

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
United Nations



World Health
Organization

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REP25/ASIA

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX ALIMENTARIUS COMMISSION

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REPORT OF THE 23rd SESSION OF THE FAO/WHO COORDINATING COMMITTEE FOR ASIA

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22 - 26 September 2025

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SUMMARY AND STATUS OF WORK

Responsible Party	Purpose	Text/Topic	Code	Step	Para(s)
CCEXEC89 / CAC48	Approval	New work proposal for the conversion of the <i>Regional standard for laver products</i> (Asia) (CXS 323R-2017) into an international standard			141(i), App. VIII
	Action	Assignment of the appropriate committee to carry out the work related to the conversion of CXS 323R-2017 into an international standard			141(ii)
CCEXEC / CAC	Adoption	Regional standard for quick- frozen dumplings (Asia)	N03-2020	8	104(i), App. VII, Part A
CCFA CCFL	Endorsement	Relevant sections of the regional standard for quick-frozen dumplings (Asia)			104, App. VII
CAC48	Appointment	Re-appointment of Japan as Coordinator for Asia			129
CCCF	Information	Development of relevant maximum levels (MLs) of heavy metals in seaweeds including laver products			141(iii)
CCMAS	Information	Lack of sufficient data to support the re-typing of the methods for the determination of peroxide value in the <i>Regional standard for cooked rice wrapped in plant leaves</i> (Asia) (CXS 355R-2023)			27
		Retention of the footnote on the nitrogen to protein conversion factor (Nx) in the <i>Regional standard for fermented soybean paste</i> (Asia) (CXS 298R-2009)			35
	Endorsement	Revised sampling plan in the <i>Regional standard for non-fermented soybean products</i> (Asia) (CXS 322R-2015) Draft sampling plans in all other regional commodity standards developed by CCASIA (CXS 298R-2009, 301R-2011, 313R-2013, 323R-2017, 354R-2023, and 355R-2023) and in the draft regional standard for quick-frozen dumpling (Asia)			33, 101, App. II
CCFA	Information / Action	Deletion of riboflavin, synthetic (International Numbering System (INS) 101(i)) from the table to Section 4 of CXS 298R-2009 and confirmation that other individual additives in the group of RIBOFLAVINS were acceptable for use in foods conforming to CXS 298R-2009			40
		Technological justification and proposed maximum use levels of carotenoid-related food additives (INS 160a(i), 160a(ii), 160a(iii), 160a(iv), and INS 160e)			43, App. III
		Categorisation of laver products covered by the <i>Regional standard for laver products</i> (Asia) (CXS 323R-2017) solely into the GSFA food categories 04.2.2.2 and 04.2.2.8			45
		Technological justification and proposed maximum use level of INS 160c(ii) in fruit-flavoured soybean beverages conforming to CXS 322R-2015			46
FAO/WHO and Members	Information	Outcomes of the keynote address – food safety issues and best practices for a diverse region			23
EWG (India) / Members	Action	Review the <i>Regional code of hygienic practice for street-vended foods in Asia</i> (CXC 76R-2017) to ensure consistency with the <i>General principles of food hygiene</i> (CXC 1-1969) and the <i>Guidelines for food hygiene control measures in traditional markets for food</i> (CXG 103-2024)			39

Responsible Party	Purpose	Text/Topic	Code	Step	Para(s)
Coordinator, Members and Codex Secretariat	Information / Action	Regional communications work plan for 2025-2027			74(ii), App. V
		Regional work plan 2026-2027			85(ii), App.VI
China	Action	Discussion paper and project document for the development of a regional standard for canned porridge (Asia)			123
China / interested Members	Action	Discussion paper and project document for the development of a regional standard for mooncake (Asia)			151
		Discussion paper on novel functional ingredients, and claims			154

LIST OF ABBREVIATIONS

AI	Artificial intelligence
ALARA	As Low As Reasonably Achievable
AQL	Acceptable Quality Level
ASEAN	Association of Southeast Asian Nations
CAC	Codex Alimentarius Commission
CCASIA	FAO/WHO Coordinating Committee for Asia
CCCF	Codex Committee on Contaminants in Foods
CCEXEC	Executive Committee of the Codex Alimentarius Commission
CCFA	Codex Committee on Food Additives
CCFH	Codex Committee on Food Hygiene
CCFICS	Codex Committee on Food Import and Export Inspection and Certification Systems
CCFL	Codex Committee on Food Labelling
CCGP	Codex Committee on General Principles
CCMAS	Codex Committee on Methods of Analysis and Sampling
CCNFSDU	Codex Committee on Nutrition and Food for Special Dietary Uses
CFSA	China National Centre for Food Safety Risk Assessment
CL	Circular Letter
CRD	Conference Room Document
CTF	Codex Trust Fund
CXG	Codex Guidelines
CXS	Codex Standard
EWG	Electronic Working Group
FAO	Food and Agriculture Organization of the United Nations
FAORAP	FAO Regional Office for Asia and the Pacific
FC	Food Category
GEMS	Global Environment Monitoring System
GSCTFF	General standard for contaminants in food and feed
GSFA	General standard for food additives
INS	International Numbering System
IWG	In-session working group
ISO	International Organisation for Standardisation
JECFA	Joint FAO/WHO Expert Committee on Food Additives
JMPR	Joint FAO/WHO Meeting on Pesticide Residues
LMICs	Low- and middle-income countries
ML	Maximum Level
MRL	Maximum Residue Limit
Nx	Nitrogen to protein conversion factor
RCC	Regional Coordinating Committee
SEARO	Regional Office for South East Asia
WHO	World Health Organization

INTRODUCTION

1. The FAO/WHO Coordinating Committee for Asia held its Twenty-third Session (CCASIA23) in Nanning, Guangxi Zhuang Autonomous Region, China from 22–26 September 2025 at the kind invitation of the Governments of the People's Republic of China and Japan. Ms Aya Orito Nozawa, Associate Director, Ministry of Agriculture, Forestry and Fisheries of Japan (MAFF), chaired the session and Ms Hao Ding, Research Associate, China National Centre for Food Safety Risk Assessment (CFSA), co-chaired the session, which was attended by 11 Member Countries from the region, one Member Country from outside the region, and four Observer organizations. The list of participants is included in Appendix I.

OPENING OF THE SESSION

2. Mr Jianxin Tian, Deputy Director-General of the Department of Food Safety Standards, Risk Surveillance and Assessment, National Health Commission of the People's Republic of China, opened the meeting, welcomed participants on behalf of the co-host country, and stressed the importance of Codex in promoting food safety to enhance trade and protect the health of the population, from the young to the elderly. The Deputy Director-General also emphasized the need to continuously improve the regional food safety governance system in cooperation with the community of Asian countries.
3. Mr Katsuhiko Saka (via a video message), Director-General of the Food Safety and Consumer Affairs Bureau, MAFF, expressed appreciation to China for co-hosting CCASIA23, highlighting the valuable opportunities to discuss critical issues on food safety, quality and trade in the region. The Director-General reaffirmed Japan's willingness to assist Codex in advancing science-based standards and strengthening cooperation among Asian Members in line with Codex core values.
4. Dr Sridhar Dharmapuri, Senior Food Safety and Nutrition Officer, Food and Agriculture Organization of the United Nations Regional Office for Asia and the Pacific (FAORAP), and Dr Gyanendra Gongal, Senior Public Health Officer, World Health Organization Regional Office for South-East Asia (SEARO), welcomed the attendees on behalf of FAO and WHO respectively.
5. The meeting was also addressed by Dr Jing Tian, Vice-Chairperson of the Codex Alimentarius Commission (CAC) and Dr Sarah Cahill (via a video message), Codex Secretary.

ADOPTION OF THE AGENDA (Agenda item 1)¹

6. CCASIA23 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:
 - New work proposal on the conversion of the *Regional standard for laver products* (Asia) (CXS 323R-2017) into an international standard (prepared by the Republic of Korea) (ASIA23/CRD02);
 - New work proposal on the development of a regional standard for mooncake (Asia) (prepared by China) (ASIA23/CRD03); and
 - Discussion paper on novel functional ingredients and claims (prepared by China and the International Union of Food Science and Technology (IUFoST)) (ASIA23/CRD14).
7. CCASIA23 also agreed to establish an in-session working group (IWG), chaired by China, open to all Members and Observers, working in Chinese and English, to further develop the draft regional standard for quick-frozen dumpling (Asia) (at Step 7) (Agenda item 10) for consideration by plenary.

KEYNOTE ADDRESS – FOOD SAFETY ISSUES AND BEST PRACTICES FOR A DIVERSE REGION (Agenda item 2)²

8. The FAO Representative, 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. The keynote address proceeded through an exchange of perspectives on two food safety topics relevant to the CCASIA region and a panel discussion. This was followed by a sharing on the FAO/WHO workshop on risk assessment of food allergens held prior to the session.

Food safety topics relevant to the CCASIA region

9. The following speakers delivered their remarks on chemical food safety in the CCASIA region and the use of artificial intelligence (AI) and innovative approaches for food safety. FAO and WHO representatives provided their views from the overall perspective of the CCASIA region, while other speakers expressed their respective countries' perspectives.

¹ CX/ASIA 25/23/1

² CX/ASIA 25/23/2

- Dr Sokneang In, Dean of Faculty, Chemical and Food Engineering, Institute of Technology of Cambodia;
- Dr Yongxiang Fan, Deputy Director-General, CFSA;
- Dr Hidetaka Kobayashi, Director of the Sendai Regional Center, Food and Agricultural Materials Inspection Center, Japan;
- Dr Ruhana Abdul Latif, Senior Principal Assistant Director, Food Safety and Quality Programme, Ministry of Health, Malaysia;
- Ms Davaasuren Dashnyam, National Expert of Food Standard, Mongolian Agency of Standards and Metrology;
- Mr Pisan Pongsapich, former Secretary-General of the National Bureau of Agricultural Commodity and Food Standards (ACFS), Thailand;
- Dr Sridhar Dharmapuri, Senior Food Safety and Nutrition Officer, FAORAP;
- Dr Gyanendra Gongal, Senior Public Health Officer, WHO SEARO; and
- Dr Katherine Helena Oliveira de Matos, Food Safety Technical Officer, WHO Regional Office for Western Pacific.

Chemical food safety in the CCASIA region – country perspectives

10. Residues of pesticides and veterinary drugs, mycotoxins, heavy metals and other contaminants were identified as priority chemical hazards in the region. For pesticide residues, it was further noted that a substantial proportion of imports were rejected since a zero-tolerance approach for some pesticides had been applied as no Codex maximum residue limit (MRLs) had been established for these compounds.
11. A speaker recalled the extensive work undertaken in Codex to address the presence of inorganic arsenic in rice and noting the high consumption of rice among the population in the region, lauded the use of scientific data and the as low as reasonably achievable (ALARA) principle to establish the related code of practice and maximum levels in Codex. Another speaker indicated that the codes of practice developed by the Codex Committee on Contaminants in Food (CCCF) were useful to promote the proper handling, throughout the entire food supply chain, of foods prone to mycotoxin contamination, and that many Members in the region reference the *General standard for contaminants in food and feed* (GSCTFF) (CXS 193-1995) to establish maximum levels (MLs) for contaminants in their national legislation. Nevertheless, CCASIA23 noted that there remained difficulties in some parts of the region regarding regulatory compliance. These difficulties included cost and human resource barriers, the need to coordinate between multiple stakeholders and logistic challenges (e.g. the possible need to send samples for overseas testing).
12. CCASIA23 was informed of the ongoing activities in the region to collect data on chemical hazards (e.g. total diet studies, market inspection and sampling programmes, projects targeted towards specific hazards, non-targeted screening studies and the maintenance of a database to trace contamination in food) and noted the importance of data to support risk management on chemical food safety hazards.
13. Several speakers called to attention that food safety was a joint responsibility between government, industry, academia and consumers. In this context, the speakers underscored the importance of collaboration in data gathering; combating fake news; reviewing food safety national legislation; and providing consumers with up-to-date, accurate and accessible food safety information and educational tools.

Use of AI and innovation for food safety – country perspectives

14. The potential use cases for AI in food safety were identified to include:
 - anticipating the occurrence of aflatoxins in food and feed through predictive modelling;
 - identifying anomalies in export certificates;
 - developing a chatbot to respond to food safety queries from consumers;
 - the use of blockchain technology for food traceability; and
 - the establishment of an early warning or prediction system for food safety hazards in the environment.

