

Overview of Regulatory Frameworks for Food Standards in ASEAN Countries

Prof. Dedi Fardiaz
Bogor Agricultural University
Indonesia

Facing an ASEAN Economic Community in 2015, various efforts have been made nationally by ASEAN Member States (AMSs) and regionally through ASEAN cooperation. Among others is the development of ACFCR (ASEAN Common Food Control Requirements), a guideline for strengthening national food control systems in AMSs. In one of three ACFCR, ASEAN Common Food Control Systems (ACFCS), it is stated that five components should be included in food control regulatory framework, as follows: (1) food legislation, (2) food control management, (3) inspection activities, (4) laboratory service, and (5) information, education, communication, and training.

Harmonization of food safety standards is another effort that will facilitate the trade intra ASEAN and support the future ASEAN single market. Codex standards, guidelines and codes of hygienic practices have been used by WTO's SPS Agreement for sanitary and phytosanitary measures. It is in the best interests of ASEAN food control agencies to make use of the Codex standards as benchmark standards for the development of their national standards. Therefore, Codex GSFA (General Standards for Food Additives) has been used as a suitable template for harmonizing food safety standards because of clear description, easy to follow and good format for comparison of standard similarities and differences. Through continuous meetings each AMS is trying to harmonize its food safety standards, in particular as much as possible towards Codex standards, or by following a decision tree approach. Under the spirit of ASEAN working together cordially, there is a hope that there will be a harmonized regulatory framework for food standards in the ASEAN in time.

Overview of Regulatory Frameworks for Food Standards in ASEAN Countries

Dedi Fardiaz

Department of Food Science and Technology
SEAFast Center, Bogor Agricultural University
Indonesia

“International Conference for Sharing Information on Food Standards in ASIA”
Jakarta, Indonesia, February 21, 2012

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Jakarta, 21 February 2012

1

ASEAN COMMUNITY 2015

→ ASEAN Political-Security Community (APSC)
ASEAN Economic Community (AEC)
ASEAN Socio-Cultural Community (ASCC)

ASEAN Common Food Control Requirements (ACFCR)

1. ASEAN Common Principles for Food Control Systems (ACPFCS)
2. ASEAN Common Principles and Requirements for the Labelling of Prepackaged Food (ACPRLPF)
3. ASEAN Common Principles and Requirements for Food Hygiene (ACPRFH)

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2

ASEAN Common Principles for Food Control Systems Establishment of Food Control Regulatory Framework and Infrastructure	
<p>Proper food control infrastructure and regulatory framework with all the essential components should be in place to ensure effective operation of the food control system. These include:</p>	
<ol style="list-style-type: none"> 1. Food Legislation Food legislation should provide a high level of health protection; and provide for mechanism facilitating food recall in case of non-compliance. 2. Food Control Management A clear policy that mandates a responsible authority or a well defined coordinated mechanism among all agencies involved should be established. 3. Inspection Activities The administration and implementation of food laws require implementation of inspection programmes carried out by competent personnel. 4. Laboratory Services Analytical laboratories providing scientific services are essential components of a food control system. 5. Information, Education, Communication, and Training 	<p>An increasingly important role for food control systems is the delivery of information, education and advice to stakeholders. Food control agencies should address the specific training needs for their FI and LA.</p>

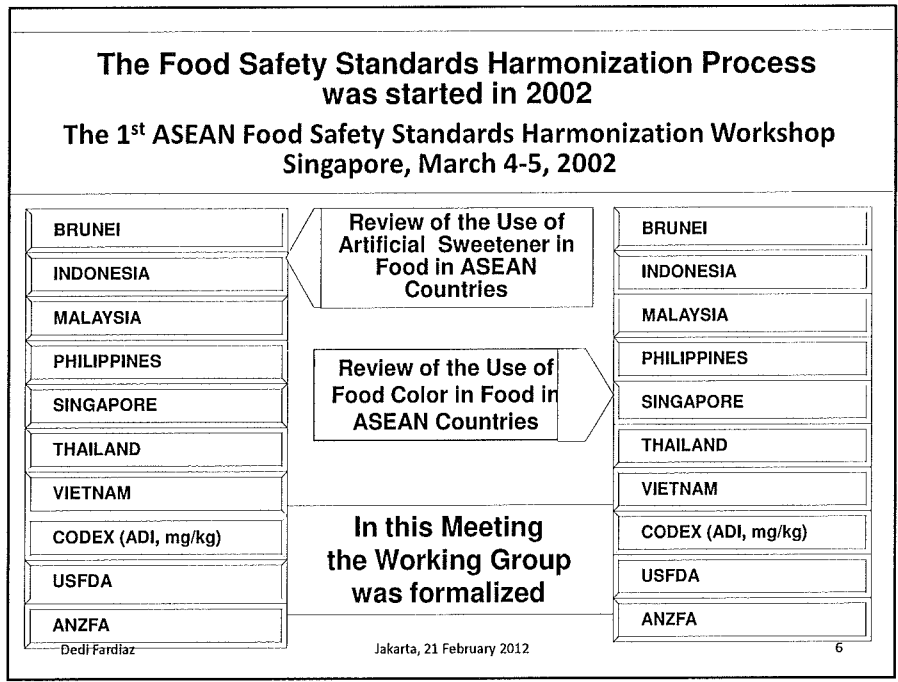
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<p>An increasingly important role for food control systems is the delivery of information, education and advice to stakeholders. Food control agencies should address the specific training needs of their food inspectors and laboratory analysts as a high priority.</p>	

ACPFCS

Codex Commodity (Food) Standards Format

Name of the Standard	
Scope	
Description	
Essential Composition and Quality Factor	
Food Additives	still in the process of harmonization using GSFA template
Contaminant	
Hygiene	ACPRFH
Weights and Measures	
Labelling	ACPRLPF
Methods of Analysis and Sampling	

ASEAN Food Reference Laboratory
 ASEAN Food Testing Laboratory Committee
 ASEAN Food Testing Laboratory Network



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.

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7

Why Food Category System?

- In the first three workshops, the Working Group 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.

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8

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.

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9

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

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International Life Sciences Institute
Southeast Asia Region

**Welcome to the ASEAN
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;
- Facilitate systematic review and periodical updating by participating ASEAN countries; and
- Helpful tool to track harmonization status.

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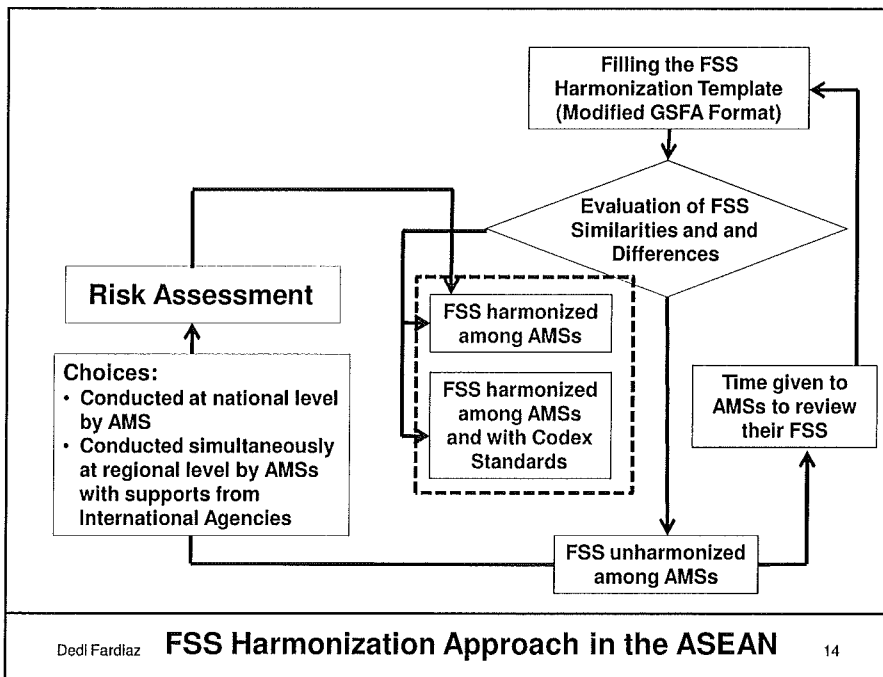
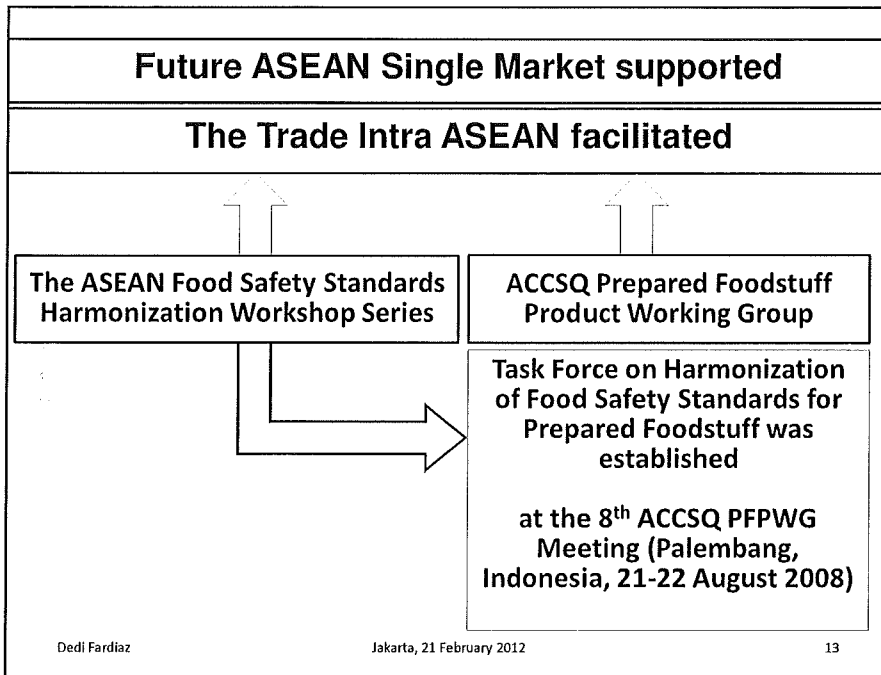
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International Life Sciences Institute
Southeast Asia Region

