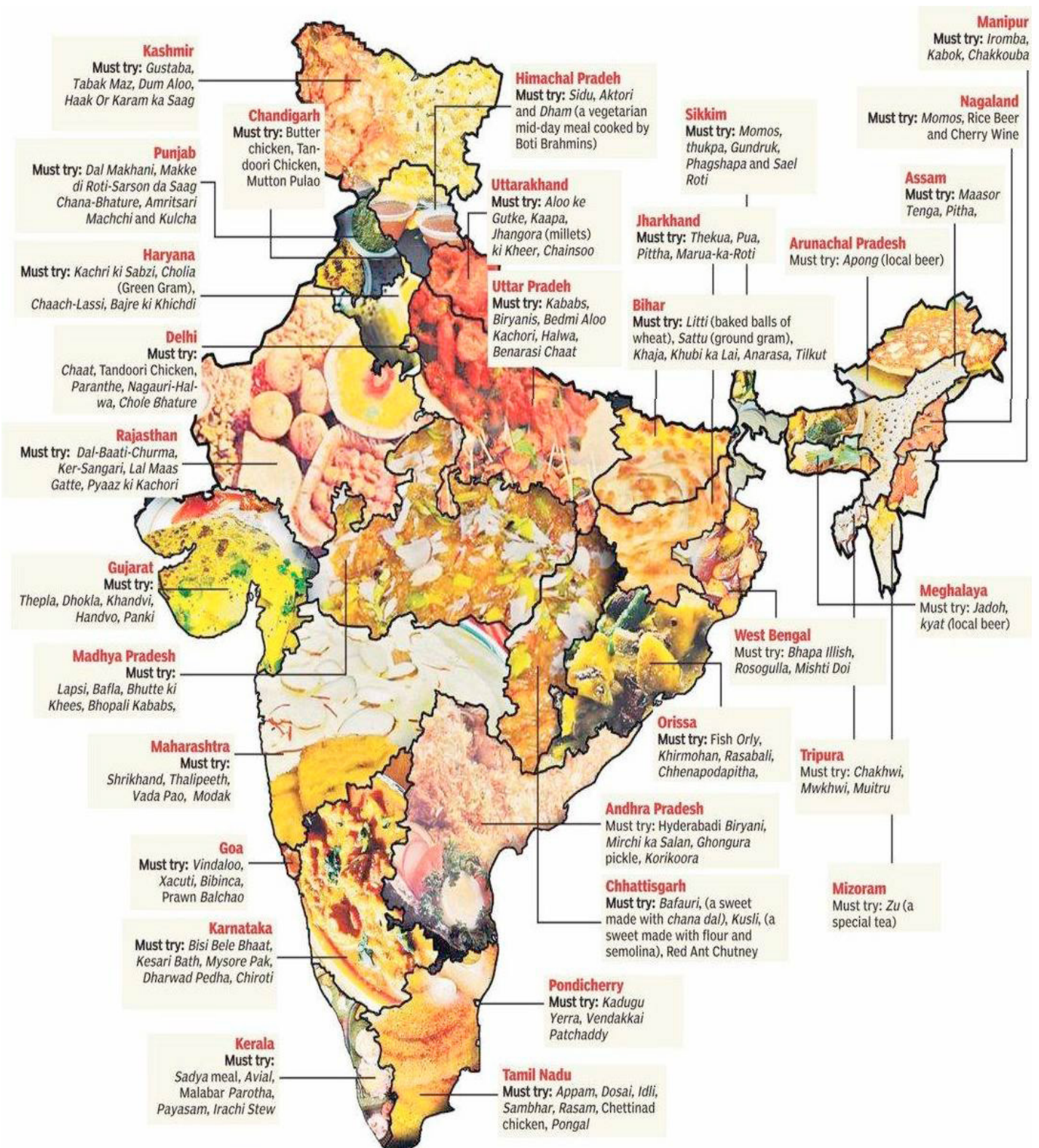


Asian Food Regulation Information Service

Subscriber Edition



From the Editor...



This publication is trying to grow up and move from being a newsletter to a magazine.

Here is the first attempt at some significant design changes. There is additional colour and the layout, I hope, makes the publication more readable.

I'd really like to hear your comments, via the website, a topic to kickstart the Comments column on the website.

Until next issue...

Sincerely Adrienna Zsakay

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Regulatory Updates



ASEAN

Fishery Improvement Project Protocol for the ASEAN Region (Draft for Public Comment)

Prepared by the Steering Committee - Fishery Improvement Project Protocol for the ASEAN Region, September 2014.

Public Comment is open from 15 September 2014 ~ 15 November 2014

This document covers:

- Introduction and Overview
- Context and Opportunity
- Scope and Vision
- Structure of the FIP Protocol for the ASEAN Region
- Implementation Process
- Environmental and Social Benchmarks
- Verification Tool and Framework
- Governance of the FIP Protocol for the ASEAN Region
- Pathway to the FIP Protocol for the ASEAN Region

- Public Comment and Consultation
- Field Testing
- Develop a Verification Tool and Framework
- Environmental and Social Performance Benchmarks
 - I. Environmental Benchmarks
 - I.1 Stock Status and Data Collection
 - I.2 Risks to Ecosystems and Endangered, Threatened or Protected Species
 - I.3 Fisheries Governance
 - I.4 Traceability of Fisheries Products
 - 2. Social Benchmarks
 - 2.1 Mandatory Minimum Entry Points or Pre-Requisite
 - 2.2 Fair Income for Fishers
 - 2.3 Safety and Security at Sea
 - 2.4 Working Hours
 - 2.5 Freedom of Association
 - 2.6 Sanitary Facilities
 - 2.7 Social Impact Assessment
 - 2.8 Emergency Measures in Community in Place

Public Comment template and contact details.

To download, [click here](#)



CHINA

China Issues New Non-compulsory Standards

China's first national standard for fruit and vegetable drinks, namely GB/T 31121-2014 Fruit & Vegetable juices and fruit &

vegetable beverage, has been released earlier this month.

The non-compulsory standard will become effective on 1 June 2015. This standard was issued in SAC's Announcement No. 21 of 2014 together with 258 new national standards, which also includes GB/T 31114-2014 Frozen drinks-Ice cream, GB/T 31119-2014 Frozen drinks-Ice milk, GB/T 31120-2014 Candy terminology,

Regulatory Updates continue...

