

APPENDIX VII**DRAFT REGIONAL STANDARD FOR QUICK-FROZEN DUMPLINGS AND
PROPOSED REVISIONS TO THE GSFA****PART A****DRAFT REGIONAL STANDARD FOR QUICK-FROZEN DUMPLINGS**

(For adoption at Step 8)

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 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 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;
- x. derived products of i) to ix)
- xi. sugar
- xii. edible salt
- xiii. spices and culinary herbs
- xiv. seasonings; and
- 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, 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) and acidity regulators, colours, emulsifiers, firming agents, flavour enhancers, humectants, preservatives, raising agents, stabilizers and thickeners, as indicated 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*

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

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 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.

PART B**PROPOSED REVISIONS TO THE GSFA**

(For consideration by CCFA)

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.

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, emulsifiers, firming agents, flavour enhancers, humectants, preservatives, raising agents, stabilizers and thickener listed in Table 3 are acceptable for use in foods conforming to this Standard.
Codex Standard	Quick-frozen Dumplings (CXS **R-202*)