



Food and Agriculture
Organization of the
United Nations



World Health
Organization

CODEX
ALIMENTARIUS
INTERNATIONAL FOOD STANDARDS

CODEX ALIMENTARIUS
STANDARD

**REGIONAL STANDARD
FOR QUICK-FROZEN
DUMPLINGS (ASIA)**
CXS 364R-2026



ADOPTED 2026

CXS 364R-2026

History of the standard

Adopted in 2026.

1 Scope

This standard applies to the product as defined in Section 2: “Description”, which is quick-frozen and intended for direct consumption or further processing as appropriate. This standard does not apply to dumplings classified as cereal and starch-based desserts.

2 Description

2.1 Product definition

Quick-frozen dumplings are prepared from unleavened dough made from flour with fillings of one or more ingredients, e.g. meat, poultry, eggs, aquatic products, fruits and vegetables, nuts and their derived products. The filling should be wrapped into a rolled piece of dough and may be raw or fully cooked before being quickly frozen.

2.2 Process definition

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

2.3 Handling practice

The product shall be handled under such conditions as will maintain the quality during transportation, storage and distribution up to and including the time of final sale. It is recommended that during storage, transportation, distribution and retail, the product be handled in accordance with the provisions of the *Code of practice for the processing and handling of quick-frozen foods* (CXC 8-1976).¹

2.4 Product types

2.4.1 Raw dumplings

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

2.4.2 Cooked dumplings

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

3 Essential composition and quality factors

3.1 Ingredients

3.1.1 Basic ingredients

Wheat flour and/or other kinds of flour, e.g. corn flour, rice flour, rye flour, coarse grain flour, buckwheat flour, cereal grains flour, whole maize flour, millet flours, starch, etc.

3.1 Optional ingredients

Optional ingredients are:

- 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) beans;
- h) edible oil and fat;
- i) cheese and milk;
- j) derived products of a) to j);
- k) sugar;
- l) edible salt;
- m) spices and culinary herbs;
- n) seasonings; and
- o) other ingredients as appropriate.

3.2 Quality criteria

3.2.1 General requirements

Quick-frozen dumplings should have the following qualities:

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

3.2.2 Defects and allowances

Quick-frozen dumplings should be substantially free from the following defects:

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

3.3 Classification of defective

A container that fails to meet the quality requirements set out in Section 3.2: "Quality criteria" shall be considered defective.

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

3.4 Lot acceptance

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

- the number of “defectives” as, defined in Section 3.3: “Classification of defective”, does not exceed the acceptance number (c) of an appropriate sampling plan with an acceptance quality limit (AQL) of 6.5 (see relevant sampling plan in Section 10.1 : “Sampling plan”).

4 Food additives

Acidity regulators, colours, emulsifiers, humectants, preservatives, stabilizers, and thickeners in accordance with Tables 1 and 2 of the *General standard for food additives* (CXS 192-1995)² in food category 06.4.3 (Pre-cooked pastas and noodles and like products) and acidity regulators, colours, emulsifiers, firming agents, flavour enhancers, humectants, preservatives, raising agents, stabilizers and thickeners in Table 3 of the *General standard for food additives* (CXS 192-1995) are acceptable for use in products 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).³

5 Contaminants

The product covered by this standard shall comply with the maximum levels (MLs) of the *General standard for contaminants and toxins in food and feed* (CXS 193-1995).⁴

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

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),⁵ the *Code of practice for the processing and handling of quick-frozen foods* (CXC 8-1976)⁶ and other codes of practice, relevant to this product, recommended by the CAC.

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

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).⁸

7.2 Lot acceptance

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

8 Labelling

The product covered by the provisions of this standard shall be labelled in accordance with the *General standard for the labelling of pre-packaged foods* (CXS 1-1985), in addition, the following provision shall apply.

8.1 Name of the product

The name of the product shall be “quick-frozen dumplings” and may be accompanied with that of the filling. The label should properly indicate that the package contains “raw dumplings” or “cooked dumplings”. Other names may be used in accordance with the law and custom of the country in which the product is sold, and in a manner not misleading to consumers.