15. In this regard, CCASIA23 noted the ongoing and potential joint activities within the region to share best practices and ongoing work. Concurrently, speakers stressed that data quality was critical to ensure the successful implementation of AI workflows, noting that for example, only 15 percent of supervised trial data submitted to support the establishment of MRLs for pesticide residues came from developing countries. Ensuring data interoperability and data transparency, as well as promoting public–private partnerships and related investments, were also found to critically support the effective implementation of innovations and technology in food safety.
16. A speaker shared her experience on using horizon scanning to keep abreast of innovations in chemical food safety but noted that it was also important for countries to consider whether the innovations identified were suitable to be implemented in their local context.

Overall perspectives from the region

17. The FAO Representative recalled that through the Codex Trust Fund (CTF) and relevant projects, training workshops have been conducted to strengthen Members' capacities to produce and/or analyse data on pesticide residues for submission to the Joint FAO/WHO Meeting on Pesticide Residues (JMPR) for evaluation, and thanked experts for their willingness to contribute their knowledge towards these training workshops. The representative further noted that chemical surveillance data in the Global Environment Monitoring System – Food Contamination Monitoring and Assessment Programme (GEMS/Food) database formed the basis for risk management in contaminants, and when a Member submitted data to the GEMS/Food database, this submission could be referenced by other Members to improve their submissions. CCASIA23 was informed that a guideline was also under development, which would provide the steps, timeline, required information, and practical tips to improve data submissions.
18. The WHO Representative noted that data submissions from developing countries had been limited on an overall scale and acknowledged that further efforts would need to be undertaken to encourage Members to submit data where available and consider committing resources towards data generation. The representative shared examples of capacity development activities undertaken in the region, such as training workshops in risk assessment and simulation exercises on food safety emergency response under the Association of Southeast Asian Nations (ASEAN) Health Cluster 4. The representative also highlighted the efforts of WHO to support risk assessment and risk prioritization on a global level (e.g. the Joint FAO/WHO Expert Committee on Food Additives (JECFA), JMPR and the International Agency for Research on Cancer).

Panel discussion

19. The speakers listed in paragraph 9 participated in the panel discussion, which was moderated by Dr Masami Takeuchi, food safety officer, FAO. The following views were expressed during the panel discussion:
 - As chemical food safety hazards are invisible, it could be challenging to promote awareness of the hazard and its risk.
 - It was not always straightforward to determine an appropriate margin of safety for chemical hazards due to different consumption patterns among populations.
 - As the health effects of chemical food safety hazards are often long-term, planning ahead is critical.
 - It was important to demystify scientific assessments and increase the visibility of Codex texts to promote stakeholder engagement in food safety.
 - Even in situations where data was available or when an AI modelling workflow has been developed, a process is needed to evaluate if the data was suitable to be analysed or used for making risk management decisions.
 - Countries in the CCASIA region were at different levels of adopting AI for food safety, and it would be useful for countries to share experiences for the benefit of the region.
 - The generation of suitable data requires that a facility be practising good laboratory practices. Even if large investments in this regard were unlikely in low- and middle-income countries (LMICs), domestic investments would still be useful to develop laboratories into centres of excellence or into a reference lab to enable the generation of such data.

Sharing on the FAO/WHO workshop on risk assessment of food allergens

20. Three allergen specialists gave a summary of the FAO/WHO workshop on risk assessment of food allergens and shared their views on the workshop:
 - Dr Benjamin Remington, Food Allergy and Allergen Risk Assessment Consultant, Remington Consulting Group B.V., the Netherlands;

- Ms Dawisa Paiboonsiri, Standards Officer, ACFS, Thailand; and
- Dr Kristen Hendricks, International Issues Analyst, Codex Office, United States Department of Agriculture (USDA).

21. CCASIA23 noted that the workshop was attended by over 50 participants from the Asia, Africa and Latin America and the Caribbean regions. The workshop discussed risk-based frameworks for precautionary allergen labelling, covered case studies and good practices to address food allergen risks, and included a site visit to observe how good practices for food allergen management could be implemented. During the workshop, views were expressed that existing Codex texts could be applied to address food safety risks due to food allergens. CCASIA23 further noted that a consultation meeting for the general guidance on food allergen risk assessment in June 2025 recommended that food allergens should be placed in a standalone category of food safety hazards to enable risk assessment to be focused on the aspects unique to food allergens.
22. The specialists noted that it addressed many issues that countries had been facing in Codex regarding food allergen risk management, including the need to develop a systematic approach to collect national prevalence data on food allergies. Through the site visit, the importance of Codex and its practical application to food business operators was highlighted. Noting that food allergen labelling requirements had been inconsistent across countries, another specialist anticipated that the development of global priority allergen labelling regulations could help to reduce the regulatory burden for food business operators.

Conclusion

23. CCASIA23:
 - (i) expressed appreciation to the keynote speakers from Cambodia, China, Japan, Malaysia, Mongolia, Thailand, FAO, WHO and invited allergen specialists, as well as to participants for their active engagement;
 - (ii) recognized that chemical food safety remained a regional and global priority, and the capacity of Asian countries to contribute through their expertise and experience in managing residues, contaminants, additives, mycotoxins, heavy metals, and allergens, while supporting Codex work and trade;
 - (iii) highlighted the importance of high-quality and interoperable data for risk assessment, Codex participation, and priority setting, and noted the value of regional cooperation, laboratory capacity development, and the use of structured digital tools and emerging AI approaches, supported by appropriate governance frameworks;
 - (iv) noted the importance of evidence on dietary exposure, burden of foodborne disease and economic impact of unsafe food, as well as data on the benefits of food safety measures, to inform policymaking and investment in the context of food systems transformation and the sustainable development goals; and
 - (v) emphasized the need to strengthen consumer trust by addressing differences between scientific evidence and public perception, through clear and empathetic communication, behavioural insights and the integration of allergen management into food safety systems to enhance protection and confidence.

MATTERS ARISING FROM THE CODEX ALIMENTARIUS COMMISSION AND CODEX SUBSIDIARY BODIES (Agenda item 3)³

24. The Codex Secretariat presented the document CX/ASIA 25/23/3, outlining matters for information and matters for action.

Matters for information

25. CCASIA23:
 - (i) noted the matters for information arising from CAC, the Executive Committee of the Codex Alimentarius Commission (CCEXEC), the Codex Committees on Food Import and Export Certification Systems (CCFICS), General Principles (CCGP), Food Labelling (CCFL), Food Additives (CCFA) and the Codex Secretariat;
 - (ii) encouraged Members to:
 - (a) actively engage in opportunities to contribute to the discussions in CCEXEC and CAC, on the monitoring framework for the Codex Strategic Plan 2026–2031, including by responding to circular letters (e.g. CL 2025/49-EXEC);

³ CX/ASIA 25/23/3

- (b) submit discussion papers or new work proposals on New Food Sources and Production Systems using existing mechanisms available in Codex; and
- (c) consider taking up leadership roles in committee working groups.

Matters for action

26. CCASIA23 considered the following matters for action, noted the views expressed and where appropriate, took the respective decisions indicated below.

Typing of the methods for determination of peroxide value in the *Regional standard for cooked rice wrapped in plant leaves (Asia)* (CXS 355R-2023)

27. CCASIA23 agreed to inform the Codex Committee on Methods of Analysis and Sampling (CCMAS) that it was unable to provide the requested information at this time, while noting that CCASIA remained open to considering any information that might become available in the future, with a view to submitting it to CCMAS.

Revision of the *General guidelines on sampling* (CXG 50-2004)⁴

28. CCASIA23 noted that only one out of seven standards, the *Regional standard for non-fermented soybean products (Asia)* (CXS 322R-2015), had included a specific sampling plan in commodity standards developed by CCASIA.
29. A Member indicated that random sampling and attribute plans, in accordance with ISO 2859 with an acceptable quality limit (AQL) of 6.5% (refer to Appendix I of CRD01), should be applicable to all CCASIA commodity standards, including CXS 322R-2015 and the draft regional standard for quick-frozen dumplings, which was considered at Step 7 at this session.
30. The Member further explained that, based on comments received, CRD01 had been updated and published as CRD15. The information in CRD01 and CRD15 should be combined to ensure it is complete, and a few corrections to CRD15 were needed, before the entire information set was forwarded for endorsement by CCMAS.
31. CCASIA23 agreed to include clarifications that, for quantitative provisions, the sampling plans in Table 2 (inspection by attribute plans in accordance with ISO 2859-1 with an AQL of 6.5%) or Table 3 (variable sampling plans in accordance with ISO 3951-1 with an AQL of 6.5%) can be used as appropriate, upon the agreement between both trading parties. Options for sampling plans should be provided by including a sentence indicating that tables of inspection levels by lot size were available for each qualitative and quantitative provision.
32. In response to a question on how CCMAS would proceed with these sampling plans, the Codex Secretariat explained that CCMAS was currently determining how to organize sampling plans for commodity standards. Until a decision was made, sampling plans endorsed by CCMAS would continue to be included in the relevant commodity standards to ensure that this information was not lost. Since all commodity standards contained both qualitative and quantitative provisions, both attribute and variable sampling plans would be included.

Conclusion

33. CCASIA23 agreed to forward to CCMAS for endorsement (Appendix II):
- (i) the revised sampling plan in the *Regional standard for non-fermented soybean products (Asia)* (CXS 322R-2015); and
 - (ii) the draft sampling plans in all other commodity regional standards developed by CCASIA (CXS 298R-2009, 301R-2011, 313R-2013, 323R-2017, 354R-2023, and 355R-2023) and in the draft regional standard for quick-frozen dumpling (Asia) (see paragraph 101 under Agenda item 10).
34. CCASIA23 noted that once the sampling plans had been endorsed by CCMAS, if they could not be incorporated into either *Recommended methods of analysis and sampling* (CXS 234-1999) or another separate document developed by CCMAS, they would be included in the relevant commodity standards as appropriate.

Nitrogen to protein conversion factors (Nx)

35. Members expressed the view that the footnote containing the Nx value should be retained in Section 3.1 of the *Regional standard for fermented soybean paste (Asia)* (CXS 298R-2009). It was noted that the Nx value in CXS 298R-2009 had not been included in CXS 234-1999, since there was no provision for protein in CXS 298R-2009, and this matter had already been discussed at CCASIA15 (2006) and CCASIA16 (2008).

⁴ ASIA23/CRD01

36. CCASIA23 agreed to:

- (i) retain the footnote including the Nx value in CXS 298R-2009; and
- (ii) inform CCMAS that since no provision for protein had been included in CXS 298R-2009 and in some countries, protein content instead of total nitrogen was used as a quality factor.

Guidelines for food hygiene control measures in traditional markets for food (CXG 103-2024)

37. The Chairperson proposed that an electronic working group (EWG) be established to follow-up on the task assigned by the 54th session of the Codex Committee on Food Hygiene (CCFH54) to CCASIA. CCASIA23 was informed that as indicated in CRD06, India, the Chair of the EWG when the *Regional code of hygienic practice for street-vended foods in Asia* (CXC 76R-2017) was developed, was willing to lead such an EWG.
38. A Member expressed the view that alignment flexibility in the review should be allowed, given the diversity of practices regarding street-vended food across the region.

Conclusion

39. CCASIA23 agreed to establish an EWG, chaired by India, working in English, to:

- (i) review the *Regional code of hygienic practice for street-vended foods in Asia* (CXC 76R-2017) to ensure it was consistent with the *General principles of food hygiene* (CXC 1-1969) and CXG 103-2024 in line with the request of CCFH54; and
- (ii) prepare and submit a report to the Codex Secretariat no later than three months before CCASIA24.

RIBOFLAVINS in the *Regional standards for fermented soybean paste* (Asia) (CXS 298R-2009)

40. CCASIA23 agreed to delete riboflavin, synthetic (International Numbering System (INS) 101(i)) from the table to Section 4 of CXS 298R-2009 and confirm that other individual additives in the group of RIBOFLAVINS were acceptable for use in foods conforming to CXS 298R-2009.

Carotenoid-related food additives in the *Regional standard for non-fermented soybean products* (Asia) (CXS 322R-2015)

41. A Member informed CCASIA23 of their use of INS 160a(i) at 0.7 mg/kg in fruit-flavoured soybean beverages conforming to CXS 322R-2015 was to adjust the colour of soybean beverages containing fruit juice.
42. Another Member informed CCASIA23 of their use of INS 160a(i), 160a(ii), 160a(iii), 160a(iv), and INS 160e, and suggested referencing to the maximum use levels of these food additives in food category 14.1.4 (Water-based flavoured drinks), due to the similarity of these products.

Conclusion

43. CCASIA23 agreed to:

- (i) inform CCFA that these additives had been technically justified; and
- (ii) forward the proposed maximum use levels of carotenoid-related food additives (INS 160a(i), 160a(ii), 160a(iii), 160a(iv), and INS 160e) to CCFA for consideration (Appendix III).

