

CODEX ALIMENTARIUS COMMISSION



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World Health
Organization

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Agenda Item 6

ASIA19/CRD 3

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

Nineteenth Session

Tokyo, Japan, 3 – 7 November 2014

REPORT OF THE PHYSICAL WORKING GROUP ON THE PROPOSED DRAFT REGIONAL STANDARD FOR NON-FERMENTED SOYBEAN PRODUCTS

Tokyo, 1 November 2014

BACKGROUND

1. The physical working group (pWG) was held on Saturday, November 1, 2014, immediately prior to the 19th session of the CCASIA. Ten member countries and two international nongovernmental organizations participated in the physical working group. A complete list of participants can be found in Appendix II. China chaired the pWG and served as rapporteur.

DISCUSSION

2. The pWG considered the proposed draft standard section by section and made the following comments and changes.

Section 2.2 Classification

Section 2.2.1. Soybean Beverages and Related Products

3. The Codex Secretariat recalled that the 41st Session of CCFL provided recommendations that section 2.2 of the proposed draft standard needed further consideration in the CCASIA taking into account the relevant provisions in the *General Standard on the Use of Dairy Terms* (GSDUT) (CODEX STAN 206-1999) and relevant discussions in other Codex committees such as CCFA and CCMMP.

4. A number of Delegations reiterated the concern about the use of the term of “milk” for these products.

5. Others were of the opinion that the term of “soybean milk” or similar terms were well recognized by consumers in their countries.

6. The pWG agreed to change the term of “soybean milk and related products” in section 2.2.1 into “soybean beverages and related products” and to add a footnote to soybean beverages to indicate that in number of countries, these soybean beverages are referred to as soybean milk.

7. The pWG agreed to change in section 2.2.1.1 “soybean milk” into “plain soybean beverage”.

8. Consequential changes were made in the draft standard accordingly.

Section 2.2.2 Soybean Curd and Related Products

9. The pWG agreed to change “semi-finished soybean milk” into “soybean liquid” to better differentiate these products from those defined in section 2.2.1.1 “plain soybean beverage”.

Section 2.2.3 Compressed Soybean Curd

10. The pWG agreed to keep compressed soybean curd as section 2.2.3 and to retain the definition prepared by CCASIA18 (as in Appendix III of REP13/CCASIA).

Section 2.2.4 Dehydrated Soybean Curd Film

11. The pWG agreed to change “dehydrated soybean milk film” into “dehydrated soybean curd film”.

Section 4 Food Additives

Section 4.1 General requirements

12. The pWG did not support a proposal to use colours in Semisolid soybean curd, Soybean curd, Compressed soybean curd and Dehydrated soybean curd film and to not allow the use of preservatives in Compressed soybean curd and Dehydrated soybean curd film due to the lack of a technological justification. The pWG agreed to amend Table 2 as it is shown in Appendix I.

13. The pWG agreed to delete this paragraph under Table 2 of the proposed draft and to insert relevant wording regarding GSFA Table 3 provisions in various parts of Section 4.2 as appropriate.

Section 4.2 Specific food additive provisions

14. One section was added for “plain soybean beverage” to make more explicit that no food additive were permitted in these products.

Section 4.2.2 Composite/flavoured Soybean beverages and Soybean-based Beverages

15. The pWG deleted “preservatives” in the first paragraph for consistency with Table 2.

16. The pWG removed all provisions related to: (i) food additives which had not been evaluated and assigned an ADI by JECFA; and (ii) substances that were not categorized as food additives.

17. The pWG agreed to change the MLs for carotenoids (INS 160a(i), (iii), e ,f) to 500 mg/kg and diacetyltartaric and fatty acid esters glycerol (INS 472e) to 2000 mg/kg.

Section 4.3 Processing aids

18. The pWG agreed to add one paragraph making reference to the Guidelines on substances used as processing aids (CAC/GL 75-2010).

Section 7 Weights and Measures

19. The pWG agreed that Thailand and the Codex Secretariat prepare a proposal for this for consideration at the plenary.

Section 8 Labelling

20. The pWG agreed to revise the section as proposed by CCFL41.

Section 8.1 The name of the product

21. The pWG agreed to keep the section in square brackets for further discussion at the plenary.

Section 9 Methods of Analysis and Sampling

22. The pWG agreed to revise the section as proposed by CCMAS34.

23. The pWG agreed to retain the nitrogen conversion factor of 5.71 on the basis of the explanation provided by Indonesia in CRD14.

RECOMMENDATION

24. The pWG recommended the plenary consider the revised draft Standard as presented in Appendix I of this report.

25. Due to time constraint, the pWG couldn't finalize the whole document and agreed that the Plenary would consider: (i) section 7 “weight and measures” on the basis of a proposal by Thailand; and (ii) section 8.1 “Name of the product” .

