

Seminar on Food Safety and Standards

Hilton Hanoi Opera, Hanoi, Vietnam
December 15, 2015



Organizers

Co-organizer

Collaborator

Supported by



ILSI

International Life
Sciences Institute
Japan



ILSI

Southeast
Asia Region

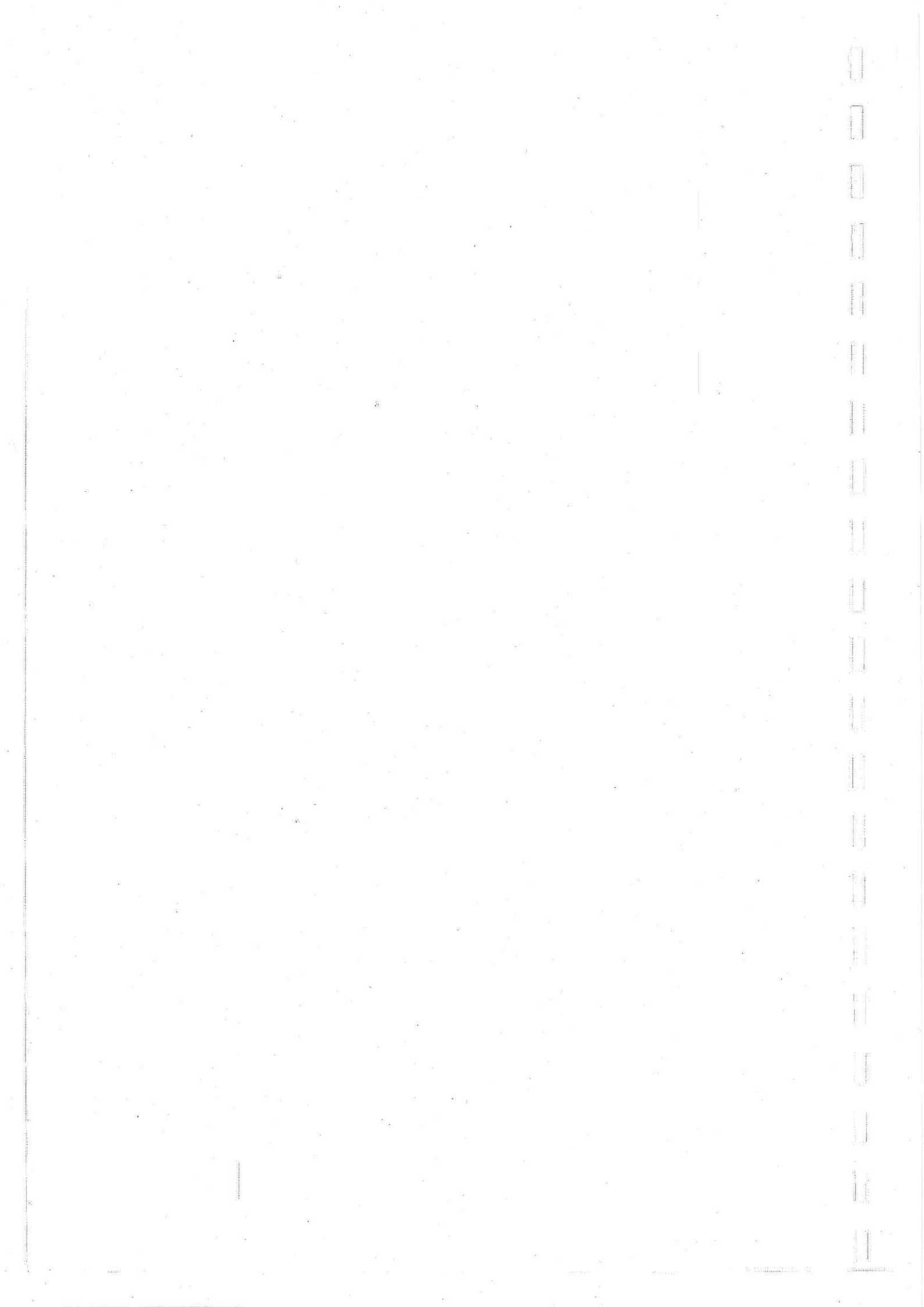


VFA
BỘ Y TẾ
CỤC AN TOÀN THỰC PHẨM



MAFF

Ministry of Agriculture,
Forestry and Fisheries
農林水産省





Seminar on Food Safety and Standards

December 15, 2015 | Hilton Hanoi Opera, Hanoi, Vietnam

PROGRAM

08:00 - 09:00 hr **Registration**

Opening Session

09:00 - 09:30 hr **Opening Remarks**

Ministry of Agriculture, Forestry and Fisheries (MAFF), Japan

Welcome Speech

Vietnam Food Administration, Vietnam

Introduction and Background

Dr. Ryuji Yamaguchi, ILSI Japan, Japan

09:30 - 10:00 hr **Keynote Presentation**

Vision for an ASEAN Food Safety Policy and Regulatory Framework

Prof. Dedi Fardiaz, Bogor Agricultural University, Indonesia

Session 1: Risk Analysis

Chair: Mr. Hiroaki Hamano, Consumer Affairs Agency, Japan

10:00 - 10:30 hr **Risk Assessment of Chemicals in Food - International Approaches**

