

FY2009 General Food Policy Bureau of Ministry of Agriculture, Forestry and Fisheries Project
Overseas Business Support Project for Japanese Food Industry in East Asian

Investigation of Commodity Food Standards and Analytical Methods in Asia

**International Cooperation Committee,
ILSI Japan
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**List of publicly solicited FY2009 projects
aided by General Food Policy Bureau of Ministry of Agriculture, Forestry and Fisheries**

- 1 Corporation system enhancement for food and agriculture**
- 2 Information dissemination services improvement for the food industry**
- 3 Supporting for advancing cooperating function for food and agriculture**
- 4 Promoting for further utilization of functionality of farm and marine products**
- 5 Supporting for brand building of regional food and its management**
- 6 Survey on structure of the food industry**
- 7 Technological measures for promoting cooperation between food and agriculture**
- 8 Supporting for improvement of capability for technological development of the food industry in rural area**
- 9 Building up business with cooperation of food-service industry and agriculture**
- 10 Promoting for maintenance of business continuity plan in the food industry**
- 11 Promoting for dissemination of HACCO in the food industry**
- 12 Promoting for labeling in the food industry**
- 13 Promoting for measures to secure the confidence against food companies**
- 14 Promoting CO2-reduction measures in the food industry**
- 15 Promoting for restrictions to generate food industrial waste**
- 16 Demonstration of economical processing system for recyclable food waste**
- 17 Promoting for smooth implementation of Containers/Packaging Recycling Act**
- 18 Study on recycling system for biomass plastic containers/packaging**
- 19 Experiments for utilizing biomass in the food-service industry**
- 20 Overseas Business Support for Japanese Food Industry in East Asia**
- 21 Promoting for establishment of foundation for effective food distribution system**
- 22 Promoting for advancing food retailing function**
- 23 Demonstration and dissemination of business model using new technology**
- 24 Supporting for establishment of regional distribution model**
- 25 Cost-reduction for food retailing and structure improvement for functional enhancement**
- 26 Promoting high-value added model of food distribution**
- 27 Demand development for new processed rice products**
- 28 Promoting for popularizing excellent Japanese restaurants abroad**
- 29 Considering measures to encourage intake of staple food, which is a part of the projects for promoting "Nippon Shokuiku"**

20. Overseas Business Support Project for Japanese Food Industry in East Asia

[Point of Measures]:

To support business activities of Japanese food industry in East Asia (the Republic of Korea, the People's Republic of China, ASEAN countries and India) to strengthen its international competitiveness in East Asia.

[Policy target]:

To increase scale of business activities of overseas subsidiaries of Japanese food companies in East Asia by 30% to 50% over five years.

Sales target : Approximately \$8.4 billion (based on FY 2005) → \$11~12.5 billion (FY 2010)

20. Overseas Business Support Project for Japanese Food Industry in East Asia

[Purpose of the Project]

In order to strengthen management practice and international competitiveness of Japanese food industry facing quantitative saturation and maturity in domestic market, this project aims to support efforts of the industry to promote developing business activities in East Asian regions where attractive market is forming due to increasing population and dynamically growing economy

[Description of the Project]

To contribute to the promotion of smooth business within East Asian regions by conducting an investigation on possible integration of food standards and methods of analysis, and organizing a workshop with experts from s countries concerned

Overseas Business Support Project for Japanese Food Industry in East Asia

[Name of the Task]

**Investigation of Commodity Food Standards and Analytical
Methods in Asia**

[Summary of the Investigation]

In order to expand distribution of food ingredients and food products in East Asian regions, we investigated the commodity food standards on major food categories and methods of analysis in East Asian countries. Based on the results, we extracted their differences and points to be considered for their future integration or harmonization.

[Countries surveyed]

In the light of marketability (including population) , business activities of Japanese companies possessing overseas subsidiaries and market potential in East Asian countries, the investigation covered the Republic of Korea, the People's Republic of China, Malaysia, Singapore, the Philippines, Indonesia, Thailand, and Vietnam (8 countries).

Overseas Business Support Project for Japanese Food Industry in East Asia

[Foods Investigated]:

When designing the investigation program, the first pilot formats covered instant noodles, carbonated soft drinks, prepared frozen foods and food additives.