Food Additive: Fast Green FCF

Food Cat. No.	Food Category	GSFA	B	C	I	L	M	M	P	S	T	V
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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										
05.3	Chewing gum	300 mg/kg									12	



Summary

- Facing an ASEAN Economic Community in 2015, various efforts have been made nationally by AMSs and regionally through ASEAN cooperation. Among others is the development of ACFCR (ASEAN Common Food Control Requirements), a guidelines for strengthening national food control systems in AMSS.
- Harmonization of food safety standards is another effort that will facilitate the trade intra ASEAN and support the future ASEAN single market. Decision tree approach has been developed as a mean for food safety standards harmonization.
- Under the spirit of ASEAN working together cordially, there is a hope that there will be a harmonized regulatory framework for food standards in the ASEAN in time.

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15

ACPFCS

Codex Commodity (Food) Standards Format

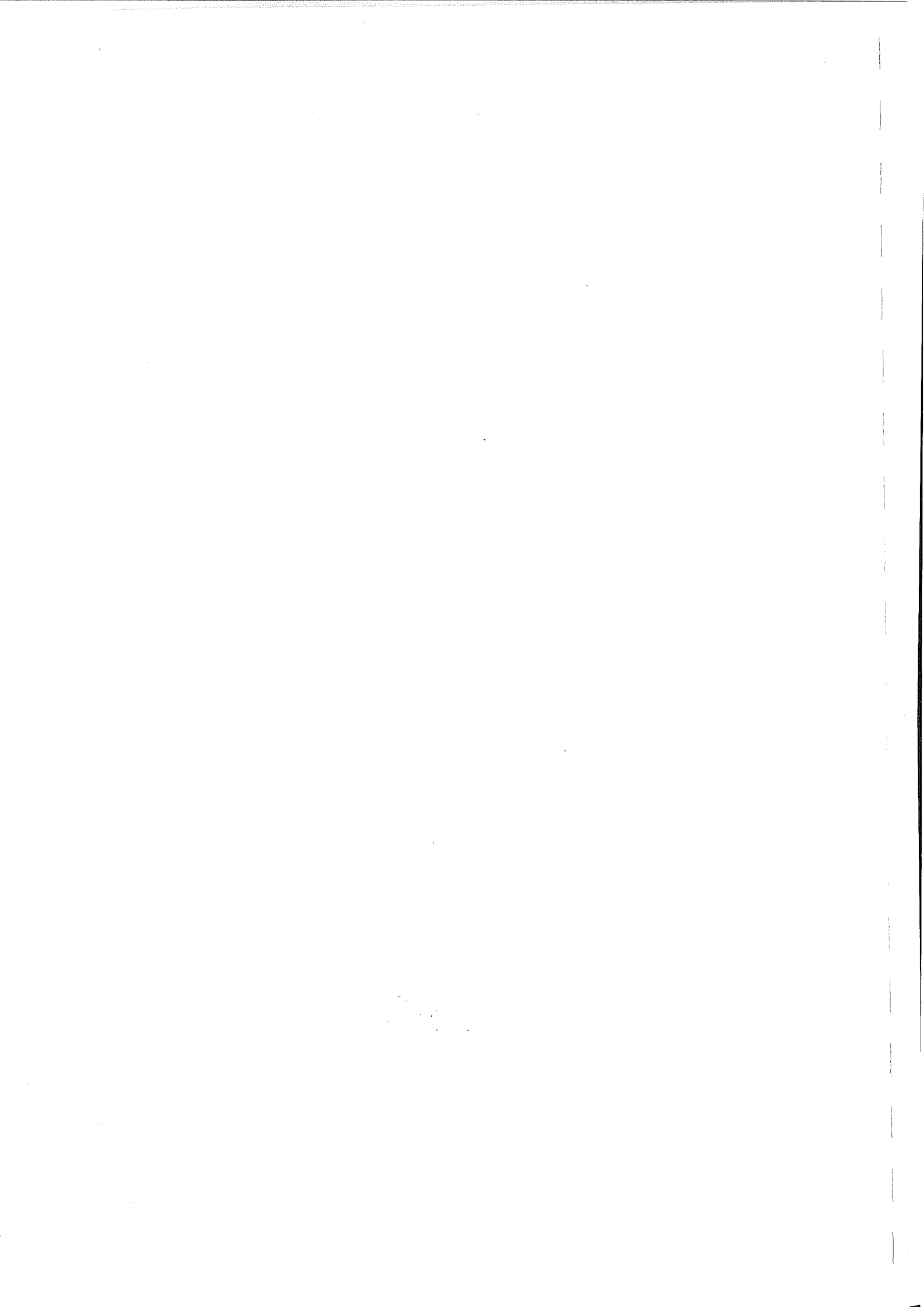
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Labelling	ASEAN Common Principles and Requirements for Labelling of Prepackaged Food
Methods of Analysis and Sampling	ASEAN Food Reference Laboratory, ASEAN Food Testing Laboratory Committee

Thank You Very Much

Risk-based Food Safety Standards - Role of Food Consumption Data for Exposure Assessment

Mr. Mazlan bin Isa
Food Safety & Quality Division
Ministry of Health
Malaysia

Risk analysis is a process consisting of three component which are risk assessment (science-based), risk management (policy-based) and risk communication. Science-based risk assessment is conducted in order to estimate the risk of food hazard to human health and also to develop food safety standard. Science-based process which is risk assessment is consisting of four (4) elements which are hazard identification, hazard characterisation, exposure assessment and hazard characterisation. In order to calculate the exposure assessment, food consumption data should be used combining with food chemical concentration or nutrient data. Exposure assessment = food consumption x food chemical concentration. Food consumption data can be obtained from national database including food consumption survey and food production statistics; and international database such as GEMS/Food consumption cluster diet. During the Workshop on Food Consumption Data & Exposure Assessment for the Project on Strengthening ASEAN Risk Assessment Capacities: Food Consumption Data which be held in Kuala Lumpur from 10 to 13 October 2011, all ASEAN member states has been reached a consensus of the importance of food consumption data in exposure assessment and the need to identify the objective of the exposure assessment in order to choose the most suitable concentration data i.e. maximum level, actual data, etc.

