan Ministry of Finance

PROJECT DOCUMENT

Proposal for the Development of a Regional Standard for Quick Frozen Dumpling

1. The purposes and the scope of the standard

The regional standard for quick frozen dumplings is aimed at protecting the health of consumers, improving the quality of products, and promoting fair trade. However, there is no regional or international standard for quick frozen dumplings in the whole region. While certain countries in the region have issued relevant standards, the standards are not consistent. The establishment of this standard will help promote regional and international trade and address the food safety concerns of consumers.

2. Product definition



Quick frozen dumpling is a type of food consisting of a piece of dough, which is made of flour, etc., with a filling of meat, seafood, eggs, nuts, vegetables, etc. (whose proportion should exceed a certain percent of the total weight of dumpling) completely wrapped into a thin piece of dough; the finished dumplings product should be quick-frozen.

There are various Dumpling in China, see Figure 1.



Figure1 Various dumpling in China

There are various types of quick frozen dumplings circulated in international food markets, see different types of quick frozen dumplings from different countries in Table 1.

Image	Country of origin	Descriptions
	Japan	Gyoza is one of the most popular cuisines in Japan.
	Vietnam	The dumplings are usually filled with pork and shrimp meat. The most important ingredient is a special sweet and sour sauce.

	Korea	Kimchi dumplings are Korean dumplings. Onion, ginger, soybean curds and spicy kimchi can be added to the meat filling.
	Russia	Dough is made of flour, eggs and water. The filling of is made of beef, pork or mutton, and various spices are added.
	Nepal, Bhutan and India	Momo is a snack in Nepal, Bhutan, India.

Table 1 Dumplings with various cooking ways in different countries

Quick frozen dumplings are widely eaten in China and other parts of the world. Japan, the United States, Germany, Poland, Russia, Nepal and other countries all have similar dumpling products. Although different countries have different ways of making dumplings, each with its own characteristics, they are all made from wheat flour or other starch-rich flour as the dough, stuffed with meat, eggs, or vegetables and other materials as the fillings.

3. Its relevance and timeliness

According to the estimation by relevant industry associations, quick frozen food is one of the fastest growing food industries in the world, with an average annual growth rate of 15%-20%. As an important part of quick frozen food, quick frozen dumplings have the largest output. In recent years, the consumption of quick frozen dumplings has witnessed a growing trend. The production process of it adopts advanced production technology, and the production volume is also continuously increasing, creating huge market potential.

At present, CAC has not formulated standards for quick frozen dumplings. Due to a lack of uniform regional standard among trading countries, various obstacles like different product quality requirements, etc. have arisen in the region. The establishment of regional standard for quick frozen dumplings will be beneficial to Asian countries, because the major producing, consuming and exporting countries of frozen dumplings in the world are mainly located in Asia. It is expected that quick frozen dumplings will have greater consumption demand and trade potential in the international market in the future.

4. The main aspects to be covered

The standard of quick frozen dumplings product will be drafted according to the Format for Codex Commodity Standards in the Procedural Manual. The main aspects to be covered by proposed standard are:

- Scope;
- Description;
- Essential composition and quality factors;
- Food additives;
- Contaminants;
- Hygiene;
- Weights and Measures;
- Labelling;

- Methods of Analysis and Sampling.

5. Assessment against the Criteria for the establishment of work priorities

General criterion

The proposed standard should protect consumers from the point of view of health and food safety, ensure fair practices in the food trade and take into consideration the identified needs of the developing countries.

The proposed standard aims to address the following aspects to meet the above requirements:

- Protect consumers and prevent fraud;
- Improve the quality of products, and address the food safety concerns of consumers;
- Resolve trading barriers.

Criterion applicable to commodities

a) Volume of production and consumption in China and volume and pattern of trade between countries

In recent years, the output and trade volume of quick frozen dumplings in China have been on the rise year by year (see Table 2). Among them, 2017 saw a substantial increase, with output registering at 28.5% and output reaching 28.4% over the same period. From 2014 to 2018, the output value of quick frozen dumplings in China increased by 3.4%, 3.9%, 7.8%, 28.4% and 10% respectively.

