

# CODEX ALIMENTARIUS COMMISSION



Food and Agriculture  
Organization of the  
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Organization

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Viale delle Terme di Caracalla, 00153 Rome, Italy - Tel: (+39) 06 57051 - E-mail: [codex@fao.org](mailto:codex@fao.org) - [www.codexalimentarius.org](http://www.codexalimentarius.org)

**Agenda Item 8**

**CX/ASIA 16/20/9**

June 2016

## JOINT FAO/WHO FOOD STANDARDS PROGRAMME

### FAO/WHO COORDINATING COMMITTEE FOR ASIA

#### Twentieth Session

New Delhi, India 26 - 30 September 2016

### PROPOSED DRAFT REGIONAL STANDARD FOR LAYER PRODUCTS

Prepared by the Electronic Working Group led by the Republic of Korea and Japan

#### (At Step 3)

Governments and interested international organizations are invited to submit comments on the attached Proposed Draft Regional Standard for Laver Products at Step 3 (see Appendix I) and the comments should be in writing in conformity with the Uniform Procedure for the Elaboration of Codex Standards and Related Texts (see *Procedural Manual of the Codex Alimentarius Commission*) to: Mr Shri P. Karthikeyan, Assistant Director, Codex, Food Safety and Standards Authority of India (FSSAI), email: [codex-india@nic.in](mailto:codex-india@nic.in) with a copy to: The Secretariat, Codex Alimentarius Commission, Joint WHO/FAO Food Standards Programme, FAO, Rome, Italy, email [codex@fao.org](mailto:codex@fao.org) by **1 August 2016**.

**Format for submitting comments:** In order to facilitate the compilation of comments and prepare a more useful comments document, Members and Observers, are requested to provide their comments in word file and following the format outlined in the Appendix III to this document.

## BACKGROUND

1. The 19<sup>th</sup> Session of the FAO/WHO Coordinating Committee for Asia (CCASIA) agreed to return the proposed draft regional standard for laver products to Step 2/3 and reconvene the electronic Working Group (EWG), led by the Republic of Korea and co-chaired by Japan, and working in English only, to redraft the proposed draft standard taking into account the discussion and decisions as well as all written comments submitted at CCASIA19 (REP14/ASIA paras 59 and 60).
2. A kick-off message was sent out to all Members and observers to invite them to participate in the EWG (26<sup>th</sup> January 2015). In reply to the invitation, three CCASIA members and one non-CCASIA member expressed their interest in participating in the EWG: China, Thailand, Indonesia and Peru. The List of Participants is also attached (see Appendix II).
3. The revised draft was circulated to the EWG members on 30 April, 2015 and 16 September 2015 as the deadline for sending the comments. Comments were received from Japan, Thailand and China. The draft had been revised and finalized in light of comments received from the two rounds of comments.
4. The following main issues require further discussion:
  - i. Section 3.1.2 Optional Ingredients
  - ii. Section 3.2.1 Moisture Content, 3.2.3 Peroxide Value
  - iii. Section 4 Food additives

## RECOMMENDATION

5. The Committee is invited to consider proposed draft Regional Standard for Laver Products as attached in Appendix I, with the view to progress it through the Codex step procedure.

**PROPOSED DRAFT REGIONAL STANDARD FOR LAYER PRODUCTS**  
**(N14-2011)**  
**(at Step3)**

## **1. SCOPE**

This standard applies to dried laver, roasted laver and seasoned laver products of the genus *Pyropia*, which are defined in Section 2 below, and offered for direct consumption, including for catering purposes or for repackaging and further processing if required.

## **2. DESCRIPTION**

### **2.1 Product Definition**

Laver products are those prepared mainly with raw laver, which belongs to the genus *Pyropia*. All products are dried and after drying, the products may be further roasted and/or seasoned.

### **2.2 Styles**

The product may come in various styles such as a shredded fragment, a sheet, a rolled-sheet, a round lump, etc. Any presentation of the product shall be permitted provided that it meets all requirements of this standard; and is adequately described on the label to avoid confusing or misleading the consumer.

