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FOOD AND AGRICULTURE ORGANIZATION OF THE UNITED NATIONS

WORLD HEALTH ORGANIZATION

JOINT OFFICE: Viale delle Terme di Caracalla 00153 ROME Tel: 39 06 57051 www.codexalimentarius.net Email: codex@fao.org Facsimile: 39 06 5705 4593

ALINORM 09/32/15
December 2008

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX ALIMENTARIUS COMMISSION

32nd Session

Rome, Italy, 29 June – 4 July 2009

REPORT OF THE SIXTEENTH SESSION OF THE FAO/WHO COORDINATING COMMITTEE FOR ASIA

Denpasar, Indonesia

17-21 November 2008

NOTE: This report contains Codex Circular Letter CL 2008/36-ASIA

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CX 3/10.2 **CL 2008/36-ASIA**
December 2008

TO: Codex Contact Points
Interested International Organizations

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

SUBJECT: **Distribution of the Report of the Sixteenth Session of the FAO/WHO Coordinating Committee for Asia (ALINORM 09/32/15)**

The report of the Sixteenth Session of the FAO/WHO Coordinating Committee for Asia will be considered by the 32nd Session of the Codex Alimentarius Commission (Rome, Italy, 29 June – 4 July 2009).

MATTERS FOR ADOPTION AT THE 32ND SESSION OF THE CODEX ALIMENTARIUS COMMISSION

Draft and proposed draft Standards at Step 8 or 5/8 of the Procedure

1. **Draft Regional Standard for Gochujang**, at Step 8 (para. 31 and Appendix II)
2. **Draft Regional Standard for Ginseng Products**, at Step 8 (para. 42 and Appendix III)
3. **Proposed draft Regional Standard for Fermented Soybean Paste**, at Step 5/8 (para. 51 and Appendix IV)

Proposed draft Standard at Step 5 of the Procedure

4. **Proposed draft Standard for Edible Sago Flour** (para. 76 and Appendix V)

Governments and interested international organizations wishing to submit comments on the above texts should do so in writing, ***preferably by e-mail***, to the Secretary, Codex Alimentarius Commission, Joint FAO/WHO Food Standards Programme, Viale delle Terme di Caracalla, 00153 Rome, Italy (e-mail: codex@fao.org; Fax +39 06 570 54593), **before 1 April 2009**.

SUMMARY AND CONCLUSIONS

The Sixteenth Session of the FAO/WHO Coordinating Committee for Asia reached the following conclusions:

MATTERS FOR CONSIDERATION BY THE CODEX ALIMENTARIUS COMMISSION

Draft and proposed draft standards for adoption at Steps 8 or 5/8

The Coordinating Committee agreed to forward:

- draft Regional Standard for Gochujang, for adoption at Step 8 (para. 31 and Appendix II);
- draft Regional Standard for Ginseng Products, for adoption at Step 8 (para. 42 and Appendix III); and
- proposed draft Regional Standard for Fermented Soybean Paste, for adoption at Step 5/8 (para. 51 and Appendix IV).

Proposed draft standard for adoption at Step 5

The Coordinating Committee agreed to forward:

- proposed draft Regional Standard for Edible Sago Flour, for adoption at Step 5 (para. 76 and Appendix V)

Implementation of the Codex Strategic Plan 2008-2013

The Coordinating Committee reviewed Activities 4.5: *Promote interdisciplinary coordination at the national and regional levels*, 5.4: *Strengthen Codex Contact Points and National Codex Committees* and 5.5: *Enhance participation of non-governmental organizations at international, regional and national levels* of the Codex Strategic Plan 2008-2013 (paras 10, 99 and 12, respectively).

Participation of developing countries in Codex meetings

The Coordinating Committee noted that countries of the region were already hosting four Codex Committees and Task Forces and that several recent and upcoming sessions of Codex committees were held in developing countries under co-hosting arrangements and did not discuss this issue any further noting that the Codex Committee on General Principles would consider this issue in detail at its 26th session (paras 14-15).

Nomination of the Coordinator

The Coordinating Committee unanimously agreed to recommend to the 32nd Session of the Codex Alimentarius Commission that Indonesia be reappointed as the Coordinator for Asia for a second term (para.112).

MATTERS OF INTEREST TO THE CODEX ALIMENTARIUS COMMISSION

The Coordinating Committee agreed:

- to return the proposed draft Standard for Non-Fermented Soybean Products to Step2 for by an electronic working group, led by China (para. 55);
- to return the proposed draft Regional Standard for Chili Sauce to Step 2 for redrafting by an electronic working group, led by Thailand, with a view to finalizing the standard at its next session (para. 65);
- to adopt the Strategic Plan for the Coordinating Committee for Asia 2009-2014 (para. 96 and Appendix VI); and
- to request Indonesia to prepare a comprehensive discussion paper to justify the need for new work on tempe and tempe products (para. 117)

MATTERS REFERRED TO CODEX COMMITTEES AND TASK FORCES

Committee on General Principles (CCGP)

The Coordinating Committee was of the view that the Terms of Reference were sufficiently broad to allow the development of regional positions and agreed that the current Terms of Reference were adequate. (para. 17)

TABLE OF CONTENTS

INTRODUCTION

1. The 16th Session of the FAO/WHO Coordinating Committee for Asia (CCASIA) was held in Bali, Indonesia from 17 to 21 November 2008. Mr Kukuh S. Achmad, Director, Laboratory and Inspection Body Accreditation, National Standardization Agency of Indonesia, chaired the meeting, assisted by Dr Purwiyatno Hariyadi, Director, Southeast Asia Food and Agricultural Science and Technology Center (SEAFAST), Bogor Agricultural University. The meeting was attended by 119 participants representing 19 Member Countries of the Region, four Observer Countries, and two international organizations. Mr Ben Manyindo, Vice-Chairperson of the Codex Alimentarius Commission, also attended the meeting. The full List of Participants is attached to this report as Appendix I.

2. Dr Bambang Setiadi, Chairman of the National Standardization Agency of Indonesia, welcomed the participants. He pointed out that the global movement of foods in recent years had made it difficult for governments to ensure food safety and emphasized that this Committee's contribution to the work of Codex was very important.

3. Dr Biplab Nandi, Senior Food and Nutrition Officer of Regional Office for Asia and the Pacific, also welcomed the participants on behalf of the Food and Agriculture Organization of the United Nations (FAO) and the World Health Organization (WHO). He highlighted the importance of Codex in today's world and of consumer demand for legislative action by governments to ensure that food is safe, of acceptable quality and that the risks of food-borne health hazards are minimized.

4. The Session was officially opened by Dr Zaenal Bachruddin, Director General of Processing and Marketing for Agriculture Products, on behalf of the Minister of Agriculture of the Republic of Indonesia. He emphasized the role of Codex in facilitating fair practices in the international food trade, and the protection of public health. He pointed out several important issues to be addressed by this session of the Coordinating Committee and wished participants a successful meeting.

ADOPTION OF THE AGENDA (Agenda Item 1)[1]

5. The Coordinating Committee adopted the provisional agenda as the agenda for this session, with the understanding that the following three items, proposed by Indonesia, would be considered under Agenda Item 11, if time allowed:

- information on the CCASIA website;
- proposal for new work on tempe and tempe products; and
- progress of the amendment to the *Standard for Fermented Milks*, pertaining to Drinks based on Fermented Milk.

MATTERS ARISING FROM THE CODEX ALIMENTARIUS COMMISSION AND OTHER CODEX COMMITTEES AND TASK FORCES (Agenda Item 2) [2]

6. The Coordinating Committee noted matters referred by the 30th and 31st Sessions of the Commission regarding: role of coordinators and members elected on a geographical basis; elaboration of new standards and related texts, including the Guidelines on the Application of the *Criteria for the Establishment of Work Priorities Applicable to Commodities*; and relevant decision concerning the work of the CCASIA, including adoption of texts at Step 5 and approval of new work. It also noted the decision of the 31st Session of the Commission concerning the *Format for Codex Commodity Standards*[3] and that alignment with the new format would be made when discussing the standards (Agenda Items 3 and 4).

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1 CX/ASIA 08/16/1; CRD 8 (Proposal by Indonesia); CRD 13 (Proposal by Indonesia)

2 CX/ASIA 08/16/2 (including information of Mongolia, Philippines, Singapore and Vietnam to Part C of CL 2008/15-ASIA); CX/ASIA 08/16/2-Add.1 (Information of Democratic People's Republic of Korea, Japan, Pakistan); CRD 1 (Information of China, Indonesia, Lao People's Democratic Republic and Thailand); CRD 9 (Comments of Japan); CRD 16 (Information of Malaysia)

3 ALINORM 08/31/REP, para. 16 and Appendix III

7. The Coordinating Committee was informed of the recommendation of the 61st Session of the Executive Committee regarding the length and content of session report[4] and that several other matters would be discussed under other Agenda Items.

8. Discussions held and decisions made were as follows:

Implementation of the Codex Strategic Plan 2008-2013

Activity 4.5: Promote interdisciplinary coordination at the national and regional level

9. The Coordinating Committee recalled that the Commission, at its 31st Session, had agreed that coordinating committees review the current status of mechanisms for horizontal coordination and communication among national delegates to various food-standards-related international organizations and identify possible actions to be taken with a view to promoting interdisciplinary coordination and communication at national and regional level and report to the 32nd Session of the Commission[5].

10. The Coordinating Committee noted information provided by members in response to Part C (i) of CL 2008/15-ASIA, which indicated that countries of the region had in place different mechanisms to ensure interdisciplinary coordination: in some countries a single ministry or agency was in charge of coordination, while in others interdisciplinary coordination was ensured through proper communication among relevant ministries or agencies. It was also noted that in some countries national strategic action plans had been established for this purpose and that various ministries and agencies participated in National Codex Committees. With regard to coordination at regional level it observed that no mechanism was in place and that this matter could be considered in conjunction with the draft Regional Strategic Plan for the CCASIA (*see* Agenda Item 6).

Activity 5.5: Enhance participation of non-governmental organizations at international, regional and national levels

11. The Coordinating Committee recalled that the Commission, at its 31st Session, agreed that coordinating committees review the current status and identify any additional measures to be taken by governments and other parties, to enhance participation of non-governmental organizations at international, regional and national levels and report to the 32nd Session of the Commission[6].

12. The Coordinating Committee noted information provided by Members in response to Part C (ii) of CL 2008/15-ASIA and that in a majority of countries National Codex Committees also included non-governmental organizations and had in place mechanisms and tools to disseminate information and consult with relevant stakeholders. It was further noted that, while there was significant participation of non-governmental organizations at the national level in Codex activities, e.g. meetings of National Codex Committees, training courses, etc., their participation at the regional and international levels was limited, mainly due to financial constraints. The Coordinating Committee agreed that aspects of participation of non-governmental organizations at the regional level could also be considered in conjunction with the draft Regional Strategic Plan for the CCASIA (*see* Agenda Item 6).

Participation of developing countries in Codex meetings

13. The Coordinating Committee recalled that the Commission, at its 31st Session, had recommended that coordinating committees consider the issue of participation of developing countries and report their views to the 32nd Session of the Commission[7].

14. The Coordinating Committee noted that countries of the region were already hosting four Codex Committees and Task Forces: Codex Committees on Food Additives and Pesticide Residues (China); on Fats and Oils (Malaysia); and the *ad hoc* Intergovernmental Task Force on Antimicrobial Resistance (Republic of Korea). It was also pointed out that recent and upcoming sessions of the Codex Committees on Nutrition and Food for Special Dietary Uses, on Food Import and Export Inspection and Certification Systems and on Food Hygiene were held in developing countries, under co-hosting arrangements. The Coordinating Committee further noted that the increasing number of Codex sessions and working groups' meetings were becoming a burden not only for developing but also for industrialised countries.

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4 ALINORM 08/31/3A
5 ALINORM 07/31/REP, para. 141
6 ALINORM 07/31/REP, para. 146
7 ALINORM 07/31/REP, paras 152-162

15. The Coordinating Committee did not discuss this issue any further noting that the Codex Committee on General Principles (CCGP) would consider this issue in detail at its 26th session (Paris, France, 30 March - 3 April 2009).

Terms of reference of the FAO/WHO coordinating committees

16. The Coordinating Committee recalled that the 24th Session of the CCGP had agreed to invite all coordinating committees to discuss matters on the Terms of Reference for coordinating committees, in particular the inclusion of a sentence regarding promotion of adoption of regional positions on strategic subjects[8].

17. The Coordinating Committee was of the view that the Terms of Reference were sufficiently broad to allow the development of regional positions and that the problem of developing regional positions could be more effectively addressed by implementing specific activities than by amending the Terms of Reference. Therefore, it agreed that the current Terms of Reference were adequate.

18. In order to facilitate the development of regional positions, the Coordinating Committee agreed to add to its agenda, as a standing agenda item, the discussion of "Issues relevant to the region" and to request the Coordinator for the region to prepare a paper on this subject for consideration at its next session. It also noted that Objectives 3 of the draft Regional Strategic Plan for the CCASIA (*see* Agenda Item 6) included aspects related to the discussion of issues of interest to the region and to holding informal meetings of members of the region prior to Codex meetings.