Table 2 Output and total value of China's quick frozen dumplings, 2013-18

Year	Production volume (tonnes)	Total value (billion US dollars)
2013	857,987	2.58
2014	881,082	2.67
2015	983,475	2.81
2016	1,081,823	3.02
2017	1,390,005	3.89
2018	1,715,974	4.80

Source: estimated by relevant industrial associations of China.

In the international market, the trade volume of quick frozen dumplings is increasing rapidly. China's quick frozen dumplings are mainly exported to Southeast Asia, North America, Europe, Hong Kong, Macao and other countries and regions. Since 2015, the export volume of quick frozen dumplings in China has shown a rising trend (see Table 3). From 2015 to 2018, the export volume of quick frozen dumplings increased by an average of 25% per year, with products exported to 17 countries such as Japan, the United States, Canada, France, Italy, Australia, Singapore and Germany.

Table 3 Export data of quick frozen dumplings from China to some countries/regions from 2015-18

Country/ Region	Volume: tonnes			
	2015	2016	2017	2018
Europe	5,700	5,500	6,530	7,960
America	2,550	3,200	3,900	4,933
Australia	1,800	2,090	3,430	4,030
Canada	1,700	1,506	1,998	2,100
Malaysia	260	271	286	293
Japan	655	587	630	686
Korea	430	406	468	503
Singapore	525	603	589	831
Other regions	13,500	24,303	30,840	40,670
Total	26,530	38,466	48,671	62,006

Source: calculated by relevant industrial associations in China.

b) Diversification of national legislations and apparent resultant or potential impediments to international trade

Due to a lack of uniform commodity standards in the region, the regional trade of quick frozen dumplings is affected to some extent, which makes it difficult to protect consumers' health and fair trade.

The differences in processing and consuming habits leads to different classifications and quality requirements for quick frozen dumplings in this region. The regional standard for quick frozen dumplings standard should eliminate the quality problems of quick-frozen dumpling products, solve the safety concerns of consumers, and is expected to expand the trading opportunities of importing and exporting countries.

c) International or regional market potential

At present, the consuming population of quick frozen dumplings in the international market is expanding. Its output, export volume and international trade volume are increasing. Its consumption will show rapid growth in the near future.

From 2015 to 2018, the export volume of quick frozen dumplings increased by an average of 25% per year, and the products were exported to 17 countries such as Japan, the United States, Canada, France, Italy, Australia, Singapore and Germany (see Table 3).

With the quickening pace of modern life, the production of quick frozen dumplings has gradually changed from traditional manual production to a mechanized one. According to relevant investigations, quick frozen dumplings occupy a very important position in the quick frozen food industry at present, with its output accounting for about 30% of the quick frozen food, which is the largest category of quick frozen food production. About 65% of the total export volume of dumplings is exported to countries in this region.

Japan, Singapore, South Korea, Hong Kong, Macao, Taiwan and other countries and regions in the region, as well as the United States, Canada, Australia and some European countries outside the region all import quick frozen dumplings.

d) Amenability of the commodity to standardization

Regional standard for quick frozen dumplings will play a positive role in guiding the healthy development of the industry and improving the quality of quick frozen dumplings. CAC has not established relevant standards for this product at present. Although *Code of Practice for the Processing and Handling of Quick Frozen Foods* (CXC 8-1976) can provide guiding principles for major categories of quick frozen food, it is not targeted at specific product of quick frozen dumplings. Therefore it cannot regulate ingredients, key process requirements, quality indexes, processing and etc of this product.