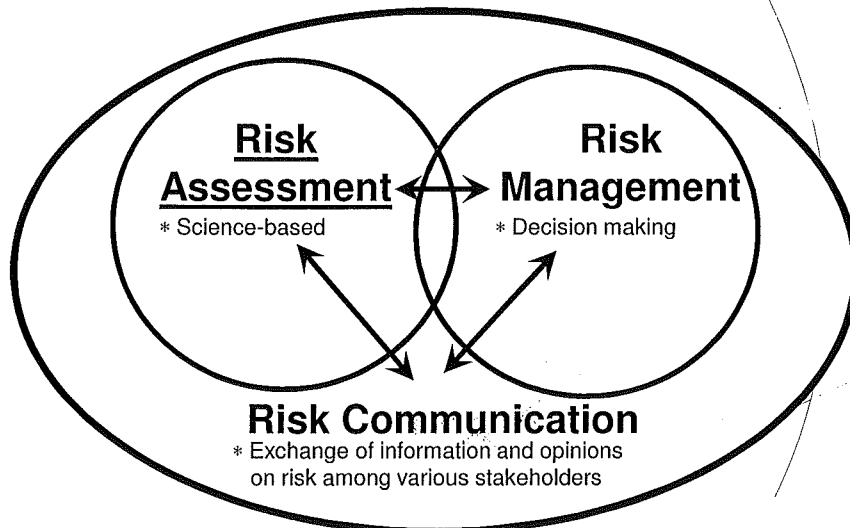




RISK-BASED FOOD SAFETY STANDARDS – ROLE OF FOOD CONSUMPTION DATA FOR EXPOSURE ASSESSMENT

MR. MAZLAN BIN ISA
FOOD SAFETY AND QUALITY DIVISION
MINISTRY OF HEALTH, MALAYSIA

RISK ANALYSIS FRAMEWORK



RISK ASSESSMENT...(i)

- ⊙ Risk assessment is the scientific evaluation of known or potential adverse health effects resulting from human exposure to foodborne hazards.
- ⊙ Risk assessment is conducted in purpose:
 - To estimate the risk of chemical food hazard to human health by comparing with reference health standard (e.g. TDI, ADI)
 - **To develop food safety standard**

3

RISK ASSESSMENT...(ii)

- ⊙ Risk Assessment is a scientifically based process consisting of:
 - (i) hazard identification
 - (ii) hazard characterization
 - (iii) **exposure assessment**
 - (iv) risk characterization

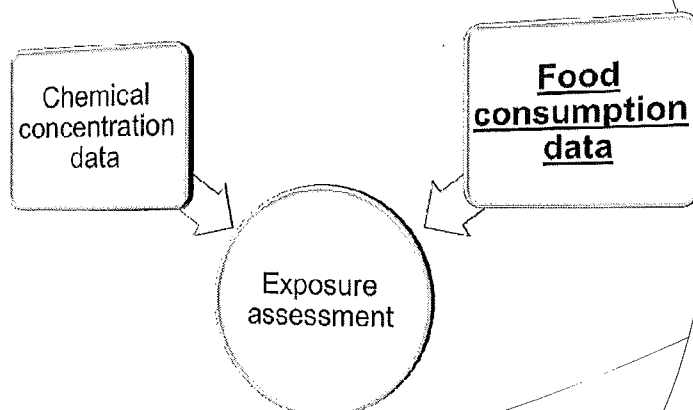
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EXPOSURE ASSESSMENT...(i)

- ⊙ Exposure assessment is a “qualitative and/or quantitative evaluation of the likely intake of biological, chemical, and physical agents via food as well as exposures from other sources if relevant” – Codex, 1999
- ⊙ In conducting exposure assessment, it is important to obtain accurate information and data on concentrations of chemicals in food and food consumption

5

EXPOSURE ASSESSMENT...(ii)



6

SOURCES OF FOOD CONSUMPTION DATA

NATIONAL DATA

Food
consumption
survey

Food
production
statistics

INTERNATIONAL DATA

GEMS/Food
consumption
cluster diets

7

NATIONAL FOOD CONSUMPTION DATA...(i)

- ◉ Reflect what individuals or groups consume in terms of solid foods, beverages, including drinking-water, and dietary supplements.
- ◉ Can be estimated/approximated through:
 - food consumption surveys
 - food production statistics

8

NATIONAL FOOD CONSUMPTION DATA...(ii)

- ⊙ **Food consumption surveys** can be conducted at an individual or household level:
 - Methodology
 - records/diaries
 - food frequency questionnaires (FFQ)
 - dietary recall
 - The quality of data depends on the survey design, the method and tools used, the motivation and memory of the respondents, the statistical treatment and the presentation (foods as purchased versus as consumed) of the data.
- ⊙ **Food production statistics** represent foods available for consumption for the whole population, typically in the raw form as produced.

9

INTERNATIONAL FOOD CONSUMPTION DATA...(i)

- ⊙ At the international level, the food consumption data most often used in chronic dietary exposure assessments are model diets (for example, for veterinary drugs) and GEMS/Food regional diets based on FBS data collated by FAO (for example, for pesticides).
- ⊙ GEMS/Food has been developed based on selected FAO Food Balance Sheet
- ⊙ The data was used to assess the potential exposure of populations to chemicals in food, responsible for estimating regional dietary patterns of raw and semi-processed food commodities.

INTERNATIONAL FOOD CONSUMPTION DATA...(ii)

- ⊙ 13 GEMS/Food Consumption Cluster Diets were developed 183 countries.
- ⊙ Average intake for each food item at the cluster level was weighted by the population size of the reporting country.
- ⊙ Expressed as average daily per capita food consumption, these diets should not be used for assessing risks posed by hazards which cause effects after short-term exposure.

DATA REPORTING AND USE

- a) Mapping
- b) Data format/modelling
- c) Food portion sizes

FOOD CONSUMPTION FOR EXPOSURE ASSESSMENT

Data Requirements

- ⊙ Due to the differences in food consumption patterns in different regions, consumption data used in dietary exposure assessments should include information on factors that may influence dietary exposure (those that may both increase or decrease risk).
- ⊙ Such factors include demographic characteristics of the population sampled (age, sex, ethnicity, socioeconomic group), body weight, the geographic region, day of the week and the season in which the data are collected.
- ⊙ Consideration of food consumption patterns for sensitive subpopulations (e.g. young children, women of childbearing age, the elderly) and consumption patterns for individuals at the extreme ends of the distributions are also important. Given that the design of consumption studies can have a critical impact on the results of any dietary exposure assessment, harmonization of study design should be achieved to the extent possible.

13

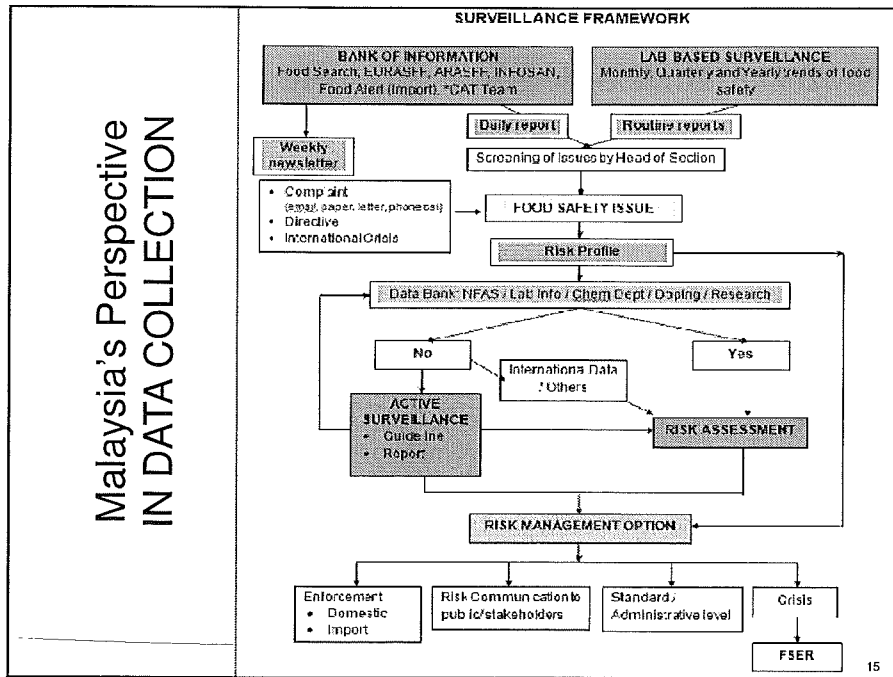
FOOD CONSUMPTION FOR EXPOSURE ASSESSMENT

Approaches to modelling

- ⊙ The assessor must make a decision about how to combine the food consumption data with the chemical concentration data to create a representation of the real-life situation.
- ⊙ In its broadest sense the model to represent dietary exposure can be considered as $\text{consumption} \times \text{concentration} = \text{dietary exposure}$.
- ⊙ There are, however, a number of different models for combining or integrating the consumption data with the concentration data, and a number of factors that influence the choice of model for any given exposure assessment. Three approaches to modelling can be considered: (1) point estimates; (2) simple distributions; (3) probabilistic models.

14

Malaysia's Perspective
IN DATA COLLECTION



ASEAN CONSENSUS...(i)

- ◎ The Workshop on Food Consumption Data & Exposure Assessment for the Project on Strengthening ASEAN Risk Assessment Capacities: Food Consumption Data
- ◎ Held in Kuala Lumpur from 10 to 13 October 2011
- ◎ Initiative by the ASEAN Expert Group on Food Safety (AEGFS) in collaboration with ILSI and FAO

ASEAN CONSENSUS...(ii)

- ◎ The Meeting was attended by participants from Brunei Darussalam, Cambodia, Indonesia, Lao PDR, Malaysia, Philippines, Singapore, Thailand and Vietnam, Technical Primary Consultants from World Health Organization (WHO), consultant from Food and Agriculture Organization (FAO), and the International Life Sciences Institute Southeast Asia Region (ILSI SEAR) as the organizers

17

ASEAN CONSENSUS...(iii)

- ◎ All AMSs agreed the importance of food consumption data in exposure assessment and the need to identify the objective of the exposure assessment in order to choose the most suitable concentration data i.e. maximum level, actual data, etc.