GSFA Food Categories for laver products covered by the *Regional standard for laver products* (Asia) (CXS 323R-2017)

44. Members indicated that there was no need to include additional GSFA food categories for this product, taking into consideration the scope of CXS 323R-2017, the processing forms of laver products, and the food additives used.
45. CCASIA23 agreed to inform CCFA that laver products covered by the *Regional standard for laver products* (Asia) (CXS 323R-2017) would solely fall into the GSFA food categories 04.2.2.2 and 04.2.2.8.

Paprika extract (INS 160c(ii)) to the *Regional standard for non-fermented soybean products* (Asia) (CXS 322R-2015)

46. CCASIA23 agreed to forward the following information to CCFA for its consideration:

- (i) The use of INS 160c(ii) in fruit-flavoured soybean beverages conforming to CXS 322R-2015 in combination with fruit juices such as apple, pineapple, orange, and mandarin orange could adjust colour of soybean beverages containing fruit juice.
- (ii) The maximum use level should be 15 mg/kg.

FOOD SAFETY AND QUALITY IN THE CCASIA REGION (Agenda item 4)⁵

47. The FAO Representative outlined the regional programme in support of reforming national food control systems and Codex capacity building, including projects on aflatoxin management, pesticide residue monitoring, and food safety in various supply chains. The representative emphasized the focus on science-based approaches, risk assessment, and the utilization of tools such as the GEMS/Food database, as well as horizon scanning to address future food safety challenges related to climate change, environmental factors, and emerging technologies. The representative further emphasized the importance of strengthening national food control capacities, risk literacy and ensuring implementation of Codex standards and best practices through regional cooperation. Capacity-building activities delivered through CTF projects were also highlighted.
48. The WHO Representative emphasized the importance of transforming the food system and adopting a One Health approach, which links food safety, public health and environmental sustainability. The representative outlined WHO's work in supporting national food control systems, the implementation of the WHO Global Strategy for Food Safety: 2022–2030, and regional frameworks for action in Southeast Asia and the Western Pacific. The representative introduced activities related to multisectoral collaboration, risk-based inspection, and emergency preparedness, including support for the ASEAN Member States in food safety incident management and the development of national emergency response plans. The representative further highlighted initiatives to strengthen Codex capacity building through CTF projects, South-South cooperation, and training workshops, as well as efforts to promote good hygienic practices in traditional food markets to address emerging public health risks. The regional partnerships with PulseNet Asia and the Ministry of Food and Drug Safety, Republic of Korea, for promotion of the International Food Safety Authorities Network in Asia were highlighted.
49. A Member expressed its gratitude to FAORAP for effectively implementing the multicountry project funded by Japan and focusing on data generation and quality assurance for submission to Codex, FAO and WHO. The Member noted that food safety risks were increasing due to factors such as climate change and emphasized that the role of CAC had become increasingly important. The Member highlighted that scientific evidence was essential in developing Codex standards, as reflected in the Codex Strategic Plan 2026–2031, and stressed that the submission of robust data from Asian Members was crucial to enhancing the credibility and effectiveness of Codex. The Member reaffirmed its commitment and encouraged other Members to deepen collaboration with FAO and WHO and to actively contribute to Codex based on scientific evidence.
50. Another Member, as the host country of the ASEAN Risk Assessment Centre (ARAC), expressed appreciation to the support from FAO and WHO, and reported that at country level, it had been working closely with WHO to share individual-level food consumption data to the Global Individual Food Consumption Data Tool (GIFT) platform. The Member expressed its intention to continue collaboration with FAO and WHO and welcomed the guidance and capacity-building initiatives established by FAO and WHO, which would benefit the region more effectively.

Conclusion

51. CCASIA23:
 - (i) noted the information and feedback provided and thanked FAO and WHO for preparing the document; and
 - (ii) agreed with the proposed way forward as outlined in paragraph 47 of CX/ASIA 25/23/4.

CODEX WORK RELEVANT TO THE REGION (Agenda item 5)⁶

52. China, as the former coordinator, introduced the item explaining that CX/ASIA 25/23/5 was drafted based on a survey regarding the engagement of Members in Codex work over the past two years (2023–2025). Responses were provided from 14 Members and analysed in consultation with the coordinator.
53. The survey summarized that while the Asia region was committed to playing an active role in Codex, progress would require sustained capacity building, financial support, and close collaboration to ensure the effective implementation of Codex standards.
54. Members expressed appreciation for the work done by the former and current coordinators and showed their support for the engagement of CCASIA region.

⁵ CX/ASIA 25/23/4

⁶ CX/ASIA 25/23/5; CRD05 (IUFOST)

55. Japan, as the coordinator, encouraged Members to generate and submit robust, reliable, and comprehensive scientific data in compliance with the requirements of FAO and WHO, and to actively participate in online informal meetings prior to Codex sessions to ensure regional challenges were fully addressed.
56. In addition, Members made the following comments:
 - Capacity building through training, such as organizing a workshop in succession to CCASIA meetings (e.g. the workshop on food allergens), would be highly beneficial and effective in supporting the financial burdens and participation of Members.
 - The support and collaboration among Members in the region were of utmost importance, particularly as low- and middle-income developing countries often required assistance.

Conclusion

57. CCASIA23 agreed that the following areas were needed to maximize the effectiveness of Codex work in the region, to address the identified gaps, and to strengthen collaboration:
 - (i) targeted capacity-building in risk analysis, scientific data generation, and modern laboratory techniques;
 - (ii) enhanced resource mobilization, including through the CTF, to support regional workshops, study visits, and mentorship opportunities;
 - (iii) strengthened inter-institutional and international collaboration to share expertise and best practices; and
 - (iv) active promotion of broader participation from underrepresented countries and stakeholders to ensure inclusivity.
58. CCASIA23 also agreed that by focusing on these priority areas, the region would be better positioned to ensure effective implementation of Codex standards, thereby contributing to safer food systems and more equitable trade both within the region and globally.
59. CCASIA23 further agreed to consider the practice to have a workshop prior to the next CCASIA.

Codex Strategic Plan 2020–2025: Implementation by CCASIA (Agenda item 6)⁷

60. China, as the former coordinator, also on behalf of the coordinator, presented the item, recalling that the regional workplan was reviewed biannually to support the implementation of the Codex Strategic Plan, and that the implementation period of the regional workplan 2022–2024 (which was endorsed by CCASIA22 (2023)) had been extended to 2025 due to the rescheduling of CCASIA23. CCASIA23 was informed of the activities conducted under the workplan in the region since CCASIA22 and noted that meaningful progress had been made.
61. It was also highlighted that the support provided by FAO and WHO to organize workshops and training programmes strengthened the region's capacity to generate and submit data and to prepare national positions and harmonized regional perspectives for CAC.
62. CCASIA23 noted the importance of the CTF in building sustainable Codex structures, recalling that it had supported 22 projects across ten countries. However, challenges in funding existed which could threaten the sustainability of these outcomes. Cooperation in the region and continued mentorship were identified as possible ways to enhance the participation of Members in the region.
63. It was further recalled that a survey distributed to CCASIA Members identified food contamination, e-commerce, antimicrobial resistance and biotechnology as key priority areas in the region; and indicated that the availability of resources, capacity building, regional coordination and a flexible way of participating in Codex activities could serve as enablers for Members in the region to fully engage in Codex.
64. CCASIA23 proceeded to review the progress update on the implementation of the workplan contained in CX/ASIA 23/25/6 Appendix I.

⁷ CX/ASIA 25/23/6; CRD08 (Republic of Korea); CRD17 (Indonesia)

Discussion

65. Members acknowledged the significant progress made to advance Codex work to achieve the strategic objectives and expressed its appreciation to FAO and WHO for their efforts in conducting capacity-building activities. These activities had promoted the sharing of experiences, fostered a collaborative learning environment, and enhanced the technical expertise and regulatory frameworks of Members, which would be essential to advance food safety standards across the region. CCASIA23 noted that Members in the region have translated the Codex Strategic Plan into concrete national measures.
66. Members indicated their commitment to continue contributing to the implementation of the Codex Strategic Plan 2020–2025 and to ensure the sustainability of capacity-building activities in the region. CCASIA23 was brought to the attention of activities in relation to two priority objectives in the regional workplan 2022–2024:
 - Priority objective 2.2 (Promote the submission and use of globally representative data in developing and reviewing Codex standards): Occurrence data was submitted by a Member in the region on seven chemical hazards in food in 2024, and financial contributions have been made by another Member in the region to the FAO scientific advice programme. Members further reported their financial contributions to FAO to support the organization of national and regional training courses and workshops to strengthen the region's capacity in terms of data generation and analysis.
 - Priority objective 4.2 (Increase sustainable and active participation of all Codex Members): The CCASIA Codex Colloquium in 2023 and the CCASIA Codex Workshop on Food Control Systems and Risk Assessment in 2024 provided interactive platforms for Members to share experiences and jointly advance capacity-building efforts, and a regulatory science symposium was organized to emphasize the importance of Codex in ensuring science-based food safety standards. An exhibition hall to celebrate Codex@60 was also organized during the 22nd Korean Food Safety Day celebrations. A Member further noted its collaboration with FAORAP to organize a regional workshop in Tokyo in 2024 to strengthen the capacities of some Members in the region to enable better and more effective participation in Codex, including proposing new Codex work.
67. A Member expressed its appreciation to the CTF, noting that it has enabled it to:
 - participate in a training programme, which strengthened its national capacities in standard-setting and enhanced its participation in Codex work;
 - develop and endorse a Codex manual, upon which various national Codex activities have been planned; and
 - design educational awareness materials on social media platforms, of which the English version has been made available to other countries for information.
68. Another Member stressed the need for financial contributions to support capacity development activities and reiterated the survey finding that regional cooperation, mentorship and learning opportunities were important to ensure the equitable participation of Members.

Conclusion

69. CCASIA23 noted with appreciation the activities conducted in the region to support the implementation of the Codex Strategic Plan 2020–2025.

CODEx COMMUNICATION WORKPLAN – PROGRESS REPORT (Agenda item 7)⁸

70. The Codex Secretariat presented the progress in implementing the regional communications workplan and commended the region for the outcomes achieved during the 2022–2024 biennium. The Secretariat noted that CCASIA successfully met all the indicators set out in the communications workplan and played an active role in providing news and information related to Codex work on the Codex website. The Secretariat further invited Members of the region to sustain and enhance their participation in Codex communication activities.
71. The Secretariat also presented the outcome of the survey conducted among Members of the region to measure progress in implementing the communication plan.

Discussion

72. A Member noted that, as the new Communication Workplan had raised the targets for the number of news stories and participating countries, it would be important to encourage contributions not only from those that had been actively engaged, but also from those that had contributed less.

⁸ CX/ASIA 25/23/7

73. Another Member expressed strong support for the new Communication Workplan and stated that communication activities should be continuously encouraged in order to support the effective and efficient development of Codex standards.

Conclusion

74. CCASIA23:

- (i) noted the communications activities for the period 2022 to 2024 and results of the CCASIA23 satisfaction survey on regional communications (Appendix IV); and
- (ii) adopted the regional communications workplan for 2025–2027 (Appendix V).

CODEX STRATEGIC PLAN 2026–2031: STATUS AND NEXT STEPS (Agenda item 8)⁹

75. The Codex Secretariat presented the item, noting that CAC develops a periodic strategic plan aimed at advancing its mandate while taking into account the current global context. Recalling that CAC47 (2024) had adopted the new Strategic Plan for 2026–2031, the Secretariat noted that this provided one year both to develop the monitoring framework and to enable the coordinating committees in 2025 to develop workplans in support of its implementation. Recognizing that the Strategic Plan is intended to guide the work of Codex, workplans should not be prepared in isolation from other CCASIA activities; rather, the strategic goals should shape the work carried out by the committee and its Members. The Secretariat also noted that the proposed indicators for the Strategic Plan have been circulated to all Members and Observers via CL 2025/49-EXEC for comments, encouraged Members to actively engage in this review process.
76. The Chairperson informed that, based on the views collected through the survey, including the priority goals and outcomes identified therein, a proposed workplan for 2026–2027 had been prepared and published as CRD04. CCASIA23 agreed to proceed with the discussion based on CRD04.

Discussion

77. The Chairperson led the discussion on each of the priority goals and outcomes, as well as the related key activities.

Goal 1

78. Members highlighted the importance of Outcome 1.2, noting the need to continue supporting capacity-building activities focusing on data generation and to submit more robust scientific data, and specifically requested for the inclusion of "co-submission of data" under Activity 1.2.2.
79. A Member supported Activity 1.4.1 in responding to Members' needs and developing science-based standards, and highlighted the value of a more coordinated regional voice, underpinned by strong technical expertise, to advance priority agenda items.