GB/T 31122-2014 Liquid packaging base card board and
GB/T 31123-2014 Paperboard for solid food packaging.



HONG KONG

The Centre for Food Safety holds a Trade Briefing Session

On 24 September 2014, the Hong Kong Centre for Food

Safety held a Trade briefing session on

1. [Food Safety Ordinance](#), Cap 612
2. Food Safety Order, gazetted on 14 September 2014
Order No: CFS/1/2014

Companies are prohibited from importing, and supplying into Hong Kong food specified in Annex A.

- All lard / lard products from Chang Guann Co. Ltd (Taiwan) including but not limited to the products specified in Appendix
- All food products made with the above mentioned lard / lard products (Taiwan or Hong Kong)

Companies are also required to recall, within a period of 14-days all the food specified in Annex A, and must be disposed in the manner specified in Annex C

To download a copy, direct from the Hong Kong government gazette website, [click here](#)

Announcement 21 from the Standardization Administration Council of China can be downloaded, [click here](#) (Source: [Chemlinked](#), 19 September 2014)

Targeted Food Surveillance on *Clostridium perfringens* in Ready-to-Eat Food

The number of referrals from the Department of Health on suspected food poisoning outbreaks caused by *Clostridium perfringens* has increased from about 10 referrals in 2011 to about 30 in 2013. Majority of these cases involved food produced in local food premises. In view of the observation, CFS conducted a targeted surveillance on *Clostridium perfringens* in ready-to-eat food in order to better assess the situation.

Food poisoning caused by *Clostridium perfringens* is usually associated with inadequately cooked foods or cooked foods that are cooled for prolonged period or stored under sub-optimal temperature. Foods prepared in bulk, especially cooked meat and poultry dishes, and stored at ambient temperatures with a long cooling period after cooking are at high risk.

In September 2014, the Centre for Food Safety collected over 70 samples from 60 different locations including retail outlets and food factories.

All samples were satisfactory.

To download a copy, [click here](#)

Published date: 10 September 2014

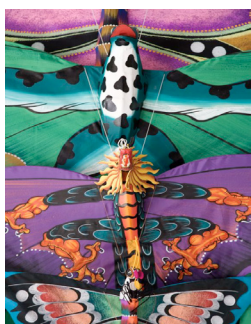
Effective date: 11 September 2014

Covers amendments to:

Article 7: Foot and Mouth Disease

Article 8: Import of large ruminants meat from countries with controlled BSE risk, can be considered as importing country of origin

Article 9: In case the country is not free of Foot and Mouth Disease (PMK) may be considered as a country of origin for the import of processed ruminants meat and



INDONESIA

Second Amendment of Regulation of the Minister of Agriculture concerning the Import of Carcass, Meat, Offical and / or their Derivatives into the Territory of the Republic of

Indonesia

Number 110/Permentan/O.T.410/9/2014 - Number of pages: 7

Regulatory Updates continue...

processed pork meat with the requirement as follows (in this amendment)

Article 11: The business unit requirement as intended in Article 5 item b must (in this amendment)

Article 33: Business, Social Institution, Representative of Foreign Country/International Agency, or State-Owned

Enterprise that import carcass, meat, offal, and/or their derivatives:

Article 40: Business, Social Agency, Representative of Foreign Country/International Agency, or State-Owned Enterprise that violate provisions (in this amendment)

To download a copy, [click here](#)



KOREA

Proposed Draft Amendment of the Decree of the Special Act on Safety Control of Children's Dietary

Life

WTO Notification G/SPS/N/KOR/486 - 22 September 2014. 7-pages

The amendments seek to change the range of Children's favourite food by excluding foods that are labelled or advertised to be for adult consumption (such as alcohol-containing chocolates, non-alcoholic beer, etc.)

Final date for comments: 60-days from Notification

Proposed date of adoption: To be determined

Proposed date of entry into force: To be determined

To download a copy, [click here](#)

Provision Revision of the "Labelling Standards for Foods

WTO Notification G/TBT/N/KOR/526 - 17 September 2014. 15-pages

MFDS proposed the following revisions to the Labelling standards for foods:

- To extend the list of allergenic substances to be declared on the label.
- Previous list (13): eggs (limited to poultry), milk, buckwheat, peanut, soybean, wheat, mackerel, crab, shrimp, pork, peach, tomato, sulphites (where concentrations of 10mg/kg or more as SO₂ in the final product)

- Newly added to the list (11): walnut, pine nut, kiwi, chicken, clam, oyster, abalone, mussel, squid, beef, sesame seed
- To clearly highlight allergen labelling by presenting the allergenic substance list in a separate alert box of distinct background colour at the end of ingredient list (e.g., "contains peanut substance")
- To require common group name to be indicated next to allergenic substance using parenthesis (e.g., "contains shrimp (crustacean) substance")
- To increase the font size of the name and content of the ingredient to be declared on PDP when the ingredient name is used in the product's name (12-point or greater -> 14-point or greater)
- To clarify the phrase for allergy warning so as to prevent confusion regarding its interpretation.
- Delete the mandatory labelling of the detailed types of 'bread', and the mandatory labelling of the contents of peanuts or processed products of nuts.

Final date for comments: 60-days from Notification

Proposed date of adoption: To be determined

Proposed date of entry into force: To be determined

To download a copy, [click here](#)

Regulatory Updates continue...



TAIWAN

The Amendment of Plant Protection and Quarantine Act

WTO Notification G/SPS/N/TPKM/327 - 23 September 2014.
12-pages

One article was amended and 13 articles were revised. The revision regulates the local and central competent authorities on pest surveillance and pest control, and regulates the central competent authority to promulgate the regulated articles which are subject to plant quarantine and their import requirements, facilitating plant quarantine measures for the settlement of Free Trade Zones and paperless customs clearance.

The main purpose of this amendment is to adjust the hierarchy of the law for some phytosanitary requirements in order to improve the regulatory framework of plant protection and quarantine.

Final date for comments: Not applicable. This amendment is to adjust the hierarchy of the law for some phytosanitary requirements and improve the regulatory framework of plant protection and quarantine.

