



Workshop & Roundtable Discussion on Food Safety and Standards

March 4-5, 2014 | Sedona Hotel, Yangon, Myanmar

Organizers



Co-organizer



Supported by

**Ministry of
Agriculture,
Forestry and
Fisheries, Japan**

Workshop on Food Safety and Standards

PROGRAM

March 4, 2014

8:00 - 9:00am Registration

Opening Session

9:00 - 9:30am Introduction & Opening Session

Opening Remarks

Mr. Hiroshi Kono, Export Promotion Division, Food Industry Affairs Bureau, Ministry of Agriculture, Forestry and Fisheries, Japan

Welcoming Speech

Dr. Zaw Win, Food and Drug Administration, Ministry of Health, Myanmar

Introduction and Background

Mr. Hiroaki Hamano, International Life Sciences Institute (ILSI) Japan, Japan

Session 1 International and Regional Food Safety Framework and Standards

9:30 - 10:00am **International Food Standards: Codex Alimentarius and Thailand's Experience**
Dr. Namaporn Attaviroj, National Bureau of Agricultural Commodity and Food Standards (ACFS), Thailand

10:00 - 10:30am **Regulatory Frameworks and Key Challenges of Food Safety in ASEAN Countries**
Prof. Dedi Fardiaz, Bogor Agricultural University, Indonesia

10:30 - 11:00am Morning Tea Break

Session 2 Food Safety in ASEAN

11:00 - 11:30am **Risk Assessment of Food Additives**
Prof. Songsak Sriamujata, Institute of Nutrition, Mahidol University, Thailand

11:30 - 12:00pm **Import & Export Control for Food Safety**
Ms. Keiko Yamamoto, Department of Food Safety, Pharmaceutical and Food Safety Bureau, Ministry of Health, Labour and Welfare (MHLW), Japan

12:00 - 12:30pm **Food Safety and Quality Improvement for SMEs – Challenges and Thai Experience**
Ms. Chitra Settaudom, Food and Drug Administration, Thailand

12:30 - 2:00pm Lunch

Session 3 Communication Strategies for Food Safety and Nutrition Education

2:00 - 2:30pm **Risk Communication Strategy for Food Safety**
Mr. Halim Nababan, National Agency of Drug and Food Control, Indonesia

2:30 - 3:00pm **Perspective of Food Labeling Systems in Japan**
Mr. Mineo Ando, Food Labeling Division, Consumer Affairs Agency (CAA), Japan

3:00 - 4:00pm Discussion

4:00pm Closing

Workshop and Roundtable discussion on Information on Food Safety and Standards

Hiroshi KONO

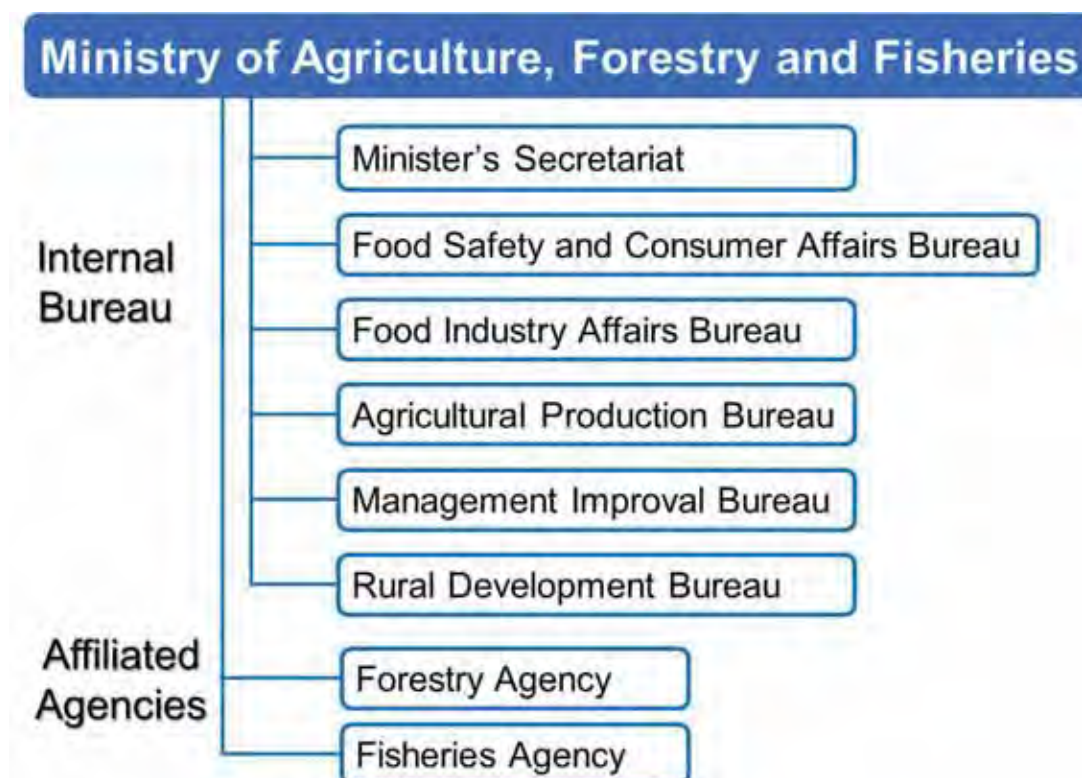
Export Promotion Division

Food Industry Affairs Bureau

Ministry of Agriculture, Forestry and Fisheries

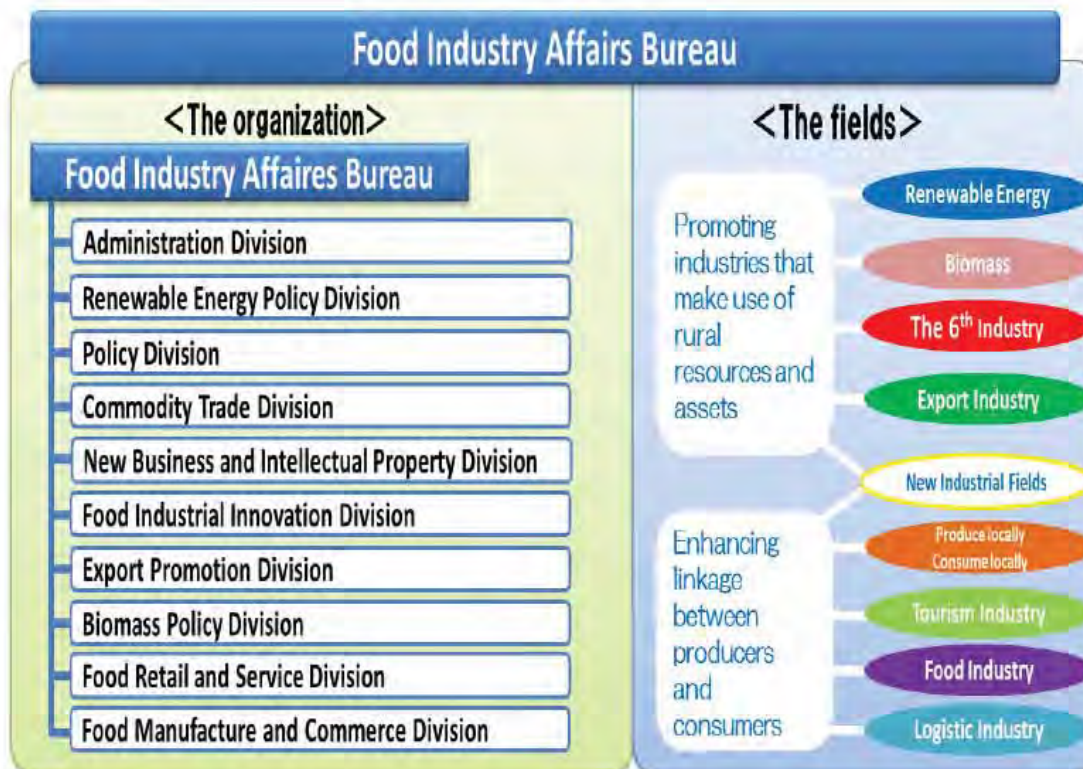
Mar. 4, 2014

Organization of MAFF



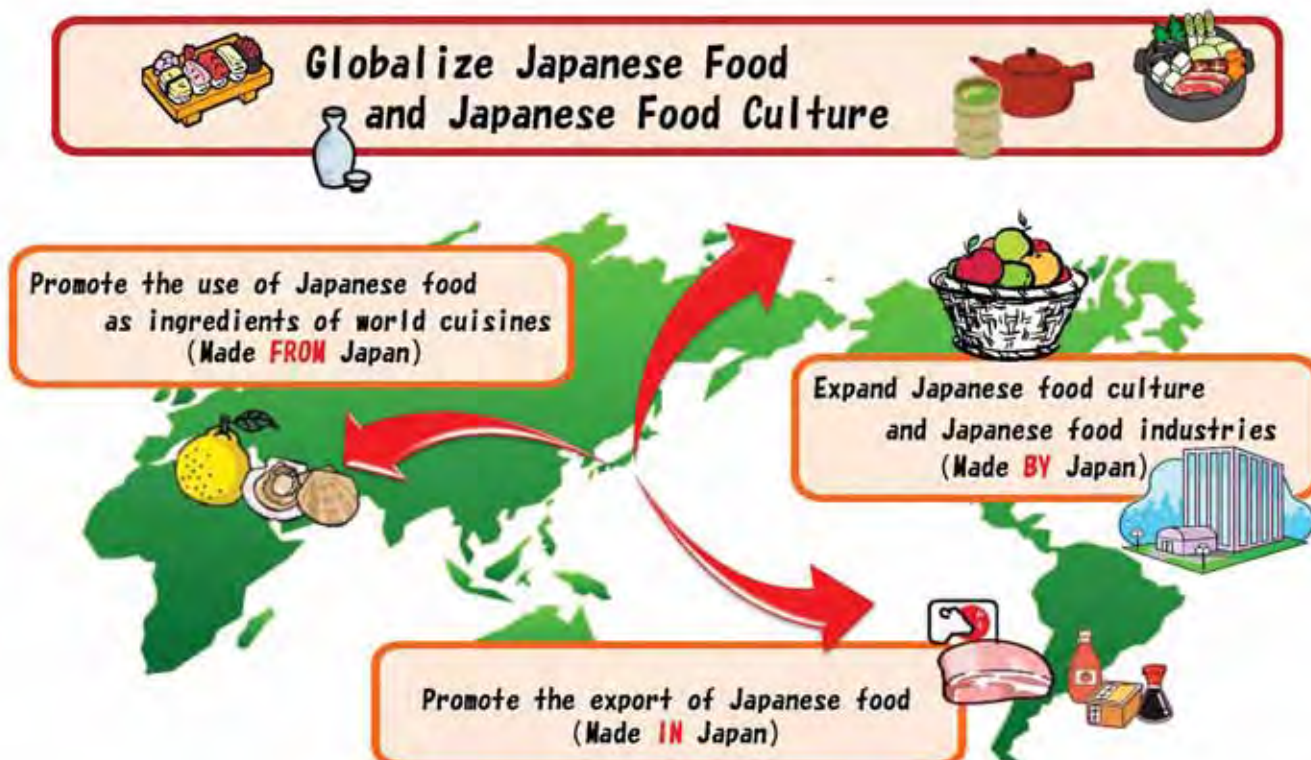
Organization of Food Affairs Bureau

MAFF



Our Policy

MAFF



Washoku, Listed As UNESCO's Intangible Cultural Heritage

MAFF

Respect for Nature

In 2012, Japan submitted the nomination file of "WASHOKU: Traditional Dietary Cultures of the Japanese" for inscription on the Representative List of the Intangible Cultural Heritage of UNESCO. WASHOKU is a social practice based on an essential spirit of the Japanese, "respect for nature". It contributes to healthy life and strengthens familial and community ties.

Various fresh ingredients and using their natural tastes
 Ingredients used in WASHOKU are diverse, fresh and available in four distinct seasons. WASHOKU requires minimum cooking and processing.

Well-balanced and healthy diets
 WASHOKU contributes to a healthy life, long life expectancy and prevention of obesity among the Japanese since it requires well-balanced and low fat diets.

Emphasis of the beauty of nature in the presentation
 The beauty of nature and changing of seasons is emphasized in the presentation of WASHOKU. Plates are decorated with leaves, flowers and Sancho, and natural motifs are represented in decoratively cut foodstuffs. Decorating tables and rooms with objects matched to the seasons are also closely associated with WASHOKU.

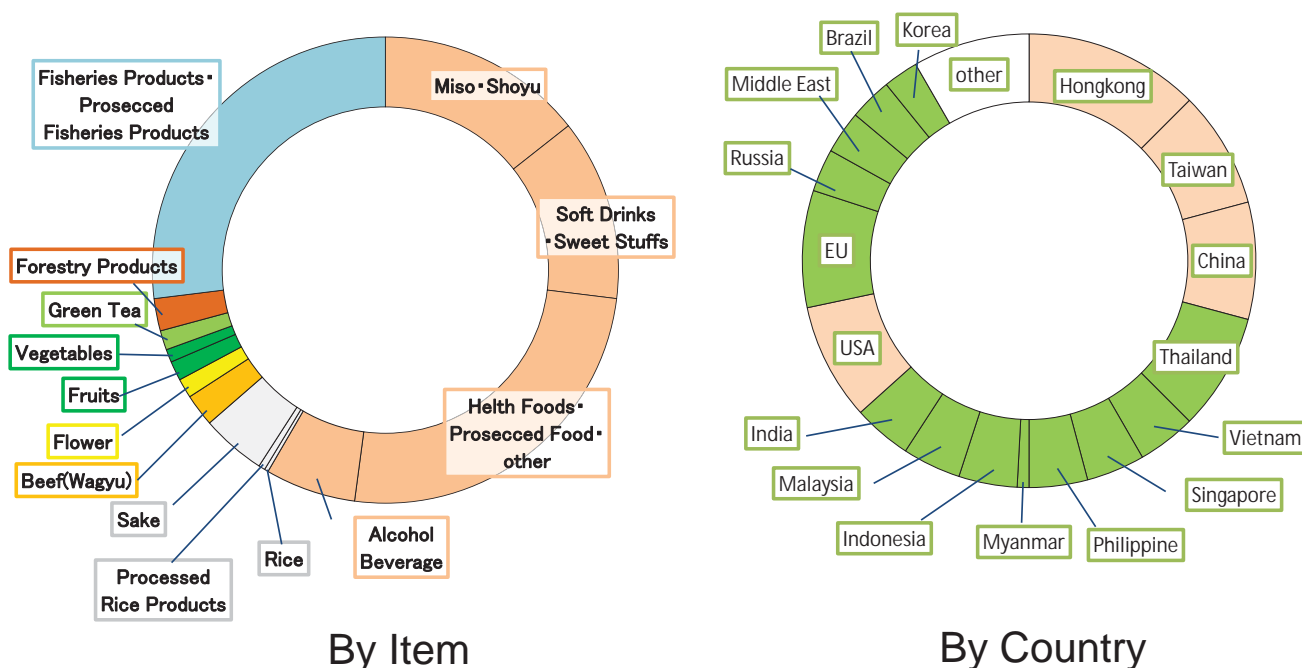
Connecting to annual events
 WASHOKU has developed using traditional knowledge and customs closely associated with nature and a connection to annual events. It strengthens the bonds of family and community members when they share meals together, appreciating nature-gifted ingredients.

PHOTO: Preparation of 100 osechi (rice pudding) for New Year's celebration

Our Target in 2020

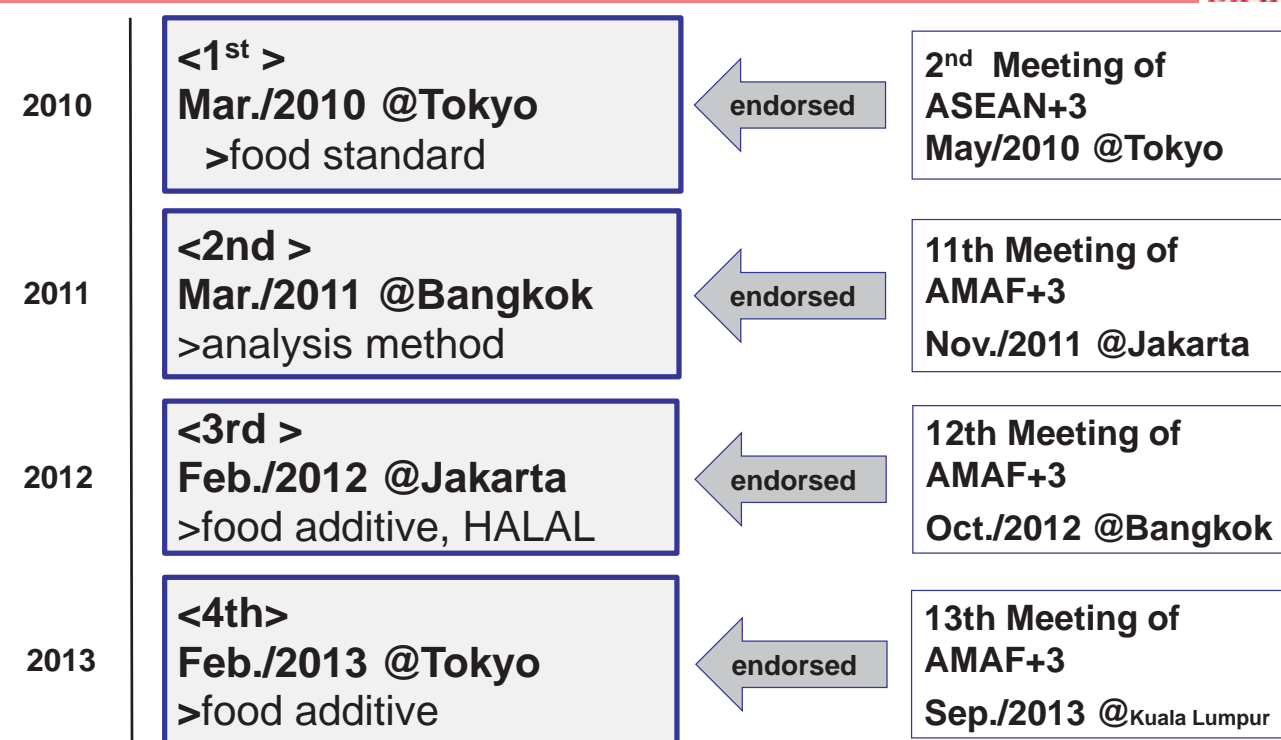
MAFF

Total Amount of Export 1,000 bn.¥



History of This Workshop

MAFF



ILSI Japan organizes this workshop under the sponsorship of the Japanese Government

Expectations For This Workshop

MAFF

- **Enhancement of food safety**
- **Facilitation of food trade**
- **Expansion of food business opportunity**

Thank you for your attention

Workshop and Roundtable Discussion on Food Safety and Standards

Introduction and Background

1. What's ILSI ?
2. ILSI Japan / MAFF Project
3. Workshop and Roundtable Discussion on Food Safety and Standards

2014.03.04, Yangon, Myanmar
Hiroaki Hamano, ILSI Japan

What's ILSI?

International Life Sciences Institute (ILSI)



ILSI, established in 1978, is a nonprofit, worldwide organization whose mission is to provide science that improves public health and well-being.


ILSI achieves this mission by fostering collaboration among experts from academia, government, and industry on conducting, gathering, summarizing, and disseminating science.

ILSI's activities focus primarily on **nutrition and health promotion; food safety; risk assessment; and the environment.**

About ILSI Japan:

ILSI Japan, established in 1981, is a nonprofit organization and branch of the ILSI global research organization. ILSI Japan plays an active role in helping its mission to generate and disseminate scientific information that is relevant both locally within Japan, regionally in Asia, and globally all over the world.

International Life Sciences Institute



ILSI
International Life
Sciences Institute
Japan

ILSI HQ


- 15 regional branches
- HESI

International Committees

- Platform for International Partnership
- Int'l Food Biotechnology Com.(IFBiC)

Research Foundation

- The Center for Environmental Risk Assessment (CERA)
- The Center for Integrated Modeling of Sustainable Agriculture & Nutrition Security (CIMSANS)
- The Center for Nutrition and Health Promotion (CNHP)
- The Center for Risk Science Innovation and Application (RSIA)



JAPAN	64
Europe	63
(HESI)	(47)
North Andean	46
Brasil	34
North America	34
Focal point in China	30
Southeast Asia Region	30
Korea	27
India	27
Taiwan	24
Mexico	21
Argentina	14
South Africa	8
South Andean	8
North Africa	7
TOTAL	484(437)



ILSI
International Life
Sciences Institute
Japan

Regional Leadership

ILSI Japan is a leader in bringing health solutions to many parts of Asia.

Through its Center for Health Promotion (Project PAN, Project IDEA, and Project SWAN), ILSI Japan has built and maintained effective partnerships with local institutions and governments in Cambodia, India, The Philippines, and Vietnam which ensures health programs are culturally appropriate and locally sustainable.

ILSI Japan / MAFF Project

Overall Objectives:

- To investigate Legal Framework on Foods and Food Additives in Asian Countries for the purpose of supporting food industry to expand overseas businesses in the fast-growing markets of emerging countries
- To facilitate harmonization of food regulations /standards and fair trade, and further to help secure food safety within Asian region, by disseminating and sharing those results investigated

ILSI Japan / MAFF Project

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

1st Term: June 2009 – March 2010

- Legal Framework on Foods;
- Commodity Food Standards for Instant Noodles, Carbonated Soft Drinks, Prepared Frozen Foods and Cow's Milk;
- Codex, Japan, Korea, China, Malaysia, Singapore, the Philippines

2nd Term: June 2010 – March 2011

- + Methods of Analysis;
- + Indonesia, Thailand and Vietnam

3rd Term: July 2011 – March 2012

- + Legal Framework on Food Additives;
- All Countries listed in the above

4th Term: August 2012 – March 2013

- + India, Bangladesh, Nepal and Sri Lanka;
- All Items Investigated in the above;
- Web-search System of the Information Collected

Fiscal Year	Investigation Contents	Countries and Organization Investigated	Workshop / International Conference	Date and Place Held
2009 (I)	Legal Framework of Foods; Specification & Standards of Instant Noodles, Carbonated Soft Drinks, and Prepared Frozen Foods	Codex, Japan, Korea, China, Malaysia, Singapore, and Philippines	“Investigation of Commodity Food Standards and Methods of Analysis in Asia”	March 29, 2010, Tokyo Japan
2010 (II)	Plus Cow's Milk, and Methods of Analysis in those Standards	Plus Indonesia, Thailand, and Vietnam	“Sharing Information on Food Standards and Resource and Environmental Conservation in Asia Pacific”	March 4, 2011, Bangkok Thailand
2011 (III)	Plus Legal Framework of Food Additives; Conditions of Use, and Halal System	Same as all the above	“Sharing Information on Food Standards in Asia”	February 21, 2012, Jakarta Indonesia
2012 (IV)	Same as all the above	Plus India, Bangladesh, Nepal, and Sri Lanka	“Regulatory Framework and Case Studies of Foods and Food Additives in India, Bangladesh, Nepal, and Sri Lanka”	February 22, 2013, Tokyo



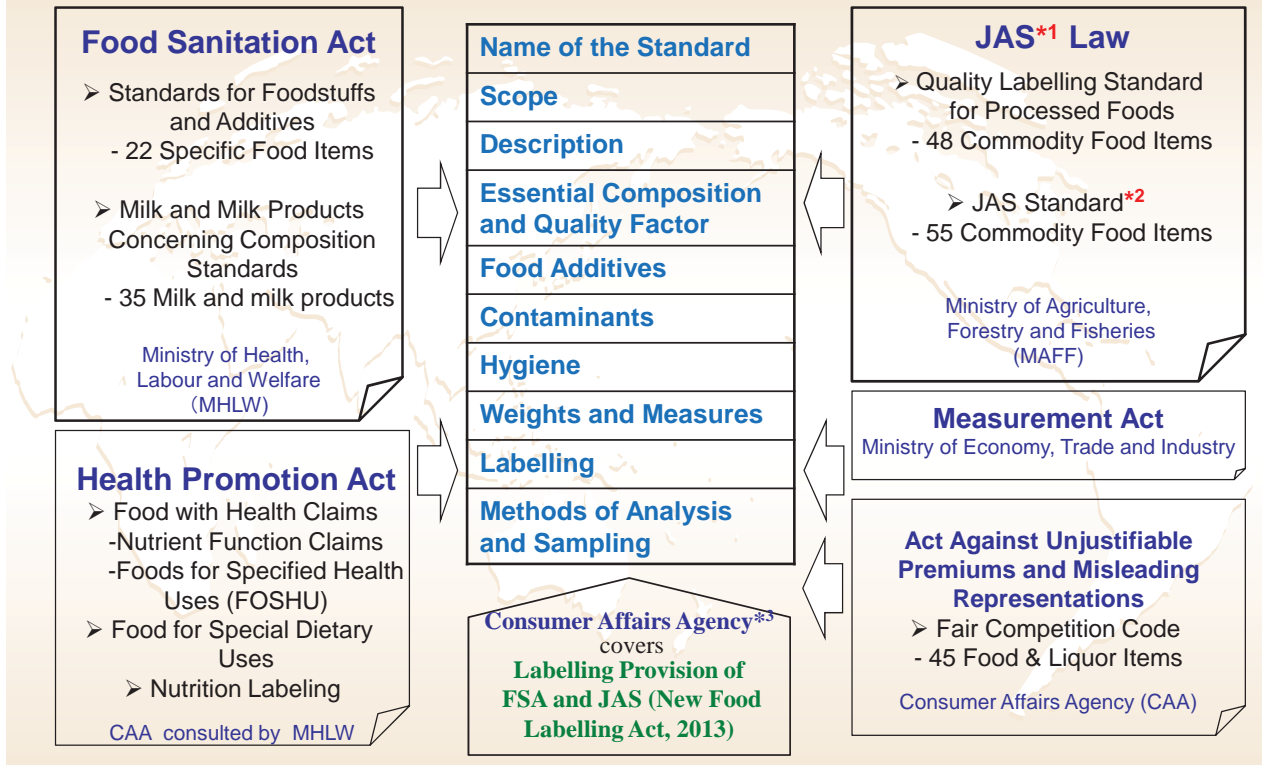
The 5th ILSI Japan / MAFF Project

5th Term (September 2013 – March 2014):

- **Legal Framework of Foods, Commodity Food Standards, Methods of Analysis, Food Additives, and “Functional Foods (incl. Nutrition Labelling and Nutrition/Health Claims, possibly Supplements)”**
- **All countries investigated and further expand to Brunei, Cambodia, Lao, Myanmar and Taiwan**
- **“Workshop and Roundtable Discussions on Food Safety and Standards” :**
March 4 & 5, 2014, Sedona Hotel in Yangon, Myanmar

Organization / Region / Country		Legal Framework	Food Standards & Specifications and Methods of Analysis	Conditions for Use of Food Additives	Functional Foods (incl. Nutrition Labelling and Nutrition/Health Claims)
Codex		2009	2009, 2010	2011	2013
Japan					
Korea					
China					
Taiwan		2013			
ASEAN	Malaysia	2009	2009, 2010	2011	
	The Philippines				
	Singapore				
	Indonesia	2010	2010		
	Thailand				
	Vietnam				
	Brunei				
	Cambodia				
Lao					
Myanmar					
India		2012	2012	2012	
Bangladesh					
Nepal					
Sri Lanka					

Commodity Food Standards in Japan

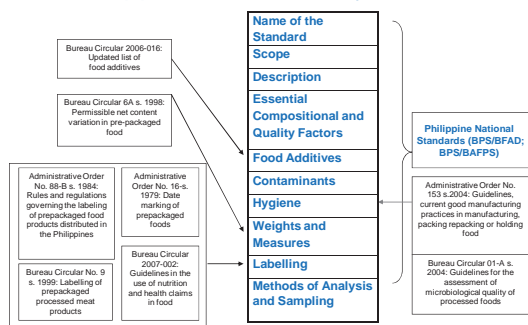


*1 Law Concerning Standardization and Proper Labelling of Agricultural and Forest Products

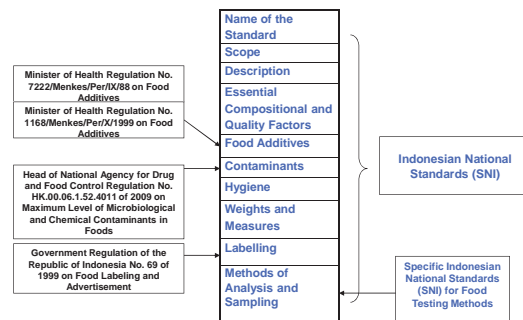
*2 voluntary (other than organic foods) standard with the certification system to attach the JAS Mark

*3 New governmental organization started in September 2009

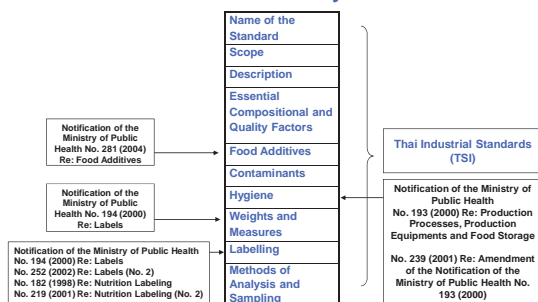
Philippines Commodity Standards



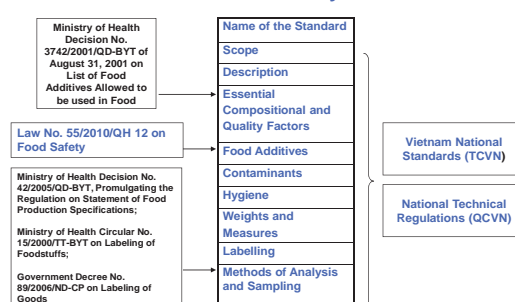
Indonesia Commodity Standards



Thailand Commodity Standards



Vietnam Commodity Standards





Investigation of Regulations on Nutrition Labelling and Nutrition / Health Claims

Codex STANs/GLs on Nutrition Labelling/Health Claims

- **General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985)**
 - Adopted 1985, Last amended 2010
 - Scope, Definitions, General Principles, Mandatory Labelling, Additional Mandatory Requirements, Exemptions/Optional Labelling
- **General Guidelines on Claims (CAC/GL 1-1979)**
 - Adopted 1979, Revised 1991, Amended 2009
 - Scope & General Principles, Definition, Prohibited/Misleading/Conditional Claims
- **Guidelines on Nutrition Labelling (CAC/GL 2-1985)**
 - Adopted 1985, Last revised 2011, Last amended 2013, Annex (V&M NRVs) adopted 2011, Revised 2013
 - Scope, Definitions, Nutrient Declaration (NRVs), Legibility, Suppl. Nutrition Info.
- **Guidelines for Use of Nutrition and Health Claims (CAC/GL 23-1997)**
 - Adopted 1997, Revised 2004, Last amended 2013, Annex (Health Claims) adopted 2009
 - Scope, Definitions, Nutrition Labelling, Nutrition Claims, Nutrient Content Claims (Low/Free, Source/High), Comparative Claims, Non-addition Claims, Health Claims, Claims related to Dietary Guidelines or Health Claims
- **Guidelines for Vitamin and Mineral Food Supplements (CAC/GL 55-2005)**
 - Adopted 2005; Preamble, Scope, Definitions, Composition, Packaging, Labelling

Investigation Format for **Nutrition Labelling Regulations-1.1**

Nutrition Labelling	Codex	Japan
Relevant Laws/Regulations	CODEX STAN 1-1985 CAC/GL 2-1985	Food Sanitation Act (1947) Health Promotion Act (2002) Food Labelling Act (2013)
Nutrient Reference Values (Definitions, NRVs-R/-NCD)	CAC/GL 2-1985 Article 2.5	Definitions for NRVs List of NRVs
Nutrient Declaration (Application: Mandatory or Voluntary)	Article 3.1 Mandatory	Voluntary, Mandatory when nutrition/health claims made
Food Categories Applied	All Prepackaged Foods	All prepackaged foods
Exemptions (Food Categories)	National Authority	Not applicable
(Size of Food Business Operators)	National Authority	Not applicable
Listing of Nutrients (Nutrients, Order)	Article 3.2	Energy, Protein, Fat, Carbohydrate (Available Carbohydrate and D.F.) and Sodium
Optional Ingredients	Article 3.2.2	Any other nutritional constituent

Investigation Format for **Nutrition Labelling Regulations-1.2**

Nutrition Labelling	Codex	Japan
Presentation of Nutrient Content (Expression per 100g/ml or serving or package)	Article 3.4	Per 100g/ml, Per package
(Expression in Exact values or Ranges)		Exact values / Range
(Analysis or Calculation Basis)		Analysis Calculation basis allowed
Use of Food Composition Table/ Database for Presentation of Nutrients		Allowed
Food Composition Table/ Database for Presentation of Nutrients		Japanese Food Composition Table
Calculation of Nutrients (Energy/Protein/Carbohydrate/Fat)	Article 3.3	Identical to Codex Guidelines
Tolerances and Compliances (Tolerance Limits)	Article 3.5	Values plus/minus 20%, Specific tolerations defined for certain nutrients, such as V.C
Specific Features of Presentation (Format, %NRV Labelling)	Article 3.4.4, 4.2	Tabular format No %NRV labelling applied
(Front of Package Labelling, FOP)	Article 3.4.4, 4.2	No FOP labelling applied

Investigation Format for Nutrition Labelling Regulations-1.3

Nutrition Labelling	Codex	Japan
Administrations/Compliances for Nutrition Labelling (Governing Authorities/Agencies)	Competent Authorities	Consumer Affairs Agency Local Governments
Inspections and Penalties		Periodical inspections Penalties defined

Investigation Format for Nutrition Claims Regulations-2

Nutrition Claims	Codex	Japan
Relevant Laws/Regulations	CODEX STAN 1-1985 CAC/GL 1-1979 CAC/GL 23-1997	Food Sanitation Act (1947) Health Promotion Act (2002) Food Labelling Act (2013)
Definitions (Nutrient Content/Comparative Claims)	CAC/GL 23-1997 Article 2	Identical to Codex Guidelines
Nutrient Content Claims	Article 5	Conditions defined
Nutrient Comparative Claims	Article 6	Conditions defined
Non-addition Claims (Non-addition of Sugars/Sodium Salts)	Article 7	Conditions defined
Administrations/Compliances for Nutrition Claims (Governing Authorities/ Agencies)	Competent Authorities	Consumer Affairs Agency Local Governments
Inspections and Penalties		Periodical Inspections Penalties defined

Investigation Format for Health Claims Regulations-3.1

Health Claims	Codex	Japan
Relevant Laws/Regulations	CODEX STAN 1-1985 CAC/GL 1-1979 CAC/GL 23-1997	Food Sanitation Act (1947) Health Promotion Act (2002) Food Labelling Act (2013)
Definitions (Collective Name of Foods with Health Claims, if applicable)	Article 2	Foods with Health Claims (FHC)
Nutrient Function Claims (Collective Name of the Foods, if applicable)	Article 2	Foods with Nutrient Function Claims (FNFC)*, applicable to all prepackaged foods including Tablet or Capsule type of products
Other Function Claims (Collective Name of the Foods, if applicable)	Article 2	Foods for Specified Health Uses (FOSHU)**, applicable to all prepackaged foods
Reduction of Disease Risk Claims (Collective Name of Foods Applied)	Article 2	Foods for Specified Health Uses (FOSHU)***, applicable to all prepackaged foods
Types of Approval/Certification (Standardized/ Pre-authorized Claims)	Article 8.1.2, 8.2	FNFC: Pre-authorized Claims/Self-determined
(Food Product/Constituent Specific Approval)	Article 8.1.2, 8.2	FOSHU: Product Specific

