

CODEX ALIMENTARIUS COMMISSION **E**



**Food and Agriculture
Organization of
the United Nations**



**World Health
Organization**

Viale delle Terme di Caracalla, 00153 Rome, Italy - Tel: (+39) 06 57051 - Fax: (+39) 06 5705 4593 - E-mail: codex@fao.org - www.codexalimentarius.org

**REP15/ASIA
November 2014**

**JOINT FAO/WHO FOOD STANDARDS PROGRAMME
CODEX ALIMENTARIUS COMMISSION
Thirty-eighth Session
CICG, Geneva, Switzerland
*6 – 11 July 2015***

**REPORT OF THE NINETEENTH SESSION OF THE FAO/WHO COORDINATING COMMITTEE FOR ASIA
Tokyo, Japan
3 – 7 November 2014**

NOTE: This report includes Circular Letter CL 2014/31-ASIA.

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CL 2014/31-ASIA
November 2014

To: Codex Contact Points
Interested International Organisations

From: Secretariat,
Codex Alimentarius Commission,
Joint FAO/WHO Food Standards Programme,
E-mail: codex@fao.org,
Viale delle Terme di Caracalla,
00153 Rome, Italy

Subject: DISTRIBUTION OF THE REPORT OF THE 19TH SESSION OF THE FAO/WHO COORDINATING COMMITTEE FOR ASIA (REP15/ASIA)

The Report of the 19th Session of the FAO/WHO Coordinating Committee for Asia is attached. It will be considered by the 38th Session of the Codex Alimentarius Commission (Geneva, Switzerland, 6-11 July 2015).

MATTERS FOR ADOPTION BY THE 38TH SESSION OF THE CODEX ALIMENTARIUS COMMISSION

DRAFT STANDARDS AND RELATED TEXTS AT STEP 8 OF THE PROCEDURE

1. **Draft Regional Standard for Non-Fermented Soybean Products** (para. 44, Appendix IV)

OTHER ITEMS FOR ADOPTION

2. **Amendments to the Regional Standard for Tempe** (para. 8, Appendix II)

Governments and international organisations wishing to submit comments on the above documents should do so in writing, in conformity with the *Procedure for the Elaboration of Codex Standards and Related Texts* (Part 3 – Uniform Procedure for the Elaboration of Codex Standards and Related Texts, Procedural Manual of the Codex Alimentarius Commission), **by e-mail (codex@fao.org) before 28 February 2015.**

TABLE OF CONTENTS

Summary and Conclusions	page ii
Report of the Nineteenth Session of the FAO/WHO Coordinating Committee for Asia	page 1
Summary Status of Work	page 16

Paragraphs

Introduction	1
Opening of the Session	2 - 3
Adoption of the Agenda (Agenda Item 1)	4 - 5
Matters Arising from the Codex Alimentarius Commission and other Codex Committees (Agenda Item 2)	6 - 10
FAO/WHO Activities relevant to the region, identifying priorities and capacity development needs (Agenda Item 3)	11 - 21
Revitalisation of FAO/WHO Coordinating Committees - proposals on strengthening the role and platform of RCCs (Agenda Item 4)	22 - 35
National food control systems, consumer participation in food standards setting and the use of Codex standards at the national level (Agenda Item 5)	36 - 37
Draft Regional Standard for Non-Fermented Soybean Products (Agenda Item 6)	38 - 44
Proposed Draft Regional Standard for Laver Products (Agenda Item 7a)	45 - 60
Proposed Draft Code of Hygienic Practice for the Street-Vended Foods (Agenda Item 7b)	61 - 68
Status of implementation of the Strategic Plan for the CCASIA 2010-2014 (Agenda Item 8a)	69 - 71
Draft Strategic Plan for the CCASIA 2015-2020 (Agenda Item 8b)	72 - 78
Discussion Paper on Edible Crickets and Their Products (Agenda Item 9)	79 - 84
Codex issues relevant to the region (Agenda Item 10)	85 - 101
Nomination of the Coordinator (Agenda Item 11)	102 - 103
Other Business (Agenda Item 12)	104 - 124
Date and Place of Next Session (Agenda Item 13)	125

Appendices

Appendix I	List of Participants	page 17
Appendix II	Amendments to sections 4 “Food Additives” and 8 “Methods of Analysis and Sampling” of the <i>Regional Standard for Tempe</i>	page 26
Appendix III	Responses of CCASIA19 to the Strategic Plan Implementation	page 27
Appendix IV	Draft Regional Standard for Non-Fermented Soybean Products	page 31
Appendix V	List of Activities of Interest to CCASIA.....	page 38

SUMMARY AND CONCLUSIONS

The Nineteenth Session of the FAO/WHO Coordinating Committee for Asia (CCASIA19) reached the following conclusions:

Matters for adoption by CAC38

Draft Regional Standards for adoption at Step 8 of the Procedure

- The draft Regional Standard for Non-Fermented Soybean Products (para. 44, Appendix IV).

Other texts for adoption

- Amendments to the *Regional Standard for Tempe* (specific provisions for Food Additives, Methods of Analysis and Sampling) (para. 8, Appendix II).

Matters for consideration by CAC38

- Provided replies regarding the status of implementation of selected activities of the Codex Strategic Plan 2014-2019 relevant to its work (para. 10 and Appendix III);
- Agreed on the need for revitalisation of RCCs and made comments on several proposals (para. 34);
- Returned the proposed draft Regional Standard for Laver Products and the proposed draft Regional Code of Hygienic Practice for the Street-Vended Foods to Step 2/3 (paras 60 and 68);
- Agreed to discontinue work on development of the Strategic Plan for CCASIA 2015-2020, and to replace it with the List of Activities of Interest to CCASIA (para. 78 and Appendix V);
- Unanimously agreed to recommend that India be appointed as Coordinator for ASIA (para. 102).

Matters referred to other Committee

Agreed:

- To inform CCMAS regarding the decision to retain the conversion factor of 5.71 for the determination of protein content in Tempe (para. 8);
- To forward food additives and labelling provisions of the draft Regional Standard for Non-Fermented Soybean Products to CCFA and CCFL for endorsement (para. 44, Appendix IV).

Other matters for information

Agreed:

- To discontinue consideration of discussion papers on Edible Crickets and their Products and on new work on *Samgyetang* (paras 83 and 114);
- To request interested countries to send the information on food contact/packaging materials to FAO in support to their ongoing work and, if still interested, to prepare a discussion paper on the issue for consideration at the next CCASIA session (para. 93);
- To encourage interested members to propose new work on guidance on health claims for food supplements and revision of *Guidelines for Vitamin and Mineral Food Supplements* (CAC/GL 55-2005) to relevant Committees and, if still relevant, prepare a discussion paper on this subject, for consideration at the next Session of CCASIA (para. 98);
- That a revised discussion paper on the development of a regional standard for *Makgeolli* addressing the two questions raised by the Representative of WHO and providing information on the production and trade of similar products in the region would be a good basis for CCASIA to start consideration on new work on this commodity (para. 110); and
- That a revised discussion paper on the development of a regional standard for *Natto* should provide information on: (i) similar products in the region; (ii) possibility to revise existing standards to include *Natto*; and (iii) Justification for the development of the standard (why is necessary and which issues is intended to addressed) (para. 118);
- To recommend interested members to propose work on dried longan within the framework of the CCPFV EWG on dry and dried produce and, in case there is no support in CCPFV, to prepare a discussion paper and project document for consideration at the next Session (para 122).

INTRODUCTION

1. The FAO/WHO Coordinating Committee for Asia (CCASIA) held its 19th Session in Tokyo, from 3 to 7 November 2014 at the kind invitation of the Government of Japan. Mr Pisan Pongsapitch, Deputy Secretary-General of the National Bureau of Agricultural Commodity and Food Standards of Thailand, chaired the Session and Dr Yayoi Tsujiyama, Director for International Affairs, Food Safety and Consumer Policy Division, Food Safety and Consumer Affairs Bureau, Ministry of Agriculture, Forestry and Fisheries of Japan, served as Co-Chair. The Session was attended by delegates from 21 Member countries, 4 Members outside the Region, 6 international organizations and Representatives of FAO and WHO. A complete list of participants, including the Secretariats, is given in Appendix I to this report.

OPENING OF THE SESSION¹

2. Mr Tomohiro Bessho, Director-General for Technical Affairs, Ministry of Agriculture, Forestry and Fisheries of Japan, opened the Session. In his opening remark Mr Bessho extended his warmest welcome to all the participants from Asian region and other countries and underscored the importance of the mandate of Codex to protect the health of consumers and ensure fair practice in food trade. Mr Bessho expressed his gratitude to the coordinator Thailand and other countries for their supports to Dr Yayoi Tsujiyama's election as Vice-Chair of the Codex Alimentarius Commission.
3. Ms Awilo Pernet Ochieng, Chairperson of the Codex Alimentarius Commission, Ms Shashi Sareen, Senior Food and Nutrition Officer, FAO Sub-Regional Office for the Asia and Pacific, and Dr Kazuaki Miyagishima, Director Food Safety and Zoonoses, WHO, also addressed the delegates. Opening remark and other speeches are presented in [CRD5](#).

ADOPTION OF THE AGENDA (Agenda Item 1)²

4. The Coordinating Committee adopted the Provisional Agenda as its Agenda for the Session and agreed to consider under:

Agenda Item 10

- Guidance on Criteria for Using Paper / Flexible Packaging for Small Medium Food Enterprises, proposed by Indonesia

Agenda Item 12

- Discussion paper on Development of a Regional Standard for *Makgeolli*, proposed by Republic of Korea ([CRD1](#))
- Discussion Paper on Development of a Regional Standard for *Samgyetang* proposed by Republic of Korea ([CRD2](#))
- Discussion Paper on Development of a Regional Standard for *Natto*, proposed by Japan ([CRD 10](#))
- Discussion Paper on Development of a Regional Standard for Dried Longan, proposed by Thailand ([CRD11](#))
- Information on the candidature of Indonesia as Member of CCEXEC for the Asia Region
- Updated information on the control of radionuclides in foods in Japan.

5. The Coordinating Committee agreed to establish an in-session Working Group on the Proposed Draft Regional Standard for Laver Products (Agenda Item 7a), chaired by the Republic of Korea and Japan, to revise the proposed draft (Section 2).

MATTERS ARISING FROM THE CODEX ALIMENTARIUS COMMISSION (CAC) AND OTHER CODEX COMMITTEES (Agenda Item 2)³

6. The Coordinating Committee noted several matters arising from the CAC36 and CAC37 and other committees and that matters related to the draft Regional Standard for Non-fermented Soybean Products would be considered under Agenda Item 6.

¹ [CRD5](#) (Opening remark and other speeches).

² [CX/ASIA 14/19/1 Rev.1](#).

³ [CX/ASIA 14/19/2](#); [CRD6](#) (Monitoring of Codex Strategic Plan) and [CRD14](#) (Comments of Indonesia).

Regional Standard for Tempe

7. The Coordinating Committee noted recommendations of the 34th Session of the Committee on Methods of Analysis and Sampling (CCMAS) and of the 45th Session of the Committee on Food Additives (CCFA) and agreed to:
 - Replace the method of analysis for lipid content with ISO 1211/IDF 1:2010;
 - Retain the conversion factor of 5.71 for the determination of protein content noting that scientific literature (e.g. Food energy – methods of analysis and conversion factors. Report of a technical workshop Rome, 3–6 December 2002. FAO, 2003. Comprehensive review of scientific literature pertaining to nitrogen protein conversion factor) indicated that this factor was appropriate for soybean, which is the main ingredient of tempe; and
 - Include a reference to the *Guidelines on Substances Used as Processing Aids* (CAC/GL 75 – 2010).

Conclusion

8. The Coordinating Committee agreed to forward the amendments to the Regional Standard for Tempe to CAC38 for adoption (Appendix II) and to inform CCMAS regarding its decision on the conversion factor for the determination of protein content in Tempe.

Monitoring of Codex Strategic Plan 2014 – 2020

9. The Coordinating Committee noted that the Strategic Plan 2014 – 2019 had been adopted by CAC36 and that a template for monitoring the implementation of selected activities relevant to all committee had been prepared by the Codex Secretariat ([CRD6](#)).
10. The replies of the Coordinating Committee are presented in Appendix III for consideration by CCEXEC70 and CAC38.

FAO/WHO ACTIVITIES RELEVANT TO THE REGION, IDENTIFYING PRIORITIES AND CAPACITY DEVELOPMENT NEEDS (Agenda Item 3)⁴

11. The Representative of FAO provided an overview of FAO activities in the region on capacity building, challenges and priorities. In particular, some activities focusing on risk-based preventive approaches, which have led to the development of “Regional guidance on hygiene and safety in food retail” and “Regional guidance on criteria for GMP/HACCP” were highlighted. She also highlighted the Good Agriculture Practice Scheme for horticulture sector developed for SAARC countries covering GAP standards and certification criteria based on international norms and support being provided to four countries in its implementation.
12. The Representative of FAO highlighted that priorities in the Region in area of food security including food safety were basically identified through the FAO Regional Conference for Asia and the Pacific held every two years, the Country Programming Framework developed by FAO and respective countries and various Regional Consultations and Workshops. The Thirty-Second FAO Regional Conference for Asia & the Pacific held in Mongolia in March 2014, requested FAO to assist member countries strengthen food safety programmes, harmonise and improve food standards, and help countries to improve management of food safety risks. Further in the Country Programming Frameworks, many countries had identified food safety as important area.
13. FAO had identified development of a ‘food safety strategy’ as important to identify specific focus of food safety for the region in consultation with agriculture and other related sectors. In proposing work on food safety, FAO will give due consideration to the WHO food safety strategy, the work of CCASIA, and also to other related strategies/ action plans to ensure synergy and alignment. Another priority that required discussion was indicators for food safety and some activities around the same might be useful in the region.
14. The Representative of WHO shared with participants key aspects of the food safety activities of WHO’s Regional Office for the Western Pacific highlighting the implementation of the *Western Pacific Regional Food Safety Strategy 2011-2015*, which was endorsed in 2011 by WHO Regional Committee for the Western Pacific. Two key action areas were: (i) strengthening national food control systems; and (ii) enhancing food safety cooperation among key agencies and partners in the Region.

⁴ [CX/ASIA 14/19/3](#); [CX/ASIA 14/19/3 Add.1](#); [CRD8](#) (Comments of India); [CRD14](#) (Comments of Indonesia); and [CRD28](#) (Summary of the FAO and WHO Technical workshop “food recall/traceability within the risk analysis framework – prevention of food safety emergencies”).).

