



JOINT FAO/WHO FOOD STANDARDS PROGRAMME

FAO/WHO COORDINATING COMMITTEE FOR ASIA

Twenty-third Session

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MATTERS ARISING FROM THE CODEX ALIMENTARIUS COMMISSION AND CODEX SUBSIDIARY BODIES

MATTERS ARISING FROM THE CODEX ALIMENTARIUS COMMISSION (CAC46 and CAC47) AND THE EXECUTIVE COMMITTEE OF THE CODEX ALIMENTARIUS COMMISSION (CCEXEC85, CCEXEC86, CCEXEC87 and CCEXEC88)

Standards and related texts adopted by the Commission

1. CAC46 (2023) adopted:

(i) at Step 5/8 the:¹

- *Regional standard for soybean products fermented with Bacillus species* (Asia) (CXS 354R-2023); and
- *Regional standard for cooked rice wrapped in plant leaves* (Asia) (CXS 355R-2023)

(ii) at Step 5 the²

- Regional standard for quick frozen dumpling (Asia)

(iii) the amendment of the provisions for labelling of non-retail containers in the *Regional standards for fermented soybean paste* (Asia) (CXS 298R-2009); *laver products* (Asia) (CXS 323R-2017); and *edible sago flour* (Asia) (CXS 301R-2011).

2. CAC47 (2024) adopted the:³

- revised food additive provisions of the *General standard for food additives* (CXS 192-1995) (GSFA) in relation to the alignment of two standards from CCASIA (*Regional standard for tempe* (Asia) (CXS 313R-2013) and CXS 323R-2017); and
- revised food additive section of CXS 323R-2017.

Appointments and elections⁴

3. CAC45(2022) re-appointed China as Coordinator for Asia for their second term. However, at CAC47, China stepped down from the position of Coordinator for Asia, following the election of Ms Jing Tian (China) as Vice-Chairperson of the Commission.

4. Subsequently, CAC47 appointed Japan to serve one term instead of China, following internal discussions and consensus among the Members of the region.

Codex budgetary and financial matters⁵

5. CAC46:

- noted the increasing difficulty of delivering the Codex work plan, thanked Members already contributing extra-budgetary resources to Codex, and encouraged Members to consider extra-

¹ REP23/CAC paragraph 25, Appendix II

² REP23/CAC paragraph 26, Appendix III

³ REP24/CAC paragraph 66(i) and (iii), Appendix V part B5, Appendix VI part A3

⁴ REP24/CAC, paragraph 239 and 246

⁵ REP23/CAC paragraph 214(v, vii); REP24/CAC paragraph 226(vi)

budgetary funding of the ongoing project to increase accessibility to Codex texts in the six official languages and work on monitoring the use and impact of Codex texts; and

- urged Members to advocate with their government representatives to FAO and WHO for adequate funding for the Codex programme.
6. CAC47 recognised the benefits of capacity building and awareness raising events delivered both physically and virtually and supported their continuation as part of an appropriately blended approach that continues to build engagement.

Application of the Statements of Principle concerning the role of science in the Codex decision-making process and the extent to which other factors are taken into account (SoP)⁶

7. CAC46 reiterated that the draft “Guidance for Codex Chairpersons and Members on the application of the Statements of Principle concerning the role of Science in the Codex decision making process and the extent to which other factors are taken into account” remained serviceable and available as practical guidance for Chairpersons of CAC and its subsidiary bodies and for Members in situations when there is agreement on science but differing views on other factors/considerations.

Future of Codex⁷

8. CCEXEC85(2023) agreed that rather than develop a blueprint for the future of Codex, it was more appropriate to use the Codex Strategic Plan 2026-2031 to guide the future direction of Codex and to consider, in parallel, a working model for future Codex work; and that the document (i.e. [CX/EXEC 23/85/3](#), Appendix II) describing the key elements of a model for future Codex work remained a living document that should be periodically reviewed in light of experiences and learnings.
9. CAC46 endorsed the conclusions of CCEXEC85 regarding matters pertaining to the blueprint on the future of Codex.
10. CCEXEC86(2024)⁸:
- noted that, as the format of meetings continues to evolve, the document [CX/EXEC 24/86/3](#) (Model for future Codex work) should be retained as a reference document, and periodic updates on the evolution of working mechanisms and identification of any challenges encountered that may require further consideration by CCEXEC, CAC or the Codex Committee on General Principles (CCGP) should be provided through a working document prepared by the Codex Secretariat;
 - encouraged more Members to take leadership roles in committee working groups to ensure their sustainability and inclusiveness, while recognizing the challenges these Members may face, and further encouraged the Codex Secretariat and experienced working group chairs to proactively seek engagement of other Members and provide guidance and support; and
 - reminded Codex committees of the importance of good work management practices and prioritization of work to avoid excessive establishment of EWGs and the related burden on all concerned and ensure that agenda items can be adequately discussed within the available plenary session time.