* List of Nutrient Function Claims Approved/Authorized

** List of Other Function Claims Approved/Authorized

*** List of Reduction of Disease Risk Claims Approved/Authorized

Investigation Format for Health Claims Regulations-3.2

Health Claims	Codex	Japan
Scientific Substantiation of Health Claims	Article 8,	Documentation required****
Process for the Substantiation (Organizational Systems, Governing Authority/Agency/ Commission)	Annex Article 3.1	Consumer Affairs Agency→ Consumer Commission (substantiation)→ Food Safety Commission (safety assessment)→ Ministry of Health, Labour and Welfare → CAA
Criteria for the Substantiation and/or Consideration of the Evidence	Annex Article 3.2, 3.3	Documentation required****
Specific Safety Concerns	Annex Article 4	Documentation required****
Re-evaluation	Annex Article 5	Not Specified
Product Quality Concerns (GMP, ISO, HACCP or Other Measures)		Documentation required****
Adverse Event Reporting System (Mandatory/Voluntary)		Not Specified
Administrations/Compliances for Health Claims (Governing Authorities/ Agencies)	Competent Authorities	Consumer Affairs Agency Local Governments
Inspections and Penalties		Periodical Inspections Penalties defined

**** List of Documentation Required

Investigation Format for Regulations for **Supplements-3.3**

Health Claims	Codex	Japan
Relevant Laws/Regulations for (Dietary/Food/Health) Supplements	CAC/GL 55-2005	Not specifically defined, Treated in the same manner as foods
Definitions (Dietary Supplements, and/or Food Supplements, and/or Health Supplements)	Article 2	Not specifically defined Treated in the same manner as foods
Administrations/Compliances for the Supplements (Governing Authorities/Agencies)		Not specifically defined Treated in the same manner as foods

Investigation of Nutrition Labelling and Supplements

Nutrition Labelling	Brunei	Cambodia
Nutrient Declaration (Application: Mandatory or Voluntary)	Voluntary , except - Certain flour, bakery and cereal products; - Infant formulae; - Special purpose foods	Voluntary , Mandatory for all prepackaged foods for which nutrition or health claims, as defined in the Guidelines for Use of Nutrition and Health Claims (CAC/GL 23-1997), are made.
Listing of Nutrients (Nutrients, Order)	- Energy in kcal, KJ or both - Protein (g) - Fat (g) - Carbohydrate (g) - Other nutrients for which nutrition claims are made or any other nutrients to be declared	- Energy value, - Protein, - Available carbohydrate (i.e. dietary carbohydrate excluding dietary fibre), - Fat, - Saturated fat, - Sodium and - Total sugars; - The amount of any other nutrient for which a nutrition or health claim is made
Dietary, Food, and/or Health Supplements	Not specified	Not specified

Investigation of Nutrition Labelling and Supplements

Nutrition Labelling	Indonesia	Lao
Nutrient Declaration (Application: Mandatory or Voluntary)	Voluntary, Mandatory only for food: a. accompanied by statement that the food contains vitamin, mineral, and other nutrients added to it; or b. required by virtue of the provisions in applicable rules and regulations in the field of food quality any food nutrition, shall be enriched with vitamin, mineral and or any other nutrients.	Voluntary, Mandatory for foods which nutrition claim are made.
Listing of Nutrients (Nutrients, Order)	<ul style="list-style-type: none"> - Energy - Fat. - Protein. - Carbohydrate(including dietary fibre) - Sodium 	<ul style="list-style-type: none"> - Energy, - Protein, - Fat , - Carbohydrate, - Vitamins and Minerals when claims are made
Dietary, Food, and/or Health Supplements	Food supplements are products intended to supplement the nutritional needs of food, containing one or more ingredients such as vitamins, minerals, amino acids, or other materials (plant or not plant) which have nutritional value and/or physiological effects in concentrated amounts.	Not specified

Investigation of Nutrition Labelling and Supplements

Nutrition Labelling	Malaysia	Myanmar
Nutrient Declaration (Application: Mandatory or Voluntary)	Mandatory for a wide variety of processed and packaged foods.	Not specified (Voluntary)
Listing of Nutrients (Nutrients, Order)	<ul style="list-style-type: none"> - Energy - Protein, - Carbohydrate (excluding dietary fibre), - Fat, - Total sugars (for ready-to-drink beverages only), - Nutrients as claimed 	Not specified
Dietary, Food, and/or Health Supplements	Not Applicable Claim for dietary/health supplements is regulated by the National Pharmaceutical Control Bureau, Ministry of Health Malaysia	Not specified

Investigation of Nutrition Labelling

Nutrition Labelling	Philippines	Singapore
Nutrient Declaration (Application: Mandatory or Voluntary)	<p>Voluntary, Mandatory for</p> <ul style="list-style-type: none"> -enriched and fortified foods -bottled water as “mineral water” -with nutrition and health claims 	<p>Voluntary, Mandatory when a nutrition claim is made, and for all prepackaged edible fats and oils (which is in the group of “Edible Fats and Oils” under Regulation 78 to 92 of Food Regulations) for sale or for use as an ingredient in the preparation of foods.</p>
Listing of Nutrients (Nutrients, Order)	<ul style="list-style-type: none"> - Energy, - Protein, - Fat, - Carbohydrate (excluding dietary fibre) 	<ul style="list-style-type: none"> - Energy, - Carbohydrate, - Protein, - Fat, - Nutrients as claimed - For products carrying the Healthier Choice Symbol, administered by Health Promotion Board, it is compulsory to declare 9 nutrients (energy, protein , fat, saturated fat, trans fat, cholesterol, carbohydrate, dietary fibre, sodium)

Investigation of Supplements

Nutrition Labelling	Philippines	Singapore
Dietary, Food, and/or Health Supplements	<p>A processed food product intended to supplement the diet that bears or contains one or more of the following dietary ingredients: vitamin, mineral, amino acid, herb, or other dietary substance of botanical, animal, artificial or natural origin to increase the total daily intake in amounts conforming to the latest Philippine Recommended Energy and Nutrient Intakes or internationally agreed minimum daily requirements.</p> <p>It is usually in the form of capsules, tablets, liquid, gels, powders or pills and is not represented for use as a conventional food or as the sole item of a meal or diet or a replacement for drugs and medicines.</p>	<p>There is currently no legal definition for the terms “dietary/food/health supplement” in Singapore. However, the Health Sciences Authority has a working definition for health supplements at the ‘Guidelines for Health Supplements’ under http://www.hsa.gov.sg/publish/hsaportal/en/health_products_regulation/complementary_medicines/supplements.html</p>

Investigation of Nutrition Labelling

Nutrition Labelling	Thailand	Vietnam
Nutrient Declaration (Application: Mandatory or Voluntary)	Voluntary, Mandatory for 1) foods include - foods with nutrition claim - for enriched/fortified foods - foods for special dietary use 2) some kind of snack foods (potato chip, popcorn, extruded snack, biscuit/cracker, and filled wafer)	Voluntary, Mandatory for functional foods, food supplements, fortified foods and food for children aged 0-36 months (Food Safety Law, Decree No. 38/2012/ND-CP of the Government dated 25 Apr 2012, Section VI: Article 18.2)
Listing of Nutrients (Nutrients, Order)	1) Fully format shall declare: - 4 core nutrients (E, C, P & F) and - Saturated fat, -Cholesterol, - Dietary fibre, -Sugar, - Sodium, - Vitamin A, -Vitamin B1, -V.B2 - Calcium, - Iron, - Nutrient as claimed 2) Simplified format shall declare - 4 core nutrients (E, C, P & F) - Sugar, - Sodium, - Nutrient as claimed	- Energy, - Carbohydrate, - Protein, - Fat

Investigation of Supplements

Nutrition Labelling	Thailand	Vietnam
Dietary, Food, and/or Health Supplements	Food supplement means products taken for consume other than conventional foods which contain nutrients or other substances as ingredients, are in forms of tablets, capsules, powders, flakes, liquids or others ; which are not conventional foods for consumers who expect for benefit of health promotion.	Food Safety Law No. 55/2010/QH12 dated 17 Jun 2010.

Workshop and Roundtable Discussion on Food Safety and Standards March 4-5, 2014, Yangon, Myanmar

Organizer: ILSI Japan and ILSI SEAR

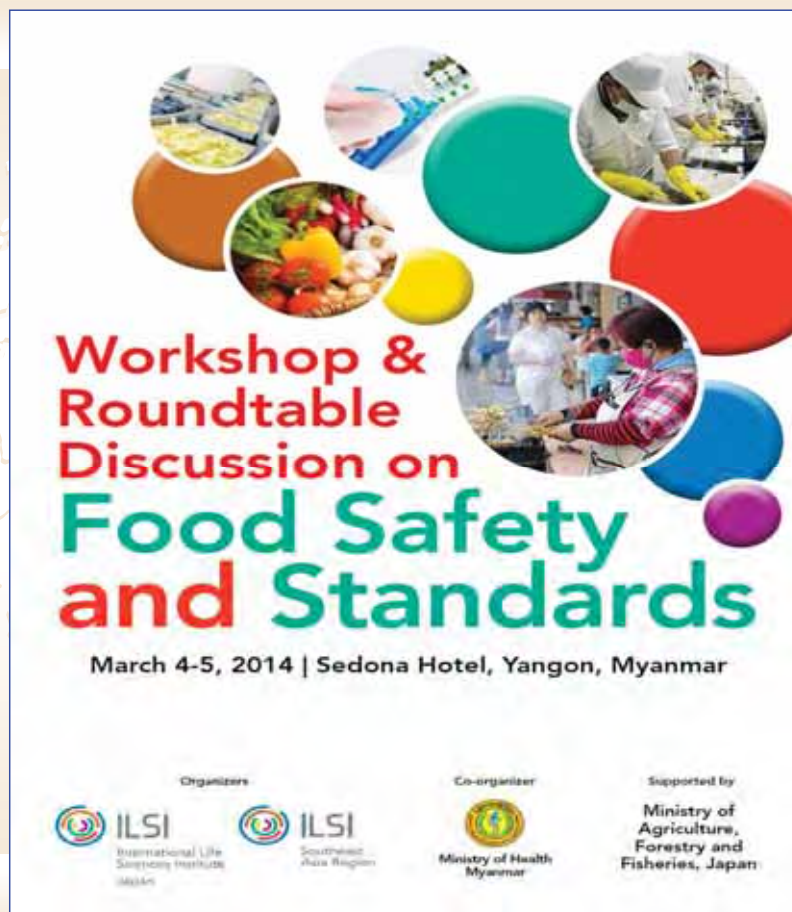
Co-organizer: FDA, Myanmar

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

Background: Cambodia, Lao, Myanmar and Vietnam (CLMV) of ASEAN are rapidly developing with more open economies. In view of this, improvements to food safety control systems and standards are increasingly important to ensure fair practices in food trade and to protect public health. The workshop and roundtable discussion therefore aims to build capacity in food safety control systems among CLMV countries and identify further needs for the future.

Objectives:

- (1) Share information on international and regional (ASEAN) food safety framework and standards with CLMV countries
- (2) Share best practices on risk communication and consumer education in relation to food safety issues with stakeholders from CLMV countries
- (3) Discuss and identify capacity gaps in food safety control systems and food safety standardization systems for CLMV countries



The poster features a central graphic of several overlapping circles in various colors (orange, green, red, blue, purple, yellow). Some circles contain images: a factory, a person in a white lab coat, a person in a red shirt, and a group of people. The text is arranged as follows:

**Workshop &
Roundtable
Discussion on
Food Safety
and Standards**

March 4-5, 2014 | Sedona Hotel, Yangon, Myanmar

Organizers: ILSI International Life Sciences Institute (USA) and ILSI Southeast Asia Region

Co-organizer: Ministry of Health Myanmar

Supported by: Ministry of Agriculture, Forestry and Fisheries, Japan

PROGRAM

March 4, 2014

8:00 - 9:00am Registration

Opening Session

9:00 - 9:30am Introduction & Opening Session

Opening Remarks

Mr. Hiroshi Kono, Export Promotize Division, Food Industry Affairs Bureau, Ministry of Agriculture, Forestry and Fisheries, Japan

Welcoming Speech

Dr. Zaw Wiet, Food and Drug Administration, Ministry of Health, Myanmar

Introduction and Background

Mr. Hisaki Hanuma, International Life Science Institute (ILSI) Japan, Japan

Session 1 International and Regional Food Safety Framework and Standards9:30 - 10:00am **International Food Standards: Codex Alimentarius and Thailand's Experience**
Dr. Namsorn Attawong, National Bureau of Agricultural Commodity and Food Standards (ACFS), Thailand10:00 - 10:30am **Regulatory Frameworks and Key Challenges of Food Safety in ASEAN Countries**
Prof. Dedi Fardiaz, Bogor Agricultural University, Indonesia

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3:00 - 4:00pm Discussion

4:00pm Closing

TACKLING FOOD SAFETY CHALLENGES

March 5, 2014

Co-chairs: Prof. Dedi Fardiaz, Bogor Agricultural University, Indonesia
Prof. Songsak Srirojwata, Institute of Nutrition, Mahidol University, Thailand9:00 - 9:10am **Welcome and Introduction**9:10 - 10:00am **Updates on Food Safety Regulatory Frameworks****Cambodia**

- Mr. Sin Sideth, Deputy Director, Department of Laboratory, CAMCONTRE, Ministry of Commerce, Cambodia

Lao PDR

- Ms. Vengxay Vanailom, Director, Food Control Division, Food and Drug Department, Ministry of Health, Lao PDR

Myanmar

- Dr. Khin Saw Hla, Deputy Director, Food Control, Food and Drug Administration, Ministry of Health, Myanmar

Vietnam

- Ms. Nguyen Thi Minh Ha, Deputy Director, Codex Office, Vietnam Food Administration, Ministry of Health, Vietnam

10:00 - 10:20am Morning Tea Break

10:20 - 12:30pm **Discussion****Key Topics**- Food Additive Safety
- Consumer Protection
- SME Education

12:30pm Lunch

INTERNATIONAL FOOD STANDARDS: CODEX Alimentarius and Thailand's Experience

Namaporn Attaviroj

National Bureau of Agricultural Commodity and Food Standards (ACFS)

Workshop and Roundtable Discussion on Food Safety and Standards
March 4-5, 2014
Yangon, Myanmar

Presentation outline

- History of Codex
 - CAC Mandate and Organization
 - Codex Alimentarius
- Thailand and Codex
 - Working Process for Codex Standard Setting of Thai CCP
 - Participation in Codex

History of Codex

- 1945 : FAO was founded, with responsibilities covering nutrition and associated international food standards.
- 1948 : WHO was founded, with responsibilities covering human health and, in particular, a mandate to establish food standards.



Lord Boyd-Orr
the first D-G of FAO

The Preamble
of FAO
at the
entrance



PREAMBLE
TO THE CONSTITUTION OF FAO

THE NATIONS ACCEPTING THIS CONSTITUTION BEING DETERMINED TO PROMOTE THE COMMON WELFARE BY FURTHERING SEPARATE AND COLLECTIVE ACTION ON THEIR PART FOR THE PURPOSES OF:

RAISING LEVELS OF NUTRITION AND STANDARDS OF LIVING OF THE PEOPLES UNDER THEIR RESPECTIVE JURISDICTIONS,

SECURING IMPROVEMENTS IN THE EFFICIENCY OF THE PRODUCTION AND DISTRIBUTION OF ALL FOOD AND AGRICULTURAL PRODUCTS,

BETTERING THE CONDITION OF RURAL POPULATIONS,

AND THUS CONTRIBUTING TOWARD AN EXPANDING WORLD ECONOMY,

HEREBY ESTABLISH THE FOOD AND AGRICULTURE ORGANIZATION OF THE UNITED NATIONS THROUGH WHICH THE MEMBERS WILL REPORT TO ONE ANOTHER ON THE MEASURES TAKEN AND THE PROGRESS ACHIEVED IN THE FIELDS OF ACTION SET FORTH ABOVE.

History of Codex

- 1961: FAO Conference established a Codex Alimentarius Commission (CAC) and requested an early endorsement by WHO of a joint FAO/WHO food standards programme.
- 1962: the Joint FAO/WHO Food Standards Conference requested the CAC to implement a Joint FAO/WHO food standards programme and create the Codex Alimentarius.
- 1963: World Health Assembly (WHA) approved the establishment of the Joint FAO/WHO Food Standards Programme and adopted the Status of the CAC.

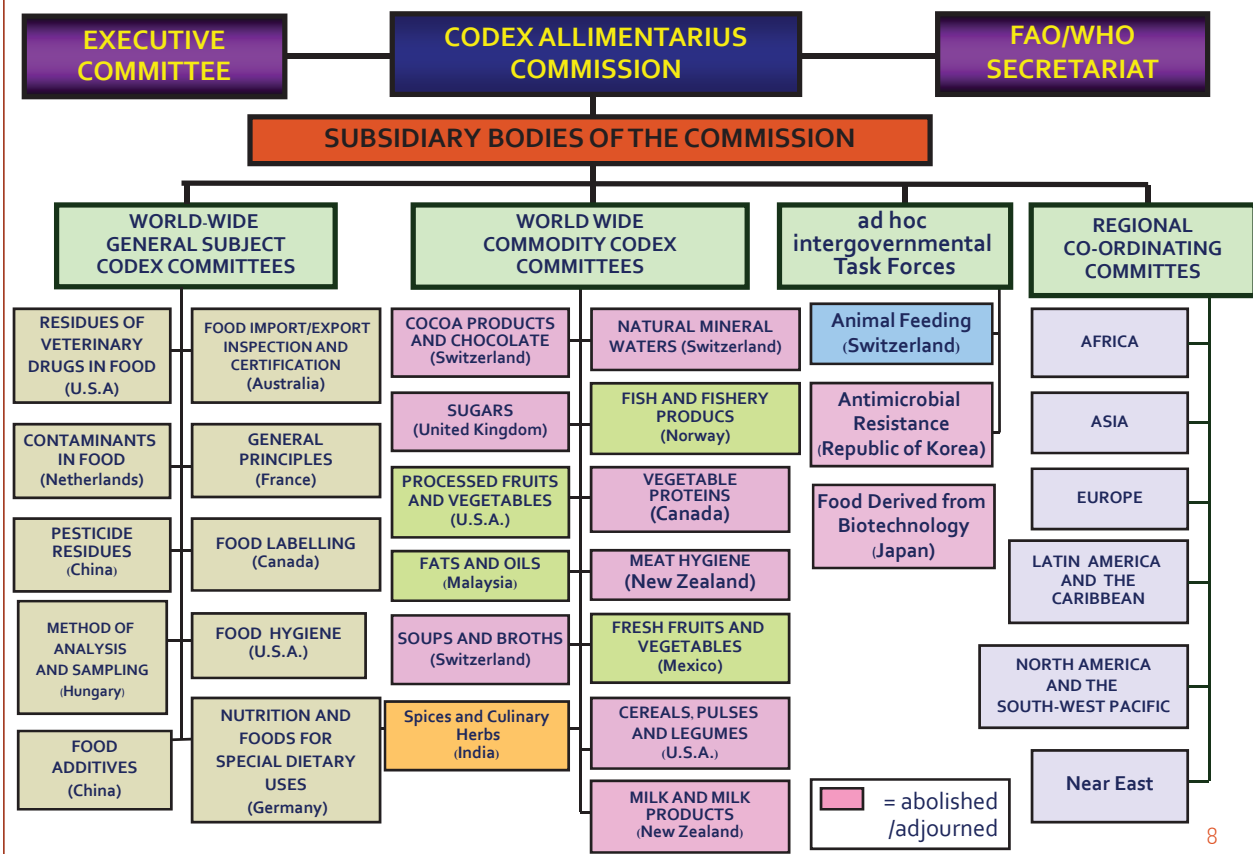
Codex Alimentarius Commission

- Intergovernmental standards-setting body
- 185 Member countries
- 1 Member organization (European Community)
- 220 Codex observers (IGOs, NGOs and UN agencies)

Codex Alimentarius Commission - its mandate -

- Dual objective:
 - Protecting the health of consumers
 - Facilitating fair practices in food trade
- Non-mandatory in nature

Joint FAO/WHO Food Standards Programme



Codex Alimentarius

The Codex Alimentarius or the food law or code is a collection of:

- Codex standards*...product characteristics (commodity or regulated one i.e. MRLs),
- Codex codes of practices*... i.e. of hygienic practices
- Guidelines*...principles and guidelines
- Other related texts or recommendations

*Collectively, all referred to as Codex standards

9

Recognition and status that Codex standards

Since 1995 Codex standards have become international benchmarks for harmonization under the SPS and TBT Agreements of WTO:

- **SPS Agreement** on the application of Sanitary and Phytosanitary Measures
- **TBT Agreement** on Technical Barriers to Trade: pertaining to product description, labelling, packaging and quality descriptors

10

Codex Standards

Codex standards– a valuable international food standards

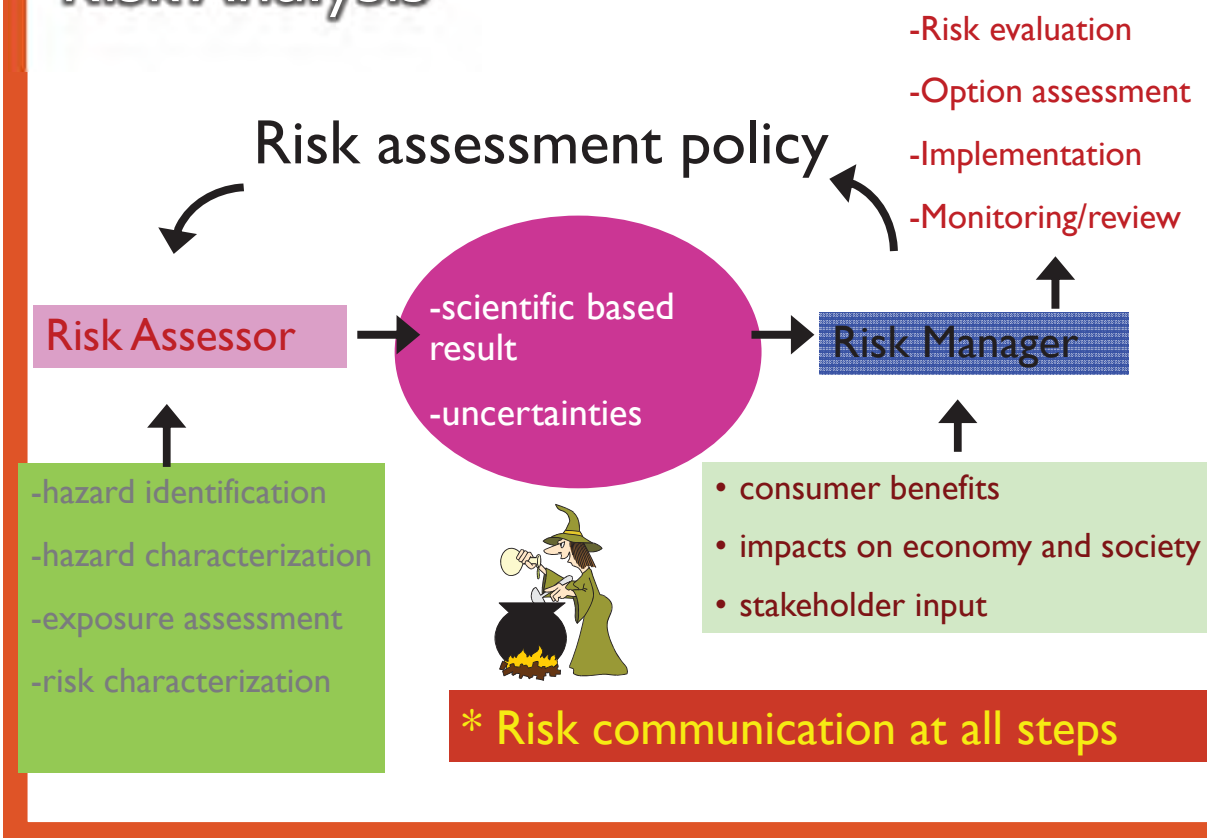
- Based on risk analysis, sound science (scientific advice), transparency and inclusiveness
- Developed by international consensus of members governments and involvement of stakeholders i.e. IGOs, NGOs and UN agencies
- Contributes to global harmonization of food standards

Type of Text	Availability
Code of Practice	49
Guidelines	70
MRLs	4
Standards	1
Miscellaneous	212
Total	336

Risk Analysis –the link



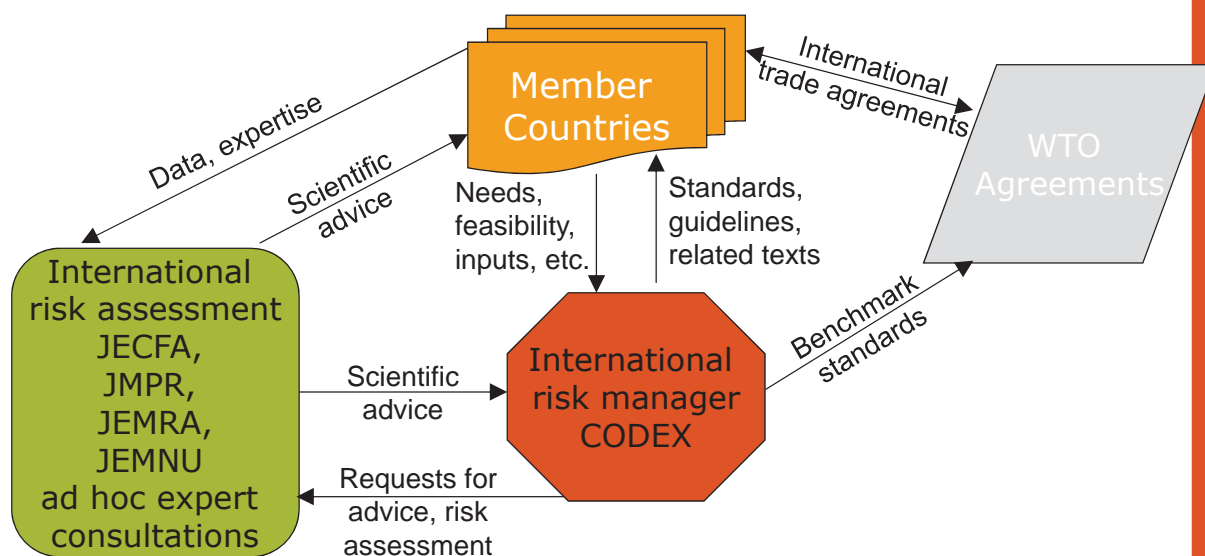
Risk Analysis



Risk Analysis Overview

- Risk analysis as elaborated by FAO/WHO is:
 - An internationally developed and accepted approach for enhancing food control systems
 - A systematic process that facilitates openness, transparency and inclusiveness
 - Facilitates harmonization of food safety approaches
 - Enables preparedness and rapid response

Addressing food safety and quality at global level



Scientific advice

International Risk Assessment

- **JECFA** (Joint FAO/WHO Expert Committee on Food Additives)
 - food additives, contaminants, residues of veterinary drugs in foods
- **JMPR** (Joint FAO/WHO Meeting on Pesticide Residues)
 - pesticide residues
- **JEMRA** (Joint FAO/WHO Expert Meeting on Microbiological Risk Assessment)
 - microbiological hazards
- **Ad hoc expert consultations and technical workshops**
 - biotechnology, probiotics, veterinary drug residues without ADIs/MRLs
- **JEMNU** (Joint FAO/WHO Meeting on Nutrition)

CAC in Geneva



CAC Session in Rome, July 2012



CAC Session in Rome, July 2012

Thailand's Experience in Codex

Thailand and Codex



Food Quality and Safety: Key Factors

- National Standard Development
- Standards implementation/enforcement
- Application of risk analysis principles
- Education and communication (governments, academia, industries, farmers, consumers)
- Active participation in Codex and other international meetings



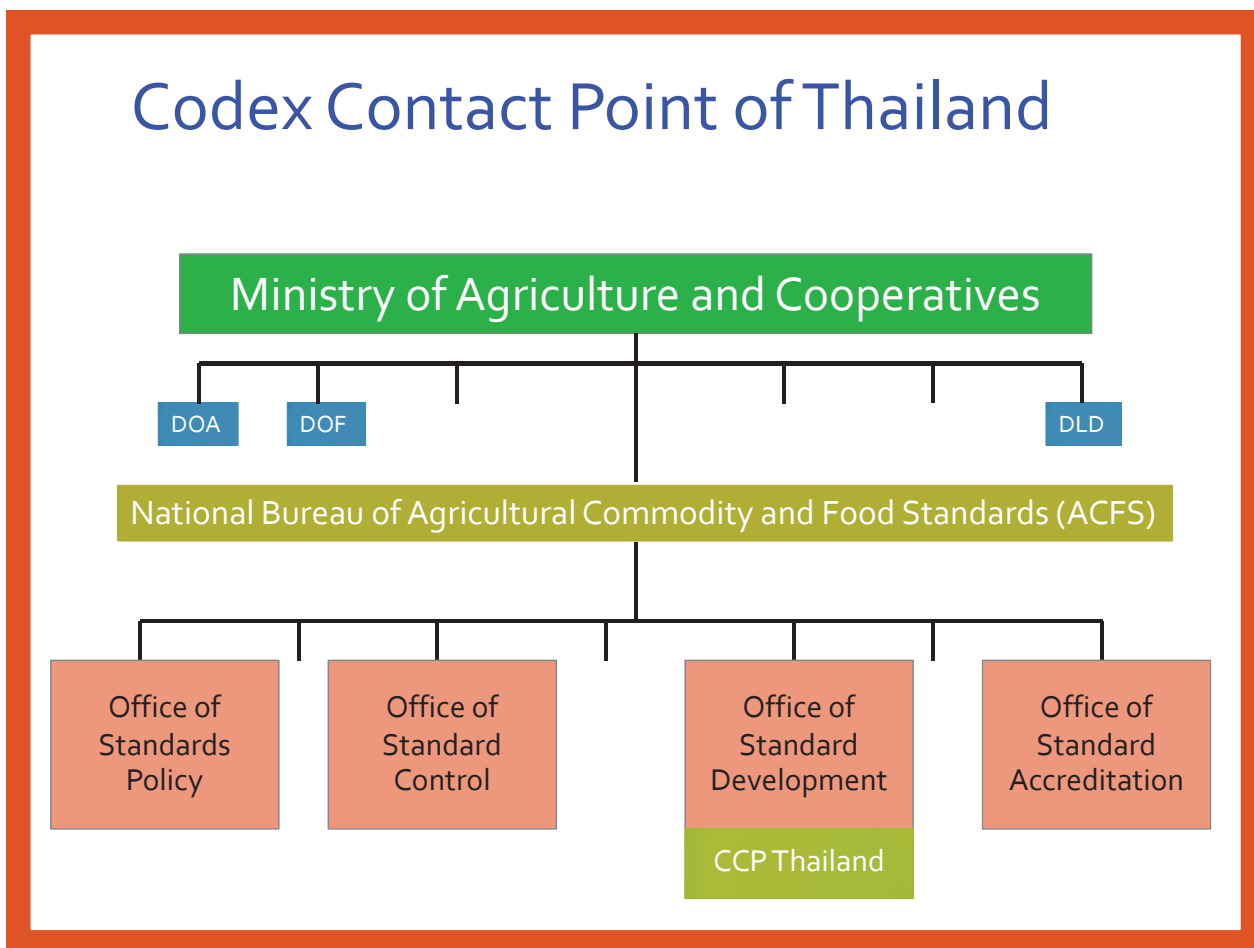
Thailand and Codex



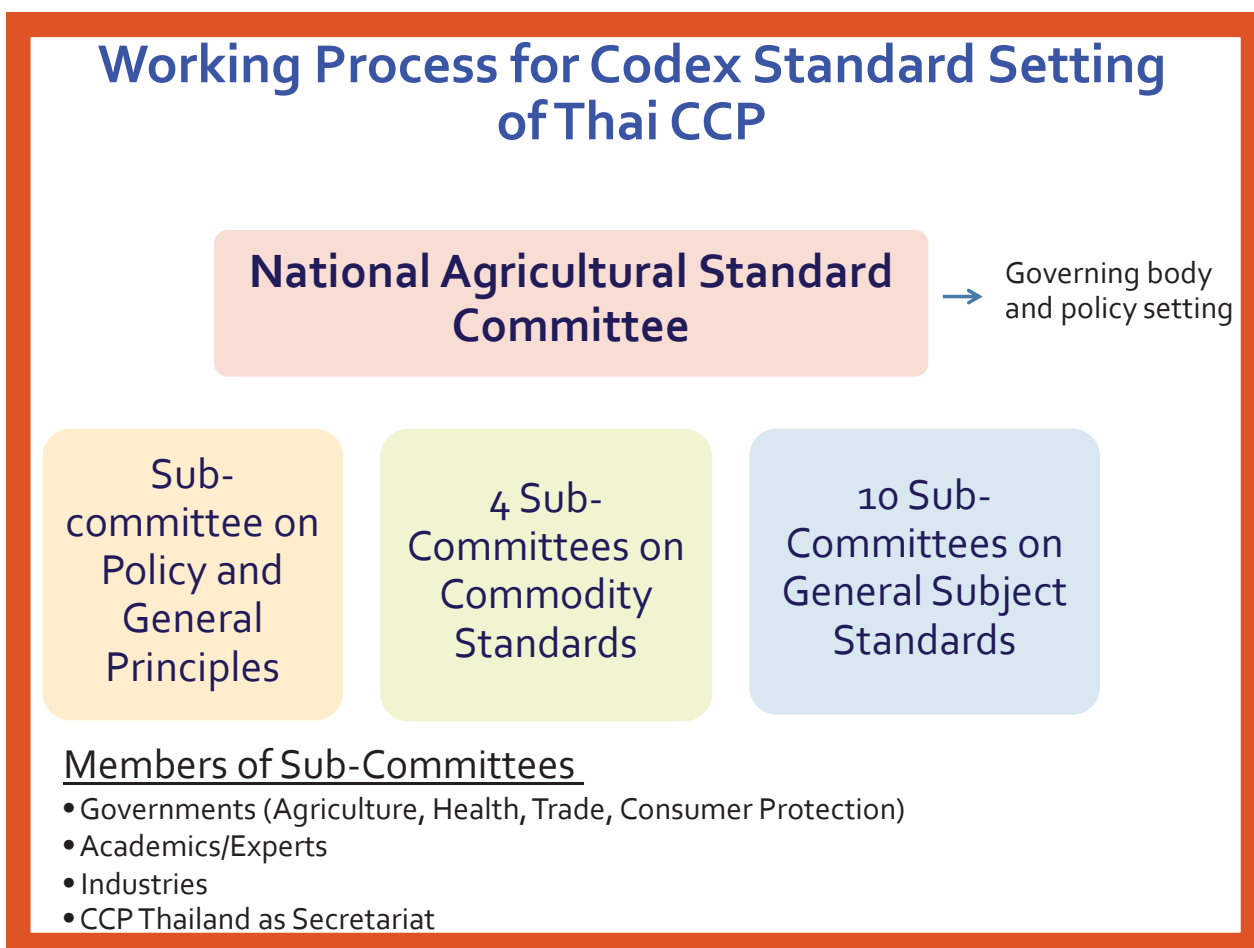
- Codex established since 1963
 - Last year is the Codex Golden Jubilee Year
- Thailand is one of 30 countries that became the member of Codex since the establishment in 1963
- Thailand Codex Contact Point also celebrated Codex Golden Jubilee in Thailand on 28 May 2013



