



**Agenda Item 4(a)**

**CX/ASIA 10/17/4  
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**JOINT FAO/WHO FOOD STANDARDS PROGRAMME  
FAO/WHO COORDINATING COMMITTEE FOR ASIA**

*Seventeenth Session*

*Yogyakarta, Indonesia, 22-26 November 2010*

**PROPOSED DRAFT STANDARD FOR NON-FERMENTED SOYBEAN PRODUCTS**

**(N06-2005)**

**(at Step 3)**

**Conclusion of the Electronic Working Group on the proposed draft Regional Standard for non-fermented soybean products**

Governments and international organizations wishing to submit comments on the Proposed draft Regional Standard for Non-fermented Soybean Products are invited to do so **no later than 15 November 2010** as follows: Secretary of the CCASIA, Mr Suprpto (Fax: +62-21-5747045; Email: [codex\\_indonesia@bsn.go.id](mailto:codex_indonesia@bsn.go.id), *preferably*) with a copy to the Secretary, Codex Alimentarius Commission, Joint FAO/WHO Food Standards Programme, FAO, Viale delle Terme di Caracalla, 00153 Rome, Italy (Fax: +39 06 57054593; Email: [codex@fao.org](mailto:codex@fao.org), *preferably*)

**Format for submitting comments:** In order to facilitate the compilation of comments and prepare more useful comments' document, Members and Observers, which are not yet doing so, are requested to provide their comments under the following headings: (i) General comments; and (ii) Specific comments. Specific comments should include a reference to the relevant section and/or paragraph of the document that the comments refer to. In order to facilitate the work of the Secretariats to compile comments, Members and Observers are requested to refrain from using colour font/shading as documents are printed in black and white and from using track change mode, which might be lost when comments are copied / pasted into a consolidated document. In order to reduce the translation work and save paper, Members and Observers are requested not to reproduce the complete document but only those parts of the texts for which any change and/or amendments is proposed.

**Background**

The 16<sup>th</sup> Session of the FAO/WHO Coordinating Committee for Asia (CCASIA) agreed to return the proposed draft Regional Standard for non-fermented soybean products to Step 2 for redrafting by an electronic working group, led by China, open to all Members of region and Observers. The group would revise the proposed draft Standard on the basis of the written comments submitted during the session and at Step 3 for further consideration at its next session of the CCASIA.

A list of electronic-Working Group participants is included in Appendix 1.

The revised Standard has been reviewed based on written comments submitted during the 16<sup>th</sup> Session of the CCASIA and additional comments provided by Thailand, Malaysia, Philippines and Japan.

The electronic-Working Group agreed to revise the Proposed Draft Regional Standard for Non-fermented soybean products as follows:

**1. SCOPE**

The text in this section was revised by deleting the phrase “or further processing if required” in order not to bring some difficulties to make the following provisions.

**2. DESCRIPTION**

The scientific name of the main ingredient was Add for clarity and uniformity with other Codex standards. The terms used were amended to better describe the processes involved

Some statement was added to clearly define the different forms of the products.

## 2.2 CLASSIFICATION

The main amendments are following:

- a) The primary classifications were retained but some sub-classifications were deleted in order to make the draft more inclusive and simpler to establish.
- b) Considering that some manufacturer believe that the composition of soybean milk made from soybean by the process of soaking, grinding separating and etc is not the same as that made from soy flour and soy concentrate or soy isolate.
- c) The positions of Local names of products were moved and some new local names were added to make the standard more comprehensive.

## 3.2 OPTIONAL INGREDIENTS

“(d) flavouring” was deleted from this Para and add para “4.5 Flavouring” in a similar manner as set out in other existing Codex Standard instead.

“Edible oil” was changed to “vegetable oil” in order to consume by certain religious and cultural dietary restrictions.

3.3 Add a new subsection on ‘Permitted Nutrients’ as presented in the other existing Codex Standard.

### 3.4.1 Sensory index

The table of “sensory requirement” was deleted to make the requirement more easily understood.

3.4.2 Minimum protein content of the soybean milk film was changed to 35g/100g taking into account the different consumer preference.

## 9.1 SAMPLING

The detailed provision on sampling was deleted and will deal with the Codex General Guidelines on Sampling (CAC/GL 50-2004).

### 9.2.2 Determination of Protein Content

The text was retained without change. Because AOAC955.04D is specific for fertilizer, AOAC2001.11 is much better for soybean products. *Amino acid content of foods and biological data on proteins*, Rome (FAO Nutritional Studies, No.24) has mentioned factor of 5.71 is feasible.