### **2.3 Product Types**

#### **2.3.1 Dried Laver Products**

##### **2.3.1.1 Dried Laver**

Dried laver is the product of raw laver, which is washed, chopped/cut, molded, dehydrated and dried (1<sup>st</sup> dried products) after harvesting. It may go through a re-drying process (2<sup>nd</sup> dried products) for long-term storage.

While non-retail product may contain edible foreign matters<sup>1</sup>, they shall be identified and appropriately communicated.

##### **2.3.1.2 Other Dried Laver**

Other dried laver is the product other than the product defined in section 2.3.1.1.

#### **2.3.2 Roasted Laver Product**

Roasted laver product is the product in which the dried laver products, defined in Section 2.3.1, go through roasting or any other heating methods without seasoning, so that its physicochemical characteristics such as colour, moisture and texture may change. It may be cut into different shapes after roasting.

#### **2.3.3 Seasoned Laver Products**

##### **2.3.3.1 Seasoned Laver**

Seasoned laver is the product in which the dried laver products, defined in Section 2.3.1, is seasoned with any optional ingredients, defined in Section 3.1.2. It may have any following methods; roasting, stir-/deep-frying, treating with edible oil, etc. before or after seasoning.

##### **2.3.3.2 Brewing Seasoned Laver**

Brewing seasoned laver is the product in which the dried laver, defined in Section 2.3.1.1, is broken and roasted/stir-fried. The product is seasoned or has additional seasoning packs, and then boiling water is added before consumption.

##### **2.3.3.3 Other Seasoned Laver**

Other seasoned laver is the product other than the products defined in Sections 2.3.3.1 and 2.3.3.2.

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<sup>1</sup> Sea creatures or sea plants which are not harmful to a human body and mixed unintentionally, unavoidably or naturally during the growing process in the sea.

### 3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

#### 3.1 Composition

##### 3.1.1 Basic Ingredients

Raw laver which belongs to the genus *Pyropia*, as defined in Section 2.1.

##### [3.1.2 Optional Ingredients]

As long as the weight of basic ingredient, which is defined in 3.1.1, is more than [60%], other edible seaweeds may be used for the products defined in Section 2.3.1.

All other ingredients may be used for the products defined in Section 2.3.3. Seasoned laver products, which shall be of food grade quality and conform to all applicable Codex standards such as;

- (a) edible oil
- (b) sauces
- (c) sugars
- (d) salts
- (e) spice, seasoning and condiments
- (f) other ingredients as appropriate

#### 3.2 Quality Factors

The final product shall maintain its own flavour and colour, which represent its raw materials and processing methods and it shall be free from off-flavours.

<b>[3.2.1 Moisture content]</b>	Maximum (%)
Dried Laver Products (1 <sup>st</sup> dried product)	<b>[13] or [14]</b>
Dried Laver Products (2 <sup>nd</sup> dried product)	<b>[6] or [7]</b>
Roasted Laver Product	5
Seasoned Laver Products	5
Brewing Seasoned Laver	10
<b>3.2.2 Acid value</b>	Maximum (mg KOH/g)
Seasoned laver products fried or treated with edible oil	3.0
<b>[3.2.3 Peroxide value]</b>	Maximum (meq/kg)
Seasoned laver products fried or treated with edible oil	60.0

#### 3.3 Classification of Defectives

A container that fails to meet one or more of the applicable quality requirements, as set out in Section 3.2 and in the corresponding Annexes (except those based on sample averages), should be considered as a "defective".

#### 3.4 Lot Acceptance

A lot will be considered acceptable when the number of "defectives" as defined in Section 3.3 and in the corresponding Annexes does not exceed the acceptance number (c) of the appropriate sampling plan with an AQL of 6.5. For factors evaluated on a sample average, a lot will be considered acceptable if the average meets the specified tolerance, and no individual sample is excessively out of tolerance.

### 4. [FOOD ADDITIVES]

#### 4.1 Dried Laver Products and Roasted Laver Product

No food additives and processing aids are permitted.

#### 4.2 Seasoned Laver Products

Acidity regulators, anticaking agents, flavour enhancers, sweeteners, thickeners and antioxidants used in accordance with Tables 1 and 2 of the *General Standard of Food Additives (CODEX STAN 192-1995)* in food categories 04.2.2.3 through 04.2.2.8 or listed in Table 3 of the *General Standard for Food Additives* are acceptable for use in seasoned laver products (see Section 2.3.3) conforming to this standard.

