

CODEX ALIMENTARIUS COMMISSION

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Food and Agriculture
Organization of the
United Nations



World Health
Organization

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REP23/ASIA

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX ALIMENTARIUS COMMISSION

46th Session

27 November – 2 December 2023

REPORT OF THE 22nd SESSION OF THE FAO/WHO COORDINATING COMMITTEE FOR ASIA

Virtual

12, 13, 14, 17, 18 and 21 October 2022

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SUMMARY AND STATUS OF WORK

Responsible Party	Purpose	Text/Topic	Code	Step	Para.
Members, CCEXEC83 and CAC45	Information/Action	Made contributions to the discussions on the operationalization of the SoP, the future of Codex, new food sources and production systems and monitoring the use of Codex standards, and engage in informal discussions about zilpaterol hydrochloride			28(iii) and 34(iv)
CCEXEC84	Action	Guidance on: <ul style="list-style-type: none"> • how to address new work proposals, which cover processed (and often ready-to-eat) products mainly produced in the region and traded globally and for which no appropriate commodity committee existed or was currently active; and • whether there was a need to develop standards for such processed products individually or take a more horizontal or group approach in light of the rapid developments in food processing technologies. 			115
CAC45	Appointment	Recommended that China be re-appointed as Coordinator for Asia			103
Members, CCEXEC85 and CAC46	Adoption	Proposed draft regional standard for soybean products fermented with <i>Bacillus</i> species	N02-2020	5/8	50(i), App.V
		Proposed draft regional standard for cooked rice wrapped in plant leaves	N04-2020	5/8	83(i), App.VII
		Proposed draft regional standard for quick frozen dumpling	N03-2020	5	70(i), App.VIII
	Information	The standard operating procedure (SOP) for CCASIA			96, App.IX
CAC46	Adoption	Amendment to the labelling provisions for non-retail containers in relevant CCASIA regional standards	CXS 294R-2009, CXS 298R-2009, CXS 301R-2011, CXS 306R-2011, CXS 323R-2017		28(iv), App.II
CCFA CCFL CCMAS	Endorsement/ Information	Relevant sections of the: <ul style="list-style-type: none"> • Proposed draft regional standard for soybean products fermented with <i>Bacillus</i> species • Proposed draft regional standard for cooked rice wrapped in plant leaves 			50(ii), App.V 83(ii), App.VII
FAO/WHO and Members	Information/Action	<u>Keynote address</u> Recognized that this region had the capacity to make greater contributions to food safety in the global context; highlighted the importance of ongoing cooperation and capacity development; noted the importance of information and studies on the burden of foodborne disease and the related economic impact as well as working to build trust among consumers, through behavioural studies and improved communication			14
		<u>Food safety and quality situation in the region</u> Noted both the positive and negative aspects of the COVID-19 pandemic, and highlighted the importance of maintaining some of the good hygienic practices implemented during the pandemic; acknowledged that experiences during the pandemic were not unique to the region; noted the innovation in food processing and technology, food sales and distribution and inspection and audit driven by the pandemic and highlighted the need to consider how to address these within Codex; and recognized the usefulness of sharing good practices and country experiences			18

Responsible Party	Purpose	Text/Topic	Code	Step	Para.
Coordinator, Members and Codex Secretariat	Information/Action	<u>Monitoring of the implementation of the Global Codex Strategic Plan 2020- 2025</u> Noted the activities conducted in the region between 2020 and the first half of 2022; agreed, upon further improvement of the score sheet for prioritization, to use it as a tool to facilitate discussions among Member Countries on issues of interest to the region and prioritization of these issues; agreed the proposed regional work plan for 2022-2024; noted the outcome of the CCASIA22 satisfaction survey on regional communications; and agreed the regional communications work plan for 2022-2024			42, Apps III, IV and V
		<u>Codex work relevant to the region</u> noted that “novel foods” had been promoted, produced and tested in many Asian countries and regulating these foods was an emerging issue and encouraged Members to actively participate in and effectively utilize the CCASIA informal meetings and share common and long-term concerns or interests; recommended the Coordinator work together with the CTF Secretariat and WHO country offices to organize a webinar			34(i, ii, iii)
India and CCASIA23	Resubmitting	Proposal for the development of a regional standard for traditional sweets		-	100
Republic of Korea, China and CCASIA23	Resubmitting	Proposal for the development of a regional standard for cooked rice Proposal for the development of a regional standard for canned congee Requested to examine the possibility of combining both proposals		-	114

LIST OF ACRONYMS

APEC	Asia Pacific Economic Cooperation
AQL	Acceptable Quality Level
ASEAN	Association of Southeast Asian Nations
AMR	Antimicrobial Resistance
CAC	Codex Alimentarius Commission
CCASIA	FAO/WHO Coordinating Committee for Asia
CCEXEC	Executive Committee of the Codex Alimentarius Commission
CCFA	Codex Committee on Food Labelling
CCFH	Codex Committee on Food Hygiene
CCFIC	Codex Committee on Food Import and Export Inspection and Certification Systems
CCFL	Codex Committee on Food Labelling
CCMAS	Codex Committee on Methods of Analysis and Sampling
CCNFSDU	Codex Committee on Nutrition and Foods for Special Dietary Uses
CFSA	China National Center for Food Safety Risk Assessment
CRD	Conference Room Document
CTF	Codex Trust Fund
EWG	Electronic Working Group
FAO	Food and Agriculture Organization of the United Nations
GSFA	General Standard for Food Additives
SDGs	Sustainable Development Goals
SOP	Standard Operating Procedure
SoP	Statements of Principle
SPS	Sanitary and Phytosanitary
TBT	Technical Barriers to Trade
VWG	Virtual Working Group
WFSD	World Food Safety Day
WHO	World Health Organization
WTO	World Trade Organization

INTRODUCTION

1. The FAO/WHO Coordinating Committee for Asia held its Twenty-second Session (CCASIA22) virtually on 12, 13, 14, 17, 18 and 21 October 2022 at the kind invitation of the Government of the People's Republic of China. Ms Jing Tian, Researcher, China National Center for Food Safety Risk Assessment (CFSA), chaired the session, which was attended by 12 Member Countries, 5 Member Countries and one Member Organisation from outside the Region, and 2 Observer organizations. The list of participants is included in Appendix I.

OPENING¹

2. Dr Haichao Lei, Vice Minister of the National Health Commission of the People's Republic of China, opened the meeting and welcomed participants on behalf of China. through a pre-recorded audio message. After introducing the national efforts and achievements in terms of food safety control and the transformation from a "safe diet" to a "healthy diet" in China, he commended the Codex Alimentarius Commission (CAC) for its efforts in evolving its working modalities in the context of the COVID-19 pandemic and exploring the relevance of new trends of global economic development to its standard setting work. He also expressed the commitment of the Chinese government to serve as the Regional Coordinator for Asia and actively perform its duties with the support of Asian countries.
3. Dr Masami Takeuchi, Food Safety Officer, Food Systems and Food Safety Division, FAO, and Mr. Gyanendra Gongal, Senior Public Health Officer, WHO Regional Office for South East Asia, welcomed the attendees on behalf of FAO and WHO respectively. The meeting was also addressed by Mr Steve Wearne, Chairperson, CAC and Mr Tom Heilandt, Codex Secretary.

ADOPTION OF THE AGENDA (Agenda Item 1)²

4. CCASIA22 adopted the provisional agenda as its agenda for the session and agreed to consider the following topics under Agenda Item 13 (Other Business) subject to the availability of time:
 - Development of a regional standard for cooked rice (Proposal of the Republic of Korea)³; and
 - Development of a regional standard for canned congee (Proposal of China)⁴

KEYNOTE ADDRESS: EMERGING ISSUES IN FOOD SAFETY IN THE REGION (Agenda Item 2)⁵

5. The Representative of FAO, speaking on behalf of FAO and WHO, introduced the item, recalling the role of the keynote address to stimulate and promote active discussion and information sharing on common, emerging or topical issues of interest to the region related to food safety and Codex work.
6. The keynote address was delivered by two speakers, Professor Purwiyatno Hariyadi, Department of Food Science & Technology, IPB University (Bogor Agricultural University), Indonesia and Dr Ning Li Director-General of the CFSA who together brought different perspectives to the topic of emerging issues on food safety in the region.
7. Professor Hariyadi highlighted the challenges the world is facing in terms of ensuring availability of sufficient safe and nutritious food, stressing among these challenges the three "Cs" of climate change, COVID-19 pandemic and conflict. Considering how we might respond to such challenges, he reflected on the role of new technologies in an effort to produce more with less and the use of new or underutilized food sources including both terrestrial and aquatic plant species and edible insects.
8. In responding to the challenges, he also emphasized that food safety needed to be a prerequisite, whatever the food source. He further addressed the changing demands related to food safety which no longer just related to physiological safety in terms of causing no harm to the body, but also their psychologically safety, in that they do not negatively affect, culture, beliefs or religion. From the perspective of Codex work, he underlined the importance of finding the balance between domestic and international needs in terms of food safety efforts and that it was important that the stringency of standards did not lead to increased food prices, which could affect food availability.
9. Finally, in looking to the future, he highlighted the needed to consider Codex work in the context of the Sustainable Development Goals (SDGs), and their impact on global sustainability in terms of food loss and

¹ CRD1 (Opening remarks)

² CX/ASIA 22/22/1

³ CRD5 (Republic of Korea)

⁴ CRD9 (China)

⁵ CX/ASIA 22/22/2

waste, human and planetary health, promotion of local and traditional foods as well as healthier diets.

10. Dr Li reflected on the great efforts that had been made in recent years to collect data to better understand both the current and emerging food safety challenges. In this context, she noted that what were considered traditional risks continue to remain a challenge for example microbial hazards, poisonous fungi as well as pesticide residues and contamination with environmental contaminants such as heavy metals.
11. In addition, she drew attention to some of the emerging risks related to changes in eating habits and increased consumption of raw foods, the impact of climate change such as an increase in paralytic shellfish poisoning and the need for more research and data to better understand food allergens and how they can be managed. Recognizing the emergence of new foods such as cell-based foods, she underscored the need for risk assessment approaches to ensure that even as new food sources and production technologies emerge, the trade in safe food can be ensured. In this context, she highlighted the investment China is making in surveillance and risk assessment.
12. As a final issue, she noted the challenges posed by the current infodemics, and how the rapid spread of information through social media can cause unfounded panic about the safety of the food supply. Moving forward she underlined the role of social governance where all players involved in the food chain were aware of their role; the importance of being to respond to innovation from a regulatory perspective; the need to establish trusted communication channels with consumers; and the opportunity for cooperation across the region in terms of data, risk assessment approaches, ideas and insights in order to be able to manage emerging issues in a timely manner.

Discussion

13. Members welcomed and appreciated the keynote addresses and in the subsequent discussion among delegates, FAO, WHO and the keynote speakers, the following aspects were highlighted:
 - the contribution of Codex in the context of promotion of fair trade to respond to the increasing importance of psychological aspects of food safety;
 - how data collection at the national level can contribute to food safety worldwide, and the importance of ensuring the quality of that data, noting that good quality data collection in the region was possible as had been shown in the case of arsenic in rice;
 - the need to consider how to work better together as a region to address data collection for example through the establishment of a centre of excellence on data collection to facilitate harmonization of approaches and methodologies;
 - the importance of having more information on disease burden and the economic impact unsafe food and foodborne disease in order to gain political attention;
 - the value of also looking at the economic benefits to taking action to apply standards and improve food safety;
 - the increasing relevance of climate change and the need to collect more data on its impact on food production, food safety and food security;
 - the ongoing challenges posed by chemical contaminants in food including for international trade and market access; and
 - the need to work on fundamental food safety communication, not only “risk” communication, noting that if the authorities are not communicating effectively to consumers and building trust, information, which is not necessarily reflective of the food safety situation, will be provided from other sources and that better understanding of consumer through the use of behavioural science could be useful in this regard.

Conclusion

14. CCASIA22:
 - i. expressed appreciation to Prof. Purwiyatno Hariyadi and Dr. Ning Li for their keynote addresses and to the participants for the open discussion;
 - ii. recognized that this region had the capacity to make greater contributions to food safety in the global context based on their existing expertise and practices;
 - iii. highlighted the importance of ongoing cooperation and capacity development in terms of the generation and collation of good quality data and ensuring its availability for use at international level (e.g. GEMS/food, Codex);

- iv. noted the importance of information and studies on the burden of foodborne disease and the related economic impact including the positive impact of food safety measures to support policy makers in investing in food safety and make informed decisions in the context of food systems transformation and the achievement of the SDGs; and
- v. noted the importance of working to build trust among consumers, through behavioural studies and improved communication to increase confidence in the safety of the food supply and provide trusted communication channels for consumers.