Proposed date of adoption: 20 May 2014

Proposed date of entry into force: 18 June 2014

To download a copy, [click here](#)

Draft Certification of Sanitation and Safety Control of Food Businesses and Commission of Certification Regulations

WTO Notification G/TBT/N/TPKM/176 - 19 September 2014. 4-pages

Based on Article 8, Paragraph 6 of the Act Governing Food Safety and Sanitation, the Food and Drug Administration has proposed to conduct the certification of sanitation and safety control of food businesses, or commissioned to relevant certifying institutions.

The Regulations govern the application procedures, certification method, the institution commissioned to

perform such certification, commission procedures for certification and other related matters.

Final date for comments: 60-days from the date of Notification

Proposed date of adoption: To be determined

Proposed date of entry into force: To be determined

To download a copy, [click here](#)

Amendment of the “Quarantine Requirements for the Importation of Plants or Plant Products

WTO Notification G/SPS/N/TPKM/323/Add.1 - 16 September 2014. 1-page

The Separate Customs Territory of Taiwan, Penghu, Kinmen and Matsu proposed the amendment of the “Quarantine Requirements for the Importation of Plants or Plant Products” on 15 August 2014 (G/SPS/N/TPKM/323).

The dried fruits of *Heliconia* spp. and *Musa* spp. are excluded from the part of hosts of *Fusarium oxysporum* f. sp. *cubense* Race 2 & Race 3, Banana bract mosaic virus and Banana streak virus. The amendment was promulgated and entered into force on 3 September 2014.

To download a copy, [click here](#)

Imported Edible Oils and Fats from China (including Hong Kong and Macao) shall submit Sanitation / Health Certificate for Human Consumption issued by the Sanitation Competent Authority of the Exporting Region (territory) to the Inspection Authority for Inspection

WTO Notification G/SPS/N/TPKM/326 - 16 September 2014.

We have brought in an emergency measure that imported edible oils and fats from China (including Hong Kong, China and Macao, China) shall submit a sanitation/health certificate for human consumption issued by the competent sanitation authority of the exporting region (territory) to the inspection authority for inspection.

Regulatory Updates continue...

This measure came into effect on 12 September 2014, and was preceded by a public announcement by Food and Drug Administration, Ministry of Health and Welfare on 12 September 2014 (MOHW food no.1031302809).

Information available from Taiwan FDA website (in Chinese), [click here](#)

Temporary Suspension of Acceptance of Inspection Applications for Lard and Fat of Swine Exported from Hong Kong

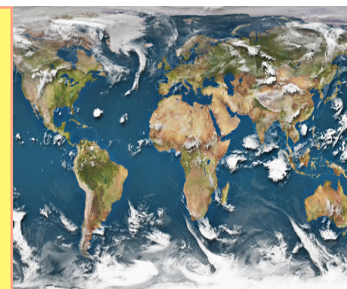
WTO Notification G/SPS/N/TPKM/325 - 16 September 2014.

We have brought in an emergency measure temporarily suspending the acceptance of inspection applications for lard and fat of swine exported from Hong Kong, China.

This measure came into effect on 12 September 2014, and was preceded by a public announcement by Food and Drug Administration, Ministry of Health and Welfare on 12 September 2014 (MOHW food no.1031302802).

Information available from Taiwan FDA website (in Chinese), [click here](#)

International Regulations



AUSTRALIA

Food Standards Australia New Zealand has completed an administrative assessment and accepted the following Applications. There will be an opportunity to comment at a later date.

AI098 – Serine Protease (Chymotrypsin) as a Processing Aid (Enzyme):

To seek approval of a new enzyme, serine protease (chymotrypsin), sourced from a genetically modified strain of *Bacillus licheniformis* as a processing aid in the production of protein hydrolysates.

To read more, [click here](#)

AI099 - Serine Protease (Trypsin) as a Processing Aid (Enzyme):

To seek approval of a new enzyme, serine protease (trypsin), sourced from a genetically modified strain of

Bacillus licheniformis as a processing aid in the production of protein hydrolysates.

To read more, [click here](#)

AI100 - Maximum Permitted Level of Acesulphame Potassium in Chewing Gum:

To increase the maximum permitted level of acesulphame potassium (Ace-K) in chewing gum to align with the international regulations and so standardise formulations.

Access to the link is available from this [page](#)

AI101 - Commencement of Dietary Fibre Claim Provisions:

To delay the commencement of provisions in Standard I.2.7- Nutrition, Health and Related Claims for nutrition content claims about dietary fibre from 18 January 2016 for 12 months.

To read more, [click here](#)

CANADA

Proposed Maximum Residue Limit: Fosetyl-aluminum

WTO Notification G/SPS/N/CAN/873 - 25 September 2014

MRL (ppm)	<u>Raw Agricultural Commodity (RAC) and or Processed Commodity</u>
60	Head and Stem Brassica Subgroup (Crop Subgroup 5A) ^a

^a Currently, there is an MRL of 60 ppm established in/on broccoli, cabbages, cauliflowers and Chinese broccoli. This MRL is being extended to the additional commodities in/on Head and Stem

Brassica Subgroup (Crop Subgroup 5A).

Final date for comments: 22 November 2014

Proposed date of adoption: Normally within 4 to 5 months from the posting of the Proposed MRL document on the Health Canada website.

Proposed date of entry into force: On the date the measure is adopted

To download a copy, [click here](#)

Proposed Maximum Residue Limit: Lambda-cyhalothrin

WTO Notification G/SPS/N/CAN/872 - 24 September 2014

International Regulations continued...

MRL (ppm) Raw Agricultural Commodity (RAC) and
or Processed Commodity

0.05 Tree nuts (Crop Group 14-11)^a

^a Currently, there is an MRL of 0.05 ppm established in/on Tree nuts (Crop Group 14) and pistachios.

Final date for comments: 22 November 2014

Proposed date of adoption: Normally within 4 to 5 months from the posting of the Proposed MRL document on the Health Canada website.

Proposed date of entry into force: On the date the measure is adopted

To download a copy, [click here](#)

Proposed Maximum Residue Limit: Mandipropamid

WTO Notification G/SPS/N/CAN/871 - 24 September 2014

MRL (ppm) Raw Agricultural Commodity (RAC) and
or Processed Commodity

200 Dried basil leaves

30 Fresh basil leaves

1.0^a African eggplant, Bush tomato, coconas, currant tomatoes, garden huckleberries, goji berries, martynias, naranjillas, okras, pea eggplants, roselles, scarlet eggplants, sunberries, tree tomato

0.9 Edible-podded legume vegetables subgroup (Crop Subgroup 6A)

0.3 Ginseng roots

^a Currently, there is an MRL of 1.0 ppm established in/on Fruiting Vegetables (Crop Group 8). This MRL of 1.0 ppm will be extended to the additional commodities in/on Fruiting Vegetables (revised Crop Group 8-09).