The proposed regional standard for quick frozen dumplings will put forward specific requirements for raw materials of the products; ingredients; processing; quality index, such as chemical and physical indicators, filling proportion, packaging, and etc.; sampling and analysis methods; temperature and environment for product storage and transportation; labelling and other aspects. The use of additives and contaminant limits of the product should comply with the requirements of the existing CAC related documents.

e) Coverage of the main consumer protection and trade issues by existing or proposed general standards

The existing standard *Code of Practice for the Processing and Handling of Quick Frozen Foods* (CXC 8-1976) mainly covers the processing, quick frozen procedures and temperature requirements, but it does not include the ingredients, technology, indexes, additives, processing machinery and process, hygiene and quality requirements of quick frozen dumplings.

f) Number of commodities which would need separate standards indicating whether raw, semi-processed or processed

Currently there is no need of any other separate standard other than the proposed, since the proposed standard will cover both raw and processed products of quick frozen dumpling and the hygienic conditions of production.

g) Work already undertaken by other international organizations in this field and/or suggested by the relevant international intergovernmental body(ies)

None identified.

6. Relevance to the Codex strategic objectives

With regard to the Codex Strategic Plan 2020 – 2025, developing such a regional standard of quick frozen dumplings is closely associated to objective 1.1 Identify needs and emerging issues, and 1.2 Prioritize needs and emerging issues. As such the regional standard of Quick frozen dumplings will help to enhance food safety of Asian consumers and ensure fair international trade practice on this specific food product.

7. Information on the relation between the proposal and other existing Codex documents as well as other ongoing work

The proposed standard will take into account existing applicable Codex guideline documents such as:

- Code of Practice General Principles of Food Hygiene (CXC 1-1969),
- Code of Practice for the Processing and Handling of Quick Frozen Foods (CXC 8-1976),
- Code of Practice Concerning Source Directed Measures to Reduce Contamination of Food with Chemicals (CXC 49-2001),
- General Standard for the Labeling of Prepackaged Foods (CXS 1-1985),
- General Standard for Food Additives (CXS 192-1995),
- Recommended methods of Analysis and Sampling (CXS 234-1999).

8. Identification of any requirement for and availability of expert scientific advice

Currently there is no identified need for expert scientific advice.

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

Currently there is no identified need for technical input from external bodies.

10. The proposed time-line for completion of the new work

Subject to consideration by CCASIA21 in 2019, the proposal for standard development will be submitted for review and approval by CAC in 2020. As per proposed time schedule the process will take approximately five years.

Procedures	Timeline
Consideration of the proposal by the 21 st CCASIA	2019
Critical review by Executive Committee and approval by CAC for new work	2020
Preparation of draft standard and circulation for comments	2020-2021
Consideration of draft standard by the 22 nd CCASIA	2021
Adoption by the CAC as draft standard	2022
Consideration of draft standard by the 23 rd CCASIA	2023
Adoption as regional standard by CAC	2024

PROJECT DOCUMENT

Proposal for the Development of a Regional Standard for Cooked Rice Wrapped in Plant Leaves

The purposes and the scope of the standard

The regional standard for cooked rice wrapped in plant leaves aims to protect consumers' health, ensure the quality of this product and promote fair trade. In the whole regional trade, there is no regional or international standard for this product. Certain countries in the region have formulated standards for cooked rice wrapped in plant leaves, but the standards are not uniform. Establishing a cooked rice wrapped in plant leaves standard is beneficial to promoting regional and international trade.

1. Product definition

The product is made of glutinous or other rice as the main raw material with or without adding ingredients such as beans, nuts, meat, poultry and eggs and their products as the fillings, whose proportion is generally not more than 40% of the total weight of the product. It is completely wrapped and molded with *indocalamus* leaves, reed leaves, banana leaves, lotus leaves etc., tied with cotton threads, etc. and steamed and cooked to ensure the inherent flavour and texture of the product. After steaming and cooking, vacuum packaging or quick freezing or other methods are adopted to preserve the product at normal temperature or low temperature respectively.

Cooked rice wrapped in plant leaves is called *Zongzi* in China. The production process of *Zongzi* in China is shown in Figure 1.

