



JOINT FAO/WHO FOOD STANDARDS PROGRAMME

FAO/WHO COORDINATING COMMITTEE FOR ASIA

Twentieth Session

New Delhi, India, 26-30 September 2016

DISCUSSION PAPER ON DEVELOPMENT OF A REGIONAL STANDARD FOR QUICK FROZEN DUMPLING (*Jiaozi*)

(Presented by China)

Introduction

1. Quick frozen dumpling (*Jiaozi*) is a type of quick frozen food consists of a ground meat or vegetable filling wrapped into a thin piece of dough, which is then sealed by crimping.
2. The regional standard for quick frozen dumpling (*Jiaozi*) will be elaborated to determine the specifications of the product and processes in order to ensure food safety, essential quality, hygiene and labeling requirements for the purposes of protecting the health of the consumers and ensuring fair practices in food trade. Composition of quick frozen *Jiaozi* per 100g edible portion is presented in table 1.

Table 1 Nutritional composition of quick frozen *Jiaozi* (per 100g)

	with meat filling	with vegetable filling	Unit
Energy	864	685	kJ
Protein	9.3	5.9	g
Fat	8.2	4	g
Carbohydrates	23.7	25.7	g
Sodium	439	375	mg

Source: from industrial associations of China.

Necessity to develop the standard

3. Quick frozen food is one of the fastest growing food industries in the world. In 2013, the world's total production of quick frozen food has more than 60 million tons. The average annual growth rate of quick frozen food is 15% to 20% in global. Quick frozen dumplings play an important part in quick frozen food, is the largest class in quick frozen food production. Quick frozen *Jiaozi* production in China has been continuously risen these years, presented in Table 2

Table 2 Quick frozen *Jiaozi* production and total sales volume in China

Year	Production volume (Kg)	Total value (US dollars)
2013	857,987,052	2,584,170,647
2014	881,082,475	2,678,928,138
2015	983,475,929	2,816,310,028

Source: estimated by industrial associations of China.

4. *Jiaozi* is a traditional festival food in China, which has produced and consumed for 2000 years across China and also be favored in most Asian countries such as Korea, Japan and Southeast Asian because of its various types, balanced nutrition, instant cooking, different cooking ways.

5. China is the most important producer and exporter of quick frozen dumplings which are exported to 17 countries and regions, such as Japan, the United States, Canada, France, Italy, Australia, Singapore, Germany etc. Due to the growing trend of consumption of quick frozen dumpling, the growing production by improved techniques, and the potential international food trade, it is necessary to establish a standard to protect the health of consumers and to ensure fair practices in food trade.

Recommendation

6. China invites the Committee to support the proposal for the development of a Codex regional standard for quick frozen dumpling and to consider the attached project document (Annex).

China also invites the Asian member countries to provide additional information such as the scale of production and consumption volume, and trade volume if necessary.

PROJECT DOCUMENT

A Regional Standard for Quick Frozen Dumpling (*Jiaozi*)

1. The purposes and the scope of the standard

The regional standard for quick frozen dumpling (*Jiaozi*) will be elaborated to determine the specifications of the product and processes in order to ensure food safety, essential quality, hygiene and labeling requirements for the purposes of protecting the health of the consumers and ensuring fair practices in food trade. Proposed standard applies to a type of quick frozen food consists of a ground meat or vegetable filling wrapped into a thin piece of dough, which is then sealed by crimping.

There are various types of quick frozen dumplings circulated in international food market, see different types of quick frozen dumplings from different countries in Figure 1.



Various cooking ways of quick frozen *Jiaozi* in China

Figure 1 Quick frozen dumplings with various cooking ways in different countries

Source: <http://www.google.com>

2. Its relevance and timeliness

Quick frozen food is one of the fastest growing food industries in the world. In 2013, the world's total production of quick frozen food has more than 60 million tons. The average annual growth rate of quick frozen food is 15% to 20% in global. Quick frozen dumplings play an important part in quick frozen food,

is the largest class in quick frozen food production. China is the most important producer and exporter of quick frozen dumplings which are exported to 17 countries and regions, such as Japan, the United States, Canada, France, Italy, Australia, Singapore, Germany etc. Due to the growing trend of consumption of quick frozen dumpling, the growing production by improved techniques, and the potential international food trade, it is necessary to establish a standard to protect the health of consumers and to ensure fair practices in food trade. It should be noted that Codex Alimentarius does not include standard for quick frozen dumpling.