Final date for comments: 22 November 2014

Proposed date of adoption: Normally within 4 to 5 months from the posting of the Proposed MRL document on the Health Canada website.

Proposed date of entry into force: On the date the measure is adopted.

To download a copy, [click here](#)

Proposed Maximum Residue Limits: Isofetamid

WTO Notification G/SPS/N/CAN/870 - 24 September 2014

MRL (ppm) Raw Agricultural Commodity (RAC) and
or Processed Commodity

7 Leaf Lettuce

5 Head lettuce, raisins

4 Crop Subgroup 13-07G, Low growing berry

3 Crop Subgroup 13-07F, Small fruit vine climbing, except fuzzy kiwifruit

0.03 Canola oil (refined), flaxseed oil, mustard seed oil, sesame oil

0.015 Crop Subgroup 20A, Rapeseed (Revised)

0.01 Almond Nuts

Final date for comments: 12 November 2014

Proposed date of adoption: Normally within 4 to 5 months from the posting of the Proposed MRL document on the Health Canada website.

Proposed date of entry into force: On the date the measure is adopted.

To download a copy, [click here](#)

A LIST OF THE LATEST APPROVALS IN 2013 - 2014 FROM HEALTH CANADA

For more information please refer to Health Canada's Maximum Residue Limits for Pesticide webpage, [click here](#)

Established Maximum Residue Limits: S-metolachlor

WTO Notification G/SPS/N/CAN/824/Add.1 - 25 September 2014

The proposed maximum residue limit (PMRL) document for S-metolachlor notified in G/SPS/N/CAN/824 (dated 13 June 2014) was adopted 1 September 2014.

International Regulations continued...

Established Maximum Residue Limits:

Cyprodinil

WTO Notification G/SPS/N/CAN/825/Add.I - 25
September 2014

The proposed maximum residue limit (PMRL) document for cyprodinil notified in G/SPS/N/CAN/825 (dated 13 June 2014) was adopted 1 September 2014.

Established Maximum Residue Limits:

Pymetrozine

WTO Notification G/SPS/N/CAN/826/Add.I - 25
September 2014

The proposed maximum residue limit (PMRL) document for pymetrozine notified in G/SPS/N/CAN/826 (dated 13 June 2014) was adopted 1 September 2014.

EUROPEAN UNION

Draft Commission Regulation refusing to authorise certain health claims made on foods, other than those referring to the reduction of disease risk and to children's development and health

WTO Notification G/TBT/N/EU/244 - 26 September 2014

This draft Commission Regulation concerns the refusal of authorisation of five health claims made on foods, other than those referring to the reduction of disease risk and to children's development and health in accordance with Article 18(4) of Regulation (EC) No 1924/2006 of the European Parliament and of the Council of 20 December 2006 on nutrition and health claims made on foods.

Final date for comments: 60 days from notification

Proposed date of adoption: December 2014

Proposed date of entry into force: 20 days from publication in the Official Journal of the EU (about a month after adoption approx.)

To download a copy, [click here](#)

Established Maximum Residue Limits:

Bifenazate

WTO Notification G/SPS/N/CAN/827/Add.I - 25
September 2014

The proposed maximum residue limit (PMRL) document for bifenazate notified in G/SPS/N/CAN/827 (dated 13 June 2014) was adopted 1 September 2014.

Established Maximum Residue Limits:

Saflufenacil

WTO Notification G/SPS/N/CAN/828/Add.I - 25
September 2014

The proposed maximum residue limit (PMRL) document for saflufenacil notified in G/SPS/N/CAN/828 (dated 13 June 2014) was adopted 3 September 2014.

Draft Commission Regulation authorising a health claim made on foods, other than those referring to the reduction of disease risk and to children's development and health and amending Commission Regulation (EU) No 432/2012

WTO Notification G/TBT/N/EU/245 - 26 September 2014

This draft Commission Regulation concerns the authorisation of one health claim made on foods, other than those referring to the reduction of disease risk and to children's development and health in accordance with Article 18(4) of Regulation (EC) No 1924/2006 of the European Parliament and of the Council of 20 December 2006 on nutrition and health claims made on foods.

Final date for comments: 60 days from notification

Proposed date of adoption: December 2014

Proposed date of entry into force: 20 days from publication in the Official Journal of the EU (about a month after adoption approx.)

To download a copy, [click here](#)

“Commission Regulation (EU) No 737/2014 of 24 June 2014 amending Annexes II and III to

International Regulations continued...

Regulation (EC) No 396/2005 of the European Parliament and of the Council as regards maximum residue levels for 2-phenylphenol, chlormequat, cyflufenamid, cyfluthrin, dicamba, fluopicolide, flutriafol, fosetyl, indoxacarb, isoprothiolane, mandipropamid, metaldehyde, metconazole, phosmet, picloram, propyzamide, pyriproxyfen, saflufenacil, spinosad and trifloxystrobin in or on certain products"

WTO Notification G/SPS/N/EU/95 - 23 September 2014

This Regulation sets proposed maximum residue levels (MRLs) for 20 substances based on reasoned opinions of the European Food Safety Authority

Final date for comments: Not applicable

Proposed date of adoption: 25 February 2014

Proposed date of publication: 10 July 2014

Proposed date of entry into force: 30 July 2014

To download a copy, [click here](#)

Cereals, foodstuffs of animal origin and certain products of plant origin, including fruit and vegetables

WTO Notification G/SPS/N/EEC/384/Add.2 - 23 September 2014

Annex I of Commission Regulation (EC) No 396/2005 lists the products of plant and animal origin to which maximum residues levels (MRLs) of plant protection products apply. It has been updated with the introduction of more specified products. In order to improve its clarity and readability, the Annex is now presented in two parts:

Part A lists the products of plant and animal origin referred to in Article 2(1) of Regulation (EC) No 396/2005 and to which MRLs apply;

Part B lists other similar products to which the same MRLs apply.