Goal 2

80. A Member expressed its support for Activity 2.3.2 and emphasized the essential need to continue supporting capacity-building activities related to data generation.

Goal 3

81. A Member supported the activity under Outcome 3.1 and proposed a new activity under Outcome 3.3 to use a survey to gather information on the impact of Codex texts on the sustainability and resilience of food systems.
82. The Chairperson clarified that similar activities were already included under Activity 4.1.2 and therefore proposed that the newly suggested activity be added under Outcome 4.1, rather than under Outcome 3.3.
83. An Observer welcomed Outcomes 3.1 and 3.4, emphasized the value of collaboration of international organizations within the region to share knowledge and technical insights, and reaffirmed its commitment to engage constructively with Members to strengthen the credibility and relevance of Codex standards.

Goal 4

84. A new activity 4.1.3, related to the transition towards sustainable and resilient food systems, was added in accordance with paragraph 82.

⁹ CX/ASIA 25/23/8; CRD04 (Coordinator)

Conclusion

85. CCASIA23:

- (i) committed to supporting the implementation of the Codex Strategic Plan 2026–2031;
- (ii) endorsed the regional workplan 2026–2027 (Appendix VI); and
- (iii) encouraged Members and Observers to actively engage in the process of developing a monitoring framework for the Codex Strategic Plan 2026–2031.

USE AND IMPACT OF CODEX STANDARDS IN THE REGION (Agenda item 9)¹⁰

86. The Codex Secretariat introduced the item, providing a brief background to the survey on the use and impact of Codex texts, an outline of the survey design, a summary of the results of the surveys conducted in 2022 and 2023, and recommendations arising from the survey results. The Secretariat added that the survey had been part of Codex's monitoring and evaluation mechanism, which would also foresee data collection through case studies on specific Codex texts, and collaboration with the World Trade Organization and other international organizations.
87. CCASIA23 noted that across the surveys conducted in 2022 and 2023, over 90 percent of respondents expressed satisfaction with Codex's work, and almost 70 percent of LMICs use Codex texts in their national food control systems. CCASIA23 also noted that the results of the survey conducted in 2024 would be available shortly.
88. The Secretariat informed CCASIA23 that while the response rate in the Asia region improved between 2022–2023 to 58 percent, it remained lower than the global response rate of 69 percent. The Secretariat therefore encouraged CCASIA Members to actively respond to the 2025 survey on the use and impact of Codex texts once it is released.

Discussion

Results of the 2022 and 2023 surveys

89. A Member noted the low response rate in the region and indicated that it was important to identify the reasons behind this and to implement measures to improve it. The Chairperson proposed that the Codex Secretariat could consider addressing this matter.

Survey recommendations

90. The Secretariat informed CCASIA23 that it was requested to comment and propose actions that could be taken to address the recommendations presented in CX/ASIA 25/23/9. As the recommendations were broad ranging, the Secretariat suggested that the activities listed in the regional workplan for 2026–2027 to support the implementation of the Codex Strategic Plan 2026–2031 (see Agenda item 8) could be used as the basis for discussions.
91. CCASIA23 agreed with the suggestion of the Secretariat and proceeded to consider which activities could be prioritized. CCASIA23 agreed to prioritize the following activities in the workplan:
- 1.2.2 Facilitate and encourage submission of data by all Members in the region, or by co-submission of data;
 - 1.4.1 Communicate the current and emerging issues based on discussions at CCASIA23;
 - 2.3.2. Continue to support needs-based capacity-building activities (trainings, webinars, study visits and virtual coordination sessions);
 - 4.1.1. Continue advocacy work with national decision-makers to stress the benefits of using Codex texts to ensure food safety, protect consumer health and enhance trade; and
 - 4.1.4 Targeted awareness-raising campaigns in regions where knowledge gaps are identified, to improve understanding and application of Codex texts.

Conclusion

92. CCASIA23:

- (i) noted the results of the survey on the use and impact of Codex texts, in particular those relevant to the region;

¹⁰ CX/ASIA 25/23/9

- (ii) agreed to encourage all Members in the region to actively respond to the next round of the survey;
- (iii) agreed with the prioritized activities to address the recommendations contained in CX/ASIA 25/23/9, as indicated in Appendix VI; and
- (iv) requested the Codex Secretariat to investigate the reasons for the low response rate and provide proposals on how the response rate could be improved.

DRAFT REGIONAL STANDARD FOR QUICK-FROZEN DUMPLING (Asia) (at Step 7) (Agenda item 10)¹¹

93. China, as Chair of the EWG and IWG, introduced the item and recalled the extensive discussions on the appropriate food category (FC) in the *General standard for food additives* (GSFA, CXS 192-1995) for the product in the draft standard. The EWG/IWG Chair explained that both the EWG and IWG had agreed to assign FC 06.4.3 “Pre-cooked pastas and noodles and like products” to the product, as it covered treated products sold directly to consumers and provided a clear reference for additive application.
94. The EWG/IWG Chair further noted that certain provisions in FC 06.4.3 restricted its use to specific foods; however, in practice, these additives were also used in quick-frozen dumplings conforming to the draft standard. To address this, the IWG had agreed to request CCFA to add a new note to relevant provisions in FC 06.4.3 to include quick-frozen dumplings, with maximum use levels aligned with existing GSFA provisions. Revisions to some functional classes in the food additive section were also agreed.
95. Beyond food additives, the EWG/IWG Chair noted that the IWG had reviewed the entire draft standard and had agreed on revisions to certain sections. The revised draft standard was included in CRD20, Appendix I, while CRD20, Appendix II contained specific suggestions for revisions to the GSFA to facilitate CCFA’s work.
96. CCASIA23 agreed to consider CRD20 as the basis for further discussions of the item.

Discussion

97. CCASIA23 made the following comments and decisions on the respective sections.

Appendix I, Section 4: Food additives

98. A Member, recalling its comments contained in CRD19, proposed to allow the use of two additional functional classes (i.e. raising agents and firming agents) in Table 3 of the GSFA in quick-frozen dumplings, noting the technological justification of these food additives in the skin and fillings to improve the texture of unleavened skin and keep the tissues of ingredients in the filling, respectively. The Member further proposed the removal of footnote 2, which stated “For use in filling only”, associated with flavour enhancers in Table 3, explaining that flavour enhancers were used in both the skin and the fillings in its country.
99. CCASIA23 agreed with the proposal and further noted that preservatives had been inadvertently omitted from the list of functional classes in CRD19.
100. Accordingly, CCASIA23 made the corresponding revisions to the table entitled “Proposed revisions to References to Commodity Standards for GSFA Table 3 additives” in CRD20, Appendix II.

Appendix I, Section 10: Methods of analysis and sampling

101. CCASIA23 noted that the proposed sampling plan that had been considered under Agenda item 3 (see paragraph 33(ii) and Appendix II), would be forwarded to CCMAS for endorsement, and that the review of sampling plans was currently underway in CCMAS. Accordingly, it was noted that, should CCMAS be unable to decide on the appropriate location to include the sampling plan after it was endorsed, the sampling plan would be inserted into the standard to ensure the information was not lost.

Appendix II: Proposals on revisions to the GSFA

102. CCASIA23 noted that the description in Table 3 would need to be amended accordingly to align with the amendments made to Appendix I, Section 4 (see paragraph 99).

Other matters

103. In response to a question about why commodity standards could only be published after the endorsement of food additive and food labelling provisions, but not provisions on methods of analysis and sampling, the Codex Secretariat explained that it had been the long-standing practice in Codex to allow standards to be published without waiting for the endorsement by CCMAS.

¹¹ CX/ASIA 25/23/10, CX/ASIA 25/23/10 Add.1 (Comments of Egypt, India, Japan and Thailand); CRD08 (Republic of Korea); CRD12 (India); CRD13 (Malaysia); CRD19 (Japan); CRD20 (Report of IWG on quick-frozen dumpling).

Conclusion

104. CCASIA23 agreed to forward:

- (i) the draft standard to CAC for adoption at Step 8 (Appendix VII, Part A), following endorsement of the provisions relating to food additives and food labelling by CCFA and CCFL respectively; and
- (ii) the proposed revisions to the GSFA for CCFA's consideration (Appendix VII, Part B).

PROPOSAL FOR THE DEVELOPMENT OF A REGIONAL STANDARD FOR TRADITIONAL SWEETS (ASIA) (Agenda item 11.1)¹²

105. CCASIA23 noted that no document had been published as the proposal had been withdrawn as indicated in CRD12.

PROPOSAL FOR THE DEVELOPMENT OF A REGIONAL STANDARD FOR CANNED PORRIDGE AND COOKED RICE (ASIA) (Agenda item 11.2)¹³

106. China, as the author of the document, and also on behalf of the co-author, the Republic of Korea, introduced the item. China recalled that CCASIA22 (2023) considered two discussion papers proposing the development of regional standards for canned porridge and cooked rice, and noting the similarity of the issues raised in both discussion papers, requested China and the Republic of Korea to examine the possibility of combining both proposals.
107. China noted that while CX/ASIA 25/23/12 contained a combined discussion paper and project document, further consultations and research found that should the new work be approved by CAC, the subsequent development of a regional standard combining both commodities could be challenging due to differences in safety and quality requirements between canned porridge and cooked rice. China further informed CCASIA23 that it had agreed with the Republic of Korea not to pursue the development of one merged standard but to proceed with the development of two separate standards. In this context, China informed CCASIA23 that a proposal for the development of a regional standard for canned porridge had been submitted as CRD16.
108. CCASIA23 noted that the Republic of Korea might submit a proposal for cooked rice to CCASIA24 for consideration under the Agenda item on other business.
109. CCASIA23 agreed to consider the discussion paper and project document for the development of a regional standard for canned porridge contained in CRD16.

Discussion

110. Members expressed general support for the need to develop a regional standard for canned porridge. However, general and specific comments and concerns were raised on the project document as follows.

Title

111. A Member asked if the word "canned" should be amended to "packaged" to reflect the different types of packaging indicated in the project document. China explained that a definition for canned foods was available in the *Code of hygienic practice for low and acidified low acid canned foods* (CXC 23-1979) but indicated that it could not reach a decision on amending the word at this time. China proposed to retain the current wording, noting that it could be amended in the future as necessary.

Section 1: The purpose and scope of the standard

112. CCASIA23 noted that canned porridge was traded around the world and that there had not been a clear assessment on the food safety aspects of canned porridge on a global level. Hence, China was requested to consider whether it would be more appropriate to develop an international standard and to address food safety aspects through new work in Codex general subject committees.
113. A Member noted that ready-to-eat canned porridge and instant porridge were available in its country and indicated the project document did not appear to cover such products. The Member requested that the scope of the project document be broadened to cover the wide variety of canned porridge products in the market. The Chairperson further recalled that another Member, in its written comments in CRD17, requested for clarity on the scope of the proposed regional standard.

¹² CX/ASIA 25/23/11; CRD12 (India)

¹³ CX/ASIA 25/23/12; CRD12 (India)

114. China explained that while cereal, maize, rice and soybean had been identified as ingredients for canned porridge, the list of ingredients could still be reviewed during the elaboration of the regional standard within the Step Procedure. A view was expressed that the list of ingredients should not be overly broad to avoid potential overlaps with other commodities.
115. Accordingly, China proposed an updated text for CCASIA's consideration. CCASIA23 considered the following text, noting that it was still open to further adjustments subsequent to the session:

"Canned porridge is a type of canned food prepared from water, cereal grains (mainly rice) which is suitable for human consumption and may contain other edible ingredients, packed in hermetically sealed containers (including metal packaging, high-barrier plastic packaging, glass packaging, aluminium-plastic composite packaging etc.) and shall have received a processing treatment sufficient to ensure commercial sterility".

Section 6: Information on the relation between the proposal and other existing Codex documents as well as other ongoing work

116. China was requested to provide information on food safety and quality issues which could not be addressed by existing Codex standards, as CCASIA23 noted that this was a procedural requirement during the review of new work proposals.
117. China explained that the relevant quality provisions could be elaborated during the development of the regional standard and added that developing the regional standard would increase the awareness of canned porridge internationally.
118. Noting China's indication that one of the aims of developing the regional standard was to address issues related to the use of canned porridge as a food in an emergency, a Member requested the Codex Secretariat to clarify if Codex standards can include food for emergency in their scopes. The Codex Secretariat explained that while Codex texts such as the *Guidelines for ready-to-use therapeutic foods (RUTF)* (CXG 95-2022) could be related, the guidelines did not indicate that it was to be used only in emergency situations. It was also noted that CCFL has been developing guidelines on the application of food labelling provisions in emergencies but this text was still in the Step Process.

