

codex alimentarius commission

FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD HEALTH
ORGANIZATION

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ALINORM 99/15

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX ALIMENTARIUS COMMISSION

Twenty-third Session

Rome, 28 June - 3 July 1999

REPORT OF THE ELEVENTH SESSION OF THE CODEX COORDINATING COMMITTEE FOR ASIA

Chiang Rai, Thailand

16 - 19 December 1997

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CX 3/10.2

CL 1998/5-ASIA
February 1998

TO: - Codex Contact Points
- Participants at the Eleventh Session of the Codex Coordinating Committee for Asia
- Interested International Organizations

FROM: Chief, Joint FAO/WHO Food Standards Programme, FAO
Via delle Terme di Caracalla, 00100 Rome, Italy

SUBJECT: **DISTRIBUTION OF THE REPORT OF THE ELEVENTH SESSION OF THE CODEX COORDINATING COMMITTEE FOR ASIA (ALINORM 99/15)**

The report of the Eleventh Session of the Codex Coordinating Committee for Asia will be considered by the 45th Session of the Executive Committee of the Codex Alimentarius Commission (Rome, 3 - 5 June 1998) and 23rd Session of the Codex Alimentarius Commission (Rome, 28 June - 3 July 1999).

MATTERS FOR ADOPTION BY THE 23RD SESSION OF THE CODEX ALIMENTARIUS COMMISSION AT STEP 8 OF THE CODEX PROCEDURE

1. Draft Asian Regional Guidelines for Codex Contact Points and National Codex Committees (ALINORM 99/15, Appendix II)

Governments wishing to propose amendments or to comment on the above Draft Guidelines should do so in writing in conformity with the Guide to the Consideration of Standards at Step 8 of the Procedure for the Elaboration of Codex Standards Including Consideration of Any Statements Relating to Economic Impact (*Codex Alimentarius Commission Procedural Manual*, Tenth Edition, pp. 24-25) to the Chief, Joint FAO/WHO Food Standards Programme, FAO, Via delle Terme di Caracalla, 00100 Rome, Italy, **not later than 31 March 1999**.

MATTERS FOR ADOPTION BY THE 45TH SESSION OF THE EXECUTIVE COMMITTEE AT STEP 5 OF THE CODEX PROCEDURE

1. Proposed Draft Standard for Pickles (ALINORM 99/15, Appendix III); and
2. Proposed Draft Standard for Kimchi (ALINORM 99/15, Appendix IV)

Governments wishing to propose amendments or to submit comments regarding the implications which the Proposed Draft Standards for Pickles and Kimchi or any provisions thereof may have for their economic interests should do so in writing in conformity with the Uniform Procedure for the Elaboration of Codex Standards and Related Texts (at Step 5) (*Codex Alimentarius Commission Procedural Manual*, Tenth Edition, pp. 20-21) to the Chief, Joint FAO/WHO Food Standards Programme, FAO, Via delle Terme di Caracalla, 00100 Rome, Italy, **not later than 29 May 1998**.

SUMMARY AND CONCLUSIONS

The Eleventh Session of the Codex Coordinating Committee for Asia reached the following conclusions:

MATTERS FOR CONSIDERATION BY THE COMMISSION

The Committee:

- Recommended the adoption at Step 8 of the Draft Asian Regional Guidelines for Codex Contact Points and National Codex Committees (para. 26).
- Nominated Ms. Kanya Sinsakul (Thailand) for appointment by the Commission as the next Codex Coordinator for Asia (para. 75); and
- Recommended that the maximum level for sulphur dioxide in plantation or mill white sugar be returned to 70 mg/kg (paras. 76-78).

MATTERS FOR CONSIDERATION BY THE EXECUTIVE COMMITTEE

The Committee:

- Recommended the adoption at Step 5 of the Proposed Draft Standards for Pickles and Kimchi (para. 19);
- Agreed to refer the proposed core functions of Codex Contact Points to the Codex Committee on General Principles for consideration for inclusion in the Procedural Manual in order to clarify the role of Codex Contact Points and to provide for guidance for their effective operations (para. 27); and
- Proposed that a reference to the fortification of iodine, iron and vitamin A be included in the Table of Conditions for Claims for Nutrient Contents in the Guidelines on Nutrition Claims (para. 74).

MATTERS OF INTEREST TO THE COMMISSION

The Committee:

- Agreed to forward the Proposed Draft Standard for Chutney to the Codex Committee on Processed Fruits and Vegetables for integration with the Proposed Draft Revised Standard for Mango Chutney (paras. 13, 19);
- Agreed to return the Proposed Draft Standard for Aqueous Coconut Products to Step 3 for redrafting (paras. 17, 19);
- Agreed to seek further opinions of Member countries on the need for a code of hygienic practice for aqueous coconut products (para. 22);
- Noted the proposal of Thailand that for adoption of a draft standard at the Commission, a two-third majority principle should be used to better express its consensus (para. 6);
- Agreed to that duplication of work between the Codex committee on Fresh Fruits and Vegetables and UNECE should be avoided as much as possible and that in harmonization process of standards, all concerns including those from the tropical region and the proposer of the standard should be taken into consideration (para. 8);
- Agreed to refer to the Codex Committee on Fats and Oils that rice-bran oil be included as one of the named vegetable oils (para. 80); and
- Exchanged information on food control and food safety issues, implementation of risk analysis, and implementation of HACCP, matters regarding mutual recognition, and problems regarding

pesticide residues and requested FAO and WHO for their continuing assistance and agreed to include these issues on the agenda of the next session (paras. 28-74).

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LIST OF ABBREVIATIONS

(used in this Report)

CCFAC	Codex Committee on Food Additives and Contaminants
CCFFV	Codex Committee on Fresh Fruits and Vegetables
CCFH	Codex Committee on Food Hygiene
CCFICS	Codex Committee on Food Import and Export Inspection and Certification Systems
CCFO	Codex Committee on Fats and Oils
CCGP	Codex Committee on General Principles
CCNFSDU	Codex Committee on Nutrition and Foods for Special Dietary Uses
CCPFV	Codex Committee on Processed Fruits and Vegetables
CCPR	Codex Committee on Pesticide Residues
APEC	Asia-Pacific Economic Cooperation
FAO	Food and Agriculture Organization of the United Nations
IAEA	International Atomic Energy Agency
ILSI	International Life Science Institute
ISO	International Organization for Standardization
JECFA	Joint FAO/WHO Expert Committee on Food Additives
JMPR	Joint FAO/WHO Meeting on Pesticide Residues
UNCTAD	United Nations Conference on Trade and Development
UNDP	United Nations Development Programme
UNECE	United Nations Economic Commission for Europe
WHO	World Health Organization
WTO	World Trade Organization
GMP	Good Manufacturing Practice
HACCP	Hazard Analysis Critical Control Point (system)
MRL	Maximum Residue Limit
SPS Agreement	Agreement on the Application of Sanitary and Phytosanitary Measures
TBT Agreement	Agreement on Technical Barriers to Trade

REPORT OF THE ELEVENTH SESSION OF THE CODEX COORDINATING COMMITTEE FOR ASIA

INTRODUCTION

1. The Codex Coordinating Committee for Asia held its Eleventh Session from 16 to 19 December 1997 in Chiang Rai, at the kind invitation of the Government of the Kingdom of Thailand. The session was chaired by Miss Kanya Sinsakul, Codex Coordinator for Asia and Secretary-General, Thai Industrial Standards Institute, Ministry of Industry. The Session was attended by participants from 18 Member countries, 4 Observer countries and 7 international organizations. A list of participants is attached to this report as Appendix I.

OPENING OF THE SESSION (Agenda Item 1)

2. The Committee was addressed by Mr. Vicharn Jayanandana, Governor of Chiang Rai, who welcomed the participants. The Committee was also addressed by Dr. Soetatwo Hadiwigeno, Assistant Director-General of FAO and Regional Representative for Asia and the Pacific, on behalf of the Directors-General of FAO and WHO. He stressed the importance of the work of Codex in the context of the WTO Agreements, as had been recognized by the 1996 World Food Summit. Dr. Pakdee Pothisiri, Chairperson of the Codex Alimentarius Commission, expressed his thanks to the Thai government to have hosted the current session of the Committee and commended Asian countries for their active participation in the Codex work. Miss K. Sinsakul welcomed participants and wished success of the Session in developing a closer cooperation in food standardization. Mrs. Phani Na Rangsi, Deputy Permanent Secretary, Ministry of Industry, opened the Session and wished that the work of the Committee would result in the promotion of consumer health as well as fair trade practices to achieve goals of social happiness and quality living.

ADOPTION OF THE AGENDA (Agenda Item 2)

3. The Committee adopted the Provisional Agenda as contained in CX/ASIA 97/1 and 97/1-Add.2 with the understanding that it would consider the proposal of India concerning the Draft Standard for Named Vegetable Oils under Other Business and Future Work.

ELECTION OF VICE-CHAIRPERSON (Agenda Item 3)

4. The Committee appointed Mr. D. Tikku, India, as Vice-Chairperson.

REPORT OF THE 22ND SESSION OF THE CODEX ALIMENTARIUS COMMISSION AND MATTERS ARISING FROM OTHER CODEX COMMITTEES RELATED TO THE REGION (Agenda Item 4)¹

5. The Committee took note of the report made by the Secretariat on the major outcome of the 22nd Session of the Codex Alimentarius Commission (Geneva, June 1997), the 7th Session of the CCFFV (Mexico City, September 1997) and the 30th Session of the CCFH (Washington DC, October 1997).

6. The Delegation of Thailand expressed the view that in formulating international standards, decisions should be reached by consensus; in particular when the Commission adopts a draft standard at Step 8. The Delegation suggested that if a voting was necessary for adoption of a draft standard as a final text, a two-third-majority principle, instead of the current simple majority principle, should be used by the Commission to better express its consensus. The Committee noted that this issue was to be considered by the CCGP.

¹ CX/ASIA 97/2 and CX/ASIA 97/2-Add.1.

7. The Observer from Consumers International referred to the conclusion of the 22nd Session of the Commission on the involvement of non-governmental organizations in the work of the Commission² and stressed that the representatives of consumers should be allowed to attend the sessions of the Executive Committee. The Committee noted that the Executive Committee had discussed the matter and had agreed that while all non-governmental organizations should enjoy the equal status as observers at Codex meetings, the admission of non-governmental organizations to the sessions of the Executive Committee as observers might not assist in the efficiency and impartiality of the Committee's work.

8. In reference to the work of the CCFFV, the Delegation of Thailand noted that the duplication of work between Codex and UNECE should be avoided as much as possible and that in harmonization process, all concerns, including those from the tropical region and the proposer of the standard, should be taken into consideration. The Committee recommended that the issue be brought to the attention of the CCFFV.

9. With regard to the on-going work of the CCFH, the Delegation of Thailand emphasized that in considering the discussion paper prepared by Norway on the Broader Issues on the Application of Microbiological Risk Evaluation in International Food and Feed Trade, different conditions between regions should be taken into account and that technical assistance should be provided in building the capacity of developing countries to conduct appropriate risk evaluations in this area. The Committee was reminded that government comments were being requested on the discussion paper currently circulated under a Codex Circular Letter.

