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 (AMs) and regionally through ASEAN cooperation. Among others is the development of ACFCR (ASEAN Common Food Cocontrol Requirements), a guideline for strengthening national food control systems in AMs. 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

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)
### ASEAN Common Principles for Food Control Systems

**Establishment of Food Control Regulatory Framework and Infrastructure**

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:

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**
   - 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.

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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.
Codex Commodity (Food) Standards Format

<table>
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<th>Scope</th>
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<tbody>
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<td>Description</td>
<td></td>
</tr>
<tr>
<td>Essential Composition and Quality Factor</td>
<td></td>
</tr>
<tr>
<td>Food Additives</td>
<td>still in the process of harmonization using GSFA template</td>
</tr>
<tr>
<td>Contaminant</td>
<td></td>
</tr>
<tr>
<td>Hygiene</td>
<td></td>
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<td>Weights and Measures</td>
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<td>Methods of Analysis and Sampling</td>
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</tr>
</tbody>
</table>

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

The Food Safety Standards Harmonization Process was started in 2002
The 1st ASEAN Food Safety Standards Harmonization Workshop
Singapore, March 4-5, 2002

<table>
<thead>
<tr>
<th>BRUNEI</th>
<th>Review of the Use of Artificial Sweetener in Food in ASEAN Countries</th>
</tr>
</thead>
<tbody>
<tr>
<td>INDONESIA</td>
<td>Review of the Use of Food Color in Food in ASEAN Countries</td>
</tr>
<tr>
<td>MALAYSIA</td>
<td>In this Meeting the Working Group was formalized</td>
</tr>
<tr>
<td>PHILIPPINES</td>
<td></td>
</tr>
<tr>
<td>SINGAPORE</td>
<td></td>
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<tr>
<td>THAILAND</td>
<td></td>
</tr>
<tr>
<td>VIETNAM</td>
<td></td>
</tr>
<tr>
<td>CODEX (ADI, mg/kg)</td>
<td></td>
</tr>
<tr>
<td>USFDA</td>
<td></td>
</tr>
<tr>
<td>ANZFA</td>
<td></td>
</tr>
</tbody>
</table>

Dec/PrinSat

Jakarta, 21 February 2012
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.

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.
### Food Category System (GSFA, 2005)

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

### General Standard for Food Additives

<table>
<thead>
<tr>
<th>Food Cat. No.</th>
<th>Food Category</th>
<th>Max Level</th>
</tr>
</thead>
<tbody>
<tr>
<td>01.1.2</td>
<td>Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)</td>
<td>100 mg/kg</td>
</tr>
<tr>
<td>01.7</td>
<td>Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)</td>
<td>100 mg/kg</td>
</tr>
<tr>
<td>02.1.3</td>
<td>Lard, tallow, fish oil, and other animal fats</td>
<td>GMP</td>
</tr>
<tr>
<td>03.0</td>
<td>Edible ices, including sherbet and sorbet</td>
<td>100 mg/kg</td>
</tr>
<tr>
<td>04.1.2.4</td>
<td>Canned or bottled (pasteurized) fruit</td>
<td>200 mg/kg</td>
</tr>
<tr>
<td>04.1.2.5</td>
<td>Jams, jellies, marmalades</td>
<td>400 mg/kg</td>
</tr>
<tr>
<td>04.2.2.3</td>
<td>Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce</td>
<td>300 mg/kg</td>
</tr>
<tr>
<td>04.2.2.4</td>
<td>Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds</td>
<td>200 mg/kg</td>
</tr>
<tr>
<td>05.4.04.02</td>
<td>Chewing gum</td>
<td>300 mg/kg</td>
</tr>
</tbody>
</table>
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.