General comments

119. The Chairperson referring to the opening video message from the Codex Secretary, noted that while the development of Codex standards could increase consumer trust and facilitate the trade of the related commodities, they should be based on principles of necessity, feasibility and inclusiveness. Before proposing a new Codex text, it was necessary to be clear and strategic on the intended objective of the standard, determine if the issues concerned were amenable to standardization, and assess whether existing Codex texts could be adapted to address concerns. This would ensure that the time and effort from Members in considering a new work proposal would be used efficiently. In this context, the Chairperson recalled that CCEXEC88 (2025) requested all committees working on commodity standards to take a more horizontal approach to such standards and to ensure that new work proposals clearly identified the key issues and challenges to be addressed by Codex, so that the most appropriate type of Codex texts could be identified and recommended.¹⁴ It was emphasized that thoughtful groundwork often accelerated progress and could lead to better outcomes.
120. CCASIA23 noted a proposal to consider developing practical guidance on the application of existing Codex standards to this specific commodity, rather than elaborating a new commodity standard.
121. Noting that further clarity was needed on the scope, definition, relevant quality provisions, necessity to develop the regional standard, and whether it would be more appropriate to develop an international standard, CCASIA23 agreed that the new work proposal should be refined for consideration at its next session. A Member further indicated that the project document in CRD16 was received fairly recently and that considering the new work proposal at CCASIA24 would allow it more time to consult with its stakeholders.
122. CCASIA23 was informed that the Codex Secretariat has been developing a handbook to provide guidance on submission of new work proposals, and China could refer to this handbook to refine the proposal when it became available.

Conclusion

123. CCASIA23 agreed to request China to:
- (i) undertake a gap analysis of existing Codex texts to further define the scope and specific quality parameters to be addressed;

¹⁴ REP25/EXEC1 paragraph 50(iii)

- (ii) further revise the discussion paper and project document, taking into account the discussions during the session and in comments submitted in CRDs, and the *Practical guidance on submission of new work proposals* once it was available; and
- (iii) prepare and submit a revised discussion paper and project document to the Codex Secretariat no later than three months before CCASIA24.

NOMINATION OF THE COORDINATOR (Agenda item 12)¹⁵

124. The Codex Secretariat introduced the item and recalled that Japan had been appointed as the coordinator for Asia by CAC47, after China was ineligible for re-appointment following the election of Ms Tian Jing (China) as the Vice-Chairperson of CAC. CCASIA was informed that Japan, having served for one term, was eligible for re-appointment.
125. CCASIA23 acknowledged the excellent work of Japan in cooperation with China, the former coordinator. Members highlighted Japan's effective capability and dedication, as well as its efforts to organize activities to enhance communication, cooperation and mutual understanding in the region. CCASIA23 noted that Japan's graciousness, steadfastness and demonstration of flexibility to step up as the coordinator had enabled a seamless and stable transition in the region.
126. CCASIA23 also extended its appreciation to China, the former coordinator, for its tireless efforts in advancing the interests of the region within the Codex framework, for serving as the collective voice on the global stage, and for its work in fostering consensus among Members in the region.
127. CCASIA23 unanimously agreed to recommend CAC48 to re-appoint Japan for a second term as the coordinator for Asia.
128. Japan thanked the Members of CCASIA for their support and accepted the nomination.

Conclusion

129. CCASIA23 recommends Japan to CAC48 for re-appointment as the coordinator for the Asia region.

OTHER BUSINESS (Agenda item 13)

Discussion paper on the conversion of the *Regional standard for laver products (Asia) (CXS 323R-2017)* into a worldwide standard¹⁶

130. The Republic of Korea introduced CRD02 highlighting the growing industry of laver products and its global trade that would benefit from conversion of the existing regional standard into an international standard.
131. The Chairperson noted that under the terms of reference of regional coordinating committees (RCCs), they can recommend to CAC the development of worldwide standards for products of interest to the region, including products considered by the RCCs to have an international market potential in the future. The Chairperson also noted that this was the first instance for a RCC to consider the conversion of a regional standard into a worldwide standard.

Discussion

132. CCASIA23 considered the project document contained in CRD02 and made the following comments and decisions.
133. Members appreciated the work done by the Republic of Korea and generally expressed support for the need to convert the existing regional standard into an international standard.
134. A Member indicated that there was a lack of identified impediments to the application of the regional standard, as prescribed in the *Procedural Manual*, and that altering key elements such as scope and quality factors could lead to possible confusion. The Member expressed reluctance to initiate the new work but indicated that they would not block the proposal and would be willing to contribute to advancing this work should it be approved.
135. Another Member suggested that the scope of the project document could be expanded to include other seaweed species to ensure broader market coverage and highlighted the issues about contaminants in this product as possible new work to be proposed to CCCF.
136. CCASIA23 agreed to include a reference to the GSCTFF (CXS 193-1995) in Section 6 of the project document, noting that while the GSCTFF (CXS 193-1995) did not currently contain MLs for seaweed or related products, particularly for heavy metals such as cadmium, arsenic, and lead, a proposal to elaborate such MLs could be submitted to CCCF for consideration as new work.

¹⁵ CX/ASIA 25/23/13

¹⁶ CRD02 (The Republic of Korea), CRD13 (Malaysia); CRD17 (Indonesia)

137. The Codex Secretariat further explained that CCASIA might directly recommend CCCF to establish MLs for heavy metals in seaweed and related products, that this matter could then accordingly be included under the CCCF Agenda item “Matters referred to the Committee by the Codex Alimentarius Commission and/or its subsidiary bodies”. In parallel, Members were welcome to submit new work proposals through the normal procedure applied by CCCF.
138. In response to a question on whether the scope of the project document should be more clearly defined when converting the regional standard into an international standard, the Secretariat recalled that several CCASIA standards had been converted into international standards with similar scope descriptions and explained that the current approach was consistent with previous cases.
139. The Republic of Korea noted that detailed aspects and technical issues raised by Members could be further discussed in the EWG in the future should the project document be approved by CAC as new work.
140. The Chairperson encouraged Members to actively participate in its standard-setting work once CAC approved the new work and the appropriate committee for the work had been assigned, as laver products were mainly produced in the region and consumed worldwide.

Conclusion

141. CCASIA23 agreed to:
- (i) forward the project document on the conversion of CXS 323R-2017 into an international standard to CAC48 for approval as new work (Appendix VIII);
 - (ii) request CAC to consider assigning the appropriate committee to carry out this work and, if necessary, establish an EWG and identify chairs and co-chairs to lead the new work to convert CXS 323R-2017 into an international standard; and
 - (iii) recommend that CCCF consider establishing relevant MLs on heavy metals in seaweeds including laver products.

Discussion paper on the development of a regional standard for mooncake (Asia)¹⁷

142. China introduced CRD03, noting the increasing product diversification and significant discrepancies in ingredient usage, production processes, and nutritional composition in mooncakes across the region. CCASIA23 proceeded to consider the discussion paper and project document contained in CRD03.

Discussion

143. Members expressed appreciation for the work undertaken by China and noted the significance of the product in the region. The discussion was focused on two aspects, i.e. “title, scope and the product definition” and “the necessity of the standardization”.

Title, scope and the product definition

144. Members expressed the following views:
- Similar products or the same product were known by different names across Members in the region (e.g. snow skin mooncake, non-baked mooncake, Bakpia), and the need to expand the scope and definition in the project document was emphasized.
 - While inclusiveness was recognized as a core value of Codex, expanding the scope too broadly could undermine the standard’s value and fair trade practices, and should therefore be approached with caution.
 - Given the wide variety of products covered by the definition, the product name should be more generic than “mooncake”.
145. China responded that the scope and product name would be carefully considered, taking into account all comments received. However, as no specific alternative name could be proposed at this stage, China preferred to retain the current title of the standard.
146. While it was noted that mooncake was included as an example under food category 07.2.1 in the GSFA, the Secretariat explained that this could not be considered a justification for the product name.

The necessity of standardization

¹⁷ CRD03 (China); CRD07 (Thailand); CRD13 (Malaysia); CRD17 (Indonesia)

147. China clarified that the main quality-related concerns for mooncakes were peroxide value and acid value, because fats, oils and sugar were used in mooncake ingredients.
148. A Member noted that the fat and sugar content in mooncakes should be discussed under the Codex Committee on Nutrition and Foods for Special Dietary Uses (CCNFSDU) or CCFL instead, and that this was a cross-cutting topic related also to many other confectionery foods.
149. The Secretariat explained that since Codex standards for fats and oils already included provisions for acid and peroxide values, further analysis might be needed to determine how these values could be applied to mooncake.
150. Noting Members' divergent views, the Chairperson, referring to the discussion at Agenda item 11.2, emphasized the need for clarity in scope, definition and quality parameters in line with the *Procedural Manual* and recalled that generic names should be used in Codex standards.

Conclusion

151. CCASIA23 requested China to:

- (i) work together with interested Members to undertake a gap analysis of existing Codex texts to define the title, the scope and the specific quality parameters addressed in the regional standard;
- (ii) further revise the discussion paper and project document with reference to the *Practical guidance on submission of new work proposal* once it was available; and
- (iii) prepare and submit a revised discussion paper and project document to the Codex Secretariat no later than three months before CCASIA24.

Discussion paper on novel functional ingredients, and claims¹⁸

152. China introduced CRD14, emphasized that foods consumed as ordinary ingredients with health or medicinal properties were important for regional trade, and proposed that new Codex work could be initiated and led by interested Members to develop regulatory guidance.

Discussion

153. CCASIA23 noted the interest on this proposal and the following views:

- Any resulting guidance could be developed at the global level to ensure broader applicability in line with the *Procedural Manual*, rather than being limited to a regional guideline.
- Developing a harmonized safety assessment framework, along with the establishment of a shared database and coordinated regulatory approaches, would enhance consumer protection, regulatory predictability, and safe market access for functional ingredients in the region.
- There was a regulatory distinction in some countries between foods using botanical substances without health claims and products requiring registration such as traditional medicine. This underscored the need for further clarification of the proposal's scope and objectives.
- It was necessary that the new Codex work be considered in line with the *Procedural Manual* as reflected in the discussion under Agenda item 11.2.

Conclusion

154. CCASIA23 requested China and interested Members and Observers to consider investigating this proposal and the possible way forward.

DATE AND PLACE OF NEXT SESSION (Agenda item 14)

155. CCASIA23 was informed that its 24th 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 CAC48 and subsequent discussions between the coordinator and the Codex Secretariat.

¹⁸ CRD14 (China and IUFOST)

APPENDIX I

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APPENDIX II**REVIEW OF THE SAMPLING PLANS IN REGIONAL STANDARDS (Asia)**

1. Regional standards requiring sampling plans that CCASIA developed or is under developing are as follows:
 - *Regional standard for non-fermented soybean products* (Asia) (CXS 322R-2015)
 - *Regional standard for fermented soybean paste* (Asia) (CXS 298R-2009)
 - *Regional standard for edible sago flour* (Asia) (CXS 301R-2011)
 - *Regional standard for tempe* (Asia) (CXS 313R-2013)
 - *Regional standard for laver products* (Asia) (CXS 323R-2017)
 - *Regional standard for soybean products fermented with Bacillus species* (Asia) (CXS 354R-2023)
 - *Regional standard for cooked rice wrapped in plant leaves* (Asia) (CXS 355R-2023)
 - *Regional standard for quick frozen dumpling* (Asia) (For adoption at Step 8)
2. All provisions in these regional standards are listed in Table 1.
3. The AQL of 6.5% is appropriate for all standards because these provisions are associated with quality, not with safety.
4. Since all regional standards have both qualitative and quantitative provisions, use of attribute plans according to ISO 2859-1 (Table 2) for all provisions is practicable for the convenience of the quarantine at the importing country to avoid conducting independent sampling twice for the same lot.
5. The use of variable plans instead of attribute plans may increase the burden of importing country's quarantine. However, the use of variable plans with the same AQL (Table 3) does not significantly alter the content of the standard, variable plans can be used for quantitative provisions.
6. The use of either sampling plans, attributes or variables, are considered compliance with these standards. For quantitative provisions, the sampling plans in table 3 can be used upon the agreement between both trading parties. For qualitative provisions, the sampling plan in table 2 should be used. For quantitative provisions, table 2 or table 3 can be used as appropriate.