PROPOSED DRAFT STANDARDS AT STEP 4 (Agenda Item 5)

(a) Proposed Draft Standard for Pickles^{3,4}

10. The Delegation of India presented the Proposed Draft Standard. The Committee had an extensive discussion on the title of the standard, "Pickles (vegetarian)". Several delegations felt that the word "pickles" was too generic, which could refer to any of pickles and would make it difficult for consumers to know the true characteristics of the product and therefore, should be replaced by a local name, e.g., achar, or specified with a qualifier, such as "South Asian". Some other delegations, however, proposed to delete the word "vegetarian" as there were products containing ingredients of animal origin. The Delegation of India supported by some other delegations emphasized the importance of ensuring that the product was vegetarian. After consultation between the Delegations of India and Thailand, the Committee **agreed** to use the term "pickles" for the title. The Delegations of Japan and Singapore and Observer from Consumers International stated that the title should be more specific. As the new title refers to any pickles, the Committee **agreed** to insert at the end of Scope a new sentence: "This standard does not cover pickled cucumbers and kimchi". It was explained that fermented pickles were also covered by this standard under "pickles in acidic media".

11. The Committee **reformatted** the Proposed Draft Standard in the current Codex Standard format. In addition, the Committee **amended** the following:

Optional Ingredients

- add "(unrefined nutritive sweetener)" after "jaggery to clarify its nature; and
- add "chillies and seasoning (seasoning has two types; plant origin and animal origin)";

Labelling

- include a specific provision for "vegetarian" labelling: "7.2 Depending upon the seasoning/ingredient, the product shall be labelled as "vegetarian" or "non-vegetarian"; and
- include a provision on the labelling of non-retail containers.

² ALINORM 97/37, paragraphs 155-159.

³ CX/ASIA 97/3(a-b) and CX/ASIA 97/3-Add.1 (comments from Thailand).

⁴ See para. 12 regarding methods of analysis which is also applicable to this Proposed Draft Standard.

Concerning the food additives provision, the Delegation of India stated that only those additives technologically necessary were included. The Delegation of Philippines proposed to include firming agents and was requested to send this information to the Delegation of India for consideration for inclusion.

(b) Proposed Draft Standard for Chutney⁵

12. The Delegation of India presented the Proposed Draft Standard. It was pointed out that the format of the Proposed Draft Standard needed to be in line with the current Codex one and that there would be the need for scientific justification for high levels of lead and tin for their endorsement by the CCFAC. The Committee **agreed** to add “(unrefined nutritive sweetener)” after “jaggery” (see above). The Delegation of Thailand proposed to use AOAC 990.28 and NMKL No.124 (1987) for the determination of sulphur dioxide and benzoic acid respectively as the methods currently contained in the Proposed Draft had not been collaboratively studied while these two methods had been; but no decision was made on this matter.

13. Noting that the 19th Session of the CCPFV would consider the Proposed Draft Revised Standard for Mango Chutney, the Committee **decided** to refer this Proposed Draft Standard to the CCPFV for integration with the Standard for Mango Chutney. The Codex Secretariat, in collaboration with India, was to prepare a reformatted proposed draft standard for chutney in the current Codex Standard format and incorporating the standard for mango chutney.

(c) Proposed Draft Standard for Kimchi⁶

14. The Delegation of the Republic of Korea introduced the Proposed Draft Standard emphasizing the growing production and trade of kimchi.

15. The Committee was informed by the Delegation of the Philippines of the discussion of the CCFAC to include processed eucheuma seaweed (PES) in all commodities which allow the use of carrageenan. On the proposal to include gums and PES in the food additives provision, the Delegation of Korea responded that while it would be possible to do so in the future but as there had been no experience of their uses in producing kimchi, their inclusion was not appropriate for the time being.

16. The Committee noted that lactic acid fermentation is the major fermentation occurring during kimchi preparation and therefore, total acidity should be expressed in lactic acid. The Committee **agreed** to amend the expression of salt; replace the term “shall” with “should” in Section 1.1 of Appendix; put 2.1(c) Mineral impurities in square brackets as there was no definition of mineral impurities in Codex for this type of products; and amended the wording of Section 2.2.2.

(d) Proposed Draft Standard for Aqueous Coconut Products⁷

17. The Delegation of Malaysia presented the Proposed Draft Standard. Several governments expressed their support for the elaboration of the standard because of the importance of the products in the Region. However, due to the paper’s relatively late availability, some delegations expressed their wish to study the paper more thoroughly. The Committee **decided** to return the Proposed Draft Standard to Step 3 for redrafting. A new draft should incorporate written comments submitted, as appropriate. Member countries were invited to send further comments to Malaysia to assist redrafting.

18. In response to the comments from the IDF concerning the use of the terms “milk” and “cream” for coconut products, the Delegation of Thailand stated that these terms had been used in association with “coconut” for long in international trade.

Status of the Proposed Draft Standards for Pickles, Chutney, Kimchi, Aqueous Coconut Products

⁵ CX/ASIA 97/3(a-b) and CX/ASIA 97/3-Add.1 (comments from Thailand).

⁶ CX/ASIA 97/3(c) and CX/ASIA 97/3-Add.1 (comments from Thailand).

⁷ CX/ASIA 97/3(d), CX/ASIA 97/3-Add.1 (comments from Thailand), and CX/ASIA 97/3-Add.2 (comments from International Dairy Federation).

19. The Committee **advanced** the Proposed Draft Standards for Pickles and Kimchi to Step 5 for adoption by the 45th Session of the Executive Committee, with the understanding that they would be further elaborated by the CCPFV; and **returned** the Proposed Draft Standard for Aqueous Coconut Products to Step 3. It **agreed** to forward the Proposed Draft Standard for Chutney to the CCPFV.

ELABORATION OF CODE OF HYGIENIC PRACTICE FOR AQUEOUS COCONUT PRODUCTS (Agenda Item 6)⁸

20. The Committee noted that the Executive Committee at its 43rd Session approved the elaboration of a code of hygienic practice for aqueous coconut products subject to consideration by the CCFH for advice on whether a specific code was required. The Delegation of Malaysia presented the paper which contains the rationale for the need of the code and a proposal for the code. The Committee focused its discussion on the need of such a code.

21. Several delegations stated that the hygienic aspects of aqueous coconut products were already well covered by the existing codes, namely, the Recommended International Code of Practice - General Principles of Food Hygiene and the Code of Hygienic Practice for Low-Acid and Acidified Low-Acid Canned Foods, and therefore, no new specific code of hygienic practice was necessary. Some other delegations were of the opinion that a specific code was necessary due to the importance of the products in the Region and for precautionary measures. The Delegation of the Philippines commented that a code of practice could create an impression that aqueous coconut products require specific hygienic handling practices, which could be detrimental to the market.

22. As the paper became available at the Session, the Committee **decided** to circulate the document to seek opinions of Member countries on whether a specific code was necessary for aqueous coconut products. It **agreed** to discuss at its next session whether to refer this paper, with amendments if necessary, to the CCFH or to discontinue the work.

DRAFT GUIDELINES FOR CODEX CONTACT POINTS AND NATIONAL CODEX COMMITTEES IN THE REGION AT STEP 7 (Agenda Item 7)⁹

23. The Committee noted that the Executive Committee at its 43rd Session adopted the Proposed Draft Guidelines at Step 5. Following the suggestion of the CCGP to circulate the Draft Guidelines to other regional committees, the Coordinating Committee for Latin America and the Caribbean had studied the Guidelines and expressed its view, which was similar to that expressed at the last session of this Committee, that due to different systems and situations, it was difficult to apply the Draft Guidelines worldwide.

24. Noting the important roles of Codex Contact Points and national Codex committees, many delegations commended Thailand for providing an excellent and useful model of Codex Contact Point and national Codex committees and supported the advancement of the Draft Guidelines to Step 8 for adoption as regional Guidelines. Stressing the importance of involving consumers in Codex work, the Observer from Consumers International stated that national Codex committees are the only instrument for consumers to participate in Codex work and supported the advancement.

25. The Representative of FAO also emphasized the importance of Codex Contact Points and national Codex committees and the need to strengthening their functions, such as receiving Codex documents and distributing them, coordination of Codex work, utilizing and promoting Codex recommendations in the framework of SPS/TBT Agreements. He reported on a number of FAO projects to assist implementation of Codex Contacts Points and national Codex committees. The Representative of WHO stated that WHO had been promoting more active country participation in Codex work and that regional guidelines would be a useful tool for Codex Contact Points in the countries in the Region.

⁸ CX/ASIA 97/4 (CRD 4).

⁹ CX/ASIA 97/5.

26. The Committee **decided** to advance the Draft Guidelines to Step 8 for adoption by the Commission as Asian Regional Guidelines.

27. In addition, in order to clarify the role of Codex Contact Points and to provide for guidance for their effective operations, the Committee **agreed** to refer the following proposed core functions of Codex Contact Points to the CCGP for consideration for inclusion in the Procedural Manual:

Proposed Core functions of Codex Contact Points

- 1 Act as the link between the Codex Secretariat and Member countries, the various concerned ministries within each Member Country, private sectors such as the food industry and consumer organizations, the scientific community and individuals with special interests or scientific qualifications;
- 2 Coordinate all relevant Codex activities within their own countries;
- 3 Receive all Codex final texts (standards, codes of practice, guidelines and other advisory texts) and working documents of Codex sessions and ensure that they are circulated to those concerned within their own countries;
- 4 Send comments on Codex documents or proposals to the Codex Alimentarius Commission or its subsidiary bodies and/or the Codex Secretariat;
- 5 Work in close cooperation with national Codex committees; where such a committee has not been established the Codex Contact Point acts as the liaison point with the food industry, consumers, traders and all other concerned to ensure that the government is provided with an appropriate balance of policy and technical advice upon which to base decisions relating to issues raised in the context of the Codex work;
- 6 Act as a channel for the exchange of information and coordination of activities with other Codex Members;
- 7 Receive the invitation to Codex sessions and inform the relevant chairpersons and the Codex Secretariat participants of their own countries.
- 8 Maintain a library of Codex final texts; and
- 9 Promote Codex texts and activities throughout their own countries.

INFORMATION AND REPORTS ON FOOD CONTROL AND FOOD SAFETY ISSUES INCLUDING ACCEPTANCE OF CODEX STANDARDS (Agenda Item 8)

(a) Reports on FAO and WHO Activities in the Region¹⁰

28. The Committee noted the selected Joint FAO/WHO activities: joint expert consultations and JECFA and JMPR. The Committee noted that the Joint FAO/IAEA/WHO Study Group on Wholesomeness of Food Irradiated with Doses above 10 kGy (Geneva, September 1997) had concluded that no upper dose limit should be imposed as the food irradiation process was self-limiting and that this recommendation was available to the Commission for its possible translation into a Codex text. Regarding bovine spongiform encephalopathies (BSE), the Committee noted that a number of safety assessments on foods and other material derived from bovine tissues were being conducted and control measures taken by international organizations such as FAO, OIE and WHO, which were willing to provide technical guidance to the Member countries.

29. The Representative of FAO reported on the work of FAO in the Region and related to the efforts of the Commission to ensure protection of the consumer and to provide for fair trade practices. The FAO work being carried out in many countries of the Region was important in relationship to the WTO's Agreements on SPS and TBT and also as a follow-up to the International Conference on Nutrition and the recently held FAO World Food Summit. Much work had already been carried out in

¹⁰ CX/ASIA 97/6.

several countries of the Region related to implementation of Codex and aspects related to improving food quality and safety using basic food sanitation techniques, GMPs, HACCP and risk analysis. FAO technical assistance projects to improve food quality and safety were being operated in several countries of the Region including Sri Lanka, Thailand and Cambodia. Efforts to improve the scientific knowledge of the food control officials in the Region related to the use of risk analysis techniques and the requirements of WTO had been carried out in most of the countries of the Region. The FAO Representative also reported on the work being carried out in the Region to improve the quality and safety of street foods. Support was being given to several cities/municipalities to improve the quality and safety of street foods with participation of not only the health authorities but with the aid of the local police staff. Cooperation amongst the health authority and police was necessary if proper improvement of the sale of street foods was to be improved. Work was already being carried out to produce an Asian Training Manual for Trainers on Improving Street Foods for use by all in the Region. Much of this effort is based on the work on guidelines for street foods that had already been prepared by CCASIA. The Committee further noted the FAO World Food Summit that had been held in late 1996 and reaffirmed "... the right of everyone to have access to safe and nutritious food, consistent with the right to adequate food and the fundamental right of everyone to be free from hunger". FAO was taking concerted action within the Region to meet the Plan of Action's directives related to food quality and safety.