Colours and preservatives are not permitted.

In addition, the following food additives may be used.

INS	Name of Food additives	Maximum Level(mg/kg)
Acidity Regulator		
334	Tartaric acid, L(+)-	500
336(i)	Monopotassium tartrate	60
Thickener		
459	Cyclodextrin, beta-	GMP
Sweeteners		
960	Steviol glycosides	900
Antioxidants		
319	Tertiary butyhydroquinone (TBHQ)	200

## 5. CONTAMINANTS

The products covered by this standard shall comply with the Maximum Levels of the *Codex General Standard for Contaminants and Toxins in Food and Feed* (CODEX/STAN 193-1995). And 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 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* (CAC/RCP 1-1969), and other relevant Codex texts, such as Codes of Hygienic Practice and Codes of Practice.

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

Seaweeds used for laver products shall be grown and processed in areas and water appropriate for cultivation and processing of seaweeds for direct human consumption. After harvesting, raw seaweeds shall be treated with potable water<sup>2</sup> or clean sea water<sup>2</sup>. In the final step of processing for dried laver products, just before a drying process, the seaweeds shall be treated with potable water.

## 7. WEIGHTS AND MEASURES

### 7.1 Net Weight

The weight of the product shall be expressed in the unit of “g” or “kg”, and/or in the unit of the number of sheet.

#### 7.1.1 Classification of “Defectives”

A container that fails to meet the requirement for net weight of Section 7.1 should be considered as a “defective”.

#### 7.1.2 Lot Acceptance

A lot should be considered as meeting the requirement of Section 7.1 when the number of “defectives”, as defined in Section 7.1.1, does not exceed the acceptance number (c) of the appropriate sampling plan with an AQL of 6.5.

### 7.2 Packaging

Laver products shall be packaged in a manner to protect and maintain hygienic, nutritional and quality attributes of the products to the extent reasonably practical. In addition, the products shall be packaged to protect them from moisture.

Packaging materials used for retail products shall be completely transparent except for printing areas, or completely opaque.

<sup>2</sup> CAC/RCP 52-2003

## 8. LABELLING

In addition to the provisions of the *General Standard for the Labelling of Pre-packaged Foods* (CODEX STAN 1-1985), the following specific provisions apply:

### 8.1 The Name of the Product

The name of the products shall be in line with Section 2.3. Other appropriate names can be labelled in accordance with the law and custom in the country where the products are distributed.

### 8.2 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.

## 9. METHOD OF ANALYSIS AND SAMPLING

### 9.1 Sampling

Sampling of lots for examination of the product shall be in accordance with the *General Guidelines on Sampling* (CAC/GL 50-2004).

### 9.2 Sensory and Physical Examination

Samples taken for sensory and physical examination shall be assessed by appropriately trained persons.

### 9.3 Method of Analysis

#### 9.3.1 Preparation of Test Sample

##### 9.3.1.1 Moisture

Remove packaging materials from the test sample. Grind the sample with a grinder and store in a tightly sealed plastic bag.

##### 9.3.1.2 Acid value

#### (a) Extraction

Weigh 50 g<sup>3</sup> of test sample into 1000 mL Erlenmeyer flask. Add 500 mL of petroleum ether to the flask followed by replacing air in the flask by N<sub>2</sub> gas. Put a stopper on the flask and let stand for 2 hours. Decant the extracted solution (A) through a filter paper, on which Na<sub>2</sub>SO<sub>4</sub> is mounted to remove moisture, on a funnel into 1000 mL round flask-flat bottom. Add additional 250 mL of petroleum ether to residue in the Erlenmeyer flask and decant the extracted solution (B) into the round flask-flat bottom again as done previously. Evaporate the whole extracted solution (mixture of solution A and B) on the rotary evaporator in vacuum less than 40°C.