Deka Fadillah
Jakarta, 21 February 2012

<table>
<thead>
<tr>
<th>Food Cat. No.</th>
<th>Food Category</th>
<th>GSFA</th>
<th>B</th>
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<td>02.1.3</td>
<td>Lard, tallow, fish oil, and other animal fats</td>
<td>AIP</td>
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Future ASEAN Single Market supported

The Trade Intra ASEAN facilitated

The ASEAN Food Safety Standards Harmonization Workshop Series

ACCSQ Prepared Foodstuff Product Working Group

Task Force on Harmonization of Food Safety Standards for Prepared Foodstuff was established

at the 8th ACCSQ PFPWG Meeting (Palembang, Indonesia, 21-22 August 2008)

Filling the FSS Harmonization Template (Modified GSFA Format)

Evaluation of FSS Similarities and and Differences

Risk Assessment

Choices:
- Conducted at national level by AMS
- Conducted simultaneously at regional level by AMSs with supports from International Agencies

FSS harmonized among AMSs

FSS harmonized among AMSs and with Codex Standards

Time given to AMSs to review their FSS

FSS unharmonized among AMSs

FSS Harmonization Approach in the ASEAN
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 ACCCR (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.

Dedi Faridiaz
Jakarta, 21 February 2012

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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
- Science-based

Risk Management
- Decision making

Risk Communication
- Exchange of information and opinions on risk among various stakeholders
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

RISK ASSESSMENT...(ii)

- Risk Assessment is a scientifically based process consisting of:
  1. hazard identification
  2. hazard characterization
  3. exposure assessment
  4. risk characterization
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

EXPOSURE ASSESSMENT ...(ii)

Diagram: Chemical concentration data → Exposure assessment → Food consumption data
SOURCES OF FOOD CONSUMPTION DATA

NATIONAL DATA
- Food consumption survey
- Food production statistics

INTERNATIONAL DATA
- GEMS/Food consumption cluster diets

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
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.

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 in 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.

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 consumption × concentration = 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.
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.

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.
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).

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.
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.

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.
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
INTRODUCTION TO ASEAN
Association of South East Asian Nations

THE BEGINNING OF ASEAN

Established in Bangkok, Thailand, 8 August 1967 with the signing of the ASEAN Declaration (Bangkok Declaration)

INDONESIA, MALAYSIA, PHILIPPINES, SINGAPORE AND THAILAND
ASEAN TODAY

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

ASEAN 2009

- Almost 600 million people
- GDP: 1,496 Mil US $ / 2,460 Mil PPP $
- GDP Per Capita: 2,533 US$/4,840 PPP$

Source: ASEAN Secretariat (2010)
ASEAN Member Countries

ASEAN: The Cornerstone of Development

- 2008-2015: Community building
ASEAN Regionalism

- 1976 – Bali Concord I – formally adopted political co-operation as part of ASEAN regular activities
- 1992 – ASEAN Free Trade Agreement
- 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

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.
<table>
<thead>
<tr>
<th>Single Market and Production Base</th>
<th>Competitive Economic Region</th>
<th>Equitable Economic Development</th>
<th>Integration with the Global Economy</th>
</tr>
</thead>
<tbody>
<tr>
<td>82%</td>
<td>50%</td>
<td>100%</td>
<td>100%</td>
</tr>
<tr>
<td>Liberalisation and facilitation of free flows:</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>- goods</td>
<td>- competition policy</td>
<td>- services liberalised</td>
<td>- deepening free trade agreements</td>
</tr>
<tr>
<td>- services</td>
<td>- competition policy</td>
<td>- services liberalised</td>
<td></td>
</tr>
<tr>
<td>- investment</td>
<td>- competition policy</td>
<td>- services liberalised</td>
<td></td>
</tr>
<tr>
<td>- capital mobility</td>
<td>- competition policy</td>
<td>- services liberalised</td>
<td></td>
</tr>
</tbody>
</table>

**SCORECARD**

73.6% of targets achieved

**ASEAN Sec. (2010)**

**IMPORTANT REFERENCES**

- ASEAN Economic Community Scorecard
  - http://www.aseansec.org/22073.htm
## ASEAN's Trade Balance

