

CODEx ALIMENTARIUS COMMISSION



Food and Agriculture
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Organization

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Agenda Item 12

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Discussion Paper on Development of a Regional Standard for *Samgyetang*

Presented by the Republic of Korea

Introduction

1. *Samgyetang* is a processed food made with a whole chicken, filled with ginseng (*Panax* spp.) and glutinous rice in its abdominal part after removing the inedible parts, which is filled into a packaging container with broth and heated and/or sterilized while maintaining its whole chicken form. *Samgyetang* is a processed food individually packed into a retort pouch or can after the manufacturing process and is mainly produced and consumed in the Asian region.
2. *Samgyetang* is a traditional health food containing main ingredients such as chicken that provides high-quality protein and other ingredients such as ginseng, jujube and garlic that are helpful for fatigue recovery and health improvement. There is a variety of food products worldwide that are made of chicken and vegetables, but *Samgyetang* is the only processed food produced as a health promoting food which includes chicken and ginseng.

Necessity to develop the standard

3. *Samgyetang* is mainly produced and consumed in countries such as Korea, China, Japan, the US, Australia, etc. Korea, for example, mainly exports *Samgyetang* to Asian countries and regions, including Japan, Taiwan, and Hong Kong. Korea's export volume and value of *Samgyetang* in 2011 was 2,888 tons and 14,656,000 USD respectively, indicating a twice increase of export volume and 2.4 times increase in export value.
4. Also, *Samgyetang*, served as a substitute meal, meets the increased demand for convenience food among consumers resulting from their simplified dietary lifestyle. Moreover, packaged in a retort pouch or a can for distribution, which ensures microbiological safety, *Samgyetang* is a promising product that has ample market potentials.
5. However, technical barriers to *Samgyetang* export exist due to the absence of relevant criteria and standard, including an accurate name and definition of the product, and also because it is often treated as raw meat despite the fact that it is a processed food. Moreover, although *Samgyetang* is made of main ingredients such as chicken and ginseng, the distribution of imitated or cheap and low-quality products that use only additives without chicken and/or ginseng to produce similar taste is causing concern for the loss of consumer trust. Therefore, in order to eliminate these potential impediments to international trade, it is necessary to establish a Codex regional standard for *Samgyetang*.
6. In addition, the main quality factors of *Samgyetang* including total solid, ginseng, and crude fat contents that directly influence the quality of the product correspond with the scope of product standardization. Hence, the establishment of an regional standard of the product quality factors will ensure consumers' health and fair trade practices, and also contribute to the supply of high-quality products to consumers.

Recommendation

7. The Republic of Korea invites the Committee to support the proposal for the development of a Codex Regional Standard for *Samgyetang* and to consider the attached project document (Annex).
8. The Republic of Korea also invites the Committee to provide additional information such as volume of production and consumption, and trade volume to complete the project document before submitting it to Executive Committee for critical review.

PROJECT DOCUMENT

A Regional Standard for *Samgyetang*

1. The Purpose and the scope of the standard

The scope of this work applies to *Samgyetang*, a whole chicken filled with ginseng (*Panax* spp.) and glutinous rice in its abdominal part after removing the inedible parts, which is filled into a packaging container with broth¹ and heated and/or sterilized while maintaining its whole chicken form. This proposed regional standard applies to relevant products that are distributed commercially.

The purpose of this proposal is to develop a regional standard that reflects information about hygienically safe and nutritionally excellent *Samgyetang* in accordance with the objective of Codex Alimentarius Commission to protect consumers' health and ensure fair trade practices.

2. Its relevance and timeliness

Unlike other general forms of chicken cuisine made with chicken and vegetables, *Samgyetang* is a processed food individually packed into a retort pouch or can after the manufacturing process. In addition, it is a product that contains high-quality protein and ingredients helpful for fatigue recovery and health improvement, and is mainly produced and consumed in the Asian region.

This product may meet the increased demand for instant foods among consumers resulting from their simplified dietary lifestyle. Packaged in a retort pouch or a can for distribution, *Samgyetang* has ample potential as a product that secures safety against microbial hazard.

Samgyetang is traded internationally, but the absence of relevant criteria and standard including an accurate name and definition is working as a barrier to international trade. For example, concerns are rising over disorder in the market economy due to the circulation of imitated or low quality products that do not use essential ingredients such as chicken and ginseng.