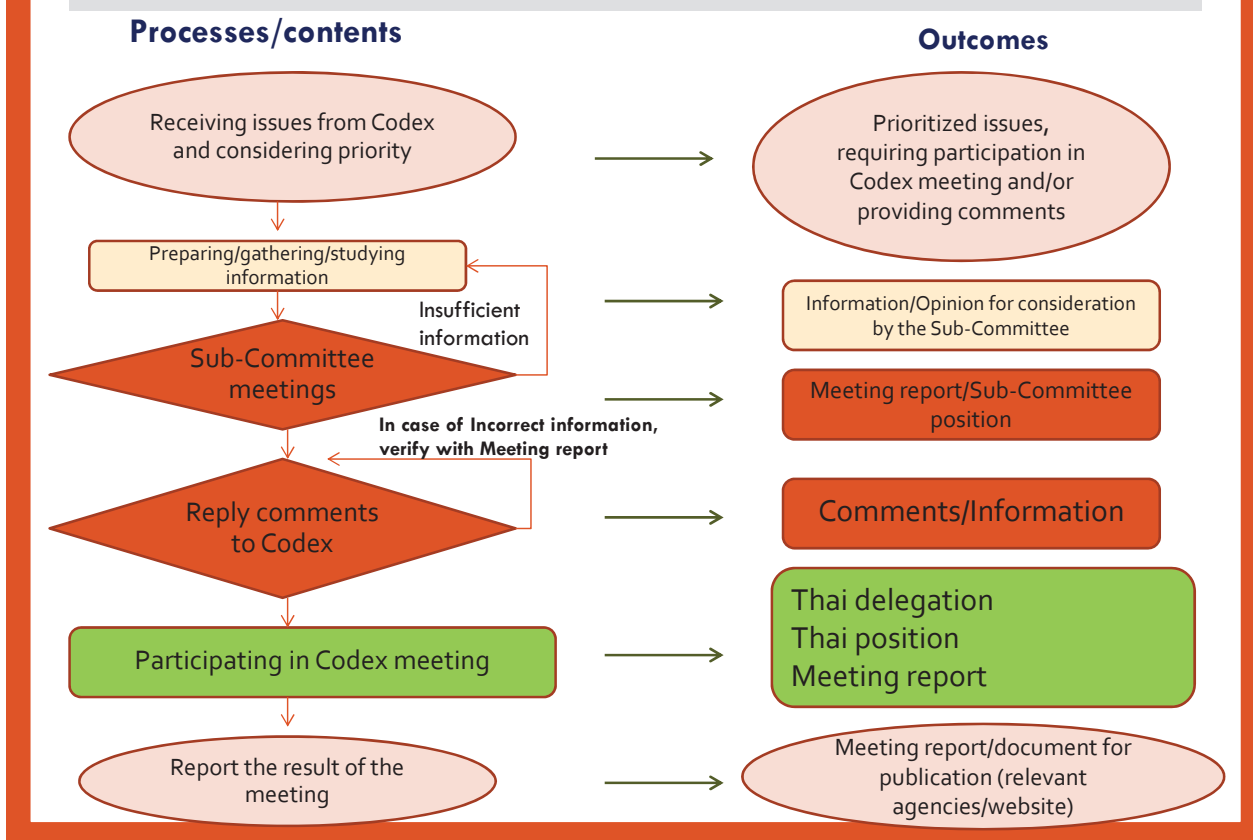
Codex Contact Point of Thailand



Working Process for Codex Standard Setting of Thai CCP



Thailand Working Process for Consideration of Codex Draft Standard



Participation in Codex Standard Setting

- Provide written comments
- Participate and providing comments in Commission/Committee/Task Force
- Participate in working group (physical/electronic)
- Prepare discussion paper for setting new standard proposed to Codex
- Host Committee/Task Force/ Physical working group meetings
- Adopt Codex standards as national standards



Draft Codex Standards initiated by Thailand

- Fresh Fruits and Vegetables
 - Standard for Rambutan
 - Standard for Durian (Draft)
- Processed Fruits and Vegetables
 - Standard for Pickled Fruits and Vegetables
 - Standard for Bamboo shoots
 - Asian Regional Standard for Chili sauce
- Fats and Oils
 - Analysis methods of fat in coconut milk
 - Amendment of Standard for Rice Bran Oil
- Fish and Fishery Products
 - Standard for Fish Sauce & Code of Practice for Fish Sauce
 - Nitrogen factor of tilapia in Standard for Quick Frozen Fish Sticks (Fish Fingers)
- Pesticide Residues
 - Study for the establishment of approximately 30 MRLs
 - Co-chair of the CCPR Working Group on Minor Uses and Specialty Crops



Thailand as a host country for Codex meetings

- 34th Codex Committee on Food Hygiene in 2001
- 28th CCNFSDU in 2006
- 20th CCFICS in 2013
- 7th, 11th, and 12th CCASIA in 1990, 1997, 1999
- Chaired the Ad hoc Codex Intergovernmental Task Force on the Processing and Handling of Quick Frozen Foods in 2008
- 18th CCFFV in 2014





Adoption of Codex Standards as National Standards

- **Thailand has adopted Codex Standards as national standards**
e.g.
 - Codex General Principles of Food Hygiene
 - Working Principles for Risk Analysis for Application in the Framework of the Codex Alimentarius
 - Principles for the Establishment and Application of Microbiological Criteria for Foods
 - Principles for the Risk Analysis of Foods Derived from Modern Biotechnology
 - Guideline for the Conduct of Food Safety Assessment of Foods Derived from Recombinant-DNA Plants



Adaptation of Codex Standards as National Standards

- **Thailand has adapted Codex Standards to national standards**
 - Guidelines for the Production, Processing, Labelling and Marketing of Organically Produced Foods
 - Principles for Traceability / Product Tracing as a Tool Within a Food Inspection and Certification System
 - Code of Practice for Fish and Fishery Products
 - Code of Hygienic Practice for Fresh Fruits and Vegetables



Summary

- Thailand was a member of Codex since the establishment in 1963
- Active participation in Codex working processes at global, regional and national is an exceptional learning experience
- Adoption and implementation of Codex standards have been beneficial to consumer protection and enhancement of domestic and international food trades

Let Join Codex working together



Thanks for your attention...with a rose from Rome

Regulatory Frameworks and Key Challenges of Food Safety in ASEAN Countries

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

**“Workshop and Roundtable Discussion on Food Safety and Standards”
Yangon, Myanmar, March 4-5, 2014**

Dedi Fardiaz

Yangon, Myanmar, March 4, 2014

1

ASEAN COMMUNITY 2015



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)

Dedi Fardiaz

Yangon, Myanmar, March 4, 2014

3

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 Food Inspectors and Laboratory Analysts.

4

ASEAN Common Principles for Food Control Systems

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 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 of their food inspectors and laboratory analysts as a high priority.

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.



Codex Commodity (Food) Standards Format

Name of the Standard
Scope
Description
Essential Composition and Quality Factor
Food Additives
Contaminant
Hygiene
Weights and Measures
Labelling
Methods of Analysis and Sampling

still in the process of harmonization using GSFA template



Why Food Category System?

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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Yangon, Myanmar, March 4, 2014

7

Why Food Category System?

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

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8

Food Category System (GSFA, 2005)

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

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9

General Standard for Food Additives

FAST GREEN FCF

INS: 143

Function: Colour

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

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9



ILSI
International Life Sciences Institute
Southeast Asia Region

Welcome to the ASEAN Food Safety Standards Database

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

Online Food Safety Standards Database generated by ILSI SEA Region:

- Consists of Codex GSFA and 10 ASEAN countries' standards;
- Facilitate systematic review and periodical updating by participating ASEAN countries; and
- Helpful tool to track harmonization status.

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11



ILSI
International Life Sciences Institute
Southeast Asia Region

Food Additive: Fast Green FCF

Food Cat. No.	Food Category	GSFA	B	C	I	L	M	M	P	S	T	V
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	100 mg/kg										
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	100 mg/kg										
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP										
03.0	Edible ices, including sherbet and sorbet	100 mg/kg										
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg										
04.1.2.5	Jams, jellies, marmelades	400 mg/kg										
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	300 mg/kg										
05.3	Chewing gum	300 mg/kg										12

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Additives *Optional, select one*

[-- ACIDITY REGULATOR --]

- Acetic acid, glacial
- Ammonium acetate
- Ammonium carbonate
- Ammonium dihydrogen phosphate
- Ammonium hydrogen carbonate
- Ammonium hydroxide
- Ammonium lactate
- Ascorbic acid, L-
- Calcium acetate
- Calcium carbonate
- Calcium dihydrogen diphosphate
- Calcium gluconate
- Calcium hydrogen phosphate
- Calcium hydroxide
- Calcium lactate
- Calcium malate, DL-
- Calcium oxide
- Calcium polyphosphate
- Carnauba wax
- Citric acid
- Diammonium hydrogen phosphate
- Dicalcium diphosphate
- Dipotassium dihydrogen phosphate
- Dipotassium tartrate
- Disodium dihydrogen phosphate

Food Categories *Optional, select one*

- 01.0.0.0 - DAIRY PRODUCTS AND ANALOGUES,
- 01.1.0.0 - Milk and dairy-based drinks
- 01.1.1.0 - MILK AND BUTTERMILK (PLAIN)
- 01.1.1.1 - Milk (plain) 01.1.1.2 - Buttermilk (plain)
- 01.1.2.0 - DAIRY-BASED DRINKS, FLAVOURED
- 01.2.0.0 - Fermented and renneted milk products
- 01.2.1.0 - FERMENTED MILKS (PLAIN)
- 01.2.1.1 - Fermented milks (plain), not heat-tre
- 01.2.1.2 - Fermented milks (plain), heat-treated
- 01.2.2.0 - RENNETED MILK (PLAIN)
- 01.3.0.0 - Condensed milk and analogues (plain)
- 01.3.1.0 - CONDENSED MILK (PLAIN)
- 01.3.2.0 - BEVERAGE WHITENERS
- 01.4.0.0 - Cream (plain) and the like
- 01.4.1.0 - PASTEURIZED CREAM (PLAIN)
- 01.4.2.0 - STERILIZED AND UHT CREAMS,

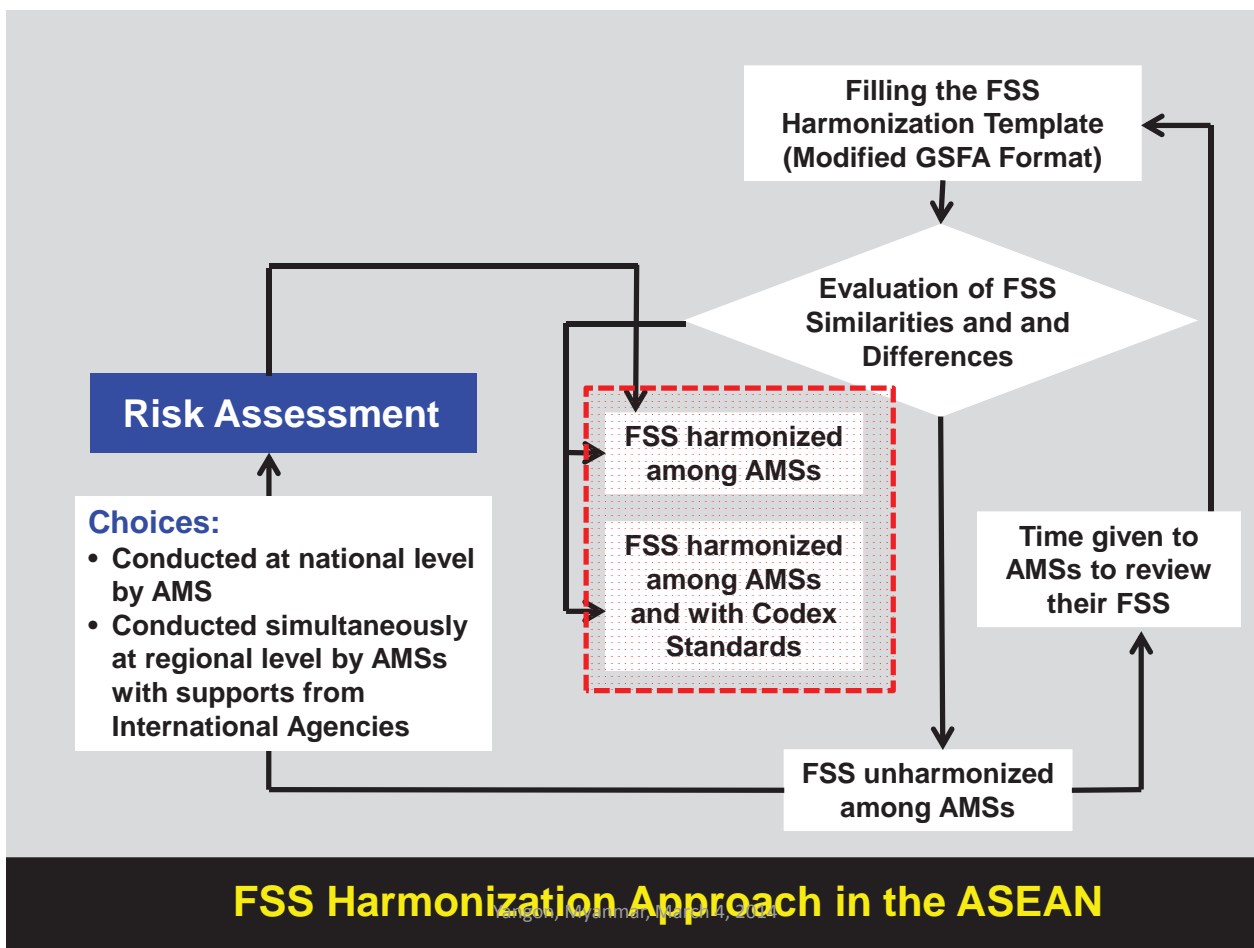
Countries *Optional, select one*

- Brunei
- Cambodia
- Indonesia
- Lao PDR
- Malaysia
- Myanmar
- Philippines
- Singapore
- Thailand
- Vietnam

Status of Harmonization?

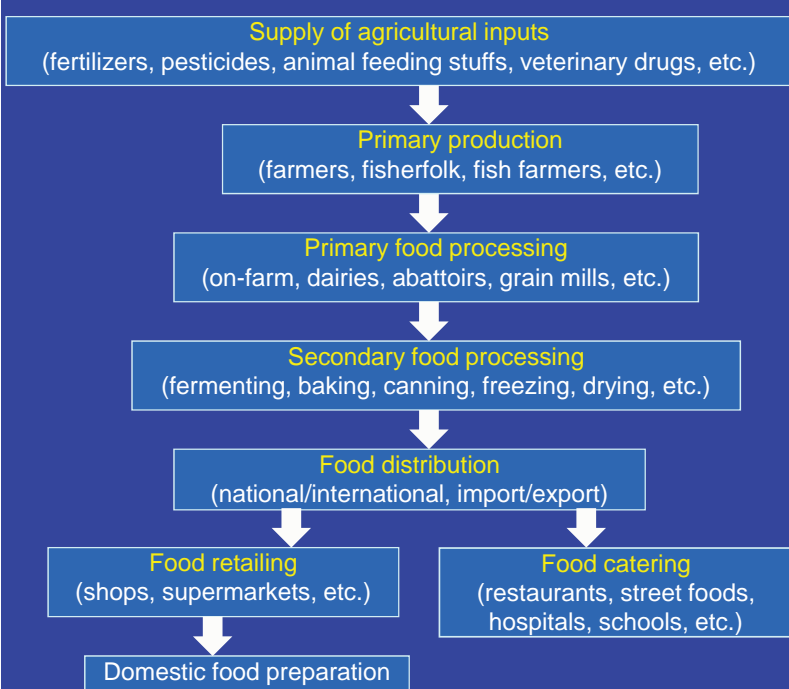
Dedi Fardiaz Yangon, Myanmar, March 4, 2014 Search 13





Key Challenges of Food Safety in ASEAN Countries

Principal stages of the food supply chain (FAO, 2006)



How to improve hygienic practices in the whole food supply chain?

How to eliminate the misused of prohibited chemicals in food?

How to raise food safety awareness of food producers and consumers?



Guidelines for risk categorization of food and food establishments applicable to ASEAN countries

2011, FAO ROAP, Bangkok, Thailand
www.FAO.org/docrep/015/i2448e/2448e00.htm

Fish contaminated by Fish-borne Zoonotic Trematodes (**FZTs**) such as *Clonorchis* and *Ophisthorchis* (liver flukes) cause liver infections. The contaminated fish will pose a health risk to people that commonly consume **raw**, **inadequately cooked**, or **pickled** fish.

Listed food safety concerns in ASEAN countries (FAO/WHO regional workshop, Bali, Indonesia, 18-20 November 2010)

- *Salmonella*, *E coli* in raw vegetables and meat products.
- Non-permitted color in street-foods, and sudan red in chilli sauce.
- Borax in meat and meat products including fish.
- Formalin in tofu and wet noodles.
- Aflatoxins in nutmeg and peanuts.
- Pesticide residues in vegetables and fruits.
- Veterinary drug residues in prawn and other fishery products.



Photos taken from www.flickr.com



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Common Risk Factors

- cross contamination
- food from unsafe sources
- inadequate cooking
- improper holding temperatures
- contaminated equipment
- poor personal hygiene
- food handlers' health status
- water quality
- presence of pests

Should we give special attention to food-supply-chain commonly practiced in ASEAN countries?

Examples:

- Small farmers
- Small fishermen
- SMEs (processors)
- Household food industries
- Traditional markets
- Streetfood vendors
- SMEs (Caterers, restaurants, etc)

Summary

- Facing an ASEAN Economic Community in 2015, various efforts have been made nationally by AMSs and regionally through ASEAN cooperation. Among others is the development of *ACFCR (ASEAN Common Food Control Requirements)*, a guideline 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.
- **Key challenges in improving food safety in ASEAN:** (a) How to improve hygienic practices in the whole food supply chain?; (b) How to eliminate the misused of prohibited chemicals in food?; and (c) How to raise food safety awareness of food producers and consumers?

Dedi Fardiaz

Yangon, Myanmar, March 4, 2014

19

Thank You Very Much



Dedi Fardiaz

20



Risk Assessment of Food Additives

Songsak Srianujata, Ph.D.
Senior Advisor
Institute of Nutrition, Mahidol University

04/03/2014

Workshop, Food Safety and Standards, Yangon, Myanmar

1



Risk Analysis Framework



04/03/2014

Workshop, Food Safety and Standards, Yangon, Myanmar

2



RISK ANALYSIS PRINCIPLES APPLIED BY THE CODEX COMMITTEE ON FOOD ADDITIVES (From procedural manual of Codex)

The application of risk analysis principles by the Codex Committee on Food Additives (CCFA) and the Joint FAO/WHO Expert Committee on Food Additives (JECFA).



Some principles:

- CCFA shall endorse maximum use levels only for those additives for which
 - (i) JECFA has established specifications of identity and purity; and
 - (ii) *JECFA has completed a risk assessment and established a health-based guidance value.*



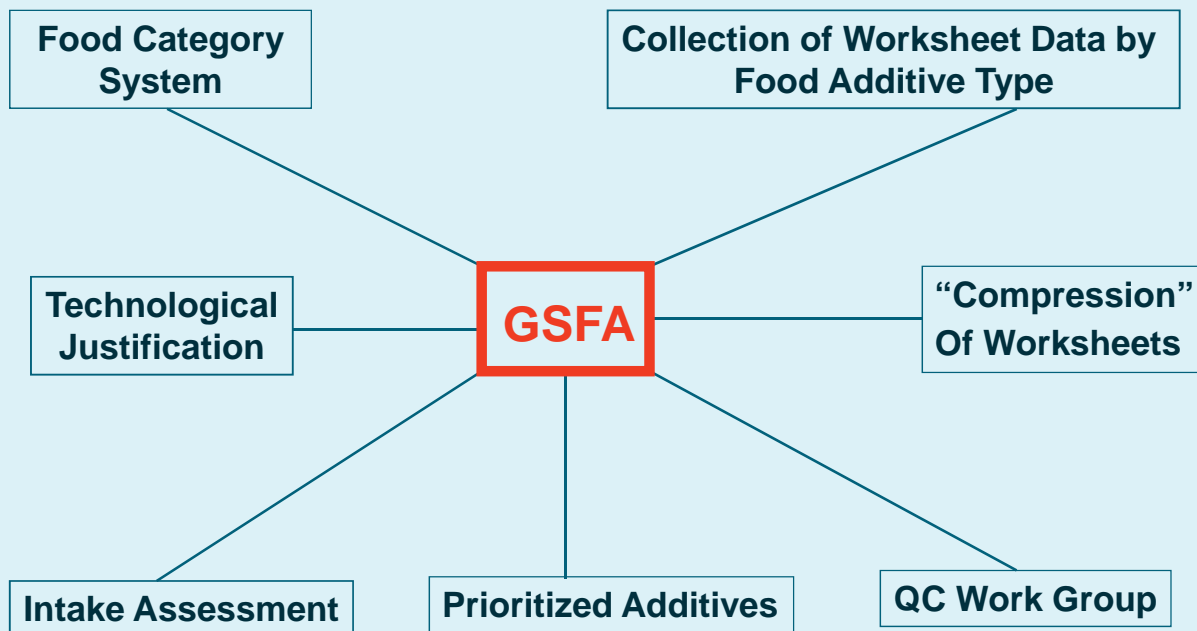
- JECFA is primarily responsible for performing the risk assessments upon which CCFA and ultimately the CAC base their risk management decisions.
- JECFA should strive to provide CCFA with science-based risk assessments that include the four components of risk assessment as defined by CAC and safety assessments that can serve as the basis for CCFA's risk management discussions.



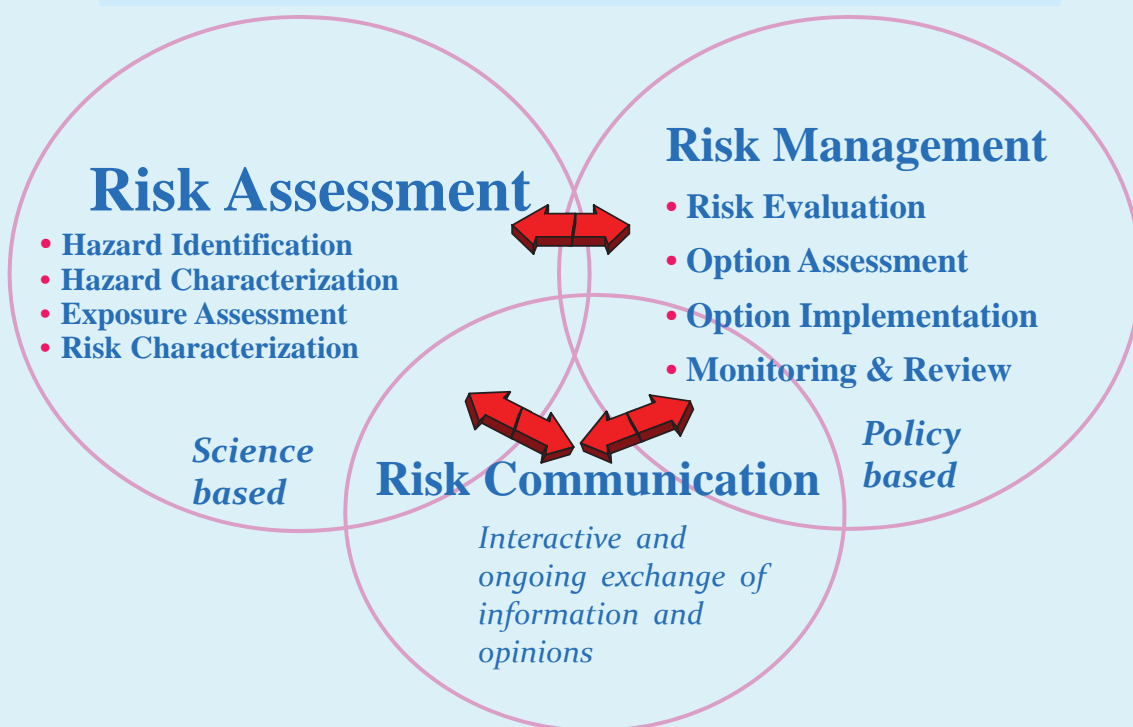
- JECFA should strive to base its risk assessments on global data, including data from developing countries. These data should include epidemiological surveillance data and exposure studies.
- JECFA is responsible for evaluating exposure to additives.
- When evaluating intake of additives during its risk assessment, JECFA should take into account regional differences in food consumption patterns.



“Tools” for Developing the GSFA Tables



Components of Risk Analysis





Codex Alimentarius Commission CODEX PROCESS

Relationship of RA and RM



Risk Analysis Process

- ❖ **Risk Assessment**
 - ❖ *Hazard Identification*
 - ❖ Toxicity study - Acute (LD50)
 - Long term (NOEL)
 - ❖ *Hazard Characterization*
 - Quantitative toxicity
 - NOEL
 - ADI
 - PTWI
 - ❖ *Exposure Assessment*
 - Total intake, Total uptake



Risk Analysis Process

❖ *Risk Characterization*

$$\text{Risk} = \frac{\text{Intake}}{\text{ADI}}$$

❖ Risk Management

❖ Risk Communication



Risk Assessment

- Hazard Identification
- Hazard Characterization
- Exposure Assessment
- Risk Characterization

*Science
based*



1. Hazard Identification

Is there any hazard?

What is (are) the hazard?

In what situation?



Basic Toxicology in Food Safety

Toxicity : Inherent property of agent can cause adverse effect

Hazard : Inherent property of an agent or situation having the potential to cause adverse effects when an organism, system or (sub)population is exposed to that agent.

Risk : The probability of an adverse effect in an organism, system or (sub)population caused under specified circumstances by exposure to an agent.



Animal studies

- ◆ **Animal study information can be two areas**
 - ◆ **Biochemical study and**
 - ◆ **Toxicological study**
- (Global information, can be done in any internationally certified laboratory)



Toxicological studies

- * **Acute toxicity**
- * **Short-term toxicity**
- * **Long-term toxicity**
- * **Carinogenicity toxicity**
- * **Reproductive & Developmental toxicity**
- * **Genotoxicity**
- * **Others: neurotoxicity, Eye and skin irritation, skin allergic reactions**



2. Hazard characterization

threshold approach:

Determine the level of hazard that is acceptable as;

- ◆ **Acceptable daily Intake (ADI or RfD) for safety in long term intake or exposure**
สำหรับ (long-term study)
- ◆ **Acute reference dose (Acute RfD) For safety in short term intake or exposure (acute)**



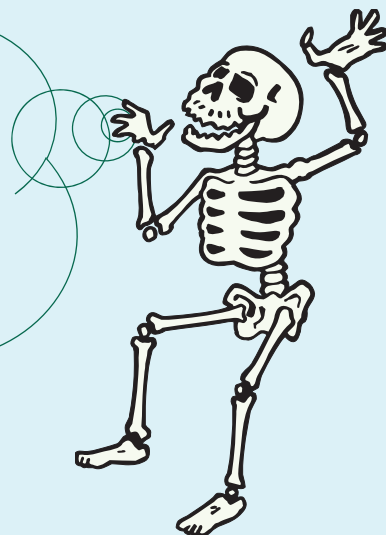
$$\text{ADI หรือ RfD} = \frac{\text{NOAEL}}{\text{Safety factor (Uncertainty Factors)}}$$

โดย **NOAEL = No Observed Adverse Effect Level from toxicity testing in animal or in human**



NOAEL = No Observed Adverse Effect Level

*Highest level
that produces
no adverse
effect*



Safety Factor (Uncertainty Factor)

In general = 100

**10 = difference among species
(animal and human)**

10 = individual variation

May be more or less than 100

- **Depend on quality and quantity of data**



No threshold level

- Carcinogen
- Genotoxic

Use ALARA

(As Low As Reasonably Achievable)



3. EXPOSURE ASSESSMENT

In general condition, exposure may be by

1. Inhalation through respiratory system
2. Ingestion through gastrointestinal tract
3. Penetration through skin

Exposure INTAKE



Oral exposure (Dietary exposure, Daily dietary intake)

Hazardous substances

Food contaminants
Food additives
Pesticide residues
Veterinary drug residues

Vehicles

Foods
Drinks
Water
Soil or dirt



Methods for collecting food consumption data

Assessment	Method
Individual	Food diary, weighed intake Duplicate portion studies Dietary recall Food frequency
Population	Food disappearance method - household - national



SELECTION OF METHODS FOR FOOD CONSUMPTION DATA

- Factor** -
- age
 - educational level
 - motivation of the target population
 - costs and resources available



DIETARY RECALL

- Recollect the types and amounts of food consumed
- Usually in the past 24 hours
- Need a trained interviewer
- May be by telephone
- Parents or caretakers response for children < 5 yrs.
- Problems with diets that are more varied
- Best for large scale studies



FOOD FREQUENCY

- Usually pattern of consumption for individual types of food
- List of commonly consumed foods
- Indicating number of times per day, week, month
- Not require a high education of respondent
- Useful for retrospective data in epidemiological studies
- Information of specific food types



NATION FOOD DISAPPEARANCE METHOD

Insufficient resources for food consumption survey

Estimated from food balance sheets

National food balance

$$\begin{aligned}
 = & \text{ food production} + \text{food imported} \\
 & + \text{food taken from stocks} \\
 & - \text{ food added to stocks} \\
 & - \text{ food exported} \\
 & - \text{ food used for seed} \\
 & - \text{ food used for non-edible purpose} \\
 & - \text{ food loss from harvest to kitchen} \\
 & - \text{ animal feed}
 \end{aligned}$$

Divided by the number of people in the country



4. Risk Characterization

Intake or exposure

= (concentration of additive used) X (food Intake)

Comparison between exposure and reference dose (ADI, RfD)

$$\text{Risk} = \frac{\text{Exposure (Intake)}}{\text{ADI or RfD}}$$

Safe = High Risk when Risk ≥ 1
Low Risk when Risk < 1

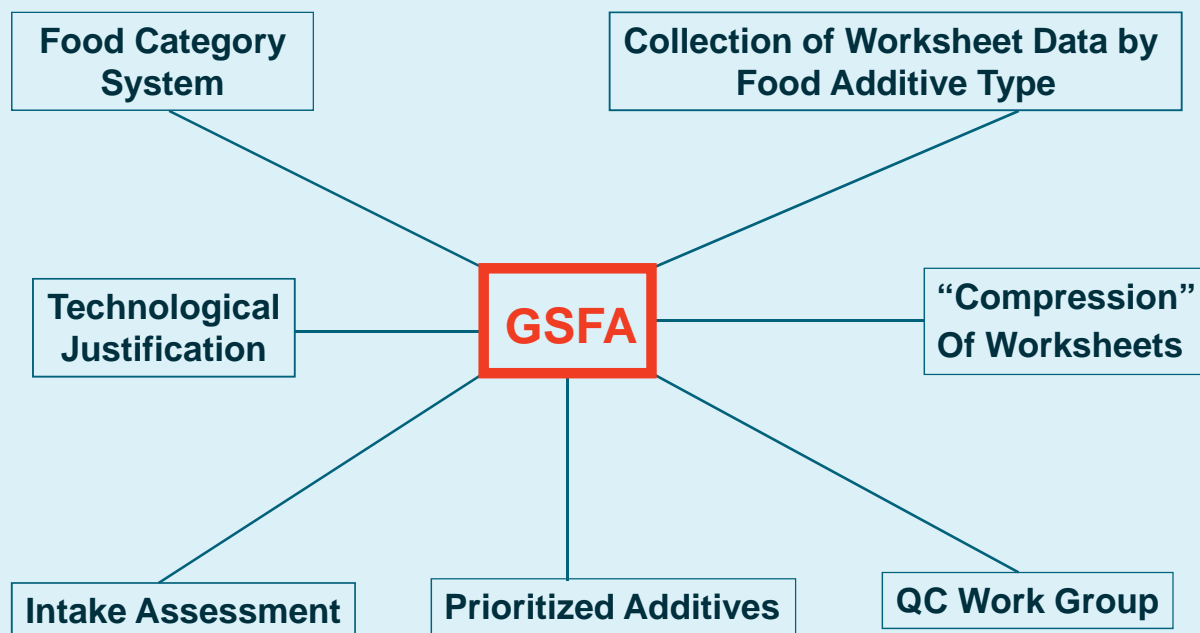


Decision on the ADI Assignment

1. Threshold level is available
an “ADI” is assigned
2. Low level of risk or no health concern
“ADI not specified” is assigned
3. No threshold is available
recommend the additive should not be used



“Tools” for Developing the GSFA Tables



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31



Example of result of risk assessment of Food Additives

1. With “ADI not specified”
2. With assigned “ADI” Thailand assessment

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32



JECFA and Glutamate

- Evaluation begun in 1969
- Specification and ADI established in 1970
- Further review in 1973 and 1987
- Toxicological and specifications monographs published in periodic JECFA publications updates
- ADI applies to added glutamates, since many foods naturally contain glutamate



JECFA Glutamate Recommendations

Safety- “ADI not specified”, meaning use at good manufacturing practice levels in various foods

as with all additives, ADI applies to all foods except foods for infants of under 12 weeks of age

Specification and Methods of Analysis



JECFA Toxicological Monograph

- Sets ADI- Not specified
- ADI a group ADI for L-glutamic acid and its ammonium, calcium, monosodium and potassium salts
- Monograph discussion includes information on and finds scientifically unfounded putative glutamate risks of possible neurotoxicity and idiosyncratic intolerance



US FDA and EC and glutamate

- US FDA- glutamates accepted at GMP level and classified as Generally Recognized as Safe (**GRAS**)
- EC/EU- Scientific Committee for Food And EC rules classify glutamates as “**ADI Not Specified**”



ADI and Specification of food additives-sweetener

ADI of sweeteners

Sweeteners	ADI (mg/ kg bw/day)
Food sweeteners not included in notification No. 281	
1. Aspartame	0 – 40
2. Acesulfame K	0 – 15
3. Sucralose	0 – 15
4. Saccharin	0 – 5

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37



Provisions of food color and sweeter uses

Examples

Food Cat. No.	Food category Codex* (FFQ**)	Maximum Use Level (ML) of Allura red (mg/kg)											Comm ent from expert
		Codex		TML	Thai FDA	EU	ANZ	ASEAN					
		ML	Note					INA	MAS	PHI	SIN	VIE	
01.6.4.2	Ed cheese	200 step 6		1067		100	290	GM P	NP*	NP*	GMP	NP*	GMP
09.3.3	Fish egg Semipro cessed	500 step 6		1067	1000	300	290	GM P	NP*	500	NP*	NP*	GMP
14.1.4.1	Carbon ated drinks	100 step 6		125	30	50	290	GM P	GMP	NP*	GMP	NP*	100

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38



Exposure assessment of sweeteners

Example: sweeteners

Additive type	ML (mg/kg)	% of ADI				
		3-5.9 yr	6-18.9 yr	19-64.9 yr	>65 yr	>3 yr
Acesulfame K ADI=0-15 mg/kg bw/day	Codex (adopt)	0	0	0	0	0
	Codex(all steps)	102	57	23	13	44
	First Consideration	102	57	23	13	44
Aspartame ADI=0-40 mg/kg bw/day	Codex (adopt)	1	1	0	0	0
	Codex(all steps)	94	53	28	14	43
	First Consideration	94	53	28	14	43

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39



Additive type	ML (mg/kg)	% of ADI				
		3-5.9 yr	6-18.9 yr	19-64.9 yr	>65 yr	>3 yr
Saccharin ADI=0-5 mg/kg bw/day	Codex (adopt)	0	0	0	0	0
	Codex(all steps)	229	139	63	36	101
	First Consideration	227	137	61	36	99
Sucralose ADI=0-15 mg/kg bw/day	Codex (adopt)	1	1	0	0	1
	Codex(all steps)	80	47	19	12	36
	First Consideration	80	47	19	12	36

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40

Calculation of Maximum Use level (Final consideration)

MLs of food sweeteners were modified as final consideration of those that were **above ADI** (> 100% of ADI). The MLs of sweeteners in those food that consumed high as the result it has high % contribution of intake compared to ADI. The % contribution should be less than 70% of ADI.