FOOD SAFETY AND QUALITY SITUATION IN THE REGION: TOWARDS A BETTER NORMAL. LESSONS LEARNED FROM THE PANDEMIC AND VIEWS FROM THE COUNTRIES (Agenda Item 3)⁶

15. The Representative of FAO introduced part A of the working document, highlighting the results of a short informal survey conducted by FAO and WHO among Members in the region entitled CCASIA22: towards a better normal, which tried to check the pulse of the region in relation to the impact of the COVID-19 pandemic on food safety. She highlighted that from among the respondents which equated to 60 percent of Members in the region, almost everyone noted some kind of silver lining in terms of food safety, for example increased awareness of hygiene, improved hand washing, sanitization, etc. However, challenges were also identified, in particular, there was confusion regarding the food safety risk from COVID-19 and communication challenges in addressing this were identified. Moving forward, she noted the importance of reflecting on the lessons learned to ensure preparedness for future pandemics or other crises.
16. The Representative of WHO, recalling both the positive and negative effects of the pandemic on food safety underlined that there was now an opportunity to promote and retain good practices developed during the pandemic, such as some of the public health social measures related to hygiene (e.g. mask wearing and hand washing) in different types of food business, including traditional food markets, which had multiple benefits beyond food safety. He underscored the huge challenges posed by the infodemics during the COVID-19 pandemic and the uncertainty on the scientific findings as an important contributor and recalled the words of the WHO Director General that our greatest enemy was not COVID-19 but fear, stigma and rumours spread through social media. He underlined the efforts of FAO and WHO in the region, including the use of World Food Safety Day (WFSD), to address food safety and COVID-19 myths, noting that rumours negatively affected food businesses and presented new challenges for regulators. He also highlighted positive developments during the pandemic such as the innovation areas of online shopping and food delivery and noted the challenge now was how to regulate these areas. Moving forward, the importance of enhancing risk communication to dispel and eventually prevent rumours and facilitating experience sharing among Members in the region to support each other's efforts was underlined.

Discussion

17. Discussions focused on the three questions presented in the working document, related to lessons learned from the pandemic, the identification of any pandemic/food safety related issues unique to the region and whether there was a need for more technical guidance and support in certain areas. Some concerns were expressed at the late publication of the working document and the status of the information in the survey. The Representative of FAO confirmed that the survey information was only intended to provide topics for discussion and not to be considered the official position of any Members and agreed to revise the working document with insertion of a disclaimer to this effect. During the discussions, Members raised the following points.

Lessons learned

- While having a negative economic impact, the pandemic drove innovation and change, which warrants further discussion and follow-up.
- There was a need for better understanding on the impact of the pandemic which drove changes in the food industry, e.g. pre-cooked foods, in response to customer needs when dining outside the home was no longer option and this now presents a challenge for regulation. In this context it was noted that two of the new work proposals for consideration by CCASIA22 were pre-cooked foods and that it may be appropriate to consider whether an overarching and future-proof approach, focussing on the technology rather than individual products might be more appropriate.
- The pandemic led to a greater focus on personnel in the food industry and the interaction between personnel and food. This has led to changes in regulation in some countries in the region, particularly in relation to personnel working in the food cold-chain.
- The pandemic has led consumers to pay more attention to personal hygiene and sanitation, like hand washing before dining, and there is a need to promote maintenance of such habits.

⁶ CX/ASIA 22/22/3 Rev.

- The pandemic highlighted the need to follow in particular the Codex horizontal standards and it could be useful to share country experiences in use of these texts. Reference was made to a case study illustrating the implementation of the *Codex General Principles on Food Hygiene* (CXC 1- 1969) in one country in the region⁷.
- It was considered a good idea to find ways of sharing best practices applied and experiences of Members during the pandemic to facilitate the uptake of lessons learned.

Pandemic/food safety related issues unique to the region

- The food safety related challenges faced during the pandemic were not considered unique to the region and some of these issues are now been addressed internationally e.g. remote audits, internet sales reflecting the international nature of the issues.

Technical guidance and support in certain areas

- Similarly, while considering issues such as hygiene in the online ready-to-eat food retail sector and traditional food markets, no regionally specific work was identified in terms of technical guidance, and CCASIA was reminded that there was a proposal for new work related to traditional food markets⁸ up for consideration by the 53rd Session of Codex Committee on Food Hygiene (CCFH53) later in the year in December 2022 and Members were encourage to review the proposal and provide comments.

Conclusion

18. CCASIA22:

- i. noted both the positive and negative aspects of the COVID-19 pandemic, and highlighted the importance of maintaining some of the good hygienic practices implemented during the pandemic e.g. hand washing and mask wearing, which could have broader health benefits beyond food safety;
- ii. acknowledged that experiences during the pandemic were not unique to the region and there was an opportunity to work internationally on areas of follow-up should needs arise;
- iii. noted the innovation in food processing and technology, food sales and distribution and inspection and audit driven by the pandemic and highlighted the need to consider how to address these within Codex (e.g. processing innovation related to cooked foods) and engage in ongoing relevant Codex work for example in Codex Committee on Food Import and Export Inspection and Certification Systems (CCFICS) (remote audit) and Codex Committee on Food Labelling (CCFL) (internet sales/e-commerce); and
- iv. recognized the usefulness of sharing good practices and country experiences on addressing food safety in the context of pandemic, as well as in the application of Codex texts at national level and capturing lessons learned through, for example, concrete case studies for future reference, and agreed to explore possible ways to collect and share such case studies.

MATTERS ARISING FROM THE CODEX ALIMENTARIUS COMMISSION AND OTHER CODEX COMMITTEES (Agenda Item 4)⁹

19. CCASIA22 took note of the matters for information provided in document CX/ASIA 22/22/4 and noted the additional information presented and/or made comments as follows:

Matters for information

Application of the Statements of Principle Concerning the Role of Science in the Codex Decision-Making Process and the extent to which other factors are taken into account (SoP)

20. Mr Raj Rajasekar, the Vice-Chairpersons: of CAC, introduced the work on the application of the SoP undertaken at the Executive Committee of CAC (CCEXEC)¹⁰. He recalled that, despite the fact that the SoP had been around for years, there were few cases where the SoP was practically applied in the standard-setting work when there was general agreement on science but were different views on other factors. He emphasized that the intention of the CCEXEC work was to provide practical guidance and a flowchart to support operationalization of the SoP for use by the CAC and its subsidiary bodies when encountering such situations

⁷ <https://www.fao.org/3/cb8770en/cb8770en.pdf>

⁸ See Appendix 1 of CX/FH 22/53/9 available at <https://www.fao.org/fao-who-codexalimentarius/meetings/detail/it/?meeting=CCFH&session=53>

⁹ CX/ASIA 22/22/4; CRD10 Rev. (Proposed amendment to the labelling provisions for non-retail containers in relevant CCASIA regional standards); CRD14 (Republic of Korea)

¹⁰ REP22/EXEC1 para 69

where there were different views on factors other than science. He encouraged the Members of CCASIA to reflect on this work and actively contribute to discussions to address the application of the SoP.

The 60th Anniversary of the Codex Alimentarius Commission

21. The Codex Secretariat introduced the 60th Anniversary of CAC (Codex@60), recalling that CCEXEC82 encouraged Members and Observers to fully engage in celebrating Codex@60¹¹. The Secretariat highlighted the plans underway, noting that; the central theme of World Food Safety Day (WFSD) in 2023 would be “standards” and that events to celebrate Codex@60 would be held in conjunction with WFSD as well as CAC; that the annual Codex magazine in 2023 would be dedicated to Codex@60, and would include articles on the history of the Committees, and some of the key standards that Codex have developed over the past 60 years among others; and that an update of the design of Codex texts and the way they are referenced to ensure they are fit for purpose and digitally robust was underway. The Secretariat also recalled some proposals made by CCEXEC82 to celebrate Codex@60 ranging from the products that could be developed, the types of initiatives that could be implemented at national level and high-level events to confirm political support for Codex (which were already underway in two regions).
22. Members provided information on the various plans underway and proposals to celebrate the 60th anniversary and WFSD in 2023. These included:
 - implementation of symposia workshops and capacity building activities to raise awareness among national level stakeholders;
 - provision of historical records of engagement in and support of Codex work;
 - sharing experiences on the use of Codex texts;
 - showcasing Codex successes including those of the Codex Trust Fund (CTF);
 - using the opportunity of Codex subsidiary bodies in 2023 and WFSF to celebrate the 60th anniversary; and
 - designation of a single day of celebration for all Members in the region and the organization of a regional event to mark Codex@60.

Monitoring the use and impact of Codex Standards

23. The Codex Secretariat provided an overview of the work being undertaken to build a mechanism to monitor the use and impact of Codex texts. He explained that this work was in line with the Codex Strategic Plan 2020-2025, Goal 3 “increase impact through the recognition and use of Codex Standards”, and that the development of the monitoring and evaluation (M&E) framework as a means of assessing the use and impact of Codex texts was progressing in three directions:
 - A survey on the use of selected Codex texts and their impact to all Codex Members to be issued annually.
 - Work with the World Trade Organization (WTO) Secretariat to explore a collaborative monitoring and reporting framework in which Codex Texts have been highlighted in trade negotiations, Sanitary and Phytosanitary (SPS), Technical Barriers to Trade (TBT) notifications, specific trade concerns, and disputes, but also for disputes that were prevented thanks to Codex texts.
 - Tailored case studies to assess the use and impact of specific Codex texts within the context of a Member Country or observer.
24. The Secretariat encouraged Members of CCASIA to respond to the survey and ensure the involvement of their stakeholders at national level.

Matters for action

Adoption of the General Standard for the Labelling of Non-Retail containers of Foods and consequential amendments to the Procedural Manual

25. CCASIA22 agreed on the proposed revisions to the labelling provisions, to align with the recently adopted *General Standard for the Labelling of Non-Retail containers of Foods* (CXS 346-2021), in the *Regional Standards for Gochujang* (CXS 294R-2009), *Fermented Soybean Paste (Asia)* (CXS 298R-2009), *Edible Sago*

¹¹ REP22/EXEC1 para 129

Flour (Asia) (CXS 301R-2011) and *Chilli Sauce* (CXS 306R-2011), to replace the labelling provision for non-retail containers of foods with the standardized text:

“The labelling of non-retail containers should be in accordance with the *General Standard for the Labelling of Non-Retail Containers of Foods* (CXS 346-2021)”

26. CCASIA22 further agreed that the *Regional Standard for Laver Products* (CXS 323R-2017) contained a paragraph related to edible foreign matters, which was not covered by CXS 346-2021 that needed to be retained in addition to the standardized text.
27. CCASIA22 noted that these revisions would be forwarded to CAC46 for adoption due to insufficient time between CCASIA22 and CAC45.

Conclusion

28. CCASIA22:
 - i. took note of the information provided in the working document and the additional information provided by the Vice-Chairperson and the Codex Secretariat during the session;
 - ii. encouraged Members of CCASIA and Observers to actively plan and implement activities to celebrate the 60th anniversary to build awareness of Codex;
 - iii. encouraged Members of CCASIA to contribute to the discussions at CCEXEC including the operationalization of the SoP, the future of Codex, new food sources and production systems and monitoring the use of Codex standards, and engage in informal discussions about zilpaterol hydrochloride; and
 - iv. agreed to forward the revision to section on labelling of non-retail containers in the *Regional Standards for Gochujang* (CXS 294R-2009), *Fermented Soybean Paste (Asia)* (CXS 298R-2009), *Edible Sago Flour (Asia)* (CXS 301R-2011), *Chilli Sauce* (CXS 306R-2011) and *Laver Products* (CXS 323R-2017) to CAC46 for adoption (Appendix II).

