

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of
the United Nations



World Health
Organization

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Agenda Item 6

ASIA/19 CRD17

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

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COMMENTS OF CHINA

China would like to provide the following comments on Draft Regional Standard for Non-Fermented Soybean Products. Our comments are presented in underlined/bold font (addition) and ~~strikethrough font~~ (deletion).

2.2 Classification

2.2.1 ~~Soybean milk~~ **Soy(a)milk** and Related Products

2.2.1.1 ~~Soybean milk~~ **Soy(a)milk**

~~Soybean milk~~ **Soy(a)milk** is the milky liquid, prepared from soybeans with eluting protein and other components in hot/cold water or other physical means, without adding optional ingredients. Fibres can be removed from the products.

2.2.1.2 Composite/ flavoured ~~soybean milk~~ **soy(a)milk**

Composite/flavoured ~~soybean milk~~ **soy(a)milk** is the milky liquid, prepared by adding optional ingredients to ~~soybean milk~~ **soy(a)milk**. It includes products such as ~~soybean milk~~ **soy(a)milk** sweetened with sugar, spiced ~~soybean milk~~ **soy(a)milk**, salted ~~soybean milk~~ **soy(a)milk**.

2.2.1.3 Soybean-based beverages

Soybean-based beverage is the milky liquid products prepared by adding optional ingredients to ~~soybean milk~~ **soy(a)milk**, with lower protein content than composite/flavoured ~~soybean milk~~ **soy(a)milk** (2.2.1.2).

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 the semi-finished ~~soybean milk~~ **soy(a)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~~ **soy(a)milk** and coagulated by adding coagulant.

2.2.4 Dehydratd ~~Soybean Milk~~ **Soy(a)milk** Film

Dehydrated ~~soybean milk~~ **soy(a)milk** film is obtained from the uncovered still surface of semi-finished ~~soybean milk~~ **soy(a)milk**, with or without folding up, which will be dehydrated. It may be dipped in salt solution prior to dehydration.

Rationale

1. China agrees that the food category descriptors of the GSFA are not intended form labelling purposes and section 8.4 of the proposed draft standard is not related to the GSFA.
2. With regard to the General Standard for the Use of Dairy Terms (GSUDT) (CODEX STAN 206-1999), the GSUDT allows the use of dairy terms for other foods under the condition that "the exact nature of which is clear from traditional usage or when the name is clearly used to describe a characteristic quality of the non-milk products". As "soybean milk" couldn't be accepted by all regional countries, we propose to use "soy(a)milk" instead of "soybean milk". Soy(a)milk, as one word, has been used all over the world for several decades. It clearly reflects the characteristic quality of the products. It is completely different from the phrase "soybean milk". There will be no confusion when using the word.
3. Searching the word "soy(a)milk" in Google, there are 17,000,000 entries appeared. This indicates that

the word “soy(a)milk” has been used widely by manufacturing industries and consumers.

4. According to the statistic data, the word “soymilk ” written as one word was used in English papers, at least 9 times during 1960s, 31 times during 1970s, 84 times during 1980s. So we believe that the word “soymilk” written as one word has been used widely in the world for a long time.
5. Soymilk also has been used in the standards issued by the Soyfoods Association of America.