Latin names have been introduced for all the species mentioned in both the parts of the Annex and footnotes have been updated and, where necessary, deleted. A new

category of "processed food products" has also been introduced in view of the possible setting of MRLs for processed products in the future, as referred in Article 20 of Regulation (EC) No 396/2005.

The Regulation will be applicable from 1 January 2015.

To download a copy, [click here](#)

Removal of montan acid esters (E 912)

WTO Notification G/SPS/N/EU/79/Add.1 - 23 September 2014

The proposal notified in G/SPS/N/EU/79 (26 May 2014) has been adopted as "Commission Regulation No 957/2014 of 10 September 2014 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council and the Annex to Commission Regulation (EU) No 231/2012 as regards the removal of montan acid esters (E 912) (Text with EEA relevance). [O] L 270, 11 September 2014, pp. 1-3].

This Regulation will enter into force on 1 October 2014.

To download a copy, [click here](#)

International Regulations continued...

UNITED STATES OF AMERICA

Pesticide Tolerances: Flazasulfuron

WTO Notification G/SPS/N/USA/2697 - 17 September 2014

This regulation establishes tolerances for residues of flazasulfuron in or on tree nut group 14-12.

Final date for comments: Not applicable

Proposed date of adoption / publication: 5 September 2014

Proposed date of entry into force: 5 September 2014

To download a copy, [click here](#)

Receipt of Several Pesticide Petitions Filed for Residues of Pesticide Chemicals in or on Various Commodities

WTO Notification G/SPS/N/USA/2698 - 17 September 2014

This document announces the Agency's receipt of several initial filings of pesticide petitions requesting the establishment or modification of regulations for residues of pesticide chemicals in or on various commodities.

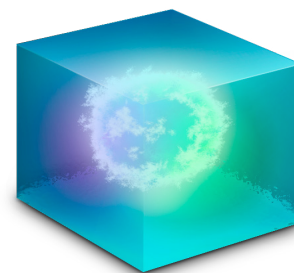
Final date for comments: 6 October 2014

Proposed date of adoption / publication: Not applicable

Proposed date of entry into force: Not applicable

To download a copy, [click here](#)

Feature Article



Is there a Snail in My Soup?

Have you ever wondered about the specific ingredients and processes that go into the food that we purchase in supermarkets or in restaurants? It is not a thought which crosses our minds often because, we as consumers, are under the assumption that governmental agencies regulate and supervise the production and distribution of food before we purchase it.

Given the very recent control exercised by Shanghai's government following a food safety scandal which revealed that an American-owned, Shanghai-based supplier of chicken products to fast-food chains was relabeling expired meat as "fresh". The new mandate requires all international food producers to disclose the source of every ingredient they serve in China.

How well do Thai authorities play this role? Below we outline the regulatory framework that goes into ensuring that the next time you peruse the aisles of your local supermarket, you don't end up buying contaminated or unsafe food.

The House of Lords decision in the landmark case of *Donoghue v Stevenson* in 1928 is considered to be the most influential to the development of the modern law of negligence. Ms. Donoghue had consumed a bottle of

ginger beer, which had been manufactured by Stevenson. The bottle in question contained the decomposed remains of a snail which could not be detected until the contents of the bottle were partially consumed.

The judgment gave rise to the "neighbor principle", whereby "you must take reasonable care to avoid acts or omissions which you can reasonably foresee would be likely to injure your neighbor". The neighbor in this instance was defined as "persons who are so closely and directly affected by my act that I ought reasonably to have them in contemplation as being so affected when I am directing my mind to the acts or omissions which are called in question".

Though Thailand does not recognize *Donoghue v Stevenson* as a source of law, similar principles are contained in several legislative instruments such as the Food Act B.E. 2522 (1979) (the "Food Act"), the Consumer Protection Act B.E. 2522 (1979) (the "Consumer Protection Act") and the Product Liability Act B.E. 2551 (2008) (the "Product Liability Act") which work together to uphold the very principles for which *Donoghue v Stevenson* stands for.

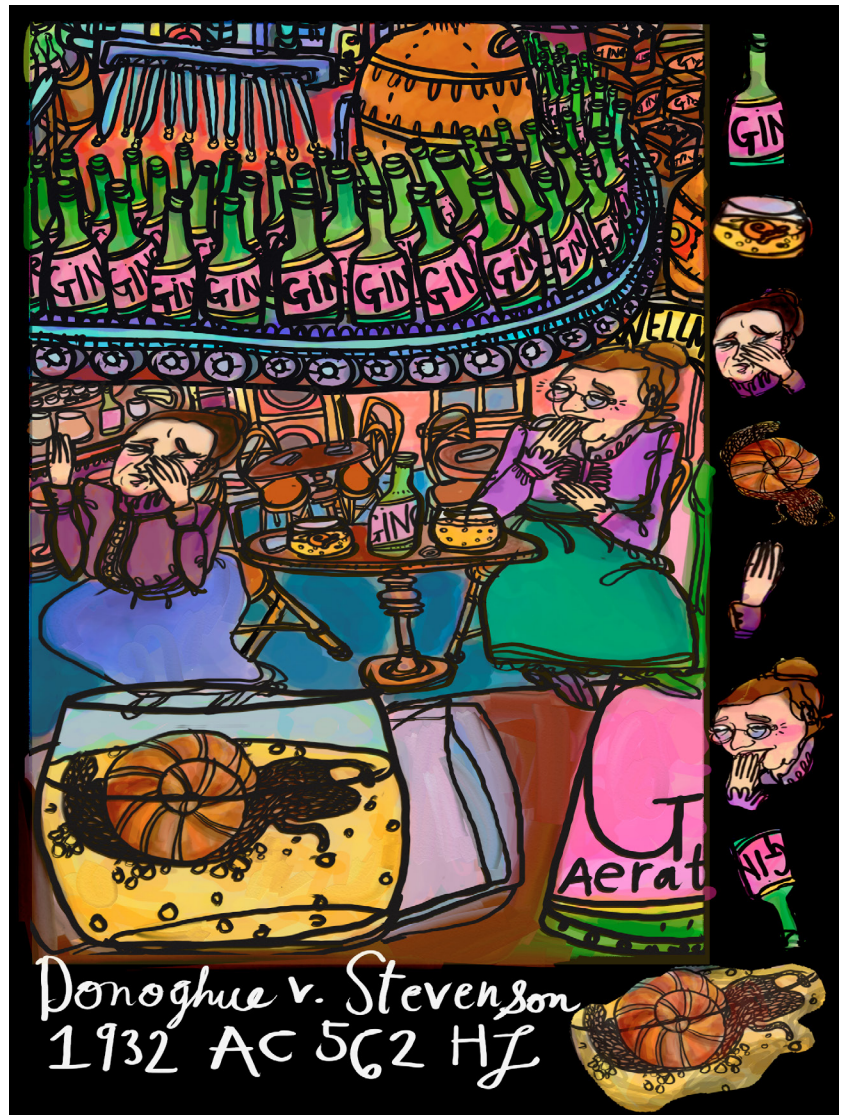
The Food Act is aimed at protecting and preventing consumers from health hazards

