

# codex alimentarius commission



FOOD AND AGRICULTURE  
ORGANIZATION  
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WORLD  
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Agenda Item 4(b)

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

*Sixteenth Session*

*Denpasar, Indonesia, 17-21 November 2008*

### PROPOSED DRAFT STANDARD FOR NON-FERMENTED SOYBEAN PRODUCTS (N06-2005)

(at Step 3 of the Elaboration Procedure)

#### Report of the Electronic Working Group on Non-fermented Soybean Products

(Prepared by China and Thailand with the assistance of Indonesia,  
Japan, Malaysia and European Vegetable Protein Federation)

Governments and international organizations wishing to submit comments at Step 3 on the Proposed Draft Standard for Non-fermented Soybean Products, as proposed by the Electronic Working Group, are invited to do so **no later than 7 November 2008** to: Dr Sunarya, Deputy Director-General, the National Standardization Agency of Indonesia (Facsimile: +62 21 574045 or E-mail: [sps-2@bsn.or.id](mailto:sps-2@bsn.or.id) (*preferably*)), with a copy to the Secretary, Codex Alimentarius Commission, Joint FAO/WHO Food Standards Programme, Viale delle Terme di Caracalla, 00153 Rome, Italy (Facsimile: + 39.06.5705.4593 or E-mail: [codex@fao.org](mailto:codex@fao.org) (*preferably*)).

#### BACKGROUND

1. The 15<sup>th</sup> Session of the FAO/WHO Coordinating Committee for Asia (CCASIA) recognized that it was not possible to review the standard at the session and agreed to establish an electronic working group chaired by China and Thailand with the mandate of redrafting the standard on the basis of the classification<sup>1</sup> proposed during the session. It was agreed that China and Thailand would circulate a first draft within the working group, open to all interested member countries in the Region, in order to prepare a revised version for consideration by the next session of the Committee.

#### REQUEST FOR COMMENTS

2. The Report of the Electronic Working Group, containing the revised version of the Proposed Draft Standard for Non-fermented Soybean Products, is attached as Annex to this document. Governments and international organizations wishing to provide comments on the Proposed Draft Standard should do so in writing, *preferably by e-mail*, to the addresses above by **7 November 2008**.

<sup>1</sup> ALINORM 07/30/15, para. 102

ANNEX**REPORT OF THE ELECTRONIC WORKING GROUP ON  
NON-FERMENTED SOYBEAN PRODUCTS**

According to the decision made by the 15<sup>th</sup> CCASIA, an electronic working group chaired by China and Thailand was established, with the mandate of redrafting the standard. Indonesia, Japan, Malaysia and European Vegetable Protein Federation joined this Electronic Working Group. The revised draft, first redrafted by China and then further revised as a result of the consultation between the co-chairs, was circulated to the members of the Electronic Working Group.

Thailand suggested to use common names of products and to reconstruct the layout of this standard according to the format for Codex Commodity Standards recommended by Codex Alimentarius. These suggestions were all adopted.

Indonesia made some useful comments on it. Most of them are about definitions of classification. We adopt most of them. Some definition referred remains unrevised because of particularity the product.

Japan made comments showing this new proposed draft doesn't cover all non-fermented products of Japan. They also believe that the necessity for non-fermented soybean product standard should be re-examined. These comments have not been addressed in the revised draft attached to this Report. China still wants Japan to provide more information of its related products and seek to revise the draft more acceptable.

The Proposed Draft Standard for Non-fermented Soybean Products, recommended by the Electronic Working Group, is attached to this Report for comments at Step 3 and consideration at Step 4 by the 16th Session of the CCASIA.

## **PROPOSED DRAFT STANDARD FOR NON-FERMENTED SOYBEAN PRODUCTS (N06-2005)**

(at Step 3 of the Elaboration Procedure)

### **1 SCOPE**

This standard applies to products for direct consumption or further processing, as specified in Section 2.1.

It does not apply to the products made without producing the soybean milk by soaking, grinding and separating, and the products made not by the soybeans.

### **2 DESCRIPTION**

#### **2.1 PRODUCT DEFINITION**

Non-fermented soybean products are the products, the main ingredient of which is the soybean and potable water and processed by soaking, grinding, separating, steaming, and/or adding coagulant and etc.

#### **2.2 CLASSIFICATION**

##### **2.2.1 Soybean Milk and Related Products**

###### **2.2.1.1 Soybean milk**

Soybean milk is products prepared from dried soybeans that are soaked in water, pureed, boiled and strained.

###### **2.2.1.2 Flavoured soybean milk**

Flavoured soybean milk is the soybean milk with added flavour.

##### **2.2.2 Soybean Curd and Related Products**

###### **2.2.2.1 Semisolid soybean curd (Douhua)**

Semisolid soybean curd (Douhua) is the semisolid product in which soybean protein is coagulated by adding coagulant into the boiled soybean milk.

###### **2.2.2.2 Soybean curd**

Soybean curd is the solid product with higher water content, in which soybean protein is coagulated by adding coagulant into the boiled soybean milk.

###### **2.2.2.3 Flavoured soybean curd**

Flavoured soybean curd is soybean curd further processed by such as deep-frying, grilling, frying, adding spices and etc.