18

ASEAN CONSENSUS...(iv)

- ⊙ All AMSs noted acceptable common dietary assessment methods for food consumption surveys in AMSs and possible combined methods, i.e. combination of 24hr diet recall for at least 2-days and FFQ, since 1-day recalls can result in over- or underestimation.
- ⊙ It was also generally agreed that available AMSs food consumption survey data is sufficiently comparable and discussed the possibility of developing common food categories for food consumption survey/data for ASEAN with a proposal to use Codex GSFA food category and/or Codex Classification for Food and Feed categories (for pesticide residue & veterinary drug).

19

IN CONCLUSION, THE AMSs AGREED THAT:

- ⊙ National food consumption surveys are conducted not only for nutritional purposes but are also essential for in exposure/risk assessment.
- ⊙ Food consumption data are important to ensure quality and accuracy of risk assessment, which is carried out to ensure the safety of foods consumed at national and ASEAN level.
- ⊙ Food consumption data exist in many ASEAN countries, either on individual or household and population levels.
- ⊙ Future harmonization in reporting and collection would be useful for representative risk assessments in the ASEAN region.
- ⊙ Existing food consumption data are difficult to harmonize and might not fit the purpose of exposure assessment.

20

AMSs ALSO RECOMMEND...(i)

- ⊙ A proposal for a task force named 'Task Force for Food Consumption Data for Exposure Assessment' under AEGFS under the Monitoring & Surveillance Programme shall be made. The task force shall be called the'.
- ⊙ Two Electronic Working Groups (data owners and data users) shall be established in the interim to follow up on the decisions agreed upon at this workshop where a list of experts has been identified.
- ⊙ Malaysia will be the lead country for both EWGs
- ⊙ Existing food consumption data will be compiled into a common ASEAN database to be used for risk assessment purposes.
- ⊙ Communication and collaboration between nutritionists and risk assessors/managers should be strengthened to ensure that adequate food consumption data are generated.

21

AMSs ALSO RECOMMEND...(ii)

- ⊙ ASEAN countries should conduct food consumption surveys on a periodic basis to ensure reliable dietary exposure and risk assessment, preferably every 5-10 years and based on individual needs.
- ⊙ A guidance document for a common methodology for future national food consumption surveys should be developed for consideration by the Task Force/Working Groups.
- ⊙ Future food consumption surveys should be designed, where appropriate, to assure a representativeness of the population, seasons, regions, ethnic groups, etc. They could include information on the use of supplements, food biodiversity, foods-as-consumed, brand names, functional foods, drinking water, etc.
- ⊙ ASEAN countries should prepare a project proposal to develop common software to collect food consumption data based on 24-hr recalls.
- ⊙ Existing individual food consumption records should be accessible to national risk assessors in the format and detail needed, and if possible individual body weights should also be included.

22

CONCLUSION

- ◉ Food consumption data is the crucial factor in estimating the exposure assessment
- ◉ Food consumption data can be obtained from national and international data
- ◉ All AMSs agreed the importance of food consumption data in exposure assessment

THANK YOU



PROGRESS OF ASEAN FOOD STANDARDS HARMONIZATION

ROY SPARRINGA

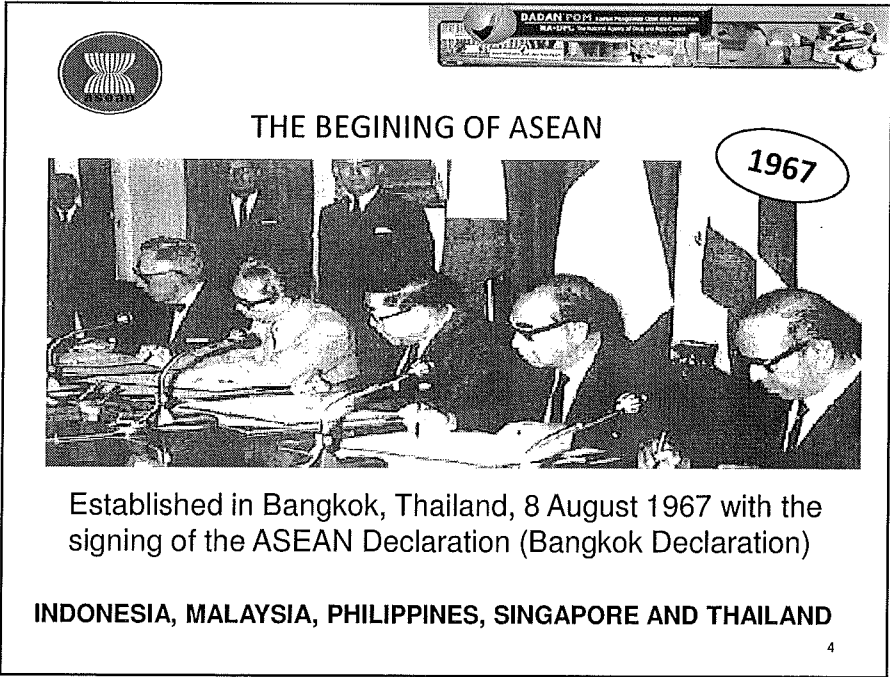
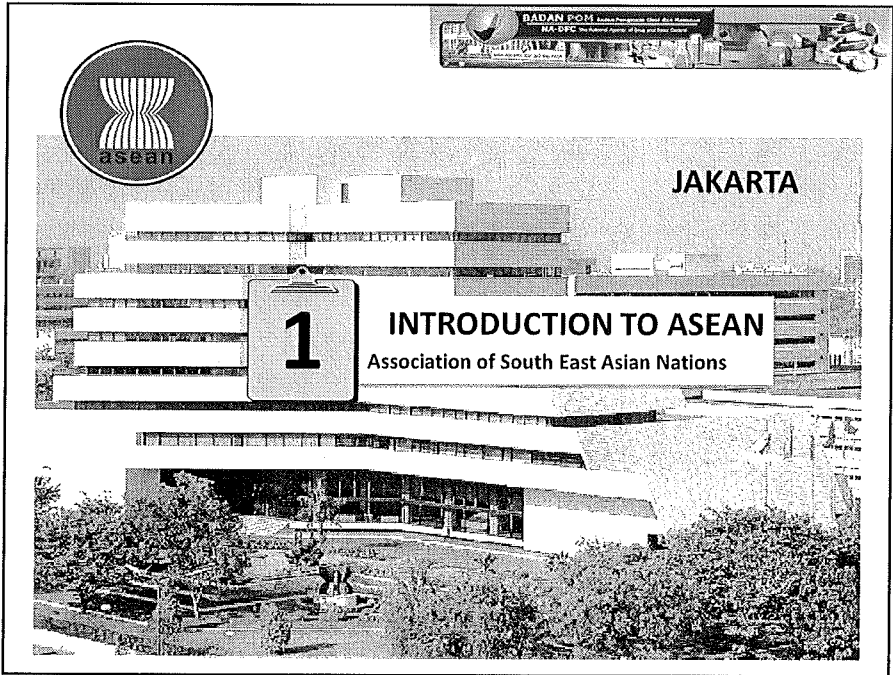
Deputy Chairman for Food Safety and Hazardous Substance Control
NATIONAL AGENCY OF DRUG AND FOOD CONTROL, REPUBLIC OF INDONESIA
Chairman of The ASEAN Consultative Committee for Standards and Quality
Prepared Foodstuff - Product Working Group (ACCSQ PF-PWG)

International Conference for Sharing Information of Food Standards in Asia
Jakarta, 21 February 2012

AGENDA



1. Introduction to ASEAN
2. ASEAN Food Standards Harmonization
3. Progress of ASEAN Food Standards Harmonization
4. Conclusion and Recommendation