Dr. Berna Magnuson, Health Science Consultants Inc., Canada

10:30 - 11:00 hr **Teabreak**

11:00 - 11:30 hr **Total Diet Studies in Malaysia**

Ms. Nur Hidayah Jamaludin, Ministry of Health, Malaysia

11:30 - 11:55 hr **Proposed Total Diet Study in Vietnam**

Dr. Le Hong Dung, National Institute of Nutrition, Vietnam

11:55 - 12:25 hr **Risk Management of Arsenic in Foods - Japanese Experience**

Ms. Tomoko Takahashi, Nestlé Japan Ltd., Japan

12:25 - 12:45 hr **Discussion**

12:45 - 14:00 hr **Lunch**

14:00 - 14:30 hr **Risk Communication in Food Safety**

Dr. Kai Zhong, China National Center for Food Safety Risk Assessment, China

Session 2: Regulations and Standards

Chair: Dr. Ryuji Yamaguchi, ILSI Japan, Japan

14:30 - 15:00 hr **Nutrition Labeling and Claims Regulations in Japan - An Update**

Mr. Hiroaki Hamano, Consumer Affairs Agency, Japan

15:00 - 15:30 hr **Analyses and Tolerance Limits of Nutritional and Functional Food Ingredients - Topics in View of Global Standards and the Latest Japanese Regulations**

Dr. Tomoji Igarashi, Japan Food Research Laboratories, Japan

15:30 - 16:30 hr **Discussion**

16:30 hr **Closing**

About the Organizers

International Life Sciences Institute (ILSI) Japan



ILSI

International Life
Sciences Institute
Japan

The International Life Sciences Institute (ILSI) is a non-profit, worldwide foundation based in Washington DC, USA established in 1978 to advance the understanding of scientific issues relating to nutrition, food safety, toxicology, risk assessment and the environment. ILSI accomplishes its work through its branches and the ILSI Research Foundation.

A non-profit corporation, ILSI Japan was established in 1981 as a regional branch, and plays a role in the worldwide activities of ILSI, and positively consults on the specific issues in Japan. Based on the latest and sound science, ILSI Japan carries out projects for resolving and disseminating scientific issues related to health, nutrition, food safety, and the environment while ensuring international harmonization. The purpose of these projects is to contribute to better nutrition, improved health, food safety, and the environment for the Japanese and people all over the world.

International Life Sciences Institute (ILSI) Southeast Asia Region



ILSI

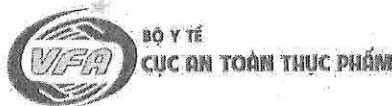
Southeast
Asia Region

Established in 1993, ILSI Southeast Asia Region facilitates and coordinates scientific programs, research and information dissemination in ASEAN, Australia, New Zealand and the Pacific Islands. Based in Singapore, ILSI Southeast Asia Region also oversees Country Offices and Committees in Australia, Indonesia, Malaysia, Philippines and Thailand.

By bringing together scientists from government, industry, academia and the public sector, ILSI seeks a balanced approach to solving problems of common concerns for the health and well-being of the general public. ILSI receives financial support from the industry, government, and foundations.

About the Co-organizer

Vietnam Food Administration (VFA)



The Vietnam Food Administration (VFA), under the Ministry of Health, was established in February 4, 1999. VFA is the national government agency in charge of regulating food safety, hygiene and quality as well as consumer's health in Vietnam. Passing the periods of development and overcoming many difficulties and challenges, VFA has gained many achievements and played very important role in food safety management nationwide.

The VFA is chiefly responsible for the development of national food safety policy, legislation and standards, as well as conducting and coordinating food inspection activities within the country.

About the Collaborator

National Institute of Nutrition (NIN)



The National Institute of Nutrition (NIN) under the Ministry of Health, Vietnam, was established in 1980 by the Government of Vietnam. NIN is the leading institution responsible for research, training and implementation activities in the field of nutrition, food sciences, and clinical nutrition in Vietnam.

NIN conducts research on the nutritional requirements and dietary intake of the Vietnamese people in relation to physiological status and socio-economic conditions of the country; food and nutrition surveillance, nutritional epidemiology studies, and other nutrition-related health problems; research on nutritive values, health aspects, food hygiene and food safety of Vietnamese foods; measures for improving nutritional status, food hygiene and food safety; development of Dietary Allowances and Food-based Dietary Guidelines for Vietnamese people; coordination of the nutrition network for the country and implementing different nutrition action programs, and assisting the government in developing nutrition policies.

About the Speakers and Chairs



Prof. Dedi Fardiaz is a Professor at the Bogor Agricultural University, Indonesia with expertise in food components characterization, analytical technique and instrumentation. He is an Advisor to the Working Group on Harmonization of ASEAN Food Safety Standards. Prior to his current position, Prof. Fardiaz had served as the Deputy Head of National Agency for Drug and Food Control in the field of Food Safety and Hazardous Substance Control and as an Advisor in food affairs to the State Minister of Research and Technology. Prof. Fardiaz graduated from Bogor Agricultural University and received his MSc and PhD in Food Science from Michigan State University, USA.



Dr. Berna Magnuson is an internationally recognized food toxicologist and a Fellow of the Academy of Toxicological Sciences. She is currently managing her own consultancy practice and is a guest lecturer at the University of Toronto. As a consultant, she provides toxicology and food regulation expertise to clients from food, beverage, and dietary supplement industries, government regulatory agencies, and various health professional associations. Dr. Magnuson's background includes a BSc in food science, an MSc in toxicology, and a PhD in nutritional science. She has worked in the food industry in quality assurance and product development. Following her postdoctoral training in cancer research, she held professorships at the University of Maryland and the University of Idaho conducting research and teaching food, nutrition, and toxicology courses. Dr. Magnuson has published numerous peer-reviewed articles, book chapters, and professional articles, is on the editorial board of two journals, and is an active member of various professional associations. She is a frequent lecturer and guest speaker at international meetings.