Feature Article continued...

occurring from food consumption by regulating the production, sale and import of food in Thailand. The act states that the Ministry of Public Health is responsible for executing and administering the act and requires the owners of food production facilities to obtain a license from the Food and Drug Administration (“FDA”). The FDA has the authority to inspect food production facilities, and any failure during this inspection can result in the suspension or revocation of the food production license.

The Food Act sets out specific requirements regarding where a food production facility can be located, how it must be constructed, and how it and the machinery located inside it must be configured and maintained. Among other things, cleanliness, good lighting and adequate ventilation are a must, and of course keeping animals and insects – snails included - away from the production line is a priority. Production processes are also regulated, such as relating to the storage, cleaning and handling of raw materials, the cleanliness of the vessels and surfaces that will be used for processing the food, packaging and record keeping.

Various chemicals and other ingredients cannot be used in food products, so neither formaldehyde nor arsenic will make its way into your cookies but trans-fats and other less-harmful substances still might. A food production facility is also required to get their recipes (setting out all ingredients contained within each food product) approved by the



FDA and cannot modify them in any way without further approval of the FDA.

There are other acts which also regulate the food products we purchase. The Consumer Protection Act and the Product Liability Act, work together to uphold the very principles for which Donoghue v Stevenson stands; even in restaurants. The sale of food, be it packaged or cooked, falls under the definition of the “manufacture” of a “product”.

If food “manufactured” in a restaurant causes personal injury to a customer as a direct result of the restaurant either knowingly serving

Feature Article continued...

unsafe food, or unknowingly serving unsafe food due to “severe negligence”, the restaurant can be held liable under one or both of these acts. This principle is intended to cover all areas which “manufacture” and “retail” food products, from 5-star-Michelin restaurants to roadside mama noodle stalls.

What about the food on the street? Do the same principles apply to roadside vendors of moo-ping or somtam? If we as consumers incur “damage” or even die from eating this food, we still have an avenue of recourse against them.

In such a case we would examine the food production and distribution supply chains to determine which party should be held responsible. Under the Product Liability Act

the best approach may be to pursue the vendor in regard to who manufactured the ingredients used in the food which caused damage. If the vendor is unable to identify the manufacturer then the vendor will be held liable.

So, having conducted food production legal compliance reviews in the past, we can confirm that Thai food producers take these regulatory requirements seriously and we are confident there is no risk of finding a snail in the food we purchase from supermarkets unless we are looking to buy escargot.

Authors:

Kunal Sachdev (kunal@dfdl.com)

Thunyaporn Chartisathian (thunyaporn@dfdl.com)



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ASEAN News



DRAFT ASEAN FISHERIES IMPROVEMENT PROJECT OPENS FOR PUBLIC COMMENT

The draft first step in improving the ASEAN region's environmental, social and sustainability performance in terms of fisheries has been opened for public comment by the Fisheries Improvement Project (FIP).

A steering committee of 25 industry and non-government stakeholders designed the draft protocol as a first step for the fishing industry in the region. The protocol aims to align with internationally recognized fishery standards and national fishery

management plans, and meet the growing demand by global buyers to purchase seafood from suppliers that can certify that their products are sourced from better managed, sustainable and responsible fisheries. (Source: [Undercurrent News](#), 15 September 2014)

Editor's Note: A copy of the "Fishery Improvement Project Protocol for the ASEAN Region (Draft for Public Comment), including the Public Comment template, is available on our website, [click here](#)

ASEAN HARMONISATION 90% COMPLETE

The Association of Southeast Asian Nations (ASEAN) announced 90-percent harmonization in the traditional medicine and health supplement sector, and an ASEAN Single Market will be established in 2015

The harmonization of standards is an effort pursued by ASEAN to create common standards in regulating the import and export of products across the 10 member countries. (Source: [Natural Products Insider](#), 18 September 2014)

LAOS SEEKS ELECTRICITY INTEGRATION AT ASEAN MINISTERIAL MEETING

Laos eyes selling electricity to Singapore through Thailand's and Malaysia's transmission lines. Speaking in a press conference recently Deputy Minister of Energy and Mines Viraphonh Viravong said energy integration is envisioned to facilitate the trade in electricity among the countries in the region.

Laos is striving to become the ASEAN battery, in this context Laos wants to hear from experts about what the opportunities and challenges are, Viraphonh said. (Source: [The Nation](#), 15 September 2014)

ASEAN News continued...

PHILIPPINES AND INDONESIA SIGN MOU TO DEVELOP SEAWEEDS INDUSTRY

Leading seaweeds organizations of Indonesia and the Philippines has partnered to develop the seaweeds industry.

The collaborative partnership between the Asosiasi Rumput Laut Indonesia (ARLI) and the Seaweed Industry Association of the Philippines (SIAP) will include sharing of good farming practices, cultivate enhancement and marketing expansion practices. Both SIAP and ARLI envision the possibility of investments or joint ventures in seaweed farming and processing in either country. Indonesia and the Philippines are the two top sources of seaweeds in ASEAN.

Within ASEAN, the Philippines and Indonesia together account for 343 million people or more than half of 617 million total ASEAN population. Philippine companies in Indonesia are in food and food processing, personal care products, manpower services and consulting, pharmaceuticals, and energy



Seaweed plantation in Bali (Image: [Water Encyclopedia](#))

research and exploration. In recent years Philippine franchises including Potato Corner, Gingersnaps, Penshoppe and Julie's Bakeshop have established a foothold in Indonesia. (Source: [Philippines Information Agency](#), 14 September 2014)

Regional News



BANGLADESH GOLDEN HARVEST LAUNCHES COLD CHAIN NETWORK

Currently, over 40% of crops are being wasted in the country due to lack of post-harvest preservation facilities and technologies

The Golden Harvest, a frozen food producer, yesterday launched a cold chain network, the first of its kind in Bangladesh, to facilitate the storage and mobility of temperature-controlled food products across the country.