15. Progress on the status of implementation of the strategy in Member States since its adoption had been measured through the annual IHR core capacity monitoring questionnaire, a survey on the implementation of the *Western Pacific Regional Food Safety Strategy*, various country missions and reports. A progress report on implementing the *Western Pacific Regional Food Safety Strategy 2011-2015* containing the details had been developed.
16. Overall, good progress has been made in almost all WHO's Member States in the Western Pacific Region in developing national food laws, regulations or policies to facilitate food safety control, to establish the necessary infrastructure and to set up mechanisms for collaboration. According to IHR core capacity questionnaire 2013, multisectoral collaboration mechanisms are in place in 85% of 26 countries. At the regional level, the key priorities have focused on strengthening INFOSAN work in Asia and fostering regional partnership through enhancing the Food Safety Cooperation Working Group.
17. However, much more needs to be done in strengthening foodborne disease surveillance and response, and managing food safety events and emergencies. For example, only half of the countries in the region developed and tested their national response plans for food safety events and emergencies. Ensuring an effective regional partnership is an ongoing challenge. Efforts were being made in further implementing the *Western Pacific Regional Food Safety Strategy 2011-2015* and beyond, promoting food safety as an integral part of national and regional health security work, and advocating for stakeholders' collaboration and investment.
18. A number of delegations acknowledged the support provided by FAO/WHO to their countries. Areas highlighted for further support included: assistance in collecting and inputting scientific data and information to the Codex process; capacity building on the use of Codex standards as the basis for the development of national standards; support in ensuring the quality assurance of information.
19. The Administrator of the FAO/WHO Codex Trust Fund called attention to the added value of Codex Trust Fund-supported FAO/WHO capacity development activities aimed at enhancing effective participation in Codex and updated CCASIA member states on the timetable for the final project evaluation and the different ways in which countries may be called upon to contribute. She outlined the current thinking around a 3-pillared approach that would provide for: i) tailored support to individual beneficiary countries to meet their specific needs; ii) support to Codex capacity development for groups of countries in regions/sub-regions to address common needs; iii) possible support to continue to address the need to enhance countries scientific/technical input to Codex. Feedback was requested on whether member states felt that the preliminary ideas were going in the right direction with the right elements that would respond to the future needs of countries in the future. At the occasion of the present CCASIA session, FAO and WHO convened on the 2nd of November 2014 a workshop on "Food Recall/Traceability within the Risk Analysis Framework: Prevention of Food Safety Emergencies" supported by the Codex Trust Fund. A summary report was presented in the [CRD 28](#).
20. In their interventions CCASIA member states supported the 3 pillar approach and the move from wide support to more tailor-made approaches. Pillar 1 would need to have clear criteria for who would be supported and would need clarification on the responsibilities of both beneficiary countries and donors. Pillars 2 and 3 were seen as appropriate as they are in line with the Codex strategic plan and the needs of the region. FAO/WHO training activities supported by the successor initiative could focus on assisting countries to contribute better to Codex activities and the usefulness of tabletop exercises was noted. One delegation called attention to specific suggestions contained in [CRD8](#) for aspects that could be considered for inclusion in the successor initiative.
21. The European Union as an observer organization at CCASIA informed countries on their plans to provide funds to the Codex Trust Fund to support a project on food consumption data in countries of the ASEAN, which are eligible for Codex Trust Fund support. The objective of the project was to increase available data on food consumption in current databases of FAO/WHO by carrying out individual food consumption surveys in a few countries and to harmonize data in a number of other countries where data already exists. One Delegation clarified that the initial work had been initiated in the ASEAN Expert Group on Food Safety. The extension of the project to other countries in the Codex Asian region if funding could be found was also discussed and generally considered to be feasible.

REVITALISATION OF FAO/WHO COORDINATING COMMITTEES - PROPOSALS ON STRENGTHENING THE ROLE AND PLATFORM OF RCCs (Agenda Item 4)⁵

22. The Codex Secretariat introduced [CX/ASIA 14/19/4](#) and explained that the document had been prepared for all six FAO/WHO Coordinating Committees (RCCs) to stimulate discussion on how RCCs could be revitalized to contribute more effectively to Codex, food safety and quality needs of countries, and the related work of FAO and WHO, including capacity development.
23. The Representative of WHO highlighted that RCCs played an important role in supporting global standard developments, offered a platform to discuss issues of common interest to region and provided direction to Codex work. He observed that since their inception, RCCs were gradually evolving from a body to set regional standards towards a strategic policy forum. Given that FAO and WHO could not convene global or regional food safety conferences any more as they did in 1990s, RCCs could serve countries as a unique biennial venue to discuss food safety and quality issues and exchange information. The Representative of WHO explained that the four proposals presented in the document were intended to make RCC meetings more dynamic and beneficial to Codex and its membership by providing opportunities to discuss a topic of interest to the region, chosen and also announced in advance as the theme of a keynote speech so as to allow countries to prepare their contribution for a structured and informed discussion; and replacing the compilation of country replies to Circular Letters (CLs) on information of food control systems, consumer involvement and use of Codex standards, with an analytical document produced by the Codex Secretariat and FAO and WHO, based on current data from a living database in which countries could submit or update information as and when they wish.
24. The Representative of FAO highlighted that the proposals were prepared taking into account the request of countries to have a forum to discuss issues of interest and build on the work and experience gained by RCCs. She invited the Coordinating Committee to provide feedback that would be consolidated in a report along with those of the other RCCs.

General Discussion

25. Delegations were in support of the revitalisation of RCCs. Delegations noted that it was the right time to address the issue and to find ways for RCCs to work more effectively to serve their main purpose to ensure that the work of Codex is responsive to the need of the region and to bring together professionals from the region to discuss food quality and safety issues. Delegations highlighted the need for RCCs to identify and put in place mechanisms to facilitate the exchange of information and the generation, collection and submission of scientific data, and to discuss issues of importance to the region.

Specific Discussion

26. Delegations commented on the proposals put forward in the document (Section 3) as follows:
RCCs as improved food safety and quality fora: aligning RCCs (3.1)
27. Delegations supported the proposal of aligning the agenda of the six RCCs as this would contribute to strengthen the RCCs. Delegations noted that the RCCs agenda should not be limited to topics related to food safety and trade facilitation but also include others, such as impact of international trade and food safety on food security and the importance of food safety as an integral part of health security, information on new products being developed, food quality requirements. Noting the dimension (hosting the 60% of the world population) and the diversity of the Asia region, delegations highlighted the need for some flexibility in the agenda items to allow RCCs to address specific regional issues. It was also noted that the subject of the keynote speech should be on specific issues identified by the region, and the need for RCCs to consider Codex work relevant to the region.
Platform for information sharing on food control systems and roles and responsibilities in food safety (3.2)
28. In this connection, on the request of a delegation, the Representative of FAO provided brief information on the Retail network currently under development in the region, which had been initiated subsequent to the Regional Workshop on hygiene and safety in food retail organised in September 2013. The creation of Regional Network was being supported by FAO but the same would be maintained and operated by countries; each country taking it over for a year starting by Singapore, India, Thailand, Philippines and Bangladesh. The network had not yet been launched and important issues faced were the nomination of focal points by countries, receiving information from countries which was still in progress and whether this would be a network open to all or only governments on which there were diverse views.

⁵ [CX/ASIA 14/19/4](#); [CRD7](#) (Draft template to collect information on official Government control for food safety and quality); [CRD8](#) (Comments of India); [CRD8](#) (Comments of India) and [CRD15](#) (Comments of Malaysia).

29. Delegations generally supported the proposal to develop a platform for more effective information sharing on food control systems and responsibilities in food safety to replace the current Circular Letter and highlighted the need to better define the type and purpose of collecting and sharing the information before developing the platform. However, Delegations noted: that it was important to give consideration to some important aspects prior to taking decision namely; type of information; the analysis of the information shared; would be a critical factor to allow for a more informed discussion in RCCs; the operational (e.g. who will manage, who will access) and technical (e.g. type and quality of information and data) sustainability of the platform; purpose of the information; accessibility of network (namely is it open to all, the governments or only to FAO/WHO); opportunity to get inputs from organizations other than member countries; and if countries were ready to share data; consideration should be given to the role and responsibility of the Regional Coordinator in collecting information; mechanisms should be developed for updating and monitoring the information; a uniform template for submission of information would facilitate the submission and analysis of the information.
30. One Observer organization noted that the present mechanism to collect information was designed to gather information from Member Governments and that it might be beneficial to RCCs to have a mechanism whereby both Members and Observers can inform relevant information.
31. The Representative of WHO indicated that in order to meet the needs of countries and the region, and to further discuss the scope and possible mechanisms for future CCASIA sessions, other platforms related to food safety that exist in the Region should be taken into consideration for maximising synergies and avoiding duplication of efforts.

Identification of needs and priorities in regions (persistent and emerging food safety/quality issues) (3.3)

32. Delegations agreed that it was important for RCCs to collect information on needs and priorities of countries. It was noted the document prepared by the Regional Coordinator on Codex issues relevant to the Region (Item 10) provided information on needs and priorities related to Codex that were exchanged only every two years while an online platform would allow to exchange these as well as other information in real time. Delegations noted that needs and priorities might also relate to trade issue, such as compliance and import requirements; that needs and priorities were also being collected through Regional events such as workshops, consultations and meetings organised by FAO and WHO which would continue to be an important mechanism for collecting these information.

Regional strategic planning (3.4)

33. Delegations noting that the global Codex Strategic Plan 2014-2019 was very comprehensive, considered that the regional Strategic Plan for CCASIA would no longer be necessary and that CCASIA could contribute to the goals and activities of the global Strategic Plan. Delegations noted that it would be useful to have only one Strategic Plan as this would avoid duplication and save considerable resources and time; that specific activities of the draft regional Strategic Plan not addressed in the global Strategic Plan could be documented as a list of priority activities or Action Plan without the burden of developing, implementing and monitoring a regional Strategic Plan.

Conclusion

34. The Coordinating Committee:
- Agreed on the need for revitalisation of RCCs to improve their effectiveness in achieving both regional and global goals of Codex, FAO, WHO and countries concerning food safety and food trade and to share information on food safety and quality and scientific data in support of Codex work.
 - Supported the proposal for the alignment of the agenda across the six RCCs while noting the need for some flexibility in deciding on agenda items; highlighted the need for having agenda items with clear scope and purpose; highlighted the need for RCCs to consider issues specific to the region; and suggested to broaden RCCs scope to include topics such as food security, information on new products.
 - Expressed support for developing a uniform platform, which would assist to collect and share information on food control systems more effectively. However, it noted that further reflection was needed on the intended purpose of the platform, the type of information and data to be collected and shared, its sustainability and who would provide information and have access to the platform.
 - Agreed on the importance to collect and exchange information on countries needs and priorities, which could also include food trade issues. It noted that an online platform could be useful to exchange information in real time.
 - Was of the opinion that regional Strategic Plans might not be necessary as RCCs have a role to provide feedback and support to the global Codex Strategic Plan. It noted that a list of priority activities/ Action Plan for CCASIA could be adequate and replace the regional Strategic Plan for CCASIA.

35. The Coordinating Committee noted that the outcome of the discussion of the six RCCs on “Revitalisation” would be presented at the next Session of the Commission.

NATIONAL FOOD CONTROL SYSTEMS AND CONSUMER PARTICIPATION IN FOOD STANDARDS SETTING AND THE USE OF CODEX STANDARDS AT THE NATIONAL LEVEL (Agenda Item 5)⁶

36. Information submitted in response to [CL 2014/21-ASIA](#) indicated that:
- In many countries there had been developments in food control systems, including reorganization of food authority and amendments of legislations and standards.
 - Several mechanisms were being in use in the countries to provide stakeholders with information and to enhance their awareness on the Codex works, e.g. websites, newsletters, workshops and seminars.
 - The majority of countries were using Codex standards as the basis for their national standards and technical regulations.
 - A number of countries were applying risk-based approach to imported foods’ inspection and surveillance programmes for domestic foods.
 - The majority of countries had training courses for food inspectors on how to inspect foods to comply with the country’s requirements.
 - Several meetings and workshops on Codex had been held at regional and national level to raise awareness and encourage stakeholders’ participation in Codex activities.
37. The Representative of FAO highlighted the importance of informing on the development and activities of countries of the region in the area of food control system, consumer participation and use of Codex standards and urged countries to submit and share this information.

DRAFT REGIONAL STANDARD FOR NON-FERMENTED SOYBEAN PRODUCTS (Agenda Item 6)⁷

38. The Delegation of China introduced the report ([CRD3](#)) of the physical Working Group (PWG) and recalled that fundamental aspects of the draft Standard had been solved by CCASIA18 and that some outstanding issues had been considered by the EWG ([CX/ASIA 14/19/6 Add.1](#)). She noted that the PWG had revised the section on labelling based on the recommendations of CCFL41 and had come to a consensus on most of the other parts of the document. However, due to time constraint, the PWG could not finalise discussion on sections 7 “Weights and Measures” and 8.1 “Name of the Products”.

Specific comments

39. The Coordinating Committee considered the revised standard in [CRD3](#) section by section and agreed with most of the proposals made by the PWG. In addition to editorial corrections and consequential changes, the Coordinating Committee noted comments and made the following decisions:
- Noted that a number of PWG decisions had inadvertently not been reflected in [CRD3](#), i.e. opened the brackets to the definition of compressed soybean curd (Section 2.2.3); deletion of food additives not evaluated by JECFA, i.e. turmeric (INS 100) and anthocyanins (INS 16e) (Section 4); and changes to diacetyltartaric and fatty acid esters glycerol (INS 472e) to 2000 mg/kg (Section 4).
 - Added a footnote to Section 2.1 to indicate that processing should be such to reduce/eliminate antinutrient level and spoilage.
 - Replaced the entire Section 7 “Weight and Measures” with the proposal presented in [CRD19](#) noting that not all Codex commodity standards for processed fruits and vegetables have this section; that provisions for weight and measures were generally included only in standards for “canned” (i.e. undergoing canning process) products; that the OIML standard was very detailed and complex and its inclusion of the OIML table would not be in line with CAC recommendation to move to simple and less detailed commodity standards focusing on essential quality provisions to ensure fair trade practices and facilitating acceptance of Codex standards by Governments.

⁶ [CX/ASIA 14/19/5](#) (Replies to [CL 2014/21-ASIA](#) of India, Japan, Republic of Korea and Thailand); [CX/ASIA 14/19/5-Add.1](#) (Indonesia, Mongolia, Philippines and Viet Nam); [CRD21](#) (China); [CRD24](#) (Pakistan); [CRD25](#) (Cambodia); [CRD26](#) (Maldives); [CRD27](#) (Afghanistan).

⁷ [REP13/ASIA](#) App. III; [CX/ASIA 14/19/6](#) (Comments at Step 6 of India, Japan, European Union, Kenya, New Zealand, Switzerland, the United States of America, European Vegetable Protein Federation, International Dairy Federation); [CX/ASIA 14/19/6 Add.1](#); [CRD3](#) (Report of Physical Working Group on the Draft Non-Fermented Soybean Products); [CRD12](#) (Comments of Thailand); [CRD13](#) (Comments of Japan); [CRD14](#) (Comments of Indonesia); [CRD15](#) (Comments of Malaysia); [CRD16](#) (Comments of the Republic of Korea); [CRD17](#) (Comments of China); and [CRD19](#) (Proposal for Section 7 Weights and Measures).

