BACKGROUND
The 17th Session of the FAO/WHO Coordinating Committee for Asia (CCASIA) agreed to return the proposed draft regional standard for non-fermented soybean products to Step 2 for redrafting by an electronic Working Group, circulation at Step 3 and further consideration by a physical Working Group and by the 18th CCASIA.

The physical working group (pWG) was held on Saturday, November 3, 2012, immediately prior to the 18th session of the CCASIA. Thirteen member countries, four international nongovernmental organizations and two international governmental organizations, FAO and WHO participated in the physical working group. A complete list of participants can be found in Appendix II. The China delegation chaired the pWG and served as rapporteur.

DISCUSSION
The Chair recalled that this standard was approved to be new work on the 28th Codex Alimentarius Commission in 2005 and this was the fourth time for this committee to discuss it. The draft prepared by the electronic working group led by China was circulated and comments were fully considered.

The delegation of China briefly introduced the report of the electronic working group, as given in CL 2012/18-ASIA, and explained that the proposed draft standard had been revised on the basis of the written comments submitted by the member of the electronic working group. A revised draft of the standard was prepared by China based on the new comments which had been compiled in CX/ASIA 12/18/5. The pWG noted that some late comments were distributed as CRD 4 for the consideration of the pWG. The pWG decided to conduct the discussion based on Appendix I of CL 2012/18-ASIA.

With no comments on general discussion, the pWG considered the proposed draft standard section by section and made comments as follows.

Title
Japan delegation suggested that the project number of the proposed draft standard should be N06-2005, not N06-2007.

Section 1 Scope
The pWG agreed on the wording of the scope.

Section 2 Description
Product Definition
Thailand delegation asked for clarification on the term of soybean milk being final product or not since the
mentioned process of heating. The pWG agreed to delete the word “by heat” due to the variety of processing manners that should be considered.

Classification
Japan delegation suggested putting “compressed soybean curd” currently as a single category into “soybean curd and related products” as a subcategory, and changing the classification of four categories into three.
China opposed due to the major differences of the shape and texture, the processing methods, the consuming patterns in China and the food classification in CODEX STAN 192-1995 General Standard of Food Additives. The pWG decided to put the brackets on this category for further discussion in the plenary.

i. Soybean Milk and Related Products
The pWG agreed to keep the term of “soybean milk and related products” as was in the discussion paper. The pWG agreed on the definition of soybean milk proposed by Japan in CRD 4 and refined with comments of China.
The pWG agreed to add a new subcategory as “formulated soybean milk” based on the suggestions made by China and Japan. The definition was drafted according to the agreed definition of “soybean milk” as well as the proposed version in CRD 4 by Japan, and amended for clarity purpose.
The pWG agreed to keep the expression as “soybean-based beverages” instead of “soybean milk beverages” as proposed by Japan delegation. Due to the time limit, the pWG didn’t conduct a full discussion on the definition of this subcategory. The chair asked Japan and China to develop the definition and to present it for further discussion on the plenary.

ii. Soybean Curd and Related Products
The pWG agreed to change “soybean milk” into “semi-finished soybean milk” in the definition of semisolid soybean curd and soybean curd to clarify that the soybean milk in the definition of these products should be different from that defined in the section 2.2.1.1.
The pWG agreed to delete the sentence describing the further processes of soybean curd and compressed soybean curd.

iii. Soybean milk film
The pWG agreed Japan’s proposal of combing soybean milk film and soybean milk film stick into one category of “dehydrated soybean milk film” for the purpose of more integrated and clear expression.

Section 3 Essential Composition and Quality Factors

Basic Ingredients
The pWG agreed on the basic ingredients.

Optional Ingredients
For optional ingredients, Japan proposed to put them into three separate provisions for formulated soybean milk, soybean milk beverages and dehydrated soybean milk film. However, the pWG agreed through a thorough discussion to keep the original expression with a minor change of the last sentence into item (e) as presented in Appendix I which was suggested by Codex Secretariat.