Ms. Nur Hidayah Jamaludin is currently the Senior Assistant Director of the Risk Assessment Section under the Food Safety and Quality Division (FSQD), Ministry of Health Malaysia. The FSQD is responsible for conducting food safety risk assessment activities and implementing Total Diet Studies in Malaysia. She also serves as Secretariat for ASEAN Risk Assessment Center for Food Safety (ARAC) and contributor for the Total Diet Studies book published by Springer in 2011. Previously she was responsible for conducting food safety monitoring, surveillance, research, and risk analysis activities in Malaysia. She obtained her BSc with Honors in Food Science with Business Management as well as an MSc in Food Science from the National University of Malaysia.



Dr. Le Hong Dung is a researcher and the Head of the Food Chemistry Department at the National Institute of Nutrition (NIN) of Vietnam. He majored in pharmacology at the Hanoi College of Pharmacy and received a Master's Degree in Food and Nutrition Toxicology at the Institute of Nutrition, Mahidol University, Thailand. His research interests include the development of analytical methods for the analyses of nutrients, contaminants, and phytochemicals in food, study on the exposure of food toxicants, as well as total diet study, development and compilation of Vietnam food composition database. He also serves as a country coordinator for ASEANFOODS network.



Ms. Tomoko Takahashi is a Regulatory and Scientific Affairs Senior Specialist in the Production Division of Nestlé Japan Ltd since 2003. She first joined Nestlé Japan in 1990 to develop products under the Application Group. From 1992 to 1993, she was a trainee at the Nestlé Research Center in Lausanne, Switzerland, and in 1993, she returned to Nestlé Japan. Ms. Takahashi obtained her bachelor's degree from the University of Tsukuba in the Faculty of Agriculture and Forestry, and completed her graduate studies from the Faculty of Environmental Science from the same university.



Dr. Kai Zhong is currently the Deputy Director of the Risk Communication Division of the China National Center for Food Safety Risk Assessment where he is responsible for the organization's communication strategies, media relations, public education, and other related affairs. After several years of dedicated effort, the division won an award for science communication at the International Union of Food Science and Technology (IUFoST) Annual Meeting in 2015. Dr. Zhong has worked at the Risk Communication Division since 2010. Prior to this, he focused on microbiology and mycotoxins at the Institute of Nutrition and Food Safety since 2000. In addition, Dr. Zhong has written numerous popular articles in leading media channels in China, especially during periods of food safety crises and emergencies.



Mr. Hiroaki Hamano served as the Executive Director of the International Life Sciences Institute (ILSI) Japan from May 2006 until March 2011, and has been serving as a distinctive Advisor to the organization since then. Having also worked in private corporations, government, and academia, he has accumulated a wide range of experience in the food sciences and regulations, especially in nutrition labelling and health claims on foods. He also has been serving as a technical advisor to the Ministry of Health, Labour and Welfare in Japan for the Codex Committee on Nutrition and Foods for Special Dietary Uses and for the Committee on Food Labelling since 1995; and as a technical advisor to the Consumer Affairs Agency since 2009, when the Agency was established. He was also appointed as a member of the Advisory Committee to the Ministries on Dietary Supplements from 1998 to 2000, on the Issues on Labelling of Health Foods in 2009-2010 and on Nutrition Labelling in 2011.



Dr. Tomoji Igarashi is the Director of the Nutrition Division at Japan Food Research Laboratories (JFRL), Japan. He has led and participated in several journal publications such as 'A practical method for determining chondroitin sulfate content in shark cartilage' published in 2012 in the *Japanese Journal of Food Chemistry and Safety*. Before stepping into his current position, from 2005 onwards, he was Head of Nutritional Sciences Department in JFRL. Another prominent research he has published was the 'IUPAC Collaborative Study for a Method to Determine Docosahexaenoic acid and n-3 fatty acids in Refined Fish Oils by ¹H-NMR spectroscopy' published in 2002 in the *Journal of AOAC International*. He joined JFRL in 1981 and was appointed Head of Scientific Research Section in JFRL in 2000. He obtained his PhD from the Faculty of Agriculture at the Tohoku University in 1996 and his BSc from the Faculty of Agriculture at the Tokyo University of Agriculture and Technology in 1981.



Dr. Ryuji Yamaguchi is Executive Director of the International Life Sciences Institute (ILSI) Japan. Prior to this position, Dr. Yamaguchi has been the Group General Manager of the External Scientific Affairs Group of the Quality Assurance and External Scientific Affairs Department of Ajinomoto Co., Inc., Japan, since 2005. He has also served in various senior scientific leadership positions for Ajinomoto Co., Inc., in Japan, USA, and Europe throughout his career with Ajinomoto Co., Inc. beginning in 1983. Dr. Yamaguchi obtain his BSc and PhD in Chemistry from Tohoku University, Japan.