Draft Regional Standard for Non-Fermented Soybean Products (N06-2005)
(Step 6)

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) (e.g. soybean flour, soybean concentrates, soybean isolates or defatted soya) and water which are produced without fermentation process. The products should be processed, 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 beverages¹ and Related Products

2.2.1.1. Plain soybean milk beverage

Plain soybean milk beverage 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 beverages

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

2.2.1.3. Soybean-based beverages

Soybean-based beverages ~~is~~ are the milky liquid products prepared by adding optional ingredients to soybean milk beverages, with lower protein content than composite/flavoured soybean milk beverages (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~~ liquid.

2.2.2.2. Soybean curd

Soybean curd is the solid product with higher water content, and is made from ~~semi-finished~~ soybean milk liquid and coagulated by adding coagulant.

2.2.3 Compressed Soybean Curd

~~[Compressed soybean curd is made from semi-finished soybean milk and coagulated by adding coagulant, then broken, squeezed and moulded. Mostly the product is the coagulum produced by cooking, flavoring and other processes.]~~

[Compressed soybean curd is partially dehydrated soybean curd, of which the water content is much lower than Soybean curd and has a chewy texture.]

2.2.4. Dehydrated Soybean Milk Curd Film

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

¹ In number of countries, these products are referred to as soybean milk.

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) sugars
- c) salts
- d) spices, seasoning and condiments
- e) other ingredients as appropriate

3.3. Quality Criteria

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

3.4. Component Requirement

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

Table 1

Type		Moisture (g/100g)	Protein (g/100g)
Soybean milk beverages and related products (2.2.1)	Plain soybean milk beverage (2.2.1.1)	-	≥ 2.0
	Composite/flavoured soybean milk beverages (2.2.1.2)	-	≥ 2.0
	Soybean-based beverages (2.2.1.3)	-	≥ 0.8 but < 2.0
Soybean curd and related product (2.2.2)	Semisolid soybean curd (2.2.2.1)	> 92.0	≥ 2.5
	Soybean curd (2.2.2.2)	≤ 92.0	≥ 3.5
Compressed soybean curd (2.2.3)		≤ 75.0	≥ 13.0
Dehydrated Soybean milk-curd film (2.2.4)		≤ 20.0	≥ 30.0

3.5. Classification of “Defectives”

Any products in minimal package that fail to meet the quality requirements, set out in Section 3.3, shall be considered a “defective”.

3.6. Lot Acceptance

A lot can be considered as meeting the applicable quality requirements referred to in Section 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. General Requirements

Only those additive functional classes indicated as technologically justified in Table 2 may be used for the products categories specified. Within each additive class, and where permitted according to the table, only those food additives listed may be used and only within the functions and limits specified.

In accordance with Section 4.1 of the Preamble to the *General Standard for Food Additives* (CODEX STAN 192-1995), additional additives may be present in non-fermented soybean products as a result of carry-over from soybean ingredients.

Table 2

Food additive/functional class	Soybean milk beverages and related products (2.2.1)			Soybean curd and related products (2.2.2)		Compressed soybean curd (2.2.3)	Dehydrated soybean milk curd film (2.2.4)
	Plain Soybean milk beverage (2.2.1.1)	Composite/flavoured soybean milk beverages (2.2.1.2)	Soybean-based beverage (2.2.1.3)	Semisolid soybean curd (2.2.2.1)	Soybean curd (2.2.2.2)		
Acidity regulators	-	X	X	X	X	X	-
Antioxidants	-	X	X	-	-	-	-
Colours	-	X	X	-	-	-	-
Emulsifiers	-	X	X	-	-	-	-
Firming Agents	-	-	-	X	X	X	-
Flavour enhancer	-	X	X	-	-	-	-
Preservatives	-	-	-	-	-	X	X
Stabilizers	-	X	X	-	X	-	-
Sweeteners	-	X	X	-	-	-	-

X= The use of food additives belonging to the functional class is technologically justified.

-= The use of food additives belonging to the functional class is not technologically justified.

~~Acidity regulators, antioxidants, colours, emulsifiers, firming agents, flavour enhancers, preservatives, stabilizers and sweeteners listed in Table 3 of the General Standard for Food Additives (CODEX STAN 192-1995) are acceptable for use in non-fermented soybean products categories as specified in the table above Table 2.~~

4.2. Specific Food Additive Provisions

4.2.1 Plain Soybean Beverage

None permitted.

4.2.2 Composite/flavoured Soybean Milk Beverages and Soybean-based Beverages

Acidity regulators, antioxidants, colours, emulsifiers, flavour enhancer, ~~preservatives~~, stabilizers and sweeteners used in accordance with Tables 1, Table 2 and Table 3 of the General Standard for Food Additives (CODEX STAN 192-1995) in Food Category 06.8.1 are acceptable for use in this product feeds confirming to this standard. In addition, the following food additives may be used.