Permitted Nutrients
The pWG agreed to deleted the whole provision since it was neither exclusive nor clear for the all the nutrients to be used.

Quality Factors
The pWG agreed to change the title “Quality factors” into “Quality criteria”.

i. Sensory index
The pWG agreed to delete the title of “Sensory index” but keeping the content in the discussion paper, which was proposed by the chair.

ii. Component requirement
The pWG agreed to adjust the type of products in Table 1 according to the changes in section 2, and the category of compressed soybean curd was bracketed due to the unfinished discussion.

-Soybean milk and related products
For the protein content of soybean milk and formulated soybean milk, Japan’s proposal in CRD 4 as ≥3.5 g/100g and ≥2.7 g/100g respectively, were not agreed by the pWG. The pWG agreed on the protein content of soybean milk of ≥2.0 g/100g for both products in the discussion paper which was based on the explanation given by the delegation of China about the different consumer appreciation for products and which was supported by Thailand and Indonesia.
The pWG agreed to propose the protein content of soybean-based beverages as ≥1.0 g/100g suggested by Thailand to the plenary for further discussion.

-Soybean curd and related products
As Japan insisted adding the moisture limit of semisolid soybean curd to differentiate from the other soybean curds, the pWG agreed to propose the moisture as >92.0 g/100g suggested by Codex Secretariat to the plenary for further discussion.
The pWG agreed to propose the protein content of soybean curd as ≥3.5 g/100g suggested by Japan to the plenary for further discussion.

-Dehydrated soybean milk film
As decided in the discussion of section 2, the integration of dehydrated soybean milk film requires unified criteria for moisture and protein. The pWG agreed on the moisture of ≤20.0 g/100g and protein of ≥30.0 g/100g.

Classification of “Defectives”
The pWG agreed on the classification of “defectives” with the referred section number updated due to the change of the discussion paper. The other section numbers were changed accordingly.

Lot Acceptance
The pWG agreed on the lot acceptance.

Section 4 Food Additives
The pWG agreed the proposal made by Codex Secretariat that China and Japan could prepare a document on food additives for further discussion on the plenary.

Section 5 Flavourings
It was agreed that this section should be moved under the Food Additives section in order to align with other Codex standards. The number of the following provisions should be adjusted accordingly.

Section 6 Contaminants
The pWG agreed on the section of contaminants in the discussion paper.

Section 7 Hygiene
The pWG agreed on the section of hygiene in the discussion paper.

Section 8 Weights and Measures
The Delegation of China explained that the table listed under the quality tolerance requirement in section 8 was elaborated based on Japan’s comments. China indicated however that an alternative way recommended by International Organization of Legal Metrology (OIML) document should be more appropriate. Due to the time constraint, the pWG didn’t have full discussion on this section. China and Japan delegations were asked to work together and provide a proposal on this section to the plenary for further discussion.

Section 9 Labelling
The pWG agreed that the product covered by the provisions of this standard shall be labelled in accordance with the latest edition of the General Standard for the Labeling of Prepackaged Foods (CODEX STAN 1-1985). With regard to labeling issue on products used genetically modified soybean, the Codex Secretariat clarified that 9.2 should be referred to CCFL for endorsement. The pWG agreed to keep this sentence as it was in the discussion paper for now.

Considering the written proposal made by Malaysia in CX/ASIA 12/18/5, the pWG agreed to add a new provision under labelling section as “If the product is meant to be sold as vegetarian food, the type of oil and fat added should be indicated with regards to its origin.”

Section 10 Methods of Analysis and Sampling

Regarding the section on sampling, the Codex Secretariat noted that an appropriate sampling plan should be elaborated and the reference to the Guidelines on Sampling was not appropriate.

Since the method of protein content mentioned in 10.2.2 in the discussion paper (AOAC 2001.11.F) is intended for animal feed, forage, grain and oilseeds and was not endorsed by Codex, the Codex Secretariat suggested that either the pWG could find another more appropriate method as an alternative option (e.g. AOAC 955.04D which is endorsed for soy protein products), or this method need to be validated for this commodity. After a short discussion, the pWG agreed that China and Japan delegations, with the consultation of Codex Secretariat, made a proposal for further consideration of the plenary.