Moreover, despite the fact that *Samgyetang* is a heated and/or sterilized processed food, it is often treated as raw meat which entails import restrictions.

Therefore, it is necessary to establish a regional standard for *Samgyetang* to ensure its quality and prevent confusion or misunderstanding that may arise among consumers.

3. Main aspects to be covered

The main aspects of the product covered in the proposed regional standard are quality and safety requirements aimed for the protection of consumers' health and promotion of fair trade. Hence, the proposed standard shall deal with items including product definition, essential components and quality factors, food additives, contaminants, hygiene, weights and measures, and labeling, along with method of analysis and sampling.

4. An assessment against the Criteria for the Establishment of Work Priorities

General criterion

The new draft regional standard will meet the criteria by providing the following contents.

- Facilitating consumer protection and preventing fraudulent practices.
- Providing quality assurance of the product to meet consumer needs and the minimum requirements of food safety.

Criteria applied to the commodities

(a) Volume of production and consumption in individual countries and volume and pattern of trade between countries

In the case of *Samgyetang*, trade is limited according to quarantine agreement of animal products between trading countries and the exact scale of its trade is hard to figure out since the sub-codes of HS-CODE differ by country. Nonetheless, *Samgyetang* is mainly produced and consumed in countries such as Korea, China,

¹ A clear liquid obtained from boiling chicken and/or its edible parts as main ingredients.

Japan, the US, Australia, etc. Korea, for example, mainly exports *Samgyetang* to Asian countries and regions, including Japan, Taiwan, and Hong Kong.

According to data from Korea Agro-Fisheries & Food Trade Information (Table1 and 2), the volume and value of *Samgyetang* exports steadily increased between 2009 and 2011.

When examined closely, export volume in 2011 was about 2,888 tons, which is more than twice the volume of 1,387 tons in 2009. Export value also increased approximately 2.4 times from 6,144,000 USD in 2009 to 14,656,000 USD in 2011.

Thus, it is expected that the trade volume of *Samgyetang*, which is produced in the form of convenience food, will increase all the more.

Table1. Korea's export volume of *Samgyetang* by country (region) (ton)

Country(Region)	Export volume			
	2009	2010	2011	2012
Total	1,367.3	1,857.8	2,887.9	2,508.4
Japan	841.1	1,333.6	2,272.1	1,984.4
(Taiwan)	396.7	394	415.4	293
(Hong Kong)	107.8	93.2	137.9	156.7
Singapore	9	8.1	11	32.5
Australia	9.	11.4	30.5	17.2
Philippines	-	3.9	5.5	4.5
New Zealand	-	1.8	-	1.1
Malaysia	0.5	2	0.3	8.8
Cambodia	-	-	0.3	0.2
(Macao)	1.5	1.8	1.5	3.5
China	0	-	-	-
Mongolia	-	-	1	2.2
Vietnam	-	6.9	10.8	2.6
Kyrgyzstan	-	-	-	1.8
Kazakhstan	-	-	0	-
Austria	-	-	1	-
United Arab Emirates	-	-	-	0
Thailand	0.4	1	0.5	-
Laos	-	-	-	-
United States	0.8	0.1	-	-
Ireland	-	-	0	-

* Volume indicated as 0 in the table signifies less than 0.1 ton.

Source: Korea Agro-Fisheries & Food Trade Information (2013)

Table2. Korea's export value of *Samgyetang* by country (region) (1,000 USD)

Country(Region)	Export value			
	2009	2010	2011	2012
Total	6,143.7	8,683.7	14,656.2	12,601.5
Japan	4,190.8	6,820.4	12,236.9	10,479.7
(Taiwan)	1,433.7	1,373.2	1,664.8	1,200.9
(Hong Kong)	364.8	311.3	482.7	581.1
Singapore	51.5	43.6	58.6	160.2
Australia	65.3	50.1	114.9	80.9
Philippines	-	17.4	25.6	21.9
New Zealand	-	7.3	-	5.2
Malaysia	2.4	12.3	2.3	27.5

Cambodia	-	-	2.0	1.3
(Macao)	4.6	6.0	5.6	11.9
China	0.1	-	-	-
Mongolia	-	-	3.0	8.6
Vietnam	-	37.7	50.8	15.5
Kyrgyzstan	-	-	-	6.6
Kazakhstan	-	-	0.3	-
Austria	-	-	4.9	-
United Arab Emirates	-	-	-	0.1
Thailand	1.9	3.2	3.2	-
Laos	-	-	-	0.1
United States	28.7	1.1	0.4	-
Ireland	-	-	0.2	-

Source: Korea Agro-Fisheries & Food Trade Information (2013)

(b) Diversification of national legislation and apparent resultant or potential impediments to international trade

Samgyetang is traded internationally, but the absence of relevant criteria and standard including an accurate name and definition is working as a barrier to regional trade.

