AGENDA ITEM 7

Proposed draft regional standard for soybean products fermented with Bacillus species

General comment

Indonesia would like to recall the discussions at the 21st session of CCASIA. 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. Therefore, Indonesia would like to ask clarification whether the identification of Bacillus spp. which is considered pathogenic has been carried out and whether it is necessary to write down any Bacillus varieties that can be used by the products covered by this standard.

AGENDA ITEM 8

Proposed Draft Regional Standard for Quick Frozen Dumpling

1. Scope

Indonesia noted that the proposed draft standard only covers dumpling products that are produced under quick freezing process. In order to make the scope of this standard as broad as possible, Indonesia proposes to include dumpling products which are produced under normal freezing process, taking into consideration that these products have been widely traded internationally. As a consequence, the title of the standard should be change into “Proposed draft regional standard for quick frozen and frozen dumpling”, and revision of the relevant provisions of the standard should be further considered.

2.3 Handling Practice

Referring to Standard for Quick Frozen Vegetables (CXS 320-2015, revised in 2020), Indonesia would like to propose to add the handling provision at 2.3 Handling Practice as follows:

“The product shall be handled under such conditions as will maintain the quality during transportation, storage and distribution up to and including the time of final sale. It is recommended that during storage, transportation, distribution and retail, the product be handled in accordance with the provisions of the Code of Practice for the Processing and Handling of Quick Frozen Foods (CXC 8-1976).”

4. Food Additives

In this section, it is explained that acidity regulators, antioxidants, colors, preservatives and stabilizers in accordance with General Standard for Food Additives (CXS 192-1995) in food category 06.4.3 “Pre-cooked pastas and noodles and like products”.

We found that in General Standard for Food Additives (CXS 192-1995 adopted in 2021), the word dumpling also found in the following food category:

- 04.1.2.12 Cooked fruit: for example is peach dumplings (baked peaches with a sweet dough covering);
- 06.5 Cereal and starch based desserts (e.g. rice pudding, tapioca pudding): for example is rice flour
dumplings (dango); and
- 07.1.5 Steamed breads and buns: for example is filled dumplings and steamed bun with meat, jam or other filling (manjyu)

Therefore, Indonesia would like to ask clarification whether dumpling at those category are also covered by this standard, considering that the product definition of the standard also cover fillings from fruits and vegetables, nuts, and their derived products, etc and other ingredients. If those products are covered in this standard, Indonesia is of the view that the Food additive provision should also in accordance with Table 1 and Table 2 of GSFA in those food categories.

8. Labelling

Indonesia considers the label should declare storage and handling instruction appropriate for the product. Indonesia would like to propose that the following text to be added as follows:

“The label shall state that the product should be maintained under conditions that will maintain the quality during transportation, storage and distribution”

AGENDA ITEM 9

Proposed Draft Regional Standard for Cooked rice Wrapped in Plant Leaves

4. Food Additives

Comment:

Indonesia proposes to add section for Flavouring under Food Additive provision, taking into account that the products may use flavouring agents in the production process. This section should contain the following reference to the Guidelines for the use of flavourings (CXG 66-2008), as appropriate:

“The flavourings used in products covered by this standard should comply with the Guidelines for the use of flavourings (CAC/GL 66-2008).”