Except amendments above, we also made some editorial changes.

Finally, it is need to be mentioned that the draft remained without adding the provision on isoflavones, phytic acid and other nature composite in soybean because there is no authoritative research show these composite in non-fermented is harmful for people, additionally people have consumed non-fermented soybean products for hundreds of years in many Asia countries.

Japan doubts the necessity of this standard and proposes to select the products which are important for our region and easily standardized to standardize first.

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## PROPOSED DRAFT STANDARD FOR NON-FERMENTED SOYBEAN PRODUCTS

N06-2005

At Step 3

### 1. SCOPE

This standard applies to products, as defined in Section 2, and offered for direct consumption, including for catering purposes, repacking.

### 2. DESCRIPTION

#### 2.1 Product definition

Non-fermented soybean products are the products, the main ingredients of which are the soybean(Glycine max) and water and processed by soaking, grinding, seperating, heating and/or adding coagulant. The products should be processed by heat, in an appropraite manner,before or after being packed in a container, so as to prevent spoilage.

The product may have various physical forms such as liquid, film, semi-solid, dehydrated, frozen or compressed which is manufactured from the ingredients stipulated in Sections 3.1 and 3.2 and is described and classified below:

#### 2.2 Classification

##### 2.2.1 Soybean milk

Soybean milk is the liquid product, prepared from soybeans that are soaked in water, pureed and strained to produce the milk.it may contain sugar,salt, food color and flavouring substances.

##### 2.2.2 Soybean curd and related products

Soybean curd is a product prepared by adding coagulant to heated soybean milk and placing in a mold. Soybean curds may be of a variety of textures.and it may be further processed by freezing and dehydration. Prepared soybean curd may also be flavored by adding spices and then fried or grilled.

##### 2.2.3 Semisolid soybean curd

Semisolid soybean curd is the semisolid product in which soybean protein is coagulated by adding coagulant into the heated soybean milk.this product is also known as Douhua or TaufuFa.

##### 2.2.4 Soybean curd

Soybean curd is the solid product with higher water content,in which soybean protein is coagulated by adding coagulant into the heated soybean milk.soybean curd can be futher processed by such as deep-frying,grilling,frying,freezing,dehydrating or adding spices.this product is also known as Doufu or Tofu.

##### 2.2.5 Compressed soybean curd

Compressed soybean curd,known as Doufu gan, is a product prepared from partially dehydrated soybean curd,which has a chewy texture.

It may be flavored through the process of deep-frying,grilling,frying,freezing,dehydrating or adding spices. Unflavored and flavored compressed soybean curd can also be further dehydrated to remove excess moisture.

##### 2.2.6 Soybean milk film and related products

Soybean milk film related products is the product obtained from the still surface of the heated soymilk and then dehydrated.

##### 2.2.7 Soybean milk film

Soybean milk film is the thin film obtained from the uncovered still surface of heated soybean milk, which will be dehydrated. It may be dipped in salt solution prior to dehydration. This product is also known as Fupi or Beancurd skin.

### 2.2.8 Soybean milk film stick

Soybean milk film stick is made by folding up the thick film obtained from the uncovered still surface of heated soybean milk, which will be dehydrated. It may be further processed by deep-frying. This product is also known as Fuzhu or Fucuk or Beancurd stick or Beancurd sheet.

## 3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

### 3.1 Basic ingredients

- (a) Soybean
- (b) Water

### 3.2 Optional ingredients

- (a) vegetable oil
- (b) sugar
- (c) salt
- (d) spices, seasoning and condiments
- (e) other food material

### 3.3 Permitted nutrients

Where allowed in accordance with the *Codex General Principles for the Addition of Essential Nutrients for Food* (CAC/GL 9-1987), maximum and minimum levels for Vitamins A, D and other nutrients, where appropriate, should be laid down by national legislation in accordance with the needs of individual country including, where appropriate, the prohibition of the use of particular nutrients.

### 3.4 Quality factors

#### 3.4.1 Sensory index

The non-fermented soybean products shall have the flavour, odour, color and texture distinct of the product. There are no visible foreign matters in the products.

#### 3.4.2 Physico-chemical requirements

The non-fermented soybean products should comply with the requirements listed in Table 1

Table 1 Physico-chemical requirements

Type		Moisture (g/100g) ≤	Protein (g/100g) ≥
Soybean milk		-	1.8
Soybean curd and related product	Semisolid soybean curd	-	2.5
	Soybean curd	92.0	4.0
Compressed soybean curd		75.0	13.0
Soybean milk film and related product	Soybean milk film	20.0	35.0
	Soybean milk film stick	12.0	35.0

### 3.5 Classification of “Defectives”

Any products in minimal package that fail to meet the quality requirements, set out in Section 3.4.1, shall be considered a “defective”.