###### **2.2.2.4 Frozen soybean curd**

Frozen soybean curd is Soybean curd or Flavoured Soybean curd processed by freezing.

###### **2.2.2.5 Dehydrated soybean curd**

Dehydrated soybean curd is Soybean curd or Flavoured Soybean curd from which all moisture has been removed through the process of dehydrating.

##### **2.2.3 Compressed Soybean Curd (Doufu gan) and Related Products**

###### **2.2.3.1 Compressed soybean curd (Doufu gan)**

Compressed soybean curd (Doufu gan) is partially dehydrated soybean curd, of which the water content is much lower than Soybean curd.

###### **2.2.3.2 Flavoured Compressed soybean curd (Doufu gan)**

Flavoured Compressed soybean curd (Doufu gan) is compressed soybean curd (Doufu gan) further processed by such as deep-frying, grilling, frying, adding spices and etc.

### 2.2.3.3 Dehydrated Compressed soybean curd (Doufu gan)

Dehydrated Compressed soybean curd (Doufu gan) is compressed soybean curd (Doufu gan) or flavoured compressed soybean curd (Doufu gan) from which all moisture has been removed through the process of dehydrating.

### 2.2.4 Soybean Milk Film

#### 2.2.4.1 Soybean milk film(Fupi)

Soybean milk film (Fupi) is the product made of the thin film uncovered from the still surface of the boiled soymilk.

#### 2.2.4.2 Soybean milk film stick(Fuzhu)

Soybean milk film stick (Fuzhu) is made by folding up the thick film uncovered from the still surface of the boiled soymilk.

## 3 ESSENTIAL COMPOSITION AND QUALITY FACTORS

### 3.1 BASIC INGREDIENTS

- (a) Soybean
- (b) Potable Water

### 3.2 OPTIONAL INGREDIENTS

**Table 1. Product Name and Classification**

Type	Term	Optional Ingredients
Soybean milk and related product	Soybean milk	None
	Flavoured soybean milk	(a) Edible oil (b) Sugar (c) Salt (d) Flavouring (e) Other food material
Soybean curd and related product	Semisolid soybean curd (Douhua)	(a) Edible oil (b) Sugar (c) Salt (d) Other food material
	Soybean curd	(a) Edible oil
	Flavoured soybean curd	(b) Sugar (c) Salt
	Frozen soybean curd	(d) Spices, seasonings and condiments
	Dehydrated soybean curd	(e) Flavouring (f) Other food material
Compressed soybean curd (Doufu gan) and related product	Compressed soybean curd (Doufu gan)	(a) Edible oil
	Flavoured Compressed soybean curd (Doufu gan)	(b) Sugar (c) Salt (d) Spices, seasonings and condiments
	Dehydrated Compressed soybean curd (Doufu gan)	(e) Flavouring (f) Other food material
Soybean milk film	Soybean milk film (Fupi)	None
	Soybean milk film stick (Fuzhu)	None

### 3.3 QUALITY FACTORS

#### 3.3.1 Sensory Index

3.3.1.1 The non-fermented soybean products shall have the unique colour, aroma, taste of the type, and no foreign smell. There is no visible impurity in the products.

3.3.1.2 The products shall be satisfied with the requirement listed in Table 2 too.

**Table 2. The Sensory Requirement**

Type		Sensory requirements	
		Appearance	Texture
Soybean milk and related product	Soybean milk	Uniform emulsion	Smooth
	Flavoured Soybean milk		
Soybean curd and related product	Semisolid soybean curd (Douhua)	Gelatinous, semi liquid	Smooth
	Soybean curd	Gelatinous, integrated	Smooth
	Flavoured Soybean curd	The unique appearance of the type	The unique texture of the type
	Frozen soybean curd	Integrated, uniform	Spongy
	Dehydrated Soybean curd	Integrated	brittle, and without broken after restitution
Compressed soybean curd (Doufu gan) and related product	Compressed soybean curd (doufu gan)	Integrated, uniform in size and thickness	Firm, tenacity
	Flavoured Compressed soybean curd (doufu gan)	Uniform in size and thickness	
	Dehydrated Compressed soybean curd (doufu gan)	Integrated, uniform in size and thickness	Brittle
Soybean milk film	Soybean milk film (Fupi)	Filmy, uniform in size and thickness, integrity	Tenacity
	Soybean milk film stick (Fuzhu)	Uniform length, integrity	Brittle, and tenacity after restitution

#### 3.3.2 Component Requirement

The non-fermented soybean products should be satisfied with the requirement listed in Table 3.