CONSIDERATION OF DRAFT STANDARDS AT STEP 7 (Agenda Item 3)

DRAFT REGIONAL STANDARD FOR GOCHUJANG (N03-2004) (Agenda Item 3a)[9]

19. The Coordinating Committee recalled that the 30th Session of the Commission had adopted the Proposed Draft Standard for Gochujang at Step 5 as a draft regional standard for further elaboration by the CCASIA with a view to its finalization as a regional standard[10]. It further recalled that: (i) the food additive provisions of the draft standard had been reviewed by the 39th Session of the Codex Committee on Food Additives (CCFA), which recommended some amendments and requested clarification on certain food additives[11]; (ii) the labelling provisions of the draft standard had been endorsed by the 36th Session of the Codex Committee on Food Labelling (CCFL)[12]; and (iii) the methods of analysis and sampling had been endorsed / temporarily endorsed by the 28th Session of the Codex Committee on Methods of Analysis and Sampling (CCMAS)[13].

20. In addition to editorial corrections, the Coordinating Committee considered and amended the draft Regional Standard as follows.

Section 2.1 Product Definition

21. The Coordinating Committee agreed to amend subparagraph (a) to clarify that *Aspergillus* species that are pathogenic or produce toxins should not be used for the preparation of this product. The Coordinating Committee further agreed to add a new subparagraph (d) to indicate the processes applied to prevent spoilage of this product.

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8 ALINORM 07/30/33, paras 14-22

9 ALINORM 07/30/15, Appendix II; CL 2007/32-ASIA; CX/ASIA 08/16/2; CX/ASIA 08/16/3 (Comments of Japan); CRD 2 (Comments of India and Japan); CRD 11 (Comments of the Republic of Korea)

10 ALINORM 07/30/REP, para. 84

11 ALINORM 08/30/12, paras 64-66

12 ALINORM 08/30/22, para. 47

13 ALINORM 08/30/23, paras 75-76

Section 3.2 Quality Factors

22. The Coordinating Committee noted the concerns of India, as contained in CRD 2, on the possible harmful health effects arising from higher level of consumption of capsaicin and the recommendation to consider establishing an upper limit for capsaicin, rather than a minimum level. While appreciating this concern, some delegations were of the view that there was not enough scientific basis to establish an upper limit. Several delegations also pointed out that it was not very likely that the consumption of this product led to an excessive intake of capsaicin, since this product was mainly used as a condiment. It was further noted that the level for capsaicin in this section was provided as an indicator of pungency, which is an important organoleptic characteristic of this product, and that capsaicin was not added as an ingredient but contained in its ingredient, chilli pepper, thus making it difficult to control its level in the product.

23. Based on these observations, the Coordinating Committee agreed not to establish an upper limit for capsaicin. The Delegation of India maintained its concerns since it believed that there was enough scientific information indicating the harmful health effects of capsaicin and expressed reservation to this decision.

Section 4 Food Additives

24. The Coordinating Committee considered replacing the food additive listing with a general reference to the *General Standard for Food Additives* (GSFA) (CODEX STAN 192-1995), in accordance with the revised *Format for Codex Commodity Standards*. However, in view of the difficulty to identify a relevant food category for this product, it agreed to keep the listing of food additives in this section. The Coordinating Committee noted that the CCFA was focusing its work on the completion of the GSFA and that the food additive provisions in this standard would be integrated into the GSFA at a later stage.

25. The Coordinating Committee agreed to amend this section in accordance with the recommendations of the 39th Session of the CCFA. With regard to the clarifications requested on certain food additives, the Coordinating Committee noted that sodium sorbate (INS 201) was not listed with the other sorbates because it was not easy to be dissolved in liquid and that there was no information on the use of this additive in the product. It was agreed that sodium polyphosphate (INS 452i) and potassium polyphosphate (INS 452ii) should be listed as acidity regulators with one single maximum use level for phosphates.

Section 5 Contaminants and Section 6 Hygiene

26. The Coordinating Committee agreed to align the texts in these sections with the standard language in the relevant sections of the new *Format for Codex Commodity Standards*.

Section 7 Weights and Measures

27. The Coordinating Committee noted that the current text under Section 7.1 was related to net weight and not to minimum fill and agreed to rename the section as “Minimum Weight” and to introduce consequential changes in Section 7 accordingly.

Section 8 Methods of Analysis

Determination of capsaicin

28. The Coordinating Committee recalled that the 28th Session of the CCMAS had agreed to endorse the AOAC method (AOAC 995.03) as Type II and to temporary endorse the methods proposed in Annexes A and B as Type IV, since these methods were not fully validated. The Committee agreed to delete the method in Annex B because it was similar to the AOAC method.

29. The Coordinating Committee noted that the Republic of Korea had undertaken further validation of the method based on gas chromatography in Annex A and that its result had been published (CRD 11) as requested by the 28th Session of the CCMAS. It was agreed that references to dihydrocapsaicin (DHC) should be removed throughout in Annex A since DHC was not considered a quality factor in this standard.

Methods for determination for crude protein and moisture

30. The Coordinating Committee noted that the Delegation of the Republic of Korea had undertaken further study to validate these methods at the request of the 28th Session of the CCMAS and that this information was contained in CRD 11.

Status of the draft Regional Standard for Gochujang (N03-2004)

31. The Coordinating Committee agreed to forward the amended sections on food additives and methods of analysis and sampling respectively to the CCFA and CCMAS for endorsement and to forward the Draft Regional Standard to the Commission for adoption at Step 8 (*see* Appendix II).

DRAFT REGIONAL STANDARD FOR GINSENG PRODUCTS (N01-2004) (Agenda Item 3b)[14]

32. The Coordinating Committee recalled that the 30th Session of the Commission had adopted the Proposed Draft Standard for Ginseng Products at Step 5 as a draft Regional Standard for further elaboration by the CCASIA with a view to its finalization as a regional standard[15]. It further recalled that: (i) the labelling provisions had been endorsed by the 36th Session of the CCFL with some amendments[16]; and (ii) all methods of analysis and sampling had been endorsed by the 29th Session of the CCMAS as Type IV[17].

33. The Coordinating Committee considered the draft Regional Standard section by section and, in addition to editorial corrections, made the following changes and comments:

Section 1 Scope

34. The Coordinating Committee recalled that the scope of the standard was limited only to ginseng products used as a food and food ingredient. However, in noting the concern of one delegation that ginseng products were often associated with "health claims" and were relatively new to some countries and in recalling the relevant discussion and decision made by the 36th Session of the CCFL, the Coordinating Committee agreed to add a footnote in the last sentence to indicate that any health claim related to ginseng products should comply with the *Guidelines for Use of Nutrition and Health Claim* (CAC/GL 23-1997).

Section 2.1 Product Definition

35. The Coordinating Committee agreed to add a sentence to this section to provide additional provisions for the packaging aimed at maintaining hygienic, nutritional, technological and organoleptic quality of ginseng products.

Section 3.2 Quality Factors

36. The Coordinating Committee agreed to add a footnote to "ginsenoside pattern" to provide some clarification and information on ginsenosides in general and on the presence of ginsenosides Rb_1 and Rf in the products covered by the standard.

Section 3.2.2 Ginseng Extracts

37. The Coordinating Committee agreed to separate the quality provisions for the powdered and liquid forms of ginseng extracts into two separate sections (i.e. 3.2.2.1 "Liquid form" and 3.2.2.2 "Powdered form") and to list under:

- 3.2.2.1 "Liquid form": the provisions for (a) Solids; (b) Water insoluble solids; (c) Water saturated 1-butanol extracts; and (d) Ginsenoside Rb_1; and
- 3.2.2.2 "Powdered form": the provisions for (a) Moisture;; (b) Water insoluble solids; (c) Water saturated 1-butnol extracts; and (d) Ginsenoside Rb_1.

38. The Coordinating Committee noted that the water activity (A_w) for dried ginseng of 0.14-0.16 did not support the growth of microorganisms.

Section 4 Contaminants and Section 5 Hygiene

39. The Coordinating Committee agreed to align the sections on contaminants and hygiene with the revised *Format for Codex Commodity Standards*.

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[14] ALINORM 07/30/15, Appendix III; CL 2007/32-ASIA; CX/ASIA 08/16/2; CX/ASIA 08/16/4 (Comments of Japan); CRD 3 (Comments of India and Thailand)
[15] ALINORM 07/30/REP, para. 84
[16] ALINORM 08/30/22, paras 48-50
[17] ALINORM 08/30/23, para. 57

Sections 6 Weights and Measures

40. The Coordinating Committee noted that the provisions in Section 6.1 "Minimum Fill" were related to net weight and not to minimum fill and that the *General Standard for the Labelling of Prepackaged Foods* (CODEX STAN 1-1985) included provisions for the mandatory labelling of net content and drained weight (Section 4.3). Therefore, the Coordinating Committee agreed to delete the entire Section 6 in order not to add complexity and additional requirements to the standard.

Sections 7 Labelling

41. The Coordinating Committee agreed to maintain the entire section, as amended and endorsed by the 36th Session of the CCFL.

Status of the draft Regional Standard for Ginseng Products (N01-2004)

42. The Coordinating Committee agreed to forward the draft Regional Standard to the Commission for adoption at Step 8 (*see* Appendix III).

CONSIDERATION OF PROPOSED DRAFT STANDARDS AT STEP 4 (Agenda Item 4)

PROPOSED DRAFT STANDARD FOR FERMENTED SOYBEAN PASTE (N02-2004) (Agenda Item 4a)[18]

43. The Coordinating Committee recalled that at its last session it had agreed to hold the proposed draft Standard for Fermented Soybean Paste at Step 4, with the exception of Section 3.2 (Quality Factors) and to establish an electronic working group, led by the Republic of Korea, to further consider the provisions under Section 3.2[19].

44. The Coordinating Committee noted that the electronic working group had proposed minimum levels for total nitrogen and amino nitrogen separately for fermented soybean paste manufactured with soybean only and for fermented soybean paste manufactured with soybean and grains, based on the analysis of products from several countries of the region, and supported this proposal. The Coordinating Committee further agreed to add a footnote to "total nitrogen" to clarify the nitrogen conversion factor to be used for the estimation of protein content.

45. The Coordinating Committee considered the rest of the proposed draft Standard section by section and, in addition to editorial corrections, amended the text as follows.

Section 2.1 Product Definition

46. The Coordinating Committee agreed to add a new subparagraph (d) to indicate the processes applied to prevent spoilage of this product.

Section 3.1.2 Optional Ingredients

47. The Coordinating Committee agreed to add other optional ingredients, namely, yeast and/or yeast extracts, *lactococcus* and spices and herbs, etc. in order to accommodate various types of fermented soybean paste produced in the region.

Section 4 Food Additives

48. The Coordinating Committee noted the proposal of the Delegation of Japan (CRD 4) to include several food additives, as well as provisions for processing aids. After an informal consultation, the Coordinating Committee agreed to the following:

i) Food additives should be listed under functional classes identified in *Class Name and International Numbering System for Food Additives* (CAC/GL 36-1989);

ii) The introductory paragraph should not make a reference to Table 1 and Table 2 of the GSFA but only to Table 3, because currently in the GSFA there was no provision for Food Category 12.9.1 (Fermented Soybean Pastes);

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[18] ALINORM 07/30/15, Appendix IV; CX/ASIA 08/16/5; CX/ASIA 08/16/5-Add.1 (Comments of Japan); CRD 4 (Comments of China, India, Japan and Thailand)

[19] ALINORM 07/30/15, paras 96-97

iii) Only food additives not listed in Table 3 of the GSFA would be included in the food additive listing in this section; and

iv) A new subsection on processing aids, listing the processing aids allowed for this product, would be added at the end of the section.

Section 5 Contaminants and Section 6 Hygiene

49. The Coordinating Committee agreed to align the texts in these sections with the standard language of the new *Format for Codex Commodity Standards*.

Section 7.1 Minimum Fill

50. The Coordinating Committee agreed to maintain the minimum fill requirement as proposed and, in order to accommodate a variety of products in the region differing in terms of texture, manufacturing processes and packaging types, to add at the end of paragraph the following sentence: "Taking into account various characteristics of the products, minimum fill may not be applied to some types of products.", in order to clarify that this requirement did not apply to certain types of product, such as those without a distinct liquid portion.

Status of the proposed draft Standard for Fermented Soybean Paste (N02-2004)

51. The Coordinating Committee agreed to forward the sections on food additives, labelling and methods of analysis and sampling respectively to the CCFA, CCFL and CCMAS for endorsement and to forward the proposed draft Standard to the Commission for adoption at Step 5/8 as a regional standard (*see* Appendix IV).

PROPOSED DRAFT STANDARD FOR NON-FERMENTED SOYBEAN PRODUCTS (N06-2005) (Agenda Item 4b) [20]

52. The Coordinating Committee recalled that at its last session it had agreed to establish an electronic working group, chaired by China and Thailand, with the mandate of redrafting the standard on the basis of an agreed classification of non-fermented soybean products[21].

53. The Coordinating Committee noted the concern of some delegations on the late circulation of the working document and several comments indicating that there had been some communication problems among the members of the electronic working group. In this regard it was noted that electronic working groups should work in accordance with the *Guidelines on Electronic Working Groups*[22] and that working documents should be distributed at least two months before the opening of the session[23].