#### 9.3.2 Method

Provision	Method	Principle	Type
Moisture Content	AOAC 925.45	Gravimetry, drying at atmospheric pressure	IV
Acid Value	AOCS Cd 3d-63	Titrimetry	I

<sup>3</sup> In case the determination is difficult due to the low acid value, take more amount of the sample.

## ANNEX I

**Sampling Plans**

The Appropriate inspection level is selected as follows :

**Inspection level I - Normal Sampling**

**Inspection level II - Disputes, (Codex referee purposes sample size) enforcement or need for better lot estimate**

SAMPLING PLAN 1

(Inspection Level I , AQL = 6.5)

<b>NET WEIGHT IS EQUAL TO OR LESS THAN 1KG (2.2 LB)</b>		
<b>Lot Size (N)</b>	<b>Sample Size (n)</b>	<b>Acceptance Number (c)</b>
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
<b>NET WEIGHT IS GREATER THAN 1KG (2.2 LB) BUT NOT MORE THAN 4.5KG (10 LB)</b>		
<b>Lot Size (N)</b>	<b>Sample Size (n)</b>	<b>Acceptance Number (c)</b>
2,400 or less	6	1
2,401 - 15,000	13	2
15,001 - 24,000	21	3
24,001 - 42,000	29	4
42,001 - 72,000	38	5
72,001 - 120,000	48	6
more than 120,000	60	7
<b>NET WEIGHT GREATER THAN 4.5KG (10 LB)</b>		
<b>Lot Size (N)</b>	<b>Sample Size (n)</b>	<b>Acceptance Number (c)</b>
600 or less	6	1
601 - 2,000	13	2
2,001 - 7,200	21	3
7,201 - 15,000	29	4
15,001 - 24,000	38	5
24,001 - 42,000	48	6
more than 42,000	60	7

**SAMPLING PLAN 2**  
(Inspection Level II , AQL = 6.5)

<b>NET WEIGHT IS EQUAL TO OR LESS THAN 1KG (2.2 LB)</b>		
<b>Lot Size (N)</b>	<b>Sample Size (n)</b>	<b>Acceptance Number (c)</b>
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
<b>NET WEIGHT IS GREATER THAN 1KG (2.2 LB) BUT NOT MORE THAN 4.5KG (10 LB)</b>		
<b>Lot Size (N)</b>	<b>Sample Size (n)</b>	<b>Acceptance Number (c)</b>
2,400 or less	13	2
2,401 - 15,000	21	3
15,001 - 24,000	29	4
24,001 - 42,000	38	5
42,001 - 72,000	48	6
72,001 - 120,000	60	7
more than 120,000	72	8
<b>NET WEIGHT GREATER THAN 4.5KG (10 LB)</b>		
<b>Lot Size (N)</b>	<b>Sample Size (n)</b>	<b>Acceptance Number (c)</b>
600 or less	13	2
601 - 2,000	21	3
2,001 - 7,200	29	4
7,201 - 15,000	38	5
15,001 - 24,000	48	6
24,001 - 42,000	60	7
more than 42,000	72	8

## LIST OF PARTICIPANTS

**CCASIA MEMBERS****CHINA**

Mrs. Wang Lianzhu  
Professor  
Yellow Sea Fisheries Research Institute Chinese  
Academy of Fishery Science  
86-532-8582-1813  
[wanglz@ysfri.ac.cn](mailto:wanglz@ysfri.ac.cn)

Chinese Contact Point  
Ministry of Agriculture, P.R.China  
[codex@agri.gov.cn](mailto:codex@agri.gov.cn)

**INDONESIA**

Ms. Lia Sugihartini  
Head of Section for Standard Analysis  
Ministry of Marine Affairs and Fisheries  
[codex\\_kkp@yahoo.com](mailto:codex_kkp@yahoo.com);  
[codex\\_indonesia@bsn.go.id](mailto:codex_indonesia@bsn.go.id)

Mr. Jef Rinaldi  
Head of Section for Standard and Technology  
Ministry of Industry  
[rinaldi\\_jef@yahoo.co.id](mailto:rinaldi_jef@yahoo.co.id);  
[codex\\_kemenperin@kemenperin.go.id](mailto:codex_kemenperin@kemenperin.go.id)