[Method of Investigation]

The investigation program was designed by specified International Life Sciences Institute (ILSI Japan). It was conducted with cooperation of ILSI's international network, namely ILSI branches in Korea, China and Southeast Asian regions (ASEAN countries).

[Project Team]

ILSI Japan set up the project team in its "International Cooperation Committee".

The program design and selection of foods investigated were finally adjusted in cooperation with ILSI branches (in Korea, China and Southeast Asian countries) .

Overseas Business Support Project for Japanese Food Industry in East Asia

[Total Budget]: ¥ 8,370,000

[Project Schedule]:

Preliminary Investigation and designing:

From June to August in 2009

Filling in the Investigation Forms:

From September to December in 2009

**Collection and Analyzing the Data, and extraction of
the points to be considered:**

From January to February in 2010

Workshop:

In Tokyo, on Monday afternoon in March 29, 2010

Preparation of the Report:

March 31, 2010

Overseas Business Support Project for Japanese Food Industry in East Asia

[International Cooperation Committee]:

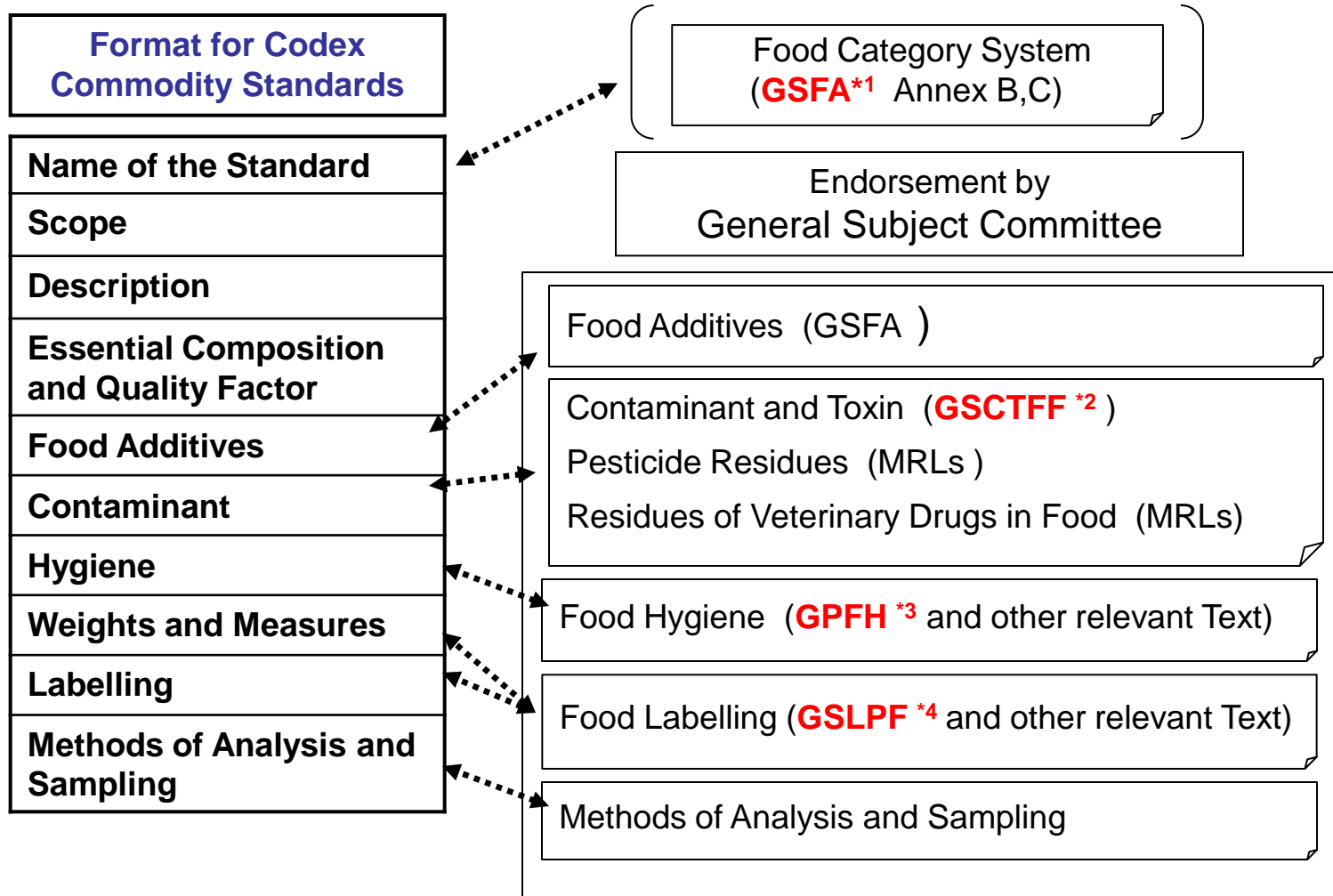
- Keiichi Abe (Cerebos Pacific Ltd.)
- Hiromi Ohta (Suntory Wellness Limited)
- Yoko Ogiwara (Ajinomoto Co., INC.)
- Kiyohisa Kaneko (Coca-Cola (Japan) Company, Limited)
- Masanori Koumura (Ajinomoto Co., INC. ASEAN Regional HQs)
- Yukio Suzuki (Schiff's Japan)
- Fumiko Sekiya (Takasago International Corporation)
- Tomoko Takahashi (Nestle Japan Ltd.)
- Koji Furuse (Unilever Japan Beverage)
- Shuji Iwata (ILSI Japan)
- Kazuo Sueki (ILSI Japan)
- Hiroaki Hamano (ILSI Japan)