CODEX WORK RELEVANT TO THE REGION (Agenda Item 5)¹²

29. The Coordinator presented this item and explained that in order to collect information regarding the engagement of Members in Codex work over the past two years (2020-2021), a survey had been conducted and 13 Members had responded. The Coordinator had summarized these responses and prepared the document which contained three parts: (i) Participation of CCASIA Member Countries in Codex Meetings, Electronic Working Groups (EWGs) and Virtual Working Groups (VWGs); (ii) Items that CCASIA Member Countries mainly focused on for meetings of the Codex committees; and (iii) Member Countries' opinions and comments on specific questions regarding Codex work.
30. The Coordinator highlighted the key findings pertinent to the questions on “Cross-cutting Topics for the Region and Possible Ways for Cooperation Regarding those Topics”, “Current and Emerging Issues” and “Difficulties/challenges in participation of the Codex work” and made corresponding recommendations.
31. Members expressed appreciation to the Coordinator and indicated their concurrence with the analysis.
32. In addition, Members made the following comments:
 - A harmonized definition for “new food sources” or “novel foods” should be developed; a safety assessment guideline and a systematic management system to the similar products in the future on these products should be established accordingly.
 - Some products included in CL 2022/06/OCS-CCEXEC (e.g., seaweed, plant-based protein alternatives and edible insects) were commonly consumed in the region; these products should not be considered “new” foods and development of standards for these products should not lead to any trade disruption. For that purpose, CCASIA Members should actively participate in the discussion on the development of such standards.
 - Some food ingredients (e.g., herbs) were traditionally treated as food and had been fully evaluated and consumed for a long time in some Asian countries so a mechanism could be explored to accelerate the assessment process and approval time for these products in other Asian countries.
 - Experiences on how to deal with the challenges of current and emerging issues e.g., antimicrobial resistance (AMR), online/e-commerce food business could be shared among Members.

¹² CX/ASIA 22/22/5; CRD14 (Republic of Korea)

- The virtual format of meetings should be maintained as it could facilitate the discussion with a lower cost for participants; both informal meetings and work by correspondence could be used as efficient communication tools among Members; the frequency of informal meetings on important topics relevant to the region should be increased.
- Codex working documents should become available in a timely manner to ensure effective participation as Members need sufficient time to consult with stakeholders.
- Efforts related to capacity building should be made not only in each country but also in the whole region.

33. The issue of lack of engagement of some countries in the region in Codex was also raised and it was considered that for the region to be more effective in Codex and have the regional voice heard, there was a need to be more active. This could be achieved through more efforts on awareness raising and capacity development, some of which had been hampered by the COVID-19 pandemic. It was noted that the CTF provided an opportunity for certain Members in the region to get support on building their capacity to engage in Codex and there were also opportunities to work with FAO and WHO in the region on this.

Conclusion

34. CCASIA22:

- i. noted that “novel foods” (e.g. plant-based meat and cultivated meat) had been promoted, produced and tested in many Asian countries and regulating these foods was an emerging issue; in this regard, Members in this region should provide valuable information;
- ii. encouraged Members to actively participate in and effectively utilize the CCASIA informal meetings and share common and long-term concerns or interests on Codex committee agenda items or other topics;
- iii. recommended the Coordinator work together with the CTF Secretariat and WHO country offices to organize a webinar for Members to better understand the relevant mechanism, application process and diagnostic tool to encourage and assist eligible countries to apply for CTF projects; and
- iv. agreed to bring to the attention of CCEXEC to the views of the Members on the Format of Codex Meetings, New Food Sources and Production Systems and the Application of the Statements of Principle concerning the Role of Science for consideration by the Committee and its respective sub-committees.

MONITORING THE IMPLEMENTATION OF THE GLOBAL CODEX STRATEGIC PLAN 2020-2025 (Agenda Item 6)¹³

35. The Coordinator presented the working document highlighting the progress that had been made to implement the regional work plan, despite the challenges such as those posed by the COVID-19 pandemic. She recalled that the region had agreed to focus on Goal 1 (Address current, emerging and critical issues in a timely manner); Goal 2 (Develop standards based on science and Codex risk-analysis principles) and Goal 3 (Increase impact through the recognition and use of Codex standards). She presented examples of some of the efforts that had been made under each of the priority goals including; the efforts to promote engagement in priority technical areas such as a Score Sheet to Prioritize the CCASIA Regional Issues and Needs; the leading efforts in the region with regard to new food sources and the development of the relevant science (e.g. cell-based food production systems); and the efforts within trade blocs such as the Association of Southeast Asian Nations (ASEAN) and Asia Pacific Economic Cooperation (APEC) to raise awareness on Codex texts and promote their adoption.
36. The Codex Secretariat presented the progress that had been made in the implementation of the regional communications work plan, which specifically supports Goal 3 of the Codex Strategic Plan 2020-2025 and commended the good progress of the region in this regard. She noted that there was still scope for improvement with currently only about 60 percent of the countries in the region active in supporting the communications work plan and presented the outcome of the survey undertaken among Members in the region to measure progress in implementing the plan (Appendix IV). In terms of communication approaches in the region, email was highlighted as the most used tool, and the importance of regular informal meetings was also highlighted.

¹³ CX/ASIA 22/22/6; CRD11 (Codex Secretariat and Regional Coordinator)

Discussion

37. Members expressed appreciation for the work undertaken and then proceeded to discuss each of the appendices included in the working document (CX/ASIA 22/22/6) as well as the communications work plan for the next two years (CRD11).

Appendix I Activities implemented in the CCASIA region between 2020 and the first half of 2022 to support the implementation of the Codex Strategic Plan 2020-2025

38. Members were appreciative of the efforts undertaken to implement the regional work plan and the progress made despite the challenges of COVID-19. It was clarified that the activities reported should cover the years of the implementation i.e. from 2020, and it was not appropriate to include activities that had taken place in 2019.

Appendix II Score Sheet to Prioritize the CCASIA Regional Issues and Needs

39. There was agreement in principle to the prioritization score sheet with a number of comments shared as follows:
- It was important that activities focused on the mandate of Codex and simply using the total score might not be optimal for prioritization and it might also be important to consider more contextual information.
 - It might be difficult to provide quantitative answers to all questions and the quantitative result should be supported with relevant background material.
 - Other committees had applied (e.g. CCFH) or are developing (e.g. Codex Committee on Nutrition and Foods for Special Dietary Uses (CCNFSDU)) similar approaches to prioritize their new work proposals.
 - It could be useful to pilot test the approach for new work proposals although that was not considered feasible or necessary at this session.
 - Further discussion on the score sheet via correspondence would be useful.

Appendix III Possible activities to be implemented in the CCASIA region between 2022 and 2024 to support the implementation of the Codex Strategic Plan 2020-2025

40. There was general agreement with the proposed work plan and in addition to some editorial changes for clarity; support for the inclusion of a regional activity in relation to Codex@60 was noted; and the importance of advising Members well in advance of any such event captured in the work plan.

Regional communications workplan for 2022-2024

41. There was general agreement to the work plan as proposed in CRD11, with editorial corrections to clarify the reporting timeframes.

Conclusion

42. CCASIA22:
- i. noted with appreciation the activities conducted in the region between 2020 and the first half of 2022 to support the implementation of the Codex Strategic Plan 2020-2025;
 - ii. agreed, upon further improvement of the score sheet for prioritization, to use it as a tool to facilitate discussions among Member Countries on issues of interest to the region and prioritization of these issues;
 - iii. agreed the proposed regional work plan for 2022-2024 to support implementation of the Codex Strategic Plan 2020-2025 (Appendix III);
 - iv. noted the outcome of the CCASIA22 satisfaction survey on regional communications (Appendix IV); and
 - v. agreed the regional communications work plan for 2022-2024 (Appendix V).

PROPOSED DRAFT REGIONAL STANDARD FOR SOYBEAN PRODUCTS FERMENTED WITH *BACILLUS SPECIES* (Agenda Item 7)¹⁴

43. Japan, as Chair of the EWG and VWG, introduced the item. He recalled that the scope of this work had been

¹⁴ CX/ASIA 22/22/7; CX/ASIA 22/22/7 Add.1 (Comments of Egypt, Malaysia, Philippines and Saudi Arabia); CRD2 (Report of the VWG meeting); CRD7 Rev. (Revised proposed draft regional standard (prepared by the EWG chair)); CRD12 (Indonesia); CRD13 (Thailand)

expanded from a single commodity i.e. *Natto* to a group of commodities with similar traits to ensure an inclusive approach before being approved as new work. He further recalled three rounds of consultations had been undertaken within the EWG followed by a VWG prior to CCASIA22 organized to address outstanding issues and stated that most of the issues had been resolved. The report of the VWG together with the updated text was presented in CRD2.

44. CCASIA22 agreed to consider CRD2 as the basis for discussion of this item.

Discussion

45. CCASIA22 considered the proposed draft standard section by section, introduced editorial corrections as appropriate, and made the following comments and decisions on respective sections.

Section 3.2. Quality Criteria

46. One Member proposed adding a definition of visible foreign matter to provide more clarity. While there was no standardized format for such a definition, CCASIA22 agreed to add a footnote to read “any visible objectionable foreign detectable matter or material not usually associated with the raw material used” to be consistent with the proposed draft regional standard for quick frozen dumpling.

Section 3.3. Component Requirement

47. CCASIA22 agreed on the deletion of the word “composition” in the sentence since the overarching title already included reference to Composition and specific aspects of composition were addressed in section 3.1.

Section 3.5. Lot Acceptance

48. CCASIA22 agreed to insert “with an Acceptable Quality Level (AQL) of 6.5” at the end of the sentence to be in line with the sampling plans included in CRD2.

Section 4. Food Additives

49. In response to a question on whether there was a need to forward the food additive provisions to Codex Committee on Food Additives (CCFA) for endorsement when no food additives were permitted, the Codex Secretariat clarified that procedurally endorsement was needed by CCFA even if in this case it was more a matter of information for CCFA.

Conclusion

50. CCASIA22 agreed to forward:
- i. the proposed draft standard for soybean products fermented with *Bacillus* species to CAC46 for adoption at Step 5/8 (Appendix VI); and
 - ii. the provisions on food additives, food labelling, and methods of analysis and sampling to CCFA, CCFL and Codex Committee on Methods of Analysis and Sampling (CCMAS) for endorsement respectively.

PROPOSED DRAFT REGIONAL STANDARD FOR QUICK FROZEN DUMPLING (Agenda Item 8)¹⁵

51. China, as Chair of both the EWG and the VWG, introduced the item and recalled the new work proposal on development of a regional standard for quick frozen dumpling submitted by China had been first considered at CCASIA20. CCASIA21 had agreed to recommend undertaking this new work, which had been approved by CAC43. He explained that after CCASIA21, the EWG had conducted three rounds of consultation and all comments received had been carefully studied. It was noted that consensus had been reached at a VWG convened prior to the session, the report of which was presented as CRD3.
52. CCASIA22 agreed to consider CRD3 as the basis for discussion of this item.

Discussion

53. CCASIA22 considered the proposed draft standard section by section, introduced editorial changes as appropriate, and made the following comments and decisions on respective sections.

Title

54. One Member proposed to include the dumpling product produced under normal freezing process since this type of product had been traded internationally and the scope of this standard should be made as broad as possible.

¹⁵ CX/ASIA 22/22/8; CX/ASIA 22/22/8 Add.1 (Comments of Japan, Malaysia, Philippines and ICUMSA); CRD3 (Report of the VWG meeting); CRD6 (Revised proposed draft regional standard (prepared by the EWG chair)); CRD12 (Indonesia); CRD13 (Thailand); CRD15 Rev. (Food additives for quick frozen dumpling)

55. The EWG Chair explained that: (i) according to the project document approved by CAC43, the scope of the standard was limited to “quick frozen dumpling”; and (ii) it was hard to ensure the product quality under normal freezing process since the dumpling wrappers could crack easily in the normal frozen process resulting in greater mechanical damage to the product, food cell rupture and juice outflow, thus affecting the maintenance of food flavour. This view was supported by other Members.
56. CCASIA22 agreed to retain the title of the standard unchanged.

Section 2.2. Process Definition

57. Noting the view that the temperature at the thermal center after thermal stabilization for some types of dumpling might be -5°C to ensure the quality of the product and prevent it from dehydrating, CCASIA22 agreed to remove the text that indicated “The quick freezing process shall not be regarded as complete unless and until the product temperature has reached -18°C at the thermal center after thermal stabilization.” and instead made reference to the definition in the *Code of Practice for the Processing and Handling of Quick Frozen Foods* (CXC 8-1976) as follows:

“Quick frozen dumpling shall be subjected to a quick freezing process, and maintained at -18°C or colder at all points in the cold chain, subject to permitted temperature tolerances.”

Insertion of a new section on Handling Practice¹⁶

58. Given the particularity of this product, one Member proposed to include the provision on handling practice, referring to such a provision in the *Standard for Quick Frozen Vegetables* (CXS 320-2015).
59. Another Member was of the view that the requirement on handling had been included in Section 6 Hygiene and it was unnecessary to repeat it.
60. The Codex Secretariat clarified that in some Codex standards such as the *Standard for Quick Frozen Vegetables* (CXS 320-2015), there was a difference between the section on hygiene and the section on handling practice, and with the section on hygiene related to the safety of the product while the section on handling practice was relevant to product quality. The Secretariat suggested CCASIA22 consider whether this situation was also applicable to the product covered by the standard.
61. CCASIA22 agreed to add a new section on handling practice as follows:

“The product shall be handled under such conditions as will maintain the quality during transportation, storage and distribution up to and including the time of final sale. It is recommended that during storage, transportation, distribution and retail, the product be handled in accordance with the provisions of the *Code of Practice for the Processing and Handling of Quick Frozen Foods* (CXC 8-1976).”