“I am very pleased to introduce our first venture in the cold chain network in the Bangladesh market. We have developed it to facilitate our customers with process-friendly and easy to access network,” said Ahmed Rajeeb Samdani, managing director of Golden Harvest Group. (Source: [Dhaka Tribune](#), 20 September 2014)

CAMBODIA FOOD INDUSTRY SET ON RAISING HYGIENE STANDARDS



With inbound tourism growing and food exporters chasing foreign markets, Cambodia's food industry is under pressure to improve hygiene and food safety standards.

in a government – back in 2010.

Those regulations aim to ensure food safety and hygiene from “farm to table,” and to harmonize Cambodian with ASEAN food standards. Until now, the law has not been enforced.

Members of the Cambodia Chefs Federation say that while the idea of hygiene enforcement is new to Cambodia, many bigger hotels and restaurants already meet established guidelines. Measures include medical checkups for employees, supplier checks, and international certification. (By [Nou Sotheavy](#), [Khmer Times](#), 25 September 2014 / Image [Khmerican](#), 3 June 2014)

Now, the challenge to comply with standards set out

Regional News continued...

CHINA

GMA, CHINESE FOOD INDUSTRY GROUP TO PARTNER ON FOOD SAFETY

The Grocery Manufacturers Association (GMA) and the Chinese National Food Industry Association (CNFIA) have signed a Memorandum of Understanding to intensify their joint food safety efforts in China and the United States, GMA announced today.

At a formal signing ceremony held in Beijing, GMA and CNFIA agreed to increase government-industry exchanges and dialogue on food safety, trade facilitation, and other common interests and to also seek opportunities to collaborate regionally and globally, a GMA news release explained. (Source: [Food Safety Magazine](#), 17 September 2014)

HONG KONG

HONG KONG TO TOUGHEN COOKING OIL REGULATIONS

Authorities in Hong Kong are soliciting public opinions on toughening the laws on edible oils in the wake of a scandal which has seen hundreds of local restaurants being exposed to so-called “gutter oil”.

The proposed changes to the laws would include provisions that substandard or recycled cooking oil must not be used as an ingredient for oil manufactured in Hong Kong.

Importers of edible oils will also need to get certificates issued by the place of origin to prove their products are up to standard.

At the same time, food manufacturers and restaurants will be required to pass on their used cooking oil to a designated recycler. (Source: [CRIenglish.com](#), 18 September 2014)

JAPAN

REGULATORY REFORMS FUELS JAPAN'S SUPPLEMENT MARKET

Unlike the U.S. dietary supplement market under the Dietary Supplement Health and Education Act of 1994 (DSHEA), Japanese health food marketers are restricted to vague interpretations about products' health or functional benefits.

However, foods with explicit health benefit claims, i.e., foods for specified health uses (FOSHU) and

foods with nutrient function claims (FNFC) and foods for special dietary use (FOSDU) have accepted health benefits and claims. Thus, those products that cannot be categorized as foods with health benefit claims are classified as “health foods,” and they are not allowed to claim health benefits.

Regional News continued...

However, this might change soon with a dramatic regulatory reform that has been long-awaited in the industry. As a part of Abenomics, a growth strategy by Prime Minister Shinzo Abe, the government decided to lift the ban on functional claims for food products, including dietary supplements, functional

foods and agricultural foods. Abe claimed Japan will use the DSHEA framework as a reference to establish a Japanese version of a functional claim system.

(By Sachiko Kakisaka, [Natural Products Insider](#), 17 September 2014)

TAIWAN

PENALTIES ALONE CANNOT ENSURE FOOD SAFETY: COMPANY HEAD

It is not enough to impose severe penalties on violators when food safety problems arise, the general manager of a well-known Taiwanese food company said Thursday, urging the government to help food handlers comply with safety regulations.

Consumers, street vendors and small food shops are often the victims in food safety scandals because they usually do not know the source of the contamination and can only rely on government certification, Kao Chih-ming, general manager of I-mei Foods Co., said

in a food safety forum in Taipei.

The government needs to educate, advise and assist these vendors and shops on proper food handling, said Kao, whose company has a state-of-the-art food safety laboratory at its factory in Taoyuan County and has not been involved in any of the food scares in Taiwan in recent years. *(Source: by Chen Ching-fang and Christie Chen, [Focus Taiwan News Channel](#), 25 September 2014)*

Consumer News



MALAYSIA PUBLICISE THE NAMES OF DIRTY FACTORIES

The Consumers Association of Penang (CAP) has lauded the health authorities' move to close down dirty food factories in Penang.

However CAP's president SM Mohamed Idris said he wanted authorities to go a step further by publicising the names of the banned factories.

He was of the opinion that this was the only way

to teach the owners a lesson for violating the Food Hygiene Regulations 2009.

Idris also called on the relevant authorities to direct the factories involved to remove their "dirty" food items from the market and retail shelves. (*Source: By Athi Shankar, [Free Malaysia Today](#), 13 September 2014*)

Nutrition News



PLANET TREKKERS FOR CHILDREN

InterContinental Hotels Group (IHG) is rolling out its new signature InterContinental Planet Trekkers Menu, created exclusively for children, across its InterContinental® Hotels & Resorts properties. Hotels in Asia, Middle East and Africa are dishing up exciting and nutritionally balanced meals that promise to take young explorers through an exciting journey of food discovery.

Designed exclusively for young InterContinental hotel guests by award winning chef Theo Randall and child food expert and best-selling international author Annabel Karmel MBE, the new menu was developed from start to finish with nutrition and food exploration at its core.

It features delicious dishes with a myriad of flavours, textures, smells and tastes that will take children on an educational culinary voyage around the world while ensuring an enjoyable and nutritionally balanced meal.

Theo is renowned for creating simple, authentic dishes using the best and freshest ingredients, which

has resulted in his Italian restaurant being lauded as one of the best in London. Annabel has written over 37 books on children's nutrition and cooking for children, and is internationally recognised as a leading authority on helping children to eat properly.

As part of the menu's development, Annabel and Theo conducted a test and learn tasting session

with young guests to explore a variety of ingredients that appeal to all palates.

