

codex alimentarius commission **E**



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
HEALTH
ORGANIZATION



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CX 3/10.2

CL 2007/32-ASIA
August 2007

TO: Codex Contact Points
Interested International Organizations

FROM: Secretary, Codex Alimentarius Commission
Joint FAO/WHO Food Standard Programme
Viale delle Terme di Caracalla, 00153 Rome, Italy

SUBJECT: **Request for comments at Step 6 on:**

- i) **Draft Regional Standard for Gochujang (ALINORM 07/30/15, Appendix II); and**
- ii) **Draft Regional Standard for Ginseng Product (ALINORM 07/30/15, Appendix III)**

DEADLINE: 31 March 2008

COMMENTS: **To:** Secretary
Codex Alimentarius Commission
FAO/WHO Food Standards Programme
Viale delle Terme di Caracalla 00153
Rome, Italy
Fax: +39 06 5705 4593
E-mail: codex@fao.org (*preferably*)

With a copy to: Dr Sunarya
Deputy Director-General
The National Standardization Agency of
Indonesia
Fax: +62 21 574045
E-mail: sps-2@bsn.or.id (*preferably*)

Background

1. The 15th Session of the FAO/WHO Coordinating Committee for Asia (CCASIA) had forwarded to the Commission the Proposed Draft Standards for Gochujang (N03-2004) and the Proposed Draft Standards for Ginseng Product (N01-2004) for adoption at Step 5 and recommended their finalization as worldwide standards in relevant commodity committees.¹
2. The 30th Session of the Codex Alimentarius Commission, taking into account the general discussion on the conversion of regional standards into worldwide standards, adopted these texts at Step 5 as draft regional standards, for further elaboration by the CCASIA.²

Endorsement by General Committees: Draft Regional Standard for Gochujang

3. The 39th Session of the Codex Committee on Food Additives endorsed the food additive provisions in the proposed draft Standard for Gochujang with some modifications. The CCASIA is requested to: provide some clarification as to the omission of sodium sorbate (INS 201); to clarify the functional class for sodium polyphosphate (INS 452i) and potassium polyphosphate (INS 452ii) and to assign a numeric maximum use level for these two food additives; and to consider grouping all phosphate under the same functional class with one single maximum use level.³

¹ ALINORM 07/30/15, paras 42-43 and 68-69

² ALINORM 07/30/REP, para. 84 and Appendix V

³ ALINORM 07/30/12, paras 64-66 and Appendix V

4. The 28th Session of the Codex Committee on Methods of Analysis and Sampling temporarily endorsed the methods of determination of capsaicin proposed in Annexes A and B of the Proposed Draft Standard as Type IV, while endorsing the AOAC method as Type II. The Committee temporarily endorsed the methods of determination of crude protein and moisture as Type I. The Committee requested further validation and clarification so that it could reconsider these temporarily endorsed methods in its future sessions.⁴

REQUEST FOR COMMENTS

5. Member governments and interested International Organizations are therefore invited to provide comments on the above texts at Step 6 of the Procedure, including those in relation to the above comments and requests by the CCFA and the CCMAS, and should do so in writing, *preferably by e-mail*, to the addresses above by **31 March 2008**.

⁴ ALINORM 07/30/23, paras 75-76 and Appendix II