Section 4. Food Additives

62. In response to a question on whether the use of food additives in “fillings” and their “skins” was considered separately in the *General Standard for Food Additives* (GSFA, CXS 192-1995), the Codex Secretariat explained that in the GSFA, there were two Notes (i.e., Notes 370 and 349) specifically indicating the food additives were only for use in “skin” or “fillings”.
63. Noting that further discussions on the appropriateness of food category(ies) in the GSFA, the necessity to separate the use of food additives in the dough and the fillings, provide technological justifications for those food additives not covered by the GSFA, and include additional text to address the use of food additives in the ingredients in Section 3.1, CCASIA22 requested the EWG Chair to hold an informal in-session virtual meeting to clarify these questions and revise the section accordingly.
64. The EWG chair introduced the outcome of in-session virtual meeting in CRD15 Rev. and highlighted that based on the discussions at the in-session virtual meeting and the follow-up consultations with relevant Members, the following decisions had been recommended for consideration by the plenary:
- food category 7.1.5 “Steamed breads and buns” in the GSFA was considered to be the most appropriate food category for the product, and those food additives which had not been included in the GSFA or had different maximum use levels were listed in the table under this section;
 - the use of food additives should be managed in the dough and the fillings separately although there were countries where they were treated as a whole product and there was no such separation;
 - all the food additives not included in the GSFA were proposed by Members based on their national experience which meant that their uses were technological justified; and

¹⁶ This section is numbered as Section 2.3 in the final proposed draft standard (see Appendix VIII). Other Section numbers elaborated under this agenda items reflect those numbers in CRD3.

- it was unnecessary to include any additional text to address the use of food additives in the ingredients mentioned in Section 3.1 of the proposed draft standard as the carry-over principle had been explicitly described in Section 4.1 of the preamble of the GSFA.

65. Members expressed the following views:

- there were some gaps between the description of the product covered by this standard and food category 7.1.5. For example, the standard did not mention whether dough was leavened or not while the description of food category 7.1.5 stated “Oriental-style leavened wheat or rice product...”; additionally, the standard did not limit the cooking method while the description of food category 7.1.5 stated “Oriental-style leavened wheat or rice products that are cooked in a steamer”;
- another Food category such as 06.4.3 “Pre-cooked pastas and noodles and like products” could be added as an additional food category together with an explanation in the standard that the food additives under this food category referred to dumpling skins only;
- the decisions of the informal in-session virtual meeting should be maintained as they had been thoroughly considered at the meeting and furthermore, as requested by the EWG Chair, all the relevant Members had further considered the section and provided their inputs, which had been incorporated in CRD15 Rev; and
- in light of the concerns raised that the description of category 7.1.5 in the GSFA did not describe all the characteristics of the quick frozen dumpling, (i.e. unleavened dough for skin) a footnote could be added to the standard to differentiate the use of food additives.

66. In view of the difficulties to reach consensus on the section, CCASIA22 agreed to retain the food additives section in square brackets for further consideration.

Section 7. Weights and Measures

67. CCASIA22 agreed to delete Sections 7.1.1 and 7.1.2 and insert a new Section 7.2 as follows:

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

Section 8. Labelling

68. In response to a suggestion on inclusion of a provision on the labelling requirement related to quality maintenance during transportation, storage and distribution, CCASIA22 noted that this requirement had already been covered in the new inserted section on handling practice as well as Section 8.3 Storage Instruction.

69. CCASIA22 agreed not to include the proposed provision.

Conclusion

70. CCASIA22 agreed to:

- forward the proposed draft standard for quick frozen dumpling to CAC46 for adoption at Step 5 (Appendix VIII); and
- establish an EWG chaired by China, working in English, to consider the section on food additives as well as the replies to the request for comments at Step 6 and provide a revised version for consideration at CCASIA23.

PROPOSED DRAFT REGIONAL STANDARD FOR COOKED RICE WRAPPED IN PLANT LEAVES (Agenda Item 9)¹⁷

71. China, as Chair of both the EWG and the VWG, introduced the item and recalled the new work proposal on this subject submitted by China had been first considered at CCASIA20, and CCASIA21 had agreed to recommend the new work, which had been approved by CAC43. He explained that after CCASIA21, the EWG had proactively worked on this matter and conducted three rounds of consultation. It was noted that consensus had been reached at a VWG convened prior to the session, the report of which was presented as CRD4.

72. CCASIA22 agreed to consider CRD4 as the basis for discussion of this item.

Discussion

¹⁷ CX/ASIA 22/22/9; CX/ASIA 22/22/9 Add.1 (Comments of Malaysia and Philippines); CRD4 (Report of the VWG meeting); CRD8 (Revised proposed draft regional standard (prepared by the EWG chair)); CRD12 (Indonesia); CRD13 (Thailand)

73. CCASIA22 considered the proposed draft standard section by section, introduced editorial changes for the purpose of clarify or correctness, and made the following comments and decisions on respective sections.

Section 2.1. Product Definition

74. CCASIA22 agreed to insert the words “for flavour” in the fourth line of this section after the words “contact materials” to further describe the function of the plant leaves.

Section 2.3.1. Plant Leaves

75. CCASIA22 agreed to include one sentence at the end of the section to read “Where plant leaves are secured with strings, the strings should not impart any toxic substance to the food.” to avoid the potential migration of contaminants from the strings (e.g., fungicides from cotton strings and melamine or crystal violet from raffia strings).

Section 2.3.4. Vacuum Packaging

76. CCASIA22 agreed to amend the title of this section from “Vacuum packing” to “Sterilization process” to be consistent with the content of the description.

Section 3.1.1. Basic Ingredients

77. CCASIA22 agreed to delete “Plant leaves” from this section as they were not edible and Section 2.1 Product definition also stated that the plant leaves were used as a food contact material and not for consumption although they were an essential part of the product.

Section 3.2.1. Quality Factors

78. CCASIA22 agreed that the maximum level for the peroxide value should be applicable to products with edible fats and oil and make consequential amendments to the section.

Section 3.2.3. Defects and Allowances

79. CCASIA22 agreed to insert a footnote to describe “visible foreign matter” for clarity and also to align with other standards discussed at this session.

Section 4. Food Additives

80. CCASIA22 agreed to add the following standardized provision for flavouring under this section as flavourings may be used in the production process:

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

Section 6. Hygiene

81. CCASIA22 agreed that under Section 6.4, it should be clarified that the commercial sterility requirements should comply with the *Code of Hygienic Practice for Low Acid and Acidified Low Acid Canned Foods* (CXC 23-1979).

Section 7. Weights and Measures

82. CCASIA22 agreed to delete Section 7.1.1 and renumber Section 7.1.2 as Section 7.2 to be consistent with other standards discussed at this session.

Conclusion

83. CCASIA22 agreed to forward
- i. the proposed draft standard for cooked rice wrapped in plant leaves to CAC46 for adoption at Step 5/8 (Appendix VII); and
 - ii. the provisions on food additives, food labelling, and methods of analysis and sampling to CCFA, CCFL and CCMAS for endorsement respectively.

DISCUSSION PAPER ON THE REVISED DRAFT STANDARD OPERATING PROCEDURE (SOP) FOR CCASIA (Agenda Item 10)¹⁸

84. India, as Chair of the EWG, introduced the item and recalled that, in order to improve effectiveness of informal meetings of the CCASIA Member Countries on the sidelines of Codex meetings, CCASIA20 had requested

¹⁸ CX/ASIA 22/22/10; CRD13 (Thailand)

the then Coordinator (India) develop a draft standard operating procedure (SOP) for CCASIA. The draft SOP had been discussed at CCASIA21 under the agenda item “Codex work relevant to the region”, and it had been agreed to establish an EWG to further revise the SOP. The EWG Chair explained that after CCASIA21, two rounds of consultations had been conducted and based on the comments received from four Members, the draft SOP had been revised and included in CX/ASIA 22/22/10. The EWG Chair highlighted several issues in the draft SOP for particular consideration by CCASIA22: (i) presenting a Member’s written position in the plenary session in the absence of their physical participation in the concerned Codex meeting which had been included in the responsibilities of the Coordinator; and (ii) the scope on co-chairing CCASIA meetings had been broadened from least developed countries to countries with less experience in Codex.

Discussion

85. Members expressed their appreciation to India for leading this work which provided clear guidance for Members and the Coordinator.
86. CCASIA22 considered the draft SOP section by section, introduced a few editorial changes as appropriate (e.g., to use the terms “CCASIA Member Countries” and “Commission and subsidiary bodies” throughout the document), and made the following comments and decisions on respective sections.

Scope and Objective

87. CCASIA22 agreed to replace the word “responsibilities” with “recommendations” since the requirements put forward in the SOP were not mandatory to either the Members or the Coordinator.
88. CCASIA22 also noted that the word “responsibilities” in the following sections should be retained in order to remain aligned with the corresponding contents.

Objective 1: To facilitate sharing Members' positions in the region

89. CCASIA22 agreed to make some amendments to 1.3a and 1.3b to ensure that informal meetings through video conferencing before the plenary meeting should be organized while informal meetings on the sidelines of the Codex plenary meeting could be organized should the need arise.
90. CCASIA22 further agreed to insert a new section relating to deliberation of common regional concerns/positions which described how common regional concerns/position might be formulated, distributed and presented as well as their responsible parties.

Objective 3: To enhance effective involvement in Codex and other food safety related work to facilitate trade

91. In response to a question from one Member regarding whether activity 3.1 pertinent to capacity building was beyond the mandate of CCASIA and Codex, the Codex Secretariat expressed the view that FAO and WHO might play a more important role in this regard.
92. The Representative of WHO explained that they were trying to help Members to understand how they could receive support from other Members in this region, and many capacity building activities on different aspects such as CTF project, food safety emergence response, risk assessment and impact of climate change on food safety had been organized. The Representative further indicated that they had received a request to have training course on how to regulate novel food, cultivated meat and some Members in this region had expressed their willingness to contribute in capacity building for other Member.
93. While Members recognized the importance of capacity building and also in some cases their willingness to support and indeed their ongoing efforts in this area, they were of the view that CCASIA was not the leader in the region in this area but could play a supporting role.
94. In view of the discussion above, CCASIA22 agreed to delete activity 3.1 under this objective.

Others

95. The SOP identified several areas where there would be a benefit from having a list of Member Countries with experience in certain areas who were willing to support others. In this regard, CCASIA22 agreed with the suggestion to first seek input on the willingness Member countries and then generate a list of willing Member Countries in activities 2.2, 2.3 and 3.3¹⁹ that could be called on to provide support, noting that the list of willing Member Countries might vary depending on different needs.

Conclusion

96. CCASIA22 agreed to publish the SOP as an information document on the Codex website for internal use by CCASIA (Appendix IX).

¹⁹ These activities numbers reflect those numbers in CX/ASIA 22/22/10, which are different in the final SOP as contained in Appendix IX

PROPOSAL FOR THE DEVELOPMENT OF A REGIONAL STANDARD FOR TRADITIONAL SWEETS (Agenda Item 11)²⁰

97. India presented the item, explaining that the scope of the standard had been expanded from dairy based sweets as contained in the initial project document submitted at CCASIA21 to a wider range of sweets made from raw materials prepared and consumed traditionally in the region in order to fully ensure inclusiveness irrespective of the common/trade name. He referred to Indian traditional sweets exported within the region and also outside of the region. He further clarified that the traditional sweets intended to be covered by the standard could be categorized as i) milk based sweets, which were subcategorized as milk concentration based and heat/acid coagulated milk based; ii) non-milk based sweets, which were subcategorized as grain based, fruit/vegetable based and dry fruits/nuts/seeds based; and iii) composite sweets which included sweets not falling under milk based sweets and non-milk based sweets.