Theo Randall, Chef Patron of Theo Randall at the InterContinental said: "Dining whilst on holiday is as much a part of the overall adventure as sightseeing. For this menu we've experimented with a variety of flavours,

ingredients and combinations to develop a range of dishes that would be familiar to a child's palate yet create excitement around their dining experience at InterContinental® Hotels & Resorts around the world. I think the dishes we've created for this menu will leave as much of an impression on the children as the destinations they are visiting." (Source: [Intercontinental Brand News](#) / Image: [A Dollop of Me.com](#))



Nutrition News continued...

MALAYSIA

THE FIRST HEALTHY COOKING COMPETITION ON DIGITAL MEDIA IN MALAYSIA

NUTRITION Society of Malaysia (NSM) and cooking video portal “TryMasak” on Friday launched “Uni-Chef”, a healthy recipe competition among students of colleges and universities in Malaysia through digital media.

Uni-Chef 2014 is open to all diploma and degree students in public and private institutions registered with the Ministry of Education Malaysia. Winners will receive cash prizes totaling RM12,500.

To participate, students simply need to upload their healthy recipes on Uni-Chef’s official website at www.trymasak.my/uni-chef. The closing date for registration is 1st October 2014.

After the closing date, NSM will select the 40 best healthy recipes and the respective students will be invited for a cooking demo video recording session. All 40 videos will then be uploaded on the Uni-Chef website for public voting.

The top 10 videos chosen by popular vote will then move on to the finale, which will be held at Taylors University Lakeside Campus, Petaling Jaya. They will cook the recipes during the event and a panel of judges will then decide the winner of Uni-Chef 2014. (Source: [Malaysia Digest](#), 24 September 2014 / Image: [TryMasak.com](#))



1 September 2014 – 6 December 2014

THEME **HEALTHY RECIPES FOR PRIMARY SCHOOL CHILDREN**



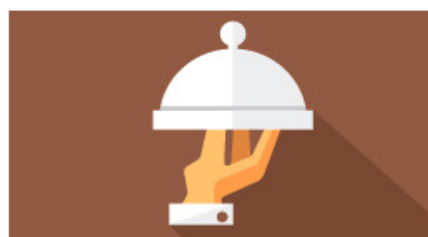
ROUND 1

Submit your healthy recipes online



ROUND 2

Get your friends to vote for your video



ROUND 3

Battle of the Top 10 recipes

Events in October



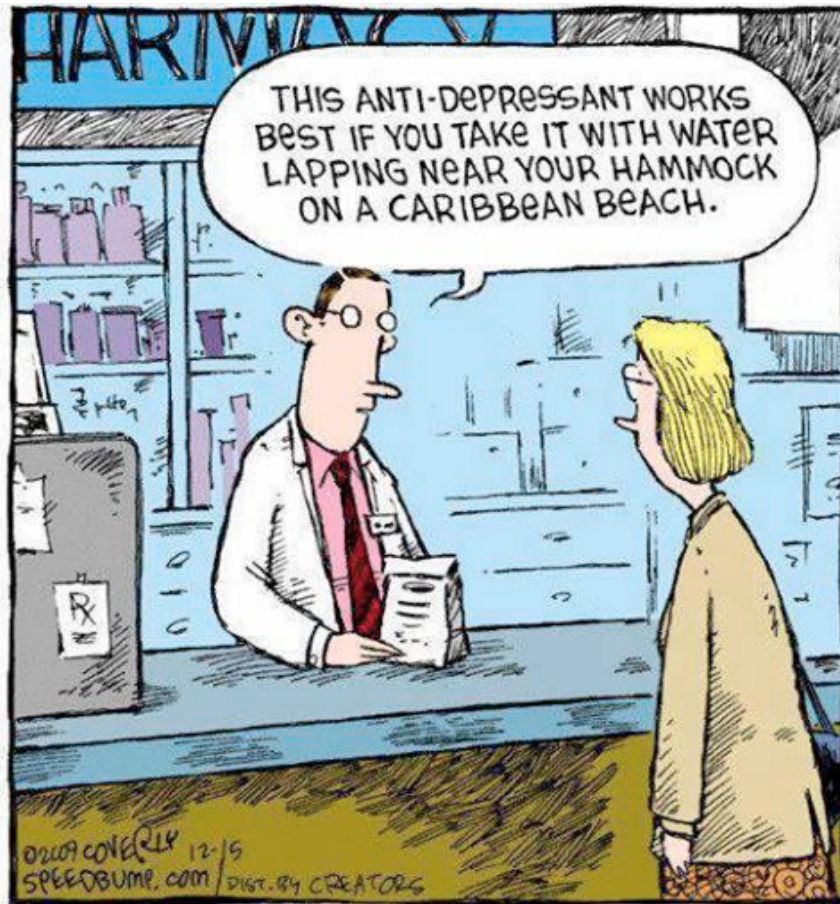
Australia	01 & 13	Harnessing the New Health Claims Standards: Opportunities in Marketing the Healthy Food Angle
India	03 ~ 05	Food Ingredients India
Africa	07 ~ 09	Vita Foods Africa
USA	07	Functional Brand Masters Summit 2014
Japan	08 ~ 10	Health Ingredients Japan / Safety & Technology Japan
Indonesia	08 ~ 09	2nd AIDF Food Security Summit: Asia 2014
Malaysia	09 ~ 11	Herbal Asia
China:	13	China Food and Food Contact Materials Regulation Summit
Vietnam	15 ~ 17	Vietstock Expo & Forum
Indonesia	15 ~ 17	Food Ingredients Asia
France	19 ~ 23	SIAL
Indonesia	21 ~ 24	All Pack Indonesia
Italy	22 ~ 25	International Dairy Cattle Show
Indonesia	22 ~ 25	Indo Halal Expo
Australia	22 ~ 23	Innovation: Reloaded
Iran	26 ~ 29	13th International Poultry, Livestock, Dairy and Related Industries
Italy	28 ~ 31	Cibustec (Food Pack)

Events continued...

Iran	26 ~ 29	13th International Poultry, Livestock, Dairy and Related Industries
Abu Dhabi	27 ~ 29	Global G.A.P Summit
Italy	28 ~ 31	Cibustec (Food Pack)

For further details, visit the events page of our website - [click here](#)

Food Funnies...



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25 November 2012