

# codex alimentarius commission



FOOD AND AGRICULTURE  
ORGANIZATION  
OF THE UNITED NATIONS

WORLD  
HEALTH  
ORGANIZATION



JOINT OFFICE: Viale delle Terme di Caracalla 00100 ROME Tel: 39 06 57051 www.codexalimentarius.net Email: codex@fao.org Facsimile: 39 06 5705 4593

## Agenda Item 3(a)

### JOINT FAO/WHO FOOD STANDARDS PROGRAMME FAO/WHO COORDINATING COMMITTEE FOR ASIA

*Fifteenth Session, Seoul, Republic of Korea, 21-24 November 2006*

## PROPOSED DRAFT STANDARD FOR GOCHUJANG

### COMMENTS AT STEP 3

### ON SECTIONS 3.1.2, 4.3 AND 8.2

(Japan)

## JAPAN

The Government of Japan would like to submit the following comments with regard to Section 8.2 (Methods of Analysis) of the Proposed Draft Standard for Gochujang in reply to CL 2006/23-ASIA.

### 8.2.1 Determination of Capsaicin

#### Annex A: Determination of capsaicin in *Gochujang* using GC detection

In our knowledge, liquid chromatography methods, not gas chromatography methods, are generally used for the determination of capsaicin. We wonder if it is necessary to establish a gas chromatography method in addition to a liquid chromatography method.

In addition, data shown in Appendix I and II are not sufficient for the method validation. The proposed method should be validated according to the procedure agreed by Codex and information required to evaluate methods of analysis should be provided.

(Editorial Corrections)

Section 3.2.1, 3.2.2, 3.2.3 and 3.3: "ug/mL" should be "µg/mL".

Section 4.1.1, 4.1.2 and 5: "C" should be "°C".

Section 4.1.3: "uL" should be "µL"

Section 4.2 : "0.32um" and "0.25um" should be "0.32mm" and "0.25µm" respectively.

Section 4.6: "Waterman" should be "Watman".

#### Annex B: Determination of capsaicin in *Gochujang* using HPLC detection

Data shown in Appendix I and II are not sufficient for method validation. The proposed method should be validated according to the procedure agreed by Codex and information required to evaluate methods of analysis should be provided.

Section 7.1 refers to the height of peaks and Figure 1 uses the peak height for vertical axis, whereas Section 7.2 and 7.4 refers to the peak area ratio. It should clarify whether the capsaicin concentration should be calculated based on the peak height or peak area.

(Editorial Corrections)

Section 3.2.1 and 3.2.2: “ug/mL” should be “µg/mL”.

Section 4.3: “5um” should be “5µm”

Section 4.6: “Waterman” should be “Watman”.

Section 5: “C” should be “°C”.

### **8.2.2 Determination of Crude protein**

AOAC 984.13 is the method for the determination of crude protein in animal feed and pet food. Because this method is not aimed to be applied to Gochujang, it is necessary to verify the suitability of this method for the determination of crude protein in Gochujang.

### **8.2.3 Determination of Moisture**

AOAC 934.01 is the method for the determination of moisture in Animal Feed. Because this method is not aimed to be applied to Gochujang, it is necessary to verify the suitability of this method for the determination of moisture in Gochujang.