Table 1 Qualitative and quantitative provisions in regional standards developed by CCASIA

Regional standard	Qualitative provisions	Quantitative provisions
<i>Regional standard for non-fermented soybean products</i> (Asia) (CXS 322R-2015):	Flavor, odour, colour and texture	moisture content, protein content and net weight
<i>Regional standard for fermented soybean paste</i> (Asia) (CXS 298R-2009)	Flavor, odour, colour and texture	total nitrogen, amino nitrogen, moisture content and minimum fill
<i>Regional standard for edible sago flour</i> (Asia) (CXS 301R-2011)	Flavor, odour, filth and colour	moisture content, ash inorganic extraneous matter, acidity, starch content, crude fibre and particle size
<i>Regional standard for tempe</i> (Asia) (CXS 313R-2013)	Texture, colour, flavor, odour, and foreign matters	moisture content, protein content, lipid content and crude fibre
<i>Regional standard for laver products</i> (Asia) (CXS 323R-2017)	Flavor and colour	moisture content, acid value and net contents
<i>Regional standard for soybean products fermented with Bacillus species</i> (Asia) (CXS 354R-2023)	Flavors, odours, colours and texture	net weight, moisture ^a , protein ^a , and lipid content ^b
<i>Regional standard for cooked rice wrapped in plant leaves</i> (Asia) (CXS 355R-2023)	Shape, size, properly wrapped, smell and taste, leakage of filling, foreign taste and foreign matters	peroxide value and net weight
<i>Draft regional standard for quick frozen dumpling</i> (Asia) (For adoption at Step 8)	Wrapped in an appropriate form, foreign matters and leakage of filling	ratio of filling to total and net weight
Sampling plans to be used	Table 2	Table 2 or Table 3 (upon the agreement between both trading parties)

a Natto, Cheonggukjang and Thua Nao only

b Natto and Cheonggukjang only

Table 2 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
501-1200	32	6	80	10	80	8
1201-3200	50	8	125	14	125	12
3201 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 analyzed is n . If the number of samples that do not meet criterion is less than or equal to c , the lot should be accepted. Otherwise, the lot should be rejected.

Table 3 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
501-1200	21	0.830	52	1.120	50	1.245
1201-3200	33	0.954	79	1.195	78	1.281
3201 and over	52	1.120	124	1.239	122	1.325

Note

- If sample size n equals to or exceeds lot size, carry out 100 percent 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.

APPENDIX III**CAROTENOID-RELATED FOOD ADDITIVES IN THE *REGIONAL STANDARD FOR NON-FERMENTED SOYBEAN PRODUCTS* (ASIA) (CXS 322R-2015)**

The proposed maximum use levels of carotenoid-related food additives in products conforming to CXS 322R-2015 are as follows:

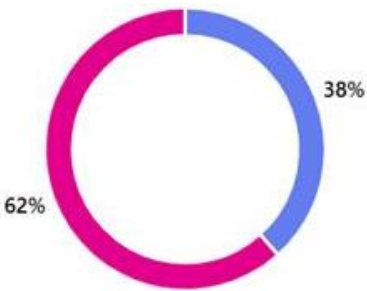
Food additive	INS	Maximum use level	Notes
BETA CAROTENES	160a(i), 160a(iii), 160a(iv)	25 mg/kg	127, 341, 344
beta-Carotenes, vegetable	160a(ii)	25 mg/kg	127, 341, 344
Carotenal, beta-apo-8'-	160e	10 mg/kg	127

APPENDIX IV

CCASIA23 SATISFACTION SURVEY ON REGIONAL COMMUNICATIONS

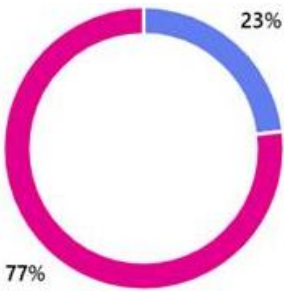
Timeliness of Codex regional communications

Excellent / 优秀	5
Good / 良好	8
Fair / 一般	0
Poor / 差	0



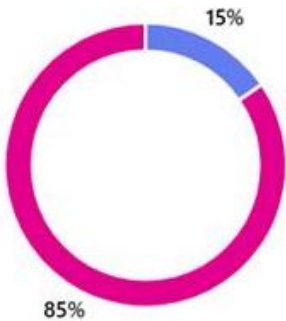
Accessibility of Codex regional communications

Excellent / 优秀	3
Good / 良好	10
Fair / 一般	0
Poor / 差	0



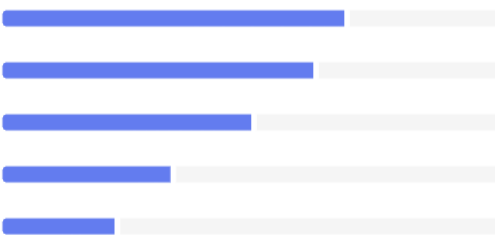
Quality of Codex regional communications

Excellent / 优秀	2
Good / 良好	11
Fair / 一般	0
Poor / 差	0



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

- 1 Email / 电子邮件
- 2 Codex website / 食品法典网站
- 3 Codex-L mailing list / Codex-L 邮件列表
- 4 Social Media (X, YouTube) / 社交媒体 (X, YouTube)
- 5 WhatsApp



What other communication tools would increase accessibility?

- Facebook, Tiktok
- Whatsapp group with CCPs or CCP reps
- Online regional meeting
- Facebook
- Instagram
- online meeting platform
- wechat

- More informal meeting among CCASIA members only for issues of interest before Codex Committee meetings
- In addition to regular communication tools (e.g., mailing lists, online platforms), periodic forums such as the Asia Codex and Food Regulatory Forum, also held in a virtual format, can serve as complementary communication tools to support in-depth discussions, priority sharing, and relationship building. The previous forum also provided valuable outcomes.

Please provide any additional suggestions on how to further improve the timeliness, accessibility.

- Live chats such as Whatsapp would help as it will be easier to follow
- Earlier email circulation could facilitate more comprehensive feedback
- It would be much better if the documents for different agenda items are completed earlier.
- To increase accessibility and timeliness, it is helpful to provide official documents, meeting summaries, and key announcements in multiple languages, not just English.
- well-organized online hub for documents, announcements, and recordings would allow participants to easily stay updated and actively contribute
- Utilize modern communication tools such as push notifications or a subscription-based alert system (e.g., via email or a mobile app) to inform delegates immediately when new documents or updates are posted. This would ensure that all parties are aware of critical information as soon as it becomes available.
- It would be desirable for stakeholders in the region to shared relevant information, including ongoing activities and knowledge package, in order to promote mutual learning and collaboration. In addition, we strongly recommend updating the contact information of member countries, including email address, WhatsApp and where appropriate, other social medias platforms.
- As the regional coordinator, Japan organizes regional informal meetings prior to Committee Committees, Executive Committee, and the Commission. To ensure the participation of as many Members as possible, these meetings are held virtually rather than in person. They are usually scheduled one or two weeks before the respective sessions, allowing countries to adjust their positions while taking into account the views of others. We strongly encourage as many members as possible to join these meeting, even if in-person participation in the main sessions is not possible.

APPENDIX V

**COMMUNICATIONS ACTIVITIES TO THE REGIONAL WORK PLAN 2025-2027
TO SUPPORT THE IMPLEMENTATION OF THE CODEX STRATEGIC PLAN**

Objectives	Activities	Targets	Indicators
1. Establish clear, communication channels	1.1 Consolidate and improve information flow and exchange between countries and Codex Secretariat (CS) 1.2 Establish simple and rapid communications methods (e.g. discussion group on Codex EWG forum)	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 ACT, CTF, and 1H4FS involved countries to communicate on the progress of these projects.	- By CCASIA24, 40 news items from countries in the region - By CCASIA24, 70% of countries in the region contributed to Codex news on the regional webpage	Number of CCASIA news stories published Number of countries who have made a published contribution

APPENDIX VI**THE WORK PLAN FOR 2026-2027 TO SUPPORT THE IMPLEMENTATION OF THE CODEX STRATEGIC PLAN 2026-2031**

Note: **Highlighted activities** have been prioritized to address the recommendations contained in CX/ASIA 25/23/9 (see REP25/ASIA paragraph 92)

Priority goal	Priority Outcome	Proposed key activities for the period 2026-2027	Rationale for proposed activities	Responsible party and collaborators	Expected output by 2027	Reporting mechanism
1. Respond to Members' needs for protecting the health of consumers and ensuring fair practices in the food trade in an evolving global landscape by developing science-based standards and related texts	1.1 Foresight and horizon-scanning activities are used to support the identification of issues likely to impact food safety, quality and trade.	-	-	-	-	-
	1.2 Scientific advice that addresses the needs identified by CAC and subsidiary bodies is primarily provided by FAO and WHO and their joint scientific advisory bodies, informed by globally representative data and appropriate international expertise and methodology.	1.2.1 Support and participate in activities aimed at enhancing and facilitating the work of the FAO/WHO Scientific Advice Programme 1.2.2 Facilitate and encourage submission of data by all Members in the region, or by co-submission of data	The activity is expected to contribute to sustaining and strengthening the scientific basis of Codex standards.	Members, FAO and WHO, Regional coordinator	Members have provided scientific data, experts, funding or other support in response to the needs of Codex scientific advisory bodies	Report at CCASIA24
	1.3 Scientific advice is used by CAC and subsidiary bodies in line with Codex risk analysis principles.	-	-	-	-	-
	1.4 Codex standards and related texts are developed, reviewed and adopted in a timely, transparent and inclusive manner.	1.4.1 Communicate the current and emerging issues based on discussions at CCASIA23	The activity is expected to contribute to the timely development/review of standards relevant to the needs of Members.	Members, Regional Coordinator	Members have communicated their needs and emerging issues, e.g. in informal regional meetings prior to the session of the Commission and the Committees	Report at CCASIA24

Priority goal	Priority Outcome	Proposed key activities for the period 2026-2027	Rationale for proposed activities	Responsible party and collaborators	Expected output by 2027	Reporting mechanism
2. Enhance Codex work management systems and practices that support the effective and efficient development of standards and related texts	2.1 Work management systems and practices are refined and enhanced, leveraging digital and other new technologies.	-	-	-	-	-
	2.2 Mechanisms to prioritize proposals to develop new or revise existing standards and related texts are in place.	-	-	-	-	-
	2.3 Chairpersons, coordinators, host secretariats, Codex Contact Points (CCPs) and delegates are supported in their respective roles and their capabilities are developed and enhanced.	2.3.1 Encourage to undertake the Codex e-learning course 2.3.2. Continue to support needs-based capacity building activities (trainings, webinars, study visits and virtual coordination sessions)	The activities are expected to increase Members knowledge and confidence in articulating positions and stimulate greater participation in Codex work	Members, Regional Coordinator, FAO and WHO, Codex Secretariat	Increased or sustained participation in CAC and its subsidiary bodies, WGs and responses to Circular Letters from across the region (all activities) Enhanced capacity building and activities from member countries in participation of Codex work.	Report at CCASIA24
	2.4 Codex Members are enabled to participate actively and sustainably throughout the standard-setting process.	2.3.3. Continue to encourage participation in Working Groups (WGs) and responses to Circular Letter				
3. Strengthen relationships with relevant international organizations, promoting a coordinated approach to address global challenges	3.1 The mutual understanding of the roles of CAC and relevant international organizations in relation to global challenges is improved and is supported by ongoing consultation between the parties.	3.1.1 Encourage international organizations within the region to share information on their activities with Members in the region	This activity is expected to stimulate greater engagement among Observers active in the region regarding Codex work and provide an opportunity for Members to engage Observers active in	Observers, Codex Secretariat	Increased engagement between Codex and its membership with Observers active in the region on global challenges	Report at CCASIA24

Priority goal	Priority Outcome	Proposed key activities for the period 2026-2027	Rationale for proposed activities	Responsible party and collaborators	Expected output by 2027	Reporting mechanism
			the region on matters relating to global challenges addressed by Observers			
	3.2 Gaps in approaches to addressing global challenges that Codex could contribute to are identified through targeted engagement with relevant international organizations.	-	-	-	-	-
	3.3 The contribution of CAC to the transition towards sustainable and resilient food systems, is identified and considered.			-	-	-
	3.4 Contributions from relevant international organizations throughout the development of Codex texts are encouraged.	-	-	-	-	-

Priority goal	Priority Outcome	Proposed key activities for the period 2026-2027	Rationale for proposed activities	Responsible party and collaborators	Expected output by 2027	Reporting mechanism
4. Maximize the impact of Codex by increasing the visibility and use of standards	4.1 The profile and recognition of Codex as the international food standards setting body for protecting consumer health and ensuring fair practices in food trade is enhanced.	4.1.1. Continue advocacy work with national decision makers to stress the benefits of using Codex texts to ensure food safety, protect consumer health and enhance trade 4.1.2 Respond to the 2026 and 2027 surveys by the Codex Secretariat on the use and impact of Codex texts 4.1.3 Use the survey on the use and impact of Codex texts to gather information on the impact of Codex texts on sustainability and resilient food systems 4.1.4 Targeted awareness-raising campaigns in regions where knowledge gaps are identified, to improve understanding and application of Codex texts	The activities are expected to raise the level of awareness of the use of Codex standards in national legislations and trade situations, and increase knowledge about priority standards and knowledge gaps for the region	Members, Regional Coordinator	Increased recognition of the use of Codex Alimentarius standards and priorities for the region Increased response rate by Members of the region to the survey on the use and impact of Codex texts Increased awareness of knowledge gaps in the region and the role Codex texts could play in addressing the gap	Report at CCASIA24
	4.2 The use of Codex texts in the context of integrative approaches such as One Health is promoted.	-	-	-	-	-

Priority goal	Priority Outcome	Proposed key activities for the period 2026-2027	Rationale for proposed activities	Responsible party and collaborators	Expected output by 2027	Reporting mechanism
	4.3 Harmonization through the increased use of Codex texts in establishing national food control systems and regulations is advocated for.	4.3.1. Organize seminars related to Codex which allow stakeholders from different sectors to participate to promote use of Codex standards 4.3.2 Share experience with use of Codex standards, especially in trade situations, in line with Regional Communications Work Plan	The activities are expected to raise the level of awareness of the use of Codex standards in national legislations and trade situations, and increase knowledge about priority standards for the region	Members, Regional Coordinator	Increased harmonization of regulations in the region	Report at CCASIA24

APPENDIX VII**DRAFT REGIONAL STANDARD FOR QUICK-FROZEN DUMPLINGS AND
PROPOSED REVISIONS TO THE GSFA****PART A****DRAFT REGIONAL STANDARD FOR QUICK-FROZEN DUMPLINGS**

(For adoption at Step 8)

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. 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).