Thank You for your attention
ขอบคุณครับ

Food Safety Administration in Japan **~Import & Export Control for Food Safety~**

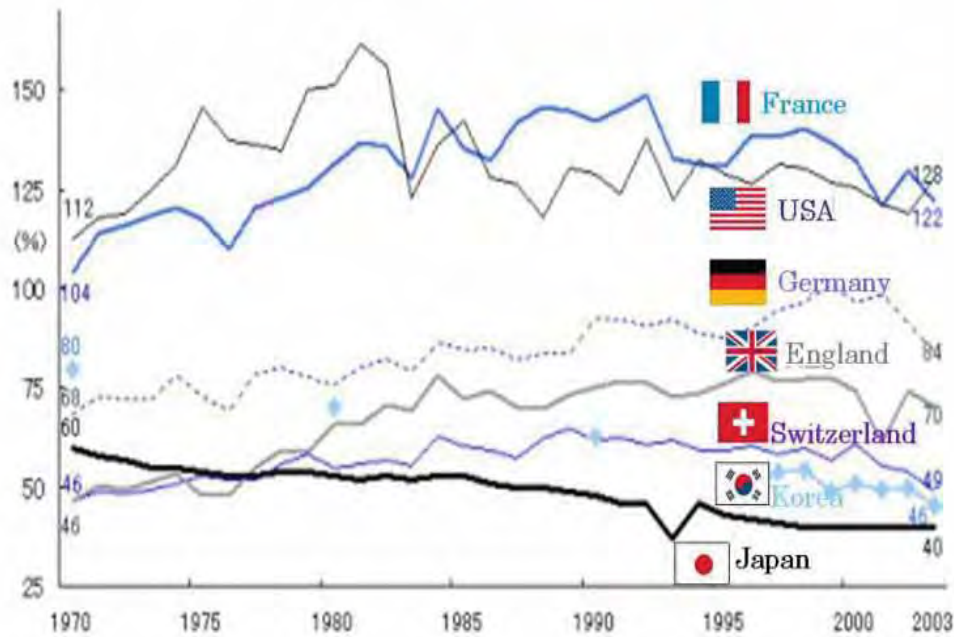


Keiko Yamamoto, M.D., MPH
Deputy Director
Planning and Information Division, Department of Food
Safety, Pharmaceutical and Food Safety Bureau,
Ministry of Health, Labour and Welfare

Today's Topics

- **Organization Structure**
- **Related Laws**
- **National and Local Governments**
- **Setting of Standards**
- **Import Check**
- **Export from Japan**
- **Audit**

food self-sufficiency rate



3

Recent developments in Japan's food safety administration

<Administrative response>

<Main events, etc.>

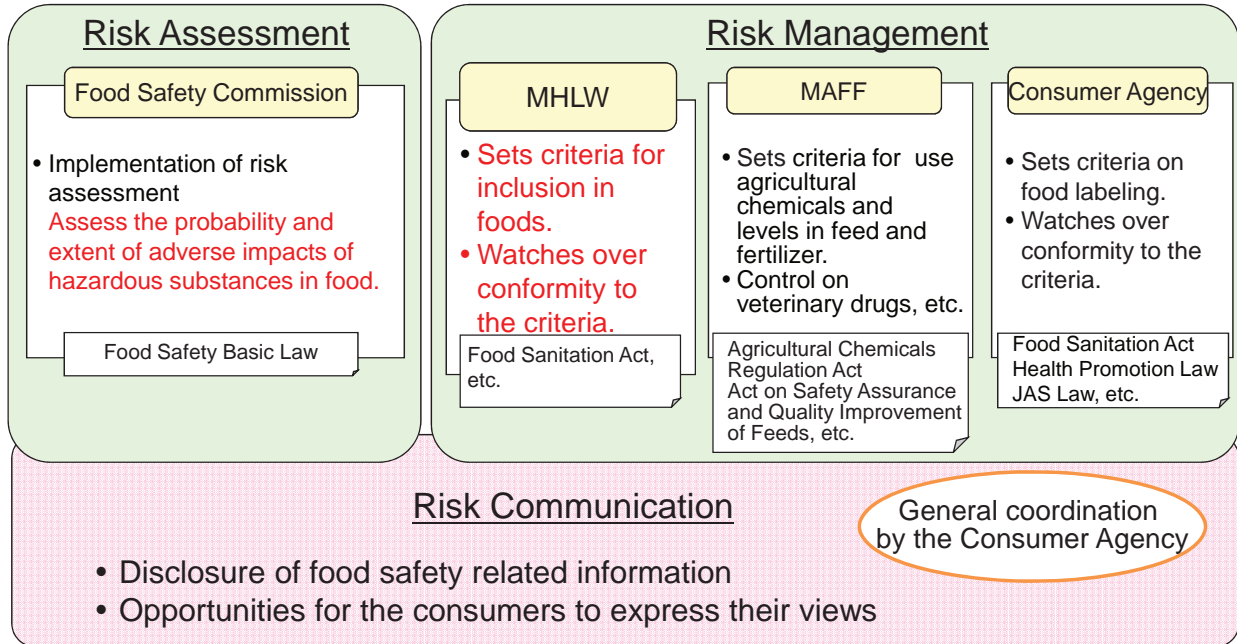
March 1996	Following outbreak of BSE in the UK, imports of British beef and processed beef foods were prohibited.	May 1996	Partial revision of the Food Sanitation Act (introduction of HACCP, etc.) ^b
May 1996	Major outbreak of food poisoning caused by O-157.	October 2001	• Total ban on bone-and-meat feed (MAFF)
June 2000	Snow Brand Milk Products Co. food poisoning case	June 2002	• Start of 100% inspection of beef cattle
June 2001	Confirmation of the first BSE infected cow in Japan	August 2002	• Enactment of the BSE Special Countermeasures Law
February 2002	Detection of residual agricultural chemicals exceeding standard in Chinese frozen spinach	May 2003	Partial revision of the Food Sanitation Act (creation of system for blanket prohibition of imports and sales)
December 2003	Confirmation of first BSE infected cow in the US, and prohibition of US imports	May 2003	Enactment of the Food Safety Basic Law
June 2007	The Meat Hope Co. false labeling incident	May 2003	Partial revision of the Food Sanitation Act (introduction of positive list for residual farm chemicals, etc., introduction of system for renewing general sanitation management process approval facilities, implementation of monitoring and guidance plans, etc.)
December 2007	Food poisoning caused by Chinese frozen gyoza	July 2003	Launch of the Food Safety Commission
September 2008	Tainted rice distribution incident	September 2009	Launch of the Consumer Agency
March 2011	TEPCO Fukushima Daiichi Nuclear Power Station accident	March 2011	Response to radioactive material in food
April 2011	Food poisoning from raw meat	October 2011	Standards set for meat for raw consumption

1

Role sharing of Food Safety (Risk Analysis)

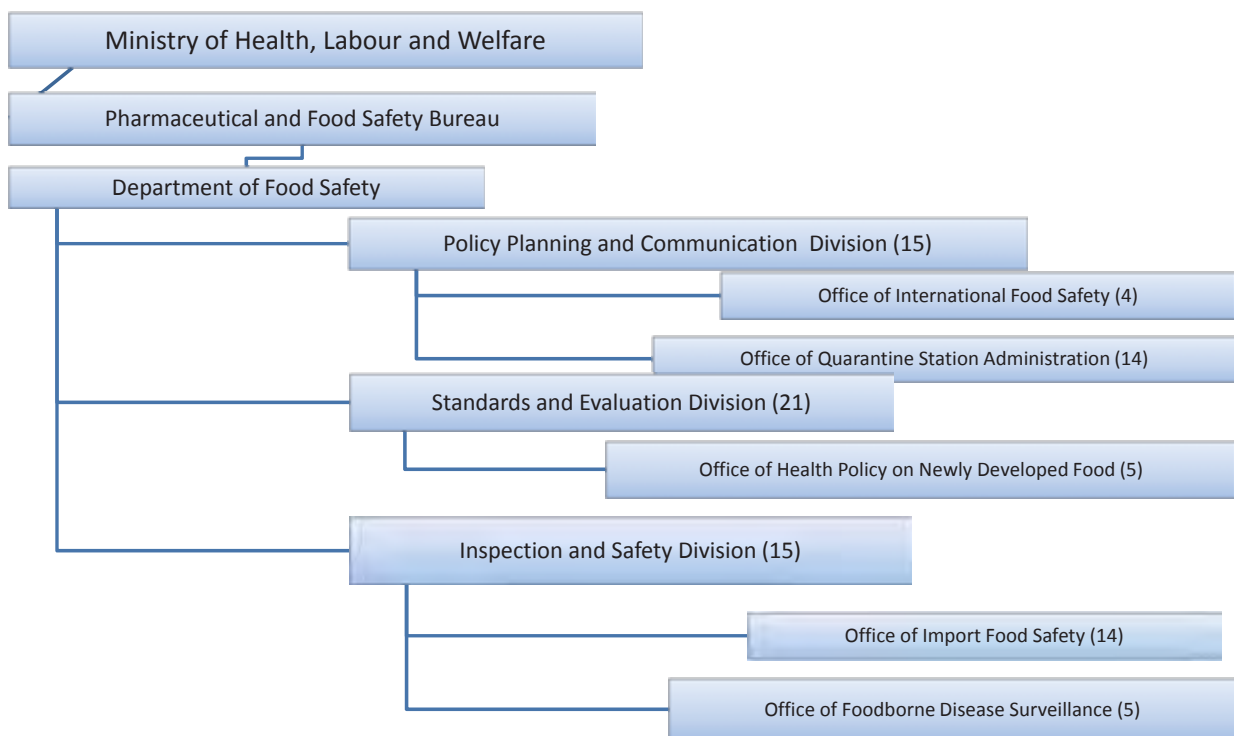
Risk Analysis

- Risk analysis is the process of preventing accidents and minimizing risk as much as possible, for protecting the health of the people, when there may be exposure to certain hazards, and not for clearing up the aftermath.



3

Organization Structure of Department of Food Safety



(Number of the officials) As of Nov. 2013

Relevant Laws on Food Hygiene

- ◆ Food Safety Basic Act
- ◆ Food Sanitation Act
- ◆ Ministerial Ordinance on Milk and Milk products Concerning Compositional Standards, etc.
- ◆ Abattoir Law
- ◆ Poultry Slaughtering Business Control and Poultry Inspection Law
- ◆ Law on special Measures Against Bovine Spongiform Encephalopathy

Food Sanitation Act (measures)

■Standards■

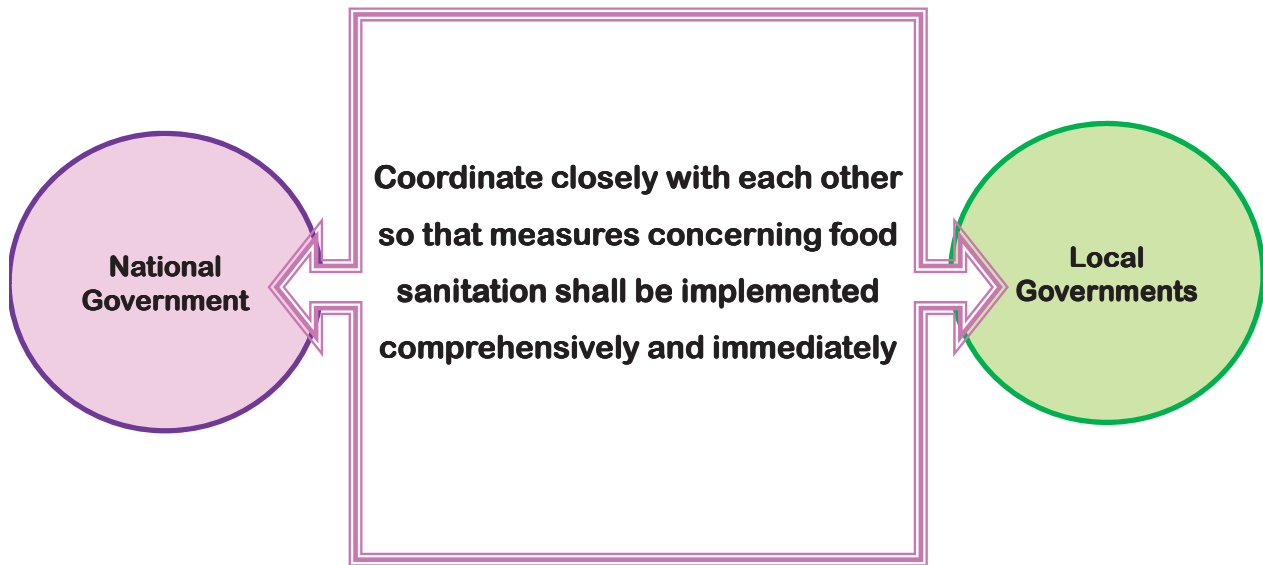
Criteria and Standards of food, food additive, apparatus, container and packaging (Article 11, 18)



■Monitoring and guidance■

- ◆ Guideline of monitoring and guidance and plan of those(Article 22, 23, 24)
- ◆ Inspection order (Article 26)
- ◆ removal for testing (Article28)

Responsibility of National and Local Governments



Responsibility of National Government

(Article 2) ※

- ◆ Disseminate the correct knowledge
- ◆ Collection, compilation, analysis and provision of information
- ◆ Promote research
- ◆ Enhance inspection capabilities
- ◆ Foster the human resources and enhance their capabilities
- ◆ Develop a system for conducting collection of information, carrying out research, and making inspections on imported foods, etc.
- ◆ Ensure international coalition
- ◆ Technical assistance for local governments

※Food Sanitation Act

Responsibility of Local Governments

(Article 2) ※

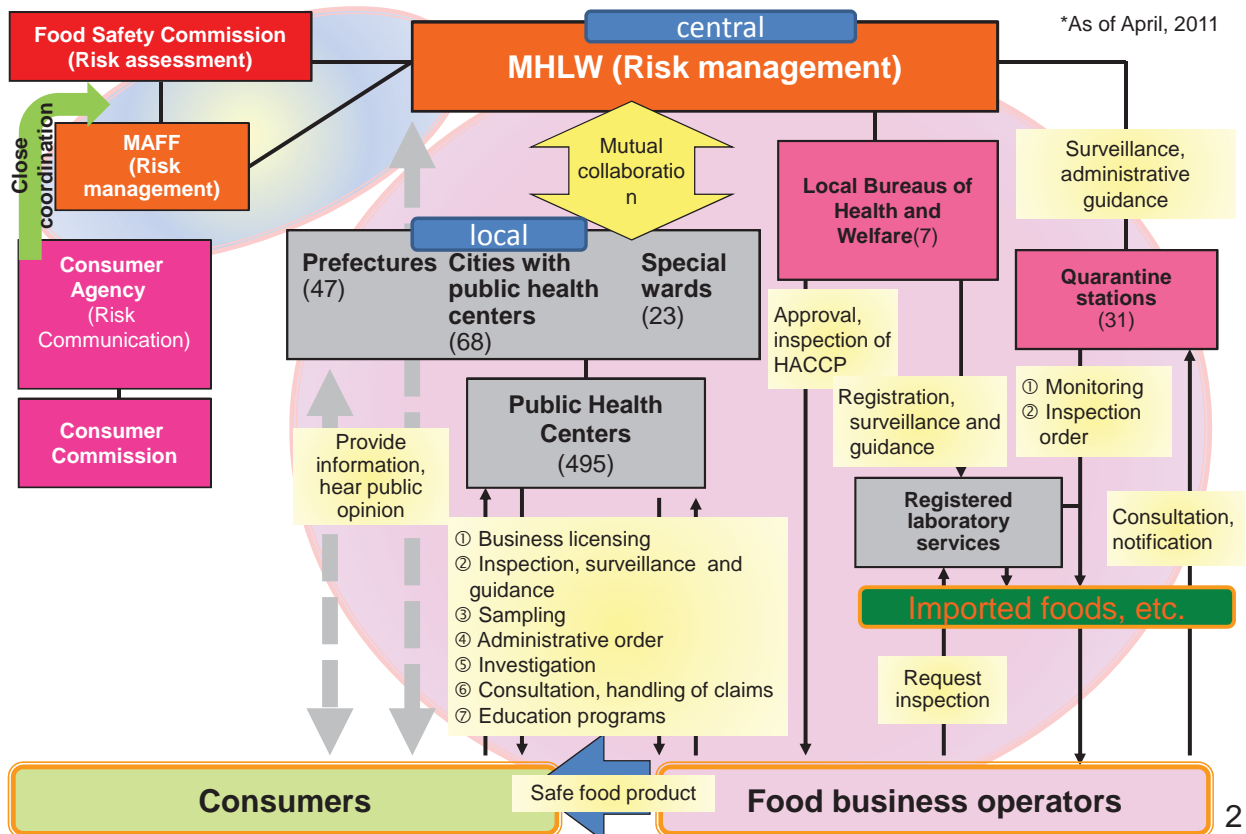
- ◆ Disseminate the correct knowledge
- ◆ Collection, compilation, analysis and provision of information
- ◆ Promote research
- ◆ Enhance inspection capabilities
- ◆ Foster the human resources and enhance their capabilities



- ◆ Approval of the business(Article 52) ※
- ◆ Slaughter inspection 【based on other laws】
(cattle, horses, swine, sheep, goats and poultry)

※Food Sanitation Act

Administrative Structure for Food Safety



**Overall picture of regulations and control
under the Food Sanitation Act**

- **Setting restrictions and standards for food/additives, apparatus, containers and packaging, etc.**
- **Monitoring and guidance**
- **Administrative penalties on violations**

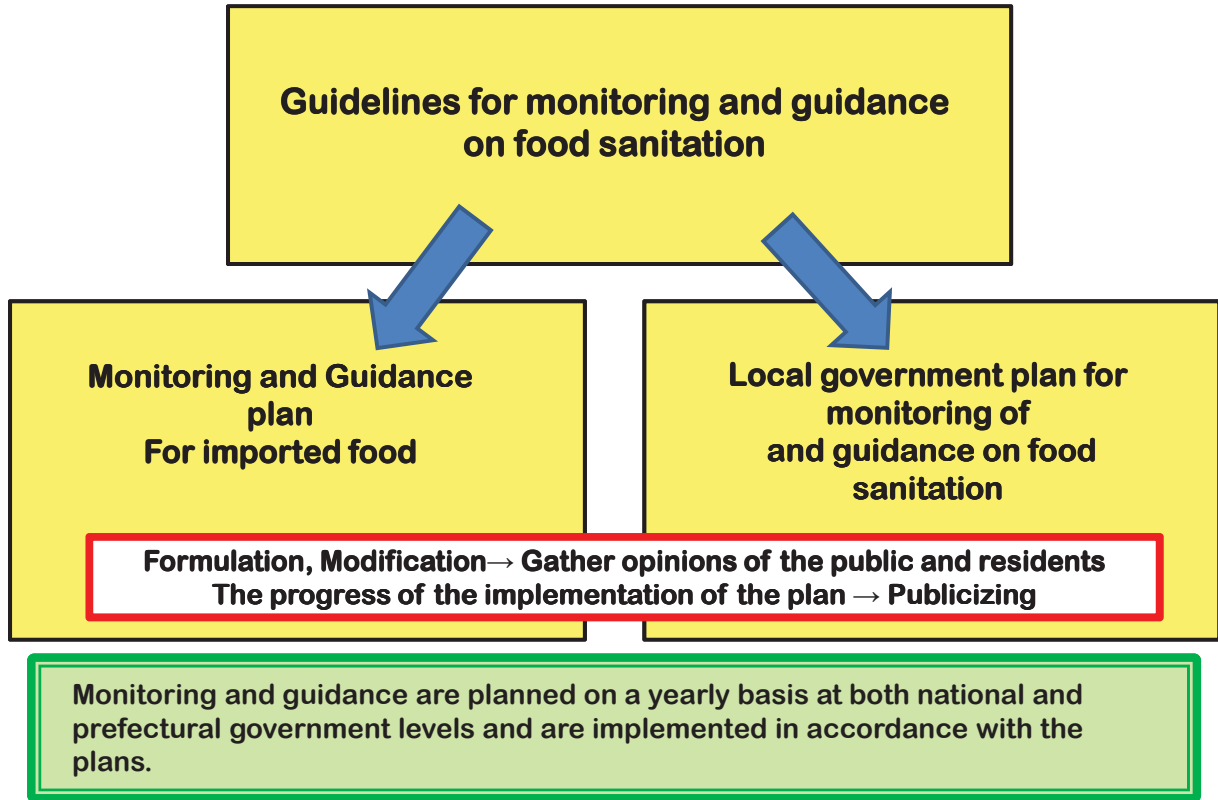
Administrative penalties on violations

An administrative penalty will be imposed on a violation of a law

- **disposal order**
- **cancellation of the business license and prohibition/suspension of business, etc.**
- **fine**

Guidelines and plans for monitoring and guidance

(in the context of Articles 22 to 24)

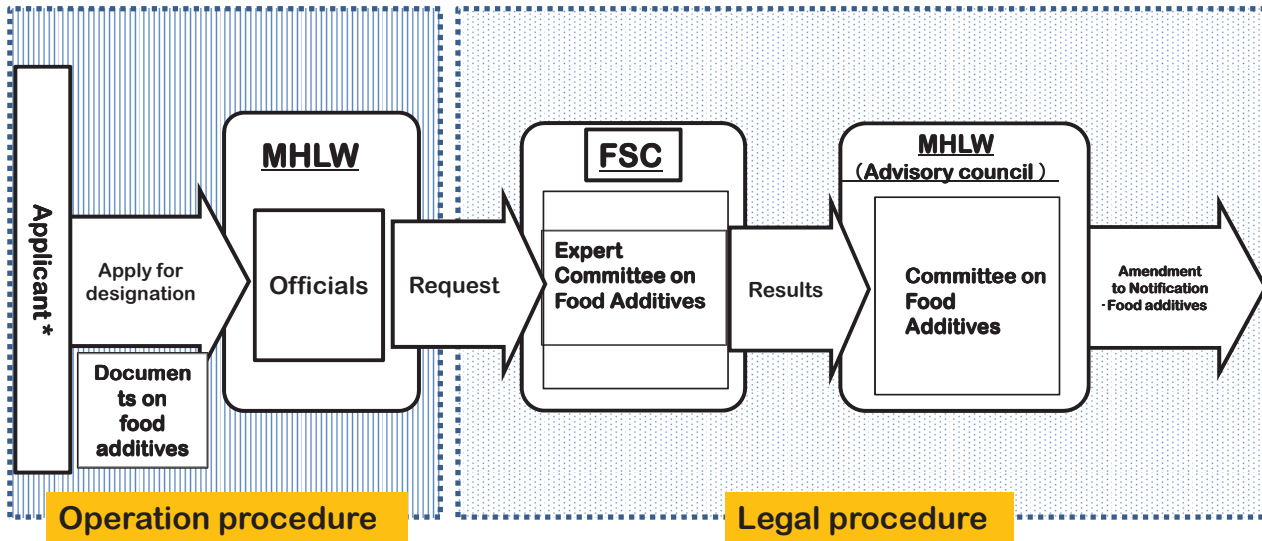


Guidelines for monitoring of and guidance on food sanitation

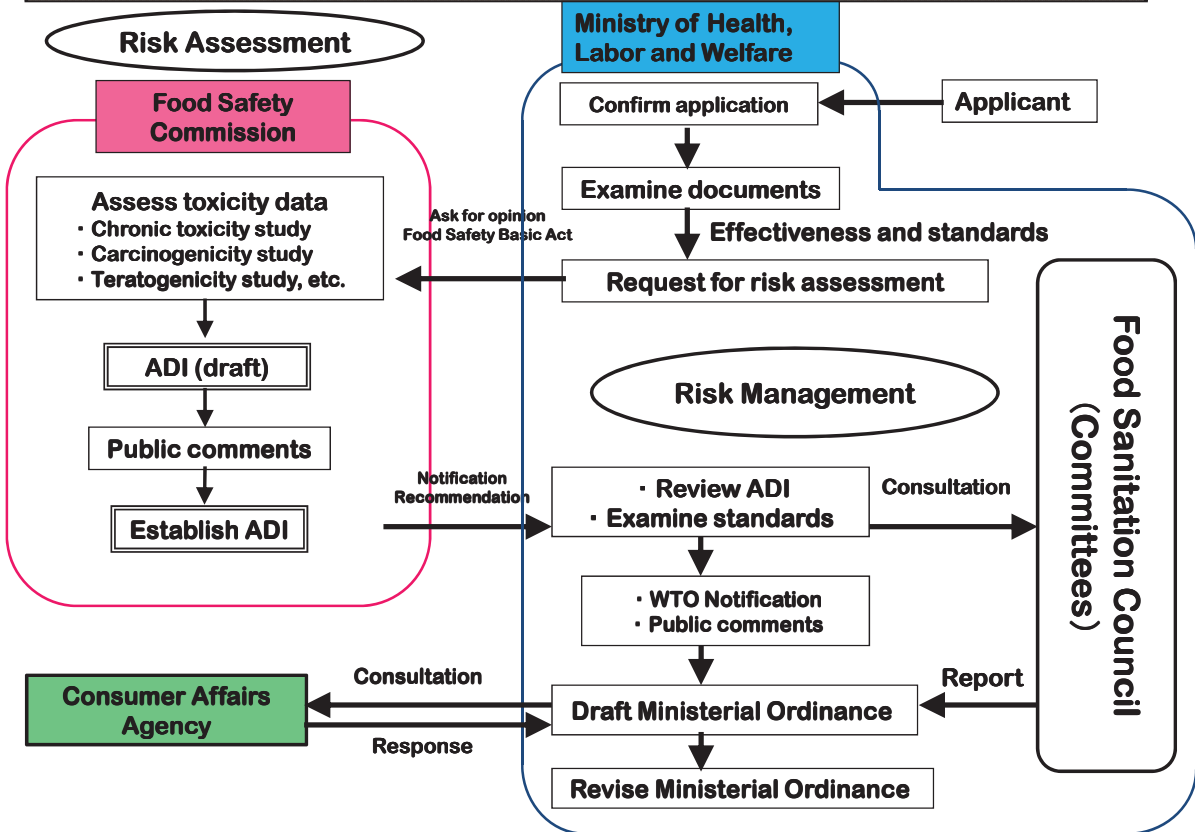
(Article 22)

- ◆ **Basic directions**
- ◆ **Monitoring and guidance items to be particularly focused on**
- ◆ **Basic monitoring and guidance items**
- ◆ **Important issues concerning the implementation of monitoring and guidance**

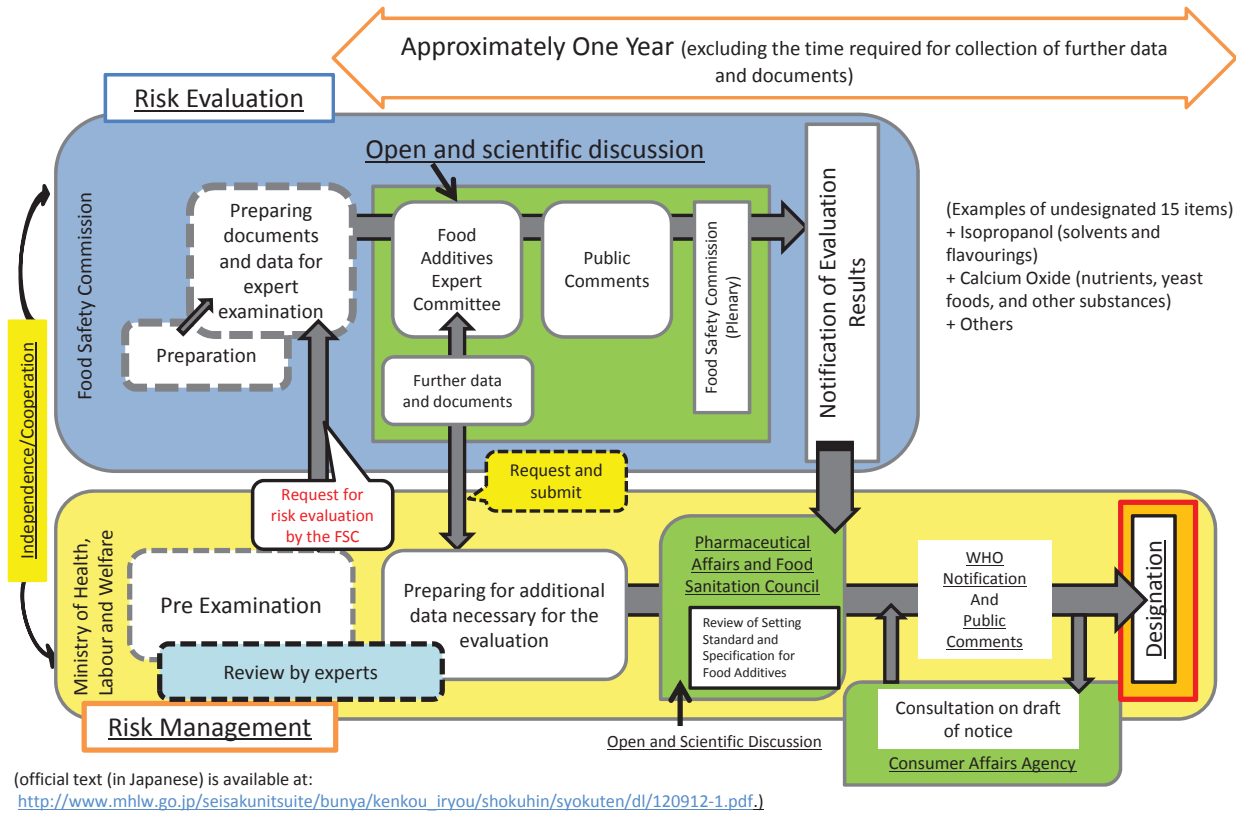
Procedure for the Designation of Food Additives



Process of the Designation of Food Additives

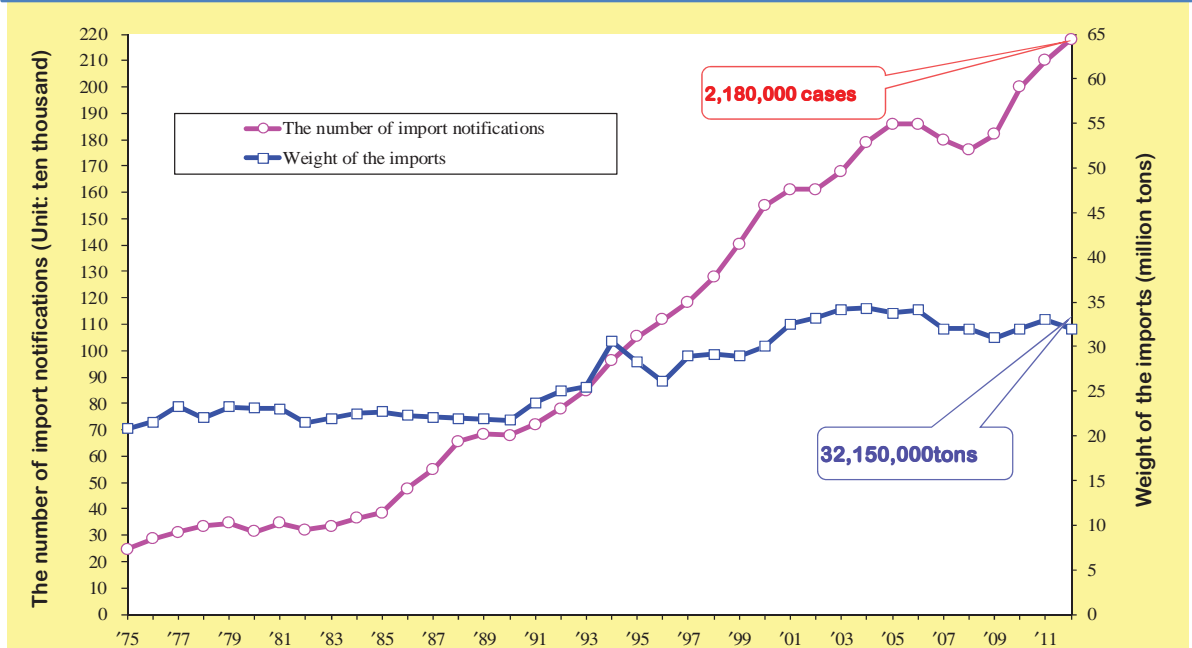


Designation Process for internationally commonly used food additives (Road Map)



Current status of food import

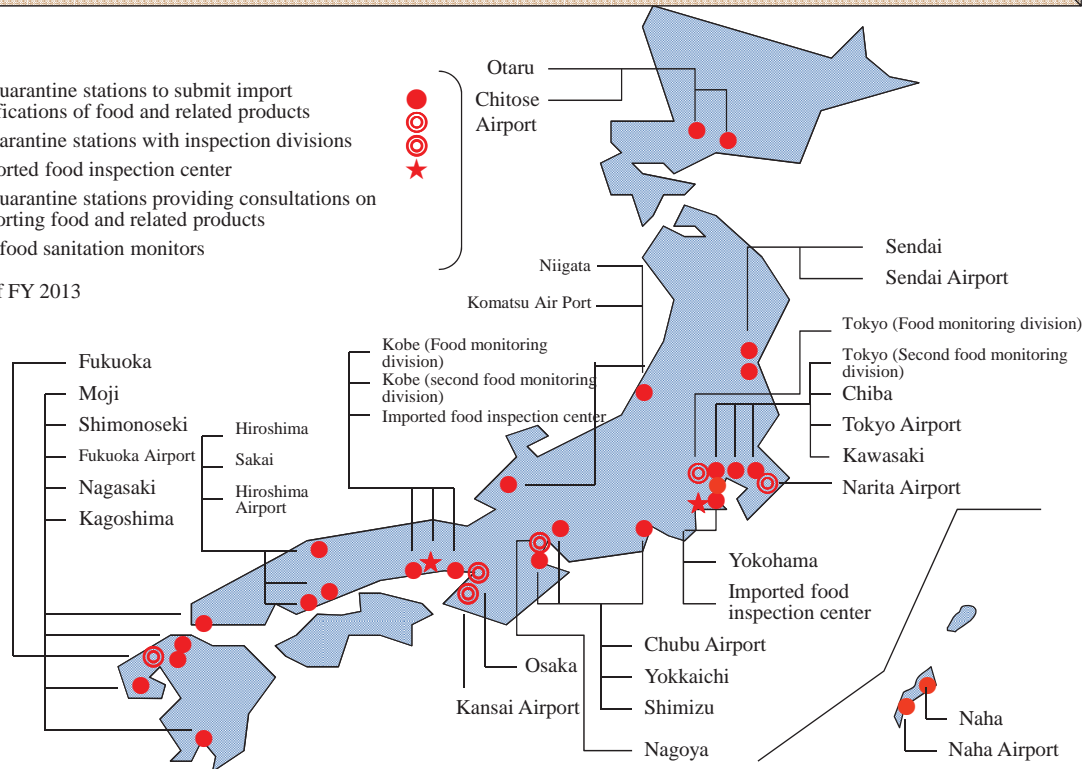
- The number of notifications of food imports is on the rise. The latest data shows approximately two million items notified.
- Imported food accounts for about 60% of food in Japan.
*Japan's self-sufficiency is about 40% (on a caloric basis.)