### ASEAN Balance of trade with selected trading partner countries

<table>
<thead>
<tr>
<th>Country</th>
<th>2000</th>
<th>2001</th>
<th>2002</th>
<th>2003</th>
<th>2004</th>
<th>2005</th>
</tr>
</thead>
<tbody>
<tr>
<td>Japan</td>
<td>-11.9%</td>
<td>15.071</td>
<td>7.065</td>
<td>-2.766</td>
<td>2.625</td>
<td>1.727</td>
</tr>
<tr>
<td>Share to exports (%)</td>
<td>-34.5</td>
<td>-20.8</td>
<td>-13.2</td>
<td>-3.3</td>
<td>-2.5</td>
<td>-0.1</td>
</tr>
<tr>
<td>Share to exports (%)</td>
<td>21.2</td>
<td>34.9</td>
<td>30.8</td>
<td>31.7</td>
<td>19.5</td>
<td>18.9</td>
</tr>
<tr>
<td>Share to exports (%)</td>
<td>9.0</td>
<td>30.4</td>
<td>31.4</td>
<td>27.1</td>
<td>20.7</td>
<td>15.3</td>
</tr>
<tr>
<td>Share to exports (%)</td>
<td>-21.8</td>
<td>-22.0</td>
<td>-5.2</td>
<td>-16.5</td>
<td>-24.8</td>
<td>-10.4</td>
</tr>
<tr>
<td>Republic of Korea</td>
<td>-1.454</td>
<td>-7.272</td>
<td>3.352</td>
<td>-2.211</td>
<td>-5.145</td>
<td>-0.155</td>
</tr>
<tr>
<td>Share to exports (%)</td>
<td>18.6</td>
<td>-5.0</td>
<td>2.0</td>
<td>-7.5</td>
<td>-34.1</td>
<td>-17.0</td>
</tr>
<tr>
<td>Australia</td>
<td>1.415</td>
<td>199.9</td>
<td>4.727</td>
<td>17.502</td>
<td>16.256</td>
<td>14.229</td>
</tr>
<tr>
<td>Share to exports (%)</td>
<td>18.9</td>
<td>39.4</td>
<td>47.0</td>
<td>47.2</td>
<td>47.9</td>
<td>49.0</td>
</tr>
<tr>
<td>India</td>
<td>3.467</td>
<td>3.315</td>
<td>4.203</td>
<td>12.443</td>
<td>12.996</td>
<td>13.025</td>
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<tr>
<td>Share to exports (%)</td>
<td>21.0</td>
<td>30.4</td>
<td>40.8</td>
<td>42.0</td>
<td>42.0</td>
<td>42.0</td>
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<tr>
<td>Canada</td>
<td>4.589</td>
<td>5.951</td>
<td>6.050</td>
<td>3.401</td>
<td>3.494</td>
<td>1.086</td>
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<tr>
<td>Share to exports (%)</td>
<td>23.7</td>
<td>21.5</td>
<td>32.4</td>
<td>19.9</td>
<td>36.3</td>
<td>35.7</td>
</tr>
<tr>
<td>New Zealand</td>
<td>-2.105</td>
<td>179.0</td>
<td>320.0</td>
<td>1268.0</td>
<td>1220.0</td>
<td>899.0</td>
</tr>
<tr>
<td>Share to exports (%)</td>
<td>14.9</td>
<td>14.7</td>
<td>21.7</td>
<td>36.8</td>
<td>29.4</td>
<td>23.7</td>
</tr>
<tr>
<td>Russia</td>
<td>-9.0</td>
<td>-72.2</td>
<td>8.886</td>
<td>-1.245</td>
<td>-4.320</td>
<td>-3.444</td>
</tr>
<tr>
<td>Share to exports (%)</td>
<td>-19.1</td>
<td>-220.8</td>
<td>9.2</td>
<td>-6.0</td>
<td>-168.0</td>
<td>-207.4</td>
</tr>
<tr>
<td>Pakistan</td>
<td>1.406</td>
<td>1.967</td>
<td>1.421</td>
<td>2.411</td>
<td>4.093</td>
<td>3.376</td>
</tr>
<tr>
<td>Share to exports (%)</td>
<td>81.0</td>
<td>90.8</td>
<td>85.8</td>
<td>91.0</td>
<td>89.7</td>
<td>87.8</td>
</tr>
</tbody>
</table>

Source: ASEAN Secretariat (2010)

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## Intra and Extra Trade ASEAN