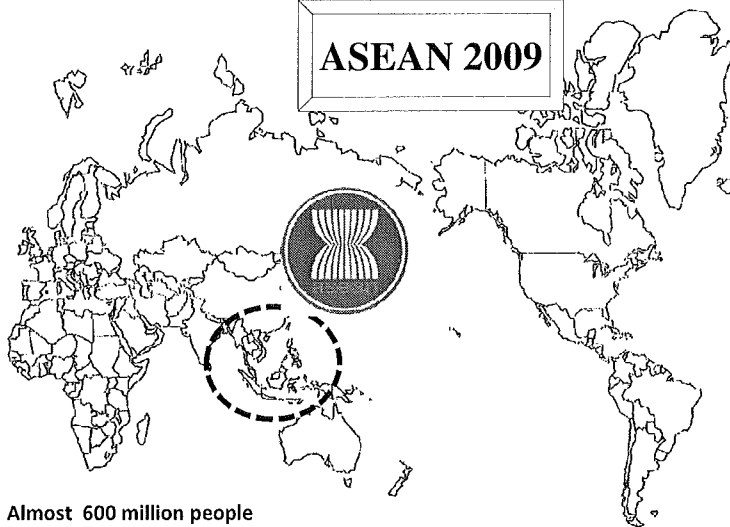
ASEAN TODAY



**BRUNEI, CAMBODIA, INDONESIA, LAO PDR, MALAYSIA,
MYANMAR, PHILIPPINES, SINGAPORE, THAILAND, VIET NAM**

5

ASEAN 2009

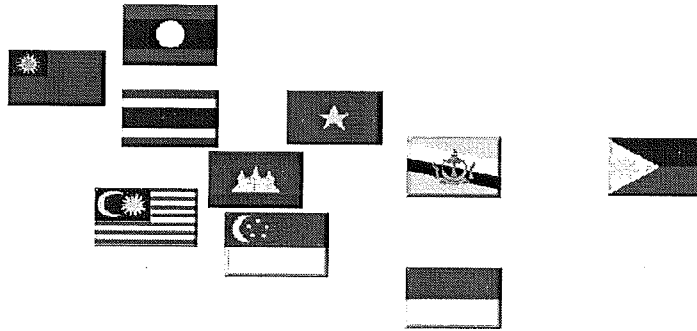


- Almost 600 million people
- GDP :1,496 Mil US \$/ 2.860 Mil PPP \$
- GDP Per Capita: 2.533 US\$/4.840 PPP\$

Source: ASEAN Secretariat (2010)

6

ASEAN Member Countries



7



ASEAN: The Cornerstone of Development

- 1967-1976: **Establishment, solidarity, dialogue partners**
- 1977-1997: **Expansion** - Brunei (1984); Vietnam (1995); Lao PDR and Myanmar (1997); and Cambodia (1999)
- 1998-2007: **Vision, formalization**
- 2008-2015: **Community building**

8



ASEAN Regionalism

- 1976 – Bali Concord I – formally adopted political co-operation as part of ASEAN regular activities
- 1992 – ASEAN Free Trade Agreement
- 1997/98 – economic crisis – acceleration of economic integration initiatives – ASEAN Vision 2020
- 2003 - Bali Concord II – the launch of ASEAN Community by 2020
- 2005 – the launch of ASEAN Charter process
- 2006/07 – the acceleration of ASEAN Community to 2015
- 2007 – ASEAN Charter drafting and the ASEAN Economic Community Blueprint
- 2008 – ASEAN Charter ratification
- 2009 ASEAN Political Community and Socio-Cultural Community Blueprints

9

VISION & GOAL



One Vision
One Identity
One Community

ASEAN VISION

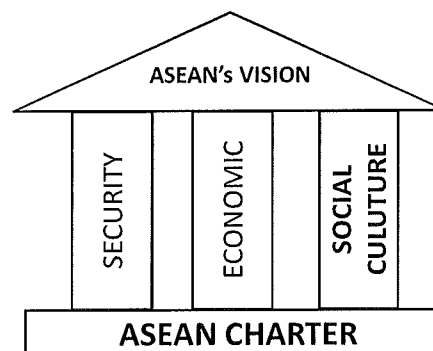
Transform ASEAN into a stable, prosperous, and highly competitive region with equitable economic development, and reduced poverty and socio-economic disparities

AGENDA

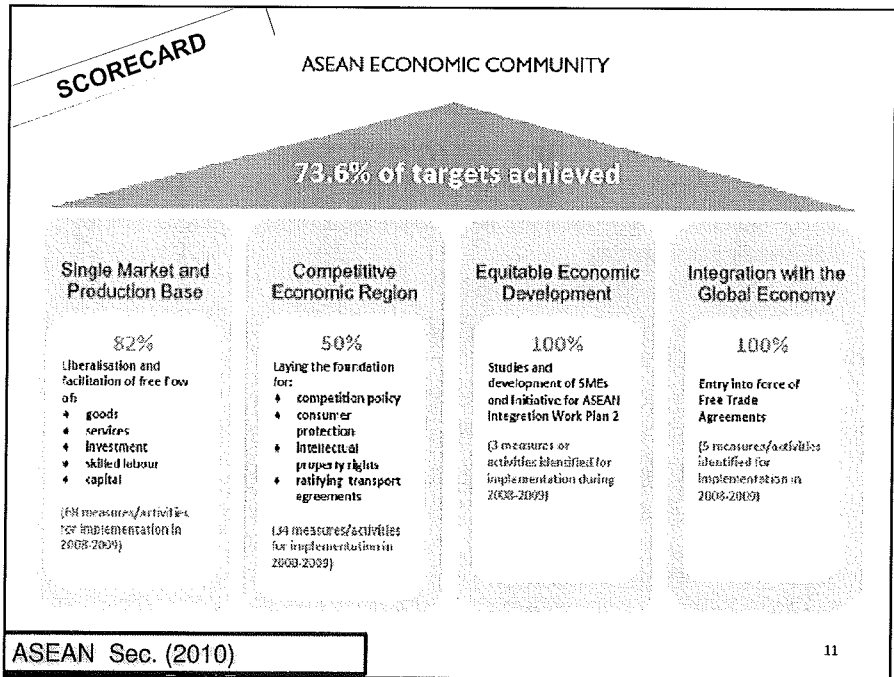
- A **single market** and production base of goods and services in the ASEAN (2015).
- **Free movement** of goods, services, investment, skilled labor and capital

Goals of ASEAN

- To accelerate the economic growth, social progress and cultural development in the region through joint endeavors; and
- To promote regional peace and stability through abiding respect for justice and the rule of law.



10



IMPORTANT REFERENCES

BADAN POM (Badan Pengawasan Obat dan Makanan)
 NA-DFO (The National Agency of Drug and Food Control)

ASEAN ECONOMIC COMMUNITY BLUEPRINT

CHARTING PROGRESS TOWARDS REGIONAL ECONOMIC INTEGRATION
 ASEAN ECONOMIC COMMUNITY SCORECARD

MASTER PLAN ON ASEAN CONNECTIVITY

ASEAN COMMUNITY IN FIGURES 2010
 ACIF

<http://www.aseansec.org/22073.htm>

ASEAN's TRADE BALANCE



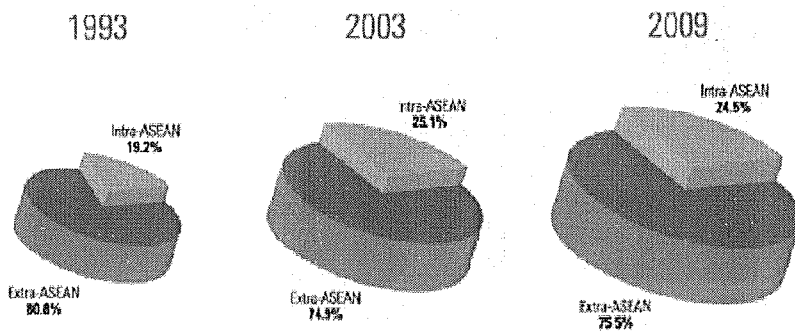
ASEAN Balance of trade with selected trading partner countries

Country	Unit/Scale	1998	2000	2003	2007	2008	2009
Japan	Value (US\$ million)	-11,977	15,071	7,005	-2,786	2,626	4,727
	Share to exports (%)	-34.5	-29.8	-13.2	-3.3	-2.5	-6.1
USA	Value (US\$ million)	13,678	25,322	21,463	33,684	20,091	14,831
	Share to exports (%)	21.2	34.3	30.8	31.7	19.5	18.0
EU27	Value (US\$ million)	14,211	24,170	10,940	29,349	24,093	14,190
	Share to exports (%)	29.0	38.1	31.4	27.1	20.7	15.3
China	Value (US\$ million)	-2,009	-3,058	-1,517	-15,228	-21,694	-15,003
	Share to exports (%)	-21.8	-27.9	-5.2	-19.5	-24.8	-10.4
Republic of Korea	Value (US\$ million)	-1,454	-727	335	-2,211	-5,145	-6,155
	Share to exports (%)	18.6	-5.0	2.0	-7.5	-14.1	-17.0
Australia	Value (US\$ million)	1,418	198	4,727	12,904	10,250	14,229
	Share to exports (%)	19.9	2.2	39.5	47.0	47.2	49.0
India	Value (US\$ million)	3,467	3,237	4,303	12,445	12,990	13,025
	Share to exports (%)	66.5	50.2	52.0	50.1	42.0	52.5
Canada	Value (US\$ million)	548	581	890	1,051	349	1,961
	Share to exports (%)	23.7	21.5	32.4	19.9	6.3	35.7
New Zealand	Value (US\$ million)	-106	179	320	1,308	1,220	899
	Share to exports (%)	14.0	14.7	21.7	36.8	26.9	28.7
Russia	Value (US\$ million)	-90	-722	-588	-1,245	-4,322	-3,444
	Share to exports (%)	-19.1	-220.8	-65.0	-60.0	-158.0	-207.4
Pakistan	Value (US\$ million)	1,055	2,907	1,421	3,441	4,002	3,364
	Share to exports (%)	81.9	90.8	85.5	91.0	89.7	87.8

