

**Session 2:
ASEAN Food Standards
Harmonization**

*Chaired by: Ms Shashi Sareen
FAO-RAP, Thailand*

Overview and Approach of ASEAN Food Standards Harmonization

*Prof Dedi Fardiaz
Bogor Agricultural University
Indonesia*

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Harmonizing food safety standards in the ASEAN was initiated by ILSI SEA Region through the formation of the ASEAN Food Safety Standards Harmonization Working Group in 2001. The objectives of the ASEAN Food Safety Standards Harmonization Workshop series were to:

- facilitate the exchange of information and scientific updates among regulators in the region;
- discuss and share potential mechanisms for improvement of food safety standards in the ASEAN countries;
- facilitate harmonization efforts towards Codex, where they exist; or towards scientifically-sound regional standards where Codex standards are not in place; and
- identify gaps for exposure data development and risk assessment capacity building.

The Working Group started by reviewing the use of sweeteners, colorings and preservatives in food at the 1st ASEAN Food Safety Standards Harmonization Workshop, and continued discussing the ways forward for harmonization. In the first three workshops, the Working Group agreed upon the use of the Codex General Standards for Food Additives (GSFA) as the basis for harmonization. A template following the GSFA Food Category System was used to compare national food safety standards and that of GSFA for similarities and differences. To further facilitate the harmonization efforts, an online database of ASEAN Food Safety Standards was developed and maintained by ILSI SEA Region, which contains the national data that can be compared with Codex GSFA and helped with the harmonization progress. The prototype of the database was presented and discussed at the 3rd and 4th Workshop.

The agenda of the workshops mainly were to: (1) report progress of harmonization towards Codex Standards, (2) provide updates on national food safety standards and regulations by each member country, (3) provide updates on scientific information on chemical and microbial risk assessment approach, exposure assessment, etc., (4) provide training and information on various topics by invited speakers (FAO/WHO and other resources) Various topics were discussed during the workshop series, among others were: methodologies on developing exposure assessment data; safety assessment of flavors – potential areas for harmonization; contaminants in food – mycotoxins, veterinary drugs, and pesticides; regulation harmonization efforts on MRLs and its implications on food trade in China, Taiwan, and Hong Kong; food safety risk analysis in Asia; microbial food safety management; updates on exposure data development in ASEAN Countries; food safety issues for small scale manufacturers and street vendors; food safety testing/analysis: methodology, sampling,

standards and thresholds; microbial control - industry perspective; food safety risk communication; and emerging issues and international approaches in managing food contaminants.

The activities of the workshop series are one of the many efforts that are important to facilitate intra ASEAN trade and to support the future ASEAN single market. Other efforts include eliminating technical barriers to trade, for example by developing ASEAN Mutual Recognition Arrangements for prepared foodstuff, which is still being discussed among ASEAN member states in other ASEAN working groups (ACCSQ Prepared Foodstuff Product Working Group). In the 9th Food Safety Standards Harmonization Workshop held in Singapore, January 11-12, 2011, the Working Group decided to hand over the ASEAN Food Safety Standards Database, including its software for accessing the database, to the Task Force on Harmonization of Food Safety Standards for Prepared Foodstuff, which is under the ACCSQ PF-PWG, for further development. This is part of the Working Group effort to support the ACCSQ PF-PWG in accelerating the harmonizing process of food safety standards in the ASEAN.

Overview and Approach of ASEAN Food Standards Harmonization

Dedi Fardiaz

Bogor Agricultural University
Indonesia

“International Conference for Sharing Information on Food Standards,
Resource and Environmental Conservation for Food Industries in Asia Pacific”
— Challenges and Opportunities for Food Safety & Human Health —

Bangkok, Thailand, March 4, 2011

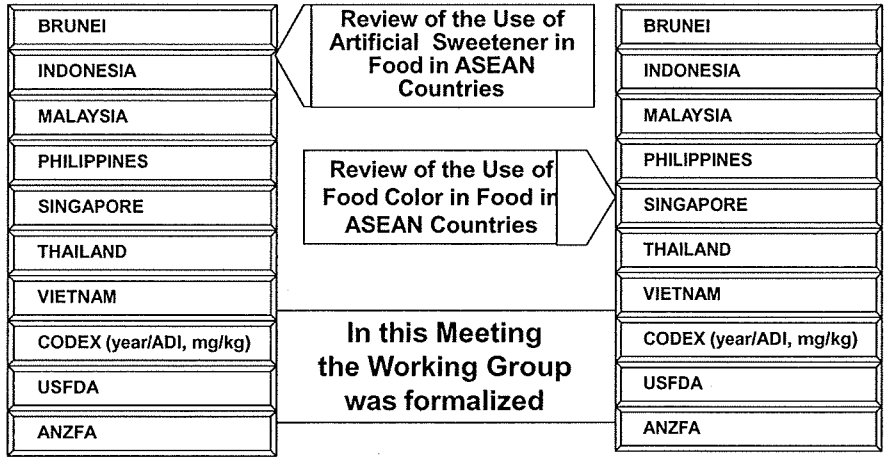
Why? What's the Objectives?

(the ASEAN Food Safety Standards Harmonization Workshop Series)

- To facilitate the exchange of information and scientific updates among regulators in the region.
- To discuss and share potential mechanisms for improvement of food safety standards in the ASEAN countries.
- To facilitate harmonization efforts towards Codex, where they exist; or towards scientifically-sound regional standards where Codex standards are not in place.
- To identify gaps for exposure data development and risk assessment capacity building.