54. In view of the complexity of the work due to the diversity of the products covered by the standard and time constraints, the Coordinating Committee agreed to the proposal of the Chairperson to postpone the discussion of this standard until its next session.

Status of the proposed draft Standard for Non-Fermented Soybean Products (N06-2005)

55. The Coordinating Committee agreed to return the proposed draft Standard for Non-Fermented Soybean Products to Step 2 for redrafting by an electronic working group, led by China. It was agreed that the electronic working group, open to all Members of the region and Observers and working in English only, would revise the proposed draft Standard on the basis of the written comments submitted before and during the present session, for circulation for comments at Step 3 and further consideration at the 17th Session of the CCASIA.

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[20] CX/ASIA 08/16/6; CX/08/16/6-Add.1 (Comments of India and Japan); CRD 5 (Comments of Malaysia); CRD 12 (Comments of China); CRD 19 (Comments of Thailand)

[21] ALINORM 07/30/15, paras 104 and 106

[22] Procedural Manual (Codex Alimentarius Commission)

[23] Guidelines to Host Governments of Codex Committees and *ad hoc* Intergovernmental Task Forces (Preparation and Distribution of Papers), Procedural Manual (Codex Alimentarius Commission)

PROPOSED DRAFT REGIONAL STANDARD FOR CHILI SAUCE (N05-2007) (Agenda Item 4c) [24]

56. The Coordinating Committee recalled that the 30th Session of the Commission had approved new work on a Regional Standard for Chili Sauce and agreed to encourage the CCASIA to consider the comments made at the session and seek comments and information from Members belonging to other regions[25]. It further recalled that the 14th Session of the Codex Committee on Fresh Fruits and Vegetable (CCFFV) had noted that there should be coordination between the work on fresh chilli (undertaken by the CCFFV) and chili sauce (undertaken by CCASIA), in particular on the definition of products, in order to avoid any confusion to the consumer[26]. The Coordinating Committee noted that the proposed draft Regional Standard had been prepared by Thailand, as agreed at its previous session, and circulated for comments at Step 3.

57. The Delegation of Thailand briefly introduced the document and explained that the proposed draft Regional Standard did not cover fermentation and fermented products and did not apply to products for further processing. A pH of 4.2 (not to be exceeded) had been included in the product definition in order to differentiate with low acid products; in addition the standard included provisions regarding styles, essential composition and quality factors, and other requirements in compliance with the *Format for Codex Commodity Standards*.

58. The Coordinating Committee congratulated Thailand for the work and had a general discussion on the proposed draft Regional Standard.

General comments

Name of the product

59. Some delegations proposed to change the name of the standard to make clear the nature of the products covered by this standard thus avoiding possible confusion, especially in those countries where tomato-based sauce was referred to as "chili sauce". In this regard, it was noted that while the scope of the standard was limited to products having chilli pepper as an ingredient, it allowed for the use of several optional ingredients such as fruits and vegetables, thus covering a wide variety of products. It was further noted that the labelling provisions, which provided for the use of other names in accordance with the composition and the law and custom of the country (section 8.1.1) and for the name of the product to be accompanied by the term "flavoured with X" as appropriate (section 8.1.3), helped to clarify the nature of the product and avoid possible confusion. The Coordinating Committee agreed to retain the name "chili sauce" in the title of the standard.

Scope

60. It was proposed to include the scientific name of fresh chili (i.e. *Capsicum annum* or *Capsicum frustescens*), which was used for the processing of chili sauce for the purpose of clarity.

Product definition

61. It was proposed: to either deleting or changing the value of pH or moving it under the quality criteria; to include Total Soluble Solids (TTS), because it was an important parameter for determining the consistency of the product, and acidity values. With regard to these comments it was noted that the characteristics of certain chili sauces made difficult the TTS determination and that it was very difficult to determine acidity values because of the presence of a mixture of different types of acids in these products.

Styles

62. It was suggested to add a style for "Chilli sauce with only crushed pulp".

Composition

63. Several delegations proposed: to move garlic and sugar to section 3.1.2 "Other permitted ingredients" because their use depended on consumer preference, which varied among different countries; and to allow for the use of other acids than acetic acid to take account of the ingredients used in other countries.

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[24] CX/ASIA 08/16/7; CX/08/16/7-Add.1 (Comments of Japan); CRD 6 (Comments of China, India, Malaysia and WPTC); CRD 14 (Comments of Indonesia); CRD 17 (Comments of Indonesia); CRD 18 (Comments of Vietnam)

[25] ALINORM 07/30/REP, paras 103-105 and Appendix VII

[26] ALINORM 08/31/35, para. 101

Quality criteria

64. A delegation suggested moving the labelling provision for the level of chili pungency (heat value) to quality criteria. In this regard it was noted that it was very difficult to set a level because the appropriate pungency of the product depended on customer preference.

Status of the proposed draft Regional Standard for Chili Sauce (N05-2007)

65. The Coordinating Committee agreed to return the proposed draft Regional Standard to Step 2 for redrafting by an electronic working group, led by Thailand, with a view to finalizing the standard at its next session. It was agreed that the electronic working group, open to all Members of the region and Observers and working in English only, would revise the proposed draft Regional Standard on the basis of the written comments submitted at the present session and the above discussion, for circulation for comments at Step 3 and further consideration at the 17th Session of the CCASIA.

PROPOSED DRAFT REGIONAL STANDARD FOR EDIBLE SAGO FLOUR (N06-2007) (Agenda Item 4d) [27]

66. The Coordinating Committee recalled that the 30th Session of the Commission had approved new work on a Regional Standard for Edible Sago Flour[28], which was subsequently drafted by Indonesia and circulated for comments at Step 3.

67. The Delegation of Indonesia briefly introduced the document and explained that the draft had taken into account the comments of several countries.

68. The Coordinating Committee congratulated Indonesia for the work and considered the proposed draft Regional Standard section by section and, in addition to editorial corrections, made the following changes and comments:

Section 1 Scope

69. The Coordinating Committee amended the first sentence to indicate that the products covered by the standard were intended for direct human consumption for consistency with the language used in other Codex standards for flours and to specifically differentiate from products that were intended for further processing, which contained higher quantity of starch (higher than 85%). In noting that some counties of the region produced a product called “sago flour”, obtained from cassava tubers (tapioca) and that this products were covered by the *Standard for Edible Cassava Flour* (CODEX STAN 176-1989), the Coordinating Committee agreed to add a sentence that would exclude this product (i.e. “sago flour” obtained from cassava tubers) from the scope of the standard.

Section 3 Essential Composition and Quality Factors

70. The Coordinating Committee agreed to amend Section 3.1.2 to specify that edible sago flour should also be free from other extraneous matters. In Section 3.2.3, the expression of acidity value was changed to mg KOH and the value recalculated to express the equivalent acidity, for consistency with AOAC 939.05. The level of starch content was revised to 65% m/m min, which better reflected average values of starch content in this product. It was agreed that the value of crude fibre should be expressed as an upper limit as there was no need to fix the amount of crude fibre in the product.

Section 4 Food Additives

71. The Coordinating Committee noted that the descriptor of Food Category 06.2.1 “Flours” of the GSFA only included flours produced from the milling of grain, cereals and tubers (e.g. cassava) and that, therefore, the use in this section of a general reference to the provisions of Tables 1 and 2 of the GSFA might not be appropriate. In view of this, the Committee agreed: to add in the section the food additive listing corresponding to food additives listed in the GSFA for Food Category 6.2.1; and to request CCFA to clarify whether Food Category 06.2.1 was intended to include products like sago flour. It was understood that in case of a positive reply from the CCFA, the listing of food additives would be replaced by the general reference to the provision of Tables 1 and 2 of the GSFA.

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[27] CX/ASIA 08/16/8; CX/ASIA 08/16/8-Add.1 (Comments of Japan); CRD 7 (Comments of India)
[28] ALINORM 07/30/REP, para. 107 and Appendix VII

Section 6 Hygiene

72. The Coordinating Committee agreed to delete Sections 6.3 and 6.4 because the provisions included therein were already covered in Sections 6.1 (*General Principles of Food Hygiene* (CAC/RCP 1-1969) and codes of hygienic practices and codes of practices) and 6.2 (*Principles for the Establishment and Application of Microbiological Criteria for Foods* (CAC/GL 21-1997)) respectively.

Section 8 Packaging

73. The Coordinating Committee agreed to delete Sections 8.3 because it was already covered in Section 8.2.

Section 9 Methods of Analysis and Sampling

74. The Coordinating Committee corrected the references to ISO methods for the determination of moisture content and crude fibre in Sections 9.1 and 9.4; it further amended the expression of acidity for consistency with its previous decision (*see* para. 70); and deleted Section 9.5 (Determination of particle size), because it was not needed from a practical point of view, and Section 9.7 (Detection of other starches), because it was not considered a practical detection method.

75. The Coordinating Committee noted that a section on sampling was not necessary where special provisions were not included and that the provisions contained in the *General Guidelines on Sampling* (CAC/GL 50-2004) would apply to any standard even if it was not mentioned in the standard.

Status of the proposed draft Regional Standard for Edible Sago Flour (N06-2007)

76. The Coordinating Committee agreed to forward the sections on food additives, food labelling and methods of analysis and sampling respectively to the CCFA, CCFL and CCMAS for endorsement and the proposed draft Regional Standard to the Commission for adoption at Step 5 (*see* Appendix V).

ACTIVITIES OF FAO AND WHO COMPLEMENTARY TO THE WORK OF THE CODEX ALIMENTARIUS COMMISSION (Agenda Item 5) [29]

77. The Representative of FAO, on behalf of FAO and WHO, provided an overview of FAO/WHO activities in the areas of capacity building and provision of scientific advice implemented since the last session of the CCASIA.

78. The Representative informed the Coordinating Committee that FAO and WHO continued to be involved in a number of projects and activities in Asia and the Pacific with the purpose of strengthening countries' capacity in the area of food safety. The assistance provided by FAO and WHO included development of different tools in terms of manuals, guidelines and training material, as well as provision of training courses and organisation of workshops, seminars and expert consultations. One of the latest training activities provided was the Codex Training Course for Asia and the Pacific, held in Denpasar, Bali on 13-15 November 2008[30].

79. The Representative also provided the Coordinating Committee with an update of the International Portal on Food Safety, Animal and Plant Health (IPFSAPH) and of the activities of the International Food Safety Network (INFOSAN), the purpose of which was to improve food safety information exchange and collaboration between different international and national authorities.

[29] CX/ASIA 08/16/9-Part 1 and Part 2; CX/ASIA 08/16/9-Add.1 (Activities of the STDF Programme in the Region – Update on Recent Developments in the SPS Committee and the Standards and Trade Development Facilities)

[30] Organized by the FAO/WHO Codex Trust Fund, FAO, WHO and Codex Secretariat and with the assistance from the Governments of Indonesia, Malaysia and New Zealand

80. The Representative briefly informed the Coordinating Committee of the recent and ongoing incidents involving melamine. INFOSAN had closely collaborated with China to provide technical support and expertise. Through INFOSAN, several documents, including toxicological guidance documents, lists of products in which melamine had been detected and list of laboratories that offered melamine testing services, had been disseminated to Member States to keep them up to date with the latest situation and to help national authorities around the world manage the event. FAO had also assisted countries in the region in getting food samples tested for the content of melamine and selected countries in the region (i.e. Bangladesh, Lao People's Democratic Republic and Viet Nam) in assessing the needs for capacity building in order for them to analyse food products for melamine contamination. WHO was in urgent need of specific data related to the outbreak, including detailed breakdown of all patients affected and treated. These data would form the necessary background for a full international scientific assessment of the melamine event, as well as the necessary public health action to prevent any future events. In this regard WHO and FAO were collaborating on the holding of an expert meeting to review the toxicological aspects of melamine and cyanuric acid from 1-4 December 2008 in Ottawa (Canada).

81. The Coordinating Committee was also informed of projects and capacity building activities in Asia, implemented and funded by the Standard and Trade Development Facility (STDF). These activities were being implemented in close cooperation with FAO and WHO and were supporting other regional capacity building programmes, such as the APEC Food Safety Cooperation Forum.

DRAFT STRATEGIC PLAN FOR THE COORDINATING COMMITTEE FOR ASIA (Agenda Item 6)[31]

82. The Coordinating Committee recalled that at its last session it had agreed to the elaboration of a Strategic Plan for the CCASIA and to circulate a preliminary draft, prepared by Malaysia, for comments. It had been further agreed that Malaysia would collate the comments and redraft the document for further consideration at the present session[32].

83. The Delegation of Malaysia briefly introduced the document and stated that comments received indicated that a number of points needed to be addressed in order to finalize the Strategic Plan.

General comments

84. The Coordinating Committee congratulated Malaysia and expressed general support for the draft. It was agreed that the goal of the Strategic Plan for the CCASIA should be consistent with the Terms of Reference of coordinating committees and that the Strategic Plan should be in line with, and should not duplicate the goals of the Codex Strategic Plan 2008-2013. It was further emphasized that the Strategic Plan should support Codex; strengthen the effectiveness of the CCASIA and the region's contribution to Codex; and take into account the different situations of countries of the region.