Codex Strategic Plan 2026-2031⁹

11. CAC47 adopted the Codex Strategic Plan 2026-2031 as contained in Appendix IX of [REP24/CAC](#).
12. CCEXEC88(2025) noted that the monitoring framework for the Codex Strategic Plan 2026–2031 would be reviewed biennially and would be further discussed and submitted for approval by CAC48.

New Food Sources and Production Systems (NFPS)¹⁰

13. CAC46 highlighted the importance of addressing challenges posed by NFPS and the important role Codex could play in this, noted that the current working mechanisms were adequate to address any new work on NFPS that Members might propose, and encouraged Members to submit discussion papers or new work proposals, either to active Codex committees or to the Executive Committee through the Codex Secretariat.

⁶ REP23/CAC paragraph 194(ii)

⁷ REP23/EXEC2 paragraph 38; REP23/CAC paragraphs 7-8

⁸ REP24/EXEC1, para 61; REP24/CAC, para 238(ii)

⁹ REP23/EXEC1 paragraph 115; REP23/EXEC2 paragraphs 54(i)(a); REP24/CAC paragraph 214(ii, iii), REP25/EXEC1 paragraph 82

¹⁰ REP23/CAC paragraph 206

Regional standards^{11,12}

14. CCEXEC85 in addressing the challenges with application of the criteria for regional standards in the context of regional needs, indicated that regardless of whether a commodity was traded internationally or not, a proposal for new work for either a regional or worldwide standard could be submitted from coordinating committees to CCEXEC for critical review, and to CAC for final approval and decision on the nature of the standard and by whom it should be developed.
15. CCEXEC88 recommended that CAC48 request 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.
16. CCEXEC88 noted the importance of close collaboration between coordinating committees and other relevant committees when developing regional commodity standards to avoid duplication of work and ensure effective use of expertise.

Practical guidelines for new work proposals and the Codex Electronic Working Groups (EWGs) handbook¹³

17. CCEXEC87(2024) encouraged Members to respond to committees' Circular Letters seeking proposals for new work and prioritization of compounds for evaluation, within the deadlines set out in those Circular Letters.
18. CCEXEC87 welcomed the Codex Secretariat's plans to develop practical guidelines for Members on the development of new work proposals and proposed that:
 - the guidelines should encourage: development of group commodity standards; the drafting of commodity standards so as to facilitate future enlargement of their scope by adding similar products; and a review of standards that may have been developed by other organizations for commodities for which there was established international trade;
 - the Codex Secretariat engages with Members through the forthcoming coordinating committees to build awareness of the development of these guidelines, and also the Handbook on EWGs, and seek input on issues that Members would wish to see included in these guidelines.
19. CAC47 welcomed the publication of the *Codex EWGs handbook*¹⁴, and encouraged its use.

Matters of interest to the region arising from regional and other international organizations¹⁵

20. CCEXEC88 agreed to recommend CAC48 to endorse an amendment to the agenda of the coordinating committees to include an item on "Matters of interest to the region arising from regional and other international organizations".

MATTERS ARISING FROM OTHER SUBSIDIARY BODIES**26th and 27th Sessions of Codex Committee on Food Import and Export Inspection and certification (CCFICS26 and CCFICS27)¹⁶**

21. CCFICS26(2023) agreed to inform other Codex Committees about the ongoing review and update of the *Principles for traceability / product tracing as a tool within a food inspection and certification system* (CXG 60-2006).
22. CCFICS27(2024) agreed to continue with the review and update of the document.

33rd Session of the Codex Committee on General Principles (CCGP33)¹⁷

23. CCGP33(2023) agreed to inform other Codex committees of the ongoing work to update Section 2, Procedures for the elaboration of Codex standards and related texts, Part 7 of the Codex Procedural Manual to better align with current practices in Codex and international publishing standards.