The 1st ASEAN Food Safety Standards Harmonization Workshop

Singapore, March 4-5, 2002



The way we compared food safety standard (colorings) for the first time, 2002

	B	I	M	P	S	T	V	CODEX	USFDA	FSANZ
Allura Red						Ⓝ		0 - 7		
Amaranth	Ⓝ					Ⓝ		0 - 0.5	Ⓝ	
Brilliant Blue								0 - 12.5		
Brilliant Black	Ⓝ							0 - 1	Ⓝ	
Carmoisin				Ⓝ				0 - 4	Ⓝ	
Chocolate Brown HT						Ⓝ	Ⓝ	0 - 1.5	Ⓝ	
Erythrosine								0 - 0.1		
Ponceau 4R				Ⓝ				0 - 4		
Sunset Yellow								0 - 2.5		
Tartrazine								0 - 7.5		
Fast Green FCF								0 - 2.5		
Quinoline Yellow	Ⓝ			Ⓝ		Ⓝ		0 - 10	Ⓝ	
Green S				Ⓝ		Ⓝ		No ADI	Ⓝ	
Chlorophyl- Cu complex	Ⓝ	Ⓝ	Ⓝ	Ⓝ				0 - 15	Ⓝ	
Indigo Carmine								0 - 5		
Red 2G	Ⓝ	Ⓝ		Ⓝ	Ⓝ	Ⓝ		0 - 0.1	Ⓝ	Ⓝ

B = Brunei I = Indonesia M = Malaysia P = Philippines S = Singapore T = Thailand V = Vietnam

The 2nd ASEAN Food Safety Standards Harmonization Workshop

Kuala Lumpur, December 17-18, 2002

- **In this Workshop the member countries of ILSI SEA Region began a review of their respective national food safety standards for selected colors, sweeteners and preservatives.**
- **The participants set out to address similarities and differences between their national standards and those of the Codex General Standards on Food Additives (GSFA).**
- **As part of the information exchange, it was proposed that a food safety standards database be established and facilitated by ILSI SEA Region.**

Why Food Category System?

- **In the first three workshops, the Working Group has agreed on the use of Codex General Standards for Food Additives (GSFA) as the basis for harmonization.**
- **A template following the GSFA Food Category System was used to compare national food safety standards and that of GSFA for similarities and differences.**
- **To further facilitate the harmonization efforts, an online database of ASEAN Food Safety Standards was developed and maintained by ILSI SEA Region, which contains the national data that can be compared with Codex GSFA and provided the harmonization progress. The prototype of the database was presented and discussed at the 3rd and 4th Workshop.**

Food Category System (GSFA, 2005)

No.	Name of Food
01.0	Dairy products and analogues, excluding products of food category 02.0
02.0	Fats and oils, and fat emulsions
03.0	Edible ices, including sherbet and sorbet
04.0	Fruits and vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds
05.0	Confectionary
06.0	Cereals and cereal products, derived from cereal grains, from roots and tubers, pulses and legumes, excluding bakery wares of food category 07.0
07.0	Bakery wares
08.0	Meat and meat products, including poultry and game
09.0	Fish and fish products, including mollusks, crustaceans, and echinoderms
10.0	Eggs and egg products
11.0	Sweeteners, including honey
12.0	Salts, spices, soups, sauces, salads, protein products (including soybean protein products) and fermented soybean products
13.0	Foodstuffs intended for particular nutritional uses
14.0	Beverages, excluding dairy products
15.0	Ready-to-eat savouries
16.0	Composite foods - foods that could not be placed in categories 01 - 15.

General Standard for Food Additives

FAST GREEN FCF		INS: 143	Function: Colour
Food Cat. No.	Food Category	Max Level	
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	100 mg/kg	
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	100 mg/kg	
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP	
03.0	Edible ices, including sherbet and sorbet	100 mg/kg	
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg	
04.1.2.5	Jams, jellies, marmelades	400 mg/kg	
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	300 mg/kg	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200 mg/kg	
05.3	Chewing gum	300 mg/kg	

Food Safety Standards Harmonization Matrix

Select one sub-category of food and check the harmonized standards

→

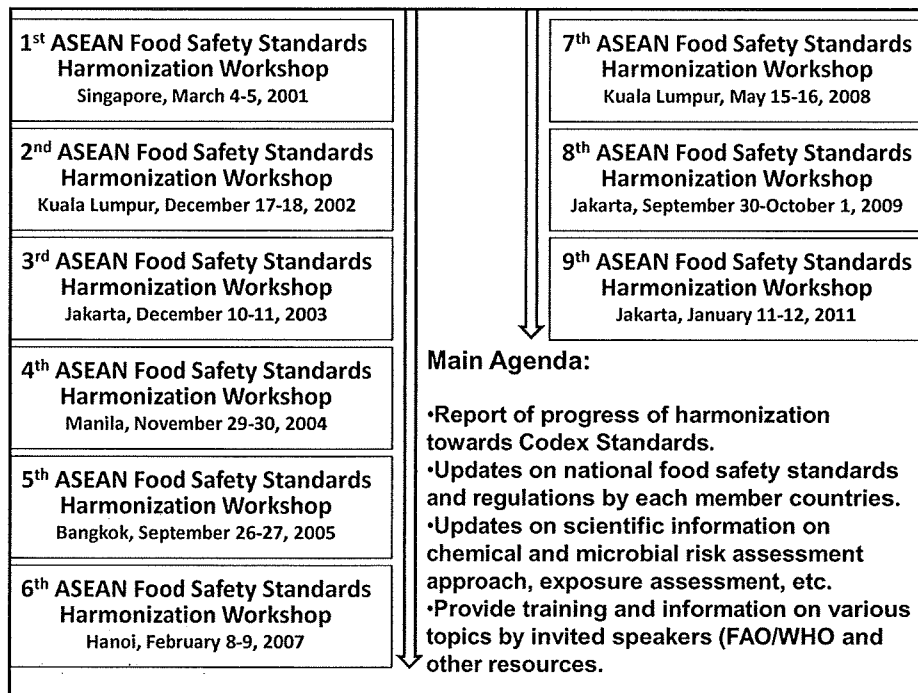
Food Category	BR Brunei Darussalam	CB Cambodia	ID Indonesia	LA Lao PDR
01				
01.1.				
01.2.				
02				
02.1.				
02.2.				
03				
03.1.				
03.2.				

Colorings
Sweeteners
Preservatives
Antioxidants

ILSI
International Life Sciences Institute
Southeast Asia Region

Food Additive: Certain Food Additive

Food Cat. No.	Food Category	GSFA	BD	CA	IN	LA	MA	MY	PH	SI	TH	VI
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)											
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)											
02.1.3	Lard, tallow, fish oil, and other animal fats											
03.0	Edible ices, including sherbet and sorbet											
04.1.2.4	Canned or bottled (pasteurized) fruit											
04.1.2.5	Jams, jellies, marmelades											
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce											





International Life Sciences Institute
Southeast Asia Region



Food Safety Standards Database

This database contains National Food Safety Standards of ASEAN countries and the comparison with Codex GSFA, to support the harmonization efforts in the region. This database is maintained and periodically updated by ILSI Southeast Asia Region Food Safety and Risk Assessment Task Force.