KEYNOTE PRESENTATION

Vision for an ASEAN Food Safety Policy and Regulatory Framework

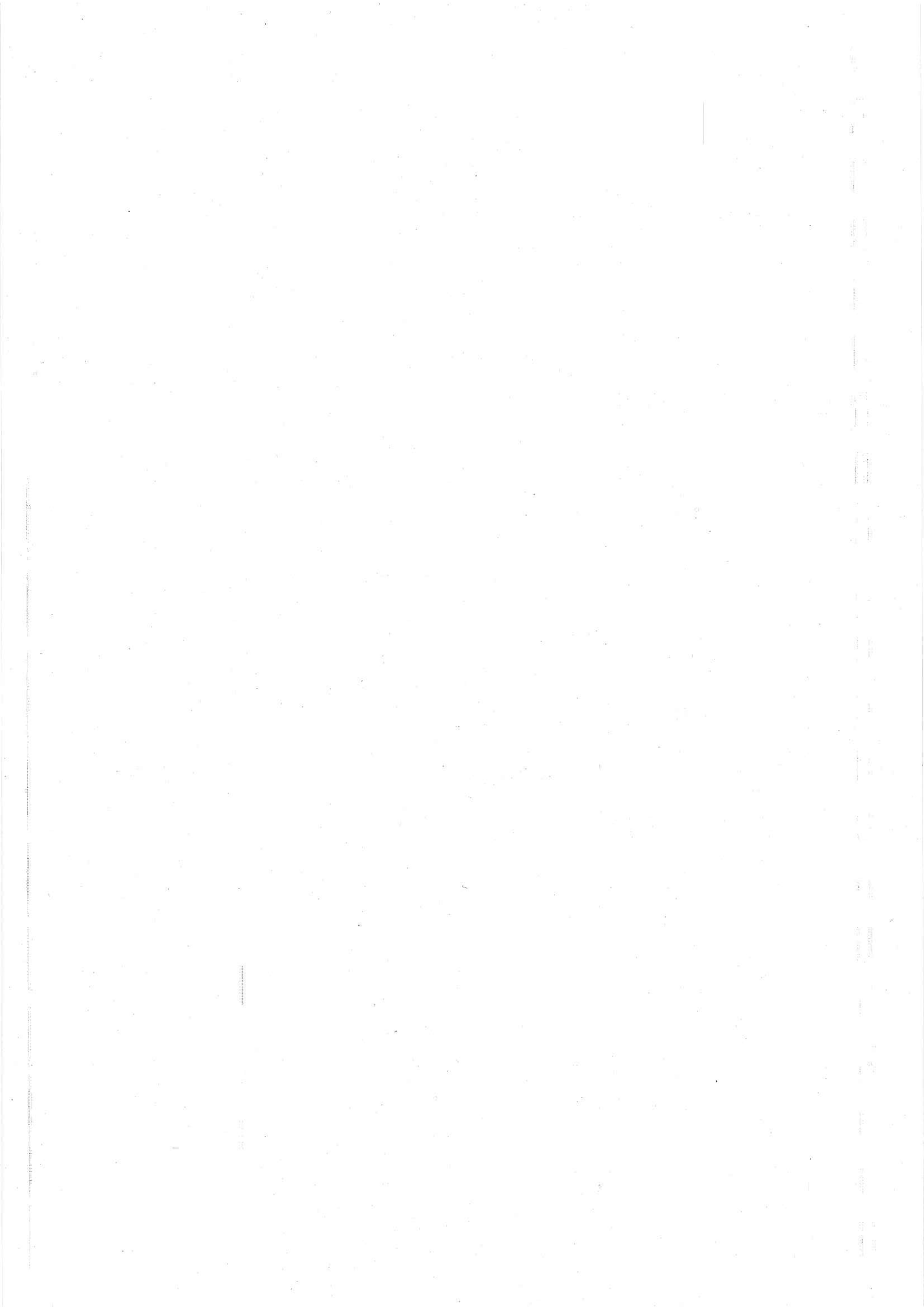
Prof. Dedi Fardiaz
Bogor Agricultural University
Indonesia

Vision for an ASEAN Food Safety Policy and Regulatory Framework

Prof. Dedi Fardiaz
Bogor Agricultural University
Indonesia

In February 2009 an agreement called ASEAN Trade in Goods Agreement (ATIGA) was signed with the objective to achieve free flow of goods in ASEAN as one of the principal means to establish a single market and production base for the deeper economic integration of the region towards the realization of the AEC (ASEAN Economic Community) by 2015. The ASEAN Community has been launched during the 27th ASEAN Summit in Kuala Lumpur, Malaysia, last November 2015. The AEC comprises four pillars, which are: (1) A Single Market and Production Base; (2) A Competitive Economic Region; (3) Equitable Economic Development; and (4) ASEAN's Integration into the Global Economy. One of several initiatives towards the goals of AEC is ASEAN Trade in Goods Agreement (ATIGA) in force since May 2010. The objective of this Agreement is to achieve free flow of goods in ASEAN as one of the principal means to establish a single market and production base for the deeper economic integration of the region towards the realisation of the AEC by 2015.

In Chapter 8 concerning Sanitary and Phytosanitary Measures, Article 79 mentioned the objectives which includes to facilitate trade between and among Member States while protecting human, animal, or plant life or health in each Member State; and to strengthen cooperation among Member States in protecting human, animal, or plant life or health. With these objectives, food safety is becoming an important issue in food trade intra ASEAN. Therefore, food safety has been discussed in several ASEAN sectoral bodies which include agriculture, fisheries, and forestry; economic and trade; health; and science and technology. In particular ACCSQ Prepared Foodstuff Product Working Group (PFPWG) has been a working group which discusses food safety, food control, food export, and import inspection and certification as important criteria in food trade intra ASEAN. A number of guidelines and principles related to food control, such the ASEAN Common Food Control Requirements, have been developed and modified according to Codex guidelines and principles. An effort has been made to achieve a vision for an ASEAN food safety policy and regulatory framework.