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.

3.1.2. Optional ingredients

Optional ingredients are:

- i. meat;
- ii. poultry;
- iii. aquatic products;
- iv. fruits and vegetables (including edible fungi, pulses and legume vegetables);

- v. eggs;
- vi. nuts and seeds;
- vii. beans;
- viii. edible oil and fat;
- ix. cheese and milk;
- x. derived products of i) to ix);
- xi. sugar;
- xii. edible salt;
- xiii. spices and culinary herbs;
- xiv. seasonings; and
- xv. 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 matters¹⁹ 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 shall be considered defective.

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, does not exceed the acceptance number (c) of an appropriate sampling plan with an acceptance quality limit (AQL) of 6.5.

4. FOOD ADDITIVES

Acidity regulators, colours, preservatives, stabilizers, humectants, thickeners and emulsifiers in accordance with Tables 1 and 2 of the *General standard for food additives* (CXS 192-1995) 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, 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 (MLs) 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

¹⁹ Any visible objectionable foreign detectable matter or material not usually associated with the raw material used.

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, relevant to this product, recommended by the Codex Alimentarius Commission.

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 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 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. 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).

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), relevant to the provisions in this standard, shall be used.

PART B**PROPOSED REVISIONS TO THE GSFA**

(For consideration by CCFA)

Proposed revisions to Tables 1 and 2:

IDENTITY OF THE FOOD ADDITIVE:			
Name of the Additive <i>As listed in Class Names and the International Numbering System for Food Additives (CXG 36-1989)</i>		PROPYLENE GLYCOL ALGINATE	
INS Number		405	
Functional Class <i>As listed in Class Names and the International Numbering System for Food Additives (CXG 36-1989)</i>		Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Stabilizer, Thickener	
PROPOSED USE(S) OF THE FOOD ADDITIVE ⁽¹⁾: <i>The rows below may be copied as many times as needed.</i>		The proposal for: ☐ a new provision; or ☒ revising an existing provision in Tables 1 and 2 of the GSFA; or ☐ revising an existing provision in Table 3 of the GSFA (skip to "Is the proposal intended to revise products covered by the commodity standard").	
Food Category No. ⁽²⁾	Food Category Name ⁽²⁾	Maximum Use Level ⁽³⁾	Comments ⁽⁴⁾
06.4.3	Pre-cooked pastas and noodles and like products	5000 mg/kg	Add a new note AA: For use in products conforming to the Regional standard for quick-frozen dumplings (CXS **R-202*) only.

IDENTITY OF THE FOOD ADDITIVE:	
Name of the Additive <i>As listed in Class Names and the International Numbering System for Food Additives (CXG 36-1989)</i>	PROPYLENE GLYCOL ESTERS OF FATTY ACIDS
INS Number	477
Functional Class <i>As listed in Class Names and the International Numbering System for Food Additives (CXG 36-1989)</i>	Emulsifier
PROPOSED USE(S) OF THE FOOD ADDITIVE ⁽¹⁾: <i>The rows below may be copied as many times as needed.</i>	The proposal for: ☐ a new provision; or ☒ revising an existing provision in Tables 1 and 2 of the GSFA; or

		☐ revising an existing provision in Table 3 of the GSFA (skip to “Is the proposal intended to revise products covered by the commodity standard”).	
Food Category No. (²)	Food Category Name (²)	Maximum Use Level (³)	Comments (⁴)
06.4.3	Pre-cooked pastas and noodles and like products	5 000 mg/kg	Add a new note AA: For use in products conforming to the Regional standard for quick-frozen dumplings (CXS **R-202*) only.

IDENTITY OF THE FOOD ADDITIVE:			
Name of the Additive <i>As listed in Class Names and the International Numbering System for Food Additives (CXG 36-1989)</i>		PHOSPHATES	
INS Number		INS 338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i), (ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452 (i)-(v); 542	
Functional Class <i>As listed in Class Names and the International Numbering System for Food Additives (CXG 36-1989)</i>		Acidity regulator, Anticaking agent, Emulsifier, Emulsifying salt, Firming agent, Flour treatment agent, Humectant, Raising agent, Stabilizer, Thickener	
PROPOSED USE(S) OF THE FOOD ADDITIVE (¹): <i>The rows below may be copied as many times as needed.</i>		The proposal for: ☐ a new provision; or ☒ revising an existing provision in Tables 1 and 2 of the GSFA; or ☐ revising an existing provision in Table 3 of the GSFA (skip to “Is the proposal intended to revise products covered by the commodity standard”).	
Food Category No. (²)	Food Category Name (²)	Maximum Use Level (³)	Comments (⁴)
06.4.3	Pre-cooked pastas and noodles and like products	2 500 mg/kg	Add a new note AA: For use in products conforming to the Regional standard for quick-frozen dumplings (CXS **R-202*) only.

IDENTITY OF THE FOOD ADDITIVE:	
Name of the Additive <i>As listed in Class Names and the International Numbering System for Food Additives (CXG 36-1989)</i>	SUCROSE ESTERS
INS Number	473,473a,474
Functional Class	Emulsifier, Foaming agent, Glazing agent, Stabilizer

As listed in Class Names and the International Numbering System for Food Additives (CXG 36-1989)			
PROPOSED USE(S) OF THE FOOD ADDITIVE ⁽¹⁾: <i>The rows below may be copied as many times as needed.</i>		The proposal for: ☐ a new provision; or ☒ revising an existing provision in Tables 1 and 2 of the GSFA; or ☐ revising an existing provision in Table 3 of the GSFA (skip to "Is the proposal intended to revise products covered by the commodity standard").	
Food Category No. ⁽²⁾	Food Category Name ⁽²⁾	Maximum Use Level ⁽³⁾	Comments ⁽⁴⁾
06.4.3	Pre-cooked pastas and noodles and like products	2 000 mg/kg	Add a new note AA: For use in products conforming to the Regional standard for quick-frozen dumplings (CXS **R-202*) only.

IDENTITY OF THE FOOD ADDITIVE:			
Name of the Additive As listed in Class Names and the International Numbering System for Food Additives (CXG 36-1989)		CAROTENES, BETA-	
INS Number		160a(i),160a(iii),160a(iv)	
Functional Class As listed in Class Names and the International Numbering System for Food Additives (CXG 36-1989)		Colour	
PROPOSED USE(S) OF THE FOOD ADDITIVE ⁽¹⁾: <i>The rows below may be copied as many times as needed.</i>		The proposal for: ☐ a new provision; or ☒ revising an existing provision in Tables 1 and 2 of the GSFA; or ☐ revising an existing provision in Table 3 of the GSFA (skip to "Is the proposal intended to revise products covered by the commodity standard").	
Food Category No. ⁽²⁾	Food Category Name ⁽²⁾	Maximum Use Level ⁽³⁾	Comments ⁽⁴⁾
06.4.3	Pre-cooked pastas and noodles and like products	40 mg/kg	Add a new note AA: For use in products conforming to the Regional standard for quick-frozen dumplings (CXS **R-202*) only.

IDENTITY OF THE FOOD ADDITIVE:

Name of the Additive <i>As listed in Class Names and the International Numbering System for Food Additives (CXG 36-1989)</i>		SULFITES	
INS Number		220–225, 539	
Functional Class <i>As listed in Class Names and the International Numbering System for Food Additives (CXG 36-1989)</i>		Antioxidant, bleaching agent, flour treatment agent, preservative, sequestrant	
PROPOSED USE(S) OF THE FOOD ADDITIVE ⁽¹⁾: <i>The rows below may be copied as many times as needed.</i>		The proposal for: ☐ a new provision; or ☒ revising an existing provision in Tables 1 and 2 of the GSFA; or ☐ revising an existing provision in Table 3 of the GSFA (skip to “Is the proposal intended to revise products covered by the commodity standard”).	
Food Category No. ⁽²⁾	Food Category Name ⁽²⁾	Maximum Use Level ⁽³⁾	Comments ⁽⁴⁾
06.4.3	Pre-cooked pastas and noodles and like products	20 mg/kg	Add a new note AA: For use in products conforming to the Regional standard for quick-frozen dumplings (CXS **R-202*) only.

IDENTITY OF THE FOOD ADDITIVE:			
Name of the Additive <i>As listed in Class Names and the International Numbering System for Food Additives (CXG 36-1989)</i>		CARMINES	
INS Number		120	
Functional Class <i>As listed in Class Names and the International Numbering System for Food Additives (CXG 36-1989)</i>		Colour	
PROPOSED USE(S) OF THE FOOD ADDITIVE ⁽¹⁾: <i>The rows below may be copied as many times as needed.</i>		The proposal for: ☐ a new provision; or ☒ revising an existing provision in Tables 1 and 2 of the GSFA; or ☐ revising an existing provision in Table 3 of the GSFA (skip to “Is the proposal intended to revise products covered by the commodity standard”).	
Food Category No. ⁽²⁾	Food Category Name ⁽²⁾	Maximum Use Level ⁽³⁾	Comments ⁽⁴⁾

06.4.3	Pre-cooked pastas and noodles and like products	100 mg/kg	Add a new note AA: For use in products conforming to the Regional standard for quick-frozen dumplings (CXS **R-202*) only.
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Proposed revisions to References to Commodity Standards for GSFA Table 3 Additives:

06.4.3	Pre-cooked pastas and noodles and like products
	Acidity regulators, colours, emulsifiers, firming agents, flavour enhancers, humectants, preservatives, raising agents, stabilizers and thickener listed in Table 3 are acceptable for use in foods conforming to this standard.
Codex Standard	Quick-frozen dumplings (CXS **R-202*)

PROJECT DOCUMENT**PROPOSAL ON THE CONVERSION OF THE *REGIONAL STANDARD FOR LAYER PRODUCTS (ASIA)* (CXS 323R-2017) INTO A WORLDWIDE STANDARD**

(For approval)

1. The purpose and scope of the standard

This standard aims to provide an internationally applicable document in accordance with the objectives of Codex Alimentarius Commission (CAC), which are to protect consumer health and promote fair practices in food trade, by considering the safety, high quality, and international market potential of laver products.

2. Relevance and timeliness

The Republic of Korea proposed the need for standardization of laver products at the 17th session of the FAO/WHO Coordinating Committee for Asia (CCASIA17) in 2010. Many Members expressed support, with one Member suggesting that due to the scale of trade, the standard should be developed as a worldwide rather than a regional standard.

Following the decision of CCASIA17, Korea proposed the development of a worldwide standard for laver products at the 31st session of the Codex Committee on Fish and Fishery Products (CCFFP31) held in 2011. However, some Members pointed out the committee's workload and the absence of seaweed within its terms of reference²⁰.

Accordingly, CAC34 (2011) approved the development of a regional standard²¹, and the *Regional standard for laver products (Asia)* (CXS 323R-2017) was adopted at CAC40 (2017)²².

Although the *Regional standard for laver products (Asia)* (CXS 323R-2017) has been adopted and global consumption and trade of laver products have increased significantly, the absence of a relevant international standard and national legislation in many non-Asian countries may cause confusion or pose a barrier to international trade.

Moreover, FAO has highlighted in its recent reports the need to address regulatory gaps in light of the growing consumption of seaweed²³.