- Agreed to keep unchanged Section 8.1 “Name of the Products” and opened the brackets.
40. The Delegation of Indonesia noting that coloured (yellow) soybean curds were traditionally produced, sold and consumed in Indonesia, proposed to add the use of colours as technologically justified in soybean curds and related products. Indonesia explained that in the past they used colouring substances, such as turmeric and others, as preservatives for these types of products, which had resulted in the production of coloured soybean curds (yellow soybean curds). He explained that currently colours i.e. annatto and curcumin, were used in the production of these traditional products for colouring purpose only.
41. The Coordinating Committee did not support the proposal because the use of colours was not technologically justified in soybean curds and could mislead consumers by masking low quality and adulterated products. It was also noted that “yellow curds” were mainly produced and sold in Indonesia and that as the proposal had been submitted only at this session, it was not possible to accommodate this type of traditional products in the standard.
42. The Delegation of Indonesia expressed reservation with this decision, noting that it could result in unnecessary trade disruptions and economic losses.

Conclusion

43. The Coordinating Committee noted that there were no outstanding issues and, therefore, the draft standard could be advanced for adoption.

Status of the Draft Regional Standard for Non-Fermented Soybean Products (N06-2005)

44. The Coordinating Committee agreed to forward the draft regional Standard to CAC38 for adoption at Step 8 (Appendix IV) and noted that food additives and labelling provisions would be endorsed by CCFA and CCFL, respectively.

PROPOSED DRAFT REGIONAL STANDARD FOR LAVER PRODUCTS (Agenda Item 7a)⁸

45. The Delegation of the Republic of Korea introduced the report of the EWG ([CX/ASIA 14/19/7](#)) and the in-session Working Group (in-session WG) ([CRD22](#)). She explained that the EWG had three rounds of consultation and that all responses received had been thoroughly considered and as much as possible integrated in the renamed proposed Standard for Dried Laver, Roasted Laver and Seasoned Laver Products. The Delegation also explained that the EWG, led by Japan, co-chair of the EWG, had addressed the request of CCASIA18 to consider whether a general reference to the *General Standard for Contaminants and Toxins in Food and Feed* (GSCTFF) was sufficient for Laver Products (Appendix II of [CX/ASIA 14/19/7](#)).
46. With regard to the in-session WG, the Delegation explained that the WG had reviewed Section 2 “Description” and that some more discussion was needed to further advance the document.

Specific comments

47. The Coordinating Committee considered in detail Appendix I of [CX/ASIA 14/19/7](#) (Sections 1 and 3 to 11) and [CRD22](#) (Section 2) and noted comments and made the following decisions.

Name of the Standard

48. The Coordinating Committee agreed to reinstate the original and more concise name of the Standard, i.e. *Regional Standard for Laver Products*; it was noted that Section 1 “Scope” clearly illustrated the types of products covered by the Standard and that a concise name was consistent with that of other standards, which covered different types products (e.g. draft Regional Standard for Non Fermented Soybean Products).

2.1 Product Definition

49. The Coordinating Committee agreed:
- To amend the second sentence to better illustrate the possible types of products that derive by different combinations of processes (“*All products are dried. After drying, products may be roasted, fried, treated with edible oil and/or seasoned.*”); and
 - To consider further a proposal to remove “fried” as encompassed by “treated in edible oil”.

⁸ [CX/ASIA 14/19/7](#); [CX/ASIA 14/19/7 Add.1](#) (Comments of Japan); [CX/ASIA 14/19/7 Add.2](#) (Comments of Thailand); [CRD14](#) (Indonesia); [CRD18](#) (Comments of China); [CRD22](#) (Report of In-session Working Group).

2.2 Product Types

50. The Coordinating Committee noted that the revised Section 2.1 (CRD22) provided information on the different processes; therefore, it was agreed that a Preamble with the process definition was no longer necessary.

2.2.1.1 Dried Laver

51. The Coordinating Committee agreed:

- To retain the original sentence (in CX/ASIA 14/19/7) for consistency with the title of the section and to amend the definition to clarify that all operations take place after harvesting (“*Dried laver is the product of raw laver which is washed, chopped/cut, molded, dehydrated and dried (1st dried products after harvesting)*”); and
- To move the paragraph on the different forms of the product to a new section on product styles (to be developed), which would also address forms of “Other dried laver” (2.2.1.2).

2.2.2 Roasted Laver

52. The Coordinating Committee agreed to change the name of the section to “*Roasted Laver Products*” for consistency with the titles of sections 2.2.1 and 2.2.3 and to change the text of the definition accordingly.

2.2.3.1 Fried Laver Treated with Edible Oil

53. The Coordinating Committee agreed to change the name of the section to “*Seasoned Laver Products Treated with Edible Oil*” and agreed to consider further two options for the process definition: (i) “... *is seasoned and fried, or seasoned, roasted and treated with edible oil, respectively*” and (ii) “... *is seasoned whether or not is roasted, fried, treated with edible oil*”.

Sections 3 “Composition and Quality Factors” and 4 “Food Additives”

54. The Coordinating Committee:

- Agreed to revise the sections taking into account changes in Section 2 “Description”;
- Noted the comment of one delegation that a reference to the *General Standard for Food Additives* (GSFA) was not appropriate as the scope of the food categories of the GSFA (i.e. 04.2.2.2 and 04.2.2.8) encompassed wide ranges of products; and
- Agreed to revise the section on food additive using the same approach used for the Standard for Non Fermented Soybean Products, i.e. to consider: (i) the technological justification; (ii) the food additives provisions in the relevant food category of the GSFA; and (iii) the need for other additional food additives.

Section 5 “Contaminants”

55. The Coordinating Committee agreed with the recommendation of the EWG that the GSCTFF should be at least referred in the Standard and that, based on the results of preliminary exposure assessment, specific ML/GLs or other risk management measures of arsenic, cadmium or lead for laver products would not be necessary. Therefore, it agreed to retain the standardized text for the section.

56. The Coordinating Committee noted that one delegation considered that it was still necessary to establish MLs for heavy metals in laver products as the absence of specific MLs might cause problems in the international trade of these products.

Other sections

57. The Coordinating Committee did not consider the remaining sections due to time constraint.

Conclusion

58. The Coordinating Committee noted that:

- Agreement had been reached to retain the original title “*Regional Standard for Laver Products*”;
- Agreement had been reached on sections 1 “Scope” and 6 “Contaminants” and substantial progress had been made on Section 2 “Description” where only the definition of 2.2.3.1 *Fried Laver Treated with Edible Oil* required some discussion;
- Section 3 “Composition and Quality Factors” and Section 4 “Food Additives” needed to be revised to take into account changes made in Section 2;
- Section 7 “Weight and Measures” needed to be revised taking in consideration the relevant discussion for the draft Standard for Non Fermented Soybean Products (Agenda Item 6); and

- Due to time constraint it had not been possible to consider the full standard at this Session and other sections required some additional work.
59. Therefore, the Coordinating Committee agreed:
- To reconvene the EWG, led by the Republic of Korea and co-chaired by Japan, and working in English only, to redraft the proposed draft Standard taking into account the above discussion and decisions as well as all written comments submitted at the session;
 - To urge Members to actively participate and timely provide of comments to the EWG in order to finalise the standard by the next CCASIA session;
 - To establish a PWG, subject to the agreement with new Coordinator, who will be appointed by CAC38, that would meet immediately before the next session of CCASIA to consider the report of the EWG and comments submitted in order to facilitate the discussion in the Plenary; and
 - To request members to submit occurrence and consumption data to GEMS/Food for more robust exposure assessment of arsenic, cadmium and lead in laver products. It further encouraged countries interested in the development of MLs for heavy metals in laver products to prepare a discussion paper for consideration by the Committee on Contaminants in Foods (CCCF), noting the EWG report contained useful information for the preparation of the paper.

Status of the Proposed Draft Regional Standard for Laver Products (N14-2011)

60. The Coordinating Committee agreed to return the proposed draft Standard to Step 2/3 for redrafting by the abovementioned EWG, circulation for comments at Step 3 and consideration at its next session.

PROPOSED DRAFT REGIONAL CODE OF HYGIENIC PRACTICE FOR STREET-VENDED FOODS (Agenda Item 7b)⁹

61. The Delegation of India introduced [CX/ASIA 14/19/8](#) and recalled that CCASIA18 had agreed to begin new work on the Regional Code of Hygienic Practice for Street-Vended Foods and established an EWG to prepare a draft for circulation for comments at Step 3 and consideration by the CCASIA19.
62. The Coordinating Committee noted that comments submitted emphasized the need to focus on hygienic practices and to delete reference to specific national legislation.
63. Considering that further work was still necessary before considering the document in detail and in view of the length of the document and the limited time available at the present session, the Coordinating Committee decided to have a general discussion on the scope, objective and structure in order to provide guidance for preparing a revised version of the document for consideration at its next session.
64. The Representative of FAO informed the Coordinating Committee of its publication "Guidance on Hygiene and safety in the Food Retail Sector" (RAP Publication 2014/16) and recommended to create synergy between this publication and the code and ensure that both documents are supplementary so that there is no confusion between the two documents.
65. The Coordinating Committee made the following comments:
- The scope of the Code should be clearly defined and concise.
 - The Code should focus on the hygienic practice and other provisions, e.g. for healthy and nutritional foods, quality, animal control, purchase of ingredients, etc. should be included only when necessary and they impact on food hygiene.
 - The Code should provide good practices mainly for street vended operators and provisions intended for other stakeholders (e.g. competent authority and consumers) should be limited and clearly indicate to whom they are addressed.
 - The Code should provide general principles as specific provisions would make its implementation difficult as the street-vended food is regulated in different ways in many countries; a right balance should be found between generalities and specificities.
 - Provisions should be practical, not stringent, easy to implement and should allow adequate flexibility to national authority to respond to its own street vended food sector.
 - The structure of the Code was considered appropriate.

⁹ [CX/ASIA 14/19/8](#); [CX/ASIA 14/19/8 Add.1](#) (Comments of Japan); [CX/ASIA 14/19/8 Add.2](#) (Comments of the Republic of Korea and Thailand) and [CRD15](#) (Comments of Malaysia).

- Section 8 should be flexible and practical and provisions of Section 9 could be moved in other parts of the Code, as appropriate.
- Provisions for equipment and use of water should be more evident in the Code and, if necessary, included in separate sections .

Conclusion

66. The Coordinating Committee agreed to establish an EWG, led by India, and working in English only, to prepare a revised document for consideration at its next session.
67. The Coordinating Committee also agreed to establish a PWG, subject to the agreement with new Coordinator who will be appointed by CAC38, which would meet immediately before its next session to consider the report of the EWG and comments submitted in order to facilitate the discussion in the Plenary.

Status of the Proposed Draft Regional Code of Hygienic Practice for Street-Vended Foods (N05-2013)

68. The Coordinating Committee agreed to return the proposed draft Regional Code of Practice to Step 2/3 for redrafting by the abovementioned EWG, circulation for comments at Step 3 and consideration by the next session of the Coordinating Committee.

STATUS OF IMPLEMENTATION OF THE STRATEGIC PLAN FOR CCASIA 2010-2014 (Agenda Item 8a)¹⁰

69. The Delegation of Japan, as former CCASIA Coordinator, introduced the document and explained that the regional Strategic Plan 2010-2014 had been regularly monitored and areas for further development had been identified and included in the draft new regional Strategic Plan (Agenda Item 8b).
70. The Representative of WHO referring to activity 4.2 “To develop a list of experts and institutions available in the region which can provide the required scientific/technical expertise” explained that the provision of scientific advice to Codex and Members countries was a critical activity of FAO and WHO and, highlighting the shortage of Asian experts, encouraged countries of the region to reply to FAO and WHO call for experts.

Conclusion

71. The Coordinating Committee noted the status of implementation of the Strategic Plan for CCASIA 2010-2014.

DRAFT STRATEGIC PLAN FOR CCASIA 2015-2020 (Agenda Item 8b)¹¹

72. The Delegation of Japan, introduced the report of the PWG on the new regional Strategic Plan for CCASIA ([CRD4](#)) and explained that the PWG had considered the remaining outstanding issues, the comments submitted, the status of implementation of the regional Strategic Plan 2009-2014 and the linkages with the global Strategic Plan 2014-2019.
73. Co-Chair Yayoi Tsujiyama, recalled the discussion on RCCs revitalisation (Agenda Item 4) and the conclusion that regional Strategic Plans might not be necessary as RCCs have a role to provide feedback and support to the global Strategic Plan.
74. The Co-Chair recalled that a lot of efforts had been made by the Coordinator and countries of the region to identify activities of interest. Therefore, she suggested to attach to the report of this session the list of activities identified in the course of drafting regional Strategic Plan to be used by the next Coordinator. She noted that there would not be any obligation for the Coordinator to monitor their implementation. She further noted that, although it had not been possible to identify direct linkages between the regional and the global Strategic Plan, the list could also be useful to identify CCASIA contribution to the global Strategic Plan.
75. Delegations supported the proposal of the Co-Chair and reiterated the previous conclusion that there was no need for regional strategic plan. Delegations commented that the global Strategic Plan provided adequate guidance to CCASIA; that it was not practical to have two separate strategic plans; that CCASIA needed to work under the umbrella of the global Strategic Plan and contribute to the four strategic goals; that CCASIA should be able to implement and contribute to the global Strategic Plan; and that it was preferable for CCASIA to have a plan of action / activities for the region.

¹⁰ [CX/ASIA 14/19/9](#); [CRD14](#) (Comments of Indonesia); [CRD16](#) (Comments of the Republic of Korea); and [CRD20](#) (Comments of Philippines).

¹¹ [CX/ASIA 14/19/9 Add.1](#); [CRD4](#) (Report of the Physical Working Group on the CCASIA Strategic Plan 2015-2020) and [CRD14](#) (Comments of Indonesia).

76. The Coordinating Committee considered the list of activities and recalled that the PWG could not get to a decision on the inclusion of a new activity, which purpose was to promote the understanding of the functioning of food control system and to facilitate the exchange of experience among countries of the region. The Coordinating Committee agreed not to include the new activity noting that its purpose was already covered in activities 6.1 and 6.2. The latter was slightly amended to also consider “personnel exchanges”.
77. The Representatives of FAO and WHO underscored the beneficial effects of exchanging experience among countries and noted that the document on the use of “twinning approach”¹², recently discussed at CCEURO29, could be useful for learning the experience of other countries.