Source: ASEAN Secretariat (2010)

13

Intra and Extra Trade ASEAN

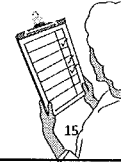


Source : <http://www.aseansec.org/22073.htm>, Accessed in 14 August 2011

14



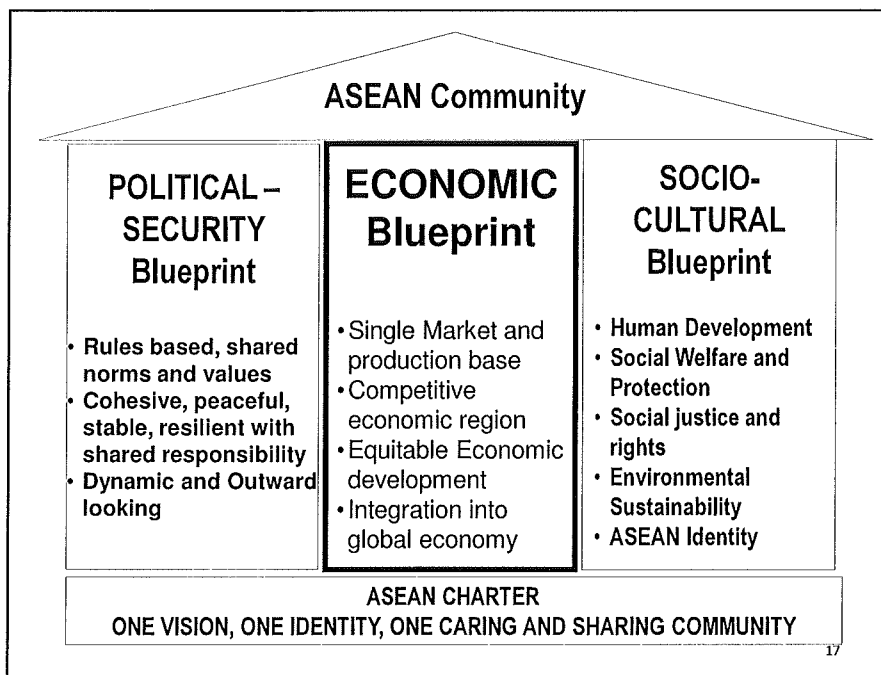
ASEAN FOOD STANDARDS HARMONIZATION



Challenges of Food Safety in Southeast Asia

Othman, N.M. 2008. Food Safety in Southeast Asia: Challenges Facing the Region. *Asian Journal of Agriculture and Development*, Vol. 4, No. 2

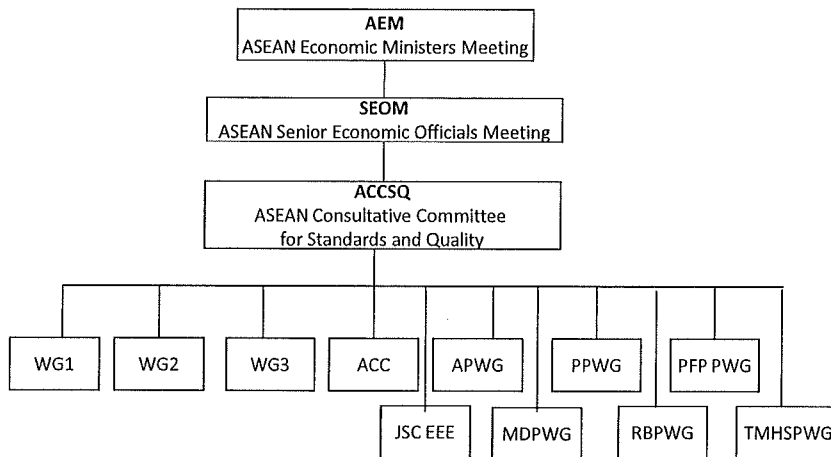
- | | | |
|--|---|---|
| Legislation | } | <ul style="list-style-type: none"> Establishing and updating food legislation is a necessary first step in establishing an effective food safety system. |
| Food Control Management | | <ul style="list-style-type: none"> Reliable scientific information on food safety is one of the pillars to ensure food safety. In this regard, decision-making can be enhanced through a risk-based approach to food safety, i.e., through risk analysis. |
| Food Inspection | | <ul style="list-style-type: none"> Competent food inspectors who are adequately trained and equipped for food inspection are vital in ensuring consistent, transparent, and effective food inspection. |
| Food Control Laboratory | | <ul style="list-style-type: none"> Adequate laboratory infrastructure is required to support the monitoring, surveillance and enforcement activities. |
| Compliance by the Food Industry | | <ul style="list-style-type: none"> Exporters in the food industry need to comply with the importing country's and buyers' requirements. |
| Information, Education, Communication and Training | | <ul style="list-style-type: none"> Sharing information, education, and advice among stakeholders is essential to enable food safety programs to reduce the incidence of food-borne disease. |
| International and Regional Trade Frameworks | | <ul style="list-style-type: none"> The use of Codex standards and related texts as reference in international food trade in the framework of the WTO has created an increased interest and participation by its members in the development of Codex standards. |




ASEAN Standards for a Single Market

- ASEAN Consultative Committee on Standards and Quality (ACCSQ)
- Consisting of several working groups , product working groups and task forces to facilitate the 12 priority integration sectors
- Ideal goal of 'One Standard, One Test, Accepted Everywhere'
- Upgrade to international standards
- Main Focus on Mutual Recognition Agreements (MRA)

STANDARD AND CONFORMANCE INSTITUTIONAL FRAMEWORK



19

Priority Integration Sectors of the ASEAN Economic Community

Significant progress has been made in the 12 priority integration sectors that ASEAN has identified to serve as a catalyst for economic integration in the region.

- | | |
|-----------------|-----------------------|
| • Agro-based | • Healthcare |
| • Air transport | • Logistics |
| • Automotive | • Rubber-based |
| • Electronics | • Textile and apparel |
| • e-ASEAN/ICT | • Tourism |
| • Fisheries | • Wood-based |

20



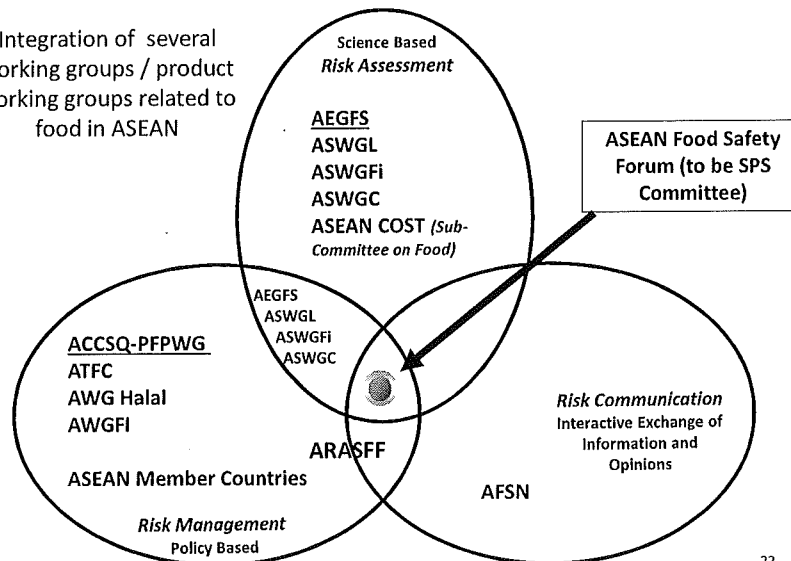
MUTUAL RECOGNITION AGREEMENTS

- Scope in product group approach
- The Pre-Conditions for equivalence between national systems
- Automaticity: What is recognized at the individual level and what are the entry requirements (pre-market approval)

21

Risk Analysis-Based Integrated Cooperation on Food Control in ASEAN

Integration of several working groups / product working groups related to food in ASEAN