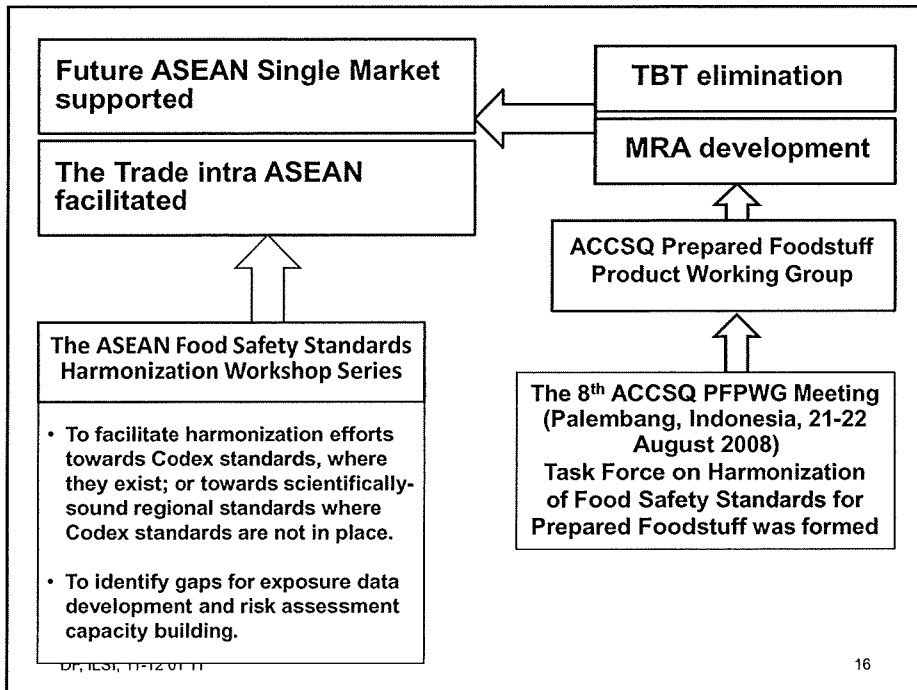
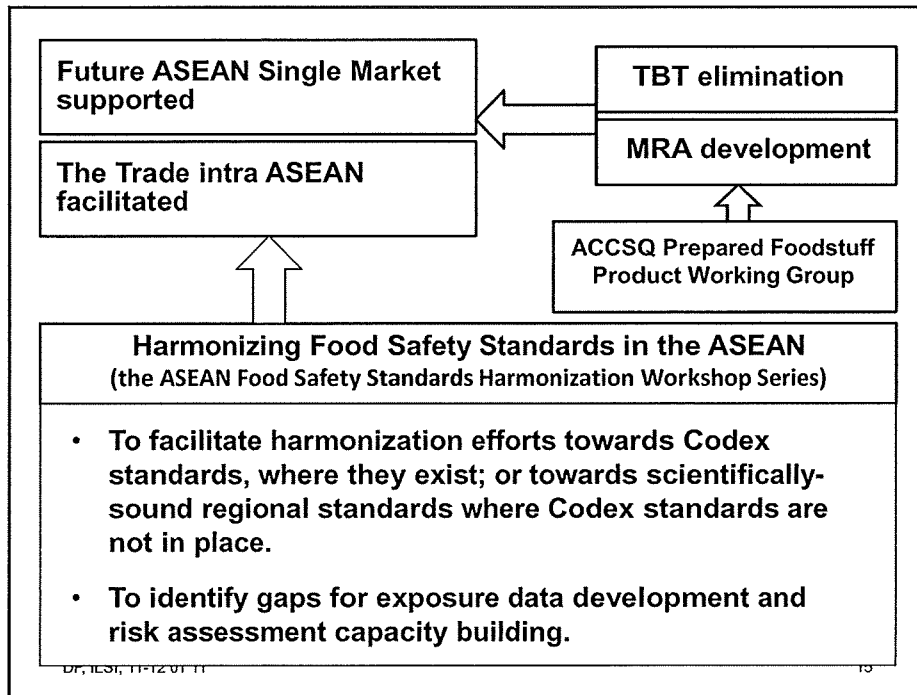
Online Food Safety Standards Database generated by ILSI SEA Region

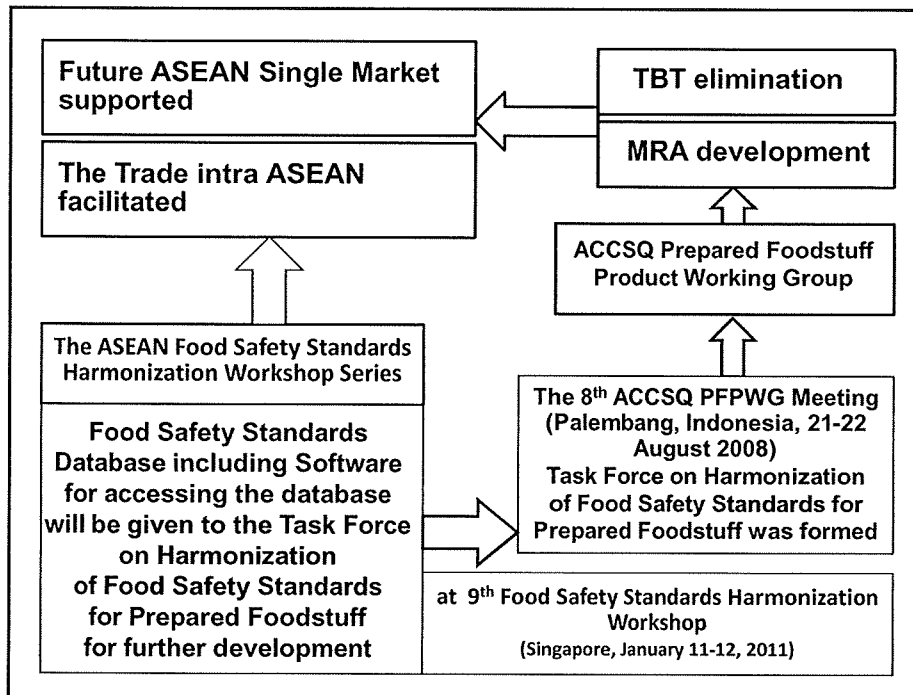
- Consists of Codex GSFA and 10 ASEAN countries' standards on 45 selected food additives (22 Preservatives, 17 Colorings, 6 Sweeteners)
- Facilitate systematic review and periodical updating by participating ASEAN countries
- Helpful tool to track harmonization status

Decision on the follow up development of Online Food Safety Standards Database has been made recently at the 9th FSSHW (Singapore, 2011)

**ASEAN Food Safety Standards
Harmonization Working Group
supports
ACCSQ Prepared Foodstuff
Product Working Group**

How?