Conclusion

78. The Coordinating Committee agreed that:
- The global Strategic Plan 2014-2019 provided adequate guidance to CCASIA;
 - The regional Strategic Plan for the CCASIA 2015-2020 was no longer necessary and to discontinue work on its development; and
 - The next Coordinator could use the List of Activities of Interest to CCASIA (Appendix V) as a basis for the work of CCASIA.

DISCUSSION PAPER ON EDIBLE CRICKETS AND THEIR PRODUCTS (Agenda Item 9)¹³

79. The Delegation of Lao People’s Democratic Republic introduced [CX/ASIA 14/19/10](#) and explained that they had received limited data and information from the EWG members and that it had not been possible to prepare a proposal to satisfy Codex criteria for new work. Therefore, the Delegation proposed to discontinue consideration of this matter.
80. The Representative of FAO informed that the FAO Regional Office for Asia had carried out a study to support this work. The study aimed at identifying issues related to quality and safety aspects in the production and distribution chain and developing a data collection plan for use in countries. The study, supported by Mahidol University in Thailand, covered 90 farmers and 10 distributors. Main safety issues identified in the production and distribution chain were related to: hygiene and sanitation of housing and facility, quality of sanitizers used, feed and water quality, nutrient supplementation quality, quality of ice used for cooling and quality of packaging material. Lack of technical knowledge of food safety was also identified. Further work was needed on production and trade data; an initial data collection plan had been developed but needed further refinement.
81. The Representative of FAO informed that the topic of edible insects was a global issue and an interdisciplinary topic and that FAO had published a comprehensive paper entitled “Edible insects: future prospects for food and feed security”¹⁴, which covered a variety of issues including production and processing practices, food safety and preservation, possible contribution to food and feed security.
82. The Delegation of Indonesia informed that although there was a great interest in his country and several farmers have started to produce edible insects, which were traded locally in some areas, data on production, consumption and trade were not yet available.

Conclusion

83. The Coordinating Committee noted that there were not sufficient data to support new work on edible crickets but that the work of FAO was important.
84. In view of the insufficient availability of data to support new work, the Coordinating Committee agreed to discontinue consideration of this matter and noted that this issue could be revisited when more information and data would become available.

CODEX WORK RELEVANT TO THE REGION (Agenda Item 10)¹⁵

85. The Chairperson, as the CCASIA Coordinator, introduced [CX/ASIA 14/19/11](#) and summarised the replies received by Members to his letter asking for information on (i) activity needed to increase the participation to the informal meeting of CCASIA and (ii) members’ interests and/or concerns related to Codex work.

¹² [EURO29/CRD4](#) (Some lessons on partnering approaches to improve the effective participation of less-experienced countries in the work of Codex - prepared by the Codex Trust Fund Secretariat).

¹³ [CX/ASIA 14/19/10](#).

¹⁴ FAO Forestry Paper 171, available at <http://www.fao.org/docrep/018/i3253e/i3253e.pdf>

¹⁵ [CX/ASIA 14/19/11](#); [CRD9](#) (Comments of Viet Nam); [CRD12](#) (Comments of Thailand) and [CRD20](#) (Comments of Philippines).

Activity needed to increase the participation to the informal meetings of CCASIA

86. The Coordinating Committee noted the importance for all countries of the region to participate in the informal meetings of CCASIA and that communication could be improved within (between CCP and country delegation) and outside countries (between CCPs) to facilitate circulation of information and strengthen participation in these informal meetings.

Members' interests and/or concerns related to Codex work

87. The Committee noted that more than 30 items discussed in 14 Committees were of interest to the region and that the activities of Committee on Contaminants in Foods (CCCF) were particularly relevant.
88. Many members raised their concern on the lack of scientific data to support the work of CCCF, especially the lack of data from Asian region. The Coordinating Committee encouraged members to generate data to respond to JECFA Call for Data and to collaborate among members to generate data.

89. The Coordinating Committee considered other new matters of interest to the region as follows:

Guidance on Criteria for Using Paper / Flexible Packaging for Small Medium Food Enterprises

90. The Delegation of Indonesia explained that contamination from food contact/packaging materials was a serious problem impacting of their capacity to develop standards. He noted that in Codex there was limited guidance regarding this topic, while other countries e.g. European Union countries (through EFSA) and United States of America (through FDA) had in place many regulations.
91. The Coordinating Committee noted that the issue was a complex one and relevant to the work of the Committees on Food Hygiene (CCFH) and on Contaminants in Foods (CCCF).
92. The Representative of FAO informed that FAO had initiated an internal discussion on the topic of food contact/packaging materials, which was at the initial stage to identify the need, scope and priority areas. Countries' indications of interest and specific concerns would be helpful for FAO to further consider the need and direction of the possible future work.

Conclusion

93. The Coordinating Committee agreed to request interested countries to send the information and data on their concerns to FAO in support to their ongoing work and, if still interested, to prepare a discussion paper on the issue for consideration at the next CCASIA session.

Guidance on Health Claims for Food Supplements

94. The Delegation of India was of the view that the increase trade in food supplements and functional food worldwide required further work of Codex on health claims.
95. The Delegation of Philippines brought to the attention of the Coordinating Committee the possibility of revisiting the *Guidelines for Vitamin and Mineral Food Supplements* (CAC/GL 55 – 2005) as it currently refers only to the vitamins and minerals. There are emerging issues on functional food and nutraceuticals, which challenge the standardisation of food components other than vitamins and minerals.
96. The Coordinating Committee noted that these issues were relevant to the work of the Committees on Food Labelling (CCFL) and on Nutrition and Food for Special Dietary Uses (CCNFSDU). It was noted that CCNFSDU work on supplements was mainly focusing on vitamins and minerals, for which more data and information were available.
97. The Representative of WHO explained that since countries have different definitions and legislations for functional foods, it might be difficult to have uniform standards and wondered if standardisation would be the solution for such a broad and varied category of food.

Conclusion

98. The Coordinating Committee:
- Encouraged interested members to propose new work on these items under the relevant Committees; and
 - Agreed to ask interested members to prepare a discussion paper on this subject, if still relevant, for consideration at its next Session.

Concern of Thailand on the proposed draft Standard for Ginseng Products

99. The Delegation of Thailand raised concern as to the labelling provisions and the inclusion of a footnote for the scope of the Proposed Draft Standard for Ginseng Products, which was sent to CAC38 for adoption at Step 5/8 by CCPFV27.

100. The Codex Secretariat recalled the long discussion that had taken place at CCPFV27 in relation to the scope of the Standard for Ginseng Products and the CCPFV27 agreement to insert a footnote to indicate that some countries also considered ginseng as a medicine, instead of making any reference to the fact that the Standard would only apply in those jurisdictions where ginseng was regulated as food as originally stated in the Regional Standard. She clarified that countries could submit their comments on the proposed draft Standard in response to the CL2014/28-PFV.

Date marking

101. The Delegation of Philippines suggested to give attention to “open-date marking” currently under discussion in CCFL as the current provision is only mandatory to the use of numericals in declaring date marking.

NOMINATION OF THE COORDINATOR (Agenda Item 11)¹⁶

102. On the proposal of the Delegation of Indonesia, the Coordinating Committee unanimously agreed to recommend to the CAC38 that India be appointed as Coordinator for Asia. The Delegation of India thanked Indonesia and all the Countries for their support and accepted the nomination.
103. The Coordinating Committee expressed its thanks to Japan and Thailand for the excellent work carried out as Coordinator for the Asia region.

OTHER BUSINESS (Agenda Item 12)

(a) Discussion Paper on Development of a Regional Standard for *Makgeolli*¹⁷

104. The Delegation of the Republic of Korea introduced the discussion paper ([CRD1](#)) proposing new work on the development of a regional standard for *Makgeolli*, a fermented beverage that contains small quantities of alcohol.
105. In response to the request of the Delegation of Republic of Korea as to the appropriateness for Codex to develop standards on this type of products, the Representative of WHO explained that the World Health Assembly (WHA), which is the highest governing body of WHO, had discussed the issue of the harmful use of alcohol in several occasions. In May 2010 WHA had adopted Resolution 63.13 “*Global Strategy to Reduce the Harmful Use of Alcohol*” and WHO member states had committed to implement the Strategy, which could include, among others, many activities such as limitation of marketing and advertisement, legislation to prevent consumption of alcohol by young people; policy to prevent dependency, etc. He explained that *Makgeolli* satisfied the criteria of alcoholic beverages as it contained more than 1% of ethanol.
106. The Representative of WHO further stated that while WHO was not necessarily preventing Codex to develop standard for this commodity, it would be important for CCASIA Members to consider the following two questions:
- (i) If Codex decides to conduct new work on this commodity, would this trigger other proposals for standards on alcoholic beverages? In this regard he noted that the work of the OIV (Organisation Internationale de la vigne et du vin / International Organisation of Vine and Wine) was limited to wine and did not cover a range of other alcoholic beverages, such as beer and whisky.
 - (ii) Would Codex standards currently being worked on as well as future standards support resolutions of the WHA in protecting and promoting public health, hinder the implementation of such resolutions, or stand neutral to the implementation of such resolutions?
107. The Representative of WHO concluded his intervention by stating that WHO currently had not a definitive position on whether Codex should or should not standardize alcoholic beverages, that the issue was more of policy nature to find a balance between the trade interest and contribution to public health protection and that it was to Codex Members to consider the suitability to start work on this commodity. In light of this discussion, the Representative of WHO suggested that the alignment or non-alignment of Codex standard-setting work and public health policy might merit a general discussion in the appropriate forum in Codex.
108. The Coordinating Committee also noted that CAC had adopted some general principles on new approaches to its work and that preference was given to the development of worldwide versus regional standards and to overarching versus commodity specific standards. It was also noted that alcoholic beverages were within the scope of Codex definition of food and that Codex had already developed texts relevant to alcoholic beverages, such as the *Code of Practice for the Prevention and Reduction of Ochratoxin A Contamination in Wine* (CAC/RCP 63-2007) and provisions related to pesticide residues and food additives in alcoholic beverages.

¹⁶ [CX/ASIA 14/19/12 Rev1](#)

¹⁷ [CRD1](#) (Discussion Paper on Development of a Regional Standard for *Makgeolli*) and [CRD8](#) (Comments of India)

109. Delegations highlighted the need for CCASIA not to focus on a specific commodity and to consider other products similar to *Makgeolli* that were present in the region. They supported the approach suggested by the Representative of WHO to take some precautionary steps before considering the standardization of this product.

Conclusion

110. The Coordinating Committee agreed that a revised discussion paper on the development of a regional standard for *Makgeolli* addressing the two questions raised by the Representative of WHO and providing information on the production and trade of similar products in the region would be a good basis for CCASIA to start consideration on new work on this commodity.
111. The Republic of Korea confirmed their intention to review the related information and submit a revised discussion paper when it is prepared with more information and data.

(b) Discussion Paper on Development of a Regional Standard for *Samgyetang*¹⁸

112. The Delegation of the Republic of Korea introduced the discussion paper ([CRD2](#)) proposing new work on the development of a regional standard for *Samgyetang*, a processed food made with a whole chicken, filled with ginseng (*Panax* spp.) and glutinous rice and processed with broth.
113. The Coordinating Committee noted that the nature of this product was quite different from that of other products covered by existing Codex commodity standards; that Codex work should focus on overarching commodity rather than on specific products; and that the current information and the very complex nature of the *Samgyetang* made it difficult to consider the development of new work on this product.

Conclusion

114. The Coordinating Committee agreed to discontinue consideration on new work on *Samgyetang* and noted that a proposal for a more comprehensive standard covering these types of products could be considered in the future.

(c) Discussion Paper on Development of a Regional Standard for *Natto*¹⁹

115. The Delegation of Japan introduced the discussion paper ([CRD10](#)) proposing new work on the development of a regional standard for *Natto*, a Japanese traditional fermented soybean food.
116. Some countries questioned whether the product could be within the scope of the *Regional Standard for Fermented Soybean Paste* (CODEX STAN 298R-209), noted that other similar products existed in the region and recalled that Codex work should focus on overarching commodity.
117. The Delegation of Japan explained that the different bacteria, procedures and ingredients used for this product made its inclusion in the *Regional Standard for Fermented Soybean Paste* difficult and noted that CCASIA had developed standard for specific commodities (e.g. Tempe). One delegation supported the explanation from Japan since many fermented soybean products are quite different so it is difficult to group fermented soybean product within one group.

Conclusion

118. The Coordinating Committee agreed that a revised discussion paper on the development of a regional standard for *Natto* should provide information on:
- Similar products in the region.
 - Possibility to revise existing standards to include *Natto*.
 - Justification for the development of the standard (why is necessary and which issues is intended to addressed).
119. The Delegation of Japan confirmed that they would submit a revised discussion paper and project document at the next CCASIA.

(d) Discussion Paper on Development of a Regional Standard for Dried Longan²⁰

120. The Delegation of Thailand introduced the discussion paper ([CRD11](#)) proposing new work on the development of a regional standard for dried longan.

¹⁸ [CRD2](#) (Discussion Paper on Development of a Regional Standard for *Samgyetang*); [CRD8](#) (Comments of India).

¹⁹ [CRD10](#) (Discussion Paper on Development of a Regional Standard for *Natto*).

²⁰ [CRD11](#) (Discussion Paper on Development of a Regional Standard for Dried Longan).

121. The Codex Secretariat informed that the CCPFV27 had established an EWG, led by Brazil, on the standardization of dry and dried produce²¹ and said that it would be more appropriate to discuss the proposal in the context of CCPFV. This opinion was supported by several countries.

Conclusion

122. The Coordinating Committee agreed to recommend interested members to propose work on dried longan within the framework of the CCPFV EWG on dry and dried produce and, in case there is no support in CCPFV, to prepare a discussion paper and project document for consideration at the next CCASIA.

(e) Information on the candidature of Indonesia as Member of CCEXEC for the Asia Region.

123. The Delegation of Indonesia informed the Coordinating Committee of their intention to stand for the candidature for member to be elected based on geographical for Asia.

(f) Updated information on the control of radionuclides in foods in Japan²²

124. The Coordinating Committee noted information presented by Japan.

DATE AND PLACE OF NEXT SESSION (Agenda Item 14)

125. The Coordinating Committee was informed that CCASIA20 would be held in approximately two years' time and that more detailed arrangements would be communicated to Members following the appointment of the Coordinator by the CAC38.

²¹ [REP15/PFV](#) para. 114.

²² [CRD23](#) (Information on Recent Situation of Radioactive Material in Food in Japan).