¹¹ REP23/EXEC2 paragraph 92(ii)

¹² REP25/EXEC1 paragraph 50(iii), 51

¹³ REP24/EXEC paragraph 64(i) and 82(i); REP24/CAC paragraph 22(ii & iii)

¹⁴ REP24/CAC, para 22(ii); <https://openknowledge.fao.org/items/ae7614e-d630-4665-a98c-74adcc4d3040>

¹⁵ REP25/EXEC1 paragraph 13

¹⁶ REP23/FICS paragraph 117(c); REP23/CAC paragraph 87

¹⁷ REP23/GP paragraph 69(iv)

42nd, 43rd and 44th Sessions of the Codex Committee on Methods of Analysis and Sampling (CCMAS42, CCMAS43 and CCMAS44)¹⁸

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

24. CCASIA22 requested that CCMAS endorse the methods of analysis for determination of peroxide value in the *Regional standard for cooked rice wrapped in plant leaves* (CXS 355R-2023) as Type I.
25. CCMAS42(2023):
 - endorsed the methods of analysis for determination of peroxide value as Type IV rather than Type I; and
 - requested that CCASIA undertake validation studies of the extraction method for the rice extraction step to establish the performance (e.g. recovery, precision) of the extraction procedure and to provide the data to CCMAS for review and re-consideration of the Typing.

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

26. CCMAS39(2018) agreed to revise the *General guidelines on sampling* (CXG 50-2004), noting views expressed that CXG 50-2004 was difficult to understand and that a revision was necessary to simplify and make it more readable and understandable. The revised CXG 50-2004 aimed at helping those responsible to select statistical sampling plans that are appropriate for inspections under specifications laid down by Codex standards.¹⁹ CAC46 subsequently adopted the revised CXG 50-2004.²⁰
27. CCMAS42 agreed to:
 - request Codex committees to review their sampling plans in light of the revised Guidelines; and
 - remind committees that sampling plans should be developed as needed in compliance with the revised guidelines and not by reference to CXG 50-2004.
28. To support the implementation of CXG 50-2004, CCMAS44(2025) agreed to publish the Information document – e-book with sampling plans apps and remove the current information document titled “Practical examples of sampling plans” from the Codex website.

Nitrogen to protein conversion factors (Nx)

29. CCMAS43(2024) noted that nitrogen to protein conversion factors (Nx) were included in both the *Recommended methods of analysis and sampling* (CXS 234-1999) and in relevant commodity standards—or sometimes only in one of the two. As part of its efforts to establish CXS 234-1999 as the single reference and to consolidate Nx in one location for consistency and ease of access by analysts, CCMAS considered developing an annex to CXS 234-1999 that would compile all agreed Nx values.
30. CCMAS43 agreed to:
 - forward the document titled “Nitrogen to protein conversion factors” for adoption as an Annex to CXS 234-1999 by CAC47;
 - inform the relevant committees about the “Nitrogen to Protein Conversion Factor” document and remind them that it was their responsibility to identify and report the proposed nitrogen conversion factors to CCMAS to facilitate the endorsement process; and
 - recommend that relevant committees consider removing Nx values in their commodity standards.
31. However, CAC47 returned the document on “Nitrogen to protein conversion factors” to CCMAS and requested CCMAS to make necessary updates and ensure consistency of Nx with those in commodity standards and resubmit the document to CAC for adoption in the future.
32. CCMAS44 updated the list and agreed to forward the list of Nx as amended (Appendix III of [REP25/MAS](#)) for approval by CAC48 for inclusion in CXS 234-1999 as an Annex, noting inconsistencies with the Nx for soy products and proposing that these factors should be reviewed in the future.

¹⁸ REP23/MAS paragraphs 29 and 81(ii), REP24/MAS paragraph 76; REP24/CAC paragraph 91, REP25/MAS paragraph 11(vi)

¹⁹ REP18/MAS, paras 62, 63, 71

²⁰ REP23/CAC, 92(ii) and Appendix II

54th Session of the Codex Committee on Food Hygiene (CCFH54)²¹

33. In line with the recommendation of CCFH54(2024), CAC47 adopted the *Guidelines for food hygiene control measures in traditional markets for food* (CXG 103-2024) and encouraged the relevant Coordinating Committees to review their respective texts on street vended foods to ensure consistency with *General principles of food hygiene* (CXC 1-1969) and CXG 103-2024 and consider the necessary follow-up action (e.g. revision).