85. The Coordinating Committee agreed that the timeframe for the Strategic Plan should be 2009-2014 in view on the difficulty to start its implementation in the current year and considering the CCASIA's schedule of session (every two years) would allow the Coordinating Committee to also meet in 2014, before its completion.

86. In view of the need to complete the Strategic Plan and not to further defer its implementation, the Coordinating Committee agreed to consider the draft document in detail and, in addition to editorial corrections, made the following changes and comments:

Title and Introduction

87. The Coordinating Committee agreed to revise the title to reflect the new timeframe decided above. In the second paragraph, the last sentence was amended to bring more clarity to the text emphasizing the importance of technical assistance to developing countries.

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[31] CL 2007/1-ASIA; CX/ASIA 08/16/10; CRD 15 (Comments of Indonesia)

[32] ALINORM 07/30/15, para. 162

Objective 1

88. The Coordinating Committee agreed to maintain the objective as proposed in the draft in recognizing that strengthening national food regulatory system was necessary to allow the implementation of the activities of the strategic plan and that this objective was consistent with the Terms of Reference of coordinating committees.

89. The Coordinating Committee acknowledged that resources were necessary to implement the Strategic Plan's activities and to strengthen national food regulatory systems, Codex Contact Points and National Codex Committees, including participation in Codex work and that, in some cases, resources were already available in the country. The language in Actions 1.1 and 1.3 was amended to emphasize the importance to identify both resources required and source of funding and timeline of these actions was changed to "2009-2010" because identification of needs had to be completed at an earlier stage.

90. The Coordinating Committee agreed to replace the timeline indicated as "on-going" with "2009-2014" throughout the document to reflect its previous decision regarding the timeframe for the implementation of the Strategic Plan for the CCASIA (*see* para. 85).

91. In Action 1.5, the term "attachment" was deleted for clarity purpose. The responsible party for implementation of Action 1.6 was changed to "interested member countries" to recognize that not all countries in the region had established a National Codex Committee.

Objective 2

92. The Coordinating Committee agreed to delete "develop" in Action 2.3 recognizing that the CCASIA website had been already developed (*see* Agenda Item 11). Action 2.4 was deleted because the promotion of networking with Codex Contact Points outside the region was not within the responsibilities of the Coordinator.

Objective 3

93. The Coordinating Committee amended Action 3.1 to delete "to the region" and acknowledged that organizing informal meetings prior to Codex meetings was an important activity to develop common positions, share information and consider comments that were made available only at meetings; and that many informal meetings of CCASIA Members had already been organized. "Coordinator" was added as a responsible party for Action 3.2 to recognize its role in promoting and coordinating discussion on Codex issues of interest to the region. Action 3.4 was deleted because it duplicated actions already covered in Objective 1.

Objective 4

94. The Coordinating Committee replaced "facilitating countries" with "Coordinator" as the responsible party for Action 4.2. Responsible party for Action 4.7 was amended to "interested member countries" in order to recognize the different situation of countries of the region. Action 4.8 was deleted as the selection of experts in the Joint FAO/WHO expert bodies was a responsibility of FAO and WHO and "promotion of participation of regional experts" could conflict with FAO/WHO procedure for the selection of experts[33].

Objective 6

95. Action 6.1 was amended in order not to create confusion with Codex physical/electronic working groups, established by Codex committees (*see Guidelines for Physical/Electronic Working Group* in Procedural Manual): the "Coordinator on the recommendation of interested member countries" was indicated as responsible for this action. The language of Action 6.2 was amended to align with Codex mandate to protect the health of consumers and ensure fair practices in food trade; the responsible party was amended to indicate "interested member countries".

96. The Coordinating Committee agreed to adopt the Strategic Plan for the Coordinating Committee for Asia (CCASIA) 2009-2014 (*see* Appendix VI) and to inform the 32nd Session of the Commission. It further agreed to request the Coordinator to monitor the implementation of the Strategic Plan and to present a report on the status of implementation at the 17th Session of the CCASIA.

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[33] *See* FAO/WHO Framework for the Provision of Scientific Advice on Food Safety and Nutrition (http://www.fao.org/ag/agn/agns/files/Final_Draft_EnglishFramework.pdf)

NATIONAL FOOD CONTROL SYSTEM AND CONSUMER PARTICIPATION IN FOOD STANDARD SETTING (Agenda Item 7)[34]

97. The Coordinating Committee noted and had a brief discussion on the information on national food legislation, food control, Codex structure and consumer participation contained in written submissions in response to Part A of CL 2008/15-ASIA or presented during the session.

98. While recognizing the value of information submitted, the Coordinating Committee noted that the information varied in terms of scope (i.e. covering different aspects of food control system), details and presentation and was difficult to analyse. The Coordinating Committee agreed to consider how this information could be better utilized and noted that a similar discussion had taken place at the Tenth Session of the FAO/WHO Coordinating Committee for North America and Southwest Pacific (CCNASWP). The CCNASWP had agreed to prepare a questionnaire, which would link more directly the information on the status of national food legislation, food control, Codex structure, and consumer participation to the objectives and activities of the Strategic Plan for the CCNASWP 2008-2013[35].

99. The Coordinating Committee considered that the CCNASWP undertaking was practical and agreed to establish an electronic working group, led by Indonesia and working in English only, to develop a new template that would facilitate the analysis of the information on food control systems and link it to the activities of the Strategic Plan for the CCASIA. The Coordinating Committee noted that the electronic working group would also start incorporating the information already submitted into the new template and request Members of the region to submit additional information to fill gaps, if necessary.

Activity 5.4 of Codex Strategic Plan 2008-2013

100. With regard to Activity 5.4 of Codex Strategic Plan 2008-2013 "Strengthen Codex Contact Points and National Codex Committees" the Coordinating Committee recalled the request of the 31st Session of the Commission to review the operation and activities of Codex Contact Points and other National Codex Committees and to discuss ways to strengthen their functions[36].

101. On the basis of written submissions in response to Part A of CL 2008/15-ASIA, the Coordinating Committee noted: that Codex Contact Points effectively helped managing the Codex work at the national level and in some countries had already ensured the involvement of relevant stakeholders; in some countries National Codex Committees had already been established and functional, while in other countries they were either to be strengthened, under development or not existent. It was also noted that the Strategic Plan for the CCASIA 2009-2014 contained Objective 1 "To develop and strengthen national food regulatory system and Codex Contact Point and/or National Codex Committee" and that implementation of Actions agreed for this Objective would help strengthening their functions (*see* paras 88-89).

INFORMATION ON USE OF CODEX STANDARDS AT NATIONAL AND REGIONAL LEVELS (Agenda Item 8)[37]

102. The Coordinating Committee recalled that this Agenda Item had been added by the 57th Session of the Executive Committee for consideration by the coordinating committees in order to obtain their views on how Codex standards and related texts were used at national and regional level.

103. The Coordinating Committee noted the information that several countries of the region had provided in response to Part B of CL 2008/15-ASIA, which addressed the following five points related to the use of Codex standards at national and regional level:

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34 CX/ASIA 08/16/11 (Information of Democratic People's Republic of Korea, Japan, Mongolia, Pakistan, Philippines, Singapore and Vietnam to Part A of CL 2008/15-ASIA); CRD 1 (Information of China, Indonesia, Lao People's Democratic Republic and Thailand); CRD 16 (Information of Malaysia); CRD 20 (Information of the Republic of Korea)

35 ALINORM 09/32/32, paras 49-50

36 ALINORM 08/31/REP, para. 145

37 CX/ASIA 08/16/12 (Information of Democratic People's Republic of Korea, Japan, Mongolia, Pakistan, Philippines, Singapore and Viet Nam to Part B of CL 2008/15-ASIA); CRD 1 (Information of Indonesia, Lao People's Democratic Republic and Thailand); CRD 16 (Information of Malaysia)

(i) Use of Codex Standards and related texts at the national and regional level

104. The Coordinating Committee noted that Codex standards were mostly used in the region as a reference in developing their national legislation.

(ii) Non-use of Codex standards and related texts at the national and regional level, with reasons where applicable

105. With regard to this and the previous point, it was noted that countries had difficulties to answer because "use" or "non-use" of Codex texts also depended on their nature (i.e. numerical or descriptive) and type of texts (i.e. standards, codes of practice or guidelines). It was therefore suggested that the Commission consider reformulating these questions to facilitate the replies by countries. It was also noted that the WTO/SPS Committee had recently changed its rule concerning the notification of SPS measures and that starting from the 1st December 2008, all WTO Members were requested to notify SPS measures also when they conformed with international standards.

(iii) Difficulties encountered in the use or application of Codex standards and related texts at the national and regional level

106. Information provided indicated that some countries of the region encountered difficulties in the use of Codex standards due to either lack of awareness or lack of capabilities and human resources. Delegations which intervened noted: that some Codex texts, e.g. methods of analysis, inspection systems and risk assessment, were of difficult application at national level; that capabilities of developing countries be taken into account when developing Codex texts; that small-scale industries in the region were encountering problems in applying Codex texts.

(iv) Relevance of Codex standards and related texts as a basis for harmonization of legislation and regulation, including the perspective of economic integration

107. Information provided indicated that Codex texts were relevant as a basis for harmonisation as well as for the development of national legislation and regulations.

(v) Any other health and/or trade problems related to standardization at the national and regional level

108. A country had reported in its written comment that lack adequate financial support and human resources in food control agencies had resulted in a growing number of uncontrolled small and private enterprises engaged in food activities, which posed serious risk to the health of consumers.

NUTRITIONAL ISSUES WITHIN THE REGION (Agenda Item 9) [38]

109. The Coordinating Committee recalled that this matter had been placed on the Provisional Agenda at the request of the Coordinator (Indonesia), FAO and WHO. The Coordinating Committee noted that many delegations had submitted substantive information on nutritional issues in the region in response to Part D of CL 2008/15-ASIA, which had been compiled in working documents and CRDs examined at the current session.

110. The Coordinating Committee shared information and discussed nutritional issues in the region. The discussion showed that in the region: there was an increasing incidence of non-communicable diseases (NCDs), including cardiovascular diseases, diabetes, hypertension and hypercholesterolemia, due to changes in life-style and dietary habits; micro-nutrients deficiencies (iron, iodine, vitamins A, D etc.) were still present in many countries; there was an increasing incidence of obesity and over-weight in the population, including children; in some countries of the region there were still problems of under-nutrition, especially in children, although recent surveys had showed a decreased incidence of malnutrition.

[38] CX/ASIA 08/16/13 (Information of Democratic People's Republic of Korea, Japan, Mongolia, Pakistan, Philippines, Singapore and Vietnam to Part D of CL 2008/15-ASIA); CRD 1 (Information of China, Indonesia, Lao People's Democratic Republic and Thailand); CRD 16 (Information of Malaysia)

111. The Coordinating Committee noted that to address these problems: many countries of the region had developed nutritional strategies, plans of action and programmes; nutritional and health surveys were conducted in many countries to monitor the nutritional and health status of the population; many countries were developing and enforcing laws and regulations to respond to these problems, including mandatory nutritional labelling and health and nutritional claims regulations for selected foods, regulations aimed at controlling food advertisements during television programmes for children; food fortification and supplementation were used in many countries to address micro-nutrient deficiencies; health and nutritional education campaign and awareness programmes for general population and children (at school) had been developed and implemented in many countries. It was also noted that more data would be useful to judge the impact (benefits and challenges) of the use of nutritional labelling by consumers.

NOMINATION OF THE COORDINATOR (Agenda Item 10)[39]

112. On the proposal of the Delegation of Malaysia, the Coordinating Committee unanimously agreed to recommend to the 32nd Session of the Codex Alimentarius Commission that Indonesia be reappointed as the Coordinator for Asia for a second term. The Delegation of Indonesia thanked all the countries for their support and accepted the nomination.

OTHER BUSINESS AND FUTURE WORK (Agenda Item 11)[40]

113. The Coordinating Committee recalled that when adopting the Provisional Agenda it had agreed to consider three items (*see* Agenda Item 1).

Establishment of the CCASIA website

114. The Delegation of Indonesia, referring to CRD 8, informed delegations of the development of the CCASIA website (www.CCASIA.org), which aimed at promoting regional coordination, including information exchange between Asian Member countries. The website offered several features and menus including news, event calendar, informal discussion forum and newsletter.

Proposal for new work on tempe and tempe products

115. The Delegation of Indonesia introduced the proposal for new work on the development of a standard for tempe and tempe products, as contained in CRD 8.

116. One delegation, while not objecting to considering the proposal, recalled the concern expressed at the 15th Session of the CCASIA regarding the late availability of project documents and expressed the view that no decision should be made at the current session because the proposal was made available only at the meeting thus making it difficult to consult with relevant national stakeholders. It was also noted that project documents for new work should be prepared according to the format set out in the current revision of the Procedural Manual and provide sufficiently detailed relevant information, with particular regard to the evidence-based assessment against each of all the *Criteria for the Establishment of Work Priorities*[41] and taking into account the Guidelines on the Application of the *Criteria for the Establishment of Work Priorities applicable to Commodities*[42].