ILSI Japan/MAFF Project
Investigation of Commodity Food Standard
and Analytical Methods in Asia

Investigation Forms: Japan

Elaboration of Codex Commodity Standards

Procedural Manual : Section III Elaboration of Codex Standards and Related Text



*1 Codex Stan 192-1955 General Standard for Food Additives

*2 Codex Stan 193-1995 General Standard for Contaminants and Toxins in Foods and Feeds

*3 CAC/RCP1-1969 General Principles of Food Hygiene

*4 Codex Stan 1-1985 General Standards for the Labelling of Prepackaged Foods

Codex Standards (Commodity Standards)

Stan No	Title	Year of Adoption
1	General Standard for the Labelling of Prepackaged Foods	1985
3	Standard for Canned Salmon	1981
12	Standard for Honey	1981
13	Standard for Preserved Tomatoes	1981
17	Standard for Canned Applesauce	1981
19	Standard for Edible Fats and Oils not Covered by Individual Standards	1981
33	Standard for Olive Oils and Olive Pomace Oils	1981
36	Standard for Quick Frozen Finfish, Eviscerated or Uneviscerated	1981
37	Standard for Canned Shrimps or Prawns	1981
38	Standard for Edible Fungi and Fungus Products	1981
39	Standard for Dried Edible Fungi	1981
	• • •	
293	Standard for Tomatoes	2008
296	Standard for Jams, Jellies and Marmalades	2009
297	Standard for Certain Canned Vegetables	2009

200 Items (2009) (<http://www.codexalimentarius.net>)

Japanese Commodity Standards

Food Sanitation Act

- Standards for Foodstuffs and Additives
 - 22 Specific Food Items (Table 3)
 - Milk and Milk Products Concerning Composition Standards (Table 3a)
- Ministry of Health, Labour and Welfare (MHLW)

Health Promotion Act

- Food with Health Claims
 - Nutrient Function Claims
 - Foods for Specified Health Uses (FOSHU)
 - Food for Special Dietary Uses
 - Nutrition Labeling
- CAA consulted by MHLW

Name of the Standard
Scope
Description
Essential Composition and Quality Factor
Food Additives
Contaminant
Hygiene
Weights and Measures
Labelling
Methods of Analysis and Sampling

Consumer Affairs Agency^{*3}
 covers
 Labelling Provision of
 FSA and JAS

JAS^{*1} Law

- Quality Labelling Standard for Processed Foods
 - 48 Commodity Food Items (Table1)
 - JAS Standard^{*2}
 - 54 Commodity Food Items (Table2)
- Ministry of Agriculture, Forestry and Fisheries (MAFF)

Act Against Unjustifiable Premiums and Misleading Representations

- Fair Competition Code
 - 38 Commodity Food Items
 - 7 Alcoholic Beverages (Table4)
- Consumer Affairs Agency (CAA)