### 3.6 Lot acceptance

A lot can be considered as meeting the applicable quality requirements referred to in Sections 3.3, when the number of "defectives", defined in Section 3.4, does not exceed the acceptance number (c) of the appropriate sampling plan with an AQL6.5.

#### 4. FOOD ADDITIVES

Only those food additive classes listed below are technologically justified and may be used in products covered by this Standard. Within each additive class only those food additives listed below, or referred to, may be used and only for the functions, and within limits, specified.

##### 4.1 Soybean milk

###### *(a) Antifoaming agents*

INS No.	Name of Food Additive	Maximum Level
471	Mono- and Di-glycerides	limited by GMP
900a	Emulsifying Silicone Oil	limited by GMP

##### 4.2 Soybean curd and related products

###### *(a) Coagulant / Firming agent*

INS No.	Name of Food Additive	Maximum Level
509	Calcium Chloride	limited by GMP
511	Magnesium chloride	limited by GMP
516	Calcium sulphate	limited by GMP
518	Magnesium sulphate	limited by GMP
575	Glucono-delta-lactone	limited by GMP

###### *(b) Antifoaming agent*

INS No.	Name of Food Additive	Maximum Level
471	Mono- and Di-glycerides	limited by GMP
900a	Emulsifying Silicone Oil	limited by GMP

##### 4.3 Compressed soybean curd and related products

###### *(a) Coagulant / Firming Agent*

INS No.	Name of Food Additive	Maximum Level
509	Calcium Chloride	Limited by GMP
511	Magnesium chloride	Limited by GMP
516	Calcium sulphate	Limited by GMP
518	Magnesium sulphate	Limited by GMP
575	Glucono-delta-lactone	Limited by GMP

###### *(b) Antifoaming agent*

INS No.	Name of Food Additive	Maximum Level
471	Mono- and Di-glycerides	Limited by GMP
900a	Emulsifying Silicone Oil	Limited by GMP

##### Soybean milk film and related products

###### *(a) Anti-foaming agent*

INS No.	Name of Food Additive	Maximum Level
471	Mono and Diglycerides	Limited by GMP
900a	Emulsifying Silicone Oil	Limited by GMP

### ***Flavourings***

The following flavourings are acceptable for use in foods conforming to this standard when used in accordance with good manufacturing practices and in compliance with the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008): natural flavouring substances that are extracted from the named fruits in the respective product; natural mint flavour; natural cinnamon flavour; vanillin, vanilla or vanilla extracts.

## **5. CONTAMINANTS**

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

## **6. HYGIENE**

It is recommended that the products to which this standard applies should be manufactured and handled in compliance with the *Recommended International Code of Practice-General Principles of Food Hygiene* (CAC/RCP 1-1969) and with other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

This product should comply with any microbiological criteria established in accordance with the *Principles for the Establishment and Application of Microbiological Criteria for Food* (CAC/GL 21-1997).

## **7. WEIGHT AND MEASURES**

As for a product whose indicated weight is not more than 1 000g, the tolerance allowed shall be less than 20g. As for a product whose indicated weight is 1 000-5 000g, the net weight of the product shall not be less than 98.5% of the indicated weight. As for a product whose indicated weight is more than 5 000g, the net weight of the product shall not be less than 99% of the indicated weight.

## **8. LABELLING**

The product covered by the provisions of this Standard shall be labeled in accordance with the latest edition of the *Codex General Standard for the Labeling of Prepackaged Foods* (CODEX STAN 1-1985).

Labeling of product using genetically modified soybeans shall be in accordance with the national legislation.

### **8.1 Name of the product**

The product should be designated with the appropriate term in section 2.2 or other names in accordance with the composition and the law and custom of the country in which the product is sold and in the manner not to mislead the consumer.

## **9. METHODS OF ANALYSIS AND SAMPLING**

### **9.1 Methods of sampling**

Sampling shall be made in accordance with the *Codex General Guidelines on Sampling* (CAC/GL 50-2004) .

### **9.2 Methods of analysis**

Determination of Moisture Content

According to AOAC 925.09.

Determination of Protein Content

According to AOAC 2001.11.F factors for non-fermented soybean products are 5.71.