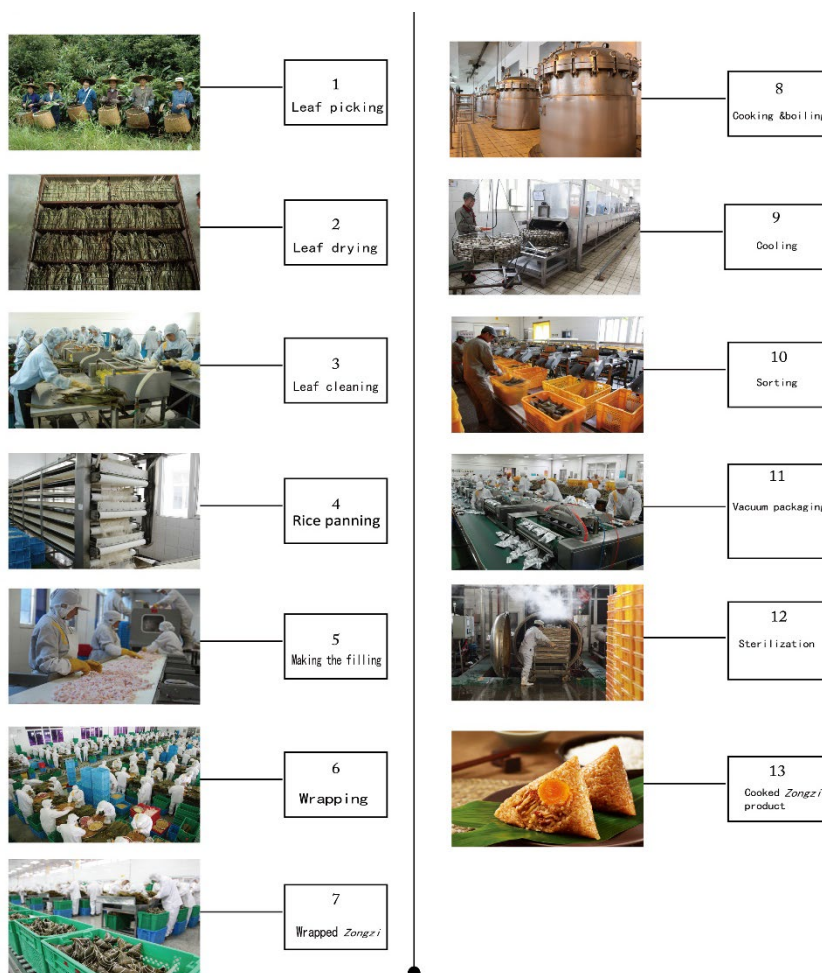


Figure 1 Production process of Zongzi in China

For different kinds of Chinese Zongzi, see Figure 2.



Figure 2 Different kinds of Chinese Zongzi

There are also many similar products in the international market, see Table 1.

Example	Country of origin	Descriptions
	Japan	Non-glutinous rice is used as the main raw material or mixed with other ingredients.
	Vietnam	Glutinous rice is used to wrap pork, peas, shrimps, etc., which can be eaten together with fish sauce after being steamed and cooked.
	Philippines	Glutinous rice is used as the main raw material stuffed with other ingredients.
	Thailand	Ba- Jang is made of glutinous rice and other ingredients, such as mushroom, nut, meat and egg, for example, then it is completely wrapped and molded with leaves etc., After being tied, it is steamed.
	Thailand	Khao Tom Mat is made of glutinous rice and other ingredients, such as coconut milk, bean, banana and taro, for example, then it is completely wrapped and molded with banana leaves. After being tied, it is steamed.




	Malaysia	It is made of glutinous rice and coconut milk, and wrapped in banana leaves.
	Indonesia	Products made from steamed white sticky rice are then formed flat, filled with finely sliced chicken meat, and wrapped in banana leaves or other. Can be served directly, roasted or steamed again.
	Indonesia	Rice-based cakes with coconut milk, salt with or without other ingredients, put in bamboo covered with young banana leaves and baked.