Overview and Approach of ASEAN Food Standards Harmonization

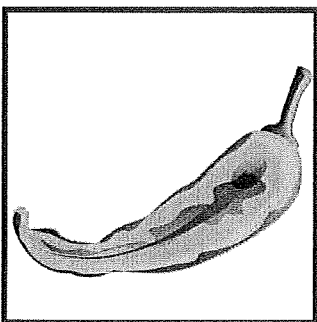
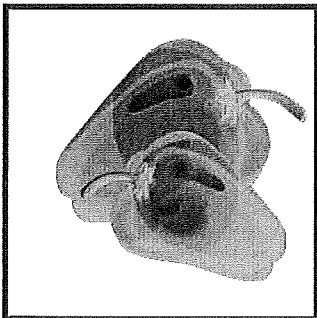
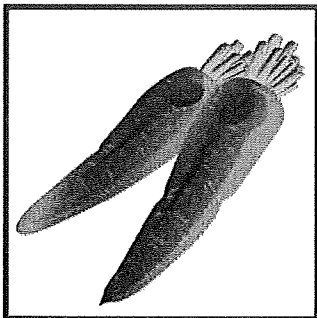
Thank You Very Much

“International Conference for Sharing Information on Food Standards,
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Bangkok, Thailand, March 4, 2011

Harmonization of Standards for Agricultural Products in ASEAN

*Mr Gilberto Layese
Bureau of Agricultural and Fisheries Product Standards
Philippines*



Harmonization of Standards for Agricultural Products in ASEAN

Gilberto F. Layese

Chairman

Task Force on ASEAN Standards for Horticultural
Produce and Other Food Crops

**The Bureau of Agriculture and
Fisheries Product Standards (BAFPS)
is mandated to...**

**Formulate and enforce standards of
quality in the processing, preservation,
packaging, labeling, importation,
exportation, distribution and
advertising of agricultural and fisheries
products**



The Bureau of Agriculture and Fisheries Product Standards (BAFPS) is mandated to...

Conduct research on product standardization, alignment of the local standards with international standards



The Bureau of Agriculture and Fisheries Product Standards (BAFPS) is mandated to...

Conduct regular inspection of processing plants, storage facilities, abattoirs, as well as public and private markets to ensure freshness, safety and quality of products.



Proposal

- The Philippines submitted a project proposal to the ASEAN Sectoral Working Group on Crops (ASWGC) for the establishment of the Task Force

Endorsement

- The ASWGC, seeing enough support on the creation of the Task Force, endorsed this to SOM-AMAF/ AMAF Meetings for approval

Approval

- The creation of the Task Force was approved by the SOM AMAF and AMAF Meetings

Creation of the Task Force



Why is there a need for harmonization?

Harmonization is generally carried out to prevent or eliminate technical barriers to trade in the region of the world in which they are applied



WTO

Agreement on the Application of Sanitary and Phytosanitary Measures

Preamble

**...Desiring to further use of harmonized sanitary and phytosanitary measures between Members, on the basis of international standards, guidelines and recommendations...*

The concept of harmonization is further elaborated in..



Codex

Codex Procedural Manual

Statutes of the CAC - Article 1

**Promote coordination of food standards work undertaken by international governmental bodies*

Rules of Procedure of the CAC – Rule 12

**...The Commission shall make every effort to reach agreement on the adoption or amendment of standards by consensus..."*

The concept of harmonization is further elaborated in..



Harmonization

Measures of member countries should be based on international standards, guidelines or recommendations, where they exist

Equivalence

Measures are deemed equivalent if it can be demonstrated objectively that the ALOP is achieved



The Task Force on ASEAN Standards for Horticultural Produce aims to...

assure quality and enhance the competitiveness of ASEAN horticultural produce and other food crops through the establishment of regional standard



To formulate standards for horticultural produce and other food crops of importance to the ASEAN Member States

To ensure that regional standards for horticulture and other food crops are harmonized with those international standards e.g Codex Alimentarius, if any.

Specific objectives



Scope of Work

The initiative covers product standards, integrating all quality attributes as well as safety and labeling requirements. It will also cover guidelines on horticultural and post-production practices systems and processes, of common concern to ASEAN.





Lead Country: Philippines

Will directly report the proceedings / outcome of the Meeting to the ASWGC



Vice Chairperson: Elected alphabetically

The elected Vice-Chairperson shall be the host of the following year's Task Force Meeting, otherwise the host country will be determined through cooperation



Members of the Task Force: ASEAN Member States

The National Focal Points for each AMS is nominated as national coordinator that will responsible for conducting internal consultations