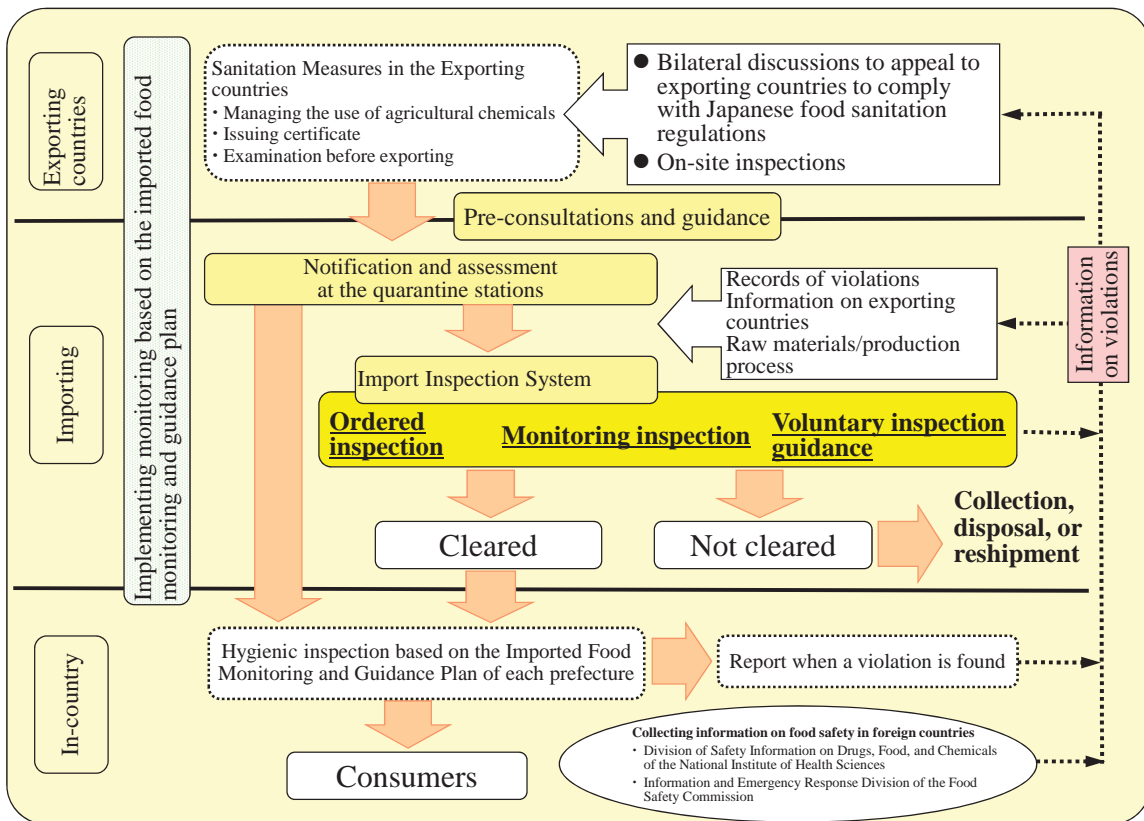
Places to Submit Import Notifications of Foods and Related Products

- 32 quarantine stations to submit import notifications of food and related products
- 6 quarantine stations with inspection divisions
- Imported food inspection center
- 13 quarantine stations providing consultations on importing food and related products
- 399 food sanitation monitors

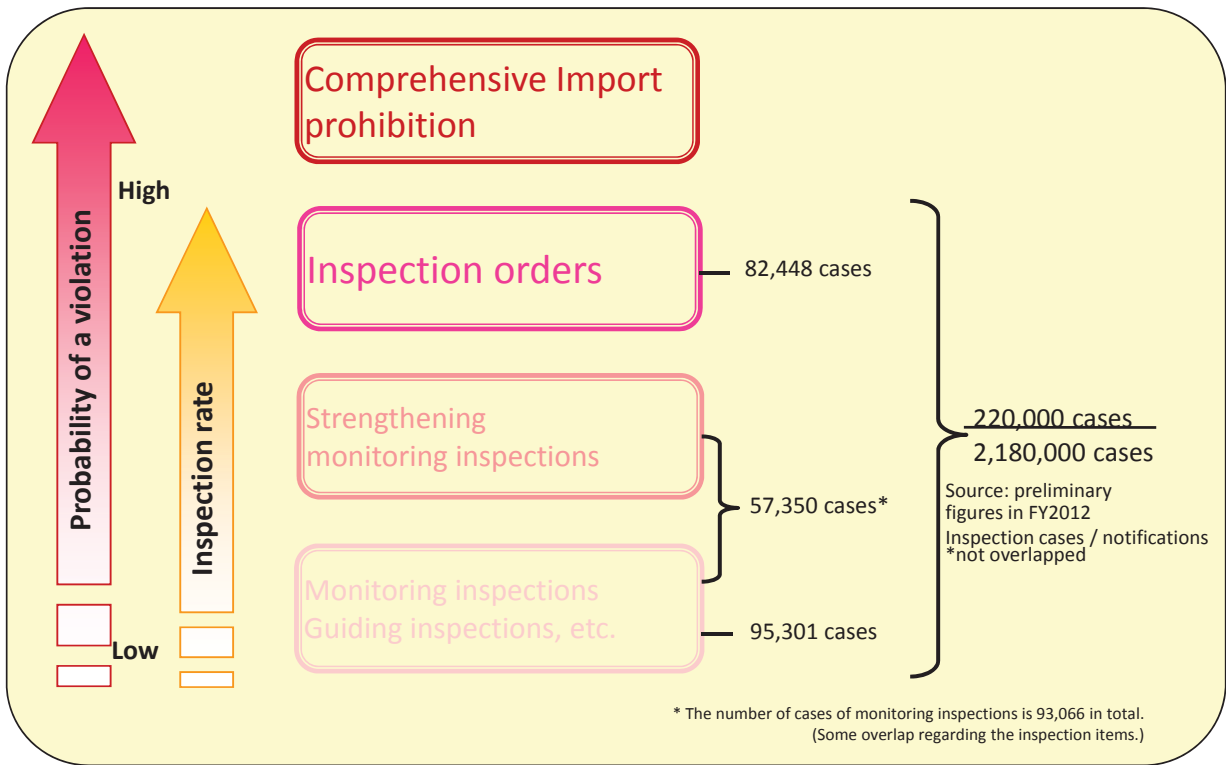
* As of FY 2013



Outline of the Monitoring System for Imported Food

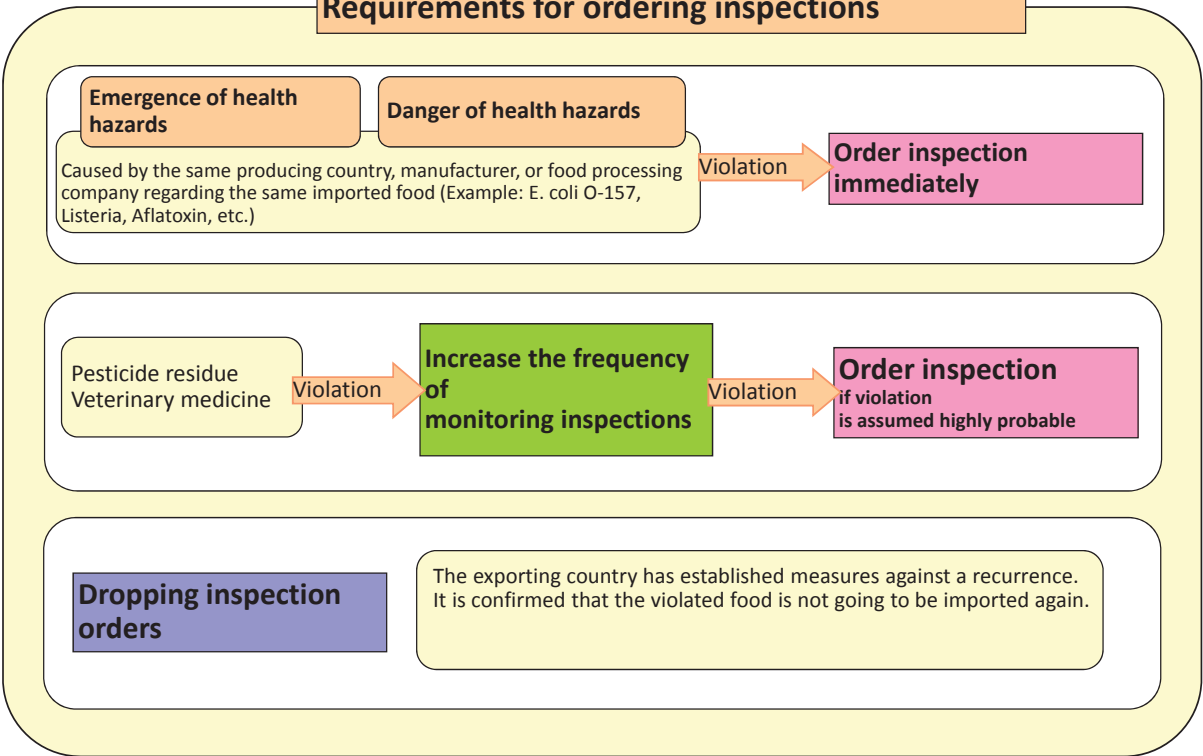


Outline of the Import Inspection System

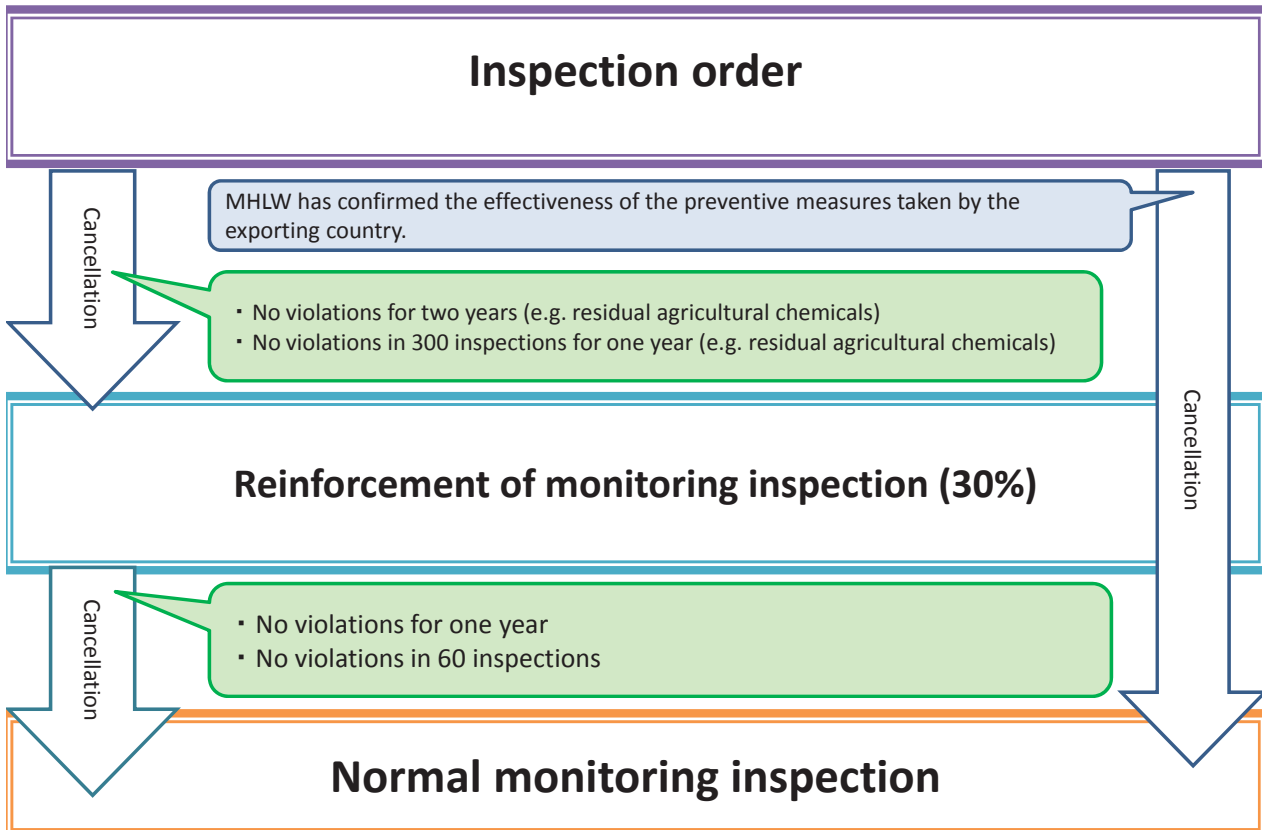


Inspection Orders by the Minister of Health, Labour and Welfare

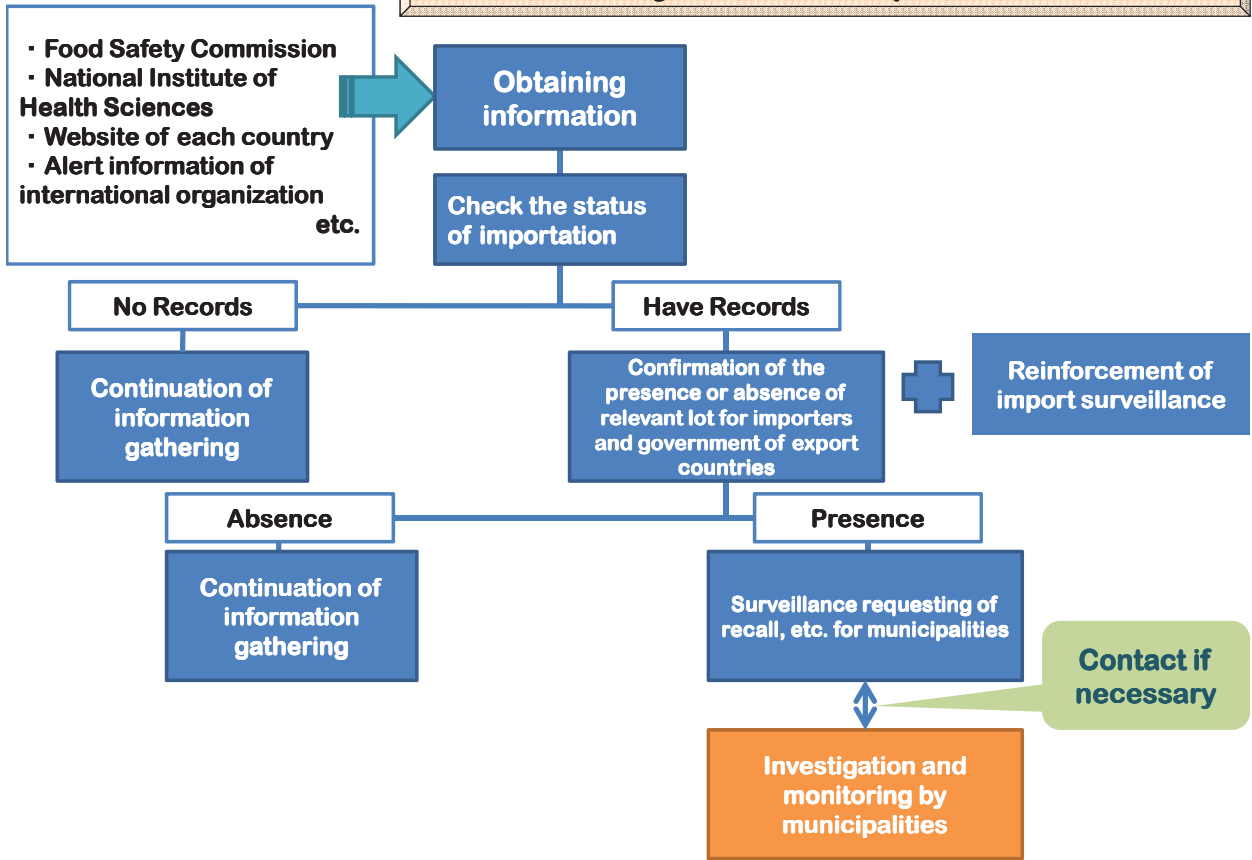
Requirements for ordering inspections



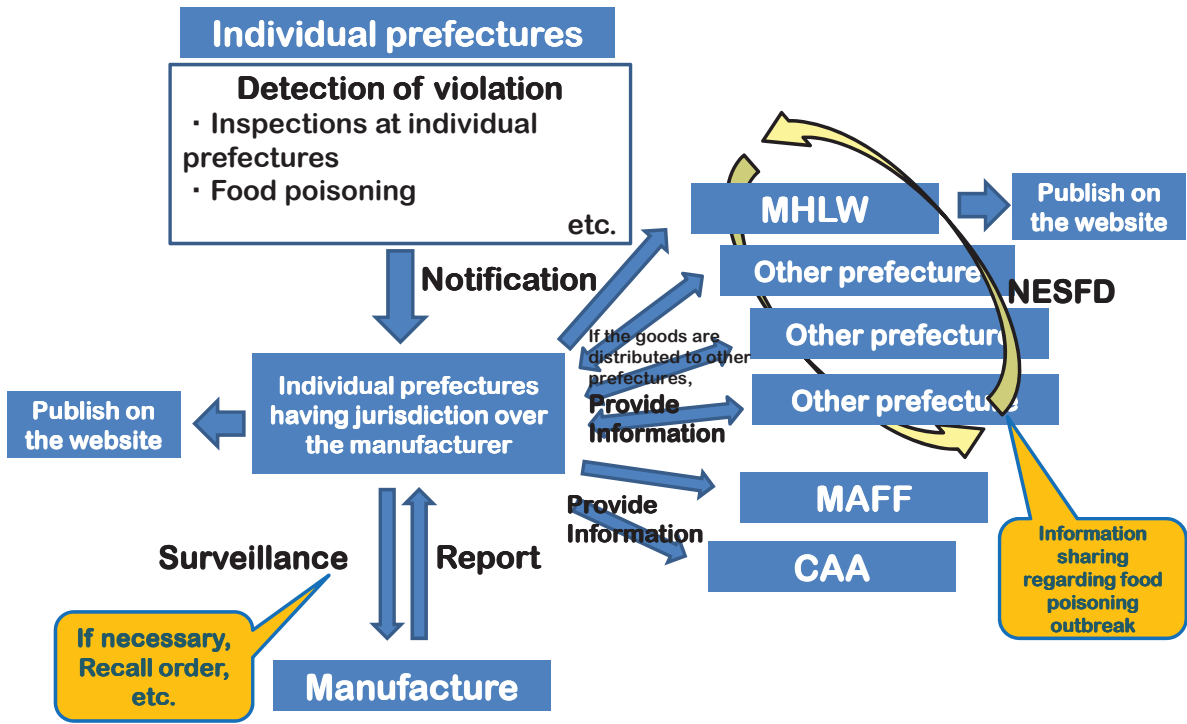
Cancellation Requirements



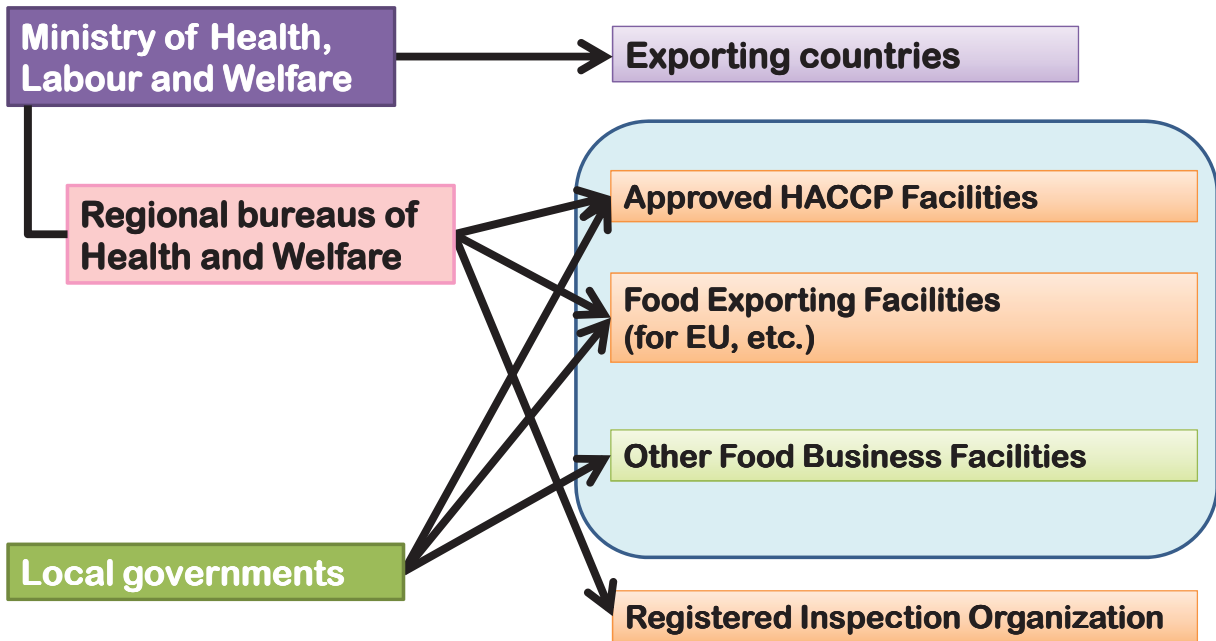
Recall System of Imported Foods



Recall system of violated foods in Japan



Audit related to Food Safety



Overview of food safety administration (summary)

Assuring safety of food, taken in by all the people of Japan in their everyday life, thereby protecting their health

- ◆ **Response based on the latest scientific findings**
 - Risk analysis
(Risk assessment, risk management, risk communication)
- ◆ **Initiatives based on mutual collaboration among diverse stakeholders, including the national government, municipalities, food-related business operators and consumers.**
 - Easy-to-understand communication, interactive opinion exchange
- ◆ **Sanitation control based on laws (e.g., the Food Sanitation Act)**
 - Scientific references, planned monitoring and guidance (PDCA), recall instructions, etc.

THANK YOU FOR YOUR ATTENTION





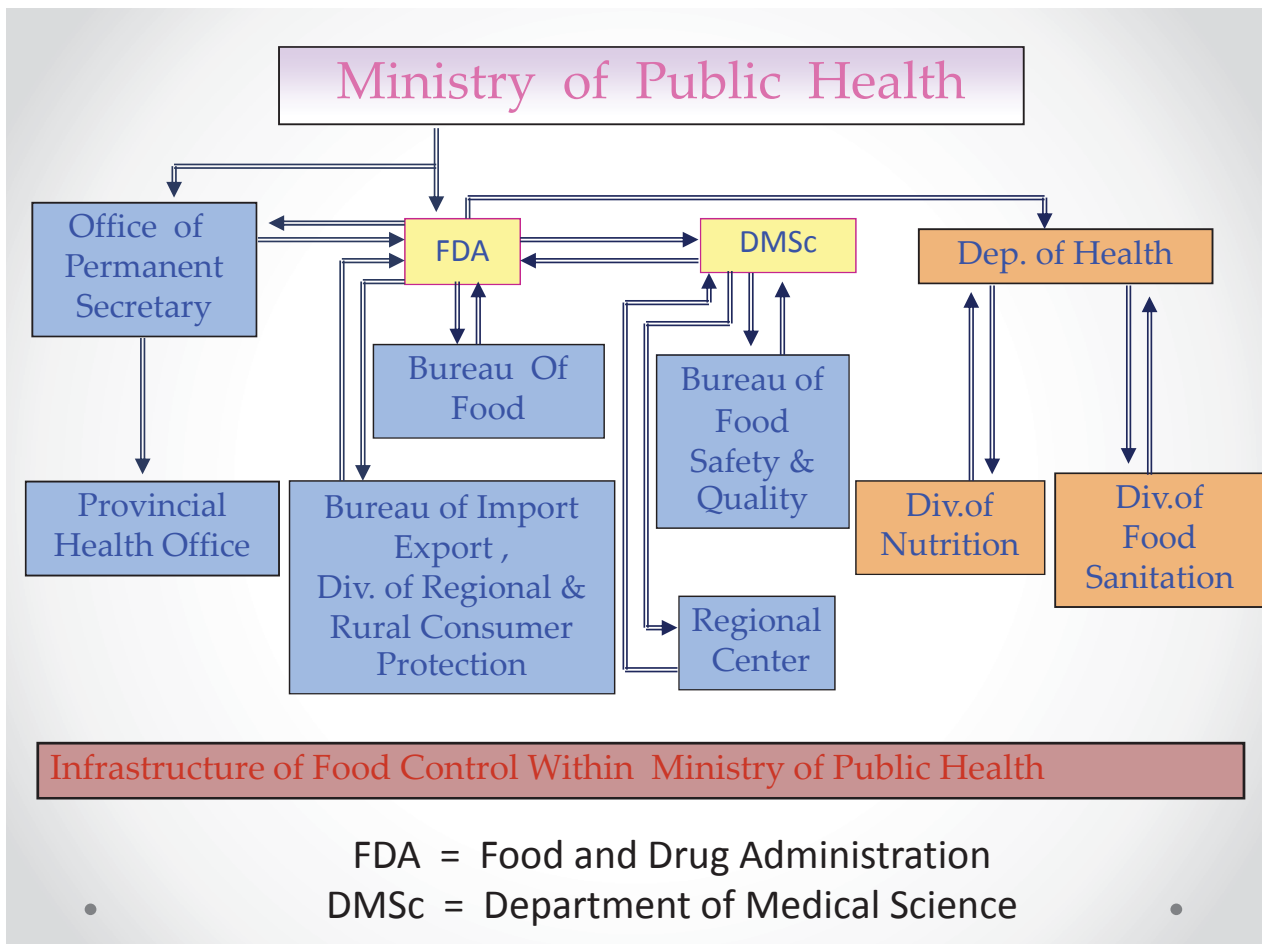
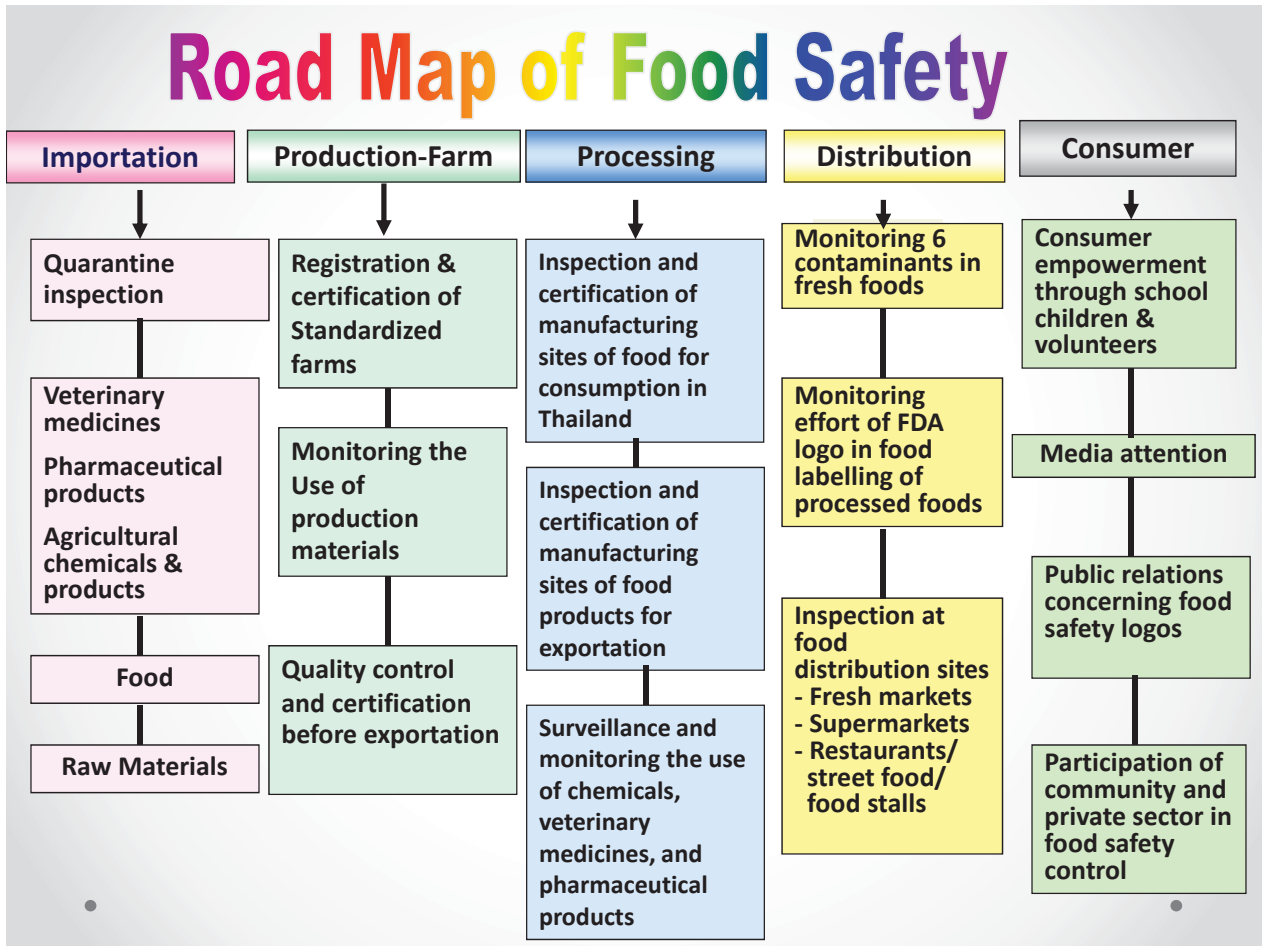
"Food safety and quality improvement for SMEs – Challenges and Thai Experience"

Chitra Settaudom
Thai Food and Drug Administration

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***Food Control System
in Thailand***



Roles and Responsibility of Thai FDA

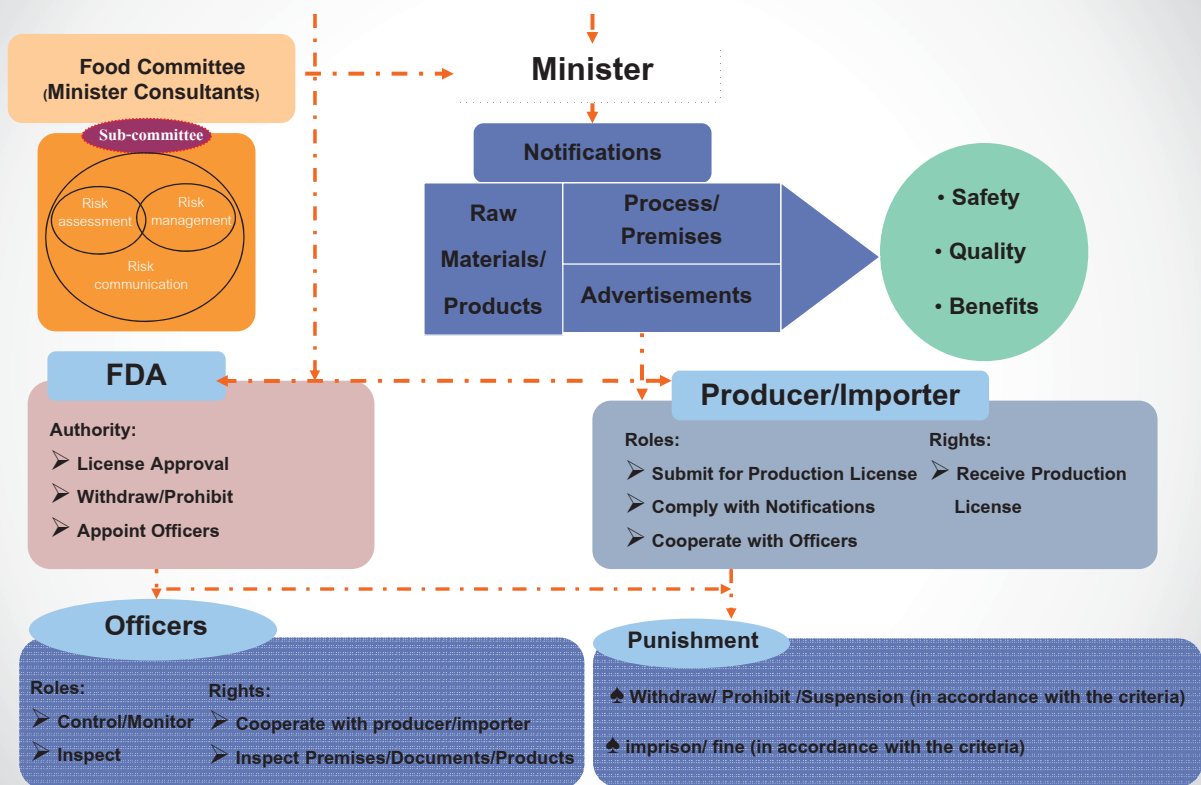
Health Products include; Foods, Drugs, Psychotropic Substances, Narcotics, Medical devices, Volatile Substances, Cosmetics and Hazardous Substances