Table 1 Similar products in the international market

2. Its relevance and timeliness

Relevant data show that the trade volume of this product is growing year by year, and the output is also increasing. Due to the adoption of advanced production technology in cooked rice wrapped in plant leaves production, the production volume is also witnessing a fast increase, which creates broad market potentials. However, since there is no regional standard among trading countries, various obstacles arise in regional trade of this product.

The establishment of a commodity standard will bring convenience to international trade. It is expected that this product will have greater consumption demand and trade potential in the international market in the future.

3. The main aspects to be covered

The standard for cooked rice wrapped in plant leaves will be drafted according to the Format of Codex Commodity Standards. The standard will cover the following aspects:

- Scope;
- Description;
- Essential composition and quality factors;
- Food additives ;
- Contaminants;
- Hygiene;
- Weights and Measures;
- Labelling;
- Methods of Analysis and Sampling.

4. An assessment against the *Criteria for the establishment of work priorities*

General criterion

The proposed standard should protect consumers from the point of view of health, food safety, ensure fair practices in the food trade and take into consideration the identified needs of the developing countries.

The new standard aims to address the following aspects to meet the above requirements:

- Protect consumers and preventing fraud;
- Improve the quality of products, and address the food safety concerns of consumers;

- Resolve trading barriers.

Criterion applicable to commodities

a) Volume of production and consumption in China and volume and pattern of trade between countries

- In 2018, China's production volume of *Zongzi* was 502,170 tonnes.
- China is the world's leading exporter of *Zongzi*. At present, there are more than 180 registered export enterprises for *Zongzi* in China. In recent years, Chinese *Zongzi* is exported from China to more than 20 countries and regions, such as America, Canada, Australia, New Zealand, Japan, Saudi Arabia, Korea, Thailand, Hong Kong, Macao etc. According to the estimation of relevant industry associations in China, the total sales from 2016 to 2018 reached 36.4 million, 39.04 million and 42.31 million US dollars respectively.
- China is also an importer of cooked rice wrapped in plant leaves, the main import sources of which include Japan, South Korea, Malaysia, Australia, Italy, Thailand, Netherland, Denmark etc. In 2018, the total import volume amounted to 257 tonnes with the total sales of 2.79 million US dollars (see Table 3).
- In the international market, the trade value of cooked rice wrapped in plant leaves is 110 million US dollars per year, which is expected to grow rapidly along with increasing production capacity. China, Japan and South Korea are the major producers and exporters of cooked rice wrapped in plant leaves.
- Trade amount of cooked rice wrapped in plant leaves increases at a rate of 10% each year. China, Southeast Asian countries, North America and European countries are also the major consumer markets.

Table 2 Export data of *Zongzi* from China to some countries/regions in 2018

Volume: kilograms, Value: US dollars

Country / Region	Export volume	Export value
America	1,267,356	10,138,848
Saudi Arabia	262,021	2,358,189
South Korea	364,400	3,279,600
Japan	380,742	2,958,678
Canada	83,658	752,922
Singapore	90,145	631,015
Australia	85,665	959,448
Thailand	28,068	224,500
Other regions	2,618,485	21,016,280
Total	5,180,540	42,319,480

Source: estimated by relevant industrial associations in China.

Table 3 Import data of cooked rice wrapped in plant leaves from some countries/regions to China in 2018

Volume: kilograms, Value: US dollars

Country / Region	Import volume	Import value
Malaysia	56,000	616,000
South Korea	53,208	585,288
Chile	2,877	34,524
Australia	17,014	187,159
Japan	20,138	181,242
Thailand	20,334	223,674
Canada	10,483	115,318
Other regions	77,451	851,961

Country / Region	Import volume	Import value
Total	257,505	2,795,166

Source: estimated by relevant industrial associations in China.

b) Diversification of national legislations and apparent resultant or potential impediments to international trade

Countries in the region have different classifications for cooked rice wrapped in plant leaves products. The applicable standards or regulations for cooked rice wrapped in plant leaves are quite different. For example, there are different requirements on indocalamus leaves, reed leaves etc. to wrap, additives as well as sterilization and vacuum packaging measures for this product.

