



JOINT FAO/WHO FOOD STANDARDS PROGRAMME

FAO/WHO COORDINATING COMMITTEE FOR ASIA

Twenty-third Session

REPORT OF THE IN-SESSION WORKING GROUP ON THE DRAFT REGIONAL STANDARD FOR QUICK-FROZEN DUMPLINGS

(Prepared by the In-Session Working Group chaired by China)

Introduction

1. An in-session working group (IWG) meeting on the draft regional standard for quick-frozen dumplings was convened on September 22nd during CCASIA23, chaired by China to discuss the responses to comments in reply to CL 2025/56-ASIA at Step 6 as compiled in CX/ASIA 25/23/10 Add.1, as well as ASIA23/CRD08, ASIA23/CRD12, and ASIA23/CRD13. The amendments and editorial changes based on comments at the IWG meeting were incorporated in the Appendix I.

Summary

2. The IWG chair introduced the extensive prior discussions in the EWG over the appropriate food categories for the product conforming to this draft standard and noted that China had requested input through four rounds of consultations on the food additives section starting from June 2023, which was followed by a virtual working group (VWG) meeting in June 2025.

3. EWG members had proposed three food categories for the draft standard. After evaluating the food category (FC) options proposed by EWG members, the IWG agreed to assign FC 06.4.3 as the food category in Section 4 Food additives of the draft *Regional Standard for Quick-Frozen Dumplings*, and noted that:

- FC 07.1.5 “Steamed breads and buns” is unsuitable for quick-frozen dumplings because their skin is unleavened, their cooking methods are not limited to steaming in a steamer, and the category descriptor does not cover frozen products.
- FC 16.0 “Prepared foods” is also unsuitable because its use is not justified when other categories FC 1.0 to FC 15.0 cover the components of the product, and it would create complexity and ambiguity in determining the predominant ingredients for the diverse fillings.
- FC 06.4.3 “Pre-cooked pastas and noodles and like products” is deemed as appropriate food category because it includes products that are treated (i.e. heated, boiled, steamed, cooked, frozen), and may be sold directly to the consumer. FC 06.4.3 provides a clear, single general reference for applying food additive provisions.

4. The functional classes of food additives used in quick-frozen dumplings are: acidity regulators, colours, preservatives, stabilizers, humectants, thickeners, flavour enhancer and emulsifiers, these additives are both allowed for use in Asian countries and currently used in frozen dumplings products on the market, thus considered as technologically justified.

5. The IWG noted that certain food additives provisions in FC 06.4.3 have notes that allow use in specific foods only. In practice, these food additives are also used in quick-frozen dumplings conforming to this draft standard. The IWG agreed to request CCFA to add a new Note to the following food additives provisions (see Table 1) in FC 06.4.3 of GSFA to include quick-frozen dumplings appropriately and the maximum use levels are aligned with the existing provisions in GSFA for consistency. The proposed revisions to the GSFA are listed in Appendix II for CCFA to progress the work.

Table 1-Proposed new note to food additives in FC 06.4.3

No.	Food category	INS	Name of the Additive	Maximum Use Level in GSFA	Comments
1	06.4.3 Pre-cooked pastas and noodles and like products	405	PROPYLENE GLYCOL ALGINATE	5000 mg/kg	Add a new note: For use in products conforming to the Regional Standard for Quick-frozen Dumplings (CXS **R-202*) only.
2	06.4.3 Pre-cooked pastas and noodles and like products	477	PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	5000 mg/kg	Add a new note: For use in products conforming to the Regional Standard for Quick-frozen Dumplings (CXS **R-202*) only.
3	06.4.3 Pre-cooked pastas and noodles and like products	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i), (ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452 (i)-(v); 542	PHOSPHATES	2500 mg/kg	Add a new note: For use in products conforming to the Regional Standard for Quick-frozen Dumplings (CXS **R-202*) only.
4	06.4.3 Pre-cooked pastas and noodles and like products	473,473a, 474	SUCROSE ESTERS	2000 mg/kg	Add a new note: For use in products conforming to the Regional Standard for Quick-frozen Dumplings (CXS **R-202*) only.
5	06.4.3 Pre-cooked pastas and noodles and like products	160a(i), 160a(iii), 160a(iv)	CAROTENES, BETA-	40 mg/kg	Add a new note: For use in products conforming to the Regional Standard for Quick-frozen Dumplings (CXS **R-202*) only.
6	06.4.3 Pre-cooked pastas and noodles and like products	220-225, 539	SULFITES	20 mg/kg	Add a new note: For use in products conforming to the Regional Standard for Quick-frozen Dumplings (CXS **R-202*) only.
7	06.4.3 Pre-cooked pastas and noodles and like products	120	CARMINES	100 mg/kg	Add a new note: For use in products conforming to the Regional Standard for Quick-frozen Dumplings (CXS **R-202*) only.