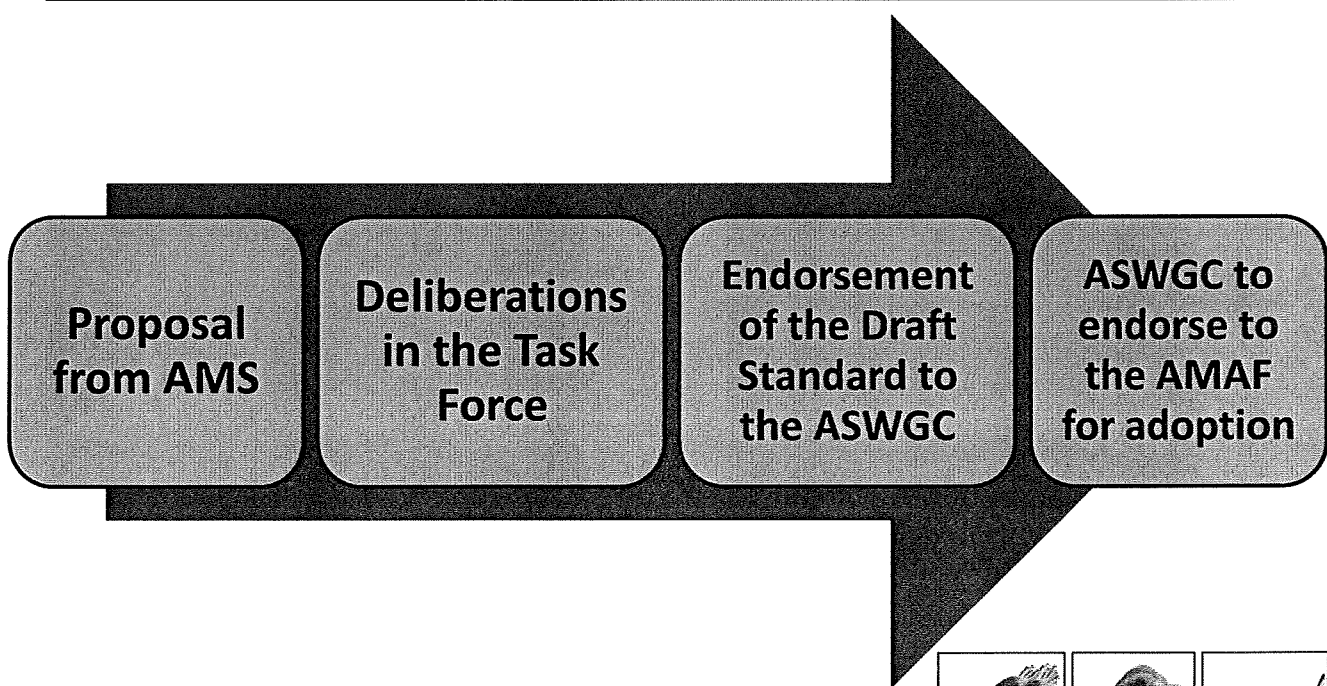


Frequency of Meeting: Once a year

Operations of the Task Force



Procedure of ASEAN Harmonization



Proposal from AMS

Deliberations in the Task Force

Endorsement of the Draft Standard to the ASWGC

ASWGC to endorse to the AMAF for adoption



Criteria for determination of work priorities

Consumer protection from the point of view of health and fraudulent practices

Volume of production and consumption

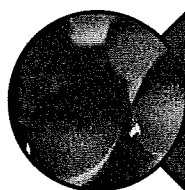
Volume and pattern in international trade

Amenability of the commodity to standardization

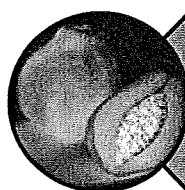
Work already undertaken by international organization



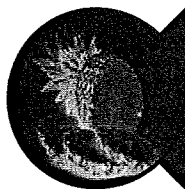
Standards Adopted



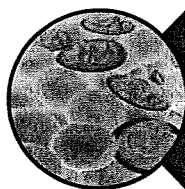
Mango



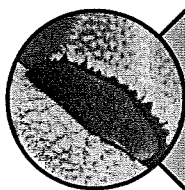
Papaya



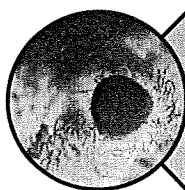
Pineapple



Pummelo



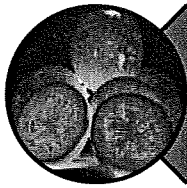
Durian



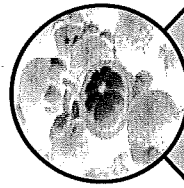
Rambutan



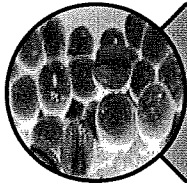
Standards Adopted



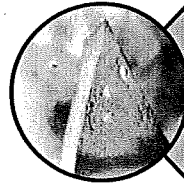
Guava



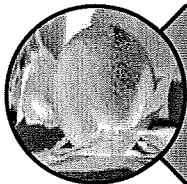
Mangosteen



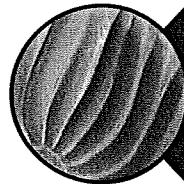
Lansium



Watermelon



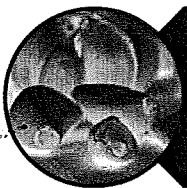
Mandarin



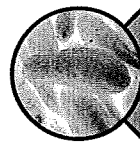
Banana



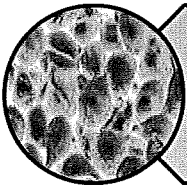
Standards Adopted



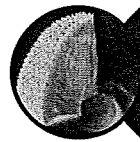
Garlic



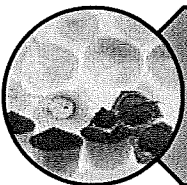
Cucumber



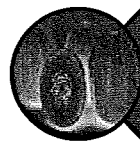
Shallot



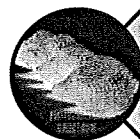
Jackfruit



**Young
Coconut**



Melon



Salacca Fruit



ASEAN Draft Standard for Papaya

Contentious issue:

Referral to the word 'ripeness' - degree of maturity of Papaya would be left to individual ASEAN Member Country to reflect in their national standards



ASEAN Draft Standard for Lansium

Contentious issue:

Under Section 3 Concerning Sizing, the meeting agreed to put the provisions for size codes for individual fruit and for bunch in square brackets pending the submission of data from ASEAN Member Countries



ASEAN Draft Standard for Guava

Contentious issue:

Under Section 3 Concerning Sizing, the Meeting discussed whether the sizing would be based on weight or diameter. If sizing is based on weight, it could be stated as SW1, vis-à-vis for diameter, SD1, etc. The Meeting took note of Thailand's proposal to determine sizing by weight as sizing by diameter was suitable for Guava of spherical shape only.



ASEAN Draft Standard for Mandarin

This was discussed in the 3rd and 4th Meetings of the Task Force.

Contentious Issues:

1. Maturity indexes:

Minimum juice content; minimum total soluble solids ; minimum Brix:acid ratio

2. Total defect area

3. Size coding

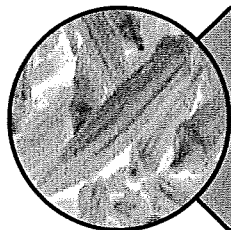


ASEAN Draft Standard for Salacca Fruit

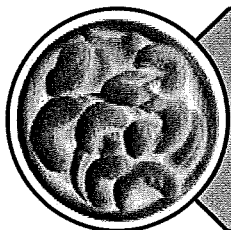
Considering that the shape of Salacca is affected by the density of the fruit in the bunch, the Meeting agreed that it is not necessary to include shape and colour as characteristic of variety or cultivar. The 2nd requirement is reformulated as follows “*show characteristics of the variety*”.