Measurement Act

Ministry of Economy, Trade and Industry

*1 Law Concerning Standardization and Proper Labelling of Agricultural and Forest Products
 *2 voluntary (other than organic foods) standard with the certification system to attach the JAS Mark
 *3 New governmental organization started in September 2009

General Quality Labeling Standards

- Quality Labeling Standards for Fresh Foods
- Quality Labeling Standards for Processed Foods
- Quality Labeling Standards for Genetically Modified Foods

Table1 List of Quality Labeling Standards for each commodity items

2009.9

Canned and Bottled products		15	Chilled meat ball
1	Canned and bottled agricultural products	16	Fish ham, Fish sausage
2	Canned and bottled livestock products	17	Specially packed steamed fish paste
3	Canned and bottled prepared foods	18	Flavored steamed fish paste
Beverages		Cereal Products	
4	Fruits juice and fruit beverages	19	Dried noodles
5	Carbonated drinks (Case Study 2)	20	Instant Noodle (Case Study 1)
6	Soy milks	21	Macaroni products
7	Carrot juice, Mixed carrot juice	22	Kori Dofu (dried frozen soy curd)
Livestock and Fish Paste		23	Breads
8	Bacons	Agricultural and Forestry Products	
9	Hams	24	Pickled agricultural products
10	Pressed ham	25	Processes tomato potato
11	Mixed pressed ham	26	Jams
12	Sausage	27	Dried shiitake mushroom
13	Mixed sausage	Marine Products	
14	Chilled hamburg stake	28	Processed <i>Uni</i> (sea urchin)

Table 1 cont.

29	<i>Uni –Aemono</i> (mixture of sea urchin eggs and marine products)	Oil and Fat	
30	Dried <i>Wakame</i> (<i>undaria pinnatifida</i>)	43	Edible vegetable oils and fats
31	Salted <i>Wakame</i>	44	Margarine
32	<i>Kezuribushi</i> (shaved dried fish)	Other	
33	Boiled and dried fishes	45	Retortable pouched food
34	Processed eel	46	Frozen vegetable product
Seasoning		47	Chilled Gyoza
35	Dressing and dressing type seasonings	48	Prepared frozen food (Case Study 3)
36	Edible vinegar		
37	Flavored seasonings		
38	Dehydrated soup		
39	Worcester sauces		
40	<i>Shoyu</i> (soy sauce)		
41	<i>Miso</i> (soy bean paste)		
42	<i>Tuyu</i> (Dipping soup) for noodles		

Table 2

List of JAS Standard for Foods

2009.9

□ General JAS			
Canned and Bottled Products		Processed agricultural products	
1	Canned and bottled agricultural products	22	Pickled agricultural products
2	Canned and bottled livestock products	23	Processed tomato products
3	Canned and bottled marine products	24	Jams
Beverages		Processed marine Products	
4	Fruits juice and fruit beverages	25	<i>Kezuribushi</i> (shaved dried fish)
5	Apple straight pure juice	26	Boiled and dried fishes
6	Carbonated drinks (Case Study 2)	Sugars	
7	Soy milks	27	Glucose
8	Carrot juice, Mixed carrot juice	28	High fructose corn syrup and sugar added high fructose corn syrup
Livestock products		Seasoning	
9	Bacon	29	Dressings
10	Hams	30	Fermented vinegar
11	Pressed ham	31	Flavored seasonings
12	Sausage	32	Dehydrated soup
13	Mixed sausage	33	Worcester sauces
14	Hamburger patty	34	<i>Shoyu</i> (soy sauce)
15	Chilled ham burg stake	Oil and Fat	
16	Chilled meat ball	35	Edible vegetable oils and fats
Cereal Products		36	Refined lard
17	Dried noodles	37	Margarines
18	Instant noodles (Case Study 1)	38	Shortening
19	Macaroni products	39	Edible refined and processed oils and fats
20	Vegetable protein	Others	
21	Bread crumbs	40	Prepared frozen food (Case Study 3)

Table 2 cont.