6. The IWG reviewed the entire text of the draft *Regional Standard for Quick-frozen Dumplings* section by section, and agreed with the following amendments:

- insert a sentence in the Section 1 Scope to clarify the scope of application: “This standard does not apply to dumplings classified as cereal and starch-based desserts.”;
- remove “or is partially cooked” from 2.4.1 Raw dumplings for consistency with 2.1 Product definition;
- add “rye flour”, “whole maize flour”, and “millet flours” to 3.1.1 Basic ingredients to allow for diversification of flours used suitable for different climates;
- add “cheese and milk” to 3.1.2 Optional ingredients;

- remove “excluding products of food category 04.1.2.12 and 06.5” from Section 4 Food additives as the exclusion was considered unnecessary in this section;
- remove “raising agent” from the description in Section 4 Food additives as the product is generally made from unleavened dough;
- add the function of “flavour enhancer” to Section 4 Food additives accompanied by a note “For use in fillings only.”;
- insert a sentence “and may be accompanied with that of the filling” to Section 8.1 Name of the product to better inform the consumer of the product characteristics.

Recommendations

7. As there are no pending unresolved issues, CCASIA23 is invited to:
- (i) finalize the text in square brackets under Section 4 on Food Additives, and review the revised draft standard in Appendix I;
 - (ii) add a new note (as in Table 1) to the following food additives: “For use in products conforming to the Regional Standard for Quick-frozen Dumplings only.” The additives are: INS 405, INS 477, INS 338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i), (ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452 (i)-(v); 542, INS 473; 473a: 474, INS 160a(i), (iii), (iv), INS 220-225; 539, INS 120;
 - (iii) request CCFA to revise Tables 1 and 2 of GSFA to include quick-frozen dumpling appropriately (Appendix II);
 - (iv) note that the sampling plans discussed under Agenda item 3 in relation to this standard would need to be endorsed by CCMAS; and
 - (v) consider and forward the draft standard to CAC for adoption at Step 8 after all the necessary endorsement requirements for food additive and food labelling provisions have been fulfilled.

DRAFT REGIONAL STANDARD FOR QUICK-FROZEN DUMPLINGS**(At Step 7)****1. SCOPE**

This standard applies to the product as defined in Section 2, which is quick-frozen and intended for direct consumption or further processing as appropriate. [This standard does not apply to dumplings classified as cereal and starch-based desserts.](#)

2. DESCRIPTION**2.1. Product definition**

Quick-frozen dumplings are prepared from unleavened dough made from flour with fillings of one or more ingredients, e.g. meat, poultry, eggs, aquatic products, fruits and vegetables, nuts, and their derived products. The filling should be wrapped into a rolled piece of dough and may [be raw or fully or may not be](#) cooked before being quickly frozen.

2.2. Process definition

Quick-frozen dumplings are 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. Quick-frozen dumplings shall be subjected to a quick-freezing process and maintained at -18° C or colder at all points in the cold chain, subject to permitted temperature tolerances. The recognized practice of repacking quick-frozen products under temperature-controlled conditions is permitted.

2.3. Handling practice

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).

2.4. Product types**2.4.1. Raw dumplings**

This product is not cooked [or is partially cooked](#) before being quick-frozen and needs to be cooked before consumption.