48th Session of the Codex Committee on Food Labelling (CCFL48)²²

34. CCFL48(2024) agreed to inform all committees to take note of the *General standard for the labelling of pre-packaged foods* (CXS 1-1985) and the *General standard for the labelling of non-retail containers of foods* (CXS 346-2021) and strive to follow the format, the terminology and the flow to avoid redundancy for any future labelling provisions.

54th and 55th Sessions of the Codex Committee on Food Additives (CCFA54 and CCFA55)²³

35. CCFA54(2024) requested CCASIA to:

- (i) confirm the acceptability of deleting riboflavin, synthetic (INS 101(i)) from the table to Section 4 of CXS 298R-2009, acknowledging its use as a Table 3 additive;
- (ii) clarify if other individual additives in the group of RIBOFLAVINS (INS 101(i), INS 101(ii), INS 101(iii), INS 101(iv)) are acceptable for use in foods conforming to CXS 298R-2009, or if there is reason to limit use to Riboflavin, synthetic (INS 101(i));
- (iii) provide justification and maximum use levels of carotenoid-related food additives (INS 160a(i), 160a(iii), 160a(iv), INS 160a(ii) and INS 160e) in the table to Section 4 of CXS 322R-2015, acknowledging the CCFA's risk management approach to beta-carotenes in accordance with the evaluation conducted at the 87th meeting of JECFA; and
- (iv) provide a response to the following question:

"For laver products covered by *Regional Standard for Laver Products* (Asia) (CXS 323R-2017), in addition to association with the GSFA food categories 04.2.2.2 and 04.2.2.8, could these products also be associated with one or more of the following processed vegetable food categories: 04.2.2.1; 04.2.2.3; 04.2.2.4; 04.2.2.5; 04.2.2.6; 04.2.2.7?"

36. CCFA55(2025) agreed to forward, to CAC48, for adoption:

- the revised food additive sections of the three (3) CCASIA Standards as a result of the alignment exercise: CXS 298R-2009; CXS 322R-2015; and CXS 355R-2023 (No amendments were made to the food additive sections in CXS 301R-2011 and CXS 354R-2023); and
- the revised Tables 1, 2 and 3 of GSFA in relation to the alignment of the five CCASIA standards (i.e., CXS 298R-2009; CXS 301R-2011; CXS 322R-2015; CXS 354R-2023, CXS 355R-2023).

37. Noting that paprika extract (INS 160c(ii)) was a newer colour that might not have been considered during the development of CXS 322R-2015, CCFA55 agreed to request guidance from CCASIA regarding the technological justification of paprika extract (INS 160c(ii)) in flavoured soybean beverages conforming to CXS 322R-2015.

Matters from the Codex SecretariatMethods of analysis in CCASIA standards

38. CAC39(2016)²⁴ adopted the amendment to the Procedural Manual in recognition that CXS 234-1999 would be the single reference for methods of analysis and sampling.
39. To comply with this requirement, CCASIA should consider revising the section on testing methods in the standards it develops.
40. The Codex Secretariat has reviewed the standards and noted that methods remain in the following three standards, even though they are already included in CXS 234-1999.

²¹ REP24/FH paragraphs 169-170, REP24/CAC paragraphs 54 and 60

²² REP24/FL paragraph 27

²³ REP23/FA paragraphs 38, Appendix IV, Part B.3, REP24/FA paragraphs 22(ii) and 59(i), REP25/FA paragraphs 73(i)a and (ii)a, Appendix V, Parts A.1-A.3, Appendix VI, Part B.1

²⁴ REP16/CAC Appendix II

Reference	Title	Reference for CXS 234-1999 (In English version)
298R-2009	Regional standard for fermented soybean paste (Asia)	Page 99
301R-2011	Regional standard for edible sago flour (Asia)	Page 106
322R-2015	Regional standard for non-fermented soybean products (Asia)	Page 106

41. Thus, the Codex Secretariat has removed the methods from respective standards and has replaced it with the following general reference to CXS 234-1999 in accordance with the Procedural Manual:

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

RECOMMENDATIONS

42. CCASIA23 is invited to:

- (i) note the matters for information arising from CAC, CCEXEC, CCFICS, CCMAS, CCFL, CCFA and the Codex Secretariat;
- (ii) encourage Members to:
 - (a) actively engage in opportunities to contribute to the discussions in CCEXEC and CAC including by responding to the relevant Circular Letters;
 - (b) submit discussion papers or new work proposals on NFPS using existing mechanisms available in Codex;
 - (c) consider taking up leadership roles in committee working groups;
- (iii) consider the request from CCMAS42 and CCMAS43 on:
 - (a) providing data and relevant information to support the re-typing the testing methods for peroxide value in cooked rice wrapped in plant leaves;
 - (b) reviewing sampling plans in CCASIA standards in light of the revised CXG 50-2004 (For background information, please refer to Appendix I); and
 - (c) revoking Nx values in the relevant CCASIA commodity standards (For background information, please refer to Appendix II).
- (iv) review the *Regional code of hygienic practice for street-vended foods in Asia* (CXC 76R-2017) in line with the request of CCFH54;
- (v) consider the request from CCFA54 on:
 - (a) deleting riboflavin, synthetic (INS 101(i)) from the table to Section 4 of CXS 298R-2009 and clarify if other individual additives in the group of RIBOFLAVINS are acceptable for use in foods conforming to CXS 298R-2009;
 - (b) providing justification and maximum use levels of carotenoid-related food additives (INS 160a(i), 160a(iii), 160a(iv), INS 160a(ii) and INS 160e) in the table to Section 4 of CXS 322R-2015 (For background information, please refer to Appendix III); and
 - (c) the question regarding laver products covered by CXS 323R-2017 (For background information, please refer to Appendix IV).
- (vi) consider the request from CCFA55 on the technological justification of paprika extract (INS 160c(ii)) in flavoured soybean beverages conforming to CXS 322R-2015.

Appendix I**BACKGROUND INFORMATION TO CONSIDER THE QUESTION FROM CCMAS42**

CCASIA has developed seven (7) regional standards . Only one out of the seven standards, *the Regional standard for non-fermented soybean products (Asia)* (CXS 322R-2015), includes a specific sampling plan. (Please refer to the sections 3.6 and 7.1.2 and Annexes I and II in CXS 322R-2015.)

The other six standards do not have a specific sampling plan.

Considering the information above, CCASIA23 is recommended to consider reviewing the sampling plans in CXS 322R-2015 against the revised *General guidelines on sampling* (CXG 50-2004) and deciding if revision is necessary.

Appendix II

BACKGROUND INFORMATION TO CONSIDER THE QUESTION FROM CCMAS43:

NITROGEN TO PROTEIN CONVERSION FACTORS (Nx VALUES) USED IN
EXISTING CCASIA STANDARDS

Among the existing standards established by CCASIA, the following one standard include nitrogen to protein conversion factors (Nx values).

CXS codes	Standards	Nx values
298R-2009	Regional standard for fermented soybean paste (Asia)	5.71

Relevant sections in the [Regional standard for fermented soybean paste \(Asia\) \(CXS 298R-2009\)](#)

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.2 Quality factors

	Fermented soybean paste manufactured with soybean only	Fermented soybean paste manufactured with soybean and grains
Total nitrogen (w/w) ⁱ	No less than 1.6%	No less than 0.6%
Amino nitrogen (w/w)	No less than 0.3%	No less than 0.12%
Moisture (w/w)	No more than 60%	

i: The nitrogen conversion factor of **5.71** should be used.

Appendix III

**THE RISK MANAGEMENT APPROACH APPLIED TO BETA-CAROTENES
(INS 160a(i), 160a(iii), 160a(iv), INS 160a(ii) and INS 160e) IN CCFA
AND THE CURRENT PROVISIONS OF CXS 322R-2015**

CCFA53(2023)²⁵ endorsed the recommendation to revise the group header CAROTENOIDS to BETA-CAROTENES.

BETA CAROTENES

INS	Food additive	Functional class
160a(i)	beta-Carotenes, synthetic	Colour
160a(iii)	beta-Carotenes, <i>Blakeslea trispora</i>	Colour
160a(iv)	beta-Carotene-Rich-Extract from <i>Dunaliella salinina</i>	Colour

CCFA53 also agreed to remove:

- i. beta-apo-8'-carotenoic acid ethyl ester (INS 160f) from the group header and the GSFA; and
- ii. beta-apo-8'-Carotenal (INS 160e) from the group header and list it as an individual additive in the GSFA.