Discussion

98. Members expressed the following views:
- The name and scope of the standard should be refined to specify what kind of sweets were included in the standard since the current proposal seemed quite broad in nature and could be interpreted to cover products that were produced and traded internationally, rather than just regionally.
 - The wide variety of ingredients including milk, vegetables and fruits, used in the sweets to be covered by the standard presented challenges for standard setting and thus as currently proposed it did not seem to be amenable to standardization.
 - The issue of distribution of adulterated sweets should be addressed by enhancing national regulation and inspection activities rather than establishing regional or international standards.
 - Current Codex standards related to food additives and hygiene addressed the issues raised in the project document. If there were issues that the existing standards failed to address, then these should be addressed by the relevant committees such as CCFA and CCFH. Therefore, it was necessary to specify what provisions should be covered by the standard.
 - The traditional sweets presented in the project document were not well known in some countries in the region and some of the examples provided in the project document were not considered as sweets in other countries in the region.
 - More refined trade data of the specific product types to be covered by the standard were needed. A more specific definition of non-milk based sweets was needed to facilitate inclusion of similar products in the region.
99. India responded that the project document was intended to cover sweets made from different categories of raw ingredients and that all kinds of sweets with different nomenclature according to the region/area would be covered in the section Name of the Product under the labelling provisions. Further details including quality requirements, and issues related to food additives, contaminants and hygiene would be considered/elaborated by the EWG once the new work was approved. India further pointed out that the development of a regional standard would benefit the establishment of national regulations, and the subsequent monitoring of compliance through the national food control system.

Conclusion

100. CCASIA22 agreed to request India to:
- collaborate with other countries in the region where similar products were produced; and
 - further revise the discussion paper and project document taking into account the discussions at this session, and re-submit them for consideration at CCASIA23.

NOMINATION OF THE COORDINATOR (Agenda Item 12)²¹

101. The Codex Secretariat introduced the item and recalled that China had been appointed as the Coordinator for Asia by CAC43, and having served for one term, was eligible for re-appointment.
102. CCASIA22 acknowledged the excellent work of China and unanimously agreed to recommend CAC45 to reappoint China for a second term as the Coordinator for Asia.
103. China thanked the Members of CCASIA for their support and accepted the nomination.

²⁰ CX/ASIA 22/22/11; CRD14 (Republic of Korea)

²¹ CX/ASIA 22/22/12

OTHER BUSINESS (Agenda Item 13)²²

104. As agreed under Adoption of the Agenda two items were considered as follows:

- Discussion paper on development of a standard for cooked rice
- Discussion paper on development of a standard for canned congee

Discussion paper on development of a standard for cooked rice

105. The Republic of Korea introduced the discussion paper on the development of a standard for cooked rice, highlighting the increasing popularity of this product, due to its quality and convenience, the increasing trade not only regionally but also globally and the importance of the production process in ensuring safety of the product.
106. Members expressed appreciation to the Republic of Korea for preparing the discussion paper, and in their consideration of the proposal raised the following points:
- While the proposal raised the importance of the standard in terms of addressing safety and quality there were already Codex texts such as those related to contaminants and food hygiene which covered those aspects, hence a new standard was not needed for this purpose.
 - There was ongoing innovation in the way products such as cooked rice were produced, which may be protected by intellectual property rights. Such innovation was welcome and the development of any standard for a product such as cooked rice may stifle such innovation.
 - Further clarity was needed on the retort and aseptic packaging processes within the project document since these two processes were completely different.
 - There were three cultivars of rice consumed in the region that have different properties when cooked. In addition, rice was consumed as either polished rice or husked rice. Due to this diversity, it was not clear whether it would be possible to establish quality criteria in a standard for cooked rice.
 - Currently there were no trade impediments or safety issues associated with this product, hence the need for, or added value of the standard was unclear, and it could be rather time consuming and challenging to develop and if developed even create a trade dispute.
 - Rice was a staple product in the region and there were more and more pre-prepared foods, based on rice, coming on the market, which also need to be monitored and, in this context, it may be necessary to consider whether the standard should cover a category of cooked or processed rice products rather than an individual product.
 - Cooked rice products have strong market potential, not only in the region but internationally, However, the title cooked rice was very generic and did not provide clarity on what the standard would cover and whether it was also relevant to rice cooked in catering or retail sectors or in the home.
 - It was important to consider the proposal in the context of the criteria for new work rather than discuss the details that will be elaborated during standard development.
107. The Codex Secretariat noted that many of the points raised were in line with the criteria established in the Procedural Manual (PM) for new work proposals for example volume of trade, market potential, and amenability to standardization. Other comments related to the clarity and scope of the work, which should be well defined before a proposal was sent to the CCEXEC for consideration under the critical review and subsequently to the CAC for approval. The importance of a gap analysis in terms of the aspects that were covered by existing Codex texts was also underlined as an important step in identifying the need for a standard.
108. The Republic of Korea, in response to a question from the Codex Secretariat whether this standard should be regional or international, clarified that their proposal was to develop a regional standard for this product at the moment, while there was a possibility to propose to convert to an international standard in the future once the regional standard was developed.
109. The Chairperson noted the challenges raised in considering the new work proposal and the relationship to the criteria for the establishment of new work priorities. She further noted the importance of regional standards for CCASIA and the willingness of Members to develop them. She questioned whether the criteria for new work proposals in the PM were still appropriate for a rapidly changing world and proposed that some further clarity on this was needed from CCEXEC.

²² CRD5 (Republic of Korea); CRD 9(China)

Discussion paper on development of a standard for canned congee

110. China presented the discussion paper on development of a standard for canned congee, highlighting the history and diversity of this product, its trade and consumption within the region and beyond, and the need for a standard to ensure the safety and quality of the product and prevent trade barriers.
111. Members expressed appreciation to China for preparing the discussion paper and in their consideration of the proposal raised the following points:
- There had not been adequate time to discuss the proposal with stakeholders at national level and in the interest of inclusiveness and transparency, Members should be given more time to consider this proposal.
 - There were several Codex standards that might be relevant to the product and should be considered in the proposal such as the *Standards for Infant Formula and Formulas for Special Medical Purposes Intended for Infants* (CXS72-1981), *Canned Baby Foods* (CXS-73-1981), *Processed Cereal-Based Foods for Infants and Young Children* (CXS74-1981).
 - Given that congee was also a cooked rice, consideration should be given to whether both proposals could be combined to a single proposal.
112. China explained that there were significant differences between the product proposed by China and that proposed by the Republic of Korea in terms of the ingredients, moisture content, microbial control requirements, viscosity, consumption manner and manufacturing processes.
113. The Chairperson noted the similarity of issues raised on the two discussion papers and proposed that the way forward be the same in both cases.

Conclusions

114. CCASIA22 requested:
- both the Republic of Korea and China to revise the discussion papers and the project documents based on the comments received at the meeting and to re-submit them for consideration by CCASIA23; and
 - the Republic of Korea and China to work together to examine the possibility of combining both proposals.
115. In addition, CCASIA22, noting the concerns raised by some Members, as well as the desire to develop regional standards for processed products that are becoming increasingly popular, agreed to seek guidance from CCEXEC on:
- how to address new work proposals, which cover processed (and often ready-to-eat) products mainly produced in the region and traded globally and for which no appropriate commodity committee existed or was currently active; and
 - whether there was a need to develop standards for such processed products individually or take a more horizontal or group approach in light of the rapid developments in food processing technologies.

DATE AND PLACE OF NEXT SESSION (Agenda Item 14)

116. CCASIA22 was informed that its 23rd 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 CAC45 and subsequent discussions between the Coordinator and the Codex Secretariat.

APPENDIX I

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APPENDIX II

**AMENDMENT TO THE LABELLING PROVISIONS
FOR NON RETAIL CONTAINERS IN RELEVANT CCASIA REGIONAL STANDARDS**

(For adoption)

New texts added are shown in **bold/underlined** font. Texts proposed for deletion are shown in ~~strike through~~

Regional Standard for Gochujang (CXS 294R-2009)**8. LABELLING****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.~~

The labelling of non-retail containers should be in accordance with the General Standard for the Labelling of Non-Retail Containers of Foods (CXS 346-2021).

Regional Standard for Fermented Soybean Paste (Asia) (CXS 298R-2009)**8. LABELLING****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.~~

The labelling of non-retail containers should be in accordance with the General Standard for the Labelling of Non-Retail Containers of Food (CXS 346-2021).

Regional Standard for Edible Sago Flour (Asia) (CXS 301R-2011)**7. LABELLING****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.~~

The labelling of non-retail containers should be in accordance with the General Standard for the Labelling of Non-Retail Containers of Foods (CXS 346-2021).

Regional Standard for Chilli Sauce (CXS 306R-2011)**8. LABELLING****8.2 Labelling of Non-Retail Containers**

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

The labelling of non-retail containers should be in accordance with the General Standard for the Labelling of Non-Retail Containers of Foods . (CXS 346-2021)

Regional Standard for Laver Products (CXS 323R-2017)

8. LABELLING

8.3 Labelling of Non-Retail Containers

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

The labelling of non-retail containers should be in accordance with the General Standard for the Labelling of Non-Retail Containers of Foods (CXS 346-2021) .

Edible foreign matters¹ shall be identified and appropriately declared on the label of the container or in the accompanying documents.

- 1 Sea creatures or sea plants which are not harmful to **the** human body and mixed unintentionally, unavoidably, **or** naturally during the growing process in the sea.

Appendix III

WORKPLAN TO BE IMPLEMENTED IN THE CCASIA REGION BETWEEN 2022 AND 2024 TO SUPPORT THE IMPLEMENTATION OF THE CODEX STRATEGIC PLAN 2020-2025

Priority Goal	Priority objective	Activities for the period 2022-2024	Rationale for proposed activities	Responsible or lead party	Expected output by 2024	Reporting mechanism
1. Address current, emerging and critical issues in a timely manner	1.2 Prioritize needs and emerging issues.	1.2.1 Determine the current and emerging issues in the region, based on the prioritization criteria which discussed at CCASIA22.	To better allocate resources to deal with those issues.	CCASIA / Regional Coordinator / Member Countries	After prioritizing all issues, encourage members to proactively communicate regarding the top 3 most focused issues and participate the relevant Codex work.	Report at CCASIA23
2. Develop standards based on science and Codex risk-based principles	2.2 Promote the submission and use of globally representative data in developing and reviewing Codex standards	2.2.1 In the series of capacity building activities organized by FAO/WHO, to include activities themed on the presentation of specific examples, such as data generation and submission.	<p>Based on the survey result which conducted by CCASIA Secretariat in 2022, members have needs for further guidance and assistance with data generation, collection and submission.</p> <p>In the process of standard development, valid data also provides a guarantee for the scientific nature of standard development, and is also the basis of risk assessment.</p>	FAO/WHO	Thematic capacity building activities such as data submission to fulfil the requirements for Codex standard development will be carried out.	<p>Case study during the thematic capacity development work from either FAO/WHO or Member Countries on any practical problem or successful example.</p> <p>Report at CCASIA23</p>

3. Increase impact through the recognition and use of Codex standards	3.1 Raise the awareness of Codex standards	<p>3.1.1. Organize seminars related to Codex which allow stakeholders from different sectors, such as food business operators, governmental regulators, civil society, scientists, academic and research and so on, to participate to promote use of Codex standards</p> <p>3.1.2 Utilize the communication work plan to collect relevant stories.</p>	By raising people's awareness of the impact of Codex standards on trade, to facilitate the adoption of Codex standards and to better promote trade.	Member Countries / Regional Coordinator / FAO/WHO / Codex Secretariat	Through the successful conduct of these activities, the awareness levels of Member States on Codex standards is strengthened and the level of Member participation to Codex work is enhanced.	Relevant information posted on the CCASIA page of the Codex website
	3.2 Support initiatives to enable the understanding and implementation/application of Codex standards	<p>3.2.1 Regional/national event dedicated to the 60th anniversary year of Codex</p> <p>3.2.2 Encourage national events from member countries for the above matter.</p>	To enhance understanding about benefits of applying Codex standards.	Member Countries / Regional Coordinator / FAO/WHO / Codex Secretariat	Increase recognition and understanding of Codex texts.	<p>National and regional events held to celebrate 60th anniversary year of Codex.</p> <p>Members will be communicated in advance accordingly.</p>
	3.3 Recognize and promote the impact of Codex Standards	3.3.1. Regional workshop can be conducted to support participation in the new Global survey on use and impact of Codex standards	Supporting Global survey on use and impact of Codex standards	Member Countries and Codex Secretariat	Active participation of member countries in the Global Survey on use and impact of Codex standards	Report on the regional workshop related to participation in the Global survey on use and impact of

						Codex standards Case study
4. Facilitate the participation of all codex members throughout the standard setting process	4.1 Enable sustainable national Codex structures in all Codex Member Countries	Eligible countries actively apply for CTF. Countries that have applied CTF continue to work actively in accordance with the process plan.	With the support of CTF2, more eligible members can better participate in the work of the Codex. By improving the national Codex committee mechanism of the member countries, the awareness for Codex from high-level should be enhanced to ensure the continuous participation of members in the Codex work.	FAO/WHO and Member countries	Enhanced capacity building and activities from member countries in participation of Codex work. Increased participation in EWG, PWG and response to circular letters.	Number of applications from eligible countries of the region to CTF. The number of member countries participating in the Codex meetings identified in the lists of participants.
	4.2 Increase sustainable and active participation of all Codex Members	Develop opportunities for mentorship, and for sharing experience and knowledge among countries of the region				

CCASIA22 SATISFACTIONS SURVEY ON REGIONAL COMMUNICATIONS





The survey received 18 responses from 9 Members in the region and 2 from observer organizations in the region.