2.4.2. Cooked dumplings

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**

Wheat flour and/or other kinds of flour, e.g. corn flour, rice flour, [rye flour](#), coarse grain flour, buckwheat flour, cereal grains flour, [whole maize flour](#), [millet flours](#), starch, etc.

3.1.2. Optional ingredients

Optional ingredients are:

- i. meat
- ii. poultry
- iii. aquatic products
- iv. fruits and vegetables (including edible fungi, pulses and legume vegetables)
- v. eggs
- vi. nuts and seeds
- vii. beans
- viii. edible oil and fat
- ix. [cheese and milk](#)

~~ix-x.~~ derived products of i) to ~~ixviii~~)

~~x-xi.~~ sugar

~~xi-xii.~~ edible salt

~~xii-xiii.~~ spices and culinary herbs

~~xiii-xiv.~~ seasonings; and

~~xiv-xv.~~ other ingredients as appropriate.

3.2. Quality criteria

3.2.1. General requirements

Quick-frozen dumplings should have the following qualities:

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

3.2.2. Defects and allowances

Quick-frozen dumplings should be substantially free from the following defects:

- visible foreign matters¹ outside and inside the product; and
- broken wrapping dough and filling leaking from the wrapping dough.

3.3. Classification of defective

A container that fails to meet the quality requirements set out in Section 3.2 shall be considered defective.

3.4. Lot acceptance

A lot shall be considered 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 acceptance quality limit (AQL) of 6.5.

4. FOOD ADDITIVES

[Acidity regulators, colours, preservatives, ~~raising agents~~, stabilizers, humectants, thickeners and emulsifiers in accordance with Tables 1 and 2 of the *General standard for food additives* (CXS 192-1995) in food category 06.4.3 (Pre-cooked pastas and noodles and like products (~~excluding products of food category 04.1.2.12 and 06.5~~)) ~~and/or~~ acidity regulators, colours, preservatives, ~~raising agents~~, stabilizers, humectants, thickeners, ~~flavour enhancer~~² and emulsifiers listed in Table 3 of the *General standard for food additives* (CXS 192-1995) are acceptable for use in foods conforming to this standard.

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

5. CONTAMINANTS

The product covered by this standard shall comply with the maximum levels (MLs) 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, relevant to this product, recommended by the Codex Alimentarius Commission.

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

¹ Any visible objectionable foreign detectable matter or material not usually associated with the raw material used.

² [For use in fillings only.](#)

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 labelling of pre-packaged foods* (CXS 1-1985).

7.2. Lot acceptance

The requirements for net weight should be deemed to be complied with when the average net weight of all containers examined is not less than the declared weight, provided there is no unreasonable shortage in individual containers.

8. LABELLING

The product covered by the provisions of this standard shall be labelled in accordance with the *General standard for the labelling of pre-packaged foods* (CXS 1-1985), in addition, the following provision shall apply.

8.1. Name of the product

The name of the product shall be “quick-frozen dumplings”, **and may be accompanied with that of the filling.** The label should properly indicate that the package contains “raw dumplings” or “cooked dumplings”. Other names may be used in accordance with the law and custom of the country in which the product is sold and in a manner not misleading to consumers.

8.2. Storage instruction

The label shall include terms to indicate that the product shall be stored at a temperature of -18° C or colder.

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 dumplings shall **be** in accordance with the relevant provisions of the *Code of practice for the processing and handling of quick-frozen foods* (CXC 8-1976).

10. METHODS OF ANALYSIS AND SAMPLING

For checking 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.