SUMMARY STATUS OF WORK

SUBJECT MATTER	STEP	ACTION BY	DOCUMENT REFERENCE (REP15/ASIA)
Draft Regional Standard for Non-Fermented Soybean Products	8	Members CAC38	Para. 44 and App. IV
Proposed Draft Standard for Laver Products	2/3	EWG (Republic of Korea) Members PWG (Republic of Korea) CCASIA20	Para. 60
Proposed Draft Regional Code of Hygienic Practice for Street-Vended Foods	2/3	EWG (India) Members PWG (India) CCASIA20	Para. 68
Amendments to sections "Food Additives" and "Methods of Analysis And Sampling" of the <i>Regional Standard for Tempe</i>	Adoption	Members CAC38	Para. 8 and App. II
Draft Strategic Plan for CCASIA 2015-2020	Discontinuation	-	Para. 78
Discussion paper on Edible Crickets and their Products	Discontinuation	-	Para. 84
Discussion paper on <i>Makgeolli</i>	-	Republic of Korea CCASIA20 or 21	Para. 110
Discussion paper on <i>Natto</i>	-	Japan CCASIA20	Para. 118
Discussion paper on Dried Longan	-	Thailand CCASIA20 (if necessary)	Para. 122

Appendix I

**LIST OF PARTICIPANTS
LISTE DES PARTICIPANTS
LISTA DE PARTICIPANTES**

Chairperson: Président: Presidente:	Mr Pisan PONGSAPITCH Deputy Secretary General National Bureau of Agricultural Commodity and Food Standards 50 Phaholyothin Road, Lad Yao, Chatuchak Phone:662-561-3717 Fax:662-561-3712 Email: pisan@acfs.go.th
Co-Chairperson: Co-Président: Co-Presidente:	Ms Yayoi Tsuijyama Director International Affairs, Food Safety and Consumer Policy Division, Food Safety and Consumer Affairs Bureau 1-2-1 Kasumigaseki Chiyoda-ku Tokyo Japan 1008950 Phone:+81 3 3502 8732 Fax:+81 3 3507 4232 Email: yayoi_tsuijyama@nm.maff.go.jp
Assistant to the Chairperson: Assistant au Président: Asistente al Presidente:	Ms Korwadee PHONKLIANG Standards Officer National Bureau of Agricultural Commodity and Food Standards 50 Phaholyothin Rd, Ladyao, Chatuchak Phone:+66 561 2277 Ext. 1413 Fax:+66 2561 3357 Email: korwadeep@hotmail.com
Assistant to the Co-Chairperson: Assistant au Co-Président: Asistente al Co-Presidente:	Ms Hitomi Kimura Section Chief International Affairs, Food Safety and Consumer Policy Division, Food Safety and Consumer Affairs Bureau 1-2-1 Kasumigaseki Chiyoda-ku Tokyo Japan 1008950 Phone:+81 3 3502 8732 Fax:+81 3 3507 4232 Email: ccasia@nm.maff.go.jp

AFGHANISTAN – AFGHANSITAN - AFGANISTÁN

Dr. Mohammad OMID
Food Safety Officer
Environmental Health Directorate
Phone: 0093786236346
Email: omedrasooli@gmail.com

Dr. Ahmad Wali AMINEE
Officer
Nutrition department (Public Nutrition department)
Phone: 0093-700 050 741
Email: ahmadwali_aminee@yahoo.com
amineeahmadwali@gmail.com

Mr. Basir AHMAD
Head
food section, Quality Control Laboratory
Phone: 0093-780 626 374
Email: basirah_faqiri@yahoo.com

BANGLADESH – BANGLADESH -BANGLADESH

Mr. Iqramul HAQUE
Director General
Bangladesh Standards and Testing Institution (BSTI)
116/A, Tejgaon Industrial Area Dhaka-1208 Bangladesh
Phone: 88-02-8870275
Fax: 88-02-8870276
Email: bsti@banqla.net

Mr. Mohammad AKHTARUZZAMAN
Director (Chemical)
Bangladesh Agricultural Research Institute
Phone: 88-02-8870279
Fax: 88-02-91315814
Email: akzaman_09@yahoo.com

Mr. Md. Miar UDDIN
Chief Scientific Officer
Bangladesh Standards and Testing Institution
Balaka-6, Bari R/A, Joydebpur, Gazipur, Bangladesh
Phone: 88-02-926151
Fax: 88-02-9261415
Email: miar303@ymail.com

BHUTAN - BHOUTAN - BHUTÁN**Ms Kinlay TSHERING**

Chief Horticulture Officer
Horticulture Division, Department of Agriculture, Ministry
of Agriculture and Forests
Email: kinlaytshering@moaf.gov.bt

Ms Dechen CHOKI

Regulatory and Quarantine Officer
Bhutan Agriculture and Food Regulatory Authority
(BAFRA), Ministry of Agriculture and Forests
Email: dechen.virgo@gmail.com

CAMBODIA – CAMBODGE - CAMBOYA**Dr. Hang MOEUN**

Ministry of Commerce Deputy Director General of
Camcontrol
Email: mouenhang@hotmail.com

Mr. Hoksrun AING

Chief of Foods Safety Bureau
Ministry of Health
Phone: +85-585538066
Email: hoksrunaing@gmail.com

CHINA - CHINE - CHINA**Ms Jiao XU**

Deputy Director
China National Health and Family Planning Commission
1 Xizhimenwai South Road, Xicheng, Beijing
Phone: 86-10-68792615
Email: xujiaobj@qq.com

Mr Ningbo LI

Vice chairman of the Association
Algae branch of Fujian aquatic products procession and
Marketing Association
No.10 Qiancai Industrial Zone, AnHai Town, Jinjiang City,
Fujian Province, China
Phone: 86-595-85788283
Fax: 86-595-85709283
Email: ayibofood@126.com

Ms Yanting CHEN

Associate Deputy Secretary General
Algae branch of Fujian aquatic products procession and
Marketing Association
Layer8,Hualin Building, No. 201 Hualin Road, Gulou
District,Fuzhou City, Fujian Province, China
Phone: 86-591-87878997
Fax: 86-591-87878997
Email: yting-chen020@163.com

Ms Jing TIAN

Associate Researcher
China National Center for Food Safety Risk Assessment
37 Guangqu Road, Building 2, Chaoyang, Beijing
Phone: 86-10-52165402
Fax: 8610-52165408
Email: tianjing@cfsa.net.cn

Ms Jing ZHANG

Research Assistant
China National Center for Food Safety Risk Assessment
37 Guangqu Road, Building 2, Chaoyang, Beijing
Phone: 86-10-52165469
Fax: 86-10-52165411
Email: Zhangjing_1@cfsa.net.cn

Ms Ru XU

Deputy Director
China National Center for Food Safety Risk Assessment
37 Guangqu Road, Building 2, Chaoyang, Beijing
Phone: 86-10-52165520
Fax: 86-10-52165419
Email: xuru@cfsa.net.cn

Ms Zhe ZHANG

Assistant Researcher
China National Center for Food Safety Risk Assessment
37 Guangqu Road, Building 2, Chaoyang, Beijing
Phone: 86-10-52165406
Fax: 86-10-52165408
Email: zhangzhe@cfsa.net.cn

Ms Lijun ZHANG

Deputy Secretary-General
China General Chamber of Commerce
xicheng district, yuetan north street No. 25 Beijing
Phone: 86-10-68391807
Fax: 86-10-68391866
Email: ZLJUN1814@163.COM

Mr Xiangbo LI

deputy director of department of industry development
China General Chamber of Commerce
xicheng district, yuetan north street no. 25 Beijing
Phone: 86-10-68391814
Fax: 86-10-68391852
Email: LXB337@163.com

Ms Lianzhu WANG

Professor
MOA, Yellow Sea Fisheries Research Institute of Chinese
Academy of Fishery Sciences (YSFRI)
No. 106, Nanjing Road, Qingdao, Shandong
Phone: 86-13210177555
Fax: 86-532-85821813
Email: wanglz@ysfri.ac.cn

Mr Xinming ZHANG

Division Director/Senior Agronomist
MOA, Development Center of Science and Technology
Nongfengdasha, No.96 Dongsanhuannanlu, Chaoyang
District, Beijing
Phone: 86-10-59199375
Fax: 86-10-59199377
Email: zhangxinming@agri.gov.cn

Mr Weiping DAI

Senior Engineer/ Deputy Secretary-General
Jiangsu Laver Association
No. 65, Outer Ring Road, Nantong City, Jiangsu
Province,P.R.China
Phone: 86-513-83549583
Fax: 86-513-83549583
Email: Ntdwp521005@163.com

Ms Xiaoting FU

Associate Professor
College of Food Science and Engineering, Ocean
University of China
5th of Yushan Road, Qingdao, Shandong Province, PRC
Phone: 86-532-82032182
Fax: 86-532-82032389
Email: xiaotingfu@ouc.edu.cn

Ms Nasha MI

Experimentalist
College of Food Science and Engineering, Ocean
University of China
No.5 Yushan Road, Qingdao, Shandong, PRC
Phone: 86-532-82031956
Fax: 86-532-82032389
Email: minasha@ouc.edu.cn

Ms Jinping YANG

Technical Director
Shenzhen Fuyin Foods Group Co., Ltd.
No 1, North of 4th road, Industries zone of Hezhou
Xixiang, West Village, Bao'an District, Shenzhen City,
Guangdong Province, PRC
Phone: 86-755-29655001
Fax: 86-755-29655007
Email: yangjinpings@fyft.com

INDIA - INDE - INDIA**Ms Vinod KOTWAL**

Director (Codex)
Food Safety and Standards Authority of India
FDA Bhawan, Kotla road, New Delhi-110002,
India
Phone: +91-11-23237439
Email: vinod.kotwal@nic.in

Dr (Mr.) Surendar Reddy JALI

Joint Director
Export Inspection Agency
Phone: +91-11-23626321
Fax: +91-11-2362-6328
Email: jd-delhi@eicindia.gov.in
REDDYMBA@GMAIL.COM

Mr Sunilkumar BAKSHI

Deputy General Manager
National Dairy Development Board (NDDB)
Anand, 388001, Gujarat
Phone: 0091 2692 226435
Fax: 0091 2692 260156
Email: sbakshi@nddb.coop

INDONESIA - INDONÉSIE - INDONESIA**Mr Suprpto (n/a)**

Deputy Director General for Standard Application and
Accreditation
National Standardization Agency of Indonesia
Gd. Manggala Wanabakti, Block IV floors 4.
Jl. Gatot Subroto, Senayan
Phone: +62215747043
Fax: +62215747045
Email: suprpto@bsn.go.id

Ms Anna MELIANAWATI

Head of Division for Standard Implementation
National Standardization Agency of Indonesia
Gd. Manggala Wanabakti, Block IV floors 4.
Jl. Gatot Subroto, Senayan
Phone: +62215747043
Fax: +62215747045
Email: anna@bsn.go.id

Mrs Deksa PRESIANA

Directorate of Food Product Standardization
National Agency for Drug and Food Control
Jl. Percetakan Negara No.23 Jakarta Pusat
Phone: +62 21 42875584
Fax: +62 21 42875780
Email: codexbpom@yahoo.com
Deksapresiana98@gmail.com

Mrs Ida FARIDA

Directorate of Food Protect Standardization
National Agency of Drug and Food Control
Jl. Percetakan Negara No. 23
Phone: +62 21 42875584
Fax: +62 21 42875780
Email: idfamilion@yahoo.com

Mr Ary Widiarto

Directorat of Standardization
Ministry of Trade
JI M.I. Ridawanrajs No.5
Phone: +62-213863928
Email: ary.widiarto@keweudag.go.id

Mr. Purwiyatno HARIYADI

Director
Southeast Asian Food & Agricultural Science and
Technology (SEAFST) Center, Bogor Agricultural
University, Ipb Campus, Darmaga Bogor 16112,
Indonesia
Phone: 62 811110351
Fax: 62 251 8629903
Email: hariyadi@seafast.org
phariyadi@ipb.ac.id

JAPAN - JAPON - JAPÓN**Mr Makoto SAKASHITA**

Associate Director
Ministry of Agriculture, Forestry and Fisheries
1-2-1 Kasumigaseki, Chiyoda-ku, Tokyo
Phone: +81-3-3502-8732
Fax: +81-3-3507-4232
Email: makoto_sakashita@nm.maff.go.jp

Mr Kazuhiro SAKAMOTO

Associate director
Ministry of Agriculture, Forestry and Fisheries
1-2-1 Kasumigaseki, Chiyoda-ku, Tokyo
Email: kazuhiro_sakamoto@nm.maff.go.jp

Mr Ryota NAKAMURA

Technical Officer
Ministry of Agriculture, Forestry and Fisheries
1-2-1 Kasumigaseki, Chiyoda-ku, Tokyo
Email: ryota_nakamura@nm.maff.go.jp

Ms Naoko TAKAHATA

Technical Official
Ministry of Agriculture, Forestry and Fisheries
1-2-1 Kasumigaseki, Chiyoda-ku, Tokyo
Phone: +81-3-3502-8732
Fax: +81-3-3507-4232
Email: naoko_takahata@nm.maff.go.jp

Dr Hidetaka KOBAYASHI

Associate Director
Ministry of Agriculture, Forestry and Fisheries
1-2-1 Kasumigaseki, Chiyoda-ku, Tokyo
Phone: +81 3 3592 0306
Fax: +81 3 3580 8592
Email: hidetaka_kobayashi@nm.maff.go.jp

Mr Hiroaki SENOO

Deputy Director
Ministry of Agriculture, Forestry and Fisheries
1-2-1 Kasumigaseki, Chiyoda-ku, Tokyo
Phone: +81-3-6744-0480
Fax: +81-3-3502-5336
Email: hiroaki_senoo@nm.maff.go.jp

Mr Hiroshi MOROOKA

Section Chief
Ministry of Agriculture, Forestry and Fisheries
1-2-1 Kasumigaseki, Chiyoda-ku, Tokyo
Phone: +81-3-6744-0480
Fax: +81-3-3502-5336
Email: hiroshi_morooka@nm.maff.go.jp

Mr Tadashi KAWABATA

Section Chief
Ministry of Agriculture, Forestry and Fisheries
1-2-1 Kasumigaseki, Chiyoda-ku, Tokyo
Phone: +81-3-6744-0480
Fax: +81-3-3502-5336
Email: tadashi_kawabata@nm.maff.go.jp

Dr Yoshihiro CHUDA

Deputy Director
Ministry of Agriculture, Forestry and Fisheries
1-2-1 Kasumigaseki, Chiyoda-ku, Tokyo
Phone: +81-3-6744-0480
Fax: +81-3-3502-5336
Email: yoshihiro_chuda@nm.maff.go.jp

Mr Hiroyuki OKOCHI

Assistant Director
Ministry of Agriculture, Forestry and Fisheries
1-2-1, Kasumigaseki, Chiyoda-ku, Tokyo
Phone: +81-3-3502-0895
Fax: +81-3-6744-2386
Email: hiroyuki_ookouchi@nm.maff.go.jp

Mr Hirohide MATSUSHIMA

Section Chief
Ministry of Agriculture, Forestry and Fisheries
1-2-1, Kasumigaseki, Chiyoda-ku, Tokyo
Phone: +81-3-3591-5613
Fax: +81-3-3591-6867
Email: hirohide_matsushima@nm.maff.go.jp

