



JOINT FAO/WHO FOOD STANDARDS PROGRAMME

FAO/WHO COORDINATING COMMITTEE FOR ASIA

Twenty-third Session

COMMENTS OF THAILAND

Agenda item 7: Codex Communication Work Plan Progress Report

In principle, Thailand does not object the Proposed Communications Activities to the Regional Work Plan 2025-2027 to Support the Implementation of the Codex Strategic Plan appeared in Appendix I of CX/ASIA 25/23/7. Communication activities should be encouraged continuously so as to that support the effective and efficient development of Codex standards and related texts of the region.

Agenda item 11.2: Proposal for the development of a regional standard for canned porridge and cooked rice)Asia(

In general, Thailand does not object the proposal prepared by China and the Republic of Korea. However, we have several observations regarding these two products as follows:

1(In Section 3 of the project document, the main aspects to be covered should include the Section on Contaminants as it is part of Format for Codex commodity standards stated in the procedural manual.

2(Apart from Code of hygienic practice for aseptically processed and packaged low-acid foods)CXC 40-1993(mentioned in Section 6 of the project document, we propose including Code of Hygienic Practice for Low and Acidified Low Acid Canned Foods)CXC 23-1979(as canned food is mentioned and seems to be covered by this project document.

3(The detail about product definition)Page 8 of CX/ASIA 25/23/12(in relation to basic ingredients and optional ingredients are different between the two products. It should probably be ombined to become a single standard. Furthermore, the requirement related to head space are only mentioned in canned porridge. Also, thermal process used are not specified.

Agenda item 13: Other business

Discussion paper on the conversion of the Regional standard for laver products)Asia()CXS 323R-2017(into a worldwide standard)prepared by Republic of Korea(

In principle, Thailand does not object the conversion of the regional standard for laver product to worldwide standard as the conversion of the standard will help facilitate trade and help with food business operators of the region in global trade.

Discussion Paper on Proposal for the Development of a Regional Standard for Mooncake)Asia(

In principle, Thailand does not object the Project Document to develop a Regional Standard for Mooncake. We are of the opinion that the products in accordance with the product definition are varied. The finished products can be in various shapes and sizes depending on the mold. The name of the standard may be more generic than mooncake.

Furthermore, we would like to ask for clarifications on the issues related to product and process definition as follows:

1(The edible oils in the dough include the products such as butter, margarines, shortenings or not as these added ingredients will also be used in the process of making flaky or puff pastry in western style? So, if it is included, pineapple pie)Figure 1(may also be included in the scope of the standard.

2(In Thailand, there is a type of dessert called Mochi)Figure 2(similar to what is described in the product definition but it is made from glutenous rice flour and the finished product is steamed instead of baked. Will this type of product be included under the scope of this project document?

3(In Section 7 Information on the relation between the proposal and other existing Codex documents as well as other ongoing work of the project document, Code of Practice for the Processing and Handling of Quick Frozen Foods)CXC 8-1976(is mentioned. We would like to ask whether the process definition might also allow freezing for long storage. Generally, this type of product in Thailand has short shelf-life and is mostly preserved using permitted food additives.

Pictures of Thai products that might be covered under this project document are as follows:



Figure 1: Pineapple pie



Figure 2: Mochi



Figure 3: Mooncake



Figure 4: Khanom Pia