### Intra and Extra Trade ASEAN

**1993**
- Intra ASEAN: 15.2%
- Extra ASEAN: 84.8%

**2003**
- Intra ASEAN: 21.1%
- Extra ASEAN: 78.9%

**2009**
- Intra ASEAN: 23.4%
- Extra ASEAN: 76.6%

Source: [http://www.aseansec.org/20073.htm](http://www.aseansec.org/20073.htm), Accessed on 34 August 2013

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7
2 ASEAN FOOD STANDARDS HARMONIZATION

Challenges of Food Safety in Southeast Asia

- Legislation
  - Establishing and updating food legislation is a necessary first step in establishing an effective food safety system.

- Food Control Management
  - 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
  - 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
  - Adequate laboratory infrastructure is required to support the monitoring, surveillance and enforcement activities.

- Compliance by the Food Industry
  - Exporters in the food industry need to comply with the importing country’s and buyers’ requirements.

- Information, Education, Communication and Training
  - 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
  - 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)
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
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)

Risk Analysis-Based Integrated Cooperation on Food Control in ASEAN

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

Science Based Risk Assessment
AEGPS
ASWGL
ASWGFI
ASWG
ASEAN COST (Sub-Committee on Food)

ASEAN Food Safety Forum (to be SPS Committee)

Risk Communication Interactive Exchange of Information and Opinions
AFSN
ARDFF
ASEAN Member Countries
Risk Management Policy Based

Ferdiaz (2010)
ACCSQ-PFPWG

The ASEAN Consultative Committee for Standards and Quality Prepared Foodstuff - Product Working Group (ACCSQ PF-PWG)

TBT for Prepared Foodstuff among ASEAN Member Countries Eliminated

ASEAN MRA for Prepared Foodstuff Developed

OBJECTIVES

STRATEGIES

EXPECTED OUTPUTS

ACTIVITIES
TBT for Prepared Foodstuff among ASEAN Member Countries Eliminated

ASEAN MRA for Prepared Foodstuff Developed

OBJECTIVES:

1. Transparency of Prepared Foodstuffs Regulatory Regime among Member Countries Achieved
2. Specified Area for MRA of Prepared Foodstuff Identified
3. Technical Infrastructure for Prepared Foodstuff Enhanced
4. Food Safety Standards for Prepared Foodstuff MRA Strengthened

PHILIPPINES

MALAYSIA

THAILAND

INDONESIA

2. Specified Area for MRA of Prepared Foodstuff Identified

OBJECTIVES:

<table>
<thead>
<tr>
<th>Export-Import Requirements</th>
<th>Check List</th>
</tr>
</thead>
<tbody>
<tr>
<td>B</td>
<td>C</td>
</tr>
</tbody>
</table>

Mapping of Technical Regulations

Common Technical Document for Possible MRA

PRODUCTS HS NO: 16-21
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

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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)
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

**Guidelines for:**
Harmonized Inspection and Certification System

**EXPORT-IMPORT REQUIREMENTS**
- Food Safety Aspects
- Labeling Aspects
- Registration Aspects
- Halal Aspects
- Specific Requirements

**SOM-AMAF**
1. The ASEAN General Guidelines on the Preparation and Handling of Halal Food (SOM-AMAF)
2. The ASEAN Guidelines on Risk Assessment of Agriculture – Related Genetically Modified Organisms (SOM-AMAF)

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Future ASEAN Single Market supported

The Trade intra ASEAN facilitated

ASEAN Food Safety Standards Harmonization

TBT elimination

MRA development

Task Force on MRA Development for Prepared Foodstuff

ACCSQ Prepared Foodstuff Product Working Group

Task Force on Harmonization of Food Safety Standards for Prepared Foodstuff

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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?
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.
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 for ASEAN Audit and Certification of Food Hygiene and Hazard Analysis and Critical Control Points (HACCP).

MRA is important, but not easy to achieve the agreement.
4 CONCLUSION AND SUGGESTION

CONCLUSION AND RECOMMENDATION

- ASEAN is a business potential region, especially for trade and investment in the 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 standards in ASEAN at the moment are a 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.
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