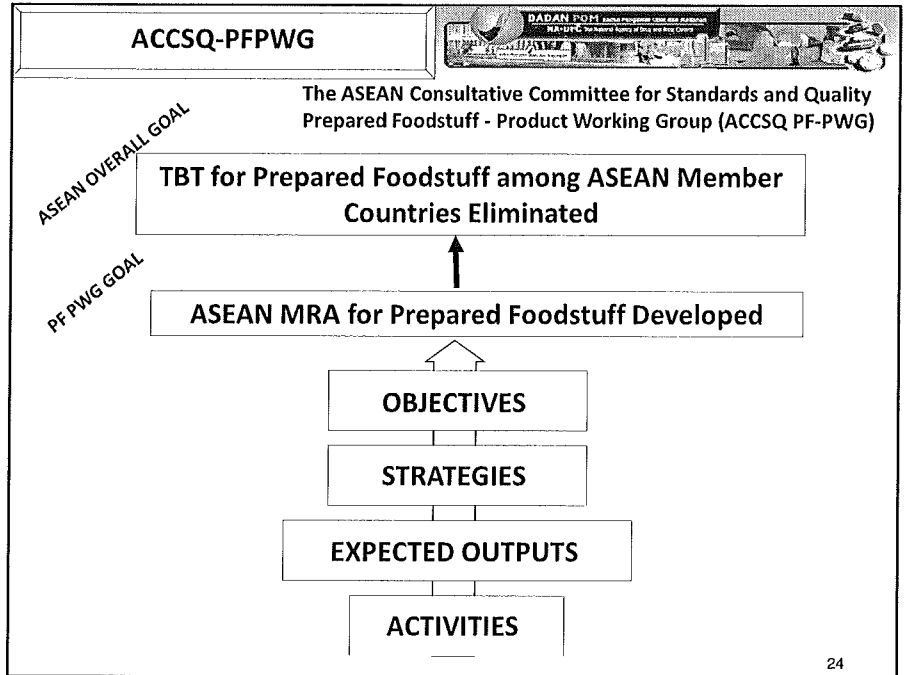
Fardiaz (2010)

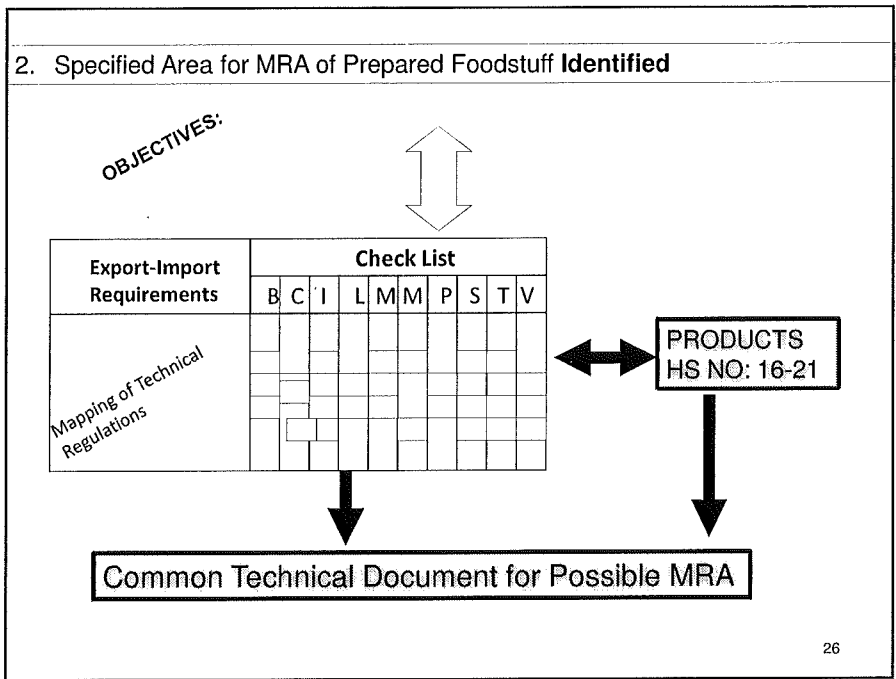
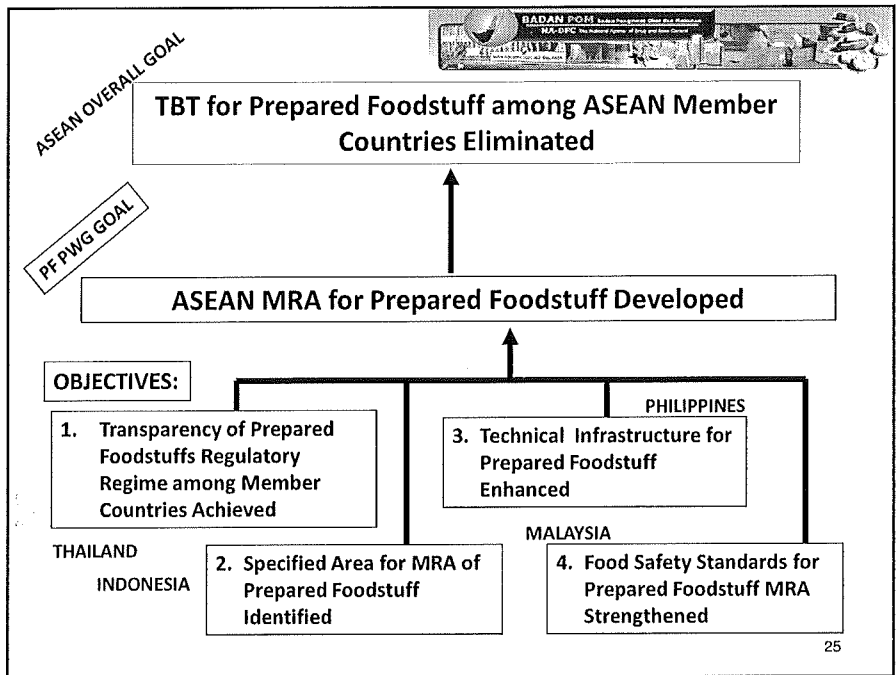
22

The screenshot shows the website for the ASEAN Food Safety Network. At the top, there is a search bar and navigation tabs for 'HOME', 'Event & Meeting', and 'All'. A large banner image shows a group of people at a meeting. Below the banner, there is a list of recent events:

- The 13th Meeting of the Prepared Foodstuff Product Working Group, 14-15 July 2011, Sam Rong, Cambodia
- ASEAN Food Testing Laboratories Experts' Meeting, 25-24 May 2011 at Seitel Center Grand Bangkok Hotel, Thailand
- 32nd Codex Committee on Methods of Analysis and Sampling, 7-11 Mar. 2011, Budapest, Hungary
- The 12th ACCSQ PFPWG and related meetings: The 12th ACCSQ PFPWG and related meetings, 8-10 December 2010, Vientiane, Lao PDR
- The 11th Meeting of ACCSQ PFPWG and related meetings

On the right side, there are sections for 'ASEAN Consultative Network', 'ASEAN Task Force on Codex (ATFC)', 'ASEAN Expert Group on Food Safety (AEGFS)', and 'ASEAN LOCAL FOOD'. A 'Current Issues' section lists several updates from 2011 and 2012.







Synchronization of GSFA Food Category System - HS Number 16 - 21

Listing Low Risk Products (based on microbiological safety measures: pH and water activity a_w)

Listing Products proposed by ASEAN Member Countries for Prepared Foodstuff MRA

Selecting Products for possible ASEAN Prepared Foodstuff MRA

Harmonizing food safety standards and guidelines (GMP and HACCP inspection and certification) for ASEAN Prepared Foodstuff MRA (low risk products as starting point)

