



CL 2012/13-ASIA (Rev)
May 2012

TO: Codex Contact Points
Interested International Organisations

FROM: Secretariat, Joint FAO/WHO Food Standards Programme,
Codex Alimentarius Commission
Viale delle Terme di Caracalla
00153 Rome, Italy

SUBJECT: Request for Comments at Step 3 of the Procedure on Proposed draft Regional
Standard for Tempe

DEADLINE: 15 September 2012

COMMENTS: To:

Secretariat
Codex Alimentarius Commission
Joint FAO/WHO Food Standards
Programme
Viale delle Terme di Caracalla
00153 Rome, Italy
Fax: +39 06 57054593
E-mail: codex@fao.org

Copies to:

Dr Takako YANO
Secretary of the CCASIA
Ministry of Agriculture, Forestry
and Fisheries
1-2-1 Kasumigaseki, Chiyoda-ku
Tokyo 100-8950, Japan
Fax: +81-3-3507-4232
E-mail: ccasia@nm.maff.go.jp

BACKGROUND

1. The 34th Session of the Commission approved the new work on the development of a regional standard for tempe (REP11/CAC Appendix VI). This circular letter contains the report of the electronic working group that elaborated a proposed draft.

REQUEST FOR COMMENTS

2. Governments and interested international organizations wishing to comments on Proposed draft Regional Standard for Tempe ([Annex 1](#)) should do so in writing, in conformity with the *Procedure for the Elaboration of Codex Standards and Related Texts* (Procedural Manual of the Codex Alimentarius Commission), to the above address, before **15 September 2012**.

REPORT OF THE CCASIA ELECTRONIC WORKING GROUP ON THE PROPOSED DRAFT REGIONAL STANDARD FOR TEMPE

(led by the Indonesia with assistance of Japan, Malaysia and Philippines)

Background

1. The 17th Session of the FAO/WHO Regional Coordinating Committee for Asia (CCASIA) agreed to propose to the Commission new work on the development of a regional standard for tempe. Subject to the approval of the Commission, an electronic working group (eWG), led by Indonesia, open to all Members of the region and Observers and working in English only, would prepare a proposed draft for circulation for comments at Step 3 and consideration at the next session. (REP11/ASIA para 102, Appendix IV).
2. The 34th Session of the Codex Alimentarius Commission held in Geneva, Switzerland, from July 5 to 9, 2011 approved the elaboration of Regional Standard for Tempe as New Work. (REP11/CAC, Appendix VI).
3. Indonesia, as the lead country of the eWG, invites Codex Members and Observers interested in participating in this work, in September 2011. Three countries replied their interest in participating, namely Japan, Malaysia and Philippines.

Proceedings of the electronic working group

4. The timeline for completion of the work of the eWG is as follows:

Timeline and Key Activities

Activity	Due Date
Circulation the proposed draft for comments from eWG members	October 17, 2011
Comments on proposed draft received including any proposed redrafted text	November 30, 2011
Distribution of document with proposed redrafted text for review and input from eWG members	February 17, 2012
Comments on proposed draft and rationale received	March 30, 2012
Final proposed draft sent to Codex Secretariat for distribution and consideration at the 18 th session of CCASIA in November, 2012	May, 2012

5. In response to the 1st Proposed Draft circulated in October 2011, comments were received from three participants namely Japan, Malaysia and Philippines. The 2nd Proposed Draft was circulated in February 2012 and comments were received from Philippines and Japan. Both sets of responses received were considered and integrated into this Proposed Draft Regional Standard For Tempe.

Discussion

6. In preparing the Proposed Draft Standard, the eWG considered the analytical requirement, comment received and also from various research conducted by universities and research institutes.
7. The Proposed Draft has been revised to reflect the comments shared in the eWG. The following points summarize the recommended revisions made to Proposed Draft:
 - a) As suggested by one country, The title would be "PROPOSED DRAFT REGIONAL STANDARD FOR TEMPE".
 - b) The term of 'freezing' in the Scope as recommended by one country, is still being used to strengthen the scope of the standard.
 - c) As suggested by one country, taste is omitted from this standard because it is already included in section 3.2.1 point c. Flavour.

d) One country suggestion for the factor odour is included in the standard, however, the mild ammonia smell as suggested should be changed to "should not be detected", since it indicates over fermentation.

e) As suggested by one country, the unit of analytical requirements is w/w.