Table 3

INS No.	Name of Food Additives	Maximum Level
Antioxidant		
304	Ascorbyl palmitate	500 mg/kg
307a,b,c	Tocopherols	20000 mg/kg, singly or in combination
Colour		
100(i)	Curcumin	1 mg/kg
100(ii)	Turmeric	2000 mg/kg
102	Tartrazine	300 mg/kg
110	Sunset yellow FCF	300 mg/kg
132	Indigotine	150 mg/kg
133	Brilliant blue FCF	100 mg/kg
141(i),(ii)	Chlorophylls and chlorophyllins, copper complexes	30 mg/kg, as copper
150b	Caramel II-sulfite caramel	20000 mg/kg
150d	Caramel IV-sulfite ammonia caramel	20000 mg/kg
160a(i),a(iii),e,f	Carotenoids	500 2000 mg/kg

INS No.	Name of Food Additives	Maximum Level
160a(ii)	Cartenes, beta-, vegetable	2000 mg/kg
160b(i)	Annatto extracts, bixin based	5 mg/kg as bixin with maximum 28% of norbixin
160b(ii)	Annatto extracts, norbixin based	100 mg/kg as norbixin
163	Anthocyanins	100 mg/kg as anthocyanin
Emulsifier		
432-436	Polysorbates	2000 mg/kg
472e	Diacetyltartaric and fatty acid esters glycerol	2000 mg/kg
473	Sucrose esters of fatty acids	20000 mg/kg, singly or in combination
473a	Sucrose oligoesters, type I and type II	
474	Sucroglycerides	
475	Polyglycerol esters of fatty acids	20000 mg/kg
491-495	Sorbitan esters of fatty acids	20000 mg/kg
Stabilizer		
405	Propylene glycol alginate	10000 mg/kg
Sweetener		
950	Acesulfame potassium	500 mg/kg
951	Aspartame	1300 mg/kg
-	Trehalose	500 mg/kg
Flavour enhancer		
508	Potassium chloride	1000 mg/kg
640	Glycine	1000 mg/kg

4.2.3 Soybean Curd

Acidity regulator, firming agent and stabilizers used in accordance with Tables 1, Table 2 and Table 3 of the General Standard for Food Additives (CODEX STAN 192-1995) in Food Category 06.8.3 are acceptable for use in this product ~~foods confirming to this standard.~~

4.2.4 Compressed Soybean Curd

Acidity regulator, firming agents, preservatives, listed in Table 3 of the *General Standard for Food Additives* (CODEX STAN 192-1995) are acceptable for use in this product. In addition, the following food additives may be used.

Table 4

INS No.	Name of Food Additives	Maximum Level
Preservatives		
262ii	Sodium diacetate	1000 mg/kg

4.2.5 Dehydrated Soybean Milk Curd Film

Preservatives listed in Table 3 of the *General Standard for Food Additives* (CODEX STAN 192-1995) are acceptable for use in this product. In addition, the following food additives may be used.

Table 5

INS No.	Name of Food Additives	Maximum Level
Preservatives		
220-225, 227-228, 539	Sulfites	200 mg/kg, calculate by as residual SO ₂

4.3. Processing Aids

Processing aids with antifoaming, controlling acidity for coagulant and for extracting soybean milk beverages and carrier functions can be used in the products covered by this standard.

Processing aid used in products covered by this standard shall comply with the *Guidelines on substances used as processing aids* (CAC/GL 75-2010).

4.4. Flavourings

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

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).

6. HYGIENE

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.

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

7. [WEIGHTS AND MEASURES

Quantity tolerance should be as follows:

Table 3

Nominal quantity of product (Qn) in g or mL	Tolerable deficiency (T) ^a	
	Percent of Qn	g or mL
0~50	9	-
50~100	-	4.5
100~200	4.5	-
200~300	-	9
300~500	3	-
500~1000	-	15
1000~10000	1.5	-
10000~15000	-	150
15000~50000	1	-

^aT values are to be rounded up to the next 1/10 of a g or mL for Qn≤1000g or mL and to the next whole g or mL for Qn>1000g or mL.

(Reference:Quantity of product in prepackages(OIML R 87-2004)]

8. LABELLING

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).

If genetically modified soybean is used in the process, ~~it shall be indicated in the label in accordance with national legislation~~ consideration shall be given to the Compilation of Codex texts relevant to the labelling of foods derived from modern biotechnology (CAC/GL 76-2011).

~~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.~~

8.1. [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. Other names may be used in accordance with the law and custom of the country of retail sale and in the manner not to mislead consumers.]~~

9. METHODS OF ANALYSIS AND SAMPLING

9.1. Methods of Analysis

9.1.1. Determination of Moisture Content

According to AOAC 925.09 or AACCI 44-40.01.

9.1.2. Determination of Protein Content

According to ~~AOAC 955.04D~~ NMKL 6, 2004 or AACCI 46-16.01 or AOAC 988.05 or AOCS Bc 4-91 or AOCS Ba 4d-90, nitrogen factors for non-fermented soybean products are 5.71.

APPENDIX II

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