**Table 3. Components requirement**

Type		Moisture (g/100g)	Protein (g/100g) ≥
Soybean milk and related product	Soybean milk	-	2.0
	Flavoured Soybean milk		1.8
Soybean curd and related product	Semisolid soybean curd(Douhua)		2.5
	Soybean curd	≤85	4.0
	Flavoured Soybean curd	≤85	4.5
	Frozen Doufu gan	≤80	6.0
	Dehydrated Soybean curd	≤10.0	35.0
Compressed soybean curd (Doufu gan) and	Compressed soybean curd (doufu gan)	<75.0	13.0
	Flavoured Compressed soybean curd (doufu gan)	<75.0	13.0

related product	Dehydrated Compressed soybean curd (doufu gan)	≤10.0	40.0
Soybean milk film	Soybean milk film (Fupi)	≤20.0	45.0
	Soybean milk film stick (Fuzhu)	≤12.0	43.0

### 3.4 CLASSIFICATION OF “DEFECTIVES”

Any products in minimal package that fail to meet the quality requirements, as set out in Section 3.3.1, shall be considered a “defective”.

### 3.5 LOT ACCEPTANCE

A lot should be considered as meeting the requirements of Section 3.3, when the products meet the component in the section 3.3.2 and the number of "defectives", as defined in Section 3.3, does not exceed the acceptance number (c) of the appropriate sampling plan in the Codex General Guidelines on Sampling (CAC/GL50-2004).

## 4 FOOD ADDITIVES

The use of the food additives shall comply with *General Standard for Food Additives* (CODEX STAN 192-1995).

### 4.1 SOYBEAN MILK AND RELATED PRODUCTS

<i>INS NO.</i>	<i>Name</i>	<i>MAXIMUM LEVEL</i>
	<i>Defoamer</i>	
471	MONO- AND DIGLYCERIDES	limited by GMP
900a	Emulsifying Silicone Oil	limited by GMP

### 4.2 SOYBEAN CURD AND RELATED PRODUCTS

<i>INS NO.</i>	<i>Name</i>	<i>MAXIMUM LEVEL</i>
	<i>Coagulant</i>	
511	Magnesium chloride	limited by GMP
516	Calcium sulphate	limited by GMP
575	Glucono-delta-lactone	limited by GMP
509	Calcium Chloride	limited by GMP
	<i>Defoamer</i>	
471	MONO- AND DIGLYCERIDES	limited by GMP
900a	Emulsifying Silicone Oil	limited by GMP

### 4.3 COMPRESSED SOYBEAN CURD (DOUFU GAN) AND RELATED PRODUCTS

<i>INS NO.</i>	<i>Name</i>	<i>MAXIMUM LEVEL</i>
	<i>Coagulant</i>	
511	Magnesium chloride	limited by GMP
516	Calcium sulphate	limited by GMP
575	Glucono-delta-lactone	limited by GMP
509	Calcium Chloride	limited by GMP
	<i>Defoamer</i>	
471	MONO- AND DIGLYCERIDES	limited by GMP
900a	Emulsifying Silicone Oil	limited by GMP

**4.4 SOYBEAN MILK FILM**

<i>INS NO.</i>	<i>Name</i>	<i>MAXIMUM LEVEL</i>
	<i>Defoamer</i>	
471	MONO- AND DIGLYCERIDES	limited by GMP
900a	Emulsifying Silicone Oil	limited by GMP

**5 CONTAMINANTS**

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

**6 HYGIENE**

- 6.1** It is recommended that the products to which this standard applies should be manufactured and handled in compliance with the Recommended International Code of Practice-General Principles of Food Hygiene (CAC/RCP 1-1969) and with other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.
- 6.2** This product should comply with any microbiological criteria established in accordance with the *Principles for the Establishment and Application of Microbiological Criteria for Food* (CAC/GL 21-1997).

**7 WEIGHTS AND MEASURES**

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

**8 LABELLING**

- 8.1** Labels in the products to which this standard applies shall be described or presented according to *Codex General Standard for the Labelling of Prepackaged Foods* (CODEX STAN 1-1985).
- 8.2** If the genetically modified soybean used in the process, which shall be indicated in the label.

**8.3 PRODUCT NAME****8.3.1 The Name of Product**

The product should be designated with the appropriate term in Table 4.

**Table 4. Product Name and Classification**

<b>Type</b>	<b>Term</b>
Soybean milk and related product	Soybean milk
	Flavoured soybean milk
Soybean curd and related product	Semisolid soybean curd (Douhua)
	Soybean curd
	Flavoured soybean curd
	Frozen soybean curd
	Dehydrated soybean curd
Compressed soybean curd (Doufu gan) and related product	Compressed soybean curd (Doufu gan)
	Flavoured Compressed soybean curd (Doufu gan)
	Dehydrated Compressed soybean curd (Doufu gan)
Soybean milk film	Soybean milk film (Fupi)
	Soybean milk film stick (Fuzhu)

**8.3.2** The name of product can be labelled in accordance with domestic laws, so that its characteristics may be expressed.

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

### **9.1 SAMPLING**

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

In addition, the following should be applied to the sampling:

- (a) The instruments and containers used for sampling shall be sterilized and avoid contamination.
- (b) Samples shall be kept under the conditions, such as temperature and so on, which meet the storage requirements of the type of the non-fermented products.
- (c) Samples shall be kept in the dry airtight containers. They shall carry details of person, date and place of sampling, and other traceable particulars.

### **9.2 METHODS OF ANALYSIS AND SAMPLING**

#### **9.2.1 Determination of Moisture Content**

According to AOAC 925.09.

#### **9.2.2 Determination of Protein Content**

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