8. The eWG received suggestion on the addition of pH in the quality factor section. The request for adding pH in the quality factor section of this standard could not be accommodated because it is not a quality factor in tempe.

9. One country recommended to add food additives section on the proposed draft. It is proposed to include acidity regulator as listed in Table 3 of the General Standard for Food Additives in this section. But the eWG considered that acidity regulator is used only in the processing of tempe production and should not be present in the final product. Thus the eWG considered those additives as processing aids.

Recommendation

10. The Proposed Draft Regional Standard for Tempe as presented in Annex 1 will be discussed by the 18th Session of CCASIA and expected to be forwarded to the 36th Session of CAC for adoption at step 5/8.

Annex 1**PROPOSED DRAFT REGIONAL STANDARD FOR TEMPE (N05-2011)****(Step 3)****1. SCOPE**

This standard applies to tempe as defined in Section 2 below and intended for human consumption. It does not apply to those that undergone further processing other than freezing.

2. DESCRIPTION

Tempe is a compact, white, cake-form product, prepared from dehulled boiled soybeans through solid state fermentation with *Rhizopus* spp.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS**3.1. Composition**

Product covered by this standard shall consist of the following ingredients:

- (a) Soybeans (any variety);
- (b) Mould of *Rhizopus* spp. (*R.oligosporus*, *R.oryzae* and/or *R.stolonifer*) mix with cooked rice powder, rice bran powder and/or wheat bran powder as an inocula.

3.2. Quality Factors**3.2.1 Organoleptic**

- (a) Texture: Compact and not easily disintegrated upon cutting with knife.
- (b) Colour: White colour of luxurious growth of mycellium of *Rhizopus* spp.
- (c) Flavour: Characteristic of tempe flavour, nutty, meaty, and mushroom-like.
- (d) Odour: Characteristic of fresh tempe odour without ammonia smell.

3.2.2 Foreign Matters

Tempe shall be made from soybeans and free from foreign matters (e.g. other beans, small stone, husk etc).

3.2.3 Analytical Requirements

- (a) Moisture content 65% w/w max.
- (b) Protein content 15% w/w min.
- (c) Lipid content 7% w/w min.
- (d) Crude fibre 2.5% w/w max.

4. FOOD ADDITIVES

Tempe should not contain food additives.

5. CONTAMINANTS

5.1 The products covered by this Standard shall comply with the maximum levels (MLs) for contaminants specified in the Codex *General Standard for Contaminants and Toxins in Food and Feed* (CODEX STAN 193-1995).

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

6. HYGIENE

6.1 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 *Recommended International Code of Practice – General Principles of Food Hygiene* (CAC/RCP 1-1969), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

6.2 The products should comply with the microbiological criteria established in accordance with the *Principles for the Establishment and Application of Microbiological Criteria for Foods* (CAC/GL 21-1997)

7. LABELLING

The products covered by the provisions of this Standard shall be labelled in accordance with the *Codex General Standard for the Labelling of Prepacked Foods* (CODEX STAN 1-1985). In addition, the following specific provisions apply: The name of the product to be shown on the label shall be “Tempe”.

8. METHODS OF ANALYSIS AND SAMPLING

Provision	Method	Principle	Type
Moisture Content	AOAC 925.09	Gravimetry (vacuum oven)	I
Protein Content	AOAC 955.04D (using factor 5.71)	Titrimetry, Kjeldahl digestion	II
Lipid Content	AOAC 963.15	Gravimetry (Roese-Gottlieb)	I
Crude Fiber	ISO 5498:1981	Ceramic fiber filtration	I