Dr Hiroshi YOSHIKURA

Adviser
Ministry of Health, Labour and Welfare
1-2-2, Kasumigaseki, Chiyoda-ku, Tokyo
Phone: +81-3-3595-2326
Fax: +81-3-3503-7965
Email: codexj@mhlw.go.jp

Dr Shuushou OKADA

Director
Ministry of Health, Labour and Welfare
1-2-2, Kasumigaseki, Chiyoda-ku, Tokyo
Phone: +81-3-3595-2326
Fax: +81-3-3503-7965
Email: codexj@mhlw.go.jp

Dr Eiichi YOKOTA

Assistant Director
Ministry of Health, Labour and Welfare
1-2-2, Kasumigaseki, Chiyoda-ku, Tokyo
Phone: +81-3-3595-2326
Fax: +81-3-3503-7965
Email: codexj@mhlw.go.jp

Mr Masaaki SUZUKI

Official
Ministry of Health, Labour and Welfare
1-2-2, Kasumigaseki, Chiyoda-ku, Tokyo
Phone: +81-3-3595-2326
Fax: +81-3-3503-7965
Email: codexj@mhlw.go.jp

Mr Toshitaka MASUDA

Assistant Manager
Consumer Affairs Agency
5th Floor Sanno Park Tower, 2-11-1 Nagata-cho,
Chiyoda-ku, Tokyo
Phone: +81-3-3507-9222
Fax: +81-3-3507-9292
Email: g.codex-j@caa.go.jp

Ms. Asako ITO

Section Chief
Consumer Affairs Agency
5th Floor Sanno Park Tower, 2-11-1 Nagata-cho,
Chiyoda-ku, Tokyo
Phone: +81-3-3507-9222
Fax: +81-3-3507-9292
Email: g.codex-j@caa.go.jp

Dr Yohsuke TAKASAKI

Director for Risk Assessment Coordination
Food Safety Commission Secretariat, Cabinet Office
Akasaka Park Bld. 22nd F. Akasaka 5-2-20, Minato-ku,
Tokyo
Phone: +81-3-6234-1084
Fax: +81-3-3584-7391
Email: yosuke.takasaki@cao.go.jp

Mr Hidekazu ISHIWATA

Assistant Director
National Tax Agency
3-1-1 Kasumigaseki Chiyoda-ku, Tokyo
Phone: 81-3-3581-4161 ext.3506
Fax: 81-3-3593-0406
Email: hidekazu.ishiwata@nta.go.jp

Ms Moe OHTA

Chief
National Tax Agency
3-1-1 Kasumigaseki Chiyoda-ku, Tokyo
Phone: 81-3-3581-4161 ext.3481
Fax: 81-3-3593-0406
Email: moe.ota@nta.go.jp

Mr Hidenobu MACHIDA

Technical Advisor
Japan Tofu Association
1-1-6, Iwamoto-cho, Chiyoda-ku, Tokyo
Phone: +81-3-5687-6542
Fax: +81-3-5687-4312
Email: machida@hoeisangyou.co.jp

Mr Ryuta YAMAMOTO

Technical Advisor
House Foods Group Inc.
6-3, Kioi-cho, Chiyoda-ku, Tokyo
Phone: +81-3-5211-6032
Fax: +81-3-5211-6042
Email: ryuta-yamamoto@housefoods.co.jp

Mr Keiichi MIWA

Technical Advisor
Japan Food Industry Association
9-13 Akasaka, 1-Chome Minato-ku, Tokyo
Phone: +81-3-3224-2368
Fax: +81-3-3224-2398
Email: miwa@shokusan.or.jp

Mr Yoshitaka HONDA

Technical Advisor
Japan Soymilk Association
1-Arashita, Niki-Cho, Okazaki-City, Aichi Pref
Phone: +81-564-27-3708
Fax: +81-564-27-3748
Email: yositaka.honda@marusanai.co.jp

Mr Makoto YUSAKU

President
Tokiwasyokuhin Co., Ltd.
1-10-1 Nshihara-cho, Fuchu-city, Tokyo
Phone: +81-42-361-3171
Fax: +81-42-361-3481
Email: yusaku@tokiwa-syokuhin.co.jp

Mr Katsuhisa INOUE

Chief Executive Director
Japan Laver Products Wholesalers Cooperatives
2-35-14, Nihonbashi Ningyo-cho, Chuo-ku
Phone: +81-3-3668-0081
Fax: +81-3-3668-0084
Email: inoue@inoue-nori.co.jp

Mr Satoshi SHIMIZU

Director
Japan Laver and Shellfish Fisheries Cooperative
3-4-21, Tajiri, Ichikawa
Phone: +81-47-379-7846
Fax: +81-47-377-7808
Email: shimizu@zennori.or.jp

**LAO PEOPLE'S DEMOCRATIC REPUBLIC -
RÉPUBLIQUE DÉMOCRATIQUE POPULAIRE LAO -
REPÚBLICA DEMOCRÁTICA POPULAR LAO**

Ms Viengxay VANSILALOM

Head of Food Control Division
Food and Drug Department, MOH
Simouang Road, Vientiane Capital 01000, Lao PDR
Phone: 856 21 214013-4
Fax: 856 21 214015
Email: vsyanshouth@yahoo.com

Dr (Mr) Sithong PHIPHAKHAVONG

Deputy Director General
Department of livestock, MAF, Lao PDR.
Phone: +856 20 55306356
Fax: +856 21 215141
Email: sithongp@yahoo.com

MALAYSIA - MALAISIE - MALASIA**Ms Shamsinar ABDUL TALIB**

Director
Ministry of Health Malaysia
Level 3, Block E7, Parcel E, Federal Government
Administrative Centre
Phone: +603-88850788
Fax: +603-88850790
Email: shamsinar@moh.gov.my

Ms Zailina ABDUL MAJID

Principal Assistant Director
Ministry of Health Malaysia
Level 3, Block E7, Parcel E, Federal Government
Administrative Centre
Phone: +603-88850797
Fax: +603-88850790
Email: zailina.am@moh.gov.my

MALDIVES - MALDIVES - MALDIVAS**Mr Adam MANIK**

Deputy Director General
Ministry of Fisheries & Agriculture
Velanaage, 7th Floor
Ameeru Ahmed Magu,
Male'
Republic of Maldives
Phone: 960 333 9240
Fax: 960 332 6558
Email: adam.manik@fishagri.gov.mv

Ms Sajidha MOHAMED

Scientific Officer
Maldives Food & Drug Authority
Ministry of Health
Roashanee Building
Sosan Magu
Male'
Republic of Maldives
Phone: 960 301 4304
Fax: 960 301 4307
Email: sajidha@health.gov.mv

MONGOLIA - MONGOLIE - MONGOLIA**Ms Gerelmaa LKHAASUREN**

Director
Government Agency of Specialized Inspection
Government Building XII, Architect Square-13, 15170
Email: gerelmaa.ssa@yahoo.com

Ms Enkhtungalag BATSAIKHAN

Researcher
National Public Health Center
Peace Avenue-17, Zuun durvun zam, Bayanzurkh district
Phone: 976-99-256-225
Fax: 976-11-458-645
Email: tunga25@ymail.com
dulaanuul@hotmail.com

MYANMAR – MYANMAR - MYANMAR**Dr (Ms) Ohnmar soe win**

Assistant Director (Food Control)
Department of Food and Drug Administration
Pyi Gyi Zayar Road, Zeyatheikdhi Ward, Zabuthiri
Township, Nay Pyi Taw, Union of Myanmar
Phone: 951 - 67-403172, 95-67-403467
Fax: 951-67-403165, 95-67-403467
Email: Ladysoefda@gmail.com

NEPAL - NÉPAL - NEPAL**Mrs Rita PANDEY**

Officiating Director General
Department of Food Technology and Quality Control,
Kathmandu, Nepal
Phone: +977-9851005781
Fax: +977-1-4262337
Email: rita.pandey638@gmail.com

Mr Bed Nath GAUTAM

Chief, Regional Food Technology & Quality Control Office
Hetauda
Department of Food Technology and Quality Control
Regional Food Technology and Quality Control Office,
Hetauda, Nepal, Department of Food Technology and
Quality Control
Phone: +977-9848263490
Fax: +977-1-4262337
Email: bedgautam@hotmail.com

PAKISTAN – PAKISTAN - PAKISTÁN**Dr.Saqib ARIF**

Senior Scientific Officer
Pakistan Agricultural Research Council, Ministry of
National Food Security & Research
Food Quality & Safety Reseach Institute, SARC, PARC,
Karachi University Campus
Phone: 92-300-9317794
Fax: 92-21-99261561
Email: saqiawan@yahoo.com

Dr. Qurrat-ul-ain AFZAL

Scientific Officer
Pakistan Agricultural Research Council, Ministry of
National Food Security & Research
Food Quality & Safety Reseach Institute, SARC, PARC,
Karachi University Campus
Phone: 92-333-2089724
Fax: 92-21-99261561
Email: qu_afzal@yahoo.com

PHILIPPINES - PHILIPPINES -FILIPINAS**Dr Maria Victoria PINION**

OIC, Director
Center for Food Regulation and Research (CFRR), FDA
National Codex Organization (NCO), Chairperson,
Technical Committee
Civic Drive, Filinvest, Corporate City, Alabang, Muntinlupa
City, Philippines
Email: mvdpinion@fda.gov.ph

Mr Atty, Ronald Rivera DE VEYRA

OIC, Deputy Director General / FDA /NCO
Sub-Committee on Coordinating Committee for Asia,
Member Civic Drive, Filinvest, Corporate City, Alabang,
Muntinlupa City, Philippines
Email: rondeveyra@yahoo.com

Ms Amparo AMPIL

Management Development Officer IV
Policy Research Service
3rd Flr. Department of Agriculture, Elliptical Road, Diliman
Quezon City Philippines
Phone: 02-9267439
Email: acascolan@yahoo.com

Ms Christian Grace ESTIMADA

Food and Drug Regulation Officer II
Product Research and Standards Development Division,
CFRR, FDA
Civic Drive, Filinvest, Corporate City, Alabang, Muntinlupa
City, Philippines
Phone: (+63 2 857 1991)
Fax: (+ 63 2 807 0751)
Email: cgbestimada@fda.gov.ph

**REPUBLIC OF KOREA - RÉPUBLIQUE DE CORÉE -
REPÚBLICA DE COREA****Mr Chanmin JEONG**

Duputy Director
Ministry of Agriculture, Food and Rural Affairs
94 Dasom 2-ro
Email: Jcm1214@korea.kr

Mr Soon Hong PARK

Assistant Director
Ministry of Agriculture, Food and Rural Affairs
94 Dasom 2-ro
Phone: + 82 44 201 2021
Fax: + 82 44 868 0431
Email: mpjshh@korea.kr

Ms Hyun Suk JEONG

Codex researcher
Ministry of Food and Drug Safety
Osong Health Technology Administration Complex, 187
Osongsaengmyeong2(i)-ro, Osong-eup, Heungdeok-gu
Phone: +82-43-719-2045
Fax: +82-43-719-2000
Email: jhs057@korea.kr

Ms Hyun Jin KIM

Scientific Officer
Ministry of Food and Drug Safety
Osong Health Technology Administration Complex, 187
Osongsaengmyeong2(i)-ro, Osong-eup, Heungdeok-gu
Phone: +82-43-719-2022
Fax: +82-43-719-2000
Email: brightzmun@korea.kr

Mrs Kyoung Jung KIM

Assistant Director
Ministry of Oceans and Fisheries
Phone: 82-44-200-5619
Email: Smilekim92@korea.kr

Mrs Bo-young NOH

Research Scientist
Korea Food Research Institute
Phone: +82-31-780-9351
Email: bynoh@kfri.re.kr

Mrs Han-na BAEG

Research Scientist
Korea Food Research Institute
Phone: +82-31-780-9048
Email: Lee.jung-ock@kfri.re.kr

Mrs Jung ock LEE

Research Scientist
Korea Food Research Institute
Phone: +82-31-780-9048
Email: Lee.jung-ock@kfri.re.kr

Dr Jae-Ho KIM

Researcher
Korea Food Research Institute
Phone: 82-31-780-9339
Email: ricewine@kfri.re.kr

Dr Jong-Chan KIM

Researcher
Korea Food Research Institute
Phone: +82-31-780-9155
Email: jckim@kfri.re.kr

SINGAPORE - SINGAPOUR - SINGAPUR**Dr Siang Thai CHEW**

Director-General, Agri-Food and Veterinary Services
Agri-Food & Veterinary Authority of Singapore
5 Maxwell Road, Tower Block, MND Complex, #04-00
Phone: +65 6325 7600
Email: chew_siang_thai@ava.gov.sg

Dr King Tiong, Paul CHIEW

Group Director, Laboratories Group
Agri-Food & Veterinary Authority of Singapore
10 Perahu Road
Singapore 718837
Phone: +65 6795 2828
Fax: +65 6861 9491
Email: paul_chiew@ava.gov.sg

Ms Mui Lee NEO

Senior Executive Manager
Agri-Food & Veterinary Authority of Singapore
5 Maxwell Road, #18-00, Tower Block MND Complex
Singapore 069110
Phone: +65 6325 8551
Fax: +65 6220 6068
Email: neo_mui_lee@ava.gov.sg

SRI LANKA**Dr (Ranaweera Mudiyansele) Sarath Kumara AMUNUGAMA**

Deputy Director General
Ministry of Health
385, Rev. Baddegama Wimalawansa Thero Mawatha,
Colombo 10, Sri Lanka
Phone: +94112694077
Fax: +94112694077
Email: amunugama@sltnet.lk

THAILAND - THAÏLANDE - TAILANDIA**Ms Metanee SUKONTARUG**

Advisor
National Bureau of Agricultural Commodity and Food
Standards
50 Phaholyothin Road, Lad Yao, Chatuchak
Phone: +66 (2) 561 2277
Fax: +66 (2) 561 3357
Email: metanee@acfs.go.th

Ms Jarunee INTRASOOK

Food and Drug Technical Officer
Food and Drug Administration
Thiwanon Road
Phone: +66 2590 7048
Email: jar204j@fda.moph.go.th

Ms Huai Hui LEE

Member
Food Industry Club
Queen Sirikit National Convention Center
Zone C, 4th Floor, 60 New Rachadapisek Rd.
Phone: +662 261 2684-6
Fax: +662 261 2966-7
Email: fv@thaifood.org

Ms Jeerajit DISSANA

Standards Officer
National Bureau of Agricultural Commodity and Food
Standards
50 Phaholyothin Road, Ladyao Chatuchak
Phone: +6625612277 #1428
Fax: +66 2561 3357
Email: j_aommy@hotmail.com