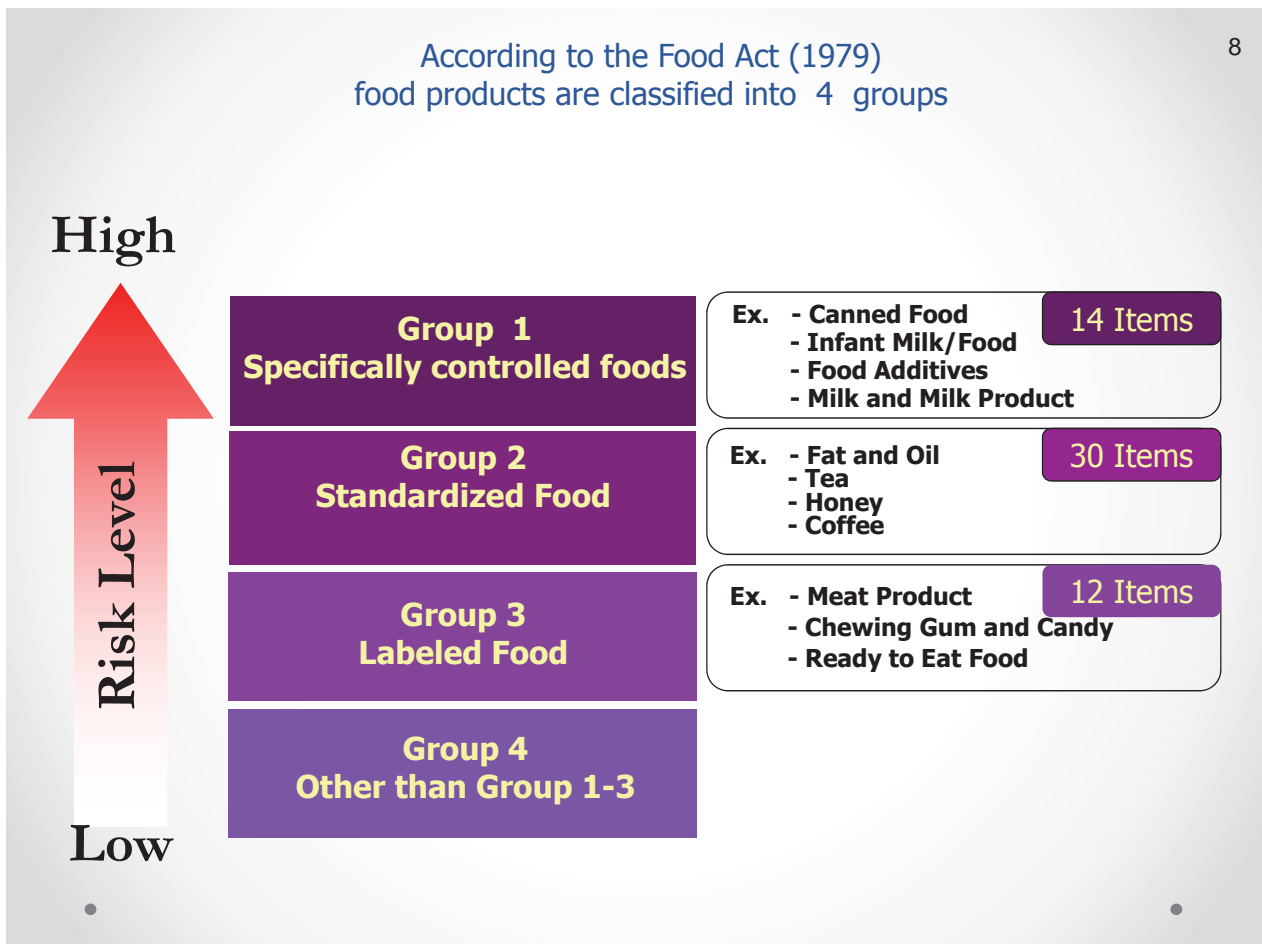
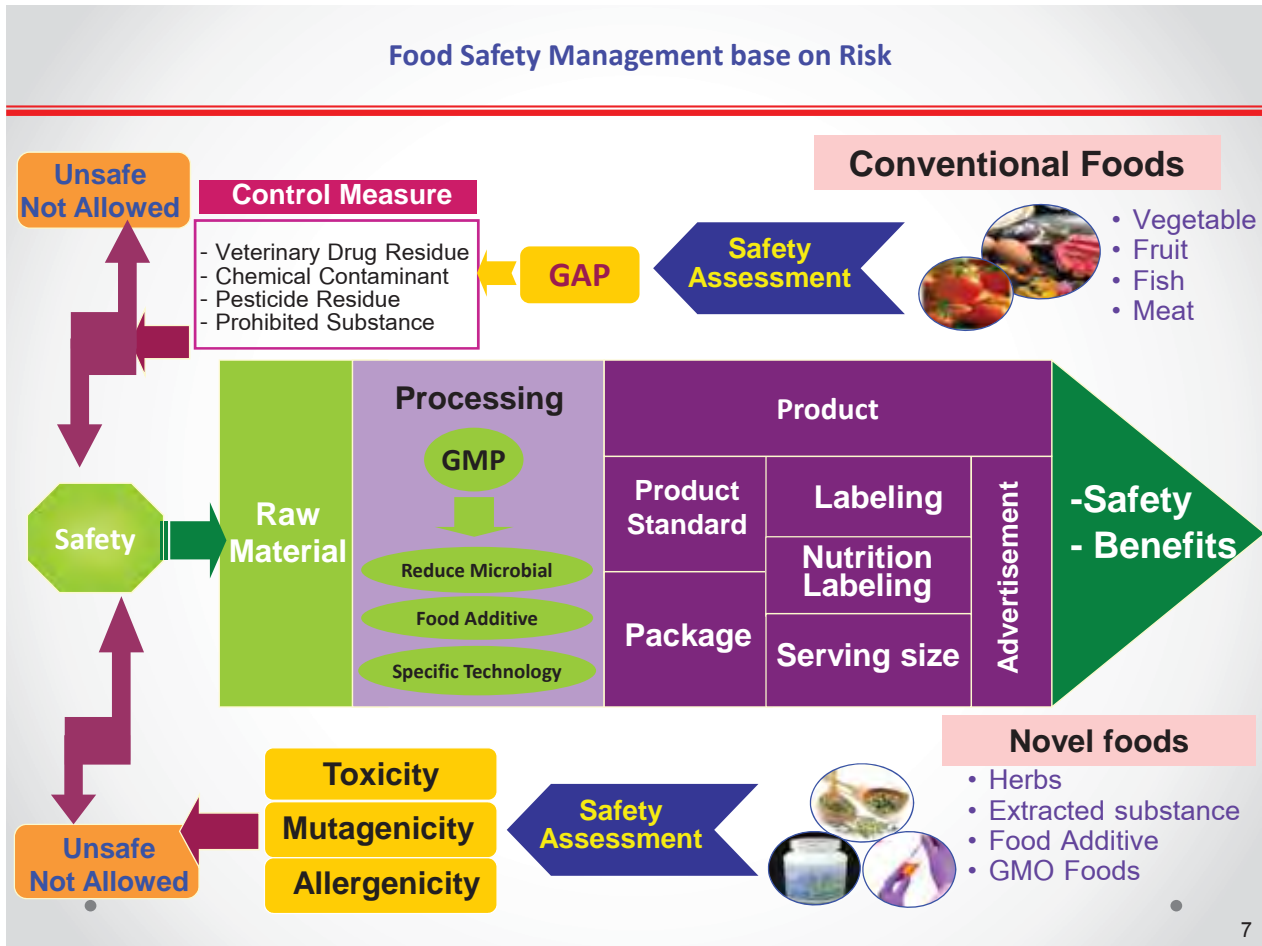


Thai Food and Drug Administration

Ministry of Public Health 5

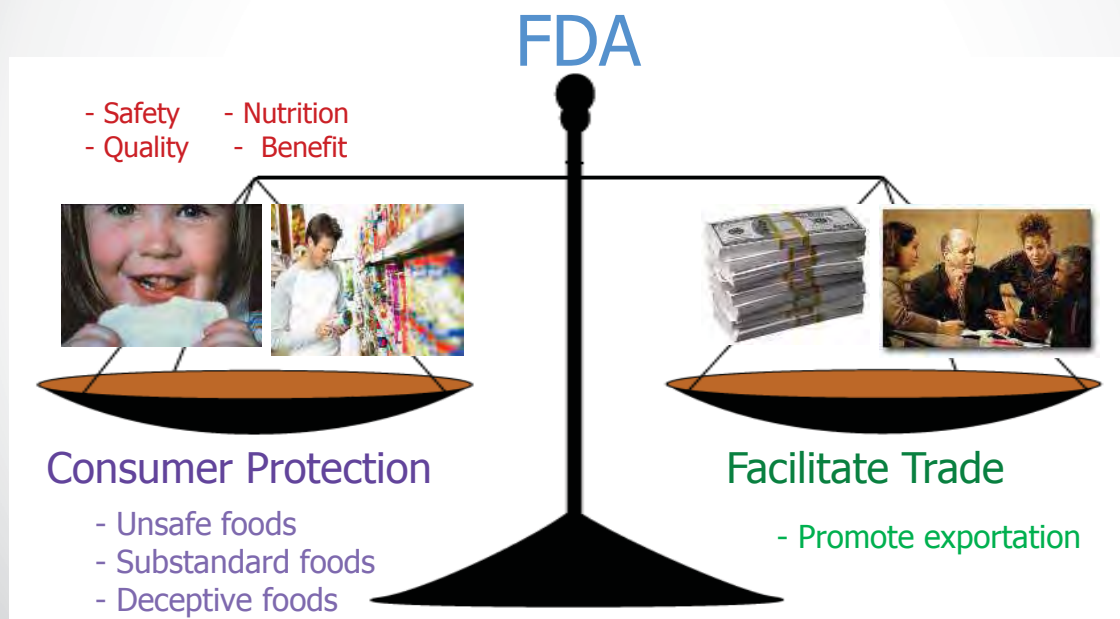
Key Player under Thai Food Act 1979



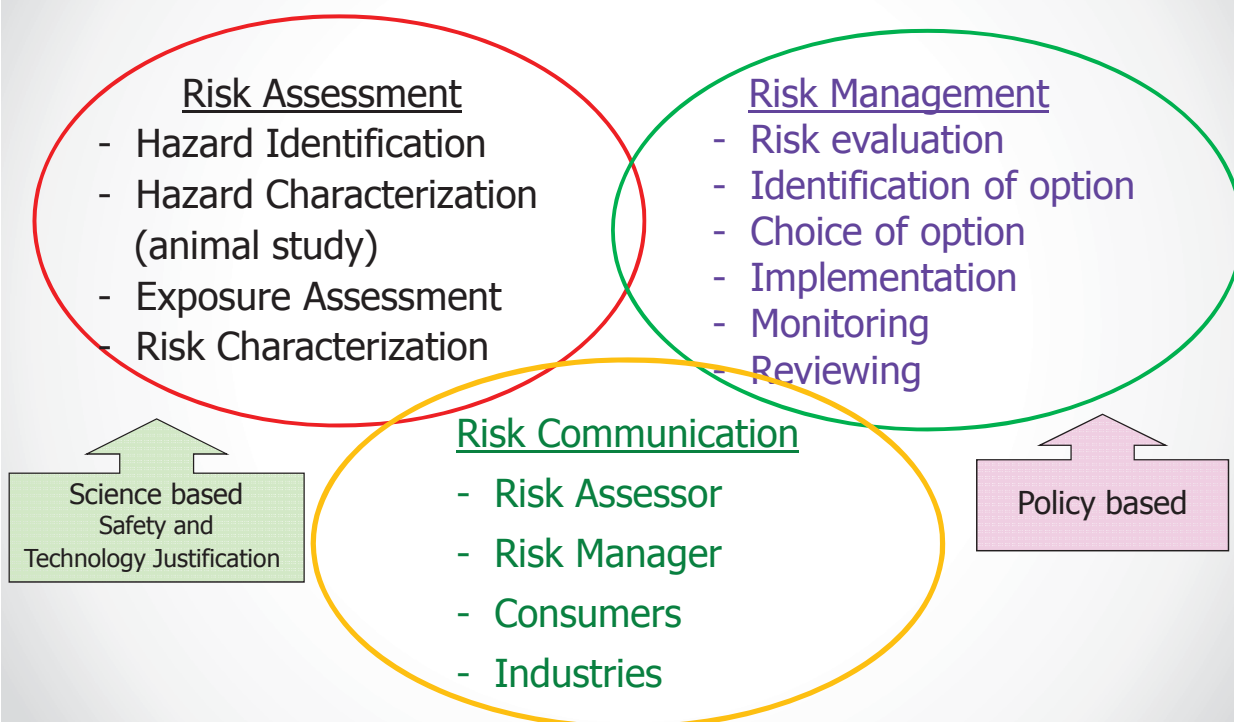


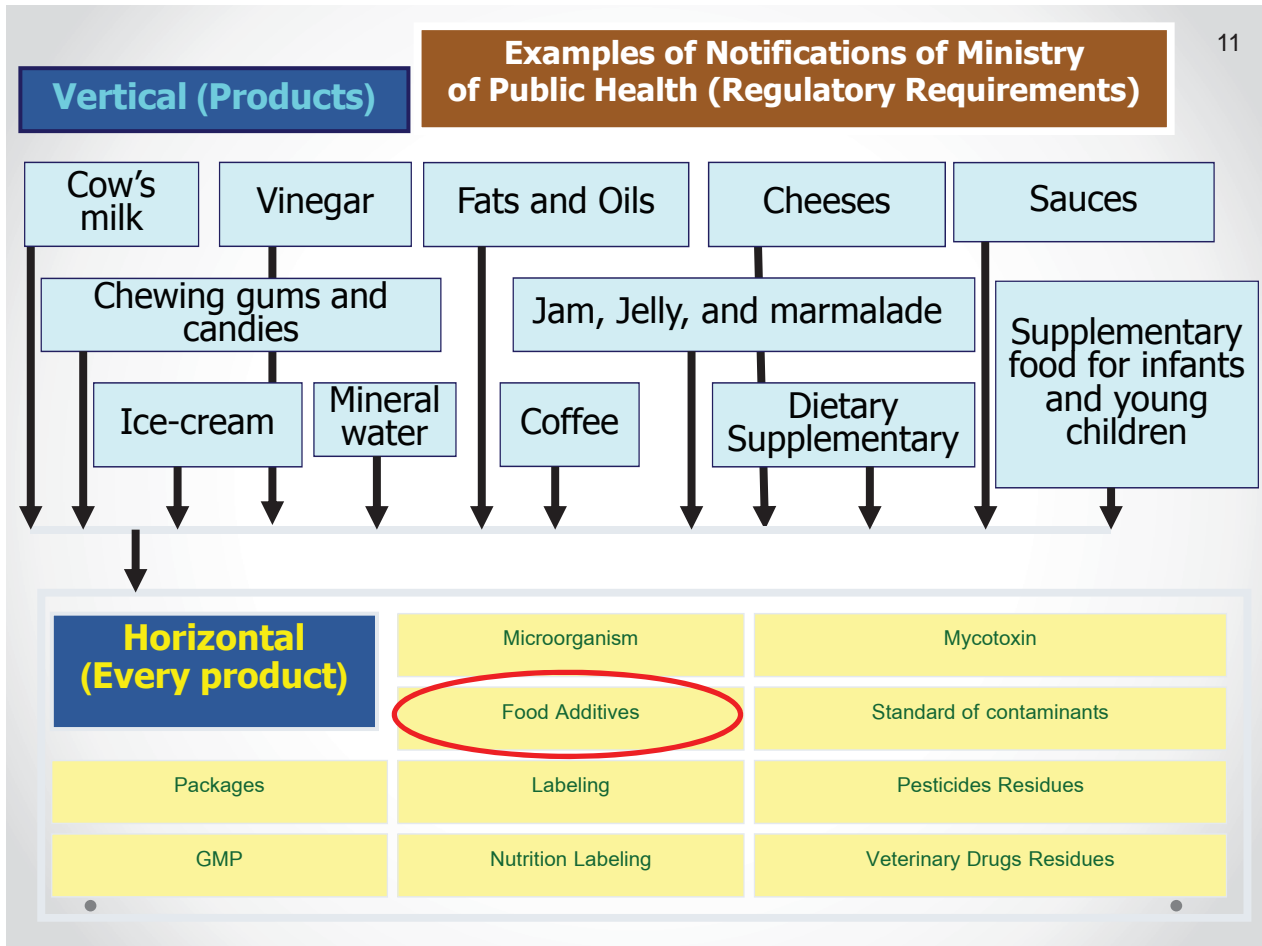
Legislation of Food Standard

Current: Food Act B.E. 2522 (1997)



RISK ANALYSIS

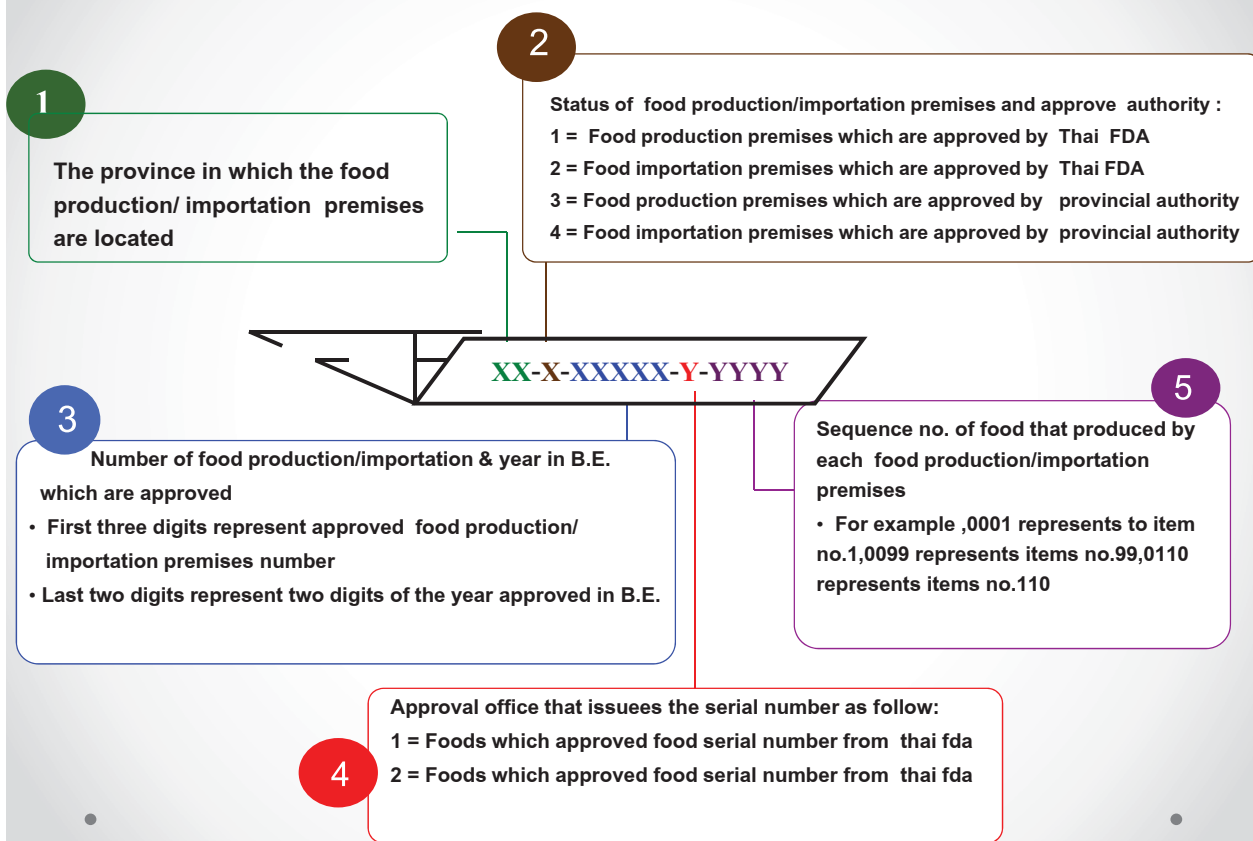




Food Categories and How to Apply for Product Approval

Categories	Domestic/Imported Food
A. Specific Controlled Food	1. Apply for Manufacturing/Importation License 2. Register for Approval Number
B. Standardized Food	1. Apply for Manufacturing/Importation License 2. Notify for Approval Number*
C. Labeled Food 1. Notify standard labeled food 2. Non-notify standard labeled food	1.1. Apply for Manufacturing/Importation License 1.2. Notify for Approval Number* 2.1 Apply for Manufacturing/Importation License 2.2 --

Food Serial Number



Food safety and quality improvement for SMEs – Challenges and Thai Experience



Manufacturing Procedures, Production Equipment and Appliance, and Food Storage of Prepackaged Processed Foods



Pre-packaged Processed Foods



Household and Community Production

Vision: Systematically develop and strengthen Pre-packaged Processed Foods, marketing, logistic and supply chain, including management system in order to create a positive image and value added products.

Objective: To develop both domestic and foreign trade of Pre-packaged Processed Foods, leading to market-driven mechanism with the cooperation from all sectors, both public and private.



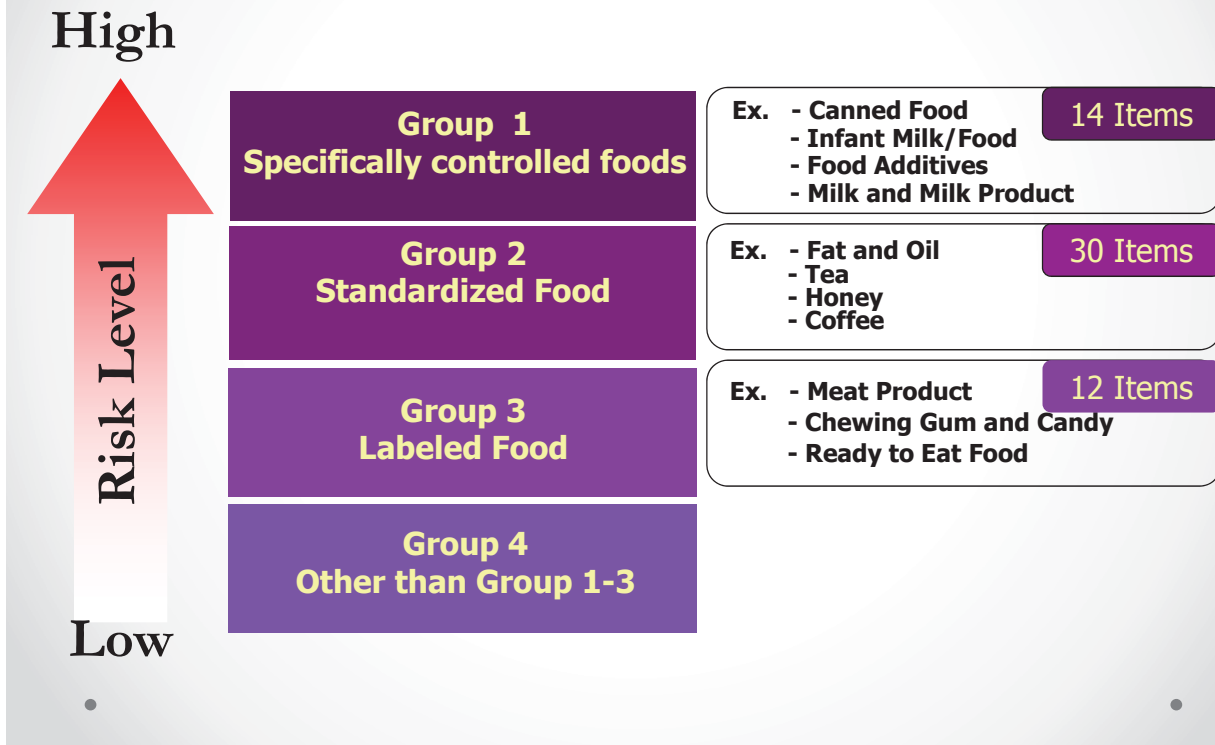
Primary Good Manufacturing Practice (Primary GMP)



Goal

To serve as a tool for improve the standards and quality of local / SMEs products, moving forward to AEC 2015 and becoming as a "Kitchen of the World"

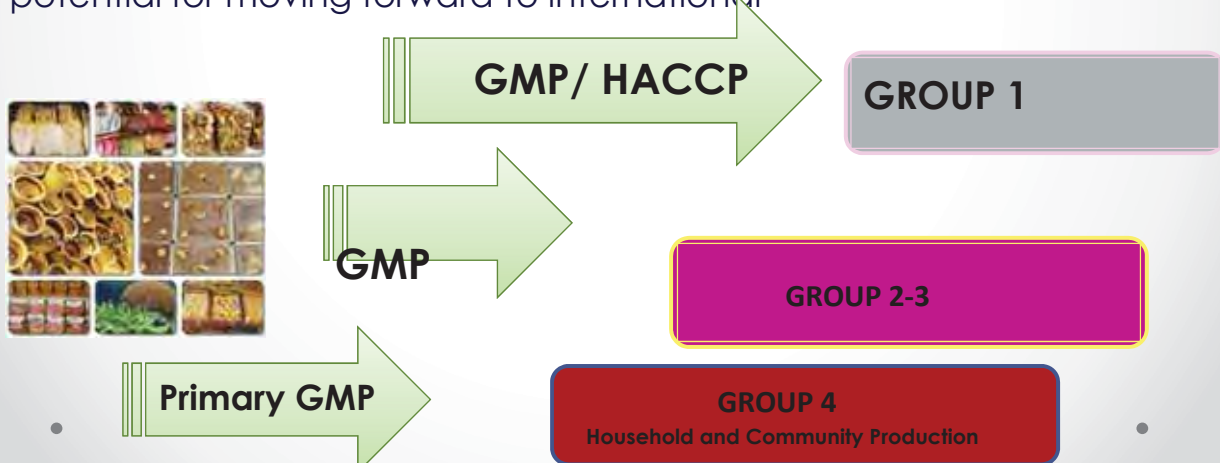
According to the Food Act (1979)
food products are classified into 4 groups



Goal : Improve quality of Thai food products with the primary GMP

- Reduce the risk of foodborne diseases/illness
- Improve the standards and quality of food premises/factory
- Strengthen the measures of overseeing food products, both imported and exported
- Prepare for the opening of the ASEAN Community
- Enhance the ability of SMEs to improve their potential for moving forward to international

Thai Food to World Kitchen



Specific Controlled Food(group1)

- Beverage in Sealed Container
- Infant Formula and Follow-on Formula
- Infant Food and Follow-on Food for Infant and Children
- Supplementary Food for Infant and Children
- Flavored Milk
- Cultured Milk
- Cow's Milk
- Other Milk Products
- Ice cream
- Food Additives
- Food for Weight Control
- Food in Sealed Containers

Horizontal standard (food additive ,pesticide residue,labeling ...)

Vertical standard in each prouct



REGISTER FOR APPROVAL



Prescribed Food to have Quality or Standard(group2)

- | | | |
|---|------------------------|-------------|
| • Coffee | • Tea | • Vinegar |
| • Fat and Oil | • Peanut Oil | • Palm Oil |
| • Coconut Oil | • Butter Oil | • Butter |
| • Cheese | • Ghee | • Margarine |
| • Semi Processed Food | | |
| • Soybean Milk in Sealed Container | | |
| • Jam, Jelly, and Marmalade in Sealed Container | | |
| • Royal Jelly and Royal Jelly Product | | |
| • Seasoning Products from hydrolysis or fermentation of Soybean Protein | | |
| • Chocolate | • Fortified Rice | |
| • Honey | • Mineral Water | |
| • Fish Sauce | • Quicklime Soaked Egg | |
| • Particular Sauces | • Electrolyte Drink | |
| • Ice | • Drinking Water | |
| • Salt | • Herbal Tea | |
| • Dietary Supplement Product | | |

Horizontal standard (food additive pesticideresidue,labeling ...)

Vertical standard in each prouct



NOTIFY FOR APPROVAL NUMBER



Prescribed Food to have Label (group3)

- Bread
- Processed Agar and Jelly Dessert
- Sauce in Sealed Containers
- Chewing Gum and Candy
- Brine for Cooking
- Brown Rice Flour
- Ready to Cook and Ready to Eat
- Meat Product
- Irradiated Food
- Flavoring agent
- Food for Special Purpose

Horizontal standard (food additive ,pesticide residue,labeling ...)

NOTIFY FOR APPROVAL NUMBER

•

•

“Pre-packaged Processed Foods” are defined as foods that have passed through processing procedures such as trimming, roasting, drying, fermenting, or foods that have passed through processing procedures resulting in characteristic changes or foods which have passed through manufacturing processes **and been packed into pre-packaged containers for sale to the consumer excluding specific controlled foods, standardized foods, and foods that require specific labeling** as enforced by the Ministry of Public Health (MOPH) “Production Processes, Production Equipment, and Food Storage ”



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•

Manufacturers of food products as stipulated in Clause 2 shall comply with (GMP) manufacturing procedures, production and appliance, and food storage of processed foods, and prepackaged processed food products



Importers of food products as stipulated in Clause 2 **shall provide certificates of guarantee** of standards for (GMP) manufacturing procedures, production equipment and appliance, and foodstorage of processed food products

Good Manufacturing Practice(GMP)



1. Location and manufacturing building
2. Tools , machinery , and manufacturing equipment
3. Control of manufacturing process
4. Sanitation
5. Maintenance and cleaning
6. Personal and hygiene of workers

Location and manufacturing building



Location

- - surroundings must not be accumulation unused thing ,a place for breeding animals
- - away from area that has unusually high level dust

Manufacturing building

- - **suitable size**
- - easy for maintenance and cleaning
- - measures to prevent animals and insects
- - **enough space for install tools and equipment**

Tools , machinery , and manufacturing equipment



- made from materials which do not react with the food
- the tables must be made from materials that are free from rust and cleaned easily
- design and installation must be appropriate ,cleaned easily ,and thoroughly
- sufficient quantity

Control of manufacturing process



- ⑩ raw materials and ingredients
- ⑩ the food containers must be in proper condition
- ⑩ water used in food process must be of the quality and standard under notification of ministry of public health
- ⑩ must prepare documents and records

Sanitation



- **the water used must be clean**
- **lavatory and hand-washing sink must be in good hygienic ,away from manufacturing area , sufficient number**
- **measures to prevent and dispose of animals and insects**
- **provided effective and suitable drainage way to release water**

Maintenance and cleaning



- **manufacturing building ,tool ,machinery , and equipment must be cleaned**
- **regular checked and maintained**
- **the chemical used for cleaning must be safe and proportionately ,separate ,safety stored**

Personal and hygiene of workers



- must not be suffering from any kind of communicable disease
- wear clean and suitable clothes ,hat ,hair netting
- wash their hand
- **training for workers**

Mandatory for food hygiene



- **Location and building**
- **Production area**
- **Personal hygiene**
- **Tool , machinery , and manufacturing equipment**

Food producer Education

Objective: To promote, supervise and develop the food products quality through improvement of production practices

Working area: All over the country according to the problem



Learning Centre

**Provincial
Public Health**

Collaboration between
academia and regulators

**Educational
Institute /
Academia**

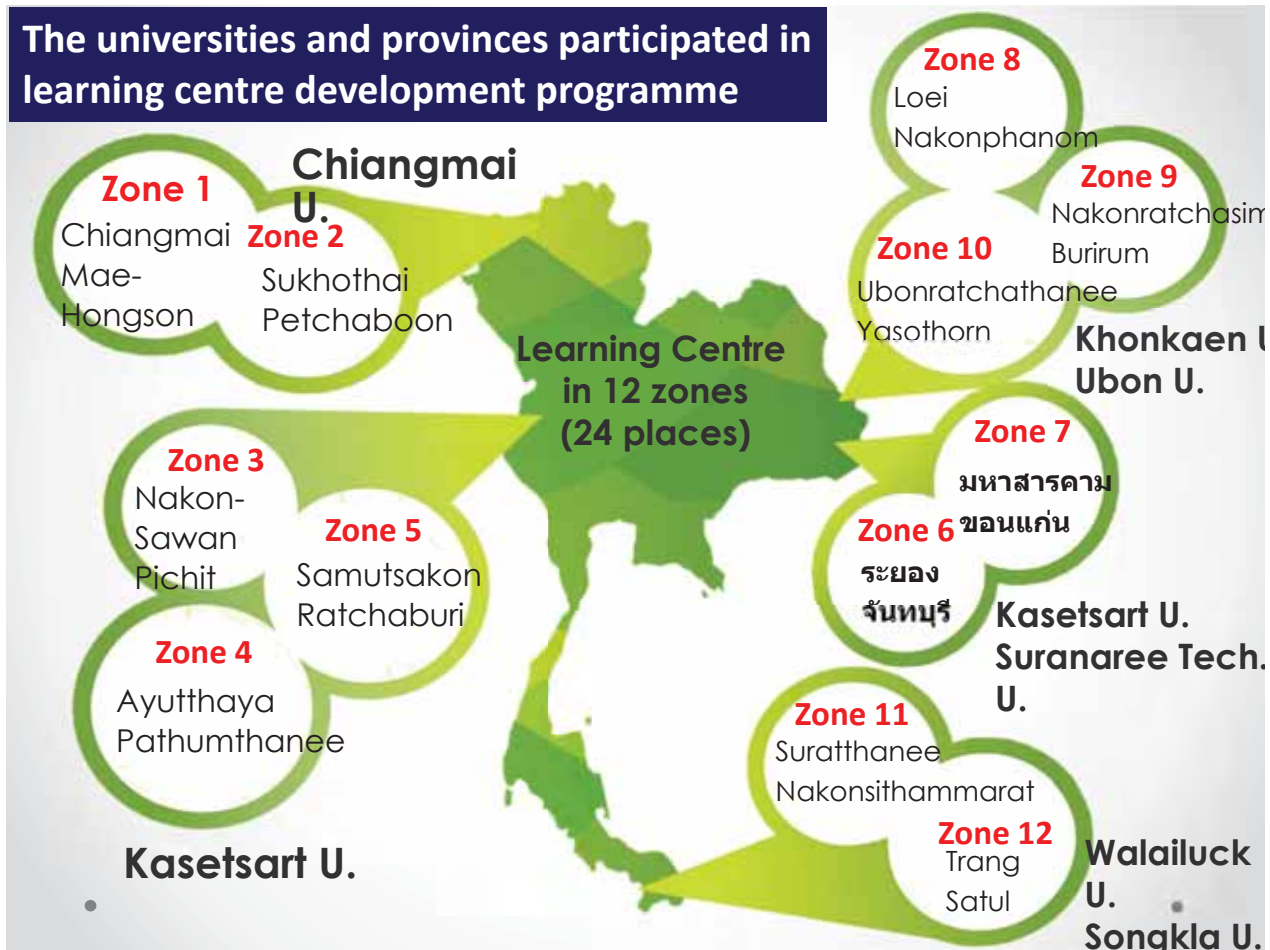
Thai FDA

Output

- Knowledge
- Budget
- Public relations

- New products (1 product/centre)
- Learning Centre with basic equipment and tools needed
- Standard Operating Procedure (SOP)

The universities and provinces participated in learning centre development programme



Technical Support

In put: Master plan, Budget support, Online data base system, Training and Technical support

Out put: Food safety situation of the country.