Members

Timeliness of Codex regional communications

[More Details](#)

 Insights





 Excellent	6
 Good	8
 Fair	4
 Poor	0



Accessibility of Codex regional communications

[More Details](#)

 Insights





 Excellent	6
 Good	12
 Fair	0
 Poor	0



Quality of Codex regional communications

[More Details](#)

 Insights

 Excellent	5
 Good	11
 Fair	2
 Poor	0



Observers

Timeliness of Codex regional communications

[More Details](#)

● Excellent	1
● Good	1
● Fair	0
● Poor	0



Accessibility of Codex regional communications

[More Details](#)

● Excellent	1
● Good	1
● Fair	0
● Poor	0



Quality of Codex regional communications

[More Details](#)

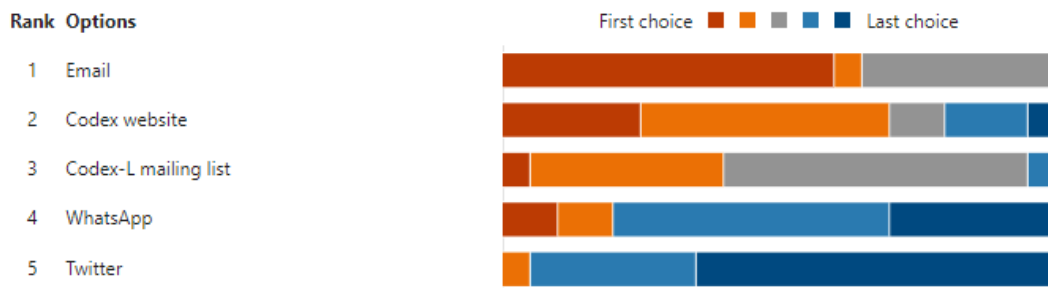
● Excellent	1
● Good	1
● Fair	0
● Poor	0



Combined Members and Observers

Rank the current Codex communication tools that are most accessible for you?

[More Details](#)



What other communication tools would increase accessibility?

- Social media sites/ other social media e.g., Line
- Informal meetings for specific issues with specific regions
- Skype Calendar
- WhatsApp with Regional chair
- Telegram
- Too many tools will reduce accessibility
- None in particular

Please provide any additional suggestions on how to further improve the timeliness, accessibility and quality of Codex regional communications

- Regional coordinator communicating individually with each regional member about their problem and suggestion
- If possible, earlier e-mail circulation will provide more time to answer or submit the comment to the related topic or survey.
- Enabling live transcript on zoom while meeting
- Always keep hybrid option open
- Create more opportunity for people to know each other. It's people who communicate, making codex people become a Codex friend and family will facilitate communication
- Earlier email communications for a better response

Appendix V

CCASIA REGIONAL COMMUNICATIONS WORK PLAN 2022-2024

The table shows the objectives, activities, targets and indicators for the CCASIA Regional Communications Work plan. These elements derive from Strategic Goal 3 in the Codex Strategic Plan 2020-2025 “Increase impact through the recognition and use of Codex standards”; in particular objective 3.1 “Raise the awareness of Codex standards”.

Objectives	Activities	Responsible party	Targets	Indicators
1. Establish clear, communication channels	1.1. Consolidate and improve information flow and exchange between countries and the Codex Secretariat (CS) 1.2. Establish simple and rapid communications methods (e.g. discussion group on Codex EWG forum)	1.1. Member Countries and CS 1.2. Regional Coordinator (RC), Member Countries and CS	<ul style="list-style-type: none"> By CCASIA23, 80% of Members/Observers surveyed indicate timeliness, accessibility and quality of Codex regional communications “excellent” or “good” 	Number of survey responses rating regional communications “excellent” or “good”
2. Communicate the value of Codex engagement and use of standards in the region	2.1. Provide CS with monthly drafts of web stories capturing food safety, standards work or capacity building initiatives in the region 2.2. Promote regional success stories and initiatives in conjunction with CS and FAO/WHO 2.3. Liaise with Codex Trust Fund beneficiary countries in the region to communicate on every phase of CTF projects	2.1. Member Countries, RC 2.2. CS, RC, FAO/WHO 2.3. CTF Beneficiary Countries, FAO/WHO, CS	<ul style="list-style-type: none"> By CAC46, 10 news items from countries in the region published By CCASIA23, 30 news items from countries in the region published By CCASIA23, 60% of countries in the region have continued to make a contribution to Codex news on the regional webpage 	Number of CCSIA news stories published Number of countries who have made a published contribution

**PROPOSED DRAFT REGIONAL STANDARD FOR SOYBEAN PRODUCTS FERMENTED WITH
BACILLUS SPECIES**

(At Step 5/8)

1. SCOPE

This standard applies to products, as defined in Section 2, for direct consumption, including for catering purposes, repacking or further processing if required. This standard does not apply to the product covered by the *Regional Standard for Fermented Soybean Paste* (CXS 298R-2009).

2. DESCRIPTION

2.1. Product Definition

Soybeans fermented with *Bacillus* spp. (solely or together with other microorganisms), that normally retain the shape of soybeans and are not a type of paste, although some of the soybeans may be crushed during the manufacturing process. The final products may be sticky and can be further processed into various forms of products.

2.2. Classification

2.2.1. Natto

Soybeans (including crushed soybeans, hereinafter referred to as soybeans) are soaked in water or dilute salty water, then steamed and fermented with *Bacillus subtilis* var. *natto*. No material or ingredients shall be added after fermentation.

Natto shall be sticky and filamentous substance must be visible when a bean in *Natto* is picked up.

2.2.2. Cheonggukjang

Soybeans soaked in water are boiled, steamed or baked and then fermented with naturally occurring or cultivated microorganisms (i.e. *Bacillus* spp. including *Bacillus subtilis*) for a few days. Optional ingredients described in Section 3.1.2.2, may be added only after fermentation. The final product, Cheonggukjang, which complies with the component requirement may be presented in the forms of powder, paste and spherical pellet.

2.2.3. Thua Nao

Soybeans are soaked in water, steamed or boiled, and wrapped in broad leaves such as banana leave. They are fermented with *Bacillus* spp. (solely or may contain other microorganisms). Optional ingredients described in Section 3.1.2.3, may be presented/added. The final product, Thua Nao, which complies with the component requirement may be presented in paste or dried forms, e.g. powder, sheet and pellet.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1. Composition

3.1.1. Basic Ingredients

- (a) Soybeans
- (b) Potable water
- (c) *Bacillus* spp. (Naturally occurring or cultivated microorganisms). These are not pathogenic and do not produce toxins.

3.1.2. Optional Ingredients

3.1.2.1. Natto

- (a) Grains and/or flour (wheat, rice, barley, etc.)
- (b) Salt
- (c) Seaweed and/or seaweed powder
- (d) Other ingredients as appropriate

3.1.2.2. Cheonggukjang

- (a) Naturally occurring or cultivated microorganisms (other than *Bacillus* spp.). These are not pathogenic and do not produce toxins.
- (b) Salt
- (c) Garlic
- (d) Red pepper powder
- (e) Other ingredients as appropriate

3.1.2.3. Thua Nao

- (a) Other naturally occurring or cultivated microorganisms (other than *Bacillus* spp.). These are not pathogenic and do not produce toxins
- (b) Salt
- (c) Other ingredients as appropriate

3.2. Quality Criteria

The soybean products fermented with *Bacillus* spp. shall have the characteristic flavour, odour, colour, and texture of the product. There should be no visible foreign matters¹ in the products.

3.3. Component Requirement

The soybean products fermented with *Bacillus* spp. should comply with the requirements listed in Table 1.

Table 1

Product name	Moisture content (% w/w)	Protein (% w/w)	Lipid (% w/w)
<i>Natto</i>	≥53.0	≥10.0	≥5.0
<i>Cheonggukjang</i>	≤58.0	≥12.5	≥4.0
<i>Thua Nao</i>	≥53.0 (in case of dried form ≤15.0)	≥10.0	—

(wet weight basis)

3.4. Classification of "Defectives"

Any products that fail to meet the applicable quality requirements, as set out in Section 3.2 and 3.3, should be considered a "defective".

3.5. 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 3.4, does not exceed the acceptance number (c) of the appropriate sampling plans with an AQL of 6.5 (Annex I).

4. FOOD ADDITIVES

None permitted.

5. CONTAMINANTS

The products covered by this standard shall comply with the Maximum Levels of the *General Standard for Contaminants and Toxins in Food and Feed* (CXS 193-1995).

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

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

6. HYGIENE

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 *General Principles of Food Hygiene* (CXC 1-1969), and other relevant Codex texts, such as Codes of Hygienic Practice and Codes of Practice.

The products should comply with any microbiological criteria established in accordance with the *Principles and Guidelines for the Establishment and Application of Microbiological Criteria related to Foods* (CXG 21-1997).

7. WEIGHTS AND MEASURES

7.1. Net weight

The weight of the products covered by the provisions of this Standard shall be indicated in accordance with the General Standard for the Labelling of Pre-packaged Foods (CXS 1-1985).

7.2. Lot Acceptance

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

8. LABELLING

The products covered by the provisions of this standard shall be labelled in accordance with the *General Standard for the Labelling of Pre-packaged Foods* (CXS 1-1985).

8.1. The Name of the Product

The products are soybean products fermented with *Bacillus* spp. The product should be designated with the appropriate term in Section 2.2. Other names may be used in accordance with the law and custom of the country of retail sale in the manner not to mislead consumers.

8.2. Labelling of Non-Retail Containers

The labelling of non-retail containers should be in accordance with the *General Standard for the Labelling of Non-Retail Containers of Foods* (CXS 346-2021).

9. METHODS OF ANALYSIS AND SAMPLING²

For checking the compliance with this standard, the methods of analysis and sampling contained in the *Recommended Methods of Analysis and Sampling* (CXS 234-1999) relevant to the provisions in this standard, shall be used.

9.1. Determination of Moisture Content

Natto: According to AOAC 925.09. (Type I Gravimetry (vacuum oven))

Cheonggukjang: According to AOAC 934.01. (Type I Gravimetry)

Thua Nao: According to AOAC 925.09. (Type I Gravimetry (vacuum oven))

9.2. Determination of Protein Content

Natto: According to AOAC 988.05. (Type I Titrimetry, Kjeldahl digestion)

(Nitrogen factor 5.71)

Cheonggukjang: According to AOAC 988.05. (Type I Titrimetry, Kjeldahl digestion)

(Nitrogen factor 5.71)

Thua Nao: According to AOAC 988.05. (Type I Titrimetry, Kjeldahl digestion)

(Nitrogen factor 5.71)

9.3. Determination of Lipid Content

Natto: According to AOAC 963.15. (Type I Gravimetry (Soxhlet Extraction))

(Quantity of sample: 4g)

Cheonggukjang: According to AOAC 963.15. (Type I Gravimetry (Soxhlet Extraction))

(Quantity of sample: 5g)

² The analytical methods will be removed when the standard is adopted by CAC and included in CXS 234-1999.

ANNEX I**Sampling Plans (AQL=6.5)**

Sampling plan 1 – Normal sampling

Lot size (N)	Sample size (n)	Acceptance number (c)
4,800 or less	6	1
4,801-24,000	13	2
24,001-48,000	21	3
48,001-84,000	29	4
84,001-144,000	38	5
144,001-240,000	48	6
More than 240,000	60	7

Sampling plan 2 – Dispute, enforcement or need for better lot estimate

Lot size (N)	Sample size (n)	Acceptance number (c)
4,800 or less	13	2
4,801-24,000	21	3
24,001-48,000	29	4
48,001-84,000	38	5
84,001-144,000	48	6
144,001-240,000	60	7
More than 240,000	72	8

PROPOSED DRAFT REGIONAL STANDARD FOR COOKED RICE WRAPPED IN PLANT LEAVES
(At Step 5/8)

1. SCOPE

This standard applies to products as defined in Section 2, which are intended for direct consumption.