30. The Representative of WHO highlighted some of the major WHO activities described in the working paper. He introduced a recent publication of WHO which explored the possibility of using HACCP principles in the efforts to improve the hygiene standard of street-vended foods. The Committee noted that sixteen countries in the Region participated a workshop had been held in June 1996 at the WHO Collaborating Centre in Environmental Health, University of Western Sydney, which recommended to improve quality assurance in the microbiological analysis of food.

31. The Committee noted that the WHO support in the region of Eastern Mediterranean focused on the development of an effective food inspection system based on HACCP, the strengthening of laboratory services, and the assistance to develop effective food legislation as well as the encouragement of the countries' participation in Codex work. WHO was planning an inter-country workshop on the role of HACCP in national food control systems as well as a Regional Conference on emerging foodborne pathogens. The Committee further noted that the food contamination monitoring capacity for microbial and chemical hazards was still weak in many countries in the region of South-East Asia and that the food safety programme in the Region put emphasis to the review of national food safety programmes including legislation and other infrastructure, the strengthening of these programmes through training and information development.

32. The Committee welcomed the reports of FAO and WHO and expressed its appreciation to FAO and WHO for their efforts to improve the quality and safety of food produced and sold within the Region and requested additional assistance as is possible.

(b) Reports by Member Countries

India

33. India has carried out: survey on pesticide residues in foods, heavy metals and aflatoxins; and a number of training programmes for consumer organizations in food safety programme. In order to further improve the quality and safety of food and agriculture products, various activities have been undertaken: development of pre- and post-harvest manuals for various horticultural produces and other commodities; quality management system for processed food sector; upgrading of food testing laboratories; educational and quality awareness programmes; development of data base on food products; and national monitoring plan on residues.

Indonesia

34. The Indonesian Health Law was enacted in 1992 and covered the regulation for food safety. In November 1996, Indonesian Food Act have been established and implemented. Following that some government regulation have been prepared and waiting for final government approval (food safety, food

labelling, and food quality). Indonesia is preparing material for training module on food control and safety (GMP, HACCP). HACCP implementation for food industries have been actively conducted by the government, through training the trainers and responsible officers and training of personnel of food industries. The Government is also in a position to prepare HACCP guidelines and manuals. The Codex documents are used as the main sources and guidelines in writing codes and standards of food and food products. The Codex codes of practice have been translated into Bahasa, food additives and Maximum Residue Limits for pesticides have been regulated and mainly were adopted from the Codex documents, and the food standards were prepared, revised and implemented. The infant formula standard was implemented as the mandatory one. The Consumer Board is also supporting the programme on food control and food safety.

Nepal

35. Nepal has recently made studies from HACCP point of view for the high-risk food commodities such as milk and milk products and traditional meat-based products. Microbiological hazards are monitored in the food chain between production and consumption. Achieving food safety and quality requires objective efforts from all the partners who are involved in agri-food business. Processors, and food handlers are involved in the process of food safety and quality management activities. HACCP process has identified critical control points which have been implemented in a simple and practical design of Code of Practice developed at the CFRL. Preliminary study has indicated positive result in the management of coliform in milk processing plant.

Philippines

36. Food control agencies are harmonizing accreditation procedures in government and six HACCP training programmes, particularly for small and medium scale industries, were implemented in 1997. A pesticide residue laboratory is now operational and will soon generate data for establishing MRLs. Integrated pest management, however, remains the cornerstone of programmes for sustainable agriculture. The Codex National Committee is being strengthened for more cost-effective participation in Codex work. Challenges remain in training food inspectors, upgrading expertise in risk analysis, generating data for risk assessment, strengthening risk communication and upgrading quality assurance in laboratories.

Singapore

37. Singapore continues to strengthen its food control programmes through updating of the food legislation and fine tuning of food safety programmes. The food safety programme is proactive and focuses on potentially high risk areas. It covers all imported, locally manufactured and retailed food. Singapore also has a food inspection systems for locally produced and imported slaughter animals, meat and fish products, fruits and vegetables. It incorporates a system for inspection and accreditation of farms, abattoirs, processing establishments and at the point of entry. All food factories and supermarkets in Singapore are graded. They are required to appoint hygiene officers to carry out self-check on their hygiene standards. This is to promote in the food manufacturing and retail industry a responsible commitment to public health. Food factories are encouraged to implement HACCP system and to automate their processes. Regular seminars and consultative meetings with food manufacturers and traders were conducted to create food safety awareness and promote voluntary compliance in the food manufacturing and retail industry.

Thailand

38. Thailand has launched a project on upgrading the safety of street foods with the support from FAO. A ten-step code of practice for street food operators was set up to use as a guideline. It has established a control programme for quality and safety of meat both for local consumption and for export; the programme includes vaccination, inspection before slaughtering, during slaughtering, carcass inspection and processing control. Thailand has the committee to carry out the project to solve the afatoxin problem; researches focus on corn, peanut and milk. Thailand has a food control programme which covers product safety control and implementing HACCP, GMP, ISO 9000 and international standards through food industry in order to upgrade the food products to be accepted by

the importer. Thailand proposed to Member countries close cooperation and developing food control programmes and exchanging of information for protection of consumer's health and facilitation of food trade.

Australia

39. The Australia New Zealand Food Authority led a number of delegations on food regulatory matters to countries in the Region: Indonesia, Malaysia, Thailand, China, Viet Nam and the Philippines. The delegations had Australian and New Zealand membership representing specialists in the areas of food standards, export inspection and domestic monitoring and surveillance. Several areas for future collaboration were identified and regional projects are being pursued in the APEC and AFTA-CER forums as a consequences. In addition, Australia and New Zealand are collaborating with Viet Nam on food control matters. A working party has been established which includes FAO representation. In August 1997 the APEC Sub-Committee on Standards and Conformance (SCSC) gave in principle support to a joint Australia/New Zealand proposal for an integrated regional approach to the enhancement of food control systems which calls for an integrated work programme on the further development of APEC member economies' food control systems. It provides a focus on food control issues on the development of technical infrastructure as envisaged by the SCSC workplan. The SCSC also gave in principle support for Australia and New Zealand to develop the detail of two projects relating to the exchange of information and experience in the regulation of the food/drug interface, health foods and functional foods and training in risk analysis. Australia has also been active in AFTA-CER. A regional directory on food trade contacts is being developed. It is designed to assist exporters, importers and regulators. The directory is also intended to assist in enhancing the transparency of country requirements for trade in food.

IMPLEMENTATION OF RISK ANALYSIS IN THE REGION (Agenda Item 9)¹¹

40. The Committee was informed of the activities of the Codex Alimentarius Commission concerning risk analysis, in particular the adoption at its 22nd Session of: (1) Statements of Principle Relating to the Role of Food Safety Risk Assessment and the Definitions of Risk Analysis Terms Related to Food Safety for inclusion in Appendix and Definitions Section of the Procedural Manual respectively¹²; and (2) Action Plan for Codex-wide Development and Application of Risk Analysis Principles and Guidelines¹³ in which the Commission had commended the recommendation¹⁴ of the Joint FAO/WHO Expert Consultation on Risk Management and Food Safety that FAO and WHO should assist developing countries in their application of risk management in the food safety area.

41. The Representative of FAO reported on the FAO/WHO expert consultations on risk assessment and risk management. An FAO/WHO expert consultation on risk communication was planned to be held in Rome in February 1998. The information provided in the reports of these consultations was intended to be used by governments, industry, consumers and Codex. The Committee was further informed of the FAO efforts to provide guidance and technical assistance to the countries of Asia in implementing risk analysis techniques in national food control infrastructures. Workshop/Seminars had been carried out in Singapore, Thailand, China, Viet Nam, Cambodia, India and Malaysia. An FAO Technical Cooperation Project was currently being carried out with the Thai FDA to implement risk analysis techniques into their food control system. The Committee was also informed of the FAO/ILSI Seminar on Risk Analysis that was held immediately prior to the current Session and where approximately 100 participants from 16 countries attended. FAO, with the help of ILSI and some of its members, had provided assistance to some of the participants to attend the Seminar and most of these participants had then been able to stay on for the Session. The FAO/ILSI Seminar was, in fact, one of

¹¹ CX/ASIA 97/7.

¹² Incorporated already in the 10th Edition of the Codex Alimentarius Commission Procedural Manual, pages 44-45 and page 147 .

¹³ ALINORM 97/37, para. 164

¹⁴ CAC/LIM 21 (ALINORM 97/9-Rev.1), page 9 or FAO Food and Nutrition Paper 65 (1997), page 18.

the first such seminars on the overall use of risk analysis techniques related to control of food safety to be held in the world.

42. The Delegation of Japan reported on the Expert Meeting on Dietary Intake Survey Method in Asian Regions¹⁵ which had been held as a follow-up action to the recommendations of the previous Session of the Committee and where experts had been invited from several countries in the Region. At that Meeting, discussions had been made on current activities and knowledge in nation-wide dietary intake survey, measures for effective exposure evaluations, and future activities and cooperation. A questionnaire had been sent to about 30 countries in the Region for future analysis and utilization for exposure assessment. The Delegation stated that this activity would continue, possibly with more countries participating. The Delegation of Indonesia expressed their appreciation to Japan and reported on their national dietary intake survey. The Committee commended Japan for taking initiative in dietary intake survey and requested that the project be expanded to include more countries.

43. The Delegation of Thailand stated that having been aware of the importance of risk analysis, it had started implementing risk analysis principles and promoting their importance. The Delegation proposed the exchange of information, experiences and technical assistance in this area among Member countries.

44. The Delegation of the Philippines requested that FAO consider expanding the technical assistance for implementing risk analysis techniques on a regional basis. The Representative of FAO responded favourably to this request and would give consideration to expanding its work in this area within the Region.

45. The Representative of WHO informed of a CD-ROM publication "INCHEM" published by the International Programme on Chemical Safety, which contains a wide range of documents, evaluations and data in the area of toxicology of chemicals.

46. The Committee appreciated the efforts of FAO and WHO, and ILSI, in this area and requested their continuing assistance.

IMPLEMENTATION OF HACCP IN THE REGION (Agenda Item 10)¹⁶

47. The Representative of FAO introduced the working paper underlining the importance and usefulness of the HACCP system especially in controlling microbiological hazards in food. He stated that an FAO training manual on HACCP would shortly be available for use by countries and that it was currently being translated into the Thai language by the Thai Governments for publication in early 1998. The Representative of WHO underlined the efforts made by WHO to promote HACCP worldwide and informed the Committee that several documents were already available to provide guidance on how to implement HACCP in different situations.

48. The Delegation of Japan reported on the summary of actions so far taken in the country to implement the HACCP system on a voluntary basis. The voluntary system had been introduced in a limited number of food sectors, with the government playing a key role in the accreditation scheme. He also emphasized that the development of appropriate training and education programme was crucial in widely promoting the HACCP system.

