

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
United Nations



World Health
Organization

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Agenda Item 8

CAC/43 CRD18
Original Language Only

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX ALIMENTARIUS COMMISSION

Forty-third Session

PROPOSALS FOR NEW WORK

Comments from China

English Version:

China appreciated the opportunity to share the following information for the consideration of CAC43.

The international trade volume of quick frozen dumplings in Asia is huge and growing. Dumpling is a traditional food in Asia, especially in China and its neighbor countries, which have a history of making and eating dumplings for nearly two thousand years. The proposal has been discussed in the previous CCASIA sessions and is able to reflect the need of the region.

The product included in the proposal is quick-frozen and ready to sale to consumers. Quick-frozen dumpling is a standardized food consisting of a piece of dough, which is made of flour and etc., with a filling of raw/cooked meat, seafood, eggs, nuts or vegetables and etc. (weight of fillings should be over a certain percentage of the total weight of dumpling) completely wrapped into a thin piece of dough; the products should be quick-frozen. The standard will mainly include the definition, classification, essential composition and quality factors, food additives, pollutants, hygiene, labeling, packaging, analysis and sampling methods of quick-frozen dumplings. Since quick-frozen dumplings in Asia are quite different from those in other areas in terms of raw materials (including flour and stuffing), composition, manufacturing methods, techniques and tastes, this regional standard proposal only represents the characteristics of quick frozen dumpling in Asia region, only Asian products are covered by the this regional standard proposal at this moment.

中文版本:

中国希望通过这个机会与大家分享以下信息，供大会参考。

速冻饺子在亚洲区域的贸易量巨大并逐年增长。饺子是亚洲地区，特别是中国及其周边国家的传统食品，有近两千年的制作和食用历史。该提案在往届的 CCASIA 会议中经过充分讨论，能够充分反映本区域的需求。

提案规范的产品为速冻加工食品，可直接销售给消费者。该产品以面粉等原料粉加工成的面制皮，用生/熟的肉、水产品、蛋、坚果、蔬菜等原料的一种或多种作馅，并用面皮完全包裹，经制作成型后，再经速冻加工而成的食品。标准内容主要规定速冻饺子产品的定义、分类、基本成分和质量要素、食品添加剂、污染物、卫生、标识、包装和分析 and 抽样方法。由于亚洲区域的速冻饺子在原料（包括面粉、馅料）、制作方法、工艺、口感等方面与西方国家差异较大，亚洲饺子标准提案代表了亚洲产品的共同特点，故《速冻饺子区域标准》提案所涵盖的产品目前只针对亚洲地区。