Therefore, the conversion of the existing regional standard into a worldwide standard is essential for establishing clear definitions and terms, and quality criteria. This will contribute to protecting consumer's health, promoting fair trade practices, and ensuring the availability of high-quality laver products in the global market.

3. The main aspects to be covered

This standard will address quality and safety aspects related to laver products in line with their product characteristics to facilitate international trade. The main aspects to be covered include:

- Definition and types of the products;
- Essential composition and quality factors;
- Contaminants and hygiene;
- Packaging and labeling; and
- Methods of analysis for each quality factor

The Annex of this document contains examples of laver products.

4. An assessment against the criteria for the establishment of work priorities**General criterion**

The standard will meet the general criterion with regard to consumer protection and fair trade practice by:

- promoting consumer protection by stipulating requirements for the quality of laver products; and
- ensuring fair food trade practices, through the reference to the proper product name and definition.

²⁰ REP11/FFP, paragraph 173

²¹ REP11/CAC, paragraph 147, Appendix VI

²² REP17/CAC, paragraph 16, Appendix III

²³ Report of the expert meeting on food safety for seaweed: current status and future perspectives. 2022. FAO

Criteria applicable to commodities

a) Volume of production and consumption in individual countries and volume and pattern of trade between countries

Currently, only a limited number of seaweed species are used for commercial purposes. Five main genera, including *Pyropia*, account for approximately 95% of global seaweed production, and dependence on these species has steadily increased over the past two decades (see Figure 1).

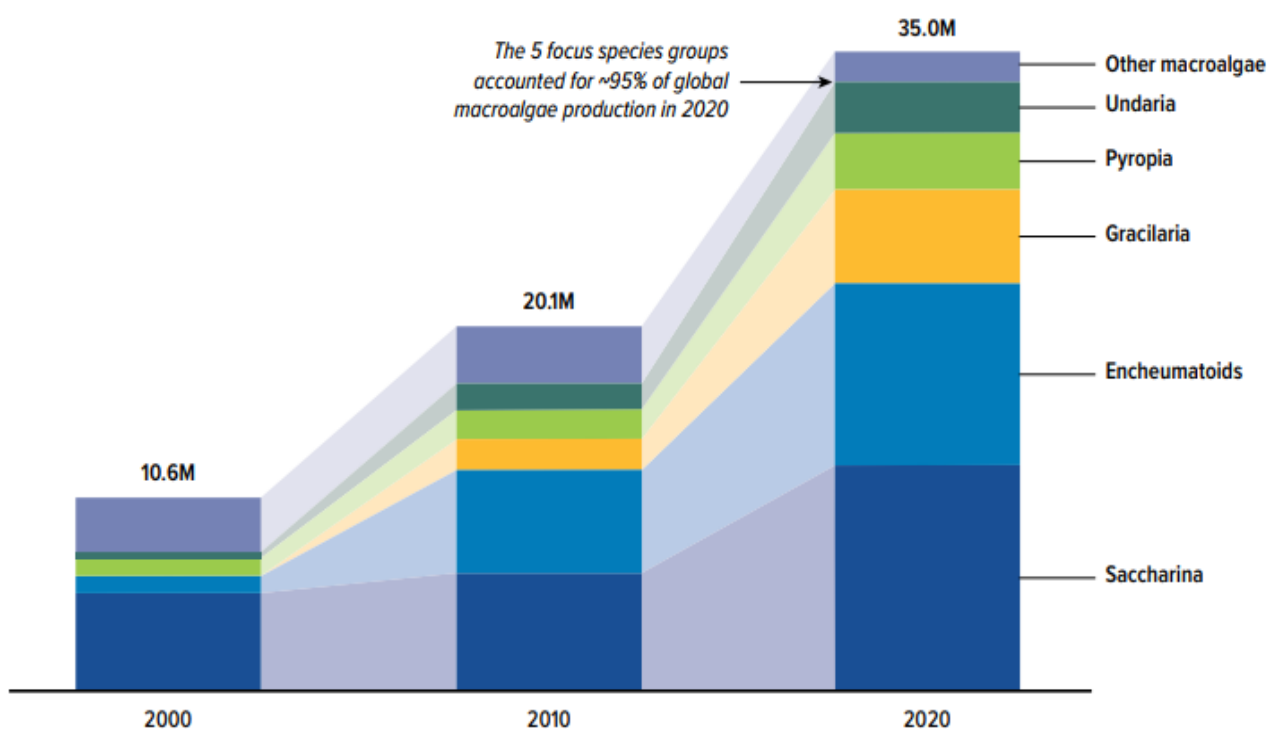
As shown in Tables 1 and 2, a total of 2.83 million tonnes of farmed *Pyropia* were produced by three East Asian countries or regions in 2023. The major producers are China (known as *Zicai*), Korea (*Gim*), and Japan (*Nori*), accounting for 74.01%, 18.80%, and 7.09% of global farmed *Pyropia* production, respectively²⁴.

Since the adoption of the *Regional standard for laver products (Asia)* (CXS 323R-2017) in 2017, the global export value of laver products has continued to rise. The export value of laver products from five major Asian trading areas increased from USD 991 million in 2021 to USD 1,386 million in 2024, marking an increase of about 40% (see Table 3).

In particular, Korean laver, which accounted for approximately 72% of the total export volume in 2024, was exported in the form of dried laver to 66 countries and seasoned laver to over 121 countries, with the total export value of laver products increasing from USD 599 million in 2020 to USD 995 million in 2024 (see Table 4).

As shown in Table 4, Korea's continental exports of laver products have increased steadily and are traded globally not only in Asia but also in Europe, the Americas, and Oceania, with particularly sharp growth in the Middle East and Africa.

Figure 1. Volume growth of seaweed production 2000–2020 by species (tonnes, wet weight basis)



Source: Global seaweed 'New and emerging markets report' The world bank, 2023

²⁴ Genetic resources for farmed seaweeds. 2018. FAO

Table 1. Aquaculture Production Volume of *Pyropia* in 2023

Country/area	<i>Pyropia</i> cultivation	
	Tonnes (wet weight)	Global market share (%)
World	2,836,741	100.00
Asia	2,836,741	100.00
China	2,099,390	74.01
Korea	533,249	18.80
Japan	201,100	7.09
Chinese taipei	211	0.00

Source: FAO Fisheries & Aquaculture – Global aquaculture production Quantity (1950-2023), May 2025

Table 2. Aquaculture Production Volume of *Pyropia* by Major Producing Countries/area (tonnes)

Country/area	2019	2020	2021	2022	2023
Total	2,981,393	3,045,946	2,776,518	2,959,524	2,833,950
China	2,123,040	2,220,180	1,991,620	2,176,580	2,099,390
Korea	606,873	536,127	547,413	550,221	533,249
Japan	251,362	289,396	237,255	232,490	201,100
Chinese Taipei	118	243	230	233	211

Source: FAO Fisheries & Aquaculture – Global aquaculture production Quantity (1950-2023), May 2025

Table 3. International exports of laver products by country/area (tonnes, 1000 USD)

Country/area	2021		2022		2023		2024	
	Volume	Value	Volume	Value	Volume	Value	Volume	Value
Total*	41,441	991,416	40,961	920,119	46,453	1,081,735	48,146	1,385,692
Korea	29,545	692,915	30,470	647,555	35,446	792,547	33,885	997,027
China	11,080	271,887	9,450	245,344	10,129	260,940	13,396	353,360
Japan	540	21,565	760	21,715	629	23,516	611	27,386
Chinese Taipei	105	2,342	132	3,070	151	3,285	164	3,587
Hong Kong, China	172	2,706	149	2,436	98	1,446	89	1,331

* Based on countries with HS codes for laver products: Korea, China, Japan, Chinese Taipei, and Hong Kong, China

Source: Korea (Korea Trade Statistics Promotion Institute) / China, Japan, Chinese Taipei, and Hong Kong, China (S&P Global – Global Trade Atlas (GTA)), May 2025.

Table 4. Exports of Korean Laver Products by Continent (tonnes, 1000 USD)

Continent	Item	2020		2021		2022		2023		2024	
		Volume	Value	Volume	Value	Volume	Value	Volume	Value	Volume	Value
Asia	Dried laver	8,400	144,189	10,287	150,156	11,324	163,152	13,876	229,425	11,957	313,968
	Seasoned laver	7,142	210,739	8,216	237,895	8,504	193,828	9,564	216,554	9,163	236,215
Europe	Dried laver	875	18,118	1,399	28,184	1,681	33,626	2,101	47,164	2,271	73,316
	Seasoned laver	1,870	46,180	2,776	70,567	1,883	50,021	2,346	63,082	2,560	87,896
North America	Dried laver	457	9,882	531	10,800	595	11,382	569	11,784	521	14,004
	Seasoned laver	5,179	148,807	5,154	165,542	5,042	161,286	5,445	185,395	5,992	230,599
Latin America	Dried laver	29	646	53	1,162	34	810	17	430	12	490
	Seasoned laver	103	1,987	194	4,308	229	4,273	335	7,041	124	3,312
Oceania	Dried laver	11	198	14	230	14	252	32	653	18	486
	Seasoned laver	667	15,820	656	18,864	837	22,373	804	23,422	867	27,268
Middle East	Dried laver	4	148	4	146	3	118	7	210	5	215
	Seasoned laver	66	2,167	72	2,316	117	3,239	121	4,105	169	6,484
Africa	Dried laver	0.5	8	0.4	4	0.4	1	2	15	5	30
	Seasoned laver	4	131	5	150	7	190	10	205	15	340

Source: Korea Trade Statistics Promotion Institute

b) Diversification of national legislation and apparent resultant or potential impediments to international trade

Laver, the most widely consumed edible seaweed, is processed and distributed globally in various forms. However, as mentioned above, the lack of international standards reflecting the unique characteristics and quality requirements of laver products can cause trouble for fair trade of those commodities

c) International or regional market potential

In Asian countries where rice is a staple food, laver is a common side dish. It is widely used in dishes like Korean Gimbap or Japanese sushi, which consist of steamed rice and various ingredients rolled in dried or roasted laver, and is also enjoyed as a snack or side dish.

Since the adoption of the *Regional standard for laver products* (Asia) (CXS 323R-2017) in 2017, global trade of laver products has continued to grow (Table 3). As shown in Table 4, Korean exports of laver products have expanded to North and Latin America, Europe, Oceania, and Africa, with volumes increasing each year.

d) Amenability of the commodity to standardization

This proposal aims to convert the existing regional standard into a worldwide standard. The *Regional standard for laver products* (Asia) (CXS 323R-2017) has already been adopted, indicating that laver products are highly amenable to standardization.

e) Coverage of the main consumer protection and trade issues by existing or proposed general standards

Laver products must meet quality and safety requirements to protect global consumers and facilitate fair international trade. However, since a relevant global standard is currently absent, converting the existing regional standard into a worldwide standard is necessary to establish international quality criteria.

f) Number of commodities which would need separate standards indicating whether raw, semi-processed or processed

There is no need to elaborate separate standards.

g) Work already undertaken by other international organizations in this field and/or suggested by the relevant international intergovernmental body(ies)

None anticipated at this stage.

5. Relevance to the Codex strategic objectives

This proposal aligns with Strategic Goals 1, 3, and 4 of the Codex Strategic Plan 2026–2031, adopted by CAC47 (2024), particularly outcomes 1.4, 3.3, 4.1 and 4.3.

- Strategic Goal 1: Respond to Members' needs for protecting the health of consumers and ensuring fair practices in the food trade in an evolving global landscape by developing science-based standards and related texts
- Strategic Goal 3: Strengthen relationships with relevant international organizations, promoting a coordinated approach to address global challenges
- Strategic Goal 4: Maximize the impact of Codex by increasing the visibility and use of standards

6. Information on the relation between the proposal and other existing Codex documents

This proposal relates to the conversion of the *Regional standard for laver products* (Asia) (CXS 323R-2017), adopted at CAC40 (2017), into a worldwide standard.

The work will be undertaken with due consideration of relevant Codex texts, including the *General standard for food additives* (CXS 192-1995), the *General standard for the labelling of prepackaged foods* (CXS 1-1985), the *Recommended methods of analysis and sampling* (CXS 234-1999), the *General principles of food hygiene* (CXC 1-1969), and the *General standard for contaminants and toxins in food and feed* (CXS 193-1995).

7. Identification of any requirement for and availability of expert scientific advice

None anticipated.

8. Identification of any need for technical input to the standard from external bodies so that this can be planned for

None is required.

9. The proposed time-line for completion of the new work

This work is expected to be completed within three sessions of the committee to which the work will be assigned.

Figure 1. Various Types and Consumption Forms of Laver Products

Item	Type of Laver products		Consumption forms	
Dried laver				
Roasted laver				
Seasoned laver				