49. The Delegation of Thailand stated that the HACCP principles as set out by Codex had been implemented in the country, as the fruit of the extensive efforts made in the training in HACCP. The concepts of HACCP and good manufacturing practice were being integrated into the Food Control Strategies to be implemented by large, medium and small industries. He stressed the importance of technology transfer between developing countries and of assistance provided by international organizations.

50. The Delegation of Malaysia reported that HACCP principles had been implemented in the food control programmes since 1995. Currently in Malaysia, HACCP implementation in the small and

¹⁵ Tokyo, March 1997. The report of the Meeting was made available to the Committee.

¹⁶ CX/ASIA 97/8.

medium size food industries was very much encouraged through various training programmes. Emphasis was given to the seafood industries, in particular, for exports.

51. The Delegation of India noted that the accreditation by third party bodies would facilitate a universal recognition of the HACCP and ISO systems by governmental and trade partners.

52. The Delegation of the Philippines reported that a voluntary GMP and HACCP accreditation programme was being implemented by the government, most seafood industries had HACCP in place, and subsidy was provided by the government to implement HACCP in small businesses.

53. The Delegations of Korea, Nepal, and Sri Lanka stated that the HACCP was being introduced in their countries on a step-by-step basis in order to resolve technical difficulties encountered by governmental and private sectors.

54. The Delegation of Australia informed the Committee that the HACCP system had initially been introduced in Australia as a voluntary programme and was subsequently applied as mandatory systems in certain food sectors. In the export meat sector, the HACCP system had been combined with some elements of ISO 9002 to build a more comprehensive safety and quality assurance system. The Australia/New Zealand Food Control Authority was proposing the implementation of HACCP-based food safety programmes in all food businesses over six-year period, starting 1999. The supporting infrastructure would include food industry guidelines for each of the major food sectors, national risk classification system for food businesses, and a nationally consistent audit and certification system.

55. Some delegations noted that the HACCP system and other quality assurance systems such as ISO 9000 series were complementary to each other while further guidance was needed to assist food businesses in adopting one or a combination of these systems best adapted to the specific operation, which might vary considerably according to different situations. The Delegation of Thailand stated that an FAO/WHO expert consultation might be able to provide such guidance. The Representative of FAO clarified that the HACCP system, in combination with the adherence to GMP, would provide the most effective food safety assurance system for food industry. The Delegation of the United States pointed out that the documentation component of HACCP would facilitate the identification of the responsible food consignment when the investigation of a foodborne disease outbreak was to be conducted. The FAO Representative informed the Committee that FAO was now utilizing experts from the Region who had been trained under various FAO HACCP programmes to assist in providing technical guidance to countries of the Region on matters related to HACCP and other inspection procedures. This practice had recently taken place in Sri Lanka and Viet Nam using Thai Experts trained by FAO. He further advised that such Technical Cooperation amongst Developing Countries benefited the Region on a whole and was most cost effective which was very important due to the current economic crisis taking place in the Region at the current time.

56. The Committee was informed that the CCFH was undertaking work on the regular survey on the implementation of HACCP and related systems and on the application of risk based systems in small food businesses. The Committee **agreed** that information exchange between the countries in the Region in this matter should be encouraged and that the Member countries should actively participate in the relevant work of CCFH. It also requested FAO and WHO to continue to provide technical assistance to promote the implementation of the HACCP system.

MATTERS REGARDING MUTUAL RECOGNITION (Agenda Item 11)¹⁷

57. Dr. R.K. Malik, Codex Consultant, introduced the paper which covers the subject of “mutual recognition” of food sanitary measures between trading partners in the context of prevailing situations with regard to food production, distribution and processing systems, national food control systems and infrastructure in the region and the requirements of SPS (and TBT) Agreements in this regard. Attention was drawn to the principles of “levels of protection” and “equivalence”, which were the key to development of a mutual recognition agreement (MRA). He was of the opinion that the “level of protection” should be universal and based on international recommendations of expert committees such

¹⁷ CX/ASIA 97/9.

as JECFA and JMPR and a particular country might in an exceptional case lay down more stringent “acceptable levels of risk” depending upon the dietary patterns and other relevant scientific data relating to risk analysis.

58. Dr. Malik continued that the SPS and TBT Agreements provided a level playing field to all trading partners and MRAs were a means to derive maximum benefits in terms of better consumer protection, facilitation of trade and improved utilization of resources. It was explained that the Commission had already adopted Codex Guidelines for the Design, Operation, Assessment and Accreditation of Food Import and Export Inspection and Certification Systems¹⁸ and the CCFICS would soon be considering the Proposed Draft Guidelines for the Development of Agreements Regarding Food Import and Export Inspection and Certification systems at its next meeting¹⁹. The document under consideration was not meant to provide any structural framework or a draft of an MRA or a protocol which lay within the domain of the CCFICS but was meant to inform the Committee about the importance and complexity of the issues involved, the pre-requisites of improving food systems and strengthening food control systems, and sharing information on the experience within the countries of the region.

59. The Delegation of Thailand highlighted the benefits of MRAs and emphasised the need for meeting the pre-requisites at national level. This would enable proper implementation of the sanitary measures with regard to one food or a class of foods. Thailand had reached an agreement with Canada on the equivalence of fish and fishery products inspection and control systems. Similar agreements with USA, EC²⁰ and other were being developed. In this connection, the delegation referred to the need for technology transfer from industrialized to developing countries, an area where, besides FAO and WHO, help could be sought from UNCTAD and UNDP. The Delegation further recommended that Codex should continue to promote such bilateral and multilateral agreements. The Committee also emphasized the need for technology transfer and technical assistance to developing countries, a subject that had also **agreed** both in SPS/TBT Agreements but on which very little had been done so far.

60. The Delegation of the United Arab Emirates referred to the need for an accreditation body for analytical laboratories and pointed out that its laboratory in Abu Dhabi had been recognized as a reference centre. Several delegations which supporting the views expressed in the document stressed the need for active participation by the Asian countries in the deliberations of CCFICS so that their consensus with regard to equivalence, risk analysis and MRAs were taken into consideration. The Committee fully endorsed this view.

61. The Committee while noting that the subject of MRA guidelines, etc. fell within the jurisdiction of the CCFICS, recommended that such an item should be maintained as a standing item on the agenda of the Committee.

62. The Committee **agreed** to encourage Member countries to actively participate in the deliberations of the Draft Guidelines for the Development of Agreements Regarding Food Import and Export Inspection and Certification Systems by the CCFICS. The Committee requested UN specialized organizations through the Commission to develop a framework for technology transfer from developed to developing countries. The Committee also **agreed** to include this item on its next session’s agenda for exchanging information and experiences on mutual recognition and related subjects.

63. The Delegations of Korea and Japan were of the opinion that there was no need to discuss this matter in this Committee as it was being considered by both the CCFICS and APEC.

¹⁸ ALINORM 97/30A, Appendix II.

¹⁹ Scheduled to be held 21-27 February 1998 in Melbourne, Australia.

²⁰ European Community.

PROBLEMS ASSOCIATED WITH PESTICIDE RESIDUES IN THE REGION (Agenda Item 12)²¹

64. The Committee noted that the CCPR had been considering pesticide residue problems in developing countries, and had been and was collecting information through questionnaires and sessions of the coordinating committees with a view to identifying pesticide/commodity combinations for which Codex Maximum Residue Limits (MRLs) should be elaborated. It also noted that the 1997 JMPR considered matters regarding extrapolation from major crops to the relevant minor crops.

65. The Delegation of Thailand commented on the lack of Codex MRLs for commodities exported from the Region, in particular, for those categorized as minor crops. He stressed the importance of regional cooperation, as well as the contribution of pesticide industries, in developing necessary data and introduced the recently initiated cooperation within the Association of South East Asian Nations (ASEAN) in harmonization of MRLs in vegetables and ASEAN Pesticide Database and Network. Extrapolation, if applicable, would be an instrument to derive MRLs for minor crops without developing a complete set of trial data. He requested FAO to provide technical guidance and/or training in the area of residue data generation and their submission for review by the JMPR.

66. The Observer from Consumers International noted with satisfaction that the CCPR had recognized the importance of integrated pest management; however, regretted that on the list of pesticide/commodity combinations for which Codex MRLs were to be elaborated, there were some pesticides that Consumers International and other international organizations had been trying to ban.

67. The Representative of WHO reported on GEMS/Food Programme and requested Member countries to provide it pesticide residue monitoring data. He also introduced a 1996 UN publication entitled "Indicators of Sustainable Development Framework and Methodology" which includes a chapter on sustainable agriculture; and a PAHO/WHO international conference on pesticide use in developing countries which would be held in collaboration with FAO and UNDP in Costa Rica in February 1998.

68. The Committee encouraged Member countries to participate actively in the CCPR and invited them to send information concerning pesticide/commodity combinations for which Codex MRLs were needed due to health and trade concerns, and minor crops which could be extrapolated from certain major crops to Dr. Cheah of Malaysia²², who was now preparing a paper for the CCPR, by the end of January 1998.

MICRONUTRIENT MALNUTRITION IN ASIA (Agenda Item 13)²³

69. The Delegation of Thailand reported micronutrient malnutrition problems, specifically iodine, iron and vitamin A deficiencies in Asia. The Delegation emphasized the importance of food fortification in tackling the problems and possible role of the Commission in establishing science-based harmonized standards for fortified foods. The Delegation proposed the elaboration of standards for fortified foods.

70. The Representative of FAO informed the Committee of recently held workshops and meetings on micronutrient malnutrition which was a serious problem in the Region. FAO had been promoting "food-based" approaches as the most sustainable efforts for prevention and control followed by fortification of foodstuffs for maintaining the levels of nutrients, and vitamins and minerals therapy for curative purposes. He stressed that these approaches should be supplemented by nutrition education. He reported on the FAO projects relating to prevention and control of micronutrient malnutrition currently under way in countries in the Region; Bhutan and Viet Nam.

71. The Representatives of WHO informed the Committee of ongoing fortification projects in the Region. Universal salt iodization now covered most countries in the Region. Fortification of flour with

²¹ CX/ASIA 97/10.

²² For address and necessary information, see page 3 of CX/ASIA 97/10.

²³ CX/ASIA 97/11 (CRD 1).

iron and folate, and fortification of vegetable oils with vitamin A are also under way in some countries. The importance of quality control and monitoring of adequate salt iodization at all levels were also stressed. The Representative of WHO provided update statistics (1996-1997) on people at risk of, or affected by iodine, iron and vitamin A deficiencies.

72. The Observer from ILSI reported on a 2 day FAO/WHO/ILSI/Philippines Southeast Asian workshop held in Manila in November 1996, the proceedings of which were available.

73. The Committee noted that Codex had already established the Standard for Food Grade Salt²⁴ which contains the provisions for fortification with minerals and vitamins. The Representative of WHO stated that WHO had collaborated with the CCNFSDU in its revision by providing documentation on safe levels of iodization and iodine compounds to be used. The Committee further noted that the Executive Committee had discussed this issue at its 43rd Session and had expressed the opinion that decisions on fortification rested primarily with national governments and that decisions sometimes needed to be taken at even more local levels and that Codex had a relatively limited role to play in this area. However, it was suggested that the Codex General Principles for the Addition of Essential Nutrients to Foods were seen as a valuable guidance for fortification and the Codex Guidelines on Nutrition Claims²⁵ would help to encourage fortification in cases where it was needed.

74. The Committee **decided** to propose the inclusion of a reference to the fortification of iodine, iron and vitamin A in the Table of Conditions for Claims for Nutrient Contents and the Guidelines for Use of Nutrition Claims, but not to propose new standards. The Committee commended Thailand for preparing this informative paper and requested Thailand to take a lead in the initiative to collect data and information, including reference values. The Committee thanked FAO and WHO for their assistance in this area.