Vision for an ASEAN Food Safety Policy and Regulatory Framework

Dedi Fardiaz
Department of Food Science and Technology
SEAFST Center, Bogor Agricultural University
Indonesia

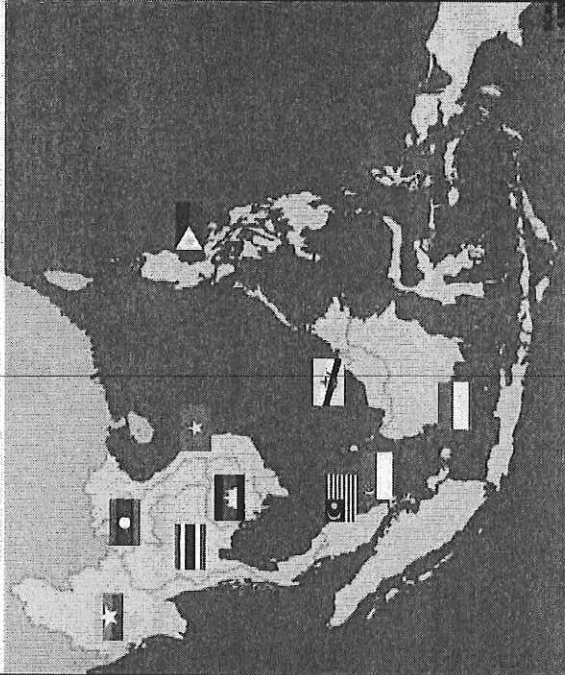
Presented at Seminar on "Food Safety and Standards"
December 15, 2015, Hanoi, Vietnam

Dedi Fardiaz

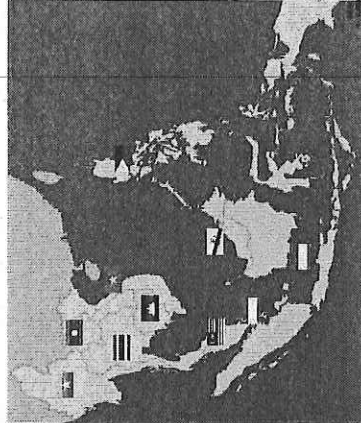
Hanoi, Vietnam, December 14, 2015

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ASEAN ECONOMIC COMMUNITY 2015



ASEAN Profile



Emblem



Flag

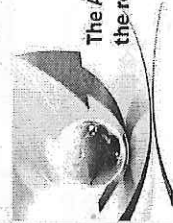
Membership:
10 states

Total Area:
4,435,674 km²

Total Population:
604,803,000
(2011 estimate)

GDP:
Per capita US\$ 3,601

The ASEAN Economic Community (AEC) is envisioned to be the realization of ASEAN economic integration by 2015.



OUTLINE

- Introduction
- ASEAN Economic Community (AEC) 2015
- ATIGA (ASEAN Trade in Goods Agreement)
- ASEAN sectoral bodies involve in food safety
- ACCSQ Prepared Foodstuff Product Working Group
- Progress towards AEC 2015
- Summary

Dedi Fardiaz

Hanoi, Vietnam, December 14, 2015

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Building the ASEAN Community

An Introduction to the ASEAN Economic Community (AEC) 2015

Thinking Globally, Prospering Regionally



The ASEAN Economic Community (AEC) is envisioned to be the realization of ASEAN economic integration by 2015. To guide the establishment of the AEC 2015, the AEC Blueprint was adopted in 2007 and serves as a master plan by underpinning a strategic schedule of priority actions to be undertaken by the ASEAN Member States. The establishment of the AEC 2015 is being pursued under four pillars:

1st Pillar
ASEAN as a Single Market and Production Base

2nd Pillar
To form an economic region that is highly competitive

3rd Pillar
An AEC that is inclusive and equitable

4th Pillar
Developing and adopting a coherent approach towards external economic relations, and enhancing participation in global supply networks

The first pillar envisions ASEAN as a single market and production base, one where goods, services, investments, and skilled labour are able to flow freely, and capital, freer, within the region. It is also enhanced by cooperation in the areas of customs, standards and conformity assessment, priority integration sectors, and in food, agriculture and forestry.

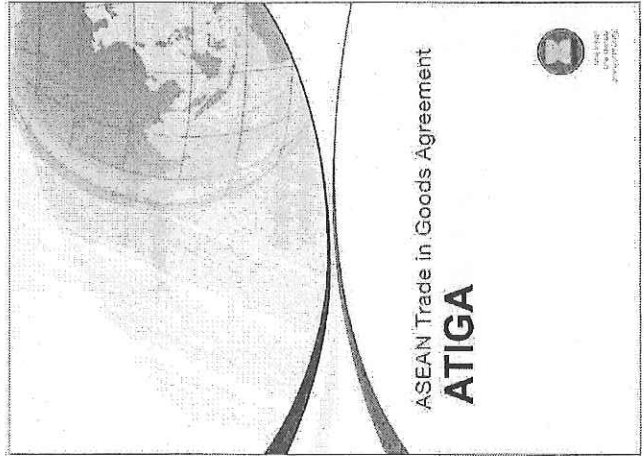
The AEC, through its second pillar, aims to form an economic region that is highly competitive. This is done by fostering a culture of fair competition; consumer protection; stimulating and promoting innovation; and providing regional public infrastructure through multimodal transport infrastructure linkages, connectivity and energy cooperation.

The third pillar builds on the region's aspiration for an AEC that is inclusive and equitable. It focuses on efforts to support small and medium enterprises, as well as the newer ASEAN member states, to participate effectively and gainfully in the integration process.

Finally, recognizing that ASEAN operates in an increasingly global environment, the fourth pillar focuses on developing and adopting a coherent approach towards external economic relations; and enhancing participation in global supply networks.