Specific Product MRA Approach

27



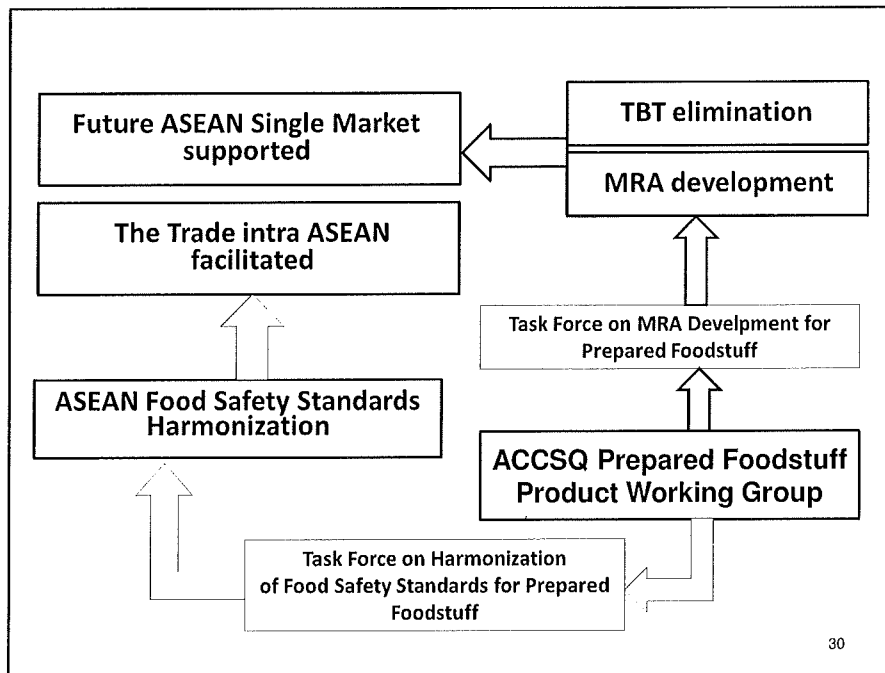
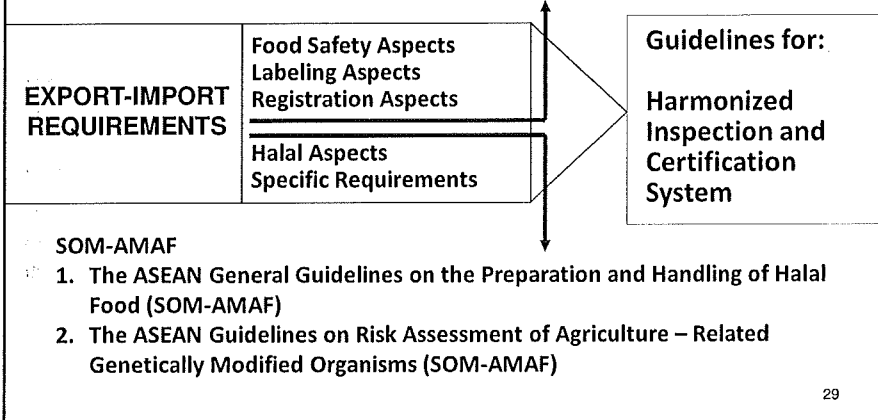
Specified Area for MRA of Prepared Foodstuff Identified (Based on Export-Import Requirements)

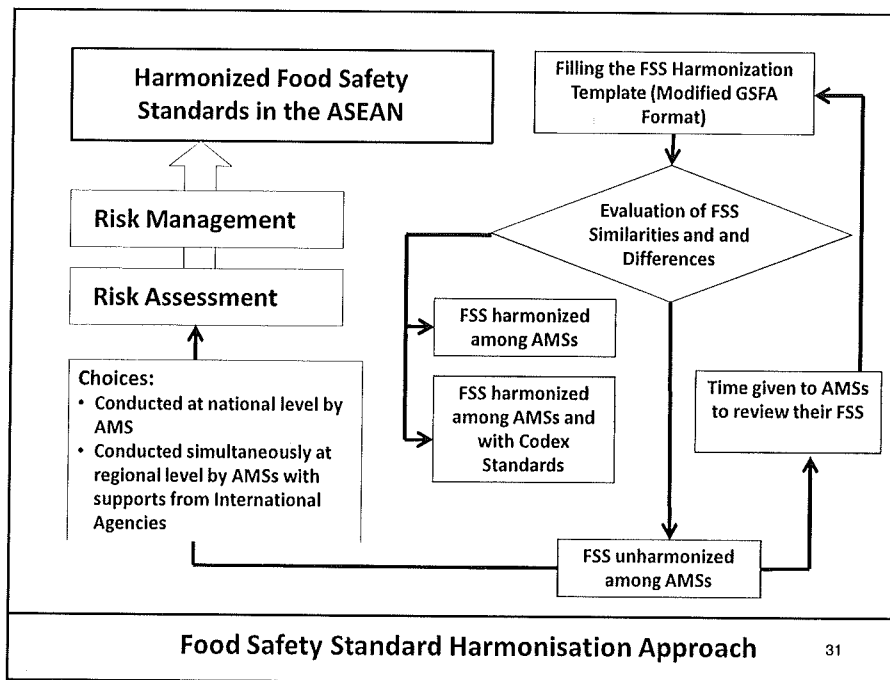
- A. Food Safety Aspects (Food Safety Standards, Conformity Assessment, Pre-shipment Inspection, Export Certificate from Exporting Country, GMP Certificate, HACCP Certificate)
- B. Labeling Aspects (Statements on Food Label, Health and Nutrition Claims, Language in Food Labeling, Type of Character/Label Sticker)
- C. Registration Aspects (Food Product Registration, Registration of Food Establishment)
- D. Halal Aspects (Halal Certificate)
- E. Specific Requirements (Specific Mandatory Requirements such as: GMO, Irradiated Food, Fortified Food, and Organic Food, Quarantine, Inspection on-site Requirement, Traceability)

28

**ASEAN Common Food Control Requirements (ACFCR),
endorsed by ACCSQ at the 25th ACCSQ Meeting**


1. ASEAN Common Principles for Food Control Systems
2. ASEAN Common Principles and Requirements for the Labelling of Prepackaged Food
3. ASEAN Common Principles and Requirements for Food Hygiene






Food safety standards harmonization in ASEAN is not only about permitted / not, or setting number (MLs)

Level of protection?

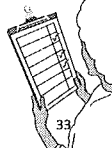


- Food control infrastructure and regulatory framework ?
- Dietary patterns ?
- National capacity ?
- Variation in contaminant levels ?
- National interest ?
- Trade implication ?
- Food trades within ASEAN ?
- Gap amongst ASEAN member countries
- Etc ?


32



3 **PROGRESS OF ASEAN FOOD STANDARDS HARMONIZATION**



14th ACCSQ-PFPWG



14th ACCSQ PFPWG Meeting
18-19 January 2012, Bandar Seri Begawan, Brunei Darussalam

Progress on Harmonisation of Food Safety Standards :

- Identification Result on food additives, food contaminants and food contact materials requirements among Member States for HS Number 16-21.
- Focus on Food Category 5.2 for possible harmonisation of food additives and food contaminants.
- Adopt the Decision Tree for Harmonising Divergence on Food Safety Standards as a guideline for harmonisation of food safety standards among Member States.

34



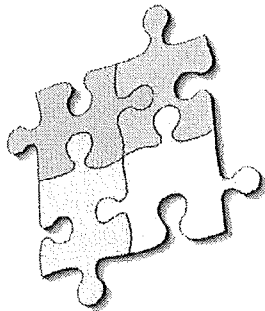
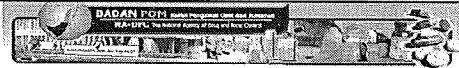
14th ACCSQ PFPWG Meeting

18-19 January 2012, Bandar Seri Begawan, Brunei Darussalam

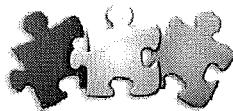
Progress on Harmonisation of Technical Requirements :

- Identification Result on Implementation Status of the ASEAN Common Principles and Requirements for Food Hygiene, ASEAN Common Principles and Requirements for the Labelling of Pre-packaged Food, and ASEAN Common Requirements for Food Control Systems.
- Draft Guidelines on Import-Export Inspection and Certification System.
- Draft Guidelines for ASEAN Audit and Certification of Food Hygiene and Hazard Analysis and Critical Control Points (HACCP).

35



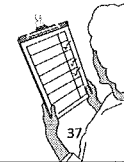
MRA is important, but not
easy to achieve the
agreement



36



CONCLUSION AND SUGGESTION

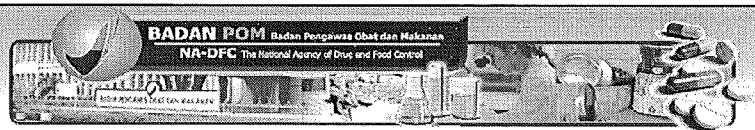


CONCLUSION AND RECOMMENDATION



- ASEAN is business potential region, especially for trade and investment of food industry.
- ASEAN Food Standards Harmonization is in progress. It shows that the food regulation in ASEAN member countries is in the harmonization direction.
- MRA is a key success factor for eliminating the TBT to reach ASEAN single market, but it is a sensitive trade issue.
- The great challenge of the ASEAN single market is the readiness of SMEs.
- Challenges to reach harmonized food safety standard in ASEAN at the moment are gap in legal framework, control of compliance, institutional coordination, awareness of quality issues, and accreditation infrastructure.
- ILSI is expected to play a role in facilitating and technical support for risk-based food safety standards harmonization.

38



BADAN POM

Thank You

TERIMA KASIH

ROY SPARRINGA

NATIONAL AGENCY FOR DRUG AND FOOD CONTROL

Tel: +62 21 425 3857

E mail : sparringa@gmail.com, deputi3@pom.go.id

39