Working area: 26 center (in 5 regions of Thailand)



Outcome

Enhance the Strength

- Improve product safety and quality
- Develop new products
- Implement standards

Eliminate the weakness

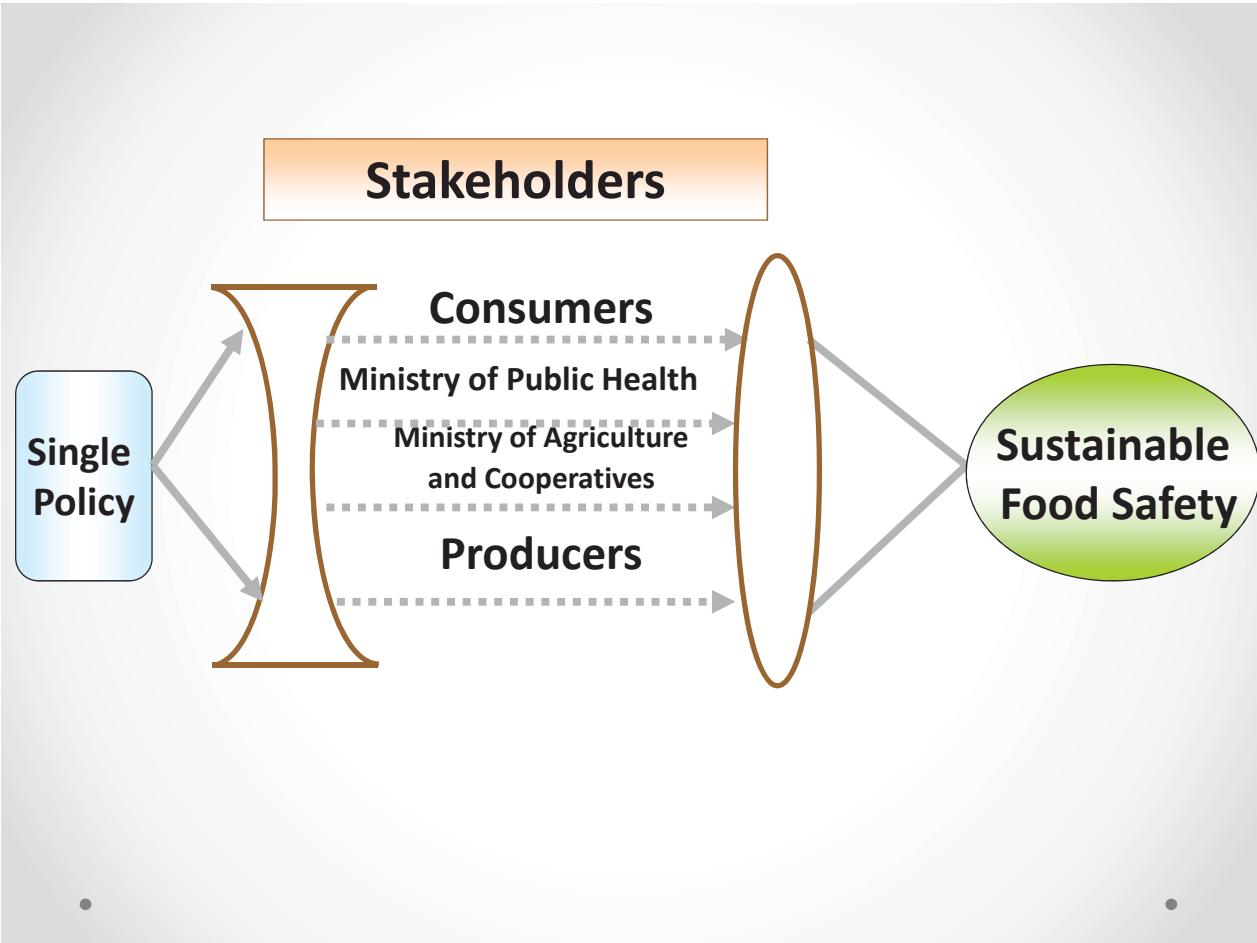
- Value added and increase sales volume
- Acceptability and Sustainability

**Reduce obstacles
Create opportunity**

- Create a market niche
- Increase in communities' incomes

**Thailand will become
"World Kitchen"**

● 39



“Lessons learned”

1. Participation of all related sectors in food safety control.
2. Working as an integrated system towards the same goal of the single governmental policy.
3. Strengthening of capacity building
4. Technical development (e.g. labs)
5. Consumer empowerment
6. Media influence

‘Food Safety’

Consumer Health Protection
and Health Promotion



RISK COMMUNICATION STRATEGY FOR FOOD SAFETY IN INDONESIA



Halim Nababan
National Agency for Drug and Food Control
Republic of Indonesia

Presented on:
Workshop and Roundtable Discussion on Food Safety and Standards
Yangon, Myanmar, 4-5 March 2014

PRESENTATION AGENDA



PRESENTATION AGENDA



Food safety is an essential part of food security

Indonesian Food Law No 18/2012 Article 1 :
Food Security is the fulfillment of Food for the state up to the individuals, that is reflected by Food availability that is sufficient, both in quantity and quality, safe, diverse, nutritious, prevalent and affordable as well as not conflicting with religion, belief and culture, to live healthy, active and productive in a sustainable manner.





INDONESIAN FOOD LAW NO 18/2012, Article 68:

- (1) Government and Regional Government guarantee implementation of Food Safety on every Food chain in an integrated manner.
- (2) Government set the norm, standards, procedures, and criteria for food safety.



Explanation of the law:

- (2) The setting of norms, standards, procedures, and criteria of food safety among others, the risk based analysis. The risk analysis is a decision-making process is done in a systematic and transparent based on scientific information covering risk management, risk assessment, and ris communitaion



RISK ANALYSIS

“Risk analysis must be the foundation on which food control policy and consumer protection measures are based”

(Guideline for strengthening National Food Control System, FAO/WHO, 2003)

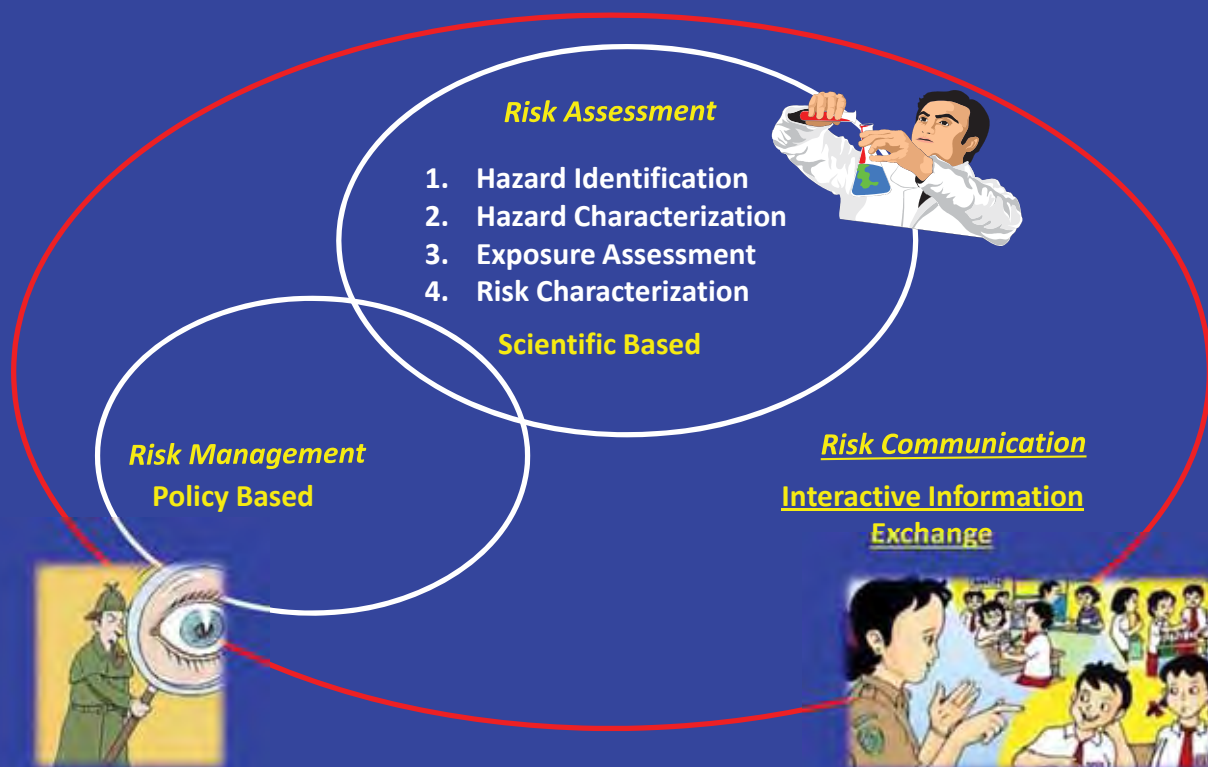


RISK ANALYSIS

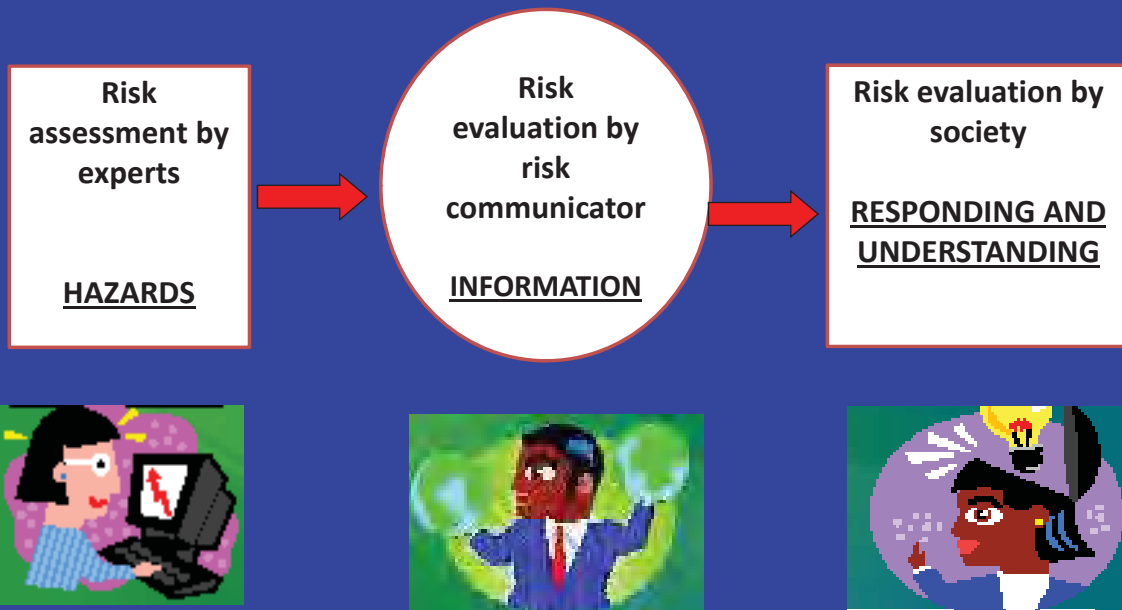
The CAC defines risk analysis as a process composed of three components:

- **Risk assessment** - a scientifically based process consisting of the following steps: (i) hazard identification; (ii) hazard characterization; (iii) exposure assessment; and (iv) risk characterization.
- **Risk management** - the process, distinct from risk assessment, of weighing policy alternatives, in consultation with all interested parties, considering risk assessment and other factors relevant for the health protection of consumers and for the promotion of fair trade practices, and, if needed selecting appropriate prevention and control options.
- **Risk communication** - the interactive exchange of information and opinions throughout the risk analysis process concerning hazards and risks, risk related factors and risk perceptions, among risk assessors, risk managers, consumers, industry, the academic community and other interested parties, including the explanation of risk assessment findings and the basis of risk management decisions.

SCHEMATIC CONCEPT OF RISK ANALYSIS



Risk Communicators' important roles



PRESENTATION AGENDA



REPUBLIC OF INDONESIA



Challenges:

1. Wide coverage area of control and large diversity of foods, including imported products
2. The need improving knowledge and skill to produce high quality and safe foods (SMEs in particular)
3. The need to increase the number of competent food inspectors
4. A large number of consumer with Low Level of Awareness in Food Safety

13

EXAMPLES OF FOOD SAFETY ISSUES

2010-2013

Illegal Foods

Instant Noodles

Packaged Drinking Water

Food Consumed by School Children

14

ILLEGAL FOODS

Issues:

Raw materials contained contaminants caused food rejection in exporting countries.

Examples:

- Ketchup containing sulphite carried from brown sugars
- Aflatoxin in peanut butter
- Rhodamine B in fried rice seasoning and bottled sauces
- Cyanide in snack



- Coffee containing drugs chemicals
- Sibutramine in candies



Brown sugar containing formaline and sulphite

ILLEGAL FOODS

PROBLEMS	CAUSED
1 Complaint from domestic producers	<ul style="list-style-type: none"> • Different perception among stakeholders • <u>Missed communication</u> and less coordination with stakeholders • <u>Lacking partnership</u> with law authorities • Weak Sanction
2 Public concern	
3 Complaint from several ministries	
4 Competitiveness of domestic products decline	

Solutions

- **Improving coordination and communication** with stakeholders
- **Improving partnership** through Task Force for Combating Illegal Drug and Food

INSTANT NOODLE



PROBLEMS	CAUSE
1 Difference in food standards	<ul style="list-style-type: none"> • Different perception among public and government /scientist about hazard and risk • <u>Lack of risk communication</u> • Sampling and analysis • Limited of laboratory capacity
2 Public concern	
3 Food authority reputation	
4 Producers concern	
5 Indonesian food reputation in international level	

SOLUTIONS

- SOP of Crisis Management is needed
- Improving sampling and analysis
- Improving laboratory capacity
- **Strengthen risk communication including consumer education**
- Strengthen coordination with exporter

17

PACKAGED DRINKING WATER

PROBLEM	CAUSE
1 Consumer association findings (YLKI)	<ul style="list-style-type: none"> • <u>Lack of communication</u> with consumer association • <u>Lack of risk communication</u> • <u>Weak coordination</u> among stakeholder on producers education and food control
2 Public concern	
3 Producers concern	
4 NADFC reputation	



SOLUTIONS

- All findings were followed up
- **Strengthen coordination** among related stakeholders
- Capacity building for food inspector.
- Evaluation of Code of practice for food control

18

FOOD CONSUMED BY SCHOOL CHILDREN (FCSC)



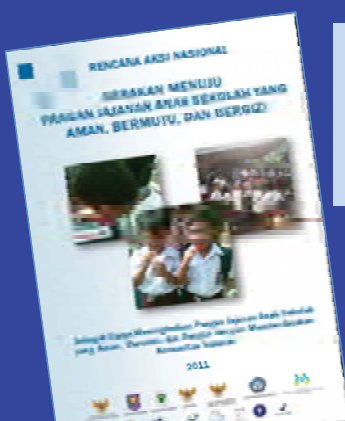
- School children are **highly exposed to FCSC**.
 - 48% respondents : often buy (4 times /week)
 - 51% respondents : rarely buy (1 times/week)
 - 1 % respondents : never buy
 (N=108,000 respondents, The National Monitoring and Verification of Foods Consumed by School Children, 2008)
- FCSC plays important roles as **one of important nutrient sources** for school children, e.g. they contribute to 36% of energy requirement for school children

However, FCSC possess risks due to: **(1) nutrient imbalance; (2) the potential usage of illegal chemicals and excessive additives ; (3) chemical and microbial contamination, as well as (4) unhygienic practices in the preparation and production of the foods**

19

THE NATIONAL MOVEMENT OF FOOD SOLD AND CONSUMED BY SCHOOL CHILDREN(FCSC)

- Unsafe FSCS may lead to **acute or chronic adverse health** effects to the students.
- There were **many ministries involve in controlling the safety of FSCS**
- **Commitment of competent authorities are necessary** to improve the safety of FSCS is necessary

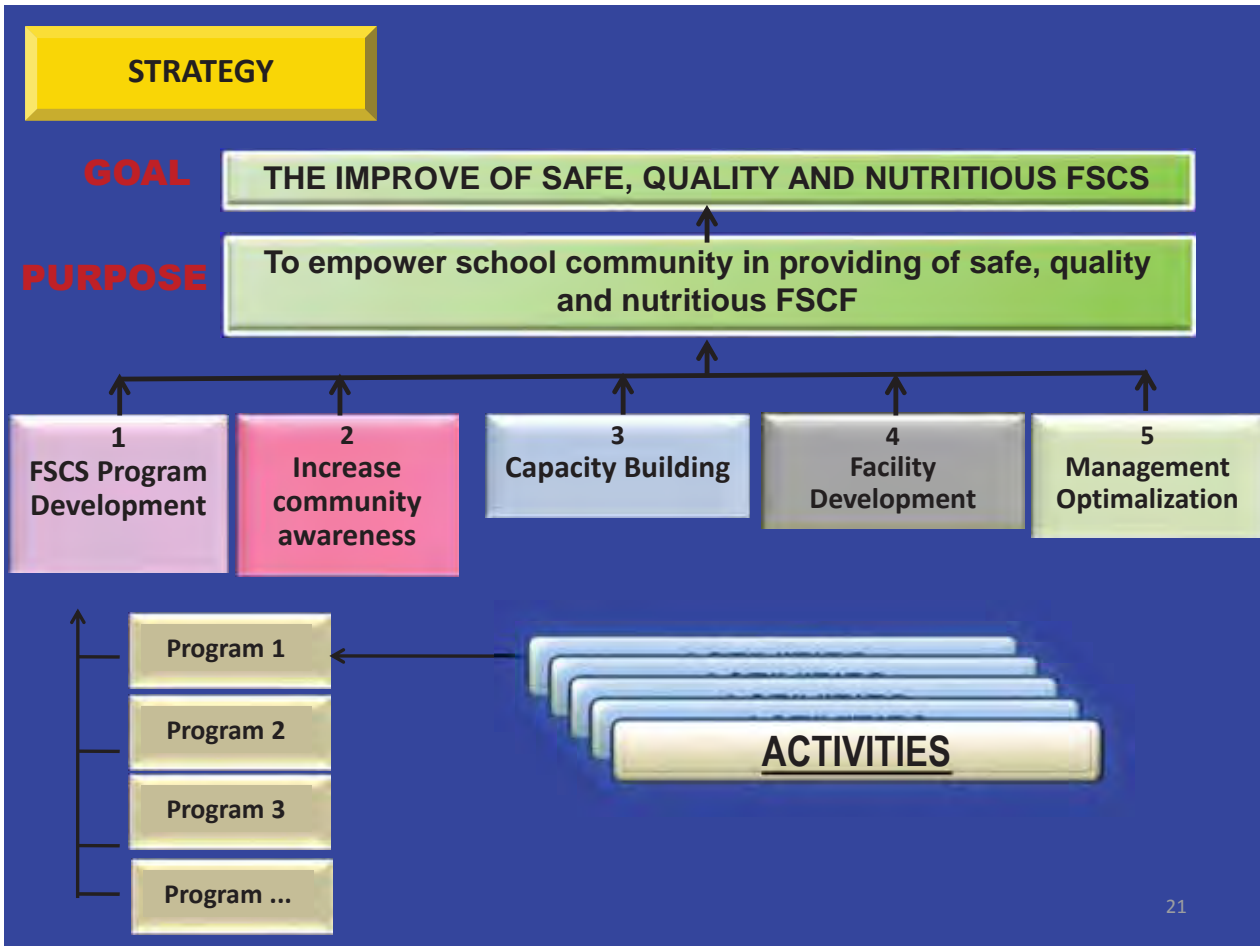


It is necessary to **initiate a clear and systematic plan** of action where related authorities contribute comprehensively and integrated on improving the safety, quality and nutrition of FSCS

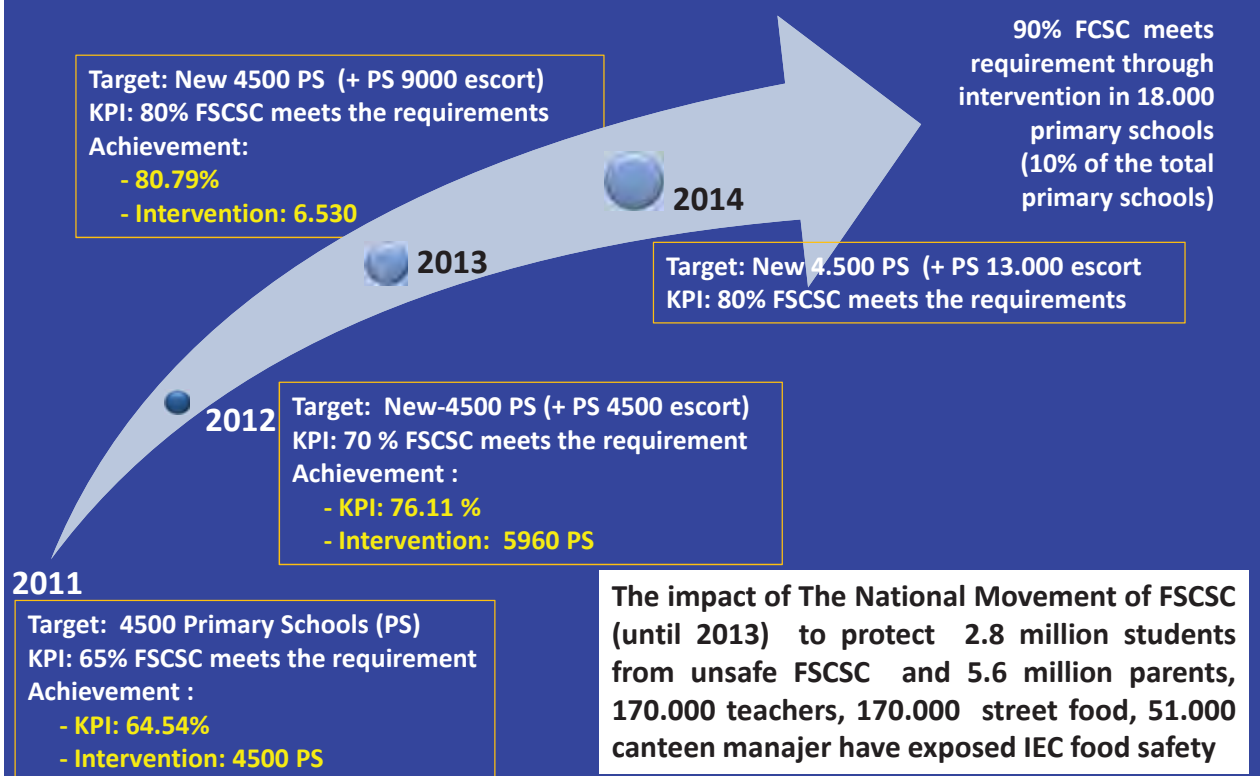


National Movement of FSCS

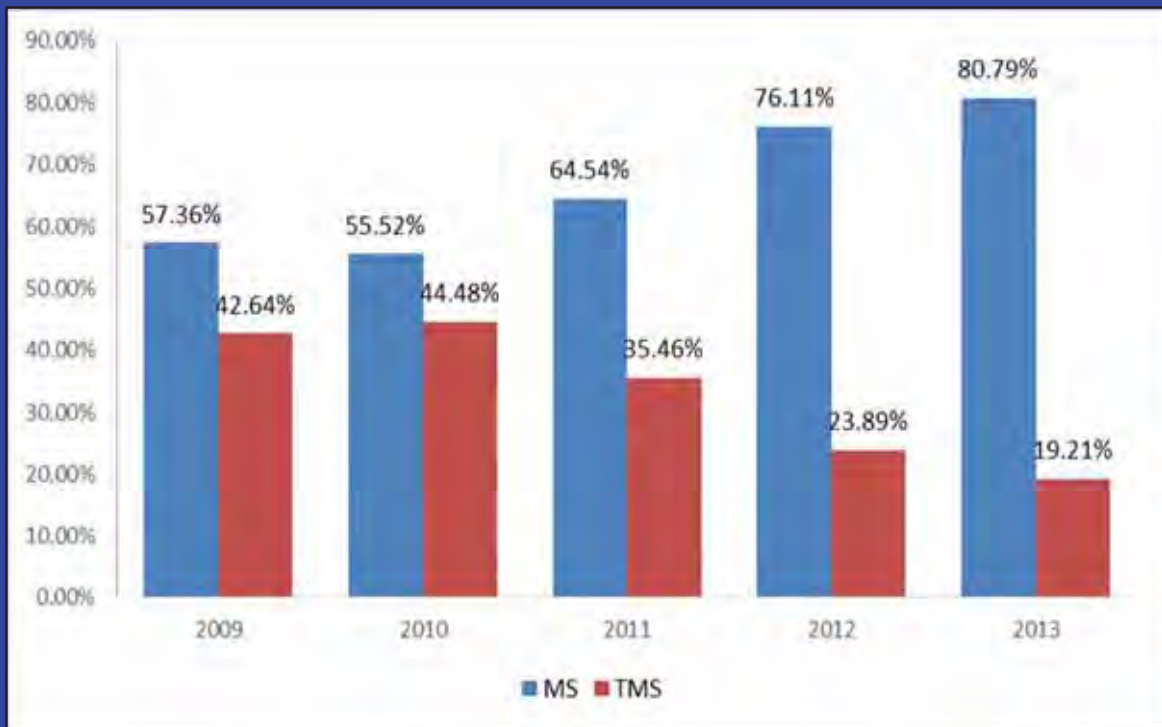
20



ROADMAP FCSC 2011-2014 AND THE ACHIEVEMENTS UNTIL 2013



TREND OF FSCSC MEET FOOD SAFETY REQUIREMENTS 2009 - 2013



klubpompi.pom.go.id



EXAMPLE OF RISK COMMUNICATION
ACTIVITIES AS PART OF EDUCATION
FOR CONSUMERS

THE CAMPAIGN OF 5 FOOD SAFETY KEYS FOR SCHOOL CHILDREN

5 FOOD SAFETY KEYS FOR SCHOOL CHILDREN

KEY 1: RECOGNIZE SAFE FOOD

KEY 2: PURCHASE SAFE FOOD

KEY 3: READ LABEL CAREFULLY

KEY 4: KEEP CLEAN

KEY 5: RECORD WHAT YOU'VE FOUND AND REPORT

25

E-NOTIFICATION

What is e-notification?

An information system between school community and klubpompi to facilitate quick information sharing on positive and negative aspects related to the safety of food sold and consumed by schoolchildren

It is placed under link klubpompi.pom.go.id

EXAMPLE OF RISK COMMUNICATION ACTIVITIES FOR SCHOOL CHILDREN



FUTURE WORKS

To achieve better understanding of food safety for the society, in the near future, other risk communication strategies will be launched (starting 2014):

1. Food Safety in Villages
2. Indonesia Food Safety Month
3. National Education for Food Safety

27



CONCLUSIONS

- Risk communication is very important part of risk analysis.
- Lack of communication often becomes the source of food safety problem
- Risk communication plays important roles when making solutions for food safety problems
- Risk must be communicated for related stakeholders, including consumers in such a way to achieve proper understanding of risk
- Consumers education as one of food safety intervention strategy to prevent food safety problems



thank you

Perspective of Food Labelling Systems in Japan

Mineo ANDO

Food Labelling Division,
Consumer Affairs Agency,
Government of Japan

Topics

- About Consumer Affairs Agency
- Perspective of Food labelling
 - Current acts concerning food labelling
 - A newly promulgated act: the Food Labelling Act of 2013
 - Introduction of mandatory nutrition labelling
- Labelling System for Genetically Modified Foods in Japan

Topics

- About Consumer Affairs Agency
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3

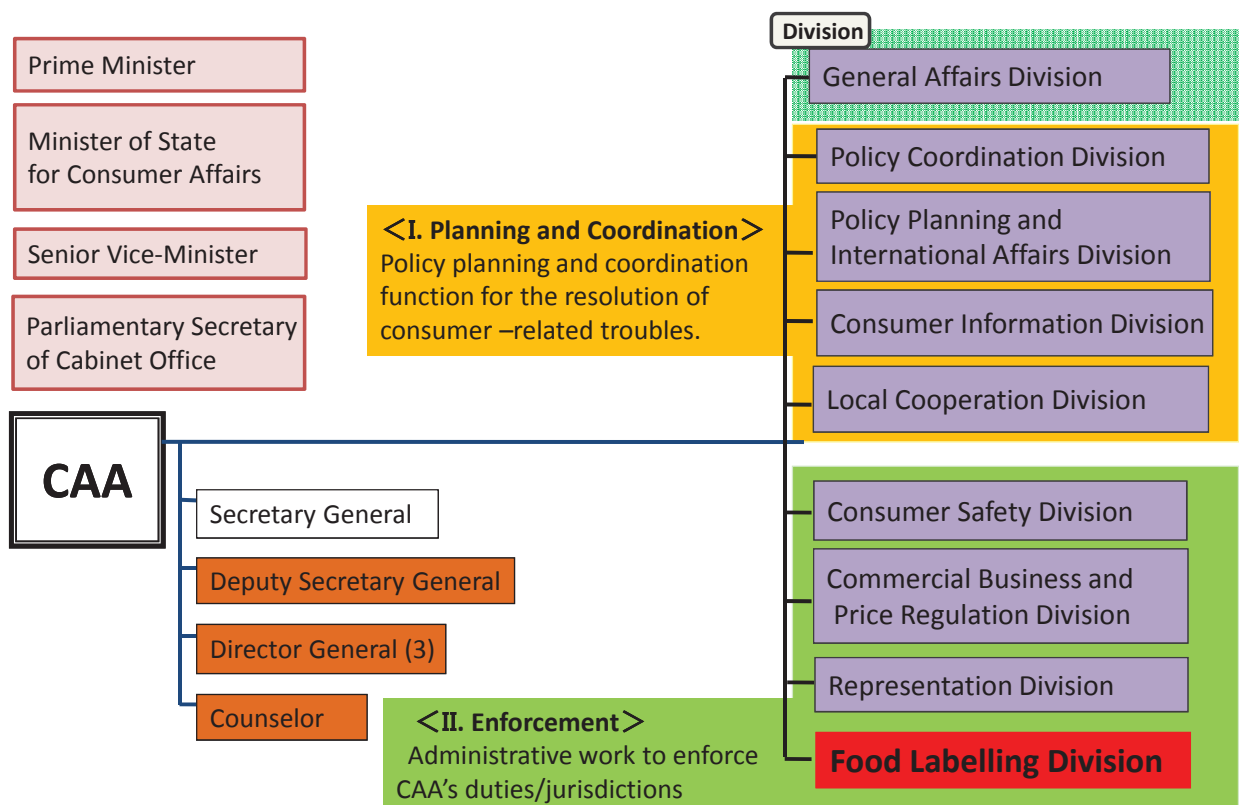


Consumer Affairs Agency (CAA)

- An external organ of the Cabinet Office
- Established on September 1, 2009

Our mission

- To protect and promote consumer’s interest and benefit
- To ensure the voluntary and rational choice of goods and services
- To ensure fair labelling of the goods closely related with consumers’ life



Topics

- About Consumer Affairs Agency
- Perspective of Food labelling
 - Current acts concerning food labelling
 - A newly promulgated act: the Food Labelling Act of 2013
 - Introduction of mandatory nutrition labelling
- Labelling System for Genetically Modified Foods in Japan

7

Current Acts concerning food labelling in Japan

Issue 1: There has been a number of various notifications under the three Acts.

Food Sanitation Act	Japan Agricultural Standard Act*	Health Promotion Act
<p>【Purpose】</p> <ul style="list-style-type: none"> • To prevent the sanitation hazards resulting from eating and drinking 	<p>【 Purpose 】</p> <ul style="list-style-type: none"> • To improve quality of agricultural and forestry products • To help consumers choose products by enforcing proper quality labeling of them 	<p>【 Purpose 】</p> <ul style="list-style-type: none"> • To improve nutritional status and promote health
<ul style="list-style-type: none"> • Establishment of the necessary criteria for the labeling of food to serve for the purpose of marketing (Article 19) • Enforcing the regulations concerning Food and Additives, Apparatus and Containers and Packaging • Prohibition of the sales for the products which do not conform to the standards and/or criteria • Giving approval to a person who intends to conduct business from the prefectural governor 	<ul style="list-style-type: none"> • Enactment of labeling standards to be observed by Manufacturer, etc. (Article 19-13) • Compliance with Standards for Quality Labeling (Article 19-13-2) • Enactment of Japanese Agricultural Standards • Grading in accordance with Japanese Agricultural Standards etc. 	<ul style="list-style-type: none"> • Enactment of nutrition labeling standards (Article 31) • Compliance with Standards (Article 31-2) etc. • Set a general policies • Implementation of the national health and nutrition survey • Prevention of passive smoking • License pertaining to Food for Special Dietary Uses etc.

Concerning food labelling

Other concerns

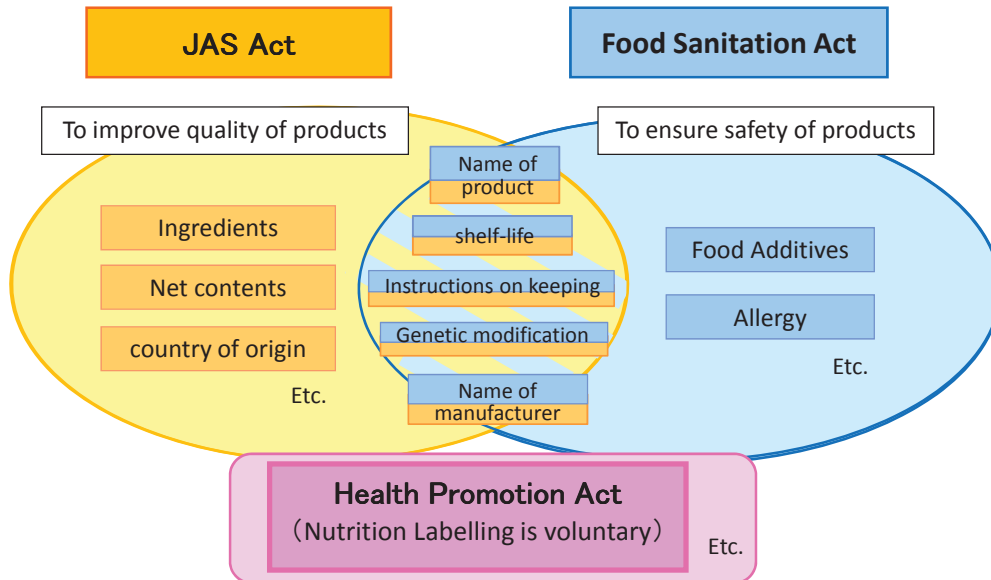
*Act on Standardization and Proper Quality Labeling of Agricultural and Forestry Products

8

Diagram of the current Acts concerning food labelling in Japan

Issue 2: Several definitions differ among the three Acts.

Issue 3: Nutrition labelling is voluntary in the current system.