The ASEAN Community has been launched during the 27th ASEAN Summit in Kuala Lumpur, Malaysia, last November 2015

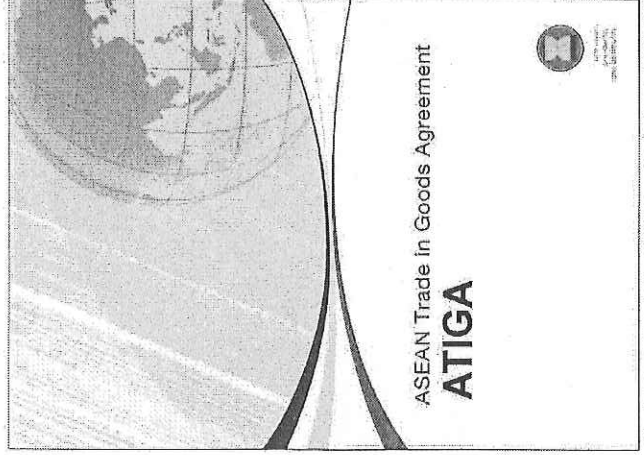
Photo: ASEAN / Photo: ASEAN



Objective

The objective of this Agreement is to achieve free flow of goods in ASEAN as one of the principal means to establish a single market and production base for the deeper economic integration of the region towards the realisation of the AEC by 2015

ASEAN Trade in Goods Agreement
ATIGA



ASEAN Trade in Goods Agreement
ATIGA

CHAPTER 8 SANITARY AND PHYTOSANITARY MEASURES Article 79

The objectives among others are to:

- facilitate trade between and among Member States while protecting human, animal or plant life or health in each Member State
- strengthen co-operation among Member States in protecting human, animal or plant life or health

human health
↓
food safety

Food safety becomes an important issue in trading of food

What's important for Agro-based Products?

SPS and TBT are the most important areas of activity with measures that include:

- The establishment of general ASEAN requirements for food hygiene and safety; *food safety*
- The harmonisation of national standards with relevant international standards (i.e. CAC, OIE, and IPPC); *human health, animal health, plant health*
- The compliance of national agro-based industries with regional and international requirements (e.g. in terms of quality management standards, being GAP, GHP, GMP, GVP, HACCP);
- Strengthening testing facilities and recognition of test results among competent authorities (i.e. trade regulations); and
- The harmonisation of sector-specific ASEAN regional technical regulatory regimes

A common regional Food Safety Framework is a key component in the creation of a single ASEAN market and product base to enable efficient regional trade in food products.

Support the Future of ASEAN Single Market

Facilitate the Trade Intra ASEAN

ACCSQ – Prepared Foodstuff Product Working Group (ACCSQ-PPFWG)

- Exchange of information on standards, regulations, procedures and mandatory requirements in Member Countries related to prepared foodstuff;
- Review and analyze the comparative study of regulatory regimes among Member Countries;
- Identify areas for possible harmonization and MRAs;
- Develop, implement and monitor the sectoral MRAs; and
- Identify the technical infrastructure needs and build-up mutual confidence in testing and conformity assessment

<http://www.asean.org/news/item/eccsq-structure>

Building the ASEAN Community

Food Safety in Agri-Products Enhancing Food Safety through Harmonized Quality Standards



Over the years, ASEAN has made a concerted effort to enhance food control systems and procedures to ensure the free movement of safe, healthy and quality foods within the region. It is ASEAN's commitment to ensure that its member states meet internationally recognized standards.

ASEAN has been focusing its efforts on the harmonization of quality standards as well as the implementation of food control systems to ensure that agricultural products are safe for consumption. The rising demand for safe foods requires the quality assurance systems based on international best practices are in place to facilitate intra-ASEAN trade, to protect consumers, and to improve subsidy for farmers and help sustain a safe food supply. Adopting these growing

1. ASEAN Sectoral Working Group on Livestock (ASWGL),
2. ASEAN Sectoral Working Group on Fisheries (ASWGF),
3. ASEAN Sectoral Working Group on Crops (ASWGC),
4. ASEAN Task Force on Codex (ATFC),
5. ASEAN Food Safety Network (AFSN),
6. ASEAN Working Group on Halal (AWG Halal),
7. Ad-hoc Working Group on Food Irradiation (AWGFI),
8. ACCSQ-PPFWG (Prepared Foodstuff Product Working Group),
9. ASEAN Experts Group on Food Safety (AEGFS),
10. ASEAN COST (Committee on Science and Technology), Sub-Committee on Food

Agriculture
Fisheries
Forestry

Economic
Trade
Health
Science &
Technology

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What progress has been made?

HOME
Search

ASEAN FOOD SAFETY NETWORK

ASEAN manifold spirit of cordiality of
certainty and solidarity

Current Issues

- 27 April 2015: U.S. products "Animal Trade Panel" in processed foods (AVTF) is
- 14 August 2015: EU's new regulation on food safety and food control
- 9 July 2015: ASEAN Food Reference Laboratories (AFRLs) NEW!
- 21 November 2014: Harmonization of food safety and safety assessments and principles
- 13 November 2014: USDA's New Inspection System for Priority Products

Background

ASEAN Food Safety Network (AFSN) was established in accordance with the objective of the 25th meeting of the ASEAN Ministers on Agriculture and Forestry - AMAF (2003 in Malaysia). The AFSN is the main body of the establishment of the AFSN to be a channel for ASEAN member states to exchange information relevant to food safety. Thailand conducted an Abstraction of the website which has been launched at www.aseanfoodsafety.net since September 2014. So far, the website has been successfully visited with more than 100,000 hits. For more information, please visit <http://www.aseanfoodsafety.net/network/>

AFSN was established in 2003 (AMAF)

Examples in ASEAN AMAF

- ASEAN Standards for Organic Agriculture:
 - ASEAN Standard for Organic Agriculture (ASOA);
- ASEAN Standard Horticultural Produce:
 - ASEAN Standard for Cocoa Bean
 - ASEAN Standard for Oyster Mushroom
 - ASEAN Standard for Peanuts
 - ASEAN Standard for Sugar Apple
 - ASEAN Standard for Sweet Potato
 - ASEAN Standard for Sweet Tamarind
 - ASEAN Standard for Tea

