

# CODEX ALIMENTARIUS COMMISSION



Food and Agriculture  
Organization of the  
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Viale delle Terme di Caracalla, 00153 Rome, Italy - Tel: (+39) 06 57051 - E-mail: [codex@fao.org](mailto:codex@fao.org) - [www.codexalimentarius.org](http://www.codexalimentarius.org)

**Agenda Item 8**

**CRD06**

**JOINT FAO/WHO FOOD STANDARDS PROGRAMME  
FAO/WHO COORDINATING COMMITTEE FOR ASIA  
Twenty-second Session**

**Virtual  
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**REVISED PROPOSED DRAFT REGIONAL STANDARD FOR QUICK FROZEN DUMPLING**

(at Step 4)

(Prepared by the chair of the Electronic Working Group (China) taking into account the comments in response to CL 2022/53/OCS-ASIA and published in CX/ASIA 22/22/8 Add.1)

## **1. Scope**

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

## **2. Description**

### **2.1 Product definition**

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

### **2.2 Process definition**

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

### **2.3 Product types**

#### **2.3.1 raw dumpling**

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

#### **2.3.2 cooked dumpling**

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

## **3. Essential composition and quality factors**

### **3.1 Ingredients**

#### **3.1.1 Basic ingredients**

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

b) water

### 3.1.2 Optional ingredients

- a) meat
- b) poultry
- c) aquatic products
- d) fruits and vegetables (including edible fungi, pulses and legume vegetables)
- e) eggs
- f) nuts and seeds
- g) bean
- h) edible oil and fat
- i) derived products of a) to h)
- j) sugar
- k) edible salt
- l) spices and culinary herbs
- m) seasonings
- n) other ingredients as appropriate

### 3.2 Quality criteria

#### 3.2.1 General requirements

Quick frozen dumpling should have the following qualities:

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

#### 3.2.2 Defects and allowances

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

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

### 3.3 Classification of “defectives”

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

### 3.4 Lot acceptance

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

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

## 4. Food additives

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

INS	Name of Food additives	Maximum Level (mg/kg)
Emulsifier		
340(ii)	Dipotassium hydrogen phosphate	0.3

450(iii)	Tetrasodium diphosphate	0.07 As phosphorus
477	Propylene glycol esters of fatty acids	700
Thickener		
405	Propylene glycol alginate	2000
Raising agent/Stabilizer		
522	Aluminum Potassium Sulfate	200 As aluminum. Singly or in combination: Aluminum Potassium Sulfate (INS 522) and Aluminum Ammonium Sulfate (INS 523). (for dumpling skin only)
523	Aluminum Ammonium Sulfate	200 As aluminum. Singly or in combination: Aluminum Potassium Sulfate (INS 522) and Aluminum Ammonium Sulfate (INS 523).
Flavor enhancer		
640	Glycine	GMP
Color		
160c(ii)	Paprika extract	100 On a total carotenoid basis
161b(i)	Lutein from <i>Tagetes erecta</i>	100
124	Ponceau 4R (Cochineal red A)	500 If it is used along with other food colors, the total usage of food colors should be no more than 500 mg/kg
127	Erythrosine	300 If it is used along with other food colors, the total usage of food colors should be no more than 500 mg/kg
133	Brilliant blue FCF	100 As Food Blue No.1, if it is used along with other food colors, the total usage of food colors should be no more than 500 mg/kg

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

### 5. Contaminants

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

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

### 6. Hygiene

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

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

## **7. Weights and measures**

### **7.1 Net weight**

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

#### **7.1.1 Classification of “defectives”**

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

## **8. Labelling**

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

### **8.2 Name of the product**

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

### **8.3 Labelling of Non-Retail Containers**

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

## **9. Packaging**

Packaging used for quick frozen dumpling shall:

- (a) protect the organoleptic and other quality characteristics of the product;
- (b) protect the product against microbiological and other contamination;
- (c) protect the product, as far as practicable, against dehydration, heat accumulation by radiation, and, where appropriate, leakage;
- (d) not pass on to the product any odor, taste; color or other foreign characteristic, throughout the processing (where applicable) and distribution of the product up to the time of final sale.

## **10. Methods of Analysis and Sampling**

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