2. DESCRIPTION

2.1. Product Definition

Cooked Rice Wrapped in Plant Leaves is prepared from rice to which fillings such as meat, poultry, eggs, fruits and vegetables, beans, nuts, and their derived products etc. may or may not be added, and then completely wrapped with plant leaves (indocalamus leaves, reed leaves, banana leaves, lotus leaves etc.) used as food contact materials for flavour and not for consumption. The product may or may not be bundled up before steaming or boiling and packaging.

2.2. Product Types

2.2.1. Quick Frozen Product

The product that is steamed or cooked before being quickly frozen and stored in freezing temperature.

2.2.2. Commercial Sterilized Product

The product that is sterilized to meet the requirements of commercial sterility.

2.2.3. Refrigerated Product

The product that is steamed or cooked before being refrigerated and stored in refrigerating temperature.

2.3. Process Definition

2.3.1. Plant Leaves

The plant leaves as described in Section 2.1 should be carefully selected, soaked, cleaned and drained before using. The leaves shall not be soaked in chemical reagents to change their colour. Where plant leaves are secured with strings, the strings should not impart any toxic substance to the food.

2.3.2. Cooking

The product may be cooked using steam and other appropriate cooking methods and/or under certain pressure, temperature and time, before being quickly frozen or refrigerated.

2.3.3. Quick-Freezing Process

The quick-frozen product (Section 2.2.1) is the product subject to a freezing process as outlined in the *Code of Practice for the Processing and Handling of Quick Frozen Foods* (CXC 8 – 1976). In particular this freezing operation shall be carried out in such a way that the range of temperature of maximum crystallization is passed quickly. The quick-freezing process shall not be regarded as complete unless and until the product temperature has reached –18°C or colder at the thermal center after thermal stabilization. The recognized practice of repacking quick frozen products under temperature-controlled conditions is permitted.

2.3.4. Sterilization Process

The commercial sterilized product as described in Section 2.2.2 shall be processed in an appropriate manner, before or after being sealed in a container, following relevant provisions of the *Code of Hygienic Practice for Low Acid and Acidified Low Acid Canned Foods* (CXC 23-1979) so as to prevent spoilage and to ensure product stability in normal storage conditions at ambient temperature. The product shall not leak or swell after sterilization.

2.3.5. Refrigeration

The refrigerated product (Section 2.2.3) is the product subject to refrigeration as described in the *Code of Hygienic Practice for Refrigerated Packaged Foods with Extended Shelf Life* (CXC 46-1999).

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1. Ingredients

3.1.1. Basic Ingredients

a) glutinous rice, rice, millet, oat, barley, or etc.

3.1.2. Optional Ingredients

a) fruits and vegetables (including pulses and legume vegetables)

b) nuts and seeds

c) preserved fruits

d) edible fungi

e) meat

f) poultry

g) aquatic products

h) eggs

i) edible fats and oil

j) beans

k) derived products of a) to j)

l) sugar

m) edible salt

n) spices and culinary herbs

o) seasonings

p) other ingredients as appropriate

3.2. Quality Criteria**3.2.1. Quality Factors**

Products with edible fats and oil, and/or ingredients derived from nuts or food of animal origin shall meet the Peroxide value $\leq 19.7\text{mEq/kg}$.

3.2.2. General Requirements

Cooked rice wrapped in plant leaves should have the following qualities:

- have their appropriate shape;
- be uniform in size;
- be properly wrapped;
- have the characteristic smell and taste of the basic and/or optional ingredients.

3.2.3. Defects and Allowances

Cooked rice wrapped in plant leaves should be substantially free from following defects:

- broken wrapper and leaking filling;
- foreign taste;
- visible foreign matters¹ outside and inside the product.

3.3. Classification of “Defectives”

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

3.4. Lot Acceptance

A lot should be considered as meeting the requirements of this standard when the number of “defectives” as defined in Section 3.3 does not exceed the acceptance number (c) of an appropriate sampling plan with an AQL of 6.5.

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

4. FOOD ADDITIVES

Acidity regulators, antioxidants, colours, preservatives and stabilizers used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 06.7 “Pre-cooked or processed rice products, including rice cakes (Oriental type only)” and acidity regulators, antioxidants, colours, preservatives, stabilizers, emulsifiers, flavor enhancers and thickeners, as indicated in Table 3 of the *General Standard for Food Additives* (CXS 192-1995) are acceptable for use in foods conforming to this Standard.

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

5. CONTAMINANTS

The product covered by this standard shall comply with the maximum levels of the *General Standard for Contaminants and Toxins in Food and Feed* (CXS 193-1995).

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

6. HYGIENE

It is recommended that the product covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the *General Principles of Food Hygiene* (CXC 1-1969), and other Codes of Practice recommended by the Codex Alimentarius Commission which are relevant to this product.

The product should comply with any microbiological criteria established in accordance with the *Principles and Guidelines for the Establishment and Application of Microbiological Criteria Related to Foods* (CXG 21-1997).

Quick frozen product should comply with the *Code of Practice for the Processing and Handling of Quick Frozen Foods* (CXC 8-1976).

Commercial sterilized products should comply with the requirement regarding commercial sterility within *Code of Hygienic Practice for Low Acid and Acidified Low Acid Canned Foods* (CXC 23-1979)

Refrigerated products should comply with *Code of Hygienic Practice for Refrigerated Packaged Foods with Extended Shelf Life* (CXC 46-1999).

7. WEIGHTS AND MEASURES

7.1. Net Weight

The weight of the product covered by the provisions of this Standard shall be indicated in accordance with the *General Standard for the Labeling of Prepackaged Foods* (CXS 1-1985).

7.2. Lot Acceptance

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

8. LABELLING

The product covered by the provisions of this Standard shall be labelled in accordance with the *General Standard for the Labeling of Prepackaged Foods* (CXS 1-1985).

8.1. Name of the Product

The name of the product shall be “Cooked rice wrapped in plant leaves”. The product shall be labelled with the corresponding name described in Section 2.2. Other names² may be used in accordance with the law and custom of the country in which the product is sold and in such a manner as to not mislead consumers.

8.2. Labelling of Non-Retail Containers

The labelling of non-retail containers should be in accordance with the *General Standard for the Labelling of Non-Retail Containers of Foods* (CXS 346-2021).

9. PACKAGING

Packaging used for cooked rice wrapped in plant leaves shall be in accordance with the relevant provisions of the *Code of Practice for the Processing and Handling of Quick Frozen Foods* (CXC 8-1976); the *Code of Hygienic Practice for Low Acid and Acidified Low Acid Canned Foods* (CXC 23-1979), or the *Code of Hygienic*

² Other names for example, Zongzi, Chimaki, Ba-Jang, Khao Tom Mat, lotus leaf rice, Ketupat, Ma-chang and etc.

Practice for Refrigerated Packaged Foods with Extended Shelf Life (CXC 46-1999).

10. METHODS OF ANALYSIS AND SAMPLING³

For checking the compliance with this standard, the methods of analysis and sampling contained in the *Recommended Methods of Analysis and Sampling* (CXS 234-1999) relevant to the provisions in this standard, shall be used.

10.1. Determination of Peroxide Value

10.1.1. Extraction of Oils from the Product

10.1.1.1. Apparatus

- (a) Rotary evaporator
- (b) Water bath

10.1.1.2. Extraction

Remove the product package and plant leaves, etc., take out the edible part of the representative sample, crush it and put it in a homogenizer or glass mortar, and grind it continuously to make the sample fully mashed and mixed well, and then put it in the wide-mouth bottle, and add 2 to 3 times the sample volume of petroleum ether (boiling range: 30°C-60°C). After fully mixing, stopper the bottle and leave for more than 12 hours. Filter all the solution with a funnel filled with anhydrous sodium sulfate into a round-bottom flask. Rinse the residue in the wide-mouth bottle with petroleum ether. Repeat the filtration once with a new anhydrous sodium sulfate funnel, if the filtrate is not clear enough. Evaporate the petroleum ether in the round-bottom flask under reduced pressure on a rotary evaporator at below 40°C, and the residue is the test sample. A sufficient number of representative samples should be selected to ensure that not less than 8 grams of the test sample can be obtained. The test sample should be tested as soon as possible.

10.1.2. Determination

According to ISO 3960 or AOCS Cd 8b-90 (03) (Type I Titrimetry (Colorimetric)).

³ The analytical methods will be removed when the standard is adopted by CAC and included in CXS 234-1999.

PROPOSED DRAFT REGIONAL STANDARD FOR QUICK FROZEN DUMPLING
(At Step 5)

1. SCOPE

This standard applies to the product as defined in Section 2, which is quick frozen and intended for direct consumption or further processing as appropriate.

2. DESCRIPTION**2.1. Product Definition**

Quick frozen dumpling is the product prepared from dough made from flour with fillings of one or more ingredients, e.g., meat, poultry, eggs, aquatic products, fruits and vegetables, nuts, and their derived products. The filling should be wrapped into a rolled piece of dough, and may or may not be cooked before being quickly frozen.

2.2. Process Definition

Quick frozen dumpling is the product subject to a freezing process in appropriate equipment and complying with the conditions laid down hereafter. This freezing operation shall be carried out in such a way that the range of temperature of maximum crystallization is passed quickly. Quick frozen dumpling shall be subjected to a quick freezing process, and maintained at -18° C or colder at all points in the cold chain, subject to permitted temperature tolerances. The recognized practice of repacking quick frozen products under temperature-controlled conditions is permitted.

2.3. Handling Practice

The product shall be handled under such conditions as will maintain the quality during transportation, storage and distribution up to and including the time of final sale. It is recommended that during storage, transportation, distribution and retail, the product be handled in accordance with the provisions of the Code of Practice for the Processing and Handling of Quick Frozen Foods (CXC 8-1976).

2.4. Product types**2.4.1. Raw Dumpling**

This product is not cooked or is partially cooked before being quick frozen and needs to be cooked before consumption.

2.4.2. Cooked Dumpling

This product is fully cooked before being quick frozen and if necessary, needs to be reheated before consumption.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS**3.1. Ingredients****3.1.1. Basic Ingredients**

a) wheat flour and/or other kinds of flour e.g., corn flour, rice flour, coarse grain flour, buckwheat flour, cereal grains flour, starch, etc.

3.1.2. Optional Ingredients

a) meat

b) poultry

c) aquatic products

d) fruits and vegetables (including edible fungi, pulses and legume vegetables)

e) eggs

f) nuts and seeds

g) bean

h) edible oil and fat

i) derived products of a) to h)

- j) sugar
- k) edible salt
- l) spices and culinary herbs
- m) seasonings
- n) other ingredients as appropriate

3.2. Quality Criteria

3.2.1. General Requirements

Quick frozen dumpling should have the following qualities:

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

3.2.2. Defects and Allowances

Quick frozen dumpling should be substantially free from the following defects:

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

3.3. Classification of "Defectives"

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

3.4. Lot Acceptance

A lot shall be considered as meeting the requirements of this standard when:

- the number of "defectives" as defined in Section 3.3 does not exceed the acceptance number (c) of an appropriate sampling plan with an AQL of 6.5.

4. [FOOD ADDITIVES]

Acidity regulators, antioxidants, colors, preservatives, stabilizers and humectants, in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 07.1.5 "Steamed breads and buns" and acidity regulators, antioxidants, colors, preservatives, stabilizers, humectants, thickeners, emulsifiers, and flavor enhancers as indicated in Table 3 of the *General Standard for Food Additives* (CXS 192-1995) are acceptable for use in foods conforming to this Standard.