NOMINATION OF THE COORDINATOR (Agenda Item 14)²⁶

75. The Delegation of the Philippines, seconded by that of Singapore, nominated Ms. Kanya Sinsakul (Thailand) for appointment by the 23rd Session of the Codex Alimentarius Commission as the next Codex Coordinator for Asia. The Committee unanimously **supported** the proposal. Ms. Kanya thanked the Committee for the nomination.

OTHER BUSINESS AND FUTURE WORK (Agenda Item 15)

Sulphur Dioxide Levels in Draft Revised Standard for Sugars²⁷

76. The Delegation of India expressed the view that the reduction of the maximum level for sulphur dioxide in plantation or mill white sugar from 70 mg/kg to 20 mg/kg would not necessarily increase consumer health protection while it would raise the cost of production and the consumer price of the product. The Delegation, therefore, proposed that the maximum level of sulphur dioxide in the Draft Standard for Sugars, currently at Step 6, should be returned to 70 mg/kg and stressed that sulphur dioxide in plantation white sugar at this level would not pose health concerns to consumers.

77. The Committee noted that sulphites were scheduled to be reviewed by the JECFA which was to be held in June 1998 and both toxicological and exposure data were sought from countries and interested organizations.

78. The Committee **agreed** to the above proposal and **decided** to recommend it to the Commission at its 23rd Session where the Draft Standard for Sugars would most likely be considered at Step 8. The Delegation of India and other delegations were encouraged to provide their exposure assessment to the JECFA by the end of February for evaluation in June 1998.

²⁴ CODEX STAN 150-1985 (*Codex Alimentarius*, Volume 1A, pages 117-123)

²⁵ Adopted by the Commission at its 22nd Session (ALINORM 97/22, Appendix II and ALINORM 97/26, Appendix II).

²⁶ CX/ASIA 97/12.

²⁷ CX/ASIA 97/13.

Draft Standard for Named Vegetable Oils

79. The Delegation of India stated that no colorants should be used in named vegetable oils and therefore colorants should not be included in the Draft Standard for Named Vegetable Oils²⁸. The Committee supported India and concurred with the current draft standard.

80. The Delegation of India proposed that rice-bran oil be included as one of the named vegetable oils as this product was of importance to India as well as to the Region. The Committee supported this proposal and **agreed** to refer this proposal to the CCFO. The Delegation of India was requested to draft the necessary sections to be sent to that Committee for consideration.

Other Matters

81. The Delegation of USA informed the Committee of the Internet web site of the US Codex Office containing a variety of information and links to the related agencies' web sites²⁹.

DATE AND PLACE OF NEXT SESSION (Agenda Item 16)

82. The next session of the Committee was tentatively scheduled be held in Thailand in late 1999. The exact dates and venue of the session would be determined after the consultation between the Coordinator and the Codex Secretariat.

²⁸ ALINORM 97/17, Appendix V (no colorants are included).

²⁹ <http://www.usda.gov/agency/fsis/codex/index.htm>

SUMMARY STATUS OF WORK

Subject	Step	For Action by	Document Reference (ALINORM 99/15)
Draft Asian Regional Guidelines for Codex Contact Points and National Codex Committees in the Region	8	23rd CAC	Appendix II
Proposed Draft Standards for: - Pickles - Kimchi	5	45th CCEXEC 20th CCPFV	Appendix III Appendix IV
Proposed Draft Standard for Chutney	3/4	Codex Secretariat 19th CCPFV	paras. 12-13, 19
Proposed Draft Standard for Aqueous Coconut Products	3	Malaysia Governments 12th CCASIA	paras. 17-18, 19
Code of Hygienic Practice for Aqueous Coconut Products	1,2	Codex Secretariat Governments 12th CCASIA	paras. 20-22
Core Functions of Codex Contact Points	1	45th CCEXEC 13th CCGP	paras. 27
Provisions of Fortification of Iodine, Iron and Vitamin A in the Guidelines for Use of Nutrition Claims	1	45th CCEXEC 21st CCNFSDU 27th CCFL	paras. 74
Information and Government Reports on Food Control/Food Safety - Implementation of HACCP - Implementation of Risk Analysis - Mutual Recognition - Problems Related to Pesticide Residues	-	Governments 12th CCASIA	paras. 28-68

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**DRAFT GUIDELINES FOR CODEX CONTACT POINTS AND
NATIONAL CODEX COMMITTEES**

(Asian Regional Guidelines)

(Advanced to Step 8 of the Codex Procedure)

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INTRODUCTION

Standardization is a mechanism to ensure the quality products. Food standards set the requirements for products to ensure that they are safe and fit for consumption, thus providing protection of the health of consumers.

In the commercial area, standards can be used as the basis for commercial agreements. Standards enable fair practices in the exchange of goods, thus eliminating barriers to trade. International standards are necessary and are a means to facilitate trade.

Country should be fully conscious of the significance of food standards for consumers' health, as well as for trade and we realize the necessity of international food standards of the Joint FAO/WHO Food Standards Programme for protection of the health of consumers and for ensuring fair practices in the food trade.

The following Guidelines are reference examples for establishing new Codex Contact Points and National Codex Committees. Should there be an existing organization that is functioning with the effective liaison occurring with industry and consumers, introduction of a new organization may not be necessary. However, the government may appoint such an organization as a National Codex

Committee.

CODEX CONTACT POINTS

Description

Essentially a Codex Contact Point is the central coordination point for all Codex activities within a member country. It serves as the initial recipient of Codex documents, publications and other communications, maintains a library of Codex standards, codes of practice and guidelines together with associated documents and, where appropriate, initiates positive action to stimulate knowledge of and interest in the aims, objectives and work of the Codex Alimentarius Commission and its subsidiary bodies.

The Codex Contact Point works in close cooperation with the National Codex Committee, which has the responsibility to consider technical and related issues and formulate advice for government. Where such a Committee has not been established, the Codex Contact Point acts as the liaison point, with the food industry, consumers, traders and all other concerned persons or organizations, as well as the various concerned ministries, to ensure that the government is provided with an appropriate balance of policy and technical advice upon which to base decisions relating to issues raised in the context of the Codex Alimentarius Commission's work.

In the field of communications, the Contact Point is the link between the Codex Secretariat and member countries, the various concerned ministries within each member country, private sector groups such as food industry and consumer organizations, the scientific community and individuals with special interests or scientific qualifications. In those countries where national policies permit direct communication with officials of other countries, the Codex Contact Point becomes the channel for the exchange of information and coordination of activities with other Codex members, especially within the same geographical region where often there is a need to exchange information or coordinate regional responses to particular Codex issues.

The Contact Point is the distributor of Codex documents, publications and other data to companies, industry organizations, libraries, educational and other interested persons or institutions, as well as to the various concerned government ministries. The Contact Point also is the coordinator of any responses to Codex questionnaires or other requests for information. Lastly, the Contact Point is the facilitator of the consultative processes between member governments, consumers and relevant bodies.

The need

There are two perspectives to this question. Firstly, from the member country perspective, there is a need for a focal and coordination point for Codex activities. In most member countries, several ministries have direct interest or involvement in the food production, processing, distribution and control systems. Normally, all of these will want to be involved in the decision making processes which may impact on those areas of their responsibilities. Similarly the food industry usually comprises a significant number of individual producers all of whom have vested interests in the decisions that come out of Codex.

The Codex Secretariat in Rome also needs a defined and permanent point of contact through which all Codex communications can be channelled. These communications may be directed specifically at the member country government, or they may be in the form of documents or publications for distribution, questionnaires for answering, etc. Quite apart from some individual member country conventions prohibiting direct communications from international organizations to internal organs of government, it would be economically impossible, even if it were technically feasible, for the Codex Secretariat to maintain up to date lists of the names and addresses of all concerned or interested government and private sector groups and individuals in all member countries and to undertake the mailing of all documents, letters, circulars and publications direct from Rome.

Just as governments and the food industry have direct interest in the Codex processes, so too do consumers who are the ultimate beneficiaries of food production, regulation and control systems. Given the desirability for all these interested groups to become involved in, and consulted about national

policy and technical positions to be taken at Codex meetings, there is a significant need for coordination and management of the consultative processes. Where National Codex Committees have not been appointed for this task, it falls to the Codex Contact Point to ensure that consultation is undertaken and that accurate, fair and balanced advice is provided to the government. Even where National Codex Committees have been appointed, the Codex Contact Point has a role to play in arranging meetings, distributing documents, recording proceedings, undertaking the necessary follow-up action and communicating the outcome to the Codex Secretariat in Rome.

Location

Recognizing that it is the governments of countries which are the members of the Codex Alimentarius Commission and that those governments must ultimately take the decisions on food policy, regulation and control, the coordination of Codex activities within a country logically becomes a government function. It is also usually the case that the government sector is better placed and equipped to maintain the Codex Contact Point functions.

The choice of ministry in which to locate the Codex Contact Point can be crucial to the success of the operation. Experience to date has shown it to be highly desirable that, because of the need for technical understanding of the issues involved, the Contact Point be located in the ministry which has the primary responsibility for the determination of government policy relating to food standards and the enforcement of food control. Should these functions be split between different ministries, the Contact Point can be located in either of them, but ideally it should be located in the ministry with foremost responsibility for the development and implementation of food regulation and control. However, other factors such as the availability of resources, the division of responsibilities between ministries, the nature of the domestic food industry and the system of food control, can all play a role in determining where best to locate the function.

Wherever it is located, it is imperative that the Contact Point be given adequate financial, personnel, physical and other resources with which to perform its functions and that there be full consultation and cooperation between the ministries concerned. Unless cooperation exists, the success of the Codex Contact Point's activities will be significantly jeopardized. Therefore it is desirable that the decision on where the Contact Point is to be located, the authority it is to carry and the scope of its activities be made at ministerial level. While this may not cut through all elements of competition between ministries, it will assist in ensuring the maximum cooperation possible.

Equipment and Other Requirements

Having determined the location of the Contact Point, it is necessary to notify all concerned of its creation and to provide it with the necessary human, financial, physical and other resources.

Perhaps the most important initial step is to notify the Codex Secretariat in Rome of the name and address of the Contact Point. This will ensure that from the date of receipt of this information, all communications from the Codex Secretariat will be channelled through the Codex Contact Point. It is not necessary to await for the appointment of a particular person to the position before notifying the Secretariat, rather it is adequate to notify the position title together with the appropriate address. The Codex Secretariat will also circulate the information to other members to facilitate direct communications between countries.

At the same time, to ensure that all concerned persons and organizations within the country are aware of the creation of the Contact Point, it is desirable to give it wide publicity, both in the press and by letters sent to as many concerned industry, consumer and other relevant organizations and individuals as possible. By the use of the media, new organizations and individuals can be encouraged to register their particular interests with the Contact Point's office and for comprehensive contact lists to be drawn up.

In terms of physical facilities, there are a number of essential items needed to make the task of the Contact Point feasible. These include:

- mail receiving facilities to ensure that documents and other mail from the Codex Secretariat

and elsewhere are received in good condition and with minimal delay;

- telephone, facsimile (if available) and other appropriate communication facilities;
- adequate shelving or other storage capacity to handle the many Codex documents received for distribution, to maintain a library for future reference, for files, etc.;
- desks, tables and office equipment for duplicating, sorting, collating and compiling documents in preparation for their distribution;
- facilities to promptly disseminate and/or distribute Codex documents, publications and other data to concerned government ministries and authorities, as well as to industry, consumer, scientific and other organisations technical libraries and interested companies or individuals;
- clerical, translation (where necessary) and secretarial assistance for office duties and for drafting correspondence, sending out documents, coordinating responses to questionnaires, arranging meetings and consultations, translating documents, typing and the many other tasks which inevitable arise;
- adequate recording systems in which to maintain address lists and registers of subjects in which particular industry and consumer representatives as well as individuals are interested; and
- adequate funding to ensure that the functions of the Codex Contact Point can be performed efficiently and effectively.