117. The Coordinating Committee agreed to request Indonesia to prepare a comprehensive discussion paper to justify the need for new work and including a detailed project document, as per the above comments, for consideration at its next session.

Progress of the Amendment to the Standard for Fermented Milks pertaining to Drinks Based on Fermented Milk

118. The Delegation of Indonesia, referring to CRD 13, informed delegations of the status of progress of the draft Amendment to the *Standard for Fermented Milks* pertaining to Drinks Based on Fermented Milk that had been advanced to Step 5 by the 31st Session of the Commission[43] and invited delegation to submit written comments to CL 2008/23-MMP (deadline: 30 September 2009).

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39 CX/ASIA 08/16/14 Rev.
40 CRD 8 (Information and Proposals of Indonesia); CRD 13 (Information of Indonesia)
41 ALINORM 07/30/REP, para. 96
42 ALINORM 08/31/3, Appendix II
43 ALINORM 08/31/REP, para. 68 and Appendix VIII

DATE AND PLACE OF NEXT SESSION (Agenda Item 12)

119. The Coordinating Committee was informed that its 17th Session would be held in approximately two years' time and that more detailed arrangements would be communicated to Members following the appointment of the Coordinator by the 32nd Session of the Commission.

SUMMARY STATUS OF WORK

SUBJECT MATTER	STEP	ACTION BY	DOCUMENT REFERENCE (ALINORM 09/32/15)
Draft Regional Standard for Gochujang (N03-2004)	8	Governments 30th CCMAS, 41st CCFA 32nd CAC	para. 31 and Appendix II
Draft Regional Standard for Ginseng Products (N01-2004)	8	Governments 32nd CAC	para. 42 and Appendix III
Proposed draft Regional Standard for Fermented Soybean Paste (N02-2004)	5/8	Governments 30th CCMAS, 41st CCFA, 37th CCFL 32nd CAC	para. 51 and Appendix IV
Proposed draft Regional Standard for Edible Sago Flour (N06-2007)	5	Governments 30th CCMAS, 41st CCFA, 37th CCFL 32nd CAC 17th CCASIA	para. 76 and Appendix V
Proposed draft Standard for Non-fermented Soybean Products (N06-2005)	2/3	Electronic working group 17th CCASIA	para. 55
Proposed draft Regional Standard for Chili Sauce (N05-2007)	2/3	Electronic working group 17th CCASIA	para. 65
Status of Implementation of the Strategic Plan for the Coordinating Committee for Asia 2009-2014	-	Coordinator 17th CCASIA	para. 96
Discussion paper on tempe and tempe products	-	Indonesia	para. 117

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APPENDIX II

DRAFT REGIONAL STANDARD FOR GOCHUJANG (N03-2004)

(At Step 8 of the Procedure)

1. SCOPE

This standard applies to the product defined in Section 2 below and offered for direct consumption including for catering purposes or for repacking if required. It does not apply to the product when indicated as being intended for further processing. This standard does not apply to chilli paste or chilli sauce products having red pepper as the main ingredient.

2. DESCRIPTION

2.1 PRODUCT DEFINITION

Gochujang is a red or dark red pasty fermented food manufactured through the following process:

(a) Saccharified material is manufactured by saccharifying grain starch with powdered malt, or by cultivating *Aspergillus* sp. (which are not pathogenic and do not produce toxin) in grains;

(b) Salt is mixed with the saccharified material obtained in the above (a). Subsequently, the mixture is fermented and aged;

(c) Red pepper powder is mixed and other ingredients may be mixed with the mixture before or after the fermentation process (b) above.

(d) Processed by heat, in an appropriate manner before or after being hermetically sealed in a container, so as to prevent spoilage.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 COMPOSITION

3.1.1 Basic Ingredients

(a) Grains

(b) Red pepper (*Capsicum annuum* L.) powder

(c) Salt

(d) Potable water

3.1.2 Optional Ingredients

(a) Powdered *meju*[*]

* Fermented material of soybeans or the mixture of soybeans and grains using microorganisms (bacteria, molds and yeasts) in a state of nature

(b) Soybeans

(c) Sugars

(d) Distilled alcohol derived from agricultural products

(e) Soy sauce

(f) Fermented soybean paste

(g) Fish sauce

(h) Sea food extract

(i) Fermented wheat protein

(j) Fermented rice

(k) Yeast extract

(l) Hydrolyzed vegetable protein

(m) Other ingredients

3.2 QUALITY FACTORS

3.2.1 Quality Factors

(a)	Capsaicin	not less than 10.0 ppm (w/w)
(b)	Crude protein	not less than 4.0% (w/w)
(c)	Moisture	not more than 55.0% (w/w)

3.2.2 *Gochujang* shall have its unique flavour, odour, and the following qualities.

(a) Colour: The product shall have a red or dark red colour derived from red pepper (*Capsicum annuum* L.).

(b) Taste: The product shall have a hot and savoury taste. It may also have a somewhat sweet taste and a somewhat salty taste.

(c) Texture: The product shall have an appropriate level of viscosity.

3.3 CLASSIFICATION OF "DEFECTIVES"

Any container that fails to meet the applicable quality requirements, as set out in Sections 3.2, should be considered a "defective".

3.4 LOT ACCEPTANCE

A lot should be considered as meeting the applicable quality requirements referred to in Section 3.2, when the number of "defectives", as defined in Section 3.3, does not exceed the acceptance number (c) of the appropriate sampling plans.

4. FOOD ADDITIVES

The food additives listed below can be used within the scope of a permitted amount.

(INS No)	(Name of food additives)	(Maximum level)
4.1	**PRESERVATIVES**	
200	Sorbic acid	1000mg/kg as sorbic acid,
202	Potassium sorbate	singly or in combination
203	Calcium sorbate	
4.2	**FLAVOUR ENHANCERS**	
621	Monosodium L-glutamate	limited by GMP
508	Potassium chloride	limited by GMP
4.3	**ANTIOXIDANT**	
325	Sodium lactate	limited by GMP
4.4	**ACIDITY REGULATOR**	
296	Malic acid (DL-)	limited by GMP
339(i)	Monosodium orthophosphate	
339(ii)	Disodium orthophosphate	
340(i)	Monopotassium orthophosphate	5000 mg/kg as phosphorus,
340(ii)	Dipotassium orthophosphate	singly or in combination
452(i)	Sodium polyphosphates	
452(ii)	Potassium polyphosphates	

4.5 STABILIZER

412	Guar gum	limited by GMP
414	Gum arabic (acacia gum)	limited by GMP
415	Xanthan gum	limited by GMP

5. CONTAMINANTS

The products covered by this Standard shall comply with the maximum levels of the *Codex General Standard for Contaminants and Toxins in Foods* (CODEX/STAN 193-1995).

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

6. HYGIENE

6.1 It is recommended that the products 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 any microbiological criteria established in accordance with the *Principles for the Establishment and Application of Microbiological Criteria for Foods* (CAC/GL 21-1997).

7. WEIGHTS AND MEASURES

7.1 MINIMUM WEIGHT

As for a product whose indicated weight is not more than 1,000g, the tolerance allowed shall be less than 15g. As for a product whose indicated weight is 1,000-5,000g, the net weight of the product shall not be less than 98.5% of the indicated weight. As for a product whose indicated weight is more than 5,000g, the net weight of the product shall not be less than 99% of the indicated weight.

7.2 CLASSIFICATION OF "DEFECTIVES"

A container that fails to meet the requirement for minimum weight of Section 7.1 shall be considered a "defective".

7.3 LOT ACCEPTANCE

A lot should be considered as meeting the requirements of Section 7.1, when the number of "defectives", as defined in Section 7.2, does not exceed the acceptance number (c) of the appropriate sampling plan.

8. LABELLING

In addition to the provisions of the *Codex General Standard for the Labelling of Prepackaged Foods* (CODEX STAN 1-1985), the following specific provisions apply.

8.1 PRODUCT NAME

8.1.1 The name of product shall be “Gochujang”.

8.1.2 The name of product can be labelled in accordance with domestic laws, so that its characteristics may be expressed.

8.2 LABELLING OF NON-RETAIL CONTAINERS

Information for non-retail containers shall be given on the container or in accompanying documents, except that the name of the product, lot identification and the name and address of the manufacturer, packer or distributor, as well as storage instructions, shall appear on the container. However, lot identification, and the name and address of the manufacturer, packer or distributor may be replaced by an identification mark, provided that such mark is clearly identifiable with the accompanying documents.

9. METHODS OF ANALYSIS AND SAMPLING

9.1 SAMPLING

Sampling shall be conducted as follows:

(a) Samples shall be stored in such a way as materials may not be heated up;

(b) Great care shall be taken so that samples, sampling equipment, and sampling containers may be protected from outside pollution;

(c) Samples shall be kept in a clean and dry container with its lid. The container shall carry detailed descriptions about sampling such as sampling date, seller's name, and other particulars of consignment sale.

9.2 METHODS OF ANALYSIS

9.2.1 Determination of Capsaicin

According to AOAC 995.03 or the method described in Annex.

9.2.2 Determination of Crude protein

According to AOAC 984.13 (Nitrogen conversion factor: 6.25).

9.2.3 Determination of Moisture

According to AOAC 934.01.

Annex

Determination of capsaicin in *Gochujang* using Gas Chromatography (GC) detection

1. SCOPE

This method is suitable for the determination of capsaicin in *Gochujang* using chromatographic detection. The method uses squalene as an internal standard. The concentration of capsaicin is expressed as ppm.

2. PRINCIPLE

To extract capsaicin, the mixture is blended to a homogeneous consistency. Capsaicin in *Gochujang* is extracted with 100% methanol, followed by methanol – hexane fractionation to remove hydrophilic and hydrophobic interfering substances by a separating funnel. Capsaicin in methanol layer is extracted with dichloromethane (DCM) and the saturated NaCl, concentrated by a rotary evaporator. A portion of the concentrated sample extract is then taken and completely solved with DCM containing squalene as an internal standard for analysis using gas chromatographic detection.

3. REAGENT AND MATERIALS

During the analysis, unless otherwise stated, use only reagent of recognized analytical grade and water of at least grade 3 as defined in ISO 3696.

3.1 Reagents

3.1.1 Capsaicin (99 + %, $C_{18}H_{27}NO_3$, Fw 305.42, CAS 404-86-4)

3.1.2 Squalene (CAS 111-02-4)

3.1.3 Hexane

3.1.4 Methanol

3.1.5 Methanol + Water (80 + 20)

3.1.6 Dichloromethane

3.1.7 Sodium chloride

3.1.8 Sodium sulfate

3.2. Preparation of standard solution

3.2.1 Capsaicin Stock solution (A)

Weigh approximately 100 mg of capsaicin, making up to 100 ml in a volumetric flask with DCM to give solution (A) of approximate 1000 μg/ml.

3.2.2 Capsaicin working solution (B)

Prepare 100 ml intermediate solution B by dilution of 10 ml solution A (3.2.1) with 100 ml of DCM to exactly 100 μg/ml in DCM.

3.2.3 Squalene internal standard working solution (C)

Weigh approximately 100 mg squalene and make up to 250 ml in a volumetric flask with DCM to give a solution (C) of approximately 400 μg/ml in DCM.

3.3 Calibration solutions of capsaicin

Dispense volumes of the 100 μg/ml solution (B, 3.2.2) into 50 ml round flask, dried up and add 2 ml of internal standard working solution (C, 3.2.3) to give 10.0, 50.0, 100.0, 300.0, 500.0 μg/ml capsaicin.

4. APPARATUS

4.1 Gas chromatograph with flame ionization detector (FID)

The following conditions have been found to be suitable:

4.1.1 Injector / Detector temperature : 320°C / 350°C

4.1.2 Oven temperature program: 220°C for 1 minute, ramp at 5°C/min to 250°C, hold for 13 minutes and raise to 280°C holding 5 min by 20°C/min. Helium carrier gas at 1.5 ml/minute

4.1.3 Make split injection of 1.0uL with split ratio 1:5

4.2 GC column, 30 m x 0.32 μm, 0.25 μm film thickness, HP-1 or equivalent

4.3 Analytical balance, capable of weighing to 4 decimal places

4.4 Shaker, capable of attaining 2,000 rpm

4.5 Centrifuge, capable of attaining 3,500 rpm

4.6 Filter paper (Waterman No. 2 or equivalent)

5. LABORATORY SAMPLES

On receipt, samples are given a unique sample number. *Gochujang* sample is stored at below 4°C. All other samples are stored at room temperature in an air tight container prior to analysis.

6. PROCEDURE

6.1 Laboratory sample

Samples should be minced or grated to a homogeneous mixture. All samples should be stored in the air-tight container and at room temperature prior to analysis. All samples should be mixed thoroughly to a homogeneous mixture before analysis.

6.2 Test sample

6.2.1. Thoroughly mix the sample. Weigh, to the nearest 0.01 g, and 10 g portion of *Gochujang* into a centrifuge bottle (250 ml, Nalgene).

