

# CODEX ALIMENTARIUS COMMISSION



Food and Agriculture  
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**Agenda Item 10, 11 and 12**

**ASIA21/CRD7**

**JOINT FAO/WHO FOOD STANDARDS PROGRAMME**

**FAO/WHO COORDINATING COMMITTEE FOR ASIA**

**Twenty-first Session**

**Goa, India 23 - 27 September 2019**

**COMMENTS OF THAILAND**

**AGENDA ITEM 10: DISCUSSION PAPER ON THE DEVELOPMENT OF A REGIONAL STANDARD FOR SOYBEAN PRODUCTS FERMENTED WITH MICROORGANISM BACILLUS SPECIES**

General comment

Referring to the 20<sup>th</sup> CCASIA Japan introduced document CX/ASIA 16/20/12 which included a product of Thailand, called "Thua nao" which is in different style from the scope of product on the discussion paper on the development of a regional standard for soybean products fermented with microorganism *bacillus* species (CX/ASIA 19/21/13). However, Thailand would like give some information on the other style of Thua nao which is called "Thua nao sa", the detail of this product are as follow;

Country	Product name	Microorganism name	Host plant of microorganism	Outline of the product	Production method	Appearance
Thailand	Thua nao sa	<i>Bacillus</i> spp.	Airborne bacteria Leaves of broadleaf trees, such as bananas	Yellow and brownish color and solid form, Most of them is retaining shape of soybean while some of them crushed during the process.	The soybean has been soaked in water for overnight, boiled for 4-6 hours, water are drained and then placed in a basket and covered with leaves. Kept at 40°C for 2-3 days.	Used as ingredient and seasoning for cooking.

The picture of Thua nao sa as shown in the pictures as follow;



In our opinion, this product could be included in the Project document due to there are same ingredient, microorganism and shape.

### **Project document**

The format for codex commodity standards should be in accordance with the outline in the procedural manual, thus Thailand would like to amend the sentence as follows;

#### **3. The main aspects to be covered**

“...., which include product definition (including the product form), scope, essential composition and quality factors, ~~such as~~ food additives, contaminants, hygiene, weights and measures, labelling as well as methods of analysis and sampling.”

### **AGENDA ITEM 11: DISCUSSION PAPER/PROJECT DOCUMENT ON THE DEVELOPMENT OF A REGIONAL STANDARD FOR QUICK FROZEN DUMPLING (JIAOZI)**

Referring to the CX/ASIA 19/21/14 Thailand have comments as follows;

#### General comment

In our point of view, the scope of this standard should be inclusive. It should include all products in this group rather than highly specific to just one product. The standard's title should be “quick frozen dumpling” which cover various types of quick frozen dumpling. Moreover, rice dumpling, steamed bun, from different countries may be included.

The word “Jiaozi” is the specific name called some country, so we would like to delete the word “Jiaozi” from the title and throughout of the discussion paper/project document.

#### Specific comment

### **Project document**

#### **2. Product Definition**

According to our general comment in term of scope of product in this standard that should cover various type of quick frozen dumpling. Thailand would like to propose this section as follows;

“Quick frozen dumpling (~~Jiaozi~~) is a type of food consisting of a piece of dough, which is made of ~~wheat~~ flour and etc., with a filling of mixed ground meat, seafood, eggs, nuts, or vegetables, for example, filling (whose proportion should exceed 50% of the total weight of Jiaozi the dumpling) completely wrapped into a thin piece of dough wrapper; [After cooking], the finished dumplings (~~Jiaozi~~) product should be quick-frozen.”

#### **4. The main aspects to be covered**

In our opinion, the format for codex commodity standards should be in accordance with the outline in the procedural manual, therefore Thailand would like to propose amendment to this section as follows;

....The main aspects to be covered by proposed standard are:

- ~~Specifications of the product, such as identification, description of products~~ Scope;
- ~~Processing Description~~;
- Essential composition and quality factors;
- Food additives;
- Contaminants/ Pesticides residues/ and Veterinary drugs residues;
- Hygiene ;
- ~~Packaging, preservation and storage methods~~ Weights and Measures;
- Labelling ~~requirements~~;
- ~~Methods of sampling and analysis~~ Methods of Analysis and Sampling.

**AGENDA ITEM 12: DISCUSSION PAPER ON DEVELOPMENT OF A REGIONAL STANDARD FOR ZONGZI**

Thailand have comments on Discussion paper on development of a regional standard for Zongzi (CX/ASIA 19/21/15) are as follows;

**General comment**

Refer to our previous comment in Agenda Item 11 the title of discussion paper/project document should not be too specific. It should be more general terms which cover all products from various countries.

The information of Thailand product in Table 1 of the Project document is not accurate. Thailand has similar products which are called “Ba- Jang” and “Khao Tom Mat” as shown in pictures as follows;

**Ba- Jang**

Source: Chumyelle (2018)

**Khao Tom Mat**

Source: Buayam (2018)



Ba- Jang is made of glutinous rice and mix ingredients, such as mushroom, nut, meat and egg, for example, then it is completely wrapped and molded with leaves etc., After tied, it will be steamed.

Khao Tom Mat has some differences from Ba- Jang. Khao Tom Mat also consumed as dessert which made of glutinous rice and mix ingredients, such as coconut milk, bean, banana and taro, for example, then it is completely wrapped and molded with banana leaves. After tied, it will be steamed.

**Specific comment**

Item 4, the main aspects to be covered should be in accordance with the outline in the procedural manual as same as our comment in Agenda Item 11.

**References;**

Chumyelle (2018). Ba-jang Boss Mom's. Retrieved September 16, 2019, from <https://www.wongnai.com>

Buayam.j (2018). wee.dessert. Retrieved September 16, 2019, from <https://www.wongnai.com>