For Approval



**Lady
Finger**



**Cashew
Nut**



Bell Pepper



Onion



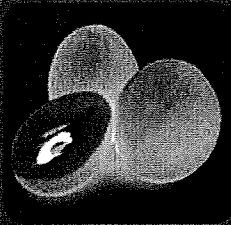
Chilli



Future Work



**Rose
Apple**



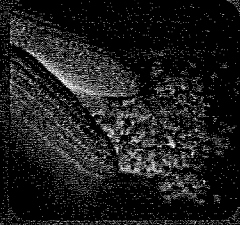
Chico



Eggplant



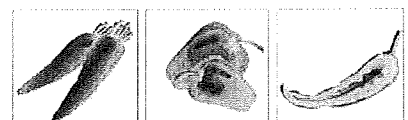
Pumpkin



**Sweet
Corn**



**Thank you for your
kind attention!**



Food Industry's Role in Supporting Harmonization

*Dr Pichet Itkor
Food Industry Club, Federation of Thai Industries
Thailand*

Food Industry's Role in Supporting Harmonization

Dr Pichet Itkor

*Food Industry Club, Federation of Thai Industries
Thailand*

The integration of agriculture and industries, including globalization of food trading, has been generating a significant impact on the pattern of food production and distribution. Distribution of food from farm to table is tremendously extend to a greater distance than ever before, from south to north in a country, from country to country in a continent, as well as from continent to another continent. All stakeholders in the food chain namely, manufacturers, retailers and regulators are accountable for ensuring food safety all the way from origin to consumer and also establishing consumer confidence.

At the international level, Codex Alimentarius Commission was established in 1961 to encourage food related scientific and technological research as well as discussion in order to develop an international food standard, elevating the world awareness of food quality and safety. Codex Alimentarius is recognized as the relevant standard-setting organization for food safety in the WTO's SPS Agreement. Industries therefore do facilitate harmonization efforts toward Codex or toward scientifically sound regional/national standards where that of Codex is not in place. The harmonization will help manufacturers to reduce risk and cost throughout the entire food system. It will protect brand, business and consumers of retailers. Finally harmonization will provide regulators potential useful element for risk prioritization.

At the national level, the Federation of Thai Industries (FTI) has been actively collaborate with concerning governmental agencies, namely Office of Food and Drug Administration (FDA), Agricultural Commodities and Food Standard Bureau (ACFS) etc., to provide support by sharing information and expertise. Members of FTI also support harmonization activities of scientific association, such as International Life Science Institute (ILSI), through funding and organizing scientific events. Industries believe that all standards and regulations applied to food products are established base on sound science. Whenever harmonization among stakeholders is not in place or becoming a controversy, cooperatively finding the solution using scientific approach will always be the best option.

**International Conference for Sharing Information on
Food Standards, Resource and Environmental Conservation
for Food Industries in Asia Pacific**



**Thailand Food Industries:
How Industries Support on Harmonization**

Pichet Itkor
Vice Chairman, Regulatory Affairs
Food Industry Club
Federation of Thai Industries

Why do Industries Seek for “Harmonization”

- The integration of agriculture and food industries, together with food trading generate a significant impact on the pattern of food production and distribution
- The Codex Alimentarius Commission was established in 1961 to encourage food related scientific and technological research as well as discussion in order to develop an international food standard, elevating the world’s awareness of food quality and safety.
- Industries do facilitate harmonization efforts toward Codex or toward scientifically-sound regional/national standards where that of Codex is not in place.



Why do Industries Seek for “Harmonization”

Manufacturers:

➔ Reduced risk and cost throughout the entire food system

Retailers:

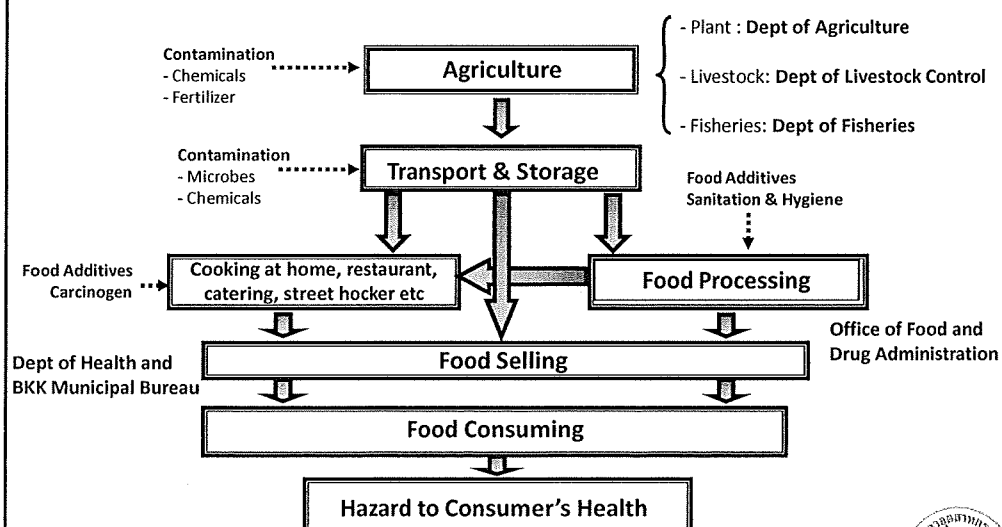
➔ Protects brand, business and consumers

Regulators:

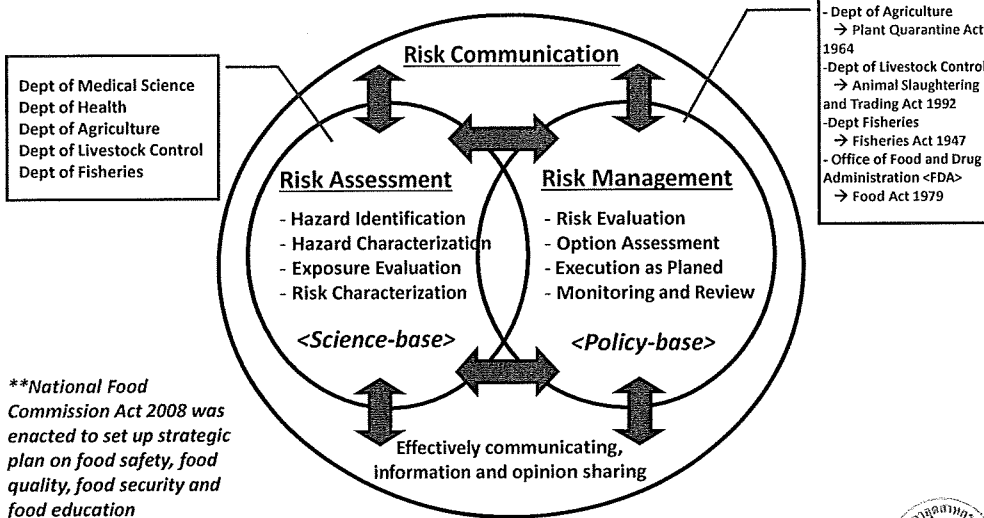
➔ Potential useful element for risk prioritization