NATIONAL CODEX COMMITTEE

In addition to strengthening the Contact Point it was recognized that it was also very important to establish a National Codex Committee (NCC) to supplement the work being carried out by the Contact Point and also so as to involve all concerned ministries/agencies, industry and consumers.

The need and composition

The establishment of National Codex Committee (NCC) would serve a most useful service in supporting the work of the Contact Point and insuring that all ministries, non-governmental organizations, consumers and industry would have ample opportunity to present their views on various Codex matters, including aspects related to food control matters. The primary terms of reference of such a Committee should be to advise governments on the implications of various food standardization and food control issues which have arisen and are related to the work undertaken by the CAC. Such a consultative group should provide important benefits for the government so as to assist in ensuring a safe supply of food to consumers while at the same time maximizing the opportunities for industry development and expansion of international trade.

The Chairship of the National Codex Committee (NCC) should most likely be undertaken by the ministry chiefly responsible for food standards issues and within that ministry where the Contact Point is located. Composition of the NCC should most likely include relevant government ministries, the food industry, the trading sector, consumer groups and scientific and other organizations. It was recognized that neutrality must be observed as much as possible so as to prevent rivalries or competition amongst ministries/ agencies of the government directly involved with Codex activities.

The National Codex Committee (NCC) should be established with specified terms of reference and composition. Chairperson of the NCC should be the top level person such as the Permanent Secretary of the responsible Ministry; and Director of Office of NCC acts as the secretary. There are representative from various ministries, important associations and few individual experts to include all parties concerned. The Committee meets regularly once a month.

Sub-committees, necessary for accomplishment of the work as assigned by the government, are set up by the NCC to scrutinize each specific subject.

Each sub-committee consists of a balanced representatives of manufacturers, consumers and technicians or control authorities. The standards officers from the Office of NCC work as secretaries to the sub-committees

Members

1. The top level person of the responsible ministry is the Chairperson
2. Relevant Government Ministry(ies): involve the portfolios of health, agriculture and fisheries, industry development, international trade, consumer protection, science and technology, foreign affairs and economic planning
3. Scientific and Other Organizations: Food research and development organizations can usually bring to the committee a body of independent scientific advice which can be invaluable to the consideration of food standards and related issues.
4. The Food Industry: the representatives from the various sectorial interests within the overall food industry such as the fish sector, processed fruits and vegetables sector, the dairy sector and so on.
5. The Trading Sector: Food importers and exporters are concerned with any change to the standards and other requirements applicable to foods traded internationally.
6. Consumers: Consumers are the ultimate beneficiaries or victims of any change to the standards with which foods must comply. Indirectly through the market price mechanism they also pay

the costs of any additional requirements imposed on food producers. In these circumstances it is not only reasonable but essential that the consumers be given an opportunity to participate in the consultative process. Participation in the National Codex Committee is a way of ensuring that the consumers are not overlooked during consideration of any food standards, food safety and consumer protection issues.

7. Individual Members: Frequently there will be individuals who possess expert knowledge of particular aspects of food processing or food control. Often these are people who have worked in the food industry or in research organizations in the past. The recruitment of such persons with special qualifications can bring expertise to the National Codex Committee which otherwise may not be available.

Functions

1. To appoint the sub-committees to assist in the study or consideration of technical matters.
2. To cooperate with the Joint FAO/WHO Food Standards Programme and to nominate delegates to attend Codex meetings.
3. To study Codex documents, collect and revise all relevant information relating to technology, economics, health and control systems so as to be able to give supporting reasons in the acceptance of Codex standards.
4. To propose to the government the way of acceptance of the International Food Standards and the organizations to take action.
5. To co-operate with other local and foreign organizations whose task concerns food standards.
6. Others concerned or assigned by the government.

Sub-Committees of the NCC

Where necessary, the NCC may appoint sub-committees to assist in the study or consideration of technical matters. Subject of the sub-committees to be set up may be related to the Codex Committees. Other sub-committees or working groups on particular subjects may be set up according to the country's interest.

OFFICE OF THE NATIONAL CODEX COMMITTEE

The office of National Codex Committee is Codex Contact Point itself and the secretariat office to the National Codex Committee

The working plan was laid down in accordance with Codex's major policy. Main task as the Codex Contact Point is the dissemination of Codex documents to concerned governmental and private agencies as information and for constructive comments.

Sometimes the information about Codex Standards and Codes are disseminated at the seminars. In certain cases, Codex publications are translated into the local language to give recommendation to the factories.

In preparing national comments and acceptance, national procedure for Codex work is to be followed. Comments of Country on any standard or MRL are based on data collected from concerned agencies and scrutinized by the relevant sub-committees of NCC and then they will be submitted to NCC for consideration and approval as national comments before informing Codex.

For the acceptance of Codex Standards, the suggestion or consideration will be submitted to the government for approval and for assignment for concerned agency to take action. The implementation of Codex Standards and Codex MRLs are enforced through existing laws which are related to that subject.

In attending Codex Session, the delegation has always been comprised of representatives from various Ministries and concerned Associations which are proposed by NCC and approved by the responsible Minister.

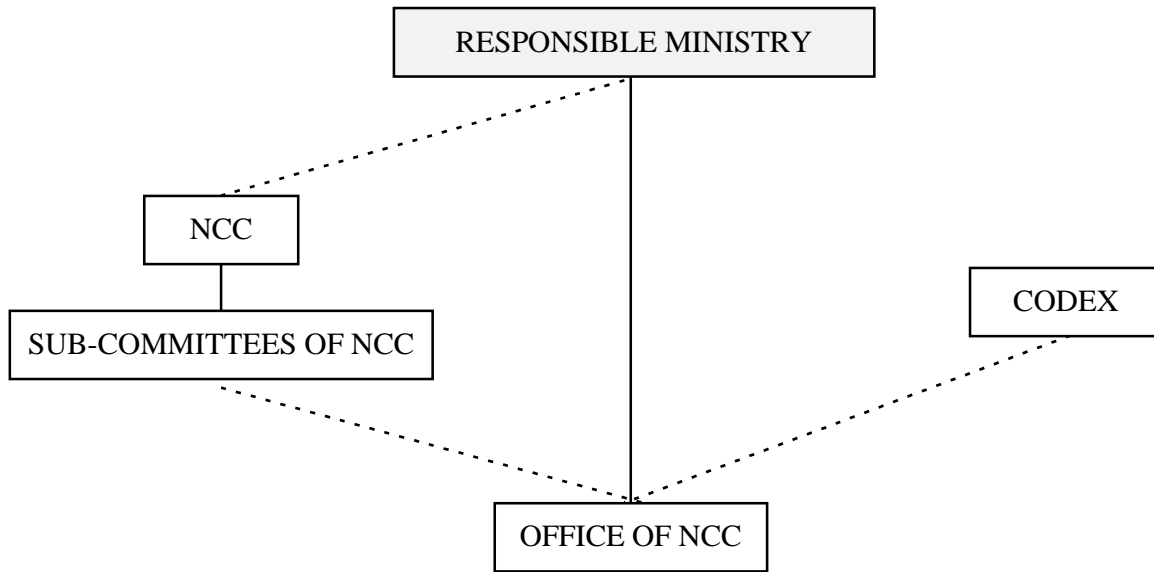
The meeting documents, summary papers and the resolution of NCC for each agenda will be provided for the delegates by the Office of NCC. After attending each meeting, the delegate has to submit a report to NCC in according with its resolution.

In many cases, necessary data are not available or existing data are insufficient for consideration of some draft standards or MRLs. Experiments and research projects will be conducted in collaboration with other local organizations, both governmental and private sectors, to obtain data necessary for consideration of national comment and acceptance of Codex Standards and MRLs.

Responsibilities

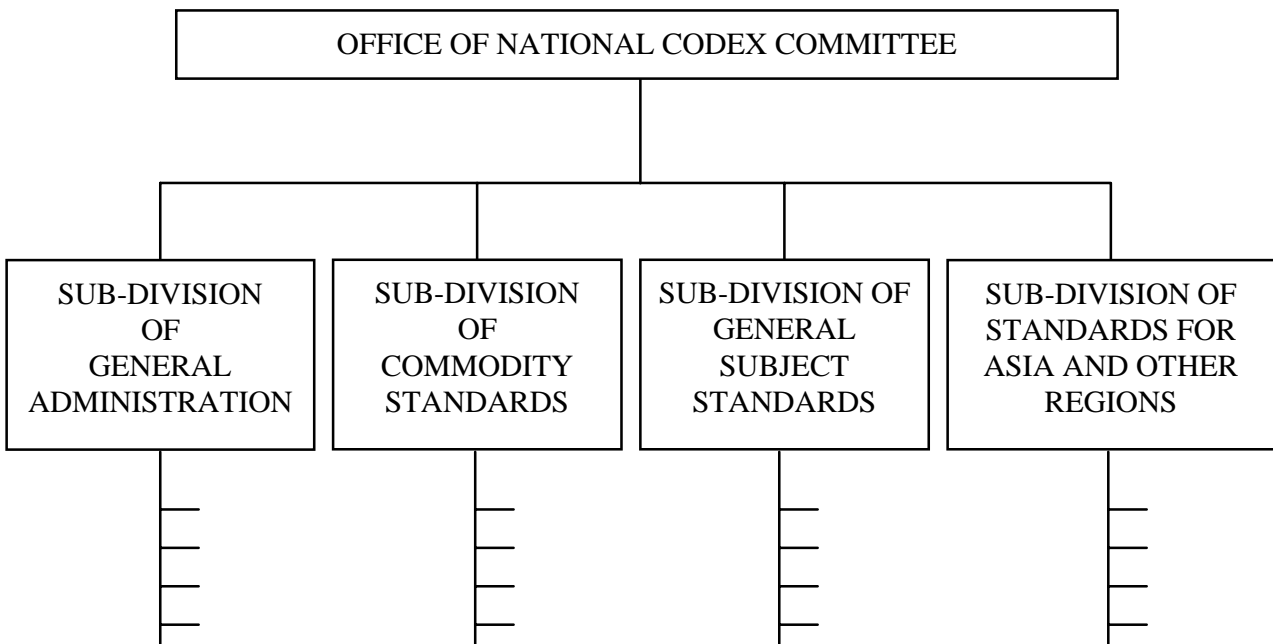
1. Be the secretariat to the National Codex Committee.
2. Act as the contact point of the country for the Joint FAO/WHO Food Standards Programme.
3. Collect, procure and analyze data for elaborating international food standards with the Joint FAO/WHO Food Standards Programme.
4. Look over the international food standards work and give comments and data to ensure that international food standards elaborated are practicable to local manufacturers and are not to hinder exportation of food products.
5. Do the study and research work to solve any problem resulting from the elaboration of international food standards.
6. Encourage food manufacturers to improve quality and hygiene management to meet requirements of international standards.
7. Be the unit for dissemination of information of food standards and food laws to manufacturers, exporters and concerned organizations.