RECOMMENDATION

The pWG recommended the plenary consider the text agreed by the working group as Appendix I of this report.

Due to time constraint, the pWG couldn’t finalize the whole document. It was agreed that a CRD document should be prepared by the Delegations of China and Japan on the definition of soybean-based beverage, the section of food additives, the section of weight and measures for consideration on the plenary.
1. **SCOPE**
This standard applies to products, as defined in Section 2, and offered for direct consumption, including for catering purposes, repacking or further processing if required.

2. **DESCRIPTION**

2.1 **Product Definition**
Non-fermented soybean products are the products, the main ingredients of which are the soybean and/or soy derivative(s) and water which are produced without fermentation process. The products should be processed by heat, in an appropriate manner, before or after being packed in a container, so as to prevent spoilage.

2.2 **Classification**

2.2.1 **Soybean Milk and Related Products**

2.2.1.1 **Soybean milk**
Soybean milk is the liquid products, prepared from dried soybeans with extracting protein etc. and/or removing fiber that are soaked in water, pureed, boiled and strained, or prepared from soy derivative(s). This product is prepared without adding optional ingredients.

2.2.1.2 **Formulated soybean milk**
Formulated soybean milk is the milky liquid, prepared from soybeans with eluting protein and other components in hot/cold water or other physical means and/or removing fibers without adding optional ingredients.

2.2.1.3 **Soybean-based beverages**

2.2.2 **Soybean Curd and Related Products**

2.2.2.1 **Semisolid soybean curd**
Semisolid soybean curd is the semisolid product in which soybean protein is coagulated by adding coagulant into the semi-finished soybean milk.

2.2.2.2 **Soybean curd**
Soybean curd is the solid product with higher water content, and is made from semi-finished soybean milk and coagulated by adding coagulant. Soybean curd can be further processed by such as deep-frying, grilling, frying, freezing, dehydrating or adding spices.

2.2.3 **Compressed Soybean Curd**
Compressed soybean curd is partially dehydrated soybean curd, of which the water content is much lower than Soybean curd and has a chewy texture. Compressed soybean curd can be further processed by such as deep-frying, grilling, frying, freezing, dehydrating or adding spices.

2.2.4 **Dehydrated Soybean Milk Film**

2.2.4.1 **Soybean milk film**
Soybean milk film is the thin film obtained from the uncovered still surface of soybean milk, which will be dehydrated. It may be dipped in salt solution prior to dehydration.

2.2.4.2 **Soybean milk film stick**
Soybean milk film stick is made by folding up the thick film obtained from the uncovered still surface of heated soybean milk, which will be dehydrated. It may be further processed by deep-frying.
Dehydrated soybean milk film is obtained from the uncovered still surface of semi-finished soybean milk, with or without folding up, which will be dehydrated. It may be dipped in salt solution prior to dehydration.

3 ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Basic Ingredients

(a) Soybean and/or soy derivative(s)
(b) Water

3.2 Optional Ingredients

(a) edible oil
(b) sugar
(c) salt
(d) spices, seasoning and condiments
(e) other ingredients as appropriate

Food material may be added to the products based upon local conditions.

3.3 PERMITTED NUTRIENTS

Where allowed in accordance with the General Principles for the Addition of Essential Nutrients to Food (CAC/GL 9-1987), maximum and minimum levels for Vitamins A, D and other nutrients, where appropriate, should be laid down by national legislation in accordance with the needs of individual country including, where appropriate, the prohibition of the use of particular nutrients.

3.4 Quality Factors Criteria

3.4.1 Sensory Index

The non-fermented soybean products shall have the characteristic flavour, odour, colour and texture of the product. There are no visible foreign matters in the products.

3.4.2 Component Requirement

The non-fermented soybean products should comply with the requirements listed in Table 1.

