



Agenda Item 2

CX/ASIA 14/19/2
August 2014

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

Nineteenth Session

Tokyo, Japan, 3 – 7 November 2014

MATTERS ARISING FROM THE CODEX ALIMENTARIUS COMMISSION AND OTHER CODEX COMMITTEES

I. MATTERS ARISING FROM THE 36TH AND 37TH CODEX ALIMENTARIUS COMMISSION

A. Items for Information

*Regional Standard for Tempe*¹

1. CAC36 agreed to adopt the proposed draft Regional Standard for Tempe at Step 5/8, as proposed by CCASIA with amendments made by CCMAS.
2. The Delegation of the United States of America indicated that they would provide information in further discussion on the conversion factor for the calculation of the protein content.

*Food Additive Provisions in the Regional Standards for Fermented Soybean Paste (CODEX STAN 298R-2009) and for Chili Sauce (CODEX STAN 306R-2011)*²

3. CAC36 adopted the amendments as proposed by CCASIA18.

*New Work*³

4. CAC36 approved the elaboration of a Regional Code of Hygienic Practice for Street Vended Food as new work for CCASIA. This new work will be considered under Agenda Item 7b.

*Coordinator for Asia*⁴

5. Following the election of Ms Yayoi Tsujiyama (Japan) as Vice-Chairperson of the Commission, the Delegation of Japan stepped down from the position of Coordinator for Asia. Following the proposal of the majority of CCASIA countries, CAC37 appointed Thailand as Coordinator for Asia for the remaining term, i.e. until end of the 38th Session of Commission. The Commission further noted that 19th Session of CCASIA would be co-hosted by Japan and held in Tokyo from 3 to 7 November 2014, and chaired by Thailand.

B. Items for Action

*Draft Regional Standard for Non-Fermented Soybean Products*⁵

6. CAC36 adopted the proposed draft Regional Standard at Step 5 with the recommendation that the CCASIA should review the standard in the light of the advice from the CCFL (see below).
7. This matter will be considered under Agenda Item 6.

II. MATTERS ARISING FROM OTHER COMMITTEES

A. 68th Session of the Executive Committee (CCEXEC)⁶

Proposed Draft Regional Standard for Non-Fermented Soybean Products

8. CCEXEC68 supported adoption at Step 5 and recommended that the CCASIA review the standard in

¹ REP13/CAC para. 41 and Appendix III.

² REP13/CAC para. 32 and Appendix III.

³ REP13/CAC para. 106 and Appendix VI.

⁴ REP14/CAC para. 162.

⁵ REP13/CAC para. 95.

⁶ REP13/EXEC paras 27-30.

the light of the advice from the CCFL and the concerns expressed in the comments.

B. Endorsement

34th Session of Committee on Method of Analysis and Sampling (CCMAS)⁷

Regional Standard for Tempe

9. CCMAS34 endorsed methods of analysis proposed by CCASIA with following modifications:
- Moisture content: inserted the AACCI method which is equivalent to the AOAC method (Type I);
 - Protein content: inserted an alternative NMKL method and the equivalent AOAC and AACCI methods as Type I;
 - Lipid content: endorsed the method proposed but noted that it uses chloroform and encouraged CCASIA to consider replacing it with ISO 1211|IDF 1:2010;
 - Crude fibre; inserted equivalent AOAC and AACCI methods in addition to the ISO methods and corrected the principle.

Proposed Draft Regional Standard for Non-Fermented Soybean Products

10. CCMAS34 endorsed methods of analysis proposed by CCASIA with following modifications:
- Moisture content: the equivalent AACCI method was inserted in addition to the AOAC method;
 - Protein content: alternative methods were inserted in view of the decision taken for protein content determination in tempe (see above).

Conversion factor for determination of protein content

11. CCMAS34 discussed the conversion factor of 5.71 listed for the determination of protein content. In view of the different conversion factor used in the trade of soybean products (i.e. 6.25) pointed out by some delegations, CCMAS agreed to ask the CCASIA to review the use of the factor of 5.71.
12. The Committee **is invited** to consider CCMAS34 requests related to the method for lipid content in the regional standard for Tempe and the conversion factor for determination of protein content.

45th Session of Committee on Food Additive (CCFA)⁸

13. CCFA45 endorsed the food additive provisions as proposed by CCASIA in the proposed draft Regional Standard for Tempe and the Regional Standards for *Chilli Sauce* (CODEX STAN 306R-2011) and *Fermented Soybean Paste* (CODEX STAN 298R-2009). CCFA45 recommended the inclusion of a reference to the *Guidelines on Substances Used as Processing Aids* (CAC/GL 75-2010) in the standard for Tempe.
14. The Committee **is invited** to consider the above recommendation.

41st Session of Committee on Food Labelling (CCFL)⁹

15. CCFL41 endorsed the labelling provisions in the proposed draft Regional Standard for Tempe as proposed by CCASIA.
16. CCFL41 did not endorse the labelling provisions in the proposed draft Regional Standard for Non-Fermented Soybean Products and proposed to:
- Revise Section 8.2 to read: "If genetically modified soybean is used in the process consideration shall be given to the *Compilation of Codex texts relevant to the labelling of foods derived from modern biotechnology* (CAC/GL 76-2011)."
 - Delete Section 8.3 as the information as to the type of oil and fat used in the product would have to be labelled in accordance with the General Standard and thus Section 8.3 was superfluous.
 - Further consider section 8.4, noting that section 2.2 of the proposed draft standard needed further consideration in the CCASIA taking into account the relevant provisions in *General Standard on the Use of Dairy Terms* (GSDUT) (CODEX STAN 206-1999), and relevant discussions in other Codex committees such as CCFA and CCMMP.
17. The Committee **is invited** to consider the above proposals when discussing Agenda Item 6.

⁷ REP13/MAS paras 28-33 and Appendix II (Part B).

⁸ REP 13/FA paras 36-38 and Appendix III.

⁹ REP 13/FL paras 7 and 14-26.