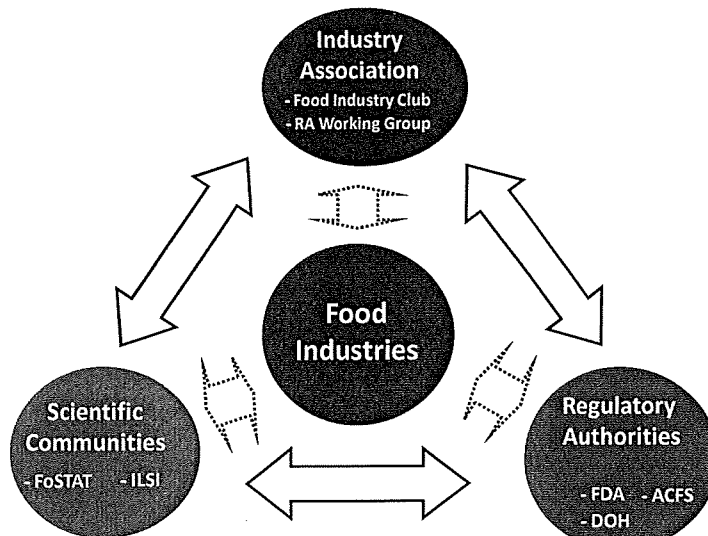
Food Safety Management System in Thailand

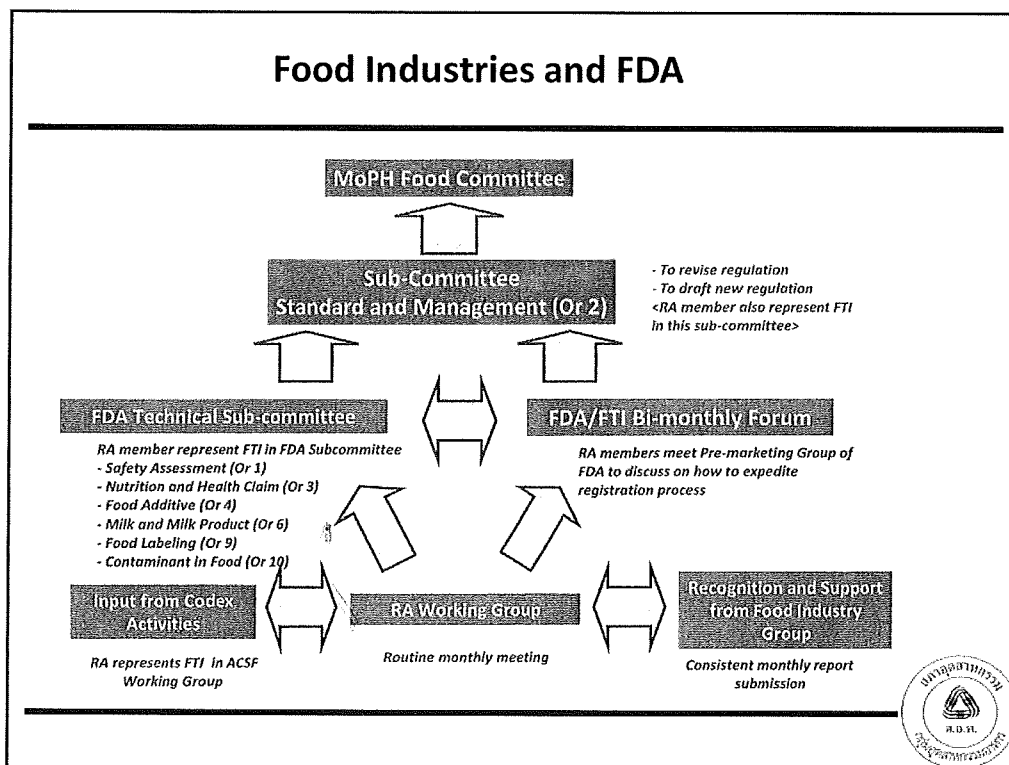
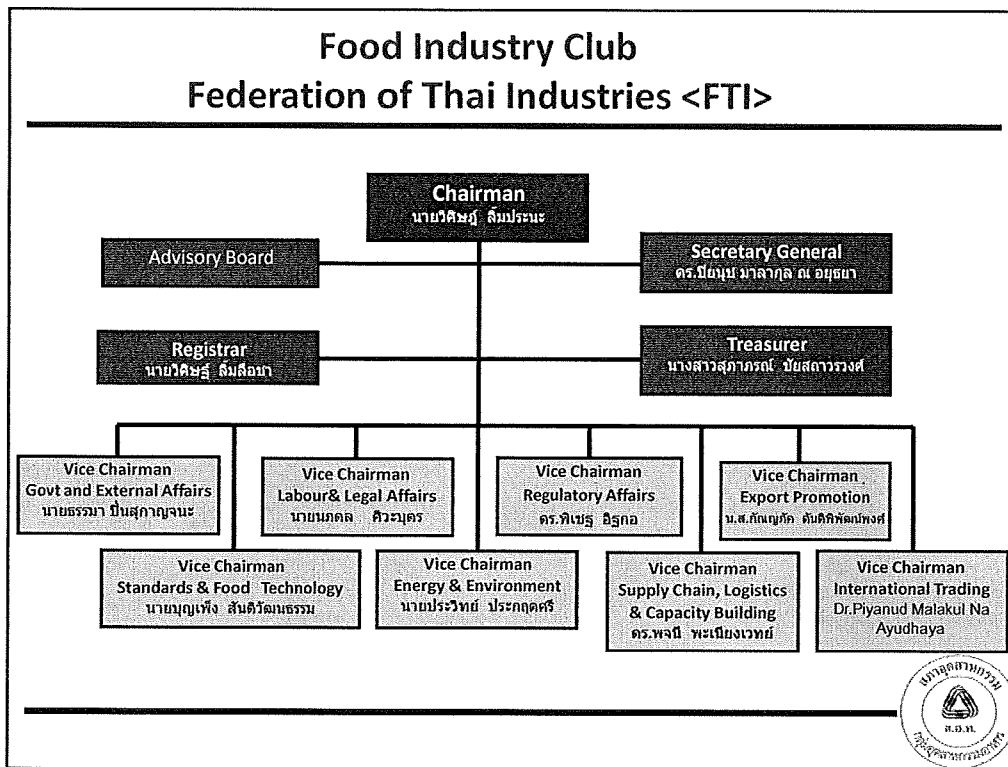