VIET NAM - VIET NAM - VIET NAM**Mr Nam TRAN NHAT**

Deputy Head of Legislation and Foreign Relation Division
Vietnam Food Administration
135 Nui Truc Street, Ba Dinh
Phone: 844 38464489
Fax: 844 38463739
Email: trannhatnam1978@yahoo.com

Mr Duy NGUYEN TRUONG

Officer
Ministry of Agriculture and rural Development
No. 2 Ngoc Ha Street, Ba Dinh
Phone: 844 37346402
Email: nguyentruongduy8@gmail.com

**OBSERVER MEMBERS / MEMBRES OBSERVATEURS
/MIEMBROS OBSERVADORES****EUROPEAN UNION (MEMBER ORGANIZATION) /
UNION EUROPÉENNE (ORGANISATION MEMBRE) /
UNIÓN EUROPEA (ORGANIZACIÓN MIEMBRO)****Ms Barbara MORETTI**

Administrator
European Commission
Rue Froissart 101
Phone: +32 229-92362
Email: barbara.moretti@ec.europa.eu

SOUTH AFRICA – AFRIQUE DU SUD - SUDÁFRICA**Ms Phindiwe Dingile**

Counsellor
The Embassy of the Republic of South Africa, Tokyo
4th Floor Hanzomon Bdg, 1-4 Kojimachi, Chiyoda-ku,
Tokyo, Japan
Phone: 81-3-3265-3366
Fax: 81-3-3239-2690
Email: counselloragric@sajapan.org

SWITZERLAND - SUISSE - SUIZA**Ms Awilo OCHIENG PERNET**

Chairperson, Codex Alimentarius Commission
International Affairs Division Swiss Federal Food Safety
and Veterinary Office
CH-3003 Bern, Switzerland
Phone: + 41 58 462 00 41
Email: awilo.ochieng@blv.admin.ch

**UNITED STATES OF AMERICA/ ÉTATS-UNIS
D'AMÉRIQUE - ESTADOSUNIDOS DE AMÉRICA****Ms Mary Frances LOWE**

Manager, U.S. Codex
U.S. Codex Office
Room 4861 - South Building
1400 Independence Avenue
Phone: 202 205 7760
Fax: 202 720 3157
Email: MaryFrances.Lowe@fsis.usda.gov

**INTERNATIONAL NON-GOVERNMENTAL
ORGANIZATIONS / ORGANISATIONS
NON-GOUVERNEMENTALES INTERNATIONALES /
ORGANIZACIÓN INTERNACIONALES NO
GUBERNAMENTALES**

AEDA/EFLA**Ms Levie Lyn CEQUENA**

Member
3 Killinery Road Winsland House 1, 07-04 Singapore
239519
Phone: +65 81981587
Email: secretariat-asia@efla-aeda.org

Consumers International (CI)**Mr Martin FRIDAY**

1-9-19-207 Nishi Waseda, Shinjuku-ku, Tokyo
(Consumers Union of Japan)
Phone: 03-5155-4767
Email: office.w@nishoren.org

ICBA**Dr Shuji IWATA**

Technical Adviser
International Council of Beverages Associations
Phone: +81-3-3270-7300
Email: shu-iwata@ee.em-net.jp

Mr Kiyohisa KANEKO

Technical Adviser
International Council of Beverages Associations
Phone: +81-90-9152-7694
Email: kkaneko@jp.ko.com

IDF**Mr Roger HALL**

Chair of the IDF Food Standards Steering Group
International Dairy Federation (IDF)
Regulatory Group Food
Private bag 11 029
Phone: +6463504688
Fax: +6463504676
Email: roger.hall@fonterra.com

IFPRI**Dr Anne MACKENZIE**

Head, Standards and Regulatory
IFPRI
6442 Aston Rd. Ottawa, Ontario, Canada
Phone: 613 6920211
Email: a.mackenzie@cgiar.org

**International Association of Consumer Food
Organizations (IACFO)****Ms Natsuko KUMASAWA**

Asia Regional Coordinator
International Association of Consumer Food
Organizations (IACFO)
2-14-18 Honcho-Hlgashi, Chuo-ku, Saitama 338-0003
Japan Offspring Fund
Email: natsukoiino@gmail.com

International Co-operative Alliance (ICA)**Mr Hiroshi SUZUKI**

Safety Policy Service
International Co-operative Alliance (ICA)
Co-op Plaza 3-29-8, Shibuya, Shibuya-Ku, Tokyo,
150-8913, Japan
Japanese Consumers' Co-operative Union
Phone: + 81 3-5778-8109
Fax: + 81 3-5778-8141
Email: hiroshi.suzuki@jccu.coop

Mr Kazuo ONITAKE

Head of Unit, Safety Policy Service
International Co-operative Alliance (ICA)
Co-op Plaza 3-29-8, Shibuya, Shibuya-Ku, Tokyo,
150-8913, Japan
Japanese Consumers' Co-operative Union
Phone: + 81 3-5778-8109
Fax: + 81 3-5778-8141
Email: Kazuo.onitake@jccu.coop

**INTERNATIONAL GOVERNMENTAL ORGANIZATIONS/
ORGANISATIONS GOUVERNEMENTALES
INTERNATIONALES/ ORGANIZACIONES
GUBERNAMENTALES INTERNACIONALES**

**FOOD AND AGRICULTURE ORGANIZATION OF THE
UNITED NATIONS – ORGANISATION DES NATIONS
UNIES POUR L'ALIMENTATION ET L'AGRICULTURE –
ORGANIZACIÓN DE LAS NACIONES PARA LA
ALIMENTACION Y LA AGRICULTURA**

Ms Shashi SAREEN

Senior Food Safety and Nutrition Officer
Food and Agriculture Organization of the United Nations
(FAO), Regional office for Asia and the Pacific
39 Phra Atit Road, Maliwan Mansion, Bangkok 10200,
Thailand
Phone: 662 6974143
Fax: 662 6974445
Email: Shashi.Sareen@fao.org

Mr Atsuhiko MENO

Regional Project coordinator, FAORAP
GCP/RAS/280/JPN
Phone: +66-843883721
Email: atsuhiko.meno@fao.org

Ms Masami TAKEUCHI

Food Safety Officer
Food Safety and Quality Unit, FAO
Viale delle Terme di Caracalla 00153 Rome, Italy
Phone: +390657053076
Email: Masami.Takeuchi@fao.org

Ms Hyuni SUNG

Seconded officer
Food Safety and Quality Unit, FAO
Viale delle Terme di Caracalla 00153 Rome, Italy
Email: hyunismail@gmail.com

**WORLD HEALTH ORGANIZATION – ORGANISATION
MONDIALE DE LA SANTE – ORGANIZACION
MUNDIAL DE LA SALUD**

Dr Ailan LI

Director
Division of Health Security and Emergencies
World Health Organization Western Pacific Regional
Office
United Nations Avenue,
Ermita, Manila, Philippines
Email: lia@wpro.who.int

Mr Jang Hwan BAE

Consultant
FOS/DSE
World Health Organization Western Pacific Regional
Office
United Nations Avenue,
Ermita, Manila, Philippines
Email: baej@wpro.who.int

Dr Kazuaki MIYAGISHIMA

Director
World Health Organization
20 Avenue Appia, Geneva 27, 1211, Switzerland
Email: miyagishimak@who.int

Ms Catherine MULHOLLAND

Technical Officer FAO/WHO Project and Fund for
Enhanced Participation in Codex (Codex Trust Fund)
World Health Organization (WHO)
20 Avenue Appia
Phone: +41 22 791 3080
Fax: +41 22 791 4807
Email: mulhollandc@who.int

SECRETARIATS – SECRÉTARIATS- SECRETARÍAS

**CODEX SECRETARIAT – SECRETARIAT DU CODEX –
SECRETARIA DEL CODEX**

Ms Annamaria BRUNO

Senior Food Standards Officer
Joint FAO/WHO Food Standards Programme
Viale delle Terme di Caracalla 00153 Rome, Italy
Phone: + 39 06570 56254
Email: annamaria.bruno@fao.org

Ms Takako YANO

Food Standards Officer
Joint FAO/WHO Food Standards Programme
Viale delle Terme di Caracalla
00153 Rome, Italy
Phone: + 39 06570 55868
Email: takako.yano@fao.org

Mr Kyoungmo KANG

Food Standards Officer
Joint FAO/WHO Food Standards Programme
Viale delle Terme di Caracalla
00153 Rome, Italy
Phone: + 39 06570 54796
Email: kyoungmo.kang@fao.org

**JAPANESE SECRETARIAT – SECRETARIAT
JAPONAIS – SECRETARIA JAPONESA**

Mr Taku IGARASHI

Secretary of the CCASIA
International Affairs, Food Safety and Consumer Policy
Division, Food Safety and Consumer Affairs Bureau
1-2-1 Kasumigaseki Chiyoda-ku Tokyo Japan 1008950
Phone: +81 3 3502 8732
Fax: +81 3 3507 4232
Email: ccasia@nm.maff.go.jp

Mr Yukihiro OOSUMI

Secretary of the CCASIA
International Affairs, Food Safety and Consumer Policy
Division, Food Safety and Consumer Affairs Bureau
1-2-1 Kasumigaseki Chiyoda-ku Tokyo Japan 1008950
Phone: +81 3 3502 8732
Fax: +81 3 3507 4232
Email: ccasia@nm.maff.go.jp

Ms Reiko OKAMOTO

Secretary of the CCASIA
International Affairs, Food Safety and Consumer Policy
Division, Food Safety and Consumer Affairs Bureau
1-2-1 Kasumigaseki Chiyoda-ku Tokyo Japan 1008950
Phone: +81 3 3502 8732
Fax: +81 3 3507 4232
Email: ccasia@nm.maff.go.jp

Ms Shiho KAJIURA

Secretary of the CCASIA
International Affairs, Food Safety and Consumer Policy
Division, Food Safety and Consumer Affairs Bureau
1-2-1 Kasumigaseki Chiyoda-ku Tokyo Japan 1008950
Phone: +81 3 3502 8732
Fax: +81 3 3507 4232
Email: ccasia@nm.maff.go.jp

Appendix II

AMENDMENTS TO SECTIONS 4 “FOOD ADDITIVES” AND 8 “METHODS OF ANALYSIS AND SAMPLING” OF THE REGIONAL STANDARD FOR TEMPE (CODEX STAN 313R-2013)

(for adoption)

New texts added are shown in **bold/underlined** font. Deletions are shown in ~~strike through~~ font.

4. FOOD ADDITIVES

4.1 None permitted.

4.2 Processing aids

Processing aids can be used in these products to control acidity during soaking the beans.

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

8. METHODS OF ANALYSIS AND SAMPLING

Provision	Method	Principle	Type
Moisture Content	AOAC 925.09 AACCI 44-40.01	Gravimetry (vacuum oven)	I
Protein Content	NMKL 6, 2004 or AOAC 988.05 or AACCI 46-16.01 (Nitrogen factor 5.71)	Titrimetry, Kjeldahl digestion	I
Lipid Content	AOAC 983.23 <u>ISO 1211 IDF 1:2010</u>	Gravimetry (Reese-Gottlieb)	I
Crude Fibre	ISO 5498:1981 or AOAC 962.09 or AACCI 32 – 10.91	Gravimetry	I

Appendix III

RESPONSES OF CCASIA19 TO THE STRATEGIC PLAN IMPLEMENTATION

Response of CCASIA19 is shown in **Bold and Underlined** font.

Strategic Goal	Objective	Activity	Expected Outcome	Measurable Indicators/Outputs
1: Establish international food standards that address current and emerging food issues.	1.1: Establish new and review existing Codex standards, based on priorities of the CAC	1.1.1: Consistently apply decision-making and priority-setting criteria across Committees to ensure that the standards and work areas of highest priority are progressed in a timely manner.	New or updated standards are developed in a timely manner	<ul style="list-style-type: none"> - Priority setting criteria are reviewed, revised as required and applied. - # of standards revised and # of new standards developed based on these criteria.
<p>Question to the Committee: Is this activity relevant to the work of the Committee? <u>YES</u> Does the Committee use any specific criteria for standards development? <u>CCASIA uses "Criteria for the Establishment of Work Priorities" in Procedural Manual as criteria for standard development.</u> Does the Committee intend to develop such criteria? <u>Not applicable</u></p>				
	1.2: Proactively identify emerging issues and Member needs and, where appropriate, develop relevant food standards.	1.2.1: Develop a systematic approach to promote identification of emerging issues related to food safety, nutrition, and fair practices in the food trade.	Timely Codex response to emerging issues and to the needs of Members.	<ul style="list-style-type: none"> - Committees implement systematic approaches for identification of emerging issues. - Regular reports on systematic approach and emerging issues made to the CCEXEC through the Codex Secretariat.
<p>Question to the Committee: Is this activity relevant to the work of the Committee? <u>YES</u> How does the Committee identify emerging issues and members needs? Is there a systematic approach? Is it necessary to develop such an approach? <u>CCASIA is considering a mechanism to better identify and understand the needs and priorities at regional and country level within the discussion on "Revitalisation of FAO/WHO Coordinating Committees - proposals on strengthening the role and platform of RCCs".</u></p>				
		1.2.2: Develop and revise international and regional standards as needed, in response to needs identified by Members and in response to factors that affect food safety, nutrition and fair practices in the food trade.	Improved ability of Codex to develop standards relevant to the needs of its Members.	<ul style="list-style-type: none"> - Input from committees identifying and prioritizing needs of Members. - Report to CCEXEC from committees on how standards developed address the needs of the Members as part of critical review process.
Included in question to 1.2.				
2: Ensure the application of risk analysis principles in the development of Codex standards.	2.1: Ensure consistent use of risk analysis principles and scientific advice.	2.1.1: Use the scientific advice of the joint FAO/WHO expert bodies to the fullest extent possible in food safety and nutrition standards development based on the "Working	Scientific advice consistently taken into account by all relevant committees during the standard setting process.	<ul style="list-style-type: none"> - # of times the need for scientific advice is: - identified, - requested and, - utilized in a timely manner.