.....and more

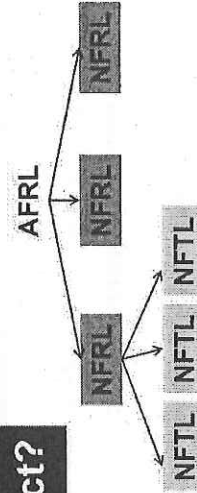
ASEAN Guidelines:

- Guidelines on ASEAN Good Aquaculture Practices (ASEAN GAQP) for Food Fish
- ASEAN Guidelines for Preventing the Entry of Fish and Fishery Products from IUU Fishing Activities into the Supply Chain
- ASEAN Regional Guidelines for promoting climate smart Agriculture (CSA)
- ASEAN Food Safety Module Good Animal Husbandry Practices (GAHP) for Layers and Broilers;
- ASEAN Strategic Plan Good Animal Husbandry Practices for Layers and Broilers (2014-2016);
- ASEAN Guidelines for Pest Risk Analysis;
- ASEAN Guidelines for Biological Control Agents;
- ASEAN Manual GMP Animal Vaccine.

<http://www.asean.org/communities/asean-economic-community/category/other-documents-5>

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What do we expect?



Roles of AR/RLs

- To provide training and technical advice and services to ASEAN Member States, including National Reference Laboratories in the ASEAN, on the definition, selection and application of methods of analysis and sampling, as well as on the organisation and management of food testing activities in the ASEAN region.
- To become resource and information centres by linking to existing information platforms or networks established under ASEAN.

ASEAN Food Reference Laboratories (AFRL) with the following objectives:

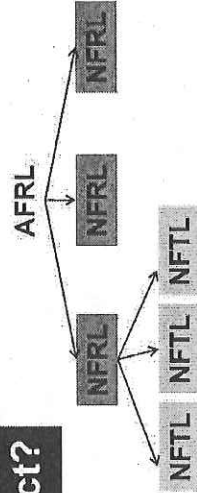
- a means of networking among ASEAN Member States (AMS) to support technical issues related to food and food-related testing in ASEAN
- to provide technical support to the National Food Reference Laboratories (NFRLs)
- a means for provision of technical assistance and transfer of knowledge to other food and food-related laboratories in ASEAN
- for the networking with other international and regional reference laboratories for the purpose of exchanging technical information and promoting collaboration.

| | |
|--|-----------|
| AFRLs for mycotoxins | Singapore |
| AFRL for pesticide residues | Singapore |
| AFRL for genetically modified organisms | Malaysia |
| AFRL for veterinary drug residues | Thailand |
| AFRL for heavy metals and trace elements | Thailand |
| AFRL for microbiology | Vietnam |
| AFRL for food contact materials | Thailand |
| AFRL for food additives | Indonesia |
| AFRL for environmental contaminants | Singapore |

<http://www.asean.org>

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What do we expect?



Roles of AFRLs

- To coordinate inter-laboratory comparisons or proficiency testing in the ASEAN region and envisage the organisation of such activities at a future date,
- To become resource centers for Certified Reference Materials (CRMs), through the provision of information on the sources where CRMs can be obtained, and to assist in obtaining Reference Material (RMs).

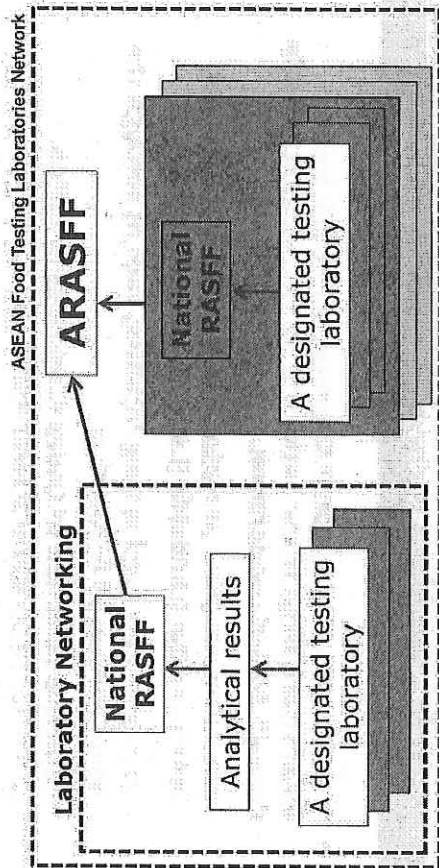
Food Safety Standards Harmonization Efforts in the ASEAN

Since 2002, the ASEAN Food Safety Standards Harmonization Workshop Series sponsored by ILSI Southeast Asia Region have been used as a forum for regulators in the region:

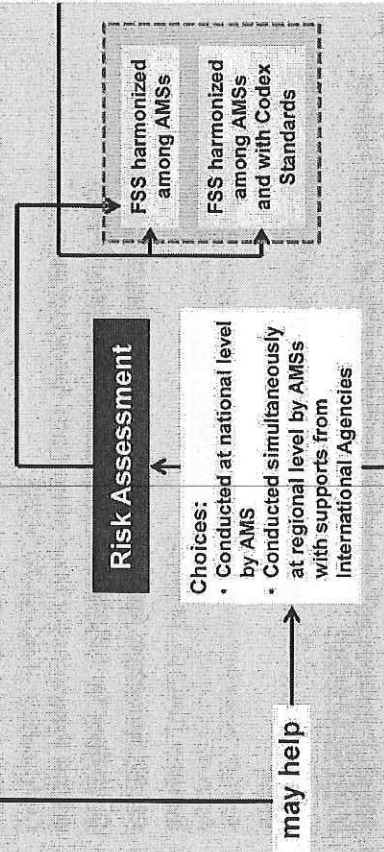
- to facilitate the exchange of information and scientific updates in food safety and standards;
- to discuss and share potential mechanisms for improvement of food safety standards in the ASEAN countries;
- to facilitate harmonization efforts towards Codex, where they exist; or towards scientifically-sound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