6.2.2 Add 50 ml of methanol and shaking for 2 hours, extracting capsaicin.

6.2.3 Filter the extract with Watman No. 2 filter paper into a 250 ml flask (Ext-A).

6.2.4 Add additional 30 ml of methanol to residue and shaking for 1 hour, extracting capsaicin (Ext-B).

6.2.5 Repeat step 6.2.3 to 6.2.4 (Ext-C)

6.2.6 Combine Ext-A, Ext-B and Ext-C in 250 ml round bottom flask, concentrating up to approximately 5 ml.

6.2.7 Solve the concentrate with 20 ml of 80% methanol and 20 ml of hexane.

6.2.8 Transfer the solution into a 250 ml separating funnel.

6.2.9 Shake and separate into two layers, methanol layer (M1-layer, upper) and hexane layer (H1-layer, lower)

6.2.10 Reserve H1-layer in 100ml flask and transfer M1-layer (6.2.9) into a separating funnel and add additional 20 ml of hexane.

6.2.11 Repeat step 6.2.9 to 6.2.10 (M2-layer and H2-layer)

6.2.12 Repeat step 6.2.9 to 6.2.10 (M3-layer and H3-layer)

6.2.13 Combine H1-layer, H2-layer and H3-layer (HC-layer) in the 250ml separating funnel, adding 20 ml 80% methanol, shaking and separating into two layers, methanol layer (M'1-lower layer) and hexane layer (H'1-upper layer).

6.2.14 Reserve M'1-layer in the new 250 ml flask.

6.2.15 Add 20 ml of 80% methanol into the separating funnel containing HC-layer, shaking and separating into two layers (M'2-layer and H'2-layer)

6.2.16 Combine the all M-layer in the new separating funnel (250 ml), adding 20 ml of saturated NaCl and 20 ml of DCM.

6.2.17 Shake and separate into two layers (D1-layer and WM1-layer) in the 250 ml separating funnel.

6.2.18 Transfer D1-layer into the new 250 ml round flask.

6.2.19 Add additional 20 ml DCM into the separating funnel (6.2.16), shaking and separating into two layers (D2-layer and WM1-layer)

6.2.20 Repeat step 6.2.16 (D3-layer and WM1-layer)

6.2.21 Combine D1-layer, D2-layer and D3-layer into the 250 round flask, concentrating it (C-D)

6.2.22 Transfer the concentrate (C-D, 6.2.21) into a 100 ml round flask, solving it completely with DCM.

6.2.23 Mount approximate 3 g of sodium sulfate on the filter paper and dehydrate C-D by passing through sodium sulfate

6.2.24 Collect the dehydrated C-D layer in 50 ml round flask and concentrate to dryness by the rotary evaporator

6.2.25 Solve the concentrate with 2 ml of DCM containing squalene as the internal standard solution (C, 3.2.3)

6.2.26 Analyze the sample solution by GC

7. CALCULATION – INTERNAL STANDARD METHOD

7.1 Measure the area of the capsaicin and squalene peaks.

7.2 Calculate the ratio of the capsaicin and squalene peak areas.

7.3 Construct a calibration graph for the standards by plotting the peak area ratio against the weight in microgram of capsaicin in the vial.

7.4 Calculate the slope of the calibration line.

7.5 Divide the peak area ratio of the unknowns by the value of the slope to give the weight of capsaicin per vial for the unknown samples.

8. FINAL PRESENTATION OF RESULTS

Results are expressed as ppm and quoted to 2 significant digits.

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Appendix I.

Table 1. Summary of repeatability test for trial proper samples (ppm)

Test No.	*Gochujang - K*
1	64.7
2	69.0
3	70.6
4	71.8
5	70.5
Mean	69.3
RSD,%	3.99

Table 2. Summary of recovery test for trial proper samples (%)

Test No.	*Gochujang – K*
1	80.47
2	77.29
3	87.97
4	91.00
5	95.18
Mean	86.38
RSD,%	8.56

Appendix II

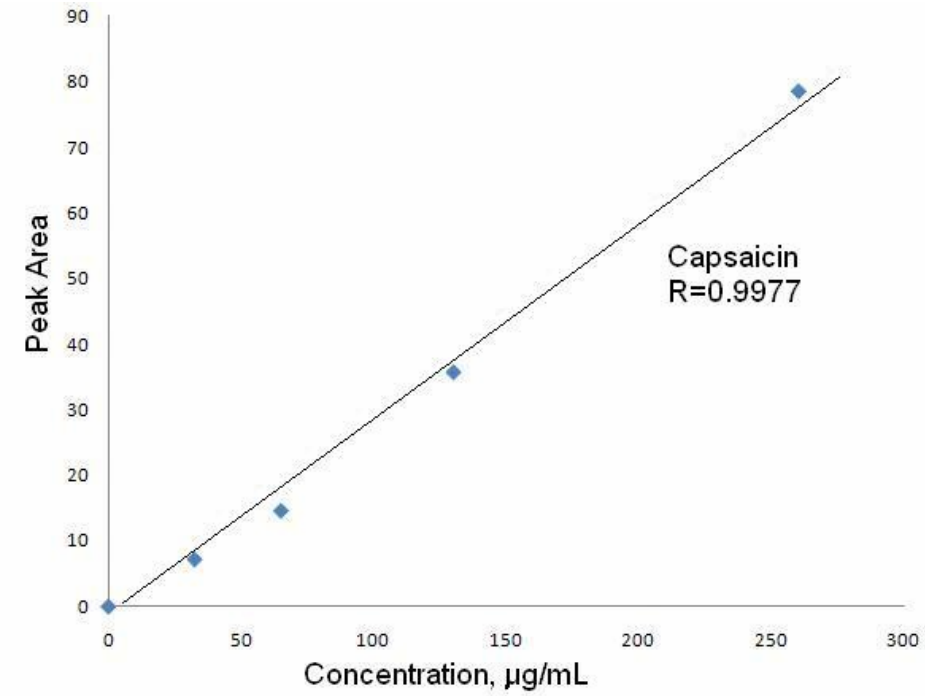

Fig.1. Calibration curve of capsaicin by GC method.

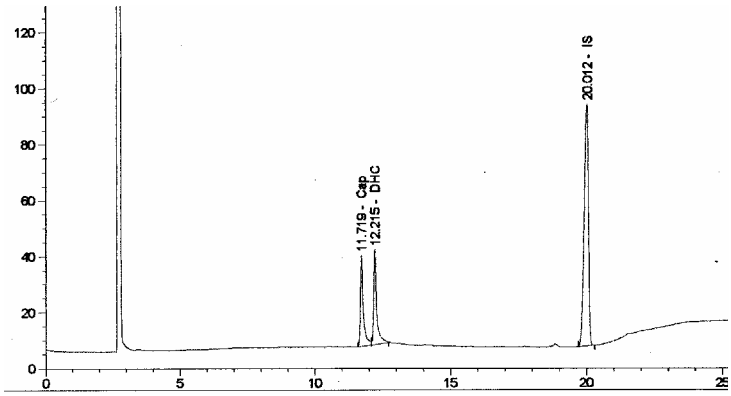

Fig. 2. GC chromatogram of capsaicin standards.

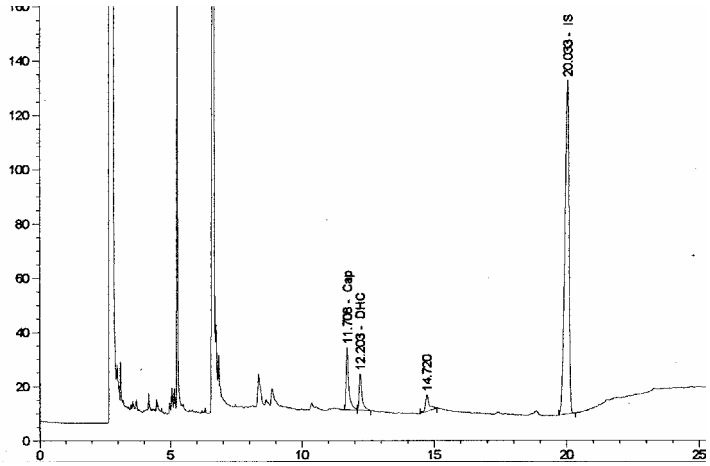

Fig. 3. GC chromatogram of capsaicin in *Gochujang*.

Appendix III

DRAFT REGIONAL STANDARD FOR GINSENG PRODUCTS (N01-2004)

(At Step 8 of the Procedure)

1. SCOPE

1.1 This standard applies to the ginseng products as defined in Section 2 below and offered for direct consumption, including for catering purposes or for repacking if required. It does not apply to the product when indicated as being intended for further processing. This standard applies to ginseng products[1] used as a food or food ingredient and does not apply to products used for medicinal purposes.

1.2 This Standard applies only in those jurisdictions where products defined in 2.1 are regulated as foods.

2. DESCRIPTION

2.1 PRODUCT DEFINITION

The compulsory ingredient of ginseng product is fresh ginseng roots suitable to eating, derived from *Panax ginseng* C.A. Meyer and *P. quinquefolius* L., cultivated for commercial purposes and used for foods. Ginseng products should be packaged in such a manner as to safeguard the hygienic, nutritional, technological and organoleptic quality of the products.

2.2 TYPES OF GINSENG PRODUCTS

2.2.1 Dried Ginseng

2.2.1.1 Dried Raw Ginseng

Dried Raw Ginseng is manufactured when fresh ginseng roots are sun dried or hot air dried or dried using other recognized methods. The product may be classified into one of such product types that have the main root and/or lateral roots or that are powdered or sliced.

2.2.1.2 Dried Steamed Ginseng

Dried Steamed Ginseng is manufactured when fresh ginseng roots are prepared using the steaming method or other recognized methods, and dried. The product may be classified into one of such product types that have the main root and/or lateral roots or that are powdered or sliced.

2.2.2 Ginseng Extract

2.2.2.1 Raw Ginseng Extract

Raw Ginseng Extract is manufactured when soluble components of fresh ginseng roots or *Dried Raw Ginseng* are extracted, using water, ethanol or their mixture and then, they are filtered and concentrated. This product has a dark brown colour and a high viscosity when much of the water is removed from it. The product may be also presented as a powdered type through spray- or freeze-drying.

2.2.2.2 Steamed Ginseng Extract

Steamed Ginseng Extract is manufactured when soluble components of *Dried Steamed Ginseng* are extracted, using water, ethanol or their mixture and then, they are filtered and concentrated. This product has a dark brown colour and a high viscosity when much of the water is removed from it. The product may be also presented as a powdered type through spray- or freeze-drying.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 INGREDIENTS

Fresh ginseng roots as defined in Section 2.1.

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[1] Any health claims should comply with the Codex Guideleines for Use of Nutrition and Health Claims (CAC/GL 23-1997)

3.2 QUALITY FACTORS

Ginseng product shall have normal flavour, colour, taste and a ginsenoside pattern[2] unique to ginseng as well as be free from foreign matters.

3.2.1 Dried Ginseng

(a) Moisture: no more than 14.0% (Powdered type: no more than 9.0%)

(b) Ash: no more than 6.0%

(c) Water-saturated 1-butanol extracts: no less than 20 mg/g

(d) Ginsenoside Rb_1: to be identified

In addition, in case of the product manufactured from *P. ginseng* C.A. Meyer, ginsenoside Rf should be also identified.

3.2.2 Ginseng Extracts

3.2.2.1 Ginseng Extracts (liquid form)

(a) Solids: no less than 60.0%

(b) Water-insoluble solids: no more than 3.0%

(c) Water-saturated 1-butanol extracts: no less than 70 mg/g

(d) Ginsenoside Rb_1: to be identified

In addition, in case of the product manufactured from *P. ginseng* C.A. Meyer, ginsenoside Rf should be also identified.

3.2.2.2 Ginseng Extracts (powdered form)

(a) Moisture: no more than 8.0%

(b) Water-insoluble solids: no more than 3.0%

(c) Water-saturated 1-butanol extracts: no less than 70 mg/g

(d) Ginsenoside Rb_1: to be identified

In addition, in case of the product manufactured from *P. ginseng* C.A. Meyer, ginsenoside Rf should be also identified.

3.3 DEFINITION OF DEFECTS

The following defects shall be applied to the dried ginseng.

(a) ***Insect-damaged ginseng***: Ginseng that is visibly damaged by insects or contains dead insects

(b) ***Mouldy ginseng***: Ginseng that is visibly affected by mould

3.4 CLASSIFICATION OF "DEFECTIVES"

A container that fails to meet one or more of the applicable quality requirements, set out in Sections 3.2 and 3.3, shall be considered a "defective".

3.5 LOT ACCEPTANCE

A lot can be considered as meeting the applicable quality requirements referred to in Sections 3.2 and 3.3, when the number of "defectives", defined in Section 3.4, does not exceed the acceptance number (c) of the appropriate sampling plan.

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[2] The unique constituents of ginseng are found to be a complex mixture of saponins often referred to as ginsenosides, and more than 30 ginsenosides are known. Rb_1 (ginsenoside b_1) or Rf (ginsenoside f) is one of the major ginsenosides. Rb_1 is identified in all ginseng species in quantities, while Rf is identified mainly in *Panax ginseng* C.A. Meyer.

4. CONTAMINANTS

The products covered by this Standard shall comply with the maximum levels of the *Codex General Standard for Contaminants and Toxins in Foods* (CODEX/STAN 193-1995).