Organization Chart

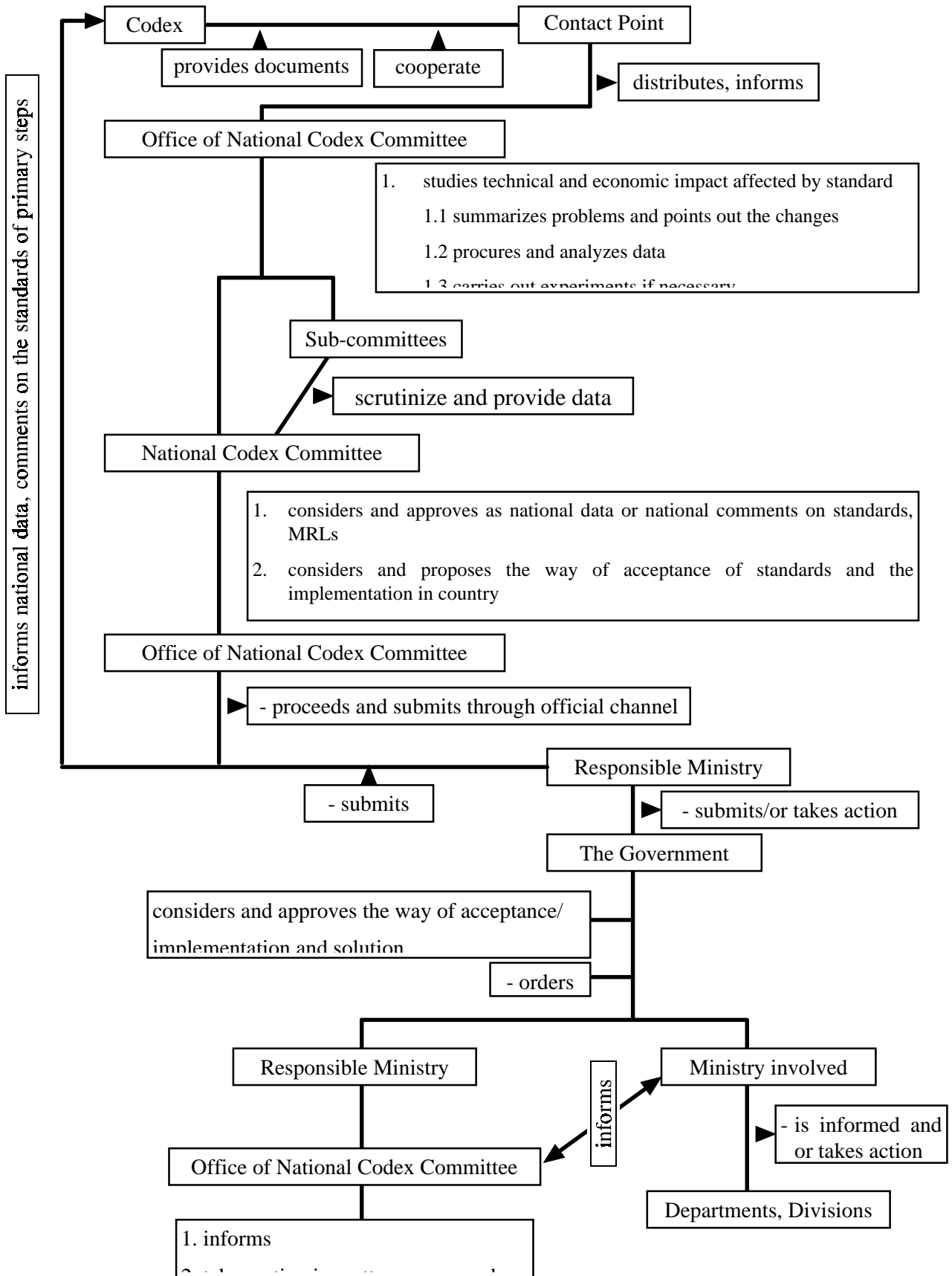


Organization Structure

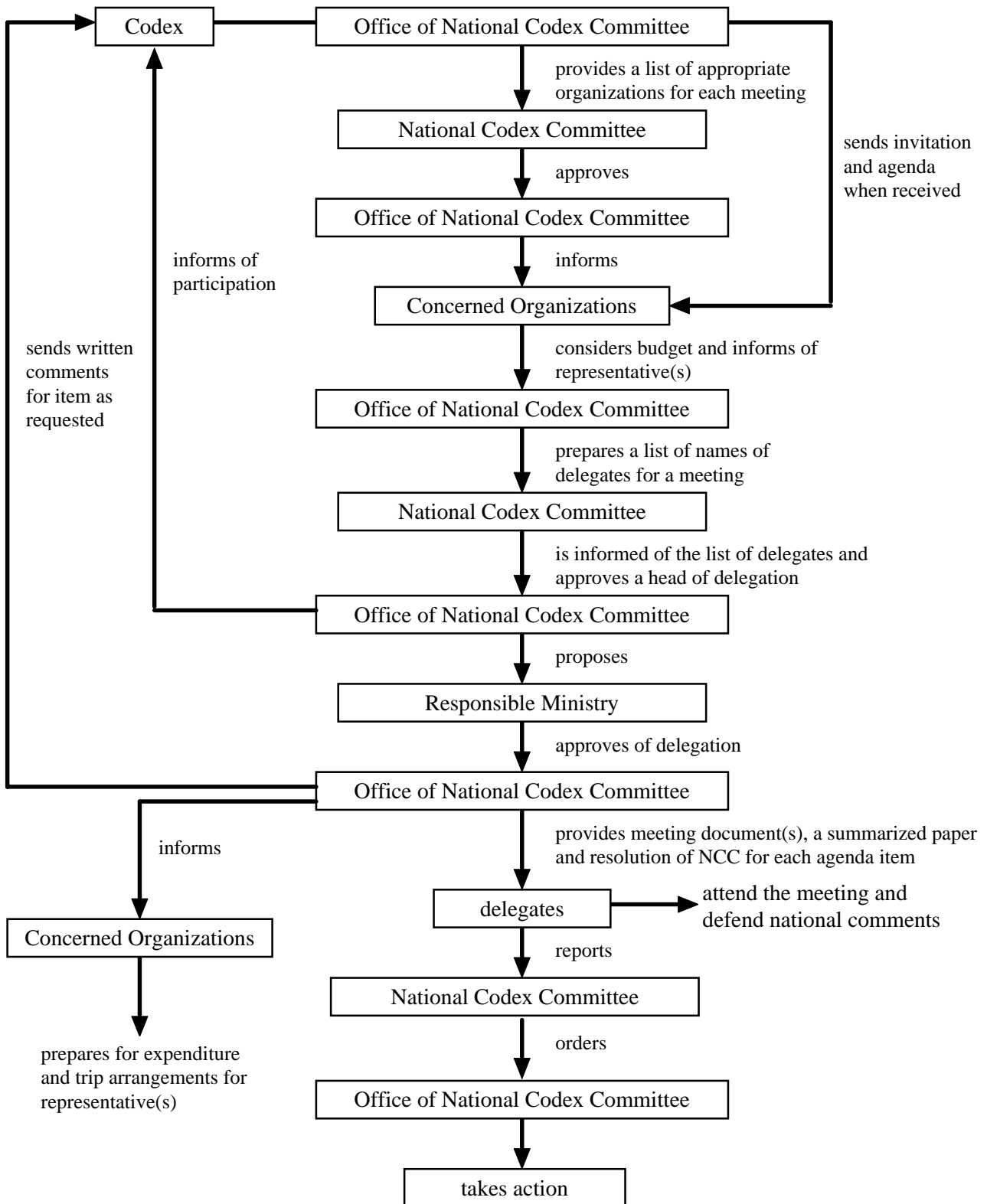
Organization structure of office of NCC may be similar to organization structure of the Codex Alimentarius Commission.



PROCEDURE FOR CODEX WORK



PROCEDURE FOR PARTICIPATING IN CODEX MEETINGS



GUIDELINE FOR DISTRIBUTION OF CODEX DOCUMENTS

1. All documents to authorized bodies such as:
 - Food and Drug Administration
 - Ministry of Public Health
 - Ministry of Commerce
 - Ministry of Agriculture
 - Ministry of Industry
 - Experts who are interested in Codex works
2. All Publications to the Library of the standardization body
3. Documents according to subject to:
 - Departments concerned
 - Private Sectors Concerned
 - Members of Sub-Committees of NCC
4. By request

OTHER ACTIVITIES

1. Dissemination of Information

Codex Standards, Codes and important publications should be translated into local language and distributed to all interested persons, organizations and food manufacturers.

2. Workshops and/or Seminars

NCC should hold workshops and/or seminar in order to promote better understanding of food standards and food safety issues for food industry such as appropriate quality control in food processing, personal hygiene, good manufacturing practices, the need for proper packaging and labelling to ensure that the “Codex message” is brought to as wide a cross section of the community as possible

3. Publications

Publications can also be useful in educating both at political level and the general public within the community. There are many publications of Codex, FAO and WHO dealing with the subjects of food safety and food standards, but all, too often, are brought to the attention of neither the food industry nor consumers. There may be need for translation into local language of some of the important publications so that the population at large can gain from the knowledge thus made available.

4. Regional Cooperation

On-going communication and cooperation with other member countries within a Codex region can offer opportunities for joint activities to promote knowledge of Codex and to share in both materials and experience. In this context, there is already good cooperation between most member countries within the existing Codex regions, but the need is ever present to continue to explore ways to enhance that cooperation and exert influence on both the food industry and governments to encourage continued support for the principles of the Codex Alimentarius Commission.

5. Attendance at Meetings

It is well recognised that attendance at Codex meetings can be costly and difficult to justify in terms of government priorities in the allocation of funds from limited budgets. This problem is even more strongly felt in the developing countries. However, given that the food industry and the community as a whole will benefit from the acceptance and application of Codex standards through a better and safer food supply and through better access to export markets, it may be possible for National Codex Committees to generate from industry alternative funding to send representatives to Codex meetings.

Where neither government nor alternative funding sources are available, National Committees should exert whatever influence they can to ensure that written views on the subjects to be discussed are sent to the Codex Secretariat. These will then be brought to the attention of the particular meeting concerned thereby ensuring that all members' views are taken into account.

6. Projects and Experiments

In case of lack of necessary data for consideration of some draft standards or Maximum Limits government should support some budget for running experiment or research project which should be conducted in collaboration with other local organizations both governmental and private sectors to obtain sufficient data.

PROPOSED DRAFT STANDARD FOR PICKLES

(Advanced to Step 5 of the Codex Procedure)

The Appendix to this standard contains provisions which are not intended to be applied within the meaning of the acceptance provisions of Section 4.A(i)(b) of the General Principles of the Codex Alimentarius.

1. Scope

This standard applies to edible fruits, vegetables, cereals, legumes, spices and condiments which have been cured, treated or processed and which are offered for direct consumption. This standard does not cover pickled cucumbers and kimchi.

2. Description

2.1 PRODUCT DEFINITION

“Pickle” is the product:

- (a) prepared from sound, clean and edible fruits, vegetables, cereals, legumes, spices and condiments;
- (b) subjected to curing and processing with ingredients appropriate to the type in order to ensure preservation of the product and its quality;
- (c) processed in an appropriate manner in order to ensure the quality and proper preservation of the product; and
- (d) preserved in an appropriate manner in a suitable packing medium with ingredients appropriate to the type and variety of pickle.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 COMPOSITION

3.1.1 Basic Ingredients

Edible fruits, vegetables, cereals, legumes and spices and condiments in a liquid or semisolid medium in combination with salt and one or more of the optional ingredients.

3.1.2 Optional Ingredients

Nutritive sweeteners, jaggery (unrefined nutritive sweetener), edible vegetable oils, vinegar, citrus juice, dried fruits, malt extract, salt, brine, chillies, seasoning (seasoning has two types; plant origin and animal origin).