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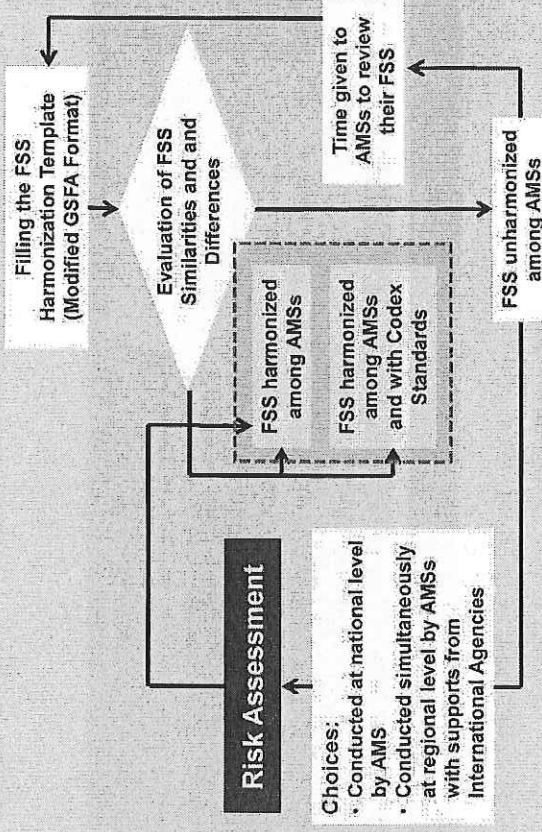
Reliable analytical data are required to support ARASFF



ARAC (ASEAN Risk Assessment Center) under AEGFS (ASEAN Expert Group on Food Safety)



Food Safety Standards Harmonization Approach in the ASEAN



Food Safety Standards Harmonization Approach in the ASEAN

Progress of Harmonization [ACCSQ Prepared Foodstuff Product Working Group]

ASEAN Common Food Control Requirements (ACFCR), 2005

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)

These are ASEAN efforts in harmonizing:

- Food Control System Principles
- Labelling Principles
- Food Hygiene Principles

SUMMARY

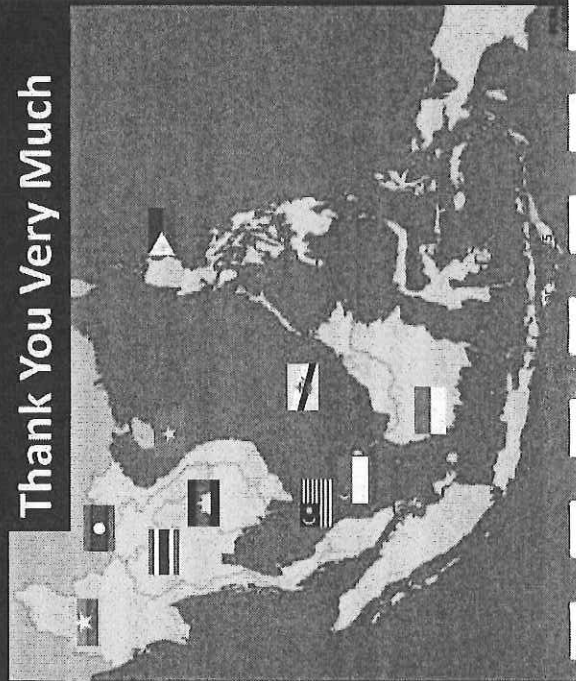
- Facing an ASEAN Economic Community in 2015, various efforts have been made nationally by AMSs and regionally through ASEAN cooperation. Among others are:
 - the harmonisation of national standards with relevant international standards (i.e. CAC, OIE, and IPPC);
 - strengthening food testing facilities, such as through the development of AFRLs; and
 - modified adoption of Codex Guidelines in ASEAN Common Food Control Requirements (ACFCRs)
- A common regional Food Safety Policy and Regulatory Framework are the key components in the creation of a single ASEAN market and product base to enable efficient regional trade in food products.

Progress of Harmonization [ACCSQ Prepared Foodstuff Product Working Group]

- ASEAN Principles and Guidelines for National Food Control Systems (CAC/GL 82 MOD)
- ASEAN General Principles of Food Hygiene (CAC/RCP 1 - 1969, Rev.4 MOD)
- ASEAN Guidelines for the Design, Operation, Assessment and Accreditation of Food Import and Export Inspection and Certification Systems (CAC/GL 26 MOD)
- ASEAN Guidelines for Food Import Control Systems (CAC/GL 47 MOD)
- Guidelines for ASEAN Food Reference Laboratories (AFRL)
- ASEAN Principles for Food Import and Export Inspection and Certification (CAC/GL 20 MOD)
- ASEAN Food Safety Policy has been prepared; while, ASEAN Food Safety Regulatory Framework is being developed

<http://www.asean.org/communities/asean-economic-community/item/harmonization-of-standards-and-technical-requirements-in-asean>

Thank You Very Much



SESSION 1

Risk Analysis

*Chair: Mr. Hiroaki Hamano, Consumer
Affairs Agency, Japan*