□ Specific JAS with production methods	
41	Matured Hams
42	Matured Sausage
43	Handmade dried noodles
44	Naturally Grown Chicken
□ Organic JAS	
45	Organic agricultural products
46	Organic processed foods
47	Organic feeds
48	Organic livestock products
□ JAS with production information	
49	Beef with the disclosed production information
50	Pork with the disclosed production information
51	Agricultural products with the disclosed production information
52	Processed foods with the disclosed production information
53	Farmed fishes with the disclosed production information
□ JAS with controlled constant temperature distribution	
54	Processed foods with controlled constant temperature distribution

List of Specific Food Items in Standard for Foodstuffs and Additives

Table 3

under Food Sanitation Act 2009.9

1	Soft Drink Beverages (Case Study 2)	12	Boiled Octopus
2	Powdered Soft Drink Beverages	13	Boiled Crab
3	Crushed Ice	14	Fresh Fish and Shellfish to be Eaten Raw
4	Frozen Confections	15	Oysters to be Eaten Raw
5	Meats and Whale Meat (with the exemption of frozen whale meat eaten raw)	16	Agar
6	Edible Birds' Eggs	17	Grains, Beans and Vegetables
7	Blood, Blood Corpuscles and Blood Plasma	18	Bean Jam or Further Processing
8	Meat Products	19	Soybean Curd (“tofu”)
9	Whale Meat Products	20	Instant Noodles (Case Study 1)
10	Fish-paste Products	21	Frozen Foods (Case Study 3)
11	Salmon Roe and Cod Roe (defined as the ovaries of walleye or pollack preserved in salt; hereinafter the same in this section)	22	Food Packed in Containers and Sterilized by Pressurization and Heating

Note: These standards are composed of ‘Standard for Component’, ‘Standard for Production’, ‘Standard for Storage’

1.Details of Food Additives are available in English

<http://www.mhlw.go.jp/english/topics/foodsafety/foodadditives/index.html>

2.Details of Agricultural Chemical Residues are available in English

<http://www.mhlw.go.jp/english/topics/foodsafety/positivelist060228/index.html>

Milk and Milk Products Concerning Composition Standards

Table 3 a

Raw Milk		9	Concentrated milk
A	Raw milk	10	Concentrated skimmed milk
B	Raw goat's milk	11	Evaporated milk
Drinking Liquid Milks and Milk drinks		12	Evaporated skimmed milk
1	Cow's milk	13	Sweetened condensed milk
2	Special cow's milk	14	Sweetened condensed skimmed milk
3	Pasteurized goat's milk	15	Whole milk powder
4	Composition-controlled cow's milk	16	Skimmed milk powder
5	Low fat cow's milk	17	Cream powder
6	Nonfat cow's milk	18	Whey powder
7	Processed milk	19	Whey powder protein concentrated
Milk Products		20	Buttermilk powder
1	Cream	21	Sweetened milk powder
2	Butter	22	Formulated milk powder
3	Butter oil	23	Fermented milk
4	Processed cheese	24	Lactic acid bacteria drinks(nonfat milk solid not less than 3.0%)
5	Concentrated whey	25	Milk drinks
6	Ice cream	Foods main ingredients are Milk	
7	Ice milk	1	Lactic acid bacteria drinks(nonfat milk solid less than 3.0%)
8	Lacto ice		

Table 4**List of Fair Competition Code for Food Items****2009.9**

Milk and milk products		19	Instant noodles
1	Drinking milk	20	<i>Miso</i> (soy bean paste)
2	Fermented milk, Lactic acid bacteria beverage	Confectionary	
3	Pasteurized lactic acid bacteria beverage	21	Biscuits
4	Natural cheese, Processed cheese, Cheese food	22	Chocolates
5	Ice creams	23	Food using chocolate
Honeys		24	Chewing gum
6	Honeys	25	Souvenir for tourist
7	Royal jelly	Seasoning	
Processed marine Products		26	Edible vinegar
8	<i>Uni</i> (sea urchin) foods	27	Synthetic lemon juice
9	<i>Karashi Mentaiko</i> (spicy marinated roe of pollack)	28	Margarines
10	<i>Kezuribushi</i> (shaved dried fish)	29	Dressings
11	<i>Nori</i> (laver)	30	<i>Shoyu</i> (soy sauce)
Processed agricultural products		31	Table salt
12	Canned foods	Beverages	
13	Processed tomato	32	Fruit drinks
14	Powdered <i>Wasabi</i> (Japanese horseradish)	33	Coffee drinks
15	Raw noodles	34	Regular coffee, instant coffee
16	<i>Kori-dofu</i> (dried frozen soy curd)	35	<i>Moromi-su</i> (vinegar drink from residue of rice brandy)
17	Soy milks	Processed livestock	
18	Packed bread	36	Ham, sausage

Table 4 cont.