CCFA53 further requested that the Codex Secretariat:

- i. review the listings for BETA-CAROTENES (INS 160a(i), 160a(iii), 160a(iv)), beta-carotenes, vegetable (INS 160a(ii)), and beta-apo-8'-carotenal (INS 160e) in all relevant commodity standards to ensure consistency with the use levels indicated in CCFA53/CRD2 Rev.2 Annex 1 Part B; and
- ii. prepare a list of all relevant commodity standards from which beta-apo-8'-carotenoic acid ethyl ester (INS 160f) should be removed.

At CCFA54 (2024)²⁶, in response to the request by CCFA53, the Codex Secretariat reviewed all commodity standards and identified a standard elaborated by CCASIA (CXS 322R-2015).

Colors in CXS 322R-2015 can be used in "Composite/flavoured soybean beverages" and "Soybean-based beverages". These products fall within FC 06.8.1. FC 06.8.1 is not included in CCFA53/CRD2 Rev.2 Annex 1 Part B. In the GSFA, no carotene related food additives are permitted for use in FC 06.8.1. Therefore, CCFA53 did not discuss FC 06.8.1 specifically in this regard.

Relevant section in the [Regional standard for non-fermented soybean products \(Asia\) \(CXS 322R-2015\)](#)

4. FOOD ADDITIVES**4.2 Specific Food Additive Provisions****4.2.2 Composite/ flavoured Soybean Beverages and Soybean-based Beverages**

Acidity regulators, antioxidants, colours, emulsifiers, flavour enhancer, stabilizers and sweeteners used in accordance with Tables 1, Table 2 and Table 3 of the *General Standard for Food Additives* (CXS192-1995) in Food Category 06.8.1 are acceptable for use in this product. In addition, the following food additives may be used.

NS No.	Name of Food Additives	Maximum Level
Colour		
160a(i), a(iii), e, f	Carotenoids	500 mg/kg
160a(ii)	Cartenes, beta-, vegetable	2000 mg/kg

²⁵ REP23/FA paragraphs 77-78 and 83

²⁶ CX/FA 24/54/2

Appendix IV

**BACKGROUND INFORMATION TO CONSIDER THE QUESTION FROM CCFA54
REGARDING THE REGIONAL STANDARD FOR LAYER PRODUCTS (ASIA) (CXS 323R-2017)**

Description of the products defined in the [Regional Standard for Laver Products \(Asia\) \(CXS 323R-2017\)](#)

2. DESCRIPTION

2.1 Product definition

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

2.2 Styles

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

2.3 Product types

2.3.1 Dried laver products

2.3.1.1 Dried laver

Dried laver is the product of raw laver, which is washed, chopped/cut, moulded, dehydrated, and dried after harvesting (first dried products). It may go through a re-drying process for long-term storage (second dried products).

2.3.1.2 Other dried laver

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

2.3.2 Roasted laver product

Roasted laver product is the product in which the dried laver products, defined in Section 2.3.1, go through roasting without seasoning, so that its physicochemical characteristics such as colour, moisture and texture may change.

2.3.3 Seasoned laver products

2.3.3.1 Seasoned laver

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

2.3.3.2 Seasoned laver for brewing

Seasoned laver for brewing is the product in which the dried laver, defined in Section 2.3.1.1, is broken and roasted/stir-fried. The product is already seasoned or added with seasoning when consumed. Boiling water is added before consumption.

Food Categories (FCs) of General standard for food additives (GSFA) (CXS 192-1995)

The *Regional Standard for Laver Products (Asia) (CXS 323R-2017)* have been currently associated with the GSFA Food Categories (FCs) 04.2.2.2 and 04.2.2.8.

FC 04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds
	Products in which the natural water content has been reduced below that critical for growth for microorganisms without affecting the important nutrients. The product may or may not be intended for rehydration prior to consumption. Includes vegetable powders that are obtained from drying the juice, such as tomato powder and beet powder. ⁴² Examples include: dried potato flakes and dried lentil. Examples of Oriental dried products include: dried sea tangle (kelp; <i>kombu</i>), dried sea tangle with seasoning (<i>shio-kombu</i>), dried seaweed (<i>tororokombu</i>), dried gourd strips (<i>kampyo</i>), dried laver (<i>nori</i>), and dried laminariales (<i>wakame</i>).