The lack of regional standard for cooked rice wrapped in plant leaves commodity hinders regional fair trade, so the formulation of this standard should ensure the improvement of product quality, ensure consumer health, address food safety concerns and reduce trade frictions.

c) International or regional market potential

According to the statistics, the demand for cooked rice wrapped in plant leaves has been increasing in recent years and is expected to continue to grow steadily in the future. From 2015 to 2018, the total sales of international trade of cooked rice wrapped in plant leaves reached 71.93 million, 79.07 million, 107.07 million and 117.78 million US dollars respectively, representing an annual increase of approximately 10 percent.

The international trade data of cooked rice wrapped in plant leaves show that the global demand for this product is growing rapidly. With the support of the advancement of science and technology and international logistics, more and more traditional food with distinctive characteristics of various countries are circulating in the international market. Thus, cross-regional purchases have become much easier. This product can be used as daily consumer goods due to its characteristics of easy storage, satiety, low price and delicious taste, and its consumer population and consumption will continue to increase.

d) Amenability of the commodity to standardization

China has already formulated a national standard for this product more than ten years ago. The implementation of the standard plays a positive role in guiding the healthy development of the industry and improving the quality of this product. It can be seen that the standardization of this product is feasible.

CAC has not formulated relevant standards for this product at present. Although the Code of Practice for the Processing and Handling of Quick Frozen Foods (CXC 8-1976) can provide guiding principles for major categories of frozen food, it is not targeted at specific product.

The proposed standard will put forward specific requirements for raw materials, such as glutinous rice and plant leaves; ingredients of the product and types of ingredients; product processing technology, such as cooking temperature, time and pressure; processing process management; quality indexes (moisture, fat, protein, stuffing content, etc.); sampling and analysis methods; temperature and environment of product storage and transportation; product labelling and etc. The use of additives and the limit contaminants in this product should comply with the requirements of existing CAC related documents.

e) Coverage of the main consumer protection and trade issues by existing or proposed general standards

There are no existing standards specifically covering cooked rice wrapped in plant leaves.

f) Number of commodities which would need separate standards indicating whether raw, semi-processed or processed

Currently there is no need of any other separate standard other than the proposed, since the proposed standard will cover both raw and processed products and the hygienic conditions of production.

g) Work already undertaken by other international organizations in this field and/or suggested by the relevant international intergovernmental body(ies)

None identified.

5. Relevance to the Codex strategic objectives

With regard to the Codex Strategic Plan 2020 – 2025, developing such a regional standard for cooked rice wrapped in plant leaves is closely associated to the objective 1.1 Identify needs and emerging issues, and 1.2 Prioritize needs and emerging issues. As the regional standard of cooked rice wrapped in plant leaves will help

to enhance food safety of Asian consumers and ensure fair international trade practice on this specific food product.

6. Information on the relation between the proposal and other existing Codex documents as well as other ongoing work

The proposed standard will take into account existing applicable Codex guideline documents such as:

- *Code of Practice General Principles of Food Hygiene (CXC 1-1969),*
- *Code of Practice for the Processing and Handling of Quick Frozen Foods (CXC 8-1976),*
- *Code of Practice Concerning Source Directed Measures to Reduce Contamination of Food with Chemicals (CXC 49-2001),*
- *General Standard for the Labeling of Prepackaged Foods (CXS 1-1985),*
- *General Standard for Food Additives (CXS 192-1995),*
- *Recommended methods of Analysis and Sampling (CXS 234-1999).*

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

Currently there is no identified need for expert scientific advice.

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

Currently there is no identified need for technical input from external bodies.

9. The proposed time-line for completion of the new work

Subject to consideration by CCASIA21 in 2019, the proposal for standard development will be submitted for review and approval by CAC in 2020. As per proposed time schedule the process will take approximately five years.

Procedures	Timeline
Consideration of the proposal by the 21 st CCASIA	2019
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Consideration of draft standard by the 23 rd CCASIA	2023
Adoption as regional standard by CAC	2024