Alcoholic Beverages	
37	Beer
38	Imported beer
39	Whisky
40	Imported whisky
41	<i>Shochu</i> (spirits by single distillation)
42	<i>Awamori</i> (rice brandy)
43	Retailer liquor shop
Fresh foods	
44	Meat
45	Egg

Food Category System (GSFA Annex B)

06.4 Pasta and noodles and like products

06.4.1 Fresh pastas and noodles and like products

06.4.2 Dried pastas and noodles and like products

06.4.3 Pre-cooked pastas and noodles and like products

Case Study 1 : Instant Noodle

JAPAN

Standard Item	Codex Commodity Standard	Food Sanitation Act	JAS Law	
		Standard for specific Items	Quality Labelling Standard	JAS Standard
Name of the Standard	Instant Noodles CODEX STAN 249-2006	Instant Noodles	Instant Noodles	Instant Noodles
Scope	-ready for consumption after dehydration process.....	● Fried noodles	● include raw type	
Description	Fried noodles, Non-fried noodles			
Essential Composition and Quality Factor	3.1 Composition 3.1.1 Essential Ingredients 3.1.2 Optional Ingredients 3.2 Quality Criteria 3.2.1 Organoleptic 3.2.2 Foreign Matter 3.2.3 Analytical Requirement for Noodle Block (a) Moisture Content maximum : fried 10% : non-fried 14% (b) Acid value maximum 2mg KOH/g oil	● Acid value not more than 3 mg KOH/g oil ● Peroxide value not more than 30 meq/kg	● Wheat flower and/or buckwheat flower as the main ingredients ● Add salt or lye water	● Moisture not more than 14.5% (non-fried) ● Acid value not more than 1.5 mg KOH/g oil ● pH 3.8-4.8 (non-fried)

* This Table does not contain details of standards regulated for all foodstuffs such as;

• Quality Labelling Standard for Processed Foods under JAS Law

• General Compositional Standard for Food; General Food Production Processing and Preparation Standards; General Food Storage Standards under Food Sanitation Act

Case Study 1 cont.

Standard Item	Codex Commodity Standard	Food Sanitation Act	JAS Law	
		Standard for specific Items	Quality Labelling Standard	JAS Standard
Food Additives	MRLs of GSFA			<ul style="list-style-type: none"> ● Positive List (limited use)
Contaminant	MRLs of GSCTFF			
Hygiene	6. Containers or Packing Condition 7.1 General Principle of Food Hygiene and other relevant Codex Text 7.2 Principle for the establishment and application of Microbiological Criteria for Foods	<ul style="list-style-type: none"> ● Storage Standard 		<ul style="list-style-type: none"> ● Container and Packing Condition
Weights and Measures				
Labelling	8.1 Name of the Food 8.2 Labelling for “HALAL”		<ul style="list-style-type: none"> ● Specific Labeling Methods 	<ul style="list-style-type: none"> ● JAS Mark
Methods of Analysis and Sampling	9.1 Sampling 9.2 Determination of Moisture 9.3 Extraction of Oil from Instant Noodle 9.4 Determination of Acid Value	<ul style="list-style-type: none"> ● Acid value ● Peroxide value 		<ul style="list-style-type: none"> ● Moisture ● Acid value ● pH

Case Study 2 cont.