8.2 Storage instruction

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

8.3 Labelling of non-retail containers

The labelling of non-retail containers should be in accordance with the *General standard for the labelling of non-retail containers of foods* (CXS 346-2021).⁹

9 Packaging

Packaging used for quick-frozen dumplings shall be in accordance with the relevant provisions of the *Code of practice for the processing and handling of quick-frozen foods* (CXC 8-1976).⁶

10 Methods of analysis and sampling

For checking compliance with this standard, the methods of analysis and sampling contained in the *Recommended methods of analysis and sampling* (CXS 234-1999),¹⁰ relevant to the provisions in this standard, shall be used.

10.1 Sampling plans

Sampling plans in Table 1 are applicable for wrapped in an appropriate form, foreign matters and leakage of filling.

Sampling plans in Table 1 or Table 2 (upon the agreement between both trading parties) are applicable for ratio of filling to total and net weight.

Table 1: Inspection by attributes plans in accordance with ISO 2859-1 (AQL=6.5%)

Lot size Number of packages, each containing 1 or more units)	Inspection level					
	Reduced		Normal		Tightened	
	Sample size (n)	Acceptance number (c)	Sample size (n)	Acceptance number (c)	Sample size (n)	Acceptance number (c)
2-15	2	0	2	0	3	0
16-50	5	1	8	1	13	1
51-90	5	1	13	2	13	1
91-150	8	2	20	3	20	2
151-280	13	3	32	5	32	3
281-500	20	5	50	7	50	5
501-1 200	32	6	80	10	80	8
1 201-3 200	50	8	125	14	125	12
3 201 and over	80	10	200	21	200	18

Note:

- If sample size n equals to or exceeds lot size, carry out 100% inspection.
- The number of samples to be analysed is n. If the number of samples that do not meet the criteria is less than or equal to c, the lot should be accepted. Otherwise, the lot should be rejected.

Table 2: Inspection by variable plans in accordance with ISO 3951-1 (AQL=6.5%)

Lot size (number of packages, each containing 1 or more units)	Inspection level					
	Reduced		Normal		Tightened	
	n	k	n	k	n	k
2-15	4	0.586	4	0.735	3	0.950
16-25	4	0.586	6	0.939	6	1.061
26-50	4	0.586	6	0.887	9	1.218
51-90	5	0.550	9	0.869	9	1.190
91-150	7	0.507	14	0.935	14	1.147
151-280	9	0.628	21	0.945	21	1.227
281-500	14	0.601	33	1.036	32	1.225
501-1 200	21	0.830	52	1.120	50	1.245
1 201-3 200	33	0.954	79	1.195	78	1.281
3 201 and over	52	1.120	124	1.239	122	1.325

Notes:

- If sample size n equals to or exceeds lot size, carry out 100% inspection.
- In case of minimum limit, if the sample mean is higher than the minimum limit plus k times standard deviation, the lot should be accepted. Otherwise, reject the lot.
- In case of maximum limit, if the sample mean is lower than the maximum limit minus k times standard deviation, the lot should be accepted. Otherwise, reject the lot.

REFERENCED TEXTS

- 1 *Code of practice for the processing and handling of quick-frozen foods* (CXC 8-1976).
- 2 *General standard for food additives* (CXS 192-1995).
- 3 *Guidelines for the use of flavourings* (CXG 66-2008).
- 4 *General standard for contaminants and toxins in food and feed* (CXS 193-1995).
- 5 *General principles of food hygiene* (CXC 1-1969).
- 6 *Code of practice for the processing and handling of quick-frozen foods* (CXC 8-1976).
- 7 *Principles and guidelines for the establishment and application of microbiological criteria related to foods* (CXG 21-1997).
- 8 *General standard for the labelling of pre-packaged foods* (CXS 1-1985).
- 9 *General standard for the labelling of non-retail containers of foods* (CXS 346-2021).
- 10 *Recommended methods of analysis and sampling* (CXS 234-1999).

Codex Alimentarius

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