3.2 QUALITY CRITERIA

The product shall have normal flavour, odour and colour and possess texture characteristic of the product.

4. FOOD ADDITIVES

Preservatives		Maximum Level
220	Sulphur dioxide } Sodium sulphite }	30 mg/kg (as sulphur dioxide)
221	Sodium sulphite }	
222	Sodium hydrogen sulphite }	
223	Sodium metabisulphite }	
224	Potassium metabisulphite }	
211	Sodium benzoate }	250 mg/kg as benzoic acid
212	Potassium benzoate }	
200	Sorbic acid }	1000 mg/kg as sorbate
202	Potassium sorbate }	
Acidity Regulator		
260	Acetic acid (glacial)	Limited by GMP
Flavour		
	Oleoresins	Limited by GMP

5. CONTAMINANTS

5.1 HEAVY METALS

Metals	Maximum Limit
Arsenic (As)	1.0 mg/kg
Lead (Pb)	1.0 mg/kg
Tin (Sn)	250.0 mg/kg

6. HYGIENE

6.1 It is recommended that the product covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice – General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 3-1997), and other Codes of Practice recommended by the Codex Alimentarius Commission which are relevant to this product.

6.2 To the extent possible in good manufacturing practice, the product shall be free from objectionable matter.

6.3 When tested by appropriate methods of sampling and examination, the product :

- (a) shall be free from micro-organisms in amounts which may represent a hazard to health;
- (b) shall be free from parasites which may represent a hazard to health; and
- (c) shall not contain any substance originating from micro-organisms in amounts which may represent a hazard to health.

7. LABELLING

In addition to the provisions of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1 – 1985 (Rev. 1-1991)), the following specific provisions apply :

7.1 NAME OF THE FOOD

Pickles shall be labelled according to the type and in combination with the name of major ingredient.

Example - a pickle made from mangoes in an oil medium shall be labelled

“Mango Pickle in oil” or “Pickle in oil – Mango”.

In case of pickles not covered under the three types as given in clause 3, they may be labelled as

“Mango Pickle” or “Pickle – Mango”.

7.2 Depending upon the seasoning/ingredient, the product shall be labelled as “vegetarian” or “non-vegetarian”.

7.3 LABELLING OF NON-RETAIL CONTAINERS

Information for non-retail containers shall be given either on the container or in accompanying documents, except that the name of the product, lot identification, and the name and address of the manufacturer or packer, as well as storage instructions, shall appear on the container. However, lot identification, and the name and address of the manufacturer or packer may be replaced by an identification mark provided that such mark is clearly identifiable with the accompanying documents.

8. METHODS OF ANALYSIS AND SAMPLING

8.1 SAMPLING

Sampling shall be in accordance with the sampling plans for pre-packaged foods (CAC/RM 42-1969).

8.2 METHODS OF ANALYSIS

8.2.1 Determination of Sulphur Dioxide Content

According to ISO 5522:81 or ISO 5523:81.

8.2.2 Determination of Benzoic Acid Content

According to ISO 5518:78.

8.2.3 Determination of Sorbates Content

According to ISO 5519:78.

8.2.4 Determination of Arsenic Content

According to AOAC 952.13 (Codex General Method) or ISO 6634:82.

8.2.5 Determination of Lead Content

According to (Codex General Method) or ISO 6633:84.

8.2.6 Determination of Tin Content

According to AOAC 980.19(Codex General Method) or ISO 2447:74.

This Appendix is intended for voluntary application by commercial partners and not for application by governments.

1. OTHER COMPOSITION AND QUALITY FACTORS

1.1 TYPES

Pickles may be of three types, namely:

- Pickles in oil (see 1.2.3.1)
- Pickles in brine (see 1.2.3.2)
- Pickles in acidic media (see 1.2.3.3)

Pickles not covered under any of the three categories may also be marketed (see 1.2.3.4)

1.2 QUALITY CRITERIA

1.2.1 Colour

The product shall be free from any extraneous colouring matter.

1.2.2 Flavour

The product shall have a characteristic flavour typical of the type. It shall be free from any objectionable taste or off flavour.

1.2.3 Specific Requirements

1.2.3.1 Pickle in edible oil

- (a) The percentage of oil in product shall not be less than 10 percent by weight.
- (b) The basic ingredient in the final product shall not be less than 60 percent by weight.

1.2.3.2 Pickle in brine

- (a) The percentage of salt in the covering liquid shall not be less than 10 percent by weight when salt is used as a major preserving agent.
- (b) The drained weight of the final product shall be not less than 60 percent by weight.

1.2.3.3 Pickle in acidic media

- (a) The acidity of the media shall not be less than 2 percent by weight calculated as acetic acid.
- (b) The drained weight of the final product shall not be less than 60 percent by weight.

1.2.3.4 Pickles not covered under the above categories shall contain basic ingredients not less than 60 per cent by weight.

2. OTHER METHODS OF ANALYSIS

2.1 Determination of Salt Content

According to AOAC 971.27 (Codex General Method) or AOAC 939.10

2.2 Determination of Drained Weight

According to AOAC 968.30.

2.3 Determination of Acidity

According to AOAC 942.15 or ISO 750:81.

PROPOSED DRAFT STANDARD FOR KIMCHI

(Advanced to Step 5 of the Codex Procedure)

The Appendix to this standard contains provisions which are not intended to be applied within the meaning of the acceptance provisions of Section 4.A(i)(b) of the General Principle of the Codex Alimentarius.

1. SCOPE

This standard covers the product known as kimchi which is prepared with Chinese cabbage as a predominant ingredient and other vegetables which have been trimmed, cut, salted and seasoned before fermentation.

2. DESCRIPTION

2.1 PRODUCTS DEFINITION

Kimchi is the product:

- (a) prepared from varieties of Chinese cabbage, *Brassica pekinensis* Rupr.; such Chinese cabbages shall be free from significant defects, and trimmed to remove inedible parts, salted, washed with fresh water, and drained to remove excess water; they may or may not be cut into suitable sized pieces/parts;
- (b) processed with seasoning mixture mainly consisting of red pepper (*Capsicum annuum* L.) powder, garlic, ginger, edible *Allium* varieties other than garlic, and radish. These ingredients may be chopped, sliced and broken into pieces; and
- (c) fermented before or after being packaged into appropriate containers to ensure the proper ripening and preservation of the product by lactic acid production at low temperatures.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 COMPOSITION

3.1.1 Basic Ingredients

- (a) Chinese cabbages and the seasoning mixture as described in Section 2;
- (b) salt (sodium chloride).

3.1.2 Other Permitted Ingredients

- (a) fruits;
- (b) vegetables other than those described in Section 2;
- (c) sesame seeds;
- (d) nuts;
- (e) sugars (carbohydrate sweeteners);
- (f) salted and fermented seafood;

- (g) glutinous rice paste;
- (h) wheat flour paste.

3.2 QUALITY CRITERIA

Kimchi shall have normal flavour, odour and colour and possess texture characteristic of the product.

4. FOOD ADDITIVES

Only those food additives listed below may be used within the limits specified.

Maximum Level

4.1 FLAVOURS

Natural flavours and nature-identical)
flavours, as defined in the *Codex*) Limited by GMP
Alimentarius, Volume 1A)
)

4.2 FLAVOUR ENHANCERS

627 Disodium 5'-guanylate)
631 Disodium 5'-inosinate) Limited by GMP
621 Monosodium L-glutamate)
)

4.3 ACIDITY REGULATOR

270 Lactic acid)
330 Citric acid) Limited by GMP
269 Acetic acid)
)

4.4 THICKENING AND STABILIZING AGENTS

407 Carrageenan(including)
furcellaran)) 2g/kg
415 Xanthan gum)
)

4.5 TEXTURIZER

420 Sorbitol) Limited by GMP

5. HYGIENE

5.1 It is recommended that the product covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 3-1997, *Codex Alimentarius*, Volume 1B), and other Codes of Practice recommended by the Codex Alimentarius Commission which are relevant to this product.

5.2 To the extent possible in good manufacturing practice, the product shall be free from objectionable matter.

5.3 When tested by appropriate methods of sampling and examination, the product:

- shall be free from microorganisms in amounts which may represent a hazard to health;
- shall be free from parasites which may represent a hazard to health; and

- shall not contain any substance originating from microorganisms in amounts which may represent a hazard to health.

6. LABELLING

Prepackaged Products covered by this standard shall be labelled in accordance with the Codex General Standard for the Labelling of Prepackaged Foods (Codex STAN 1-1985, Rev. 1-1991, *Codex Alimentarius*, Volume 1A).

6.1 NAME OF THE FOOD

The name of the product shall be "kimchi".

6.2 LABELLING OF NON-RETAIL CONTAINER

Information required in Sections 4.1-4.8 of the Codex General Standard for the Labelling of Prepackaged Foods and storage instructions in necessary shall be given either on the container or in accompanying documents except that the name of the product, lot identification, and the name and address of the manufacturer or packer shall appear on the container. However, lot identification, and the name and address of the manufacturer or packer may be replaced by an identical mark provided that such a mark is clearly identifiable with the accompanying documents.

7. METHODS OF ANALYSIS AND SAMPLING

7.1 SAMPLING

Sampling shall be in accordance with the FAO/WHO Codex Alimentarius Sampling Plans for Prepackaged Foods (AQL-6.5).

In addition, the following applies;

- (a) Samples shall be taken and stored in a protected cool place - from 0°C to 4°C so as to prevent deterioration of the sample.
- (b) Precautions shall be taken to protect the sample, the material being sampled, the sampling instruments, and the sample containers from extraneous contamination.
- (c) The sample shall be placed in clean dry glass containers with air tight stoppers or closures. It shall be marked with full details of sampling, date of sampling, name of the vendor and other particulars of the consignment.

This Appendix is intended for voluntary application by commercial partners and not for application by governments.

1. DESCRIPTION

1.1 STYLES

The product should be presented in one of the following styles:

- (a) Whole: whole Chinese cabbage;
- (b) Halves: Chinese cabbages divided lengthwise into halves;
- (c) Quarters: Chinese cabbages divided lengthwise into quarters;
and
- (d) Slices or Chips: Chinese cabbage leaves cut into pieces of 1~6 cm in length and width

2. OTHER COMPOSITION AND QUALITY FACTORS

2.1 OTHER COMPOSITION

- (a) Total acidity(as lactic acid) not more than 1.0% m/m
- (b) Salt (sodium chloride) content 1.0~4.0% m/m
- [(c) Mineral impurities not more than 0.03% m/m]

2.2 OTHER QUALITY CRITERIA

2.2.1 Colour

The product should have red colour originating from red pepper.

2.2.2 Taste

The product should have hot and salty taste. It may also have sour taste.

2.2.3 Texture

The product should be reasonably firm, crisp, and chewy.

3. OTHER LABELLING REQUIREMENTS

3.1 STYLE

The style should be included in close proximity to the name of the product.

4. WEIGHT AND MEASURE

4.1 FILL OF CONTAINER

4.1.1 Minimum drained weight

The drained weight of the product, as a percent by the indicated weight shall be not less than 80%.

5. METHODS OF ANALYSIS

5.1 DETERMINATION OF TOTAL ACIDITY

According to AOAC 942.15.

5.2 DETERMINATION OF SALT (SODIUM CHLORIDE) CONTENT

According to AOAC 971.27(Codex general method).

5.3 DETERMINATION OF MINERAL IMPURITIES

According to AOAC 971.33.

5.4 DETERMINATION OF DRAINED WEIGHT

According to AOAC 968.30.