The elaboration of the food standard for quick frozen dumplings would be to the benefit of Asia countries such as China, Japan and Korea in particular, because these countries are the major producers, consumers and exporters of quick frozen dumplings. The potential and growing demand of quick frozen dumplings is anticipated in global food consumption and trade in the future.

3. The main aspects to be covered

The main aspects to be covered by proposed standard are:

- Specifications of the product, such as identification, description of products and processes;
- Essential hygiene and quality factors;
- Packaging, preservation and storage methods;
- Labeling requirements;
- Methods of sampling and analysis.

4. Assessment against the Criteria for the establishment of work priorities

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

In the international market, trade volume of quick frozen dumplings is continuously rising. Southeast Asia, North America and Europe are also major consumers of quick frozen dumplings.

Table 1 Export data of quick frozen dumplings from China to other countries/regions in 2015

Volume: kilograms, Value: US dollars	
Country / Region	Export volume
Europe	5,700,000
America	2,550,000
Australia	1,800,000
Singapore	525,000
Hong Kong	10,500,000
Macao	3,000,000
Total	24,075,000

Source: estimated by industrial associations of China.

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

There is no existing national legislation covering any quick frozen dumplings.

c) International or regional market potential

Jiaozi is a traditional festival food in China, which has produced and consumed for 2000 years across China and also be favored in most Asian countries such as Korea, Japan and Southeast Asian because of its various types, balanced nutrition, instant cooking, different cooking ways.

Owing to more and more consuming popularity in the global market, the consumption volume of quick frozen dumpling rises rapidly in the near future with the greater production capacity, export volume as well as international trade volume.

d) Amenability of the commodity to standardization

Parameters amenable for standardization include specification and identification of product, raw materials, process, contaminant limits, essential quality (moisture, fat, protein, peroxide value, etc.) and hygiene factors of the product, including packaging and transportation applying existing Codex Alimentarius documents.

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

The existing standard *Code of Practice for the Processing and Handling of Quick Frozen Foods (CAC/RCP 8-1976)* covers mainly the processing, quick frozen procedures and temperature requirements. While the proposed standard will cover requirements concerning raw materials, production process, essential hygiene and quality factors of quick frozen dumplings to ensure safety of consumers and fair practice in international trade.

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

Currently there is no need of any other separate standard other than the proposed, since the proposed standard will cover both raw and processed products of quick frozen dumpling and the hygienic conditions of production.

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

None identified.

5. Relevance to the Codex strategic objectives

The proposal for new standard development meet the objective 1.1 - Establish new and review existing Codex standards, based on priorities of the CAC as well as 1.2 - Proactively identify emerging issues and Member needs and, where appropriate, develop relevant food standards of the Codex Alimentarius Commission Strategic Plan 2014-2019. Wider emphasis will be focused on food safety aspects of proposed standard.

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

The proposed standard will take into account existing applicable Codex guideline documents such as:

- Code of Practice General Principles of Food Hygiene (CAC/RCP 1-1969),
- Code of Practice for the Processing and Handling of Quick Frozen Foods (CAC/RCP 8-1976),
- Code of Practice Concerning Source Directed Measures to Reduce Contamination of Food with Chemicals (CAC/RCP 49-2001),
- General Standard for the Labeling of Prepackaged Foods (CODEX STAN 1-1985),
- General Standard for Food Additives (CODEX STAN 192-1995),
- Recommended methods of Analysis and Sampling (CODEX STAN 234-1999).

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

Currently there is no identified need for expert scientific advice.

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

Currently there is no identified need for technical input from external bodies.

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

Subject to consideration by 20th session of FAO/WHO Coordinating Committee for Asia in 2016, proposal for standard development will be submitted for review by Codex Executive Committee in 2017. As per proposed time schedule the process will take approximately five years.

Procedures	Time
Consideration of the proposal by the 20 th CCASIA	2016

Procedures	Time
Critical review by Executive Committee and approval by CAC for new work	2017
Preparation of draft standard and circulation for comments	2017-2018
Consideration of draft standard by the 21 st CCASIA	2018
Adoption by the CAC as draft standard	2019
Consideration of draft standard by the 22 nd CCASIA	2020
Adoption as regional standard by CAC	2020-2021