<table>
<thead>
<tr>
<th>Type</th>
<th>Moisture (g/100g) ≤</th>
<th>Protein (g/100g) ≥</th>
</tr>
</thead>
<tbody>
<tr>
<td>Soybean milk and related products</td>
<td>Soybean milk</td>
<td>-</td>
</tr>
<tr>
<td></td>
<td>Formulated soybean milk</td>
<td>-</td>
</tr>
<tr>
<td></td>
<td>Soybean-based beverages</td>
<td>-</td>
</tr>
<tr>
<td>Soybean curd and related product</td>
<td>Semisolid soybean curd</td>
<td>[&gt;92.0]</td>
</tr>
<tr>
<td></td>
<td>Soybean curd</td>
<td>≤ 92.0</td>
</tr>
<tr>
<td></td>
<td>[Compressed soybean curd]</td>
<td>≤ 75.0</td>
</tr>
<tr>
<td>Soybean milk film and related product</td>
<td>Soybean milk film</td>
<td>≤ 20.0</td>
</tr>
<tr>
<td></td>
<td>Soybean milk film stick</td>
<td>≤ 12.0</td>
</tr>
</tbody>
</table>

3.5.3 Classification of “Defectives”

Any products in minimal package that fail to meet the quality requirements, set out in Section 3.4.4, shall be considered a “defective”.
3.63.5 Lot Acceptance

A lot can be considered as meeting the applicable quality requirements referred to in Sections 3.3, when the number of "defectives", defined in Section 3.4, does not exceed the acceptance number (c) of the appropriate sampling plan.

4. [FOOD ADDITIVES]

4.1 Antifoaming agents, firming agent and Acidity regulator listed in Table 3 of the General Standard for Food Additives (CODEX STAN 192-1995) are acceptable for use in food conforming to this standard.

5.4.3 Flavourings

The following flavourings are acceptable for use in foods conforming to this standard when used in accordance with good manufacturing practices and in compliance with the Guidelines for the Use of Flavourings (CAC/GL 66-2008): natural flavouring substances that are extracted from the named fruits in the respective product; natural mint flavour; natural cinnamon flavour; vanillin, vanilla or vanilla extracts.

The flavourings used in products covered by this standard shall comply with the Guidelines for the Use of Flavourings (CAC/GL 66-2008).

6.5 CONTAMINANTS

The products covered by this Standard shall comply with the Maximum Levels of the General Standard for Contaminants and Toxins in Food and Feed (CODEX STAN 193-1995).

7.6 HYGIENE

7.6.1 It is recommended that the products to which this standard applies should be manufactured and handled in compliance with the 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.

7.6.2 This product should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

8.7 [WEIGHTS AND MEASURES]

Quantity tolerance should be as follow:

<table>
<thead>
<tr>
<th>Indicated weight (A)</th>
<th>Tolerance / tolerance rate</th>
</tr>
</thead>
<tbody>
<tr>
<td>A≤50 g</td>
<td>4 %</td>
</tr>
<tr>
<td>50 g&lt; A≤100 g</td>
<td>2 g</td>
</tr>
<tr>
<td>100 g&lt; A≤500 g</td>
<td>2 %</td>
</tr>
<tr>
<td>500 g&lt; A≤1000 g</td>
<td>10 g</td>
</tr>
<tr>
<td>A&gt;1000 g</td>
<td>1 %</td>
</tr>
</tbody>
</table>

(Products with indicated weight of more than 5000 g should use this figure as reference)

9.8 LABELLING

9.8.1 The product covered by the provisions of this Standard shall be labelled in accordance with the latest edition of the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985).

9.8.2 If genetically modified soybean is used in the process, it shall be indicated in the label in accordance with national legislation.

9.8.3 If the product is meant to be sold as vegetarian food, the type of oil and fat added should be indicated with regards to its origin.

9.3.1 The Name of the Product

The product should be designated with the appropriate term in section 2.2 or other names in accordance with the composition and the law and custom of the country in which the product is sold and in the manner not to mislead the consumer.
METHODS OF ANALYSIS AND SAMPLING

9.1 Sampling

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

9.2 Methods of Analysis

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.
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