JAPAN

Name of the Standard
Scope
Description
Essential Composition and Quality Factor
Food Additives
Contaminant
Hygiene
Weights and Measures
Labelling
Methods of Analysis and Sampling

Food Sanitation Act Standard for Specific Items

Soft Drink Beverages (covers 14.1 non-alcoholic ("soft") beverages)

Non-alcoholic (less than 1% alcohol) beverages, excluding lactic acid bacterial drinks, milk and milk drinks

- Must not be turbid (with some exception)
- Must not contain any sediment or any solid foreign matter (with some exception)
- Must not contain detectable levels of arsenic, lead or cadmium. The tin content must not exceed 150.0 ppm
- Tests for coliform bacilli must be negative
- Mineral water with a carbon dioxide pressure inside of the container of not more than 98 kPa at 20 degree in Celsius, and that has not been sterilized or disinfected, must test negative for enterococci or green pus bacilli
- For beverages made for solely apple juices and/or juiced fruit, the patulin content must not exceed 0.050 ppm

- Production Standards,
- Package Standards
- Storage Standards

- Tests for arsenic, lead, cadmium, tin, patulin, coliform bacilli, enterococci or green pus bacilli
- Tests for water used as raw material
- Standards and testing methods for implements, containers and packaging

JAS Law

Quality Labelling Std.	JAS Std.
Fruits Juice and fruit beverages	Fruits Juice add fruit beverages
<u>Carbonated soft drinks</u>	<u>Carbonated soft drinks</u>
Soy milks	Soy milks
Carrot juice, mixed carrot juice	Carrot juice, mixed carrot juice
	Apple straight pure juice

***Each standard has it's own Scope, Description and other Items**

Carbonated Soft Drinks (JAS Law)

JAPAN

Case Study 2 cont.

	Quality Labeling Std.	JAS Standard
Name of the Standard	Carbonated Soft Drinks	Carbonated Soft Drinks
Scope	Quality labeling for carbonated soft drinks	Standard for carbonated soft drinks
Description	Water-based flavored drinks with added carbon dioxide, sweetener, acidulant and others	Water-based flavored drinks with added carbon dioxide, sweetener, acidulant and others
Essential Composition and Quality Factor		<ul style="list-style-type: none"> ● Must have satisfactory tone of color ● Must have refreshing flavor without off-taste and off-odor ● Must not be turbid (with some exception) ● Must carbon dioxide be dissolved well and have fine bubbles sustainably ● No foreign matters
Food Additives		<ul style="list-style-type: none"> ● Preservative: only sodium benzoate and p-hydroxybenzoic acid allowed to use ● Antioxidant: only L-ascorbic acid and sodium L-ascorbate allowed to use ● Emulsifier: only sucrose fatty acid ester and glycerin fatty acid ester allowed to use
Contaminant		
Hygiene		Specification on Gas volume
Weights and Measures		Must meet designated volume appeared on the label
Labelling	Specific labelling methods	JAS mark
Methods of Analysis	This Table does not contain details of standards regulated for all foodstuffs	

Case Study 3 : Prepared Frozen Foods

JAPAN

Name of the Standard
Scope
Description
Essential Composition and Quality Factor
Food Additives
Contaminant
Hygiene
Weights and Measures
Labelling
Methods of Analysis and Sampling

JAS Quality Labelling Standard Prepared Frozen Foods		
Frozen fried foods	Frozen fried Fishes Frozen fried Shrimps Frozen fried Squids Frozen fried Oysters Frozen Croquettes Frozen <i>Katuretu</i> (fried meat)	Product names are defined by main material content , limitation of alternative material , etc.
Frozen <i>Shaomai</i> , Frozen <i>Gyoza</i> , Frozen <i>Harumaki</i> (spring rolls)		
Frozen Hamburger steaks, Frozen Meatballs, Frozen Fish hamburgers, Frozen Fishballs		
Frozen Steamed Rice, Frozen Noodles		
Standard for Foodstuff (Food Sanitation Act) Frozen Foods		
Standard for Components (to be consumed)	Bacterial count	Coliform group
without heating	100,000/g>	Test negative
after heating (heated before freezing)	100,000/g>	Test negative
After heating (other than 2 above)	3,000,000/g>	Test negative
Storage Standard	must be below -15°C	

Example within Codex

Food Category System : 09.2.2: Frozen battered fish, fish fillets and fish products, including molluscs, crustaceans, and echinoderms

Codex Stan: 166-1989 Quick frozen fish sticks(fish fingers),fish portions and fish fillets-breaded or in batter

F2010 Overseas Business Support Project for Japanese Food Industry in East Asia

Investigation of Commodity Food Standards and Analytical Methods in Asia

- **Expansion of Countries to Investigate**
- **Expansion of Food Categories to Investigate**
 - **Development of the Database**
- **Call for New Participants to the Project**