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

5. HYGIENE

5.1 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.

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

6. LABELLING

The product covered by this Standard shall be labelled in accordance with the *Codex General Standard for the Labelling of Prepackaged Foods* (CODEX STAN 1-1985). In addition, the following specific provisions apply:

6.1 NAME OF THE PRODUCT

The name of the products defined in subsections 2.2.1.1, 2.2.1.2, 2.2.2.1 and 2.2.2.2 shall be "*Dried Raw Ginseng*", "*Dried Steamed Ginseng*", "*Raw Ginseng Extract*", and "*Steamed Ginseng Extract*", respectively. In this case, the products manufactured with *P. ginseng* C.A. Meyer can be named "*White Ginseng*", "*Red Ginseng*", "W*hite Ginseng Extract*", and "*Red Ginseng Extract*".

6.2 NAME OF THE GINSENG SPECIES AND COUNTRY OF ORIGIN

All ginseng products shall be labelled the scientific or common name of the ginseng that is used as raw material. The common names of the ginseng shall be declared in accordance with the law and custom of the country where the product is consumed, in a manner not to mislead the consumer.

6.3 COUNTRY OF ORIGIN

The country of origin of the product and/or raw material shall be declared if its omission is likely to mislead or deceive the consumer.

6.4 LABELLING OF NON-RETAIL CONTAINERS

Information about non-retail containers shall be given on the container or in accompanying documents, except that the name of the product, lot identification and the name and address of the manufacturer, packer or distributor, as well as storage instructions, shall appear on the container. However, lot identification, and the name and address of the manufacturer, packer or distributor may be replaced by an identification mark, provided that such a mark is clearly shown in the accompanying documents.

6.5 OTHER LABELLING REQUIREMENTS

Except when otherwise specified by national legislation, the products should have a clear marking to indicate that they are not intended for medicinal purposes, including other labelling(s) stipulated by any country where ginseng products are distributed.

7. METHODS OF ANALYSIS AND SAMPLING

7.1 DETERMINATION OF MOISTURE

According to AOAC 924.45.

7.2 DETERMINATION OF SOLID

According to AOAC 924.45 and calculated by subtracting the content of water from 100%.

7.3 DETERMINATION OF ASH

According to AOAC 923.03.

7.4 DETERMINATION OF WATER-INSOLUBLE SOLIDS

According to the method described in Annex A.

7.5 DETERMINATION OF WATER-SATURATED 1-BUTANOL EXTRACTS

According to the method described in Annex B.

7.6 IDENTIFICATION OF GINSENOSIDES RB_1 AND RF

According to the method described in Annex C.

Annex A

Determination of Water-insoluble Solid Content

Place ca 1 g sample in 25 ml centrifugal tube with constant weight. Add 15 ml of distilled water and dissolve the sample. Centrifuge for 15 min at 3000 rpm and discard supernatant. Repeat twice this centrifugation. Dry centrifugal tube and residue to constant weight at 105°C. Report results in percent.

$$\text{water-insoluble solid content (\%)} = (W_1 - W_0)/ S \times 100$$

S: weight of sample (g)

W_1: weight of centrifugal tube and residue after drying (g)

W_0: weight of centrifugal tube (g)

* The method mentioned in Annex A is stipulated in the Korean Food Standards Law and modifies the "AOAC Official Method 950.66."

Annex B

Determination of water-saturated 1-butanol extracts

1. Preparation of water-saturated 1-butanol

Mix 1-butanol with water in separatory funnel in the ratio of 70:30 and shake it vigorously. Let stand until the upper and lower phases are separated. Discard lower layer (water layer).

2. Analysis method

2.1 Dried Ginseng

Weigh ca 5 g test portion, ground to pass 80 mesh or finer sieve, into 250 ml erlenmeyer flask and reflux with 50 ml water saturated 1-butanol on a water bath at 80°C for 1 hour. Decant 1-butanol into another 250 ml erlenmeyer flask. Repeat twice the above extraction. Combine the solvent and filter into a 250 ml separatory funnel. Add 50 ml of distilled water. Shake and stand until the upper and lower layer are separated completely into two layers. Collect 1-butanol layer (upper layer) in an evaporation flask, vacuum-evaporate to dryness. Add 50 ml of diethyl ether, re-flux it on a water bath approximately at 46°C for 30 minutes, and decant the diethyl ether. Dry flask and contents to constant weight at 105°C. Report increase in weight flask as "1-butanol extracts in ginseng". Express the result as mg per gram on dried ginseng.

water-saturated 1-butanol extracts(mg/g) = (A-B)/ S

S: weight of sample (g)

A: weight of flask after concentrating and drying extracts (mg)

B: weight of flask (mg)

2.2 Ginseng Extract (including a powered type)

Place 1~2 g sample in 250 ml erlenmeyer flask, dissolve in 60ml water and transfer into separating funnel. Add 60ml of diethyl ether. Shake and stand until the upper and lower layer are separated. Collect lower layer and extract with 60 ml water saturated 1-butanol for three times. Combine the solvent into a 250 ml separatory funnel. Add 50 ml of distilled water. Shake and stand until the upper and lower layer are separated completely into two layers. Collect 1-butanol layer (upper layer) in an evaporation flask with constant weight, vacuum-evaporate to dryness. Dry flask and contents to constant weight at 105°C. Report increase in weight flask as "1-butanol extracts in ginseng extract". Express the result as mg per gram on ginseng extract.

References

1. Planta Medica, Vol. 25, pp 194-202, 1974

2. Chem. Pharm Bull., Vol. 14, pp 595-600, 1966

3. Korean J. Ginseng Sci., Vol. 10(2), pp 193-199, 1986

Annex C

Identification of ginsenosides Rb_1 and Rf

Ginsenosides in ginseng products can be identified either by Thin Layer Chromatography (TLC) or High Performance Liquid Chromatography (HPLC).

1. Preparation of sample solution

Dilute the dried 1-butanol extract of Annex B with ten-fold volume of methanol, dissolve completely, and filter through 0.45 μm membrane filter.

2. Preparation of standard solution

Dissolve standard ginsenosides, such as ginsenoside-Rb1 and -Rf, in methanol to make a 1% solution and filter through 0.45 μm membrane filter.

3. Identification

3.1 Thin Layer Chromatography

Spot 2-5 μl of the standard and sample solutions, as indicated in the above, on TLC plate (silica gel), previously dried at 110°C for 15 minutes in dry oven. Develop with an upper solution of 1-butanol:ethylacetate:water (5:1:4, v/v/v) or a lower solution of chloroform:methanol:water (65:35:10, v/v/v). Spray 10% sulfuric acid or 30% sulfuric acid-ethanol solution over TLC plate and oven dry it at 110°C for 5-10 minutes to reveal its colour. Identify the ginsenosides of Ginseng products by comparing the Rf values and colours with those of standard ginsenosides.

3.2 High Performance Liquid Chromatography

Prepare standard and sample solutions, as indicated in the above. Analyze ginsenoside with HPLC depending upon the operating condition. Identify ginsenosides of sample by comparing retention times of peaks with those of the standard.

<Operating condition>

Column: NH_2 column, μ-Bondapak C18 column, carbohydrate analyzing column or equivalent

Detector: UV (203 nm) or ELSD

Eluent: UV: acetonitrile: water (30:70, v/v)

ELSD: acetonitrile: water: isopropanol (94.9:5.0:0.1, v/v/v)

Flow rate: 1.0 ml/min ~ 2.0 ml/min

References

1. Journal of Chromatography, Vol. 921, Issue 2, 2001, pp 335-339

2. Journal of Chromatography, Vol. 868, Issue 2, 2000, pp 269-276

3. Journal of Chromatography, Vol. 356, 1986, pp 212-219

4. Journal of Chromatography, Vol. 499, 1990, pp 453-462

5. Planta Medica, Vol. 212, Issue 1, 1981, pp 37-49

6. J. Pharm. Soc. Korea, 23(3,4), 1979, pp181-186

APPENDIX IV

PROPOSED DRAFT REGIONAL STANDARD FOR FERMENTED SOYBEAN PASTE (N02-2004)

(At Step 5/8 of the Procedure)

1. SCOPE

This standard applies to the product defined in Section 2 below and offered for direct consumption including for catering purposes or for repacking if required. It does not apply to the product when indicated as being intended for further processing.

2. DESCRIPTION

2.1 PRODUCT DEFINITION

Fermented Soybean Paste is a fermented food whose essential ingredient is soybean. The product is a paste type which has various physical properties such as semi-solid and partly retained shape of soybean and which is manufactured from the ingredients stipulated in Sections 3.1.1 and 3.1.2 through the following processes:

(a) Boiled or steamed soybeans, or the mixture of boiled or steamed soybeans and grains, are fermented with naturally occurring or cultivated microorganisms;

(b) Mixed with salt or brine and others;

(c) The mixture or solid part of the mixture shall be aged for a certain period of time until the quality of the product meets the requirements stipulated in Section 3.2 Quality Factors; and

(d) Processed by heat, in an appropriate manner before or after being hermetically sealed in a container, so as to prevent spoilage.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 COMPOSITION

3.1.1 Basic Ingredients

(a) Soybeans

(b) Salt

(c) Potable water

(d) Naturally occurring or cultivated microorganisms (Bacillus spp. and/or Aspergillus spp., which are not pathogenic and do not produce toxins)

3.1.2 Optional Ingredients

(a) Grains and/or flour (wheat, rice, barley, etc.)

(b) Yeast and/or yeast extracts

(c) *Lactobacillus* and/or *lactococcus*

(d) Distilled ethyl alcohol derived from agricultural products (tapioca, sugar cane, sweet potato, etc.)

(e) Sugars

(f) Starch syrup

(g) Natural flavouring raw materials (powder or extract from dried fish or seaweed, spices and herbs, etc.)

3.2 QUALITY FACTORS

	Fermented soybean paste manufactured with soybean only	Fermented soybean paste manufactured with soybean and grains
Total nitrogen (w/w)[1]	No less than 1.6 %	No less than 0.6 %
Amino nitrogen (w/w)	No less than 0.3 %	No less than 0.12 %
Moisture (w/w)	Not more than 60 %	

The product shall have the flavour, odour, colour and texture characteristic of the product.

3.3 CLASSIFICATION OF "DEFECTIVES"

Any container that fails to meet the applicable quality requirements, as set out in Section 3.2, should be considered a "defective".

3.4 LOT ACCEPTANCE

A lot should be considered as meeting the applicable quality requirements referred to in Section 3.2, when the number of "defectives", as defined in Section 3.3, does not exceed the acceptance number (c) of the appropriate sampling plans.

4. FOOD ADDITIVES

Acidity regulators, antioxidants, colours, flavours enhancers, preservatives, stabilizers and sweeteners listed in Table 3 of the *Codex General Standard for Food Additives* (CODEX STAN 192-1995) are acceptable for use in food conforming to this standard.

4.1 ACIDITY REGULATORS

INS No.	Name of Food Additive	Maximum Level
336(i)	Monopotassium tartrate	Limited by GMP

4.2 ANTIOXIDANTS

INS No.	Name of Food Additive	Maximum Level
539	Sodium thiosulphate	30 mg/kg as sulphur dioxide

4.3 COLOURS

INS No.	Name of Food Additive	Maximum Level
101(i)	Riboflavin, synthetic	10 mg/kg

4.4 PRESERVATIVES

INS No.	Name of Food Additive	Maximum Level
200	Sorbic acid	1000 mg/kg as sorbic acid, singly or in combination
202	Potassium sorbate	
203	Calcium sorbate	
210	Benzoic acid	1000 mg/kg as benzoic acid, singly or in combination
211	Sodium benzoate	
212	Potassium benzoate	

4.5 SWEETENERS

INS No.	Name of Food Additive	Maximum Level
950	Acesulfame potassium	350 mg/kg
954	Sodium saccharin	200 mg/kg

4.6 PROCESSING AIDS

INS No.	Name of Processing Aid

[1] The nitrogen conversion factor of 5.71 should be used.

1101(i)	Protease
	Hemicellulase
1104	Lipase
472c	Citric and fatty acid esters of glycerol
270	Lactic acid
452(i)	Sodium polyphosphates, glassy
452(ii)	Potassium polyphosphates

5. CONTAMINANTS

The products covered by this Standard shall comply with the maximum levels of the *Codex General Standard for Contaminants and Toxins in Foods* (CODEX/STAN 193-1995).

The products covered by this Standard shall comply with the maximum residue limits 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 product should comply with any microbiological criteria established in accordance with the *Principles for the Establishment and Application of Microbiological Criteria for Foods* (CAC/GL 21-1997).

7. WEIGHTS AND MEASURES

7.1 MINIMUM FILL

The container should be well filled with the product which should occupy not less than 90% (minus any necessary head space according to good manufacturing practices) of the water capacity of the container. The water capacity of the container is the value of distilled water at 20ºC which the sealed container will hold when completely filled. Taking into account various characteristics of the products, minimum fill may not be applied to some types of products.

7.2 CLASSIFICATION OF DEFECTIVES

A container that fails to meet the requirement for minimum fill of section 7.1 should be considered as a "defective".