INS	Name of Food additives	Maximum Level (mg/kg)
Thickener		
405	Propylene glycol alginate	2000 *Used for dumpling skin
Emulsifier		
340(ii)	Dipotassium hydrogen phosphate	0.3 As phosphorus *Used for dumpling filling
Antioxidant		
304	Ascorbyl palmitate	500 *Used for dumpling skin
220	Sulfur dioxide	30 As sulfur dioxide *Used for dumpling skin
221	Sodium sulfite	30

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

		As sulfur dioxide *Used for dumpling skin
222	Sodium hydrogen sulfite	30 As sulfur dioxide *Used for dumpling skin
223	Sodium metabisulfite	30 As sulfur dioxide *Used for dumpling skin
224	Potassium metabisulfite	30 As sulfur dioxide *Used for dumpling skin
Color		
160c(ii)	Paprika extract	100 *Used for dumpling skin
161b(i)	Lutein from <i>Tagetes erecta</i>	100 *Used for dumpling skin
102	Tartrazine	500 (if it is used along with other food colors, the total usage of food colors should be no more than 500 mg/kg) *Used for dumping filling and skin
110	Sunset yellow FCF	400 (if it is used along with other food colors, the total usage of food colors should be no more than 500 mg/kg) *Used for dumping filling and skin
124	Ponceau 4R (Cochineal red A)	500 (if it is used along with other food colors, the total usage of food colors should be no more than 500 mg/kg) *Used for dumping filling and skin
127	Erythrosine	300 (if it is used along with other food colors, the total usage of food colors should be no more than 500 mg/kg) *Used for dumping filling and skin
133	Brilliant blue FCF	100 *Used for filling and dumpling skin
160a(i)	Beta-carotene (synthetic)	100 *Used for dumpling skin
Stabilizer		
1520	Propylene Glycol	12,000 *Used for dumpling filling and skin

522	Aluminum Potassium Sulfate	200 (as Aluminum, if it is used along with Aluminum Ammonium Sulfate, the total usage as aluminum should be no more than 200 mg/kg) *Used for dumpling skin
523	Aluminum Ammonium Sulfate	200 (as Aluminum, if it is used along with Aluminum Potassium Sulfate, the total usage as aluminum should be no more than 200 mg/kg) *Used for dumping skin
Humectant		
1520	Propylene Glycol	12000 *Used for filling and dumpling skin
Preservatives		
220	Sulfur dioxide	30(Korea), 0.05 (Japan) As sulfur dioxide *Used for dumpling skin/*Used for dumpling filling and skin
221	Sodium sulfite	30 (Korea), 300 (Japan, it is possible to delete) As sulfur dioxide *Used for dumpling skin/*Used for filling
222	Sodium hydrogen sulfite	30 As sulfur dioxide *Used for dumpling skin
223	Sodium metabisulfite	30 As sulfur dioxide *Used for dumpling skin
224	Potassium metabisulfite	30 As sulfur dioxide *Used for dumpling skin
Bleaching agent		
220	Sulfur dioxide	30 As sulfur dioxide *Used for dumpling skin
221	Sodium sulfite	30 As sulfur dioxide *Used for dumpling skin
222	Sodium hydrogen sulfite	30 As sulfur dioxide *Used for dumpling skin

223	Sodium metabisulfite	30 As sulfur dioxide *Used for dumpling skin
224	Potassium metabisulfite	30 As sulfur dioxide *Used for dumpling skin
Acidity regulator		
522	Aluminum Potassium Sulfate	200 (as Aluminum, if it is used along with Aluminum Ammonium Sulfate, the total usage as aluminum should be no more than 200 mg/kg) *Used for dumpling skin
523	Aluminum Ammonium Sulfate	200 (as Aluminum, if it is used along with Aluminum Potassium Sulfate, the total usage as aluminum should be no more than 200 mg/kg) *Used for dumping skin
Raising agent		
522	Aluminum Potassium Sulfate	200 (as Aluminum, if it is used along with Aluminum Ammonium Sulfate, the total usage as aluminum should be no more than 200 mg/kg) *Used for dumpling skin
523	Aluminum Ammonium Sulfate	200 (as Aluminum, if it is used along with Aluminum Potassium Sulfate, the total usage as aluminum should be no more than 200 mg/kg) *Used for dumping skin

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

5. CONTAMINANTS

The product covered by this standard shall comply with the maximum levels of the *General Standard for Contaminants and Toxins in Food and Feed* (CXS 193-1995).

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

6. HYGIENE

It is recommended that the product covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the *General Principles of Food Hygiene* (CXC 1-1969), the *Code of Practice for the Processing and Handling of Quick Frozen Foods* (CXC 8-1976) and other Codes of Practice recommended by the Codex Alimentarius Commission which are relevant to this product.

The product should comply with any microbiological criteria established in accordance with the *Principles and Guidelines for the Establishment and Application of Microbiological Criteria Related to Foods* (CXG 21- 1997).

7. WEIGHTS AND MEASURES

7.1. Net Weight

The weight of the products covered by the provisions of this Standard shall be indicated in accordance with the *General Standard for the Labeling of Prepackaged Foods* (CXS 1-1985).

7.2. Lot Acceptance

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

8. LABELLING

The product covered by the provisions of this Standard shall be labeled in accordance with the *General Standard for the Labeling of Prepackaged Foods* (CXS 1-1985), in addition, the following provision shall apply.

8.1. Name of the Product

"The name of the product shall be "Quick frozen dumpling". The label should properly indicate that the product is "raw dumpling" or "cooked dumpling". Other names may be used in accordance with the law and custom of the country in which the product is sold and in the manner not to mislead consumers.

8.2. Storage Instruction

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

8.3. Labelling of Non-Retail Containers

The labelling of non-retail containers should be in accordance with the *General Standard for the Labelling of Non-Retail Containers of Foods* (CXS 346-2021).

9. PACKAGING

Packaging used for quick frozen dumpling shall in accordance with the relevant provisions of the *Code of Practice for the Processing and Handling of Quick Frozen Foods* (CXC 8-1976).

10. METHODS OF ANALYSIS AND SAMPLING

For checking the compliance with this standard, the methods of analysis and sampling contained in the *Recommended Methods of Analysis and Sampling* (CXS 234-1999) relevant to the provisions in this standard, shall be used.

THE STANDARD OPERATING PROCEDURE (SOP) FOR CCASIA

SCOPE AND OBJECTIVE

1. The Standard Operating Procedure lays down recommendations and procedures for the Coordinator of CCASIA and Member Countries so as to promote mutual communication and enhance cooperation among member countries in order to facilitate active participation in Codex through the following objectives:

- To facilitate sharing Members' positions in the region
- To help CCASIA Member Countries generate and/or submit data in line with the works prioritized by the Commission and subsidiary bodies or the region and prepare new work proposals
- To facilitate and enhance effective involvement of CCASIA Member Countries in Codex work and other food safety related work in the region.

RESPONSIBILITIES OF REGIONAL COORDINATOR

2. In addition to the functions outlined in the Codex Procedural Manual, the Regional Coordinator may address the following:

- i. Facilitating intra-regional collaborations to serve specific work pertaining to the region;
- ii. Facilitating mutual communication among CCASIA Member Countries through informal meetings and other means;
- iii. Conducting informal meetings of CCASIA Member Countries including physical meetings on the side-lines of each Codex Committee meeting and video conferencing;
- iv. Presenting a CCASIA Member Country's written position in the plenary session in the absence of their physical participation in the concerned Codex meeting, if requested by the respective member country;
- v. Encouraging CCASIA Member Countries to provide support to other countries position;
- vi. Encouraging CCASIA Member Countries to help other CCASIA members to prepare new work proposals and to generate and submit data;
- vii. Encouraging countries with less experience in codex to co-chair CCASIA meetings;
- viii. Organising co-chairing of CCASIA sessions with a country with less experience in Codex;
- ix. Encouraging capacity building programs in food safety; and
- x. Maintaining and updating CCASIA website in collaboration with the Codex Secretariat.

RESPONSIBILITIES OF CCASIA MEMBER COUNTRIES

3. CCASIA Member countries may address the following:

- i. Communicating regularly with other Member Countries;
- ii. Sharing relevant information and country position on matters of interest including specific concerns on the Codex Committees Agenda Items with Regional Coordinator;
- iii. Participating actively in informal CCASIA meetings so that the regional concerns are duly noted and could be raised in the plenary session of the Codex meetings;
- iv. Engaging actively in collaborative projects for joint monitoring of matters of interest such as contaminants or pesticide and veterinary drug residue levels in foods, which could augment submission of the data at the regional level in a more inclusive manner;
- v. Responding to the regional questionnaires circulated by the Regional Coordinator/Codex Secretariat/FAO and WHO;
- vi. Submitting the position of the member country in written form and formally requesting the Regional coordinator to raise their written position in the plenary session of a Codex Committee in the absence of their physical participation, as appropriate;
- vii. Sharing updated Codex Contact Point information with the Regional Coordinator and the Codex Secretariat;

- viii. Identifying critical and emerging issues in the region including those that could possibly be brought forward for discussion in Codex;
- ix. Assisting each other in the preparation of new work proposals including sharing relevant data and scientific expert advice;
- x. Contributing to training/ workshop, organized or coordinated by the Regional Coordinator (For those members having wider experience in food safety or Codex); and
- xi. Confirming their willingness to help countries with lesser experience in Codex.

OPERATING PROCEDURES

Objective 1: To facilitate sharing members' positions in the region		
Activities	Procedures	Responsible Party
1.1 Sharing relevant information and country position on matters of interest including specific concerns with all CCASIA members in respect of Codex agenda items	Coordinate with all CCPs of Members seeking relevant information and country position on matters of interest including specific concerns members wish to share on various agenda items of the Codex meeting	RC (Regional Coordinator)
	Provide relevant information and country position on matters of interest including specific concern(s), if any	MC (Member country)
1.2 Agenda for the Informal meetings	Prepare agenda for the meeting based on the provisional agenda of the respective Codex committee meeting and concerns received from member countries	RC
	Circulate agenda to all member countries	RC
	Respond to the agenda- concerns/issues well in advance	MC
1.3 (a) Organising informal meetings through VC (Video conferencing) before the plenary meeting	Decide the date and time for the meeting taking into account the time zones, which should preferably be held at least one week prior to the Codex meeting	RC
	Send invitation to all member countries	RC
	Respond to the Regional Coordinator's invitation	MC
(b) Organising informal meeting on the sidelines of the Codex plenary meeting as needed	Arrange informal meetings on the side-lines of Codex Committee/CAC meetings (Date and venue), Liaise with the host country of the respective Codex Committee for venue arrangements	RC
	Send out invitation to all member countries	RC
	Respond to the Regional coordinator's invitation	MC
1.4 deliberation of common regional concern/position	Based on the discussions held during these informal meetings, common regional concerns/position may be formulated.	RC and MC
	The formulated common regional concern/position should be circulated to all MC.	RC
	RC may draw the attention of the commission and/or its subsidiary bodies to the common regional concern/position based	RC/MC

	on the request from MC. MC may provide further explanation of the concern/position.	
Objective 2: To help member countries to generate and submit data in line with the prioritized needs of the region and/ or to prepare new work proposal under various Codex committees		
Activities	Procedures	Responsible Party
2.1 Identification of specific concerns/issues (on which data needs to be generated) in the region	Coordinate with all CCPs in the region seeking specific areas of concern/interest on which data is required and new work proposals are required	RC
	Respond to the Regional coordinator's call for specific areas of concern/ interest	MC
	Prepare a list of areas of concern/interest identified by the various member countries	RC
2.2 To help Member Countries to generate/submit data	Seek willingness and generate a list of such willing member countries to help other Member Countries to generate and/or submit data on the identified specific area of concern/interest	RC/MC
	Concerned Member Countries may seek help from Willing member countries Willing Member Countries may also initiate help to other member countries	MC/willing countries
2.3 To help Member Countries to prepare new work proposal	Seek willingness and generate a list of such willing Member Countries to help other Member Countries in preparing new work proposals	RC
	Member Countries may organise workshops, training programs, video conferencing etc. in collaboration, to enhance the capacity of other Member Countries for preparing new work proposals	MC/willing countries
Objective 3: To enhance effective involvement in Codex and other food safety related work to facilitate trade:		
Activities	Procedures	Responsible Party
3.1 Sub-regional groups having wider experience in food safety to proactively organise trainings/ workshops in other countries of the region	Member Countries may seek support from sub-regional groups for capacity building in areas of concern	MC
	Seek willingness of sub-regional groups to help other member countries that need capacity building in identified areas	Willing sub-regional groups/ MC
	Willing sub-regional groups may initiate help to other member countries	Willing sub-regional groups/ MC
3.2 Harmonization with Codex Standards	Seek information from Member Countries who need support for harmonization of national standards with Codex	RC

	Seek willingness and Generate a list of such willing Member Countries to help other member countries that need harmonization of national standards with Codex	RC/MC
	Concerned Member Countries may seek help from willing Member Countries Willing Member Countries may initiate help to other member countries	MC/willing countries
3.3 Sharing of identified critical and emerging issues	Request Member Countries to share information / suggestions/ experiences on the identified critical and emerging issues	RC
	Member Countries to share information/ suggestions/experiences on the identified critical and emerging issues to Regional Coordinator	MC
	Template may be prepared in which information can be provided by members	RC
	Compilation and analysis of the information collected to provide a regional overview of commonalities and differences in respect of critical and emerging issues in the region	RC
	All information to be posted on CCASIA website	RC
3.4 Sharing of information to facilitate trade	Member Countries to share information and links on relevant national legislation	MC
	All information to be posted on CCASIA website	RC