		Principles of Risk Analysis for Application in the Framework of the Codex Alimentarius".		
<p>Question to the Committee: Is this activity relevant to the work of the Committee? YES Does the committee request scientific advice in course of its work, how often does it request such advice? CCASIA has never requested scientific advice from FAO/WHO expert bodies. Does the committee always use the scientific advice, if not, why not? CCASIA sometimes uses the scientific information provided from members (discussion on contaminants in non-fermented soybean products).</p>				
		2.1.2: Encourage engagement of scientific and technical expertise of Members and their representatives in the development of Codex standards.	Increase in scientific and technical experts at the national level contributing to the development of Codex standards.	- # of scientists and technical experts as part of Member delegations. - # of scientists and technical experts providing appropriate input to country positions.
<p>Question to the Committee: Is this activity relevant to the work of the Committee? YES How do members make sure that the necessary scientific input is given into country positions and that the composition of the national delegation allows to adequately present and discuss this position? What guidance could be given by the Committee or FAO and WHO? Scientific and technical inputs are adequately provided by members especially when developing regional standards.</p>				
		2.1.3: Ensure that all relevant factors are fully considered in exploring risk management options in the context of Codex standard development.	Enhanced identification, and documentation of all relevant factors considered by committees during the development of Codex standards.	- # of committee documents identifying all relevant factors guiding risk management recommendations. - # of committee documents clearly reflecting how those relevant factors were considered in the context of standards development.
<p>Question to the Committee: Is this activity relevant to the work of the Committee? NO How does the Committee ensure that all relevant factors have been taken into account when developing a standard and how are these documented?</p>				
		2.1.4: Communicate the risk management recommendations to all interested parties.	Risk management recommendations are effectively communicated and disseminated to all interested parties.	- # of web publication/communications relaying Codex standards. - # of media releases disseminating Codex standards.
<p>Question to the Committee: Is this activity relevant to the work of the Committee? NO When taking a risk management decision, does the committee give guidance to members how to communicate this decision? Would more consideration of this be helpful to members?</p>				
3: Facilitate the effective participation of all Codex Members.	3.1: Increase the effective participation of developing countries in Codex.	3.1.5: To the extent possible, promote the use of the official languages of the Commission in committees and working groups.	Active participation of Members in committees and working groups.	- Report on number of committees and working groups using the languages of the Commission
<p>Question to the Committee: Is this activity relevant to the work of the Committee? YES</p>				

<p>Is the use of official languages in working groups of the committee sufficient? What are the factors determining the choice of languages? How could the situation be improved? <u>CCASIA is working in two languages, Chinese and English. When possible all documents are made available in Chinese and English, and Chinese interpretation is provided in physical Working Group. CCASIA is satisfied with the current language arrangement.</u></p>				
	3.2: Promote capacity development programs that assist countries in creating sustainable national Codex structures.	3.2.3: Where practical, the use of Codex meetings as a forum to effectively conduct educational and technical capacity building activities.	Enhancement of the opportunities to conduct concurrent activities to maximize use of the resources of Codex and Members.	- # of activities hosted on the margins of Codex meetings.
<p>Question to the Committee: Is this activity relevant to the work of the Committee? <u>YES</u> Does the Committee organize technical capacity activities or other activities in the margins of Committee sessions? If yes – how many and with which topics have been organized in the past. If no – could this be useful and what topics could be addressed? <u>A number of workshops and other side events have been organized in conjunction with or in the margin of Sessions of CCASIA, to contribute to educational and technical capacity building of members.</u></p>				
4: Implement effective and efficient work management systems and practices.	4.1: Strive for an effective, efficient, transparent, and consensus based standard setting process.	4.1.4: Ensure timely distribution of all Codex working documents in the working languages of the Committee / Commission.	Codex documents distributed in a more timely manner consistent with timelines in the Procedural Manual.	- Baseline Ratio (%) established for documents distributed at least 2 months prior to versus less than 2 months prior to a scheduled meeting. - Factors that potentially delay the circulation of documents identified and addressed. - An increase in the ratio (%) of documents circulated 2 months or more prior to meetings.
<p>Question to the Committee: Is this activity relevant to the work of the Committee? <u>YES</u> Does the Committee have a mechanism in place to ensure timely distribution of documents? What could be done to further improve the situation? <u>CCASIA Coordinator, host country and Codex Secretariats work very closely to plan the schedule for document preparation and timely distribution.</u></p>				
		4.1.5: Increase the scheduling of Work Group meetings in conjunction with Committee meetings.	Improved efficiency in use of resources by Codex committees and Members	- # of physical working group meetings in conjunction with committee meetings, where appropriate.
<p>Question to the Committee: Is this activity relevant to the work of the Committee? <u>YES</u> Does the Committee hold physical working groups independent of Committee sessions? If yes – why is this necessary? <u>All physical Working Groups had been held in conjunction with CCASIA sessions.</u></p>				
	4.2: Enhance capacity to arrive at consensus in standards setting process.	4.2.1: Improve the understanding of Codex Members and delegates of the importance of and approach to consensus building of Codex work.	Members and delegates awareness of the importance of consensus in the Codex standard setting process improved.	- Training material on guidance to achieve consensus developed and made available in the languages of the Commission to delegates. - Regular dissemination of existing material to Members through Codex Contact Points. - Delegate training

				<p>programs held in association with Codex meetings.</p> <p>- Impediments to consensus being achieved in Codex identified and analyzed and additional guidance developed to address such impediments, if necessary.</p>
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Question to the Committee:

Is this activity relevant to the work of the Committee? **YES**

Are there problems with finding consensus in the Committee? If yes – what are the impediments to consensus? What has been attempted and what more could be done? **CCASIA experienced some difficulties in finding consensus when developing certain regional standards and addressed these issues by making the best use of eWG, pWG and/or in-session WG.**

**DRAFT REGIONAL STANDARD FOR NON-FERMENTED SOYBEAN PRODUCTS
(N06-2005)**

(Step 8)

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 process¹.

2.2 Classification

2.2.1 Soybean Beverages² and Related Products

2.2.1.1 Plain soybean beverage

Plain soybean 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 beverages

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

2.2.1.3 Soybean-based beverages

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

2.2.2.2 Soybean curd

Soybean curd is the solid product with higher water content, and is made from soybean liquid preparation and coagulated by adding coagulant.

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.

2.2.4 Dehydrated Soybean Curd Film

Dehydrated soybean curd film is obtained from the uncovered still surface of soybean liquid preparation, 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

¹ The products should be processed in an appropriate manner to reduce/eliminate antinutrient level in the products and prevent spoilage.

² In number of countries, these products are referred to as soybean milk.

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 beverages and related products (2.2.1)	Plain soybean beverage (2.2.1.1)	-	≥ 2.0
	Composite/flavoured soybean 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 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 Sections 3.3 and 3.4, shall be considered a "defective".

3.6 Lot Acceptance

A lot can be considered as meeting the applicable quality requirements referred to in Sections 3.3 and 3.4, when the number of "defectives", defined in Section 3.5, does not exceed the acceptance number (c) of the appropriate sampling plan with an AQL of 6.5 (Annex I, II).

4. FOOD ADDITIVES

4.1 General Requirements

Only those additive functional classes indicated as technologically justified in Table 2 may be used for the product 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 beverages and related products (2.2.1)			Soybean curd and related products (2.2.2)		Compressed soybean curd (2.2.3)	Dehydrated soybean curd film (2.2.4)
	Plain Soybean beverage (2.2.1.1)	Composite/ flavoured soybean beverages (2.2.1.2)	Soybean- based beverages (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.

4.2 Specific Food Additive Provisions

4.2.1 Plain Soybean Beverage

None permitted.

4.2.2 Composite/ flavoured Soybean Beverages and Soybean-based Beverages

Acidity regulators, antioxidants, colours, emulsifiers, flavour enhancer, 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. In addition, the following food additives may be used.

INS No.	Name of Food Additives	Maximum Level
Antioxidant		
304	Ascorbyl palmitate	500 mg/kg
307a,b,c	Tocopherols	20000 mg/kg
Colour		
100(i)	Curcumin	1 mg/kg
102	Tartarazine	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 mg/kg
160a(ii)	Cartenes, beta-, vegetable	2000 mg/kg

INS No.	Name of Food Additives	Maximum Level
160b(i)	Annatto extracts, bixin based	5 mg/kg as bixin
160b(ii)	Annatto extracts, norbixin based	100 mg/kg as norbixin
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
Flavour enhancer		
508	Potassium chloride	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.

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.

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

4.2.5 Dehydrated Soybean 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.

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

4.3 Flavourings

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

4.4 Processing Aids

Processing aids with antifoaming, controlling acidity for coagulant and for extracting soybean 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).

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

7.1 Net Weight

The weight of the products covered by the provisions of this Standard shall be indicated in accordance with the *General Standard for the Labelling of Pre-packaged Foods* (CODEX STAN 1-1985).

7.1.1 Classification of “Defectives”

A container that fails to meet the net weight declared on the label should be considered as a “defective”.

7.1.2 Lot Acceptance

A lot should be considered as meeting the requirement of Section 7.1 when the number of “defectives”, as defined in Section 7.1.1, does not exceed the acceptance number (c) of the appropriate sampling plan with an AQL of 6.5 (Annex I, II).

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, consideration shall be given to the *Compilation of Codex texts relevant to the labelling of foods derived from modern biotechnology* (CAC/GL 76-2011).

8.1 The Name of the Product

The product should be designated with the appropriate term in Section 2.2. 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 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.

ANNEX I

Sampling Plans

The appropriate inspection level is selected as follows:

Inspection level I - Normal Sampling

Inspection level II - Disputes, (Codex referee purposes sample size), enforcement or need for better lot estimate

SAMPLING PLAN 1
(Inspection Level I, AQL = 6.5)

NET WEIGHT IS EQUAL TO OR LESS THAN 1 KG (2.2 LB)		
Lot Size (N)	Sample Size (n)	Acceptance Number (c)
4,800 or less	6	1
4,801 - 24,000	13	2
24,001 - 48,000	21	3
48,001 - 84,000	29	4
84,001 - 144,000	38	5
144,001 - 240,000	48	6
more than 240,000	60	7
NET WEIGHT IS GREATER THAN 1 KG (2.2 LB) BUT NOT MORE THAN 4.5 KG (10 LB)		
Lot Size (N)	Sample Size (n)	Acceptance Number (c)
2,400 or less	6	1
2,401 - 15,000	13	2
15,001 - 24,000	21	3
24,001 - 42,000	29	4
42,001 - 72,000	38	5
72,001 - 120,000	48	6
more than 120,000	60	7
NET WEIGHT GREATER THAN 4.5 KG (10 LB)		
Lot Size (N)	Sample Size (n)	Acceptance Number (c)
600 or less	6	1
601 - 2,000	13	2
2,001 - 7,200	21	3
7,201 - 15,000	29	4
15,001 - 24,000	38	5
24,001 - 42,000	48	6
more than 42,000	60	7

SAMPLING PLAN 2
(Inspection Level II, AQL = 6.5)

NET WEIGHT IS EQUAL TO OR LESS THAN 1 KG (2.2 LB)		
Lot Size (N)	Sample Size (n)	Acceptance Number (c)
4,800 or less	13	2
4,801 - 24,000	21	3
24,001 - 48,000	29	4
48,001 - 84,000	38	5
84,001 - 144,000	48	6
144,001 - 240,000	60	7
more than 240,000	72	8
NET WEIGHT IS GREATER THAN 1 KG (2.2 LB) BUT NOT MORE THAN 4.5 KG (10 LB)		
Lot Size (N)	Sample Size (n)	Acceptance Number (c)
2,400 or less	13	2
2,401 - 15,000	21	3
15,001 - 24,000	29	4
24,001 - 42,000	38	5
42,001 - 72,000	48	6
72,001 - 120,000	60	7
more than 120,000	72	8
NET WEIGHT GREATER THAN 4.5 KG (10 LB)		
Lot Size (N)	Sample Size (n)	Acceptance Number (c)
600 or less	13	2
601 - 2,000	21	3
2,001 - 7,200	29	4
7,201 - 15,000	38	5
15,001 - 24,000	48	6
24,001 - 42,000	60	7
more than 42,000	72	8

Appendix V

LIST OF ACTIVITIES OF INTEREST TO CCASIA

INTRODUCTION

The Committee identified the following activities are important to support the implementation of the global Codex Strategic Plan 2014-2019

(1) The objective of the following activities is to achieve the maximum and effective participation of Asian Members in the activities of CAC and its subsidiary bodies and to increase scientific inputs from Asian Members to FAO/WHO expert bodies

Activities :

- 1.1 Promote the understanding of Codex rules including the Procedural Manual among Asian Members.
- 1.2 Strengthen the capacity of Asian Members to submit their comments and appropriate scientific data on relevant issues.
- 1.3 Encourage Asian Members to formulate national positions and participate in relevant sessions of CAC and/or its subsidiary bodies.
- 1.4 Encourage developing Asian Members to apply for funding assistance under the FAO/WHO Project and Fund for Enhancing the Participation of Developing Countries in the Work of Codex and its successor initiative, as well as other sources.

(2) The objective of the following activities is to strengthen regional communication and coordination among Asian Members in the activities of CAC and its subsidiary bodies

Activities

- 2.1 Maintain and share an up-to-date directory of the Codex Contact Point (CCP) of Asian Members.
- 2.2 Update and maintain a website of CCASIA and encourage its use.
- 2.3 Encourage the exchange and sharing of submitted comments and relevant data among Asian Members.
- 2.4 Organize informal meetings of CCASIA members at the margin of the meeting of CAC and its subsidiary bodies to develop common position, where possible.
- 2.5 Cooperate to gather data/information and make proposal at the sessions of CAC and/or subsidiary bodies on issues of common concerns or interests.

(3) The objective of the following activities is to promote the development and/or review of Codex standards and related texts taking into account regional situations and needs

Activities

- 3.1 Conduct surveys or exchange views with relevant stakeholders in Member countries to capture interests and needs for the development and/or review of Codex standards and related texts.
- 3.2 Identify specific food products and area of interest of the region that require standards and related texts to be developed and/or reviewed.
- 3.3 Make proposals at the sessions of CAC and/or its subsidiary bodies to reflect interest of the Asian region.

(4) The objective of the following activities is to promote the use of Codex standards and related texts as bases for national legislation by Asian Members

Activities

- 4.1 Inform and share the results of meetings of CAC and its subsidiary bodies to relevant stakeholders in Member countries.
- 4.2 Train technical personnel and policymakers responsible for the elaboration of food policies including regulations on the significance of and need to consider Codex standards and related texts.

- 4.3 Increase awareness of the Codex standards and related texts among relevant stakeholders in Member countries including consumers, industries and academia.
- 4.4 Identify the capacity building needs of Asian Members to harmonize their national policies including regulations with Codex standards and related texts.

(5) The objective of the following activities is to develop and strengthen capacities and functions of CCP and/or National Codex Committee (NCC)

Activities

- 5.1 Identify the capacity building needs of Asian Members to establish and/or strengthen CCP and/or NCC.
- 5.2 Conduct or participate in workshops and/or mentoring and training program to strengthen CCP and/or NCC.

(6) The objective of the following activities is to strengthen food control capacities and framework of Asian Members

Activities

- 6.1 Identify the capacity building needs of Asian Members to improve scientific and technical capacities related to food control including those relating to laboratories and inspections.
- 6.2 Conduct or participate in workshops and/or training courses to improve scientific and technical capacity including personnel exchanges.
- 6.3 Update and maintain a list of experts and institutions available in the region which can provide the required scientific and technical expertise.
- 6.4 Facilitate the development and/or review of national food control regulatory system including organizations, laws and regulations.