**JAPAN (co-Chair)**

Mr. Takahiro Ara  
[takahiro\\_ara@nm.maff.go.jp](mailto:takahiro_ara@nm.maff.go.jp)

Mr. Hiroyuki Okochi  
Assistant Director  
Ministry of Agriculture, Forestry and Fisheries  
81-3-3502-0895  
[hiroyuki\\_ookouchi@nm.maff.go.jp](mailto:hiroyuki_ookouchi@nm.maff.go.jp)  
[codex\\_maff@nm.maff.go.jp](mailto:codex_maff@nm.maff.go.jp)

**REPUBLIC OF KOREA (Chair)**

Ms. Boyoung Noh  
Senior Research Scientist  
Korea Food Research Institute  
Tel: 82-31-780-9351  
[bynoh@kfri.re.kr](mailto:bynoh@kfri.re.kr)

Mrs. Kyoungjung Kim  
Assistant Director  
Ministry of Oceans and Fisheries  
82-44-200-5619  
[smilekim92@korea.kr](mailto:smilekim92@korea.kr)

Mr. Bumki Jung  
Deputy Director  
Ministry of Oceans and Fisheries  
82-44-200-5383  
[codexmof@korea.kr](mailto:codexmof@korea.kr)

Dr. Kyujai Han  
Principle Research Scientist  
Korea Food Research Institute  
82-31-780-9120  
[hankj@kfri.re.kr](mailto:hankj@kfri.re.kr)

Mr. Chunsoo Kim  
Scientific Officer  
Food Standard Division  
Ministry of Food and Drug Safety  
82-43-719-2422  
[cskim94@korea.kr](mailto:cskim94@korea.kr)

Ms. Jieun Yoon  
Researcher  
Food Policy coordination Division  
Ministry of Food and Drug Safety  
82-43-719-2024  
[Oshare5@korea.kr](mailto:Oshare5@korea.kr)

**THAILAND**

Ms. Jeerajit Dissana  
National Bureau of Agricultural Commodity and Food  
Standard(ACFS)  
66-2561-2277  
[jeerajit@acfs.go.th](mailto:jeerajit@acfs.go.th);  
[yupa@acfs.go.th](mailto:yupa@acfs.go.th)  
[j\\_aommy@hotmail.com](mailto:j_aommy@hotmail.com);  
[codex@acfs.go.th](mailto:codex@acfs.go.th)

Ms. Roongnapa Wongwaipairote  
Fish Inspection and Quality Control Division,  
Department of Fisheries  
66-2562-0600  
[roongnapaw@dof.mail.go.th](mailto:roongnapaw@dof.mail.go.th);  
[roongnapaw@yahoo.com](mailto:roongnapaw@yahoo.com)

**NON-CCASIA MEMBERS****PERU**

Mr. Daniel Raa Hervias  
Subdirector of Safety fishery  
National Organisation of Safety fishery  
51-98143-6997  
[daniel.raa@sanipes.gob.pe](mailto:daniel.raa@sanipes.gob.pe)

Mr. Alfredo Casado Cornejo  
Subdirection of Safety Standards on Fishery and  
Acuiculture  
51-98143-6997  
[alfredo.casado@sanipes.gob.pe](mailto:alfredo.casado@sanipes.gob.pe)



**Appendix III****GENERAL GUIDANCE FOR THE PROVISION OF COMMENTS**

In order to facilitate the compilation and prepare a more useful comments' document, Members and Observers, which are not yet doing so, are requested to provide their comments under the following headings:

- (i) General Comments
- (ii) Specific Comments

Specific comments should include a reference to the relevant section and/or paragraph of the document that the comments refer to.

When changes are proposed to specific paragraphs, Members and Observers are requested to provide their proposal for amendments accompanied by the related rationale. New texts should be presented in **underlined/bold font** and deletion in ~~strikethrough font~~.

In order to facilitate the work of the Secretariats to compile comments, Members and Observers are requested to refrain from using colour font/shading as documents are printed in black and white and from using track change mode, which might be lost when comments are copied / pasted into a consolidated document.

In order to reduce the translation work and save paper, Members and Observers are requested not to reproduce the complete document but only those parts of the texts for which any change and/or amendments is proposed.