In addition, although *Samgyetang* is a processed food made with chicken and ginseng as the main ingredients, imitated products using only additives without chicken and/or ginseng to produce similar taste are being distributed. These imitated products cause consumers to lose trust in *Samgyetang* products and lead manufacturers to produce cheap and low-quality products. Such a situation is a great concern in the market economy.

In trading animal products, quarantine agreement on animal products between trading countries has to be preceded. Despite the fact that *Samgyetang* is a heated and/or sterilized processed food, the product is often treated as a raw meat, generating import restrictions.

(c) International or regional market potential

Chicken, one of the main ingredients of *Samgyetang*, provides high quality protein. Other ingredients in *Samgyetang*, such as ginseng, jujube, and garlic are helpful for fatigue recovery and health improvement. *Samgyetang*, which is recognized as a traditional health promoting food, is distributed mainly in the Asian region.

There is a variety of food products worldwide that are made of chicken and vegetables, but *Samgyetang* is the only processed food produced as a health promoting food which includes chicken and ginseng.

Also, since *Samgyetang* can be served as a substitute meal, it is an ideal processed food that will meet the increased demand for convenience food among consumers resulting from their simplified dietary lifestyle. Moreover, packaged in a retort pouch or a can for distribution, which ensures microbiological safety, *Samgyetang* is a promising product that has ample market potentials.

(d) Amenability of the commodity to standardization

Main quality factors of *Samgyetang* including total solid, ginseng, and crude fat contents that directly influence the quality of the product correspond with the scope of product standardization. *Samgyetang* is also applicable for establishing microbiological standards since it is a processed food packaged in a retort pouch or a can.

(e) Coverage of the main consumer protection and trade issues by existing or proposed general standards

There are no existing standards for *Samgyetang* products. This new work will reinforce consumer protection and promote regional trade through the establishment of regionally approved quality standard.

(f) Number of commodities which would need separate standards indicating whether raw, semi-processed or processed

The proposed regional standard will be for *Samgyetang*. A single standard may be established since *Samgyetang* is a singular processed food.

(g) Work already undertaken by other international organizations in this field and/or suggested by the relevant international intergovernmental body(ies)

There is no work suggested or undertaken by other international organizations in this field.

5. Relevance to the CODEX strategic objectives

This proposal meets Objective 1.1 (Establish new and review existing Codex standards, based on priorities of the CAC) of Strategic Goal 1 (Establish international food standards that address current and emerging food issues) under the Strategic Plan of the Codex Alimentarius Commission for 2014-2019.

6. Information on the relation between the proposal and other CODEX documents

Standard for the proposed product is not available in Codex documents. However, poultry meat is covered in the *Code of Hygienic Practice for Meat* (CAC/RCP 58-2005). This document will be consulted when raw meat (chicken) is discussed in developing the proposed regional standard for *Samgyetang*.

7. Identification of any requirement for and availability of expert scientific advice

Provision of scientific advice from experts is not foreseen in the present proposal.

8. Identification of any need for technical input to the standard from external bodies so that this can be planned for

Not applicable.

9. The proposed time-line for completion of the new work

Date	Advance and procedures
Nov 2014	Consideration of the proposal by CCASIA
Jul 2015	Critical review by CCEXEC and approval by the Commission
Jul 2015~Apr 2016	Circulation of the Proposed Draft Regional Standard for comments
Nov 2016	Consideration of the Proposed draft Regional Standard by CCASIA
Jul 2017	Adoption by the Commission as a Draft Regional Standard
Jul 2017~Apr 2018	Circulation for comments on the Draft Regional Standard
Nov 2018	Consideration of the Draft Regional Standard by CCASIA
Jul 2019	Final Adoption by the Commission as a Codex Regional Standard