APPENDIX II**PROPOSALS ON REVISIONS TO GSFA**

Proposed revisions to Tables 1 and 2:

IDENTITY OF THE FOOD ADDITIVE:			
Name of the Additive <i>As listed in Class Names and the International Numbering System for Food Additives (CXG 36-1989)</i>		PROPYLENE GLYCOL ALGINATE	
INS Number		405	
Functional Class <i>As listed in Class Names and the International Numbering System for Food Additives (CXG 36-1989)</i>		Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Stabilizer, Thickener	
PROPOSED USE(S) OF THE FOOD ADDITIVE ⁽¹⁾: <i>The rows below may be copied as many times as needed.</i>		The proposal for: ☐ a new provision; or ☒ revising an existing provision in Tables 1 and 2 of the GSFA; or ☐ revising an existing provision in Table 3 of the GSFA (skip to "Is the proposal intended to revise products covered by the commodity standard").	
Food Category No. ⁽²⁾	Food Category Name ⁽²⁾	Maximum Use Level ⁽³⁾	Comments ⁽⁴⁾
06.4.3	Pre-cooked pastas and noodles and like products	5000 mg/kg	Add a new note AA: For use in products conforming to the Regional Standard for Quick-frozen Dumplings (CXS **R-202*) only.

IDENTITY OF THE FOOD ADDITIVE:			
Name of the Additive <i>As listed in Class Names and the International Numbering System for Food Additives (CXG 36-1989)</i>		PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	
INS Number		477	
Functional Class <i>As listed in Class Names and the International Numbering System for Food Additives (CXG 36-1989)</i>		Emulsifier	
PROPOSED USE(S) OF THE FOOD ADDITIVE ⁽¹⁾: <i>The rows below may be copied as many times as needed.</i>		The proposal for: ☐ a new provision; or ☒ revising an existing provision in Tables 1 and 2 of the GSFA; or ☐ revising an existing provision in Table 3 of the GSFA (skip to "Is the proposal intended to revise products covered by the commodity standard").	
Food Category No. ⁽²⁾	Food Category Name ⁽²⁾	Maximum Use Level ⁽³⁾	Comments ⁽⁴⁾

06.4.3	Pre-cooked pastas and noodles and like products	5000 mg/kg	Add a new note AA: For use in products conforming to the Regional Standard for Quick-frozen Dumplings (CXS **R-202*) only.
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IDENTITY OF THE FOOD ADDITIVE:			
Name of the Additive <i>As listed in Class Names and the International Numbering System for Food Additives (CXG 36-1989)</i>		PHOSPHATES	
INS Number		INS 338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i), (ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452 (i)-(v); 542	
Functional Class <i>As listed in Class Names and the International Numbering System for Food Additives (CXG 36-1989)</i>		Acidity regulator, Anticaking agent, Emulsifier, Emulsifying salt, Firming agent, Flour treatment agent, Humectant, Raising agent, Stabilizer, Thickener	
PROPOSED USE(S) OF THE FOOD ADDITIVE (¹): <i>The rows below may be copied as many times as needed.</i>		The proposal for: ☐ a new provision; or ☒ revising an existing provision in Tables 1 and 2 of the GSFA; or ☐ revising an existing provision in Table 3 of the GSFA (skip to "Is the proposal intended to revise products covered by the commodity standard").	
Food Category No. (²)	Food Category Name (²)	Maximum Use Level (³)	Comments (⁴)
06.4.3	Pre-cooked pastas and noodles and like products	2500 mg/kg	Add a new note AA: For use in products conforming to the Regional Standard for Quick-frozen Dumplings (CXS **R-202*) only.

IDENTITY OF THE FOOD ADDITIVE:	
Name of the Additive <i>As listed in Class Names and the International Numbering System for Food Additives (CXG 36-1989)</i>	SUCROSE ESTERS
INS Number	473,473a,474
Functional Class <i>As listed in Class Names and the International Numbering System for Food Additives (CXG 36-1989)</i>	Emulsifier, Foaming agent, Glazing agent, Stabilizer
PROPOSED USE(S) OF THE FOOD ADDITIVE (¹): <i>The rows below may be copied as many times as needed.</i>	The proposal for: ☐ a new provision; or ☒ revising an existing provision in Tables 1 and 2 of the GSFA; or

		☐ revising an existing provision in Table 3 of the GSFA (skip to "Is the proposal intended to revise products covered by the commodity standard").	
Food Category No. ⁽²⁾	Food Category Name ⁽²⁾	Maximum Use Level ⁽³⁾	Comments ⁽⁴⁾
06.4.3	Pre-cooked pastas and noodles and like products	2000 mg/kg	Add a new note AA: For use in products conforming to the Regional Standard for Quick-frozen Dumplings (CXS **R-202*) only.