FC 04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds
Vegetables that are steamed, boiled, baked, or fried, with or without a coating, for presentation to the consumer. Examples include: simmered beans, pre-fried potatoes, fried okra, and vegetables boiled down in soy sauce (<i>tsukudani</i>).	

It was requested by CCFA54 to consider that if the standard also be associated with one or more of the following six processed vegetable food categories: 04.2.2.1; 04.2.2.3; 04.2.2.4; 04.2.2.5; 04.2.2.6; and 04.2.2.7.

FC 04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds
Fresh vegetables are usually blanched and frozen. ⁴² Examples include: quick-frozen corn, quick-frozen French-fried potatoes, quick frozen peas, and quick frozen whole processed tomatoes. 42: <i>Food Chemistry</i> , H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, pp. 572-576.	
FC 04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soybean sauce
Products prepared by treating raw vegetables with salt solution excluding fermented soybean products. Fermented vegetables, which are a type of pickled product, are classified in 04.2.2.7. Fermented soybean products are classified in 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3. Examples include: pickled cabbage, pickled cucumber, olives, pickled onions, mushrooms in oil, marinated artichoke hearts, achar, and piccalilli. Examples of Oriental-style pickled vegetables include: tsukemono such as rice bran pickled vegetables (nukazuke), koji-pickled vegetables (koji-zuke), sake lees-pickled vegetables (kasu-zuke), miso-pickled vegetables (miso-zuke), soybeansauce-pickled vegetables (shoyu-zuke), vinegar-pickled vegetables (su-zuke) and brinepickled vegetables (shio-zuke). Other examples include: pickled ginger, pickled garlic, and chilli pickles.	
FC 04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds
Fully preserved product in which fresh vegetables are cleaned, blanched, and placed in cans or jars in liquid (e.g. brine, water, oil or sauce), and heat-sterilized or pasteurized. ⁴² Examples include: canned chestnuts, canned chestnut puree, asparagus packed in glass jars, canned and cooked pink beans, canned tomato paste (low acid), and canned tomatoes (pieces, wedges or whole).	
FC 04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g. peanut butter)
Vegetable purees are finely dispersed slurries prepared from the concentration of vegetables, which may have been previously heat-treated (e.g. steamed). The slurries may be filtered prior to packaging. Purees contain lower amounts of solids than pastes (found in category 04.2.2.6). ^{42, 43} Examples include: tomato puree, peanut butter (a spreadable paste made from roasted and ground peanuts by the addition of peanut oil), other nut butters (e.g. cashew butter), and pumpkin butter.	
FC 04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5
Vegetable pastes and pulps are prepared as described for vegetable purees (category 04.2.2.5). However, pastes and pulps have a higher amount of solids, and are usually used as components of other foods (e.g. sauces). Examples include: potato pulp, horseradish pulp, aloe extract, salsa (e.g. chopped tomato, onion, peppers, spices and herbs), sweet red bean paste (an), sweet coffee bean paste (filling), tomato paste, tomato pulp, tomato sauce, crystallized ginger, and bean-based vegetable dessert (namagashi).	
FC 04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food category 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3
Fermented vegetables are a type of pickled product, formed by the action of lactic acid bacteria, usually in the presence of salt. ⁴² Traditional Oriental fermented vegetable products are prepared by air-drying vegetables and exposing them to ambient temperatures so as to allow the microorganisms to flourish; the vegetables are then sealed in an anaerobic environment and salt (to generate lactic acid), spices and seasonings are added. ⁴⁴ Examples include: red pepper paste, fermented vegetable products (some tsukemono other than category 04.2.2.3), kimchi (fermented Chinese cabbage and vegetable preparation),	

and sauerkraut (fermented cabbage). Excludes fermented soybean products that are found in food categories 06.8.6 (fermented soybeans (e.g. natto and tempe)), 06.8.7 (fermented soybean curd), 12.9.1 (fermented soybean paste e.g. miso), 12.9.2.1 (fermented soybean sauce), and 12.9.2.3 (other soybean sauce).