7.3 LOT ACCEPTANCE

A lot should be considered as meeting the requirements of section 7.1 when the number of "defectives", as defined in section 7.2 does not exceed the number (c) of the appropriate sampling plan.

8. LABELLING

The product covered by the provisions of this standard shall be labelled in accordance with the *Codex General Standard for the Labelling of Prepackaged Foods* (CODEX STAN 1-1985).

8.1 PRODUCT NAME

The name of the product shall be "Fermented Soybean Paste". Other names may be used if allowed by national legislation in the country where the product is consumed. The name of the product may include the name of an ingredient which characterizes the product.

8.2 "HALAL" CLAIM

Claims on "Halal" fermented soybean paste shall follow the appropriate section of the *Codex General Guidelines for Use of the Term "Halal"* (CAC/GL 24-1997).

8.3 LABELLING OF NON-RETAIL CONTAINERS

Information for non-retail containers shall be given on the container or in accompanying documents, except that the name of the product, lot identification and the name and address of the manufacturer, packer or distributor, as well as storage instructions, shall appear on the container. However, lot identification, and the name and address of the manufacturer, packer or distributor may be replaced by an identification mark, provided that such a mark is clearly identifiable with the accompanying documents.

9. METHODS OF ANALYSIS AND SAMPLING

9.1 DETERMINATION OF TOTAL NITROGEN

According to AOAC 984.13.

9.2 DETERMINATION OF AMINO NITROGEN

According to AOAC 920.154 B (*Sorensen* Method) on the following conditions:

Preparation of test samples

Weigh 2 g of sample into a 250 ml beaker and mix the sample with 100 ml of cold (15°C) NH_3-free H_2O and then stir the mixture for 60 min. Next, decant the mixture through a quantitative filter and collect the filtrate in a 100 ml volumetric flask.

Endpoint

A pH meter shall be used to determine the endpoint instead of optical verification of colours.

9.3 DETERMINATION OF MOISTURE

According to AOAC 934.01 at a drying temperature of 70ºC or lower.

APPENDIX V

PROPOSED DRAFT REGIONAL STANDARD FOR EDIBLE SAGO FLOUR (N06-2007)

(At Step 5 of the Procedure)

1. SCOPE

This standard applies to Edible Sago Flour obtained from the processing of the pith or soft core of palm tree (*Metroxylon* sp.) intended for direct human consumption. This standard does not apply to products obtained from cassava tubers (tapioca), which are called sago flour in some region.

2. DESCRIPTION

2.1. Product Definition

Edible Sago flour is the product prepared from the pith or soft core of palm tree be like sago palm (*Metroxylon* sp.) by a mechanical treatment (pounding, grinding, milling) followed by soaking and settling, then drying.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1. QUALITY CRITERIA – GENERAL

3.1.1. Edible Sago flour shall be free from abnormal flavours, odours, and living insect.

3.1.2. It must be free from filth (impurities of animal origin including dead insects) and other extraneous matters.

3.1.3. It shall be free from other starch besides sago starch.

3.2. QUALITY CRITERIA – SPECIFIC

3.2.1.	Moisture content	13% m/m max
3.2.2.	Ash Inorganic extraneous matter	0.5% m/m max
3.2.3.	Acidity (mg KOH/100 g)	220 max
3.2.4.	Starch content	65% m/m min
3.2.5.	Crude fibre	0.1% m/m max
3.2.6.	Particle size	not less than 95% flour shall pass through a 100 mesh sieve
3.2.7.	Other starches	0

4. FOOD ADDITIVES

Flour treatment agents used in accordance with Tables 1 and 2 of the *Codex General Standard for Food Additives* (CODEX STAN 192-1995) in food category 06.2.1 “flours” are acceptable for use in foods conforming to this standard.

or

4.1 FLOUR TREATMENT AGENTS

INS	Name of Additive	Maximum Level
220	Sulfur dioxide	200 mg/kg as residual SO_2
221	Sodium sulfite	
222	Sodium hydrogen sulfite	
223	Sodium metabisulfite	
224	Potassium metabisulfite	
225	Potassium sulfite	

INS	Name of Additive	Maximum Level
227	Calcium hydrogen sulfite	
228	Potassium bisulfite	
539	Sodium thiosulfate	
925	Chlorine	2 500 mg/kg (treatment level)
926	Chlorine dioxide	2 500 mg/kg (treatment level)
927a	Azodicarbonamide	45 mg/kg
928	Benzoyl peroxide	75 mg/kg
1100	alpha-Amylase from *Aspegillus orizae* var.	GMP
1101(i)	Protease	GMP

5. CONTAMINANTS

The products covered by this Standard shall comply with the maximum levels of the *Codex General Standard for Contaminants and Toxins in Foods* (CODEX/STAN 193-1995).

The products covered by this Standard shall comply with maximum residue limits 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 any 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 Prepackaged Foods* (CODEX STAN 1-1985). In addition, the following specific provisions apply:

7.1. NAME OF THE PRODUCT

The name of the product to be shown on the label shall be “Edible Sago Flour”.

7.2. LABELLING OF NON-RETAIL CONTAINERS

Information for non-retail container shall either be given on the container or in accompanying documents, except that the name of the product, lot identification and the name and address of the manufacturer or packer shall appear on the container. However, lot identification and the name and address of the manufacturer or packer may be replaced by identification mark, provided that such a mark is clearly identifiable with the accompanying documents.

8. PACKAGING

8.1. Edible Sago Flour shall be packaged in containers which will safeguard the hygienic, nutritional, technological, and organoleptic qualities of the product.

8.2. The containers, including packaging material, shall be made of substances which are safe and suitable for their intended use. They should not impart any toxic substances or undesirable odour or flavour to the product.

9. METHODS OF ANALYSIS AND SAMPLING

9.1. DETERMINATION OF MOISTURE CONTENT

According to ISO 712 (1985).

9.2. DETERMINATION OF ASH (INORGANIC EXTRANEOUS MATTERS)

According to ISO 2171 (1980) – Cereals, Pulses and Derived Products – Pulses and Derived Products – Determination of Ash (Type I Method).

9.3. DETERMINATION OF ACIDITY (mg KOH/100g)

According to AOAC.2005.939.05C.

9.4. DETERMINATION OF CRUDE FIBRE

According to ISO 6541 (1981) – Determination of Crude Fiber Content – Modified Sharrer method

9.5. DETERMINATION OF STARCH CONTENT

According to AOAC.2005.920.44.

APPENDIX VI

STRATEGIC PLAN FOR THE COORDINATING COMMITTEE FOR ASIA (CCASIA) 2009-2014

INTRODUCTION

The importance of the Asian region in international food trade has long been recognized since more than half of the world population resides in the Asian region. The pace of economic development in these countries is undoubtedly amongst the highest in the world. There has been a significant increase in production of food from this region over the years. In line with this development, the need to produce safe and quality foods cannot be overemphasized. Towards this end, countries in the region have increasingly realized the importance of Codex in protecting the health of the consumers and ensuring fair practices in the food trade. In this regard, the participation of Asia countries in Codex forum has also increased significantly. However, the effectiveness of its member countries participation can still be further improved.

In order to maintain focus and properly coordinate the views of the countries in the region, the Strategic Plan for the CCASIA has been a long time felt need. The Strategic Plan for CCASIA has been formulated consistent with the goals, programme areas and the planned activities of the Strategic Plan being finalized by the Codex Alimentarius Commission. The regional strategic plan aims to fulfil amongst others the need for strengthening the national food regulatory system and greater coordination, enable better interaction among member countries and promote harmonization. The Plan also addresses food safety issues that affect the region. Due to the diverse levels of development of countries within the Asian region, the socio-economic status of the population as well as the differences in the regulatory system, the strategic plan has also taken into account the need to extend technical assistance to members to enable them to implement and accomplish the measures as outlined in the Strategic Objectives.

GOAL

To strengthen the food safety infrastructure of all member countries of Asia and the region's contribution to the work of the Codex Alimentarius Commission.

STRATEGIC OBJECTIVES

Objectives 1: To develop and strengthen national food regulatory system and Codex Contact Point and/or National Codex Committee		
Actions	**Responsible party**	**Timeline**
1.1 - To identify capacity-building needs in national food regulatory system and to identify the resources required including funding.	Member countries	2009-2010
1.2 - To organise technical exchange programmes amongst member countries of the region on a mutual basis.	Interested member countries	2009-2014
1.3 - To identify the capacity-building needs of the Codex Contact Points to facilitate and strengthen the implementation and participation in Codex work, and to identify the resources required including funding.	Member countries	2009-2010
1.4 - To assist CCASIA Member Countries in developing and strengthening national food regulatory system and Codex Contact Point and/or National Codex Committee such as mentoring and training programme with the assistance of FAO/WHO and other international organizations.	Member countries with the required capability	Initiate by 2010

1.5 - To organise on-the-job training at Codex Contact Points of member countries to observe structural work programme and implementation processes with the assistance of FAO/WHO and other international organizations.	Member countries with the required capability	Initiate by 2010
1.6 - To conduct national workshops on effective functioning of Codex Contact Points and National Codex Committee.	Interested member countries	2009-2014
1.7 - To conduct regional workshops on effective functioning of Codex Contact Points and National Codex Committee with the support of FAO, WHO and other international organizations.	Coordinator	Initiated by 2010
Objective 2. To strengthen communication & coordination amongst the CCASIA members, with other regions and Codex Secretariat as well as other relevant organizations		
Actions	**Responsible party**	**Timeline**
2.1 - To maintain an up-to–date directory of the National Codex Contact Points of the CCASIA member countries.	Coordinator	Initiate by 2009
2.2 - To optimize the use of electronic communication systems in countries of the region by i) conducting e-discussions amongst member countries on issues of mutual interest from time to time ii) sharing of national positions/written comments on issues of interest to the region on a regular basis iii) encouraging the development of a web page for each contact point iv) promoting regional networking among Codex Contact Points to improve communication and share experiences on Codex and related issues.	Coordinator and member countries	Initiate by 2009
2.3 - To update and maintain a virtual page for CCASIA and to encourage its use.	Interested member countries	Initiate by 2010
Objective 3. To achieve maximum and effective participation of member countries in the activities of CCASIA, Codex Alimentarius Commission and its subsidiary bodies		
Actions	**Responsible party**	**Timeline**
3.1 - To organize informal meetings of CCASIA prior to Codex meetings to develop common position, where possible, on issues of interest as well as to update on national and regional activities.	Coordinator	2009-2014
3.2 - To discuss Codex issues of interest to the region including those issues arising from Commission and other Codex subsidiary bodies during CCASIA sessions.	Coordinator and Member countries	2009-2014
3.3 - To seek funding to participate in Codex Meetings and support other Codex activities from “FAO/WHO Project and Fund for Enhancing the Participation of Developing Countries in the Work of Codex”, as well as other sources funded by WHO, FAO, UNDP, STDF and other international organizations.	Member countries	2009-2014
Objective 4. To strengthen scientific and technical capacities of member countries in the region		
Actions	**Responsible party**	**Timeline**
4.1 - To identify and prioritize food safety and Codex issues that affect the region and where appropriate seek the assistance of FAO/WHO for scientific advice.	Member countries	2009-2014
4.2 - To develop a list of experts and institutions available in the region which can provide the required scientific/technical expertise.	Coordinator	Complete by 2009

4.3 - To establish e-Working Groups to address prioritized regional issues.	Interested member countries	Initiate by 2010
4.4 - To collate and generate quality data on issues of interest to the region and submit to the Joint FAO/WHO expert bodies and consultation. FAO and WHO to assist countries in this activity in line with the Working Principles for Risk Analysis for Application in the Framework of the Codex Alimentarius Commission.	Lead countries	Initiate by 2010
4.5 - To promote the consistent application of risk analysis principles at the national level.	Member countries	2009-2014
4.6 - To organize and conduct regional workshops/training courses with assistance of FAO/WHO and other international organizations to facilitate the development of the technical capacity of the members of the region including risk analysis.	Facilitating countries	Initiate by 2009
4.7 - To establish scientific and technical networks amongst the experts and institutions in the countries of the region.	Interested member countries	Initiate by 2010
Objective 5. To promote use of Codex standards and related texts as a basis for national legislation		
Actions	**Responsible party**	**Timeline**
5.1 - To train technical personnel and policy makers responsible for the elaboration of food safety policy (including regulations) on the significance of and need to consider Codex standards and related texts, with technical assistance from FAO/WHO.	Member countries	2009
5.2 - To increase awareness on the importance of Codex amongst relevant stakeholders i.e. government, industries, consumers, academia and professional bodies.	Member countries	2009-2014
5.3 - To assist member countries in terms of capacity building to harmonize national legislation with that of Codex with assistance of FAO/WHO and other international organizations.	Member countries	2009-2014
Objective 6. To develop and/or review Codex standards and related texts taking into account regional interests		
Actions	**Responsible party**	**Timeline**
6.1 - To convene informal meeting (physical or electronic) to address issues of common interest to the region as and when necessary.	Coordinator on the recommendation of interested member country	2009-2014
6.2 - To identify specific food products of interest to the region that requires standard to be developed in order to protect the health of the consumers and ensure fair practices in food trade	Interested member countries	2009-2014