IDENTITY OF THE FOOD ADDITIVE:			
Name of the Additive <i>As listed in Class Names and the International Numbering System for Food Additives (CXG 36-1989)</i>		CAROTENES, BETA-	
INS Number		160a(i), 160a(iii), 160a(iv)	
Functional Class <i>As listed in Class Names and the International Numbering System for Food Additives (CXG 36-1989)</i>		Colour	
PROPOSED USE(S) OF THE FOOD ADDITIVE ⁽¹⁾: <i>The rows below may be copied as many times as needed.</i>		The proposal for: ☐ a new provision; or ☒ revising an existing provision in Tables 1 and 2 of the GSFA; or ☐ revising an existing provision in Table 3 of the GSFA (skip to "Is the proposal intended to revise products covered by the commodity standard").	
Food Category No. ⁽²⁾	Food Category Name ⁽²⁾	Maximum Use Level ⁽³⁾	Comments ⁽⁴⁾
06.4.3	Pre-cooked pastas and noodles and like products	40 mg/kg	Add a new note AA: For use in products conforming to the Regional Standard for Quick-frozen Dumplings (CXS **R-202*) only.

IDENTITY OF THE FOOD ADDITIVE:	
Name of the Additive <i>As listed in Class Names and the International Numbering System for Food Additives (CXG 36-1989)</i>	SULFITES
INS Number	220-225, 539
Functional Class <i>As listed in Class Names and the International Numbering System for Food Additives (CXG 36-1989)</i>	Emulsifier, Foaming agent, Glazing agent, Stabilizer
PROPOSED USE(S) OF THE FOOD ADDITIVE ⁽¹⁾:	The proposal for: ☐ a new provision; or

<i>The rows below may be copied as many times as needed.</i>		☒ revising an existing provision in Tables 1 and 2 of the GSFA; or ☐ revising an existing provision in Table 3 of the GSFA (skip to "Is the proposal intended to revise products covered by the commodity standard").	
Food Category No. ⁽²⁾	Food Category Name ⁽²⁾	Maximum Use Level ⁽³⁾	Comments ⁽⁴⁾
06.4.3	Pre-cooked pastas and noodles and like products	20 mg/kg	Add a new note AA: For use in products conforming to the Regional Standard for Quick-frozen Dumplings (CXS **R-202*) only.

IDENTITY OF THE FOOD ADDITIVE:			
Name of the Additive <i>As listed in Class Names and the International Numbering System for Food Additives (CXG 36-1989)</i>		CARMINES	
INS Number		120	
Functional Class <i>As listed in Class Names and the International Numbering System for Food Additives (CXG 36-1989)</i>		Colour	
PROPOSED USE(S) OF THE FOOD ADDITIVE ⁽¹⁾: <i>The rows below may be copied as many times as needed.</i>		The proposal for: ☐ a new provision; or ☒ revising an existing provision in Tables 1 and 2 of the GSFA; or ☐ revising an existing provision in Table 3 of the GSFA (skip to "Is the proposal intended to revise products covered by the commodity standard").	
Food Category No. ⁽²⁾	Food Category Name ⁽²⁾	Maximum Use Level ⁽³⁾	Comments ⁽⁴⁾
06.4.3	Pre-cooked pastas and noodles and like products	100 mg/kg	Add a new note AA: For use in products conforming to the Regional Standard for Quick-frozen Dumplings (CXS **R-202*) only.

Proposed revisions to References to Commodity Standards for GSFA Table 3 Additives:

06.4.3	Pre-cooked pastas and noodles and like products
	Acidity regulators, colours, preservatives, stabilizers, humectants, thickeners, flavour enhancer and emulsifiers listed in Table 3 are acceptable for use in foods conforming to this Standard.
Codex Standard	Regional Standard for Quick-frozen Dumplings