Food Safety Management: Risk Analysis



Food Industries and Its Stakeholders





Food Industries and ACFS

1) Technical Committee on Agricultural Commodities Standard

- Agricultural commodities: Sugarcane, chili, egg
- Indigenous Agricultural Products: Chili sauce, salted fish

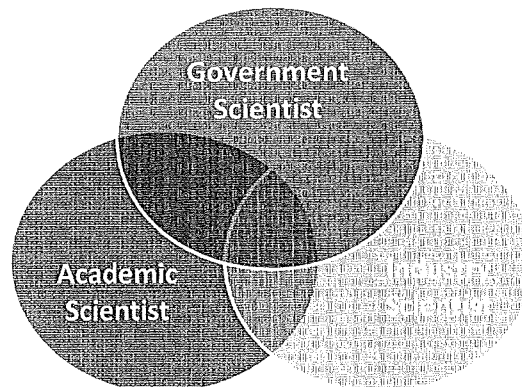
2) Technical Sub-Committee on International Food Standard

- Management and System: CCGP, CCFICS
- Standard of Pre-Packed Food Products: CCFA, CCCF, CCFL
- Standard of Agricultural Commodities: CCMMP



Food Industries and Scientific Associations

1) International Life Science Institute <ILSI>

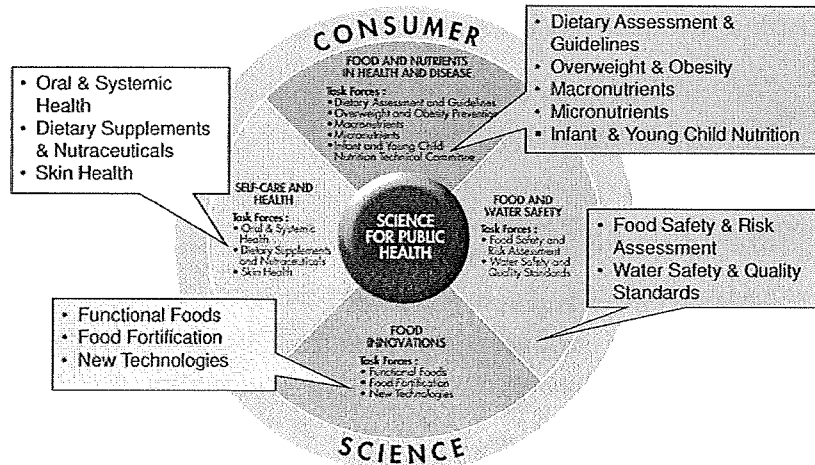


Tripartite Partnership

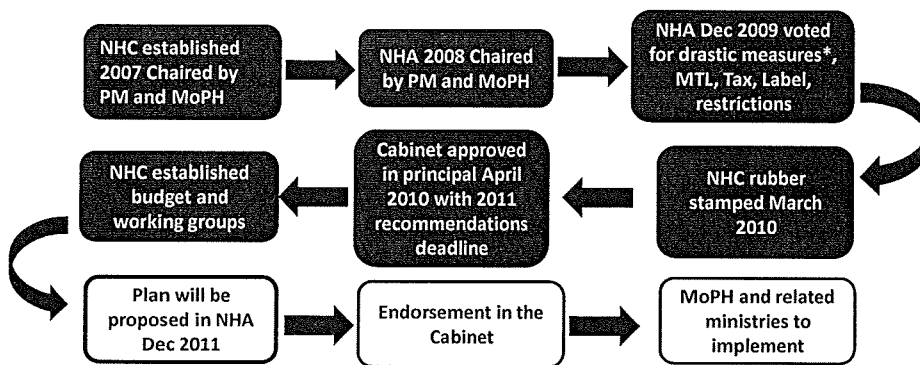


International Life Science Institute: ILSI

Southeast Asia Region



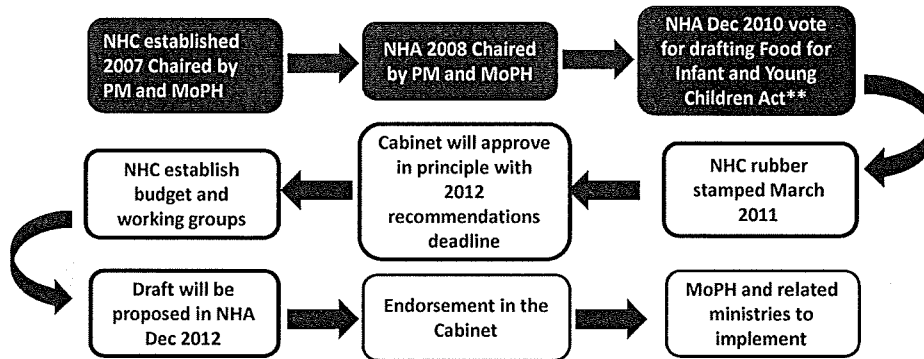
Issues of Not Being Harmonized: MTL and Obesity



*In which a mandatory Multi Traffic Light (MTL) system will be implemented to judge "Good Food" and "Bad Food".



Issues of Not Being Harmonized: Milk Code



** In which the Guideline on Marketing Control on Food for Infant and Young Children issued by Dept of Health in 2008 <exclusively food for infant from 6 month to 2 years are considered "Breast Milk Substitute"> will be "mandatory with penalty clause"



How do Industries Respond to this Move?

- 1) Thai Pledge has been formed since 2007 among 6 companies, namely Coca-Cola, Pepsi-Cola, Kellogg, Nestle, Unilever and MARS, not to market to children under 12 of age.
- 2) Industries proposed a plan to launch "Voluntary Guidance Daily Allowance: GDA" to push back the color code system of "Multi-Traffic Light; MTL".
- 3) Pediatric Nutrition Manufacturer Association (PNMA) conduct a "self-regulating mechanism" to control marketing execution among its members.