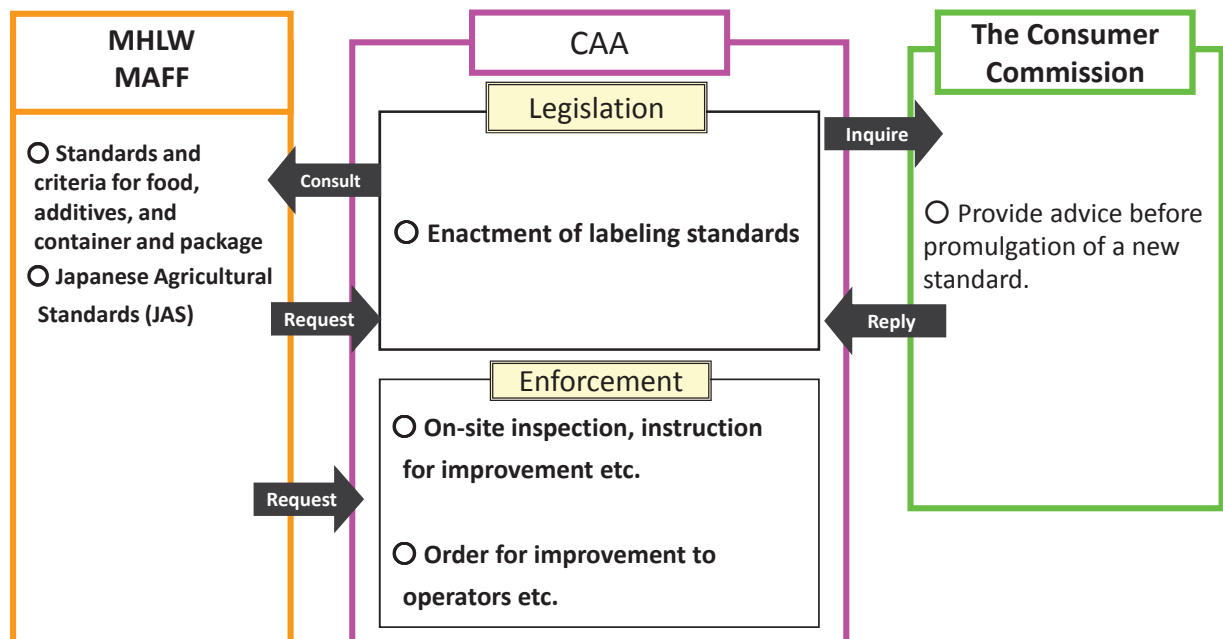


JAS Act: Japan Agricultural Standard Act

9

Current Food Labeling

- CAA is responsible to all kinds of administrative work regarding to labeling regulation regarding JAS, Food Sanitation Act and Health Promotion Act.
- CAA is in charge of planning and drafting labeling standards.
- CAA has fine collaboration with other relevant ministries and a commission for the enforcement



10

Progress toward a new Act

To address these issues in:

1. Some different definition among Acts
2. Many and various notifications under Acts
3. Voluntary nutrient labelling



One-year roundtable discussion
(From Sep. 2011 to Aug. 2012)



Report
(Aug. 2012)



Food Labelling Bill



Cabinet approval
(June 14, 2013)



Proclamation
(June 28, 2013)

11

The New Food Labelling Act

Objectives:

- To ensure food safety while eating and drinking
- To ensure general consumers' opportunities to select food subjectively and rationally

12

The New Food Labelling Act (Cont.)

Areas of focus:

- Establishment of a comprehensive system regarding food labelling
: some different definitions among Acts are standardized
(e.g. “fresh food” and “processed food”)
- Introduction of mandatory nutrition labelling

13

Specific rules under the new Act



Food Labelling Standard
(By June 2015)

14

Mandatory nutrition labelling

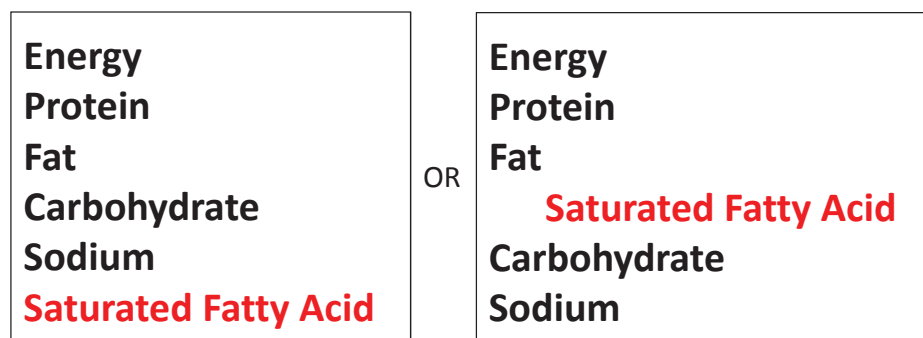
Points of discussion, which Consumer Affairs Agency has been considering on:

1. Which nutrients should be mandatory?
2. What kinds of food should be exempted?
3. What kinds of manufacturers should be exempted?

15

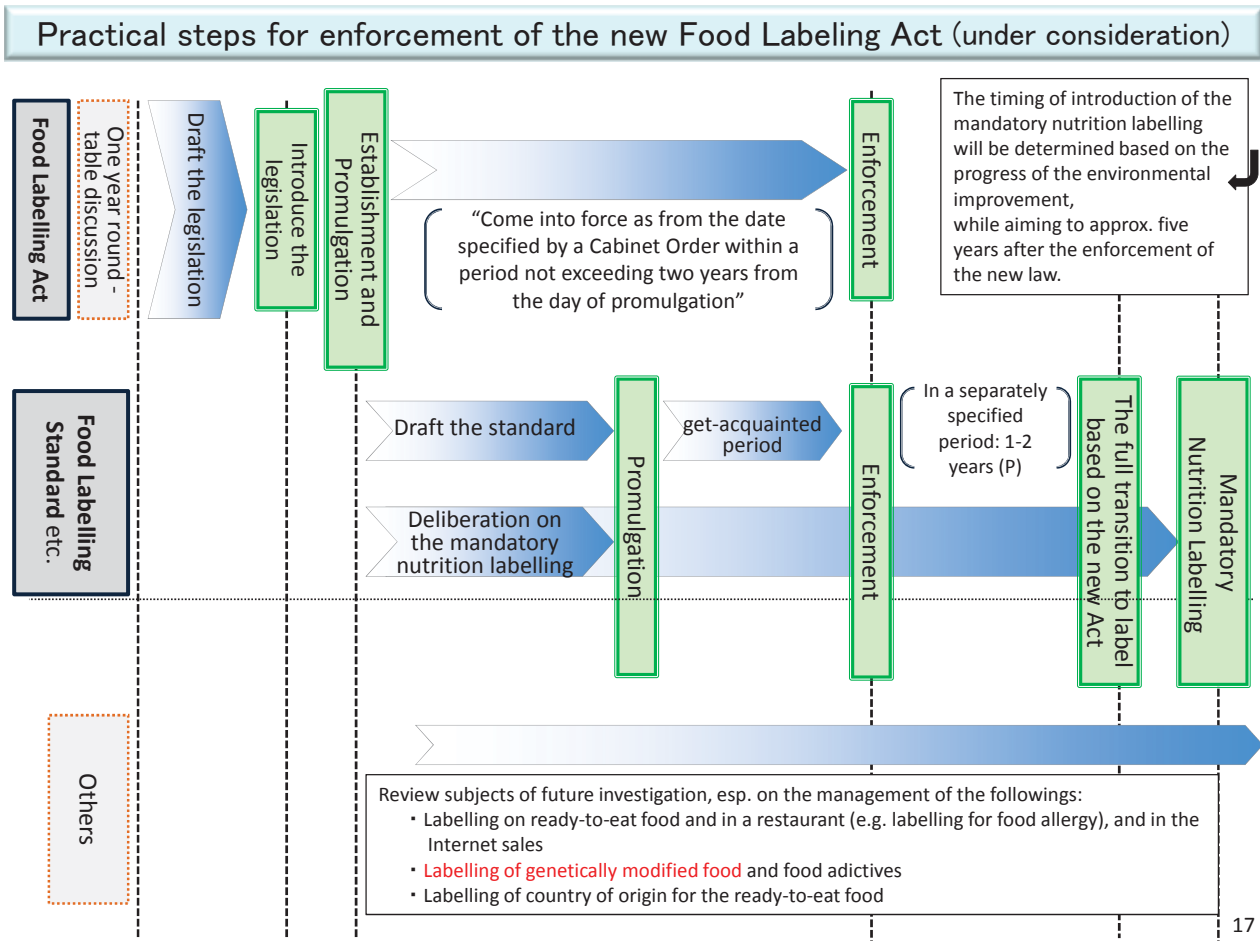
Points of discussion (cont.)

4. Whether breakdown of the declarations should be introduced or not?



5. Whether amounts of sodium should be declared as sodium or salt equivalents?
6. Reviewing Nutrient Reference Values (NRVs)

16



Topics

- About Consumer Affairs Agency
- Perspective of Food labelling
 - Current acts concerning food labelling
 - A newly promulgated act: the Food Labelling Act of 2013
 - Introduction of mandatory nutrition labelling
- Labelling System for Genetically Modified Foods in Japan

Labeling of GMO

○ 8 kinds of agricultural products and their processed foods including GMO are required to notify, "GMO" or "GMO is not separated" mandatorily, and " non-GMO" voluntarily.

<How to label GMO product>

<8 Agricultural Products Required for GMO Labeling>

- Soybean
- Corn
- Potato
- Alfalfa
- Sugar beet
- Rape seed
- Cotton seed
- Papaya

Application of Identity Preservation is performed.

Mandatory 「Soybean (GMO)」

No application of Identity Preservation is performed

Mandatory 「Soybean (GMO is not separated)」

<How to label a non-GMO product>

Application of Identity Preservation is needed.

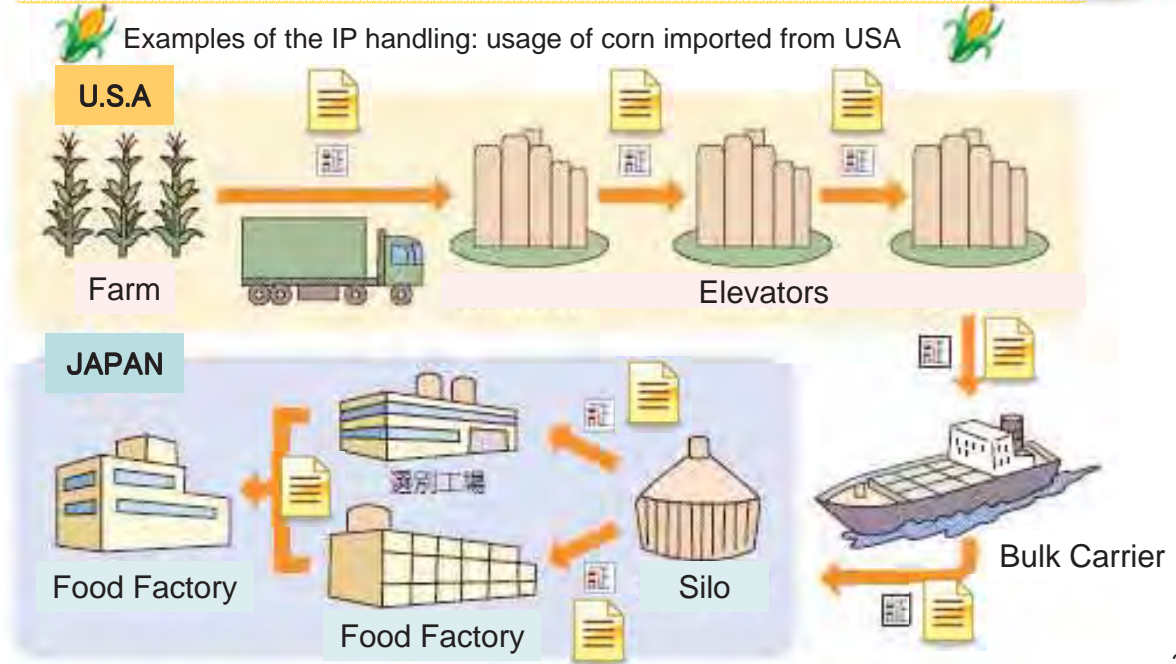
Optional 「Soybean (non-GMO)」
「Soybean (non-GMO is sorted)」

Examples
Name: Tofu
Ingredients: Soybean (GMO is not separated) ,
Weight.....
.....

Name: Miso(rice)
Ingredients: Soybean (non-GMO) ,
Weight.....
.....

Identity Preserved(IP) Handling

Identity Preserved (IP) Handling is a procedure where genetically modified products and non-genetically modified products are handled separately in order to prevent these two types of products from being mixed, and a written certificate will be issued.



**Thank you very much
for your attention.**



Official mascot of Consumer Affairs Agency

Roundtable Discussion on Food Safety and Standards

TACKLING FOOD SAFETY CHALLENGES

March 5, 2014

Co-chairs:	Prof. Dedi Fardiaz, Bogor Agricultural University, Indonesia Prof. Songsak Srianjata, Institute of Nutrition, Mahidol University, Thailand
9:00 - 9:10am	Welcome and Introduction
9:10 - 10:00am	Updates on Food Safety Regulatory Frameworks Cambodia - Mr. Sin Sideth Deputy Director, Department of Laboratory, CAMCONTROL, Ministry of Commerce, Cambodia Lao PDR - Ms. Viengxay Vansilalom Director, Food Control Division, Food and Drug Department, Ministry of Health, Lao PDR Myanmar - Dr. Khin Saw Hla Deputy Director, Food Control, Food and Drug Administration, Ministry of Health, Myanmar Vietnam - Ms. Nguyen Thi Minh Ha Deputy Director, Codex Office, Vietnam Food Administration, Ministry of Health, Vietnam
10:00 - 10:20am	Morning Tea Break
10:20 - 12:30pm	Discussion <i>Key Topics</i> - Food Additive Safety - Consumer Protection - SME Education
12:30pm	Lunch

WORKSHOP AND ROUND TABLE DISCUSSION ON FOOD SAFETY AND STANDARDS

March 04-05, 2014
Yangon, Myanmar

Sin Sideth

Deputy Director of Lab Dept,
Camcontrol DG, Ministry of Commerce

OUTLINE

- Cambodia Trade
- Cambodia Food Safety Management System
- Legal and Institutional Framework and Adoption of Food Safety Standards
- Implementation and Law enforcement related to the Joint Prakas IMP 868
- Challenges and Summary

CAMBODIA TRADE

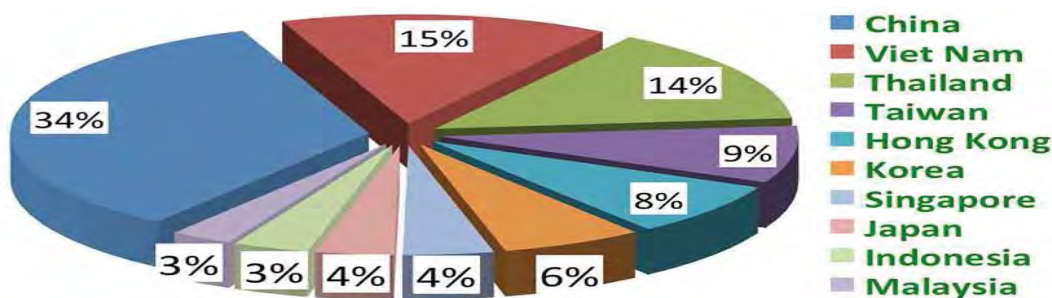
Cambodia Trading

Partners:

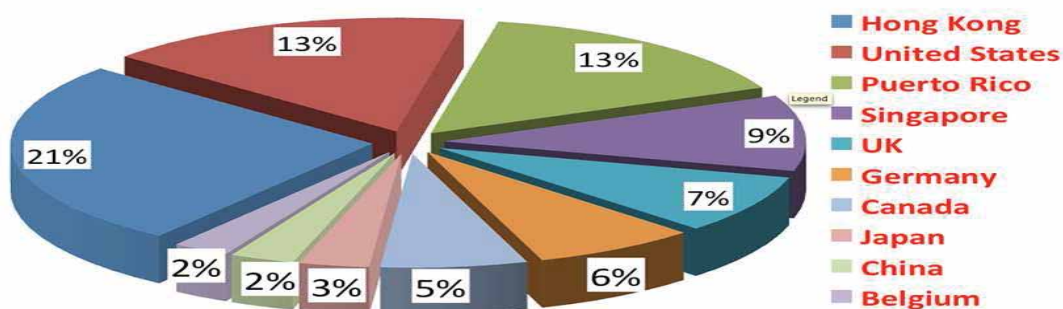
- ASEAN (estimate 600 million consumers)
- Member state of WTO (2004)
- Food export less than import due to SPS issues and Supply demand



Cambodia imported from top 10 countries in 2012



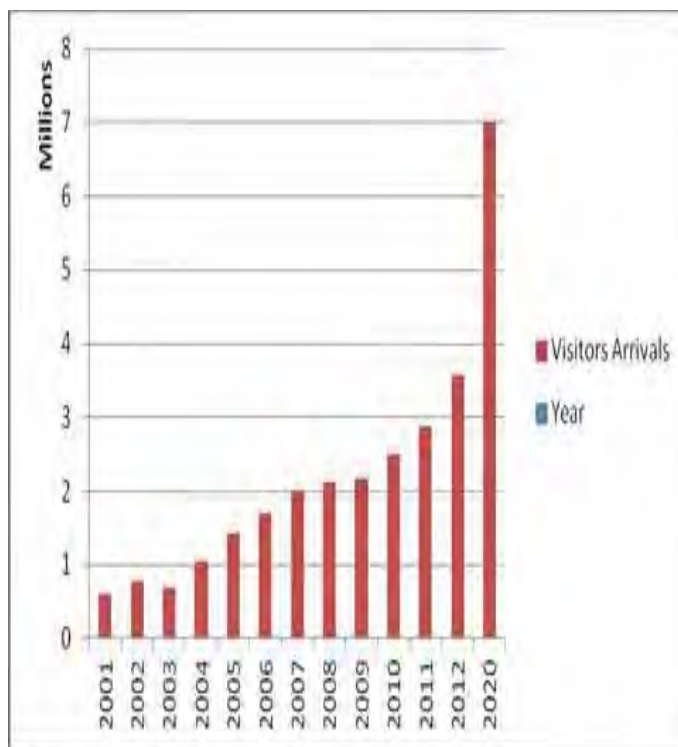
Cambodia exported to top 10 countries in 2012



Tourism associated with
food safety ?

Income generated from
Tourism sector:

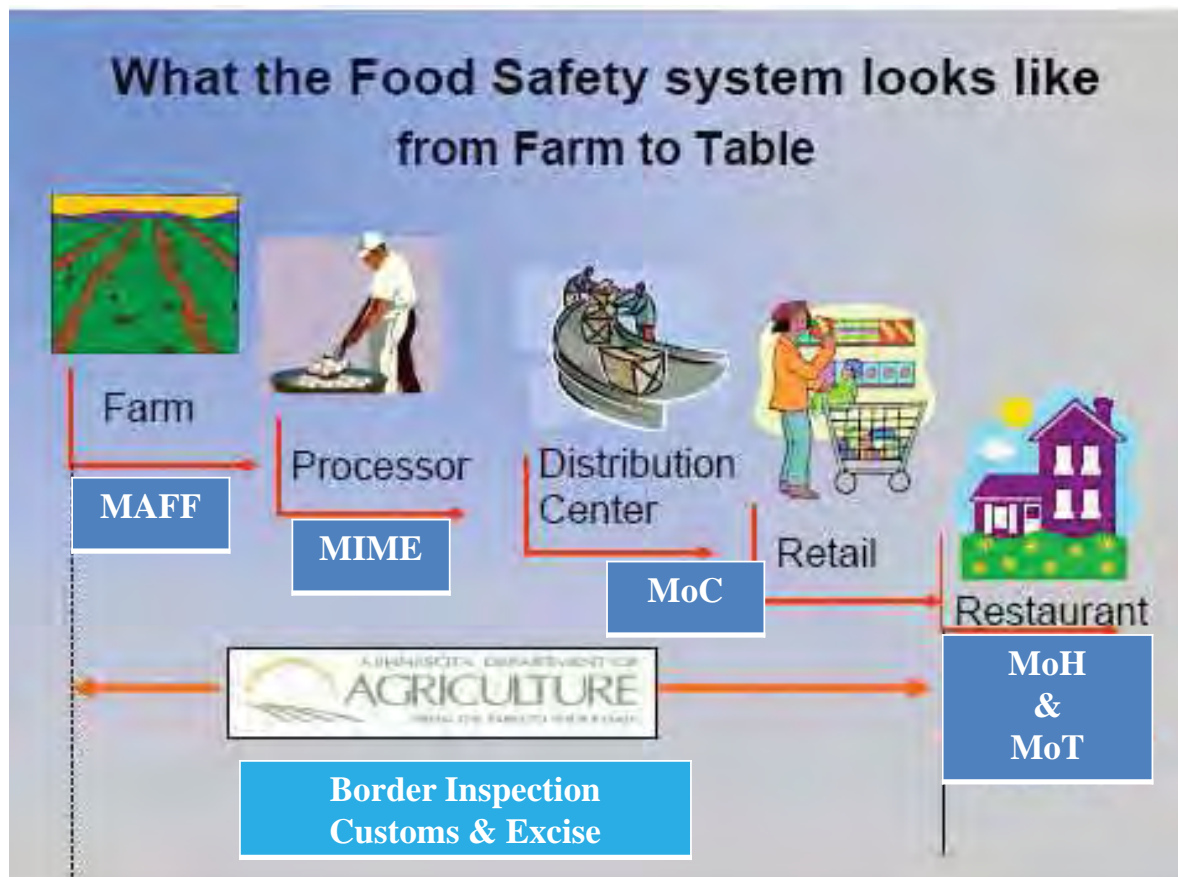
2009 - \$ 1,561 million
2010 - \$ 1,786 million
2011- \$ 1,912 million
2012 – est. \$ 5,000
million



Cambodia Food Safety Management System

Multiple Agencies System based on Farm to Table Approach:

- Inter-ministerial agreement for the implementation and institutional arrangement on food safety management, Prakas IMP 868 (October 22, 2010) established
 - IMP 868 gives mandates to six Ministries
 - MAFF at Primary Production /Primary processing
 - MIME at Secondary processing (SMEs and Factories)
 - MoC at the markets and import (adds, store, display ...)
 - MoH at Canteens and Restaurants (Hygiene inspection)
 - MoT at Canteens and Restaurants (Licensing for business operation)
 - Customs and Excise (border inspection as leading agency)



Cambodia Food Safety Management System (cont.)

For the facilitation and coordination RGC has established numbers of Committees:

- Inter-Ministerial Committee (1998) chaired by SM/Minister of Commerce (8 ministerial members attended)
- National Codex Committee (2000)
 - 8 Ministerial members invited as IMC
 - 4 Technical Working Groups
 - One Secretariat assigned (from CAMCONTROL)
 - Once National Codex Contact Point assigned

Legal and institutional framework and adoption of food safety standards

Govt. Policy on Food Safety Standards

- not reinvent the wheels
- to harmonize with international standards
 - Codex, OIE and IPPC
 - as well as regional standards (ASEAN)

Working with international partners (SPS/TBT)

- Codex contact point – Camcontrol
- OIE contact point – MAFF
- IPPC contact point – MAFF
- TBT contact point - MIME

Significant existing laws and regulations for current practices

- Law on the management of quality and safety of products and services “LMQPS” (26 Jun 2000)
- Law on the management of pesticides and fertilizers (14 Jan 2012)
- Law on Cambodia Standards (24 Jun 2007)
- Law on Fishery (21 May 2006)
- Sub-decree on Food Hygiene for human consumption (12 Jun 2003)

However, technical regulations are still challenging issues for line ministries.



to enhance the competency of food inspection and law enforcement, line ministries agreed on :

- to adopt Codex General Standards/Codex guidelines to be as National Standards but the adoption procedure is not clear (through ISC or NCC ?)

In addition:

- National Food Safety Policy (lead by MoH and draft ongoing)
- LMQPS will be amended to be a New Food Safety Law (lead by NCC and MoC seeking fund and expert)

Implementation and law enforcement related to the joint prakas IMP 868

Refer to IMP 868 relevant ministries shall:

- Policy development, legal framework, standards and technical regulation development;
- Regulation and enforcement of food safety including food business registration and licensing, inspection and other legal enforcement actions;
- Verification and competent authority certification;
- Development and implementation of risk analysis and risk management systems;
- Data collection, scientific and technical research with the purpose of monitoring risk

Implementation and law enforcement related to the joint prakas IMP 868

Refer to IMP 868 the food business operators shall:

- provide safe food and to address safety issues as they arise
- implement Food Safety Management Systems (FSMS);
- ensure compliance with food requirements and standards;
- alert the Ministry and Competent Authority on food safety issues and collaborate closely with the Ministry and CA in implementing measures to avoid or reduce risks caused by its products;
- respond quickly to food safety concerns as they arise;
- voluntary recall the food products;
- record information of its supplier and shall make it available to the Ministry and CA on demand and
- Food business operators shall ensure that food is adequately labeled

Implementation and law enforcement related to the joint prakas IMP 868

Refer to IMP 868 consumers have shall contribute to implement of food safety by:

- understanding about food safety issues and consume only food that meet food requirements and standards
- taking food safety problems to suppliers, report to the Ministry or Competent Authority

Challenges: Lack of consumers' awareness on food safety

Challenges and Summary

- lack of Coordination and cooperation amongst line ministries although IMC plays the role as facilitator and coordinator.
- Procedure for adoption of Codex standards as Technical Regulations
 - lack of technical regulations for law enforcement due to Codex general standards not yet adopted (food additives, vet drug, pesticide residues, contaminants, ...)
- lack of transparency
- capability of CA limited
- consumer awareness
- resources limited (Lab's equipments and inspection tools)
- GHP, GMP, HACCP is not mandatory for specific food

THANK YOU
VERY MUCH

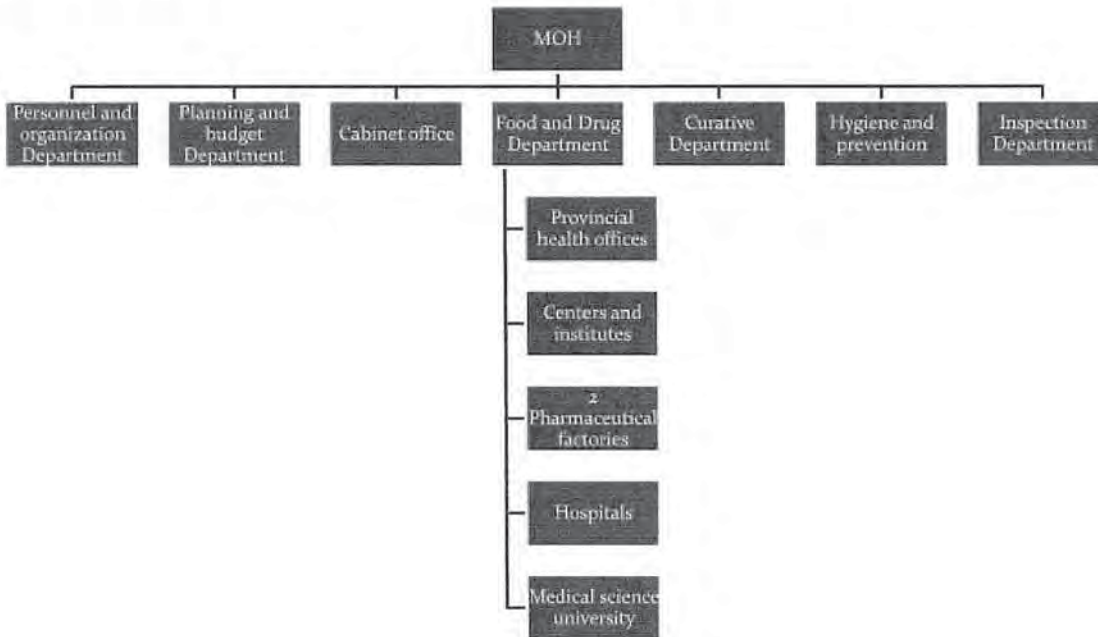
Food safety control Lao PDR

Dr Somthavy CHANGVISOMMID
Director General of Food and Drug Department
Ministry of Health, Lao PDR
email: csomthavy_fdd@yahoo.com, codexcontactpoint_lao@yahoo.com

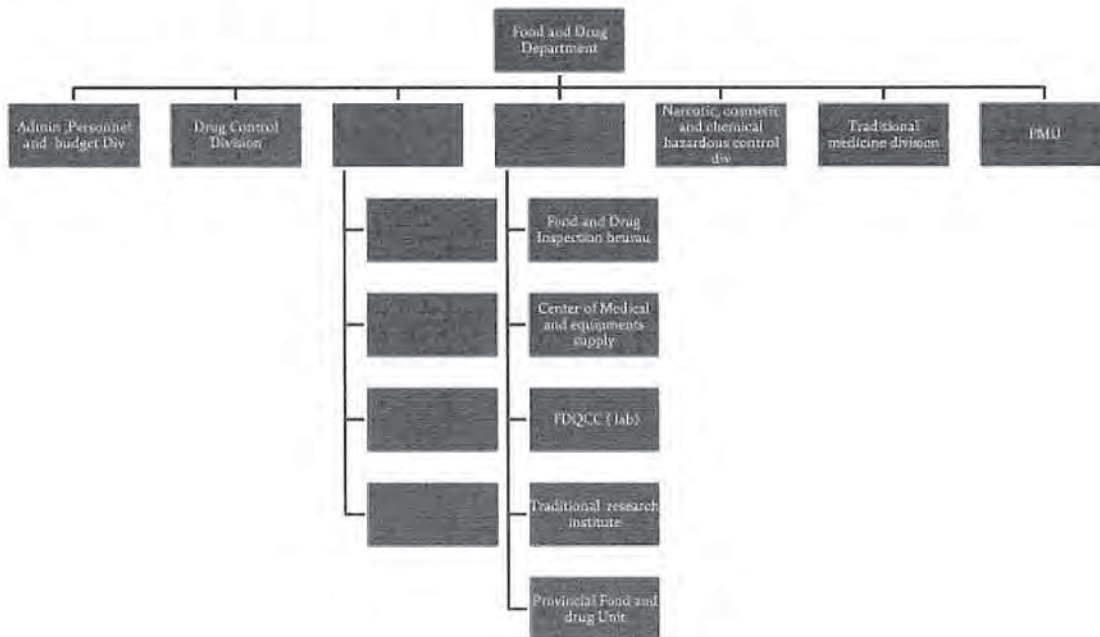
Content

- Introduction
- Regulatory frame work
- activities
- weaknesses and recommendation

Organization Chart of MOH



Organization Chart



Legal and Institutional Framework

1. MOH

a. FDD- Food safety authority

- ☞ Food safety legislation development
- ☞ Premarketing approval: registration, import export permit
- ☞ Food testing services
- ☞ Information, Education, Communication and Training on Food Safety, QA
- ☞ Inspection of food businesses: Food establishments, retailers, markets, border check points (BFDI)
- Food and Drug administration committee (Chair man and secretariat)
- Food borne disease surveillance and Food Safety emergency respond Inspection and certification of imported
- Codex contact point

b. DHP- restaurants and street food vendors

Legal and Institutional Framework

2 . Ministry of Agriculture

primary production control at farm level

- ☞ Plant and animal health control,
- ☞ Implementation of GAP, plant quarantine, registration of pesticides, Vetdrugs, GVP, Good Husbandry Practice
- ☞ Laboratory Services

Food Safety legislation

- Food law revised 2013
- Food Safety policy 2009
- Regulation on Drinking water in packaging 585/MOH 2005
- Regulation on safe food processing , Imported - Exported food No 586/MOH
- Food labeling 2009
- Food premises registration No 1600/FDA
- Food inspection regulation 297, MOH , 24 Feb 2012



Food Safety legislation

- GMP Guideline for Food establishment and drinking water processing plants 2008
- Decree on Iodizes Salt, drinking water, fish sources, Ice, Ice cream..
- Revising Food law and Food Safety emergency WG and plan



Food testing

- 2 laboratories :
 - Food and Drug Quality Control Center - main laboratory for food testing for microbiology analysis and chemical analysis, it preparing to accredited with ISO 17025
 - Vientiane municipal lab – basic microbiology testing and some chemical parameters
 - water supply lab- heavy metal testing
 - The monitoring of contaminants and FBD have been carry out by support of WHO but not regularly

Food training and education

- Food inspectors have vary level of trainings: Pharmacy courses, special trainings on Food Safety Quality Assurance in international and regional level, Audit courses
- FDD with assistant of WHO , FAO experts provide training on GHP, GMP and HACCP for Food producers, series training of risk analysis, Risk based inspection
- Disseminated existing Food Safety legislation
- On job training on application for GHP and GMP

Entry points inspection



Minimarket inspection

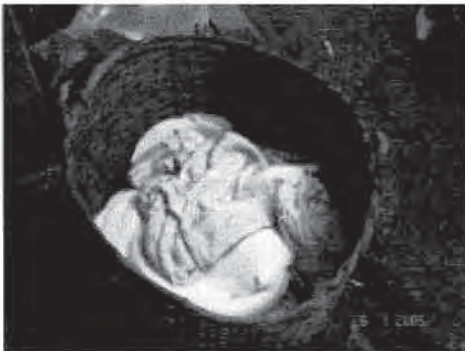




Food establishment inspection



Market inspection





Trainings



Trainings



Cooperation with key stakeholders

- Consultation with Food and drug administration members in policy level for food safety issues
- work with national Codex committees and Food Safety technical working group in considering food safety activities in technical level
- Pesticides committee consultation
- Work with national standards body in development of Food standards
- Work with SME office (SMEPDO, APO) in conducting training on GMP and pilot implementation

Capacity building

- Receiving technical assistant and trainings supported by WHO, FAO(funded by NZAID,Japan) on Food inspection, risk analysis , Risk based inspection, Food import- export inspection and certification)
- EU ASEAN program on inspection and food testing
- Training program in Japan for 5 months on Food safety control system (1 senior staff, 2 technical staff)
- Food Sanitation training for 3 weeks in Japan (JICA)
- GMP training and pilot implementation project support by MAF, Japan through APO



Challengers

- WTO accession and international standards requirements
- ASEAN harmonization
- Regional and international market access



weaknesses

- Limited food legislation and standards
- Limited skilled staff and numbers
- Limited Food testing capacities e.g equipments and facility and skilled staff
- Food Imported through land border and not approved by food safety authority
- Enforcement activities are not effectives

Recommendation

- Develop necessary food legislation and standards and requirement on Food inspection
- Strengthen Food control system: manpower, food testing laboratory, inspection and enforcement
- Capacity for food safety staff and inspectors in short term and long term
- Establish Food science and technology faculty and food safety curriculum

summary

- Food Safety control system in Lao PDR is in the low level and starting build up the capacity
- It needed to have assistant in strengthen FSMS in better in order to fulfill the consumer protection task effectively and reduces foodborn illnesses
- support lao producers to go for international market.
- Capacity for food safety staff and inspectors in short term and long term
- Establish Food science and technology faculty and food safety curriculum



Workshop on Food Safety and Standards

Sedona Hotel
Yangon, Myanmar
4th to 5th March, 2014

ASEAN Member Countries



Updates of Food Safety Regulatory Frameworks

From Myanmar

Presented by
Food Division
Department of Food and Drug Administration

Vision

It is an important task to keep food in retail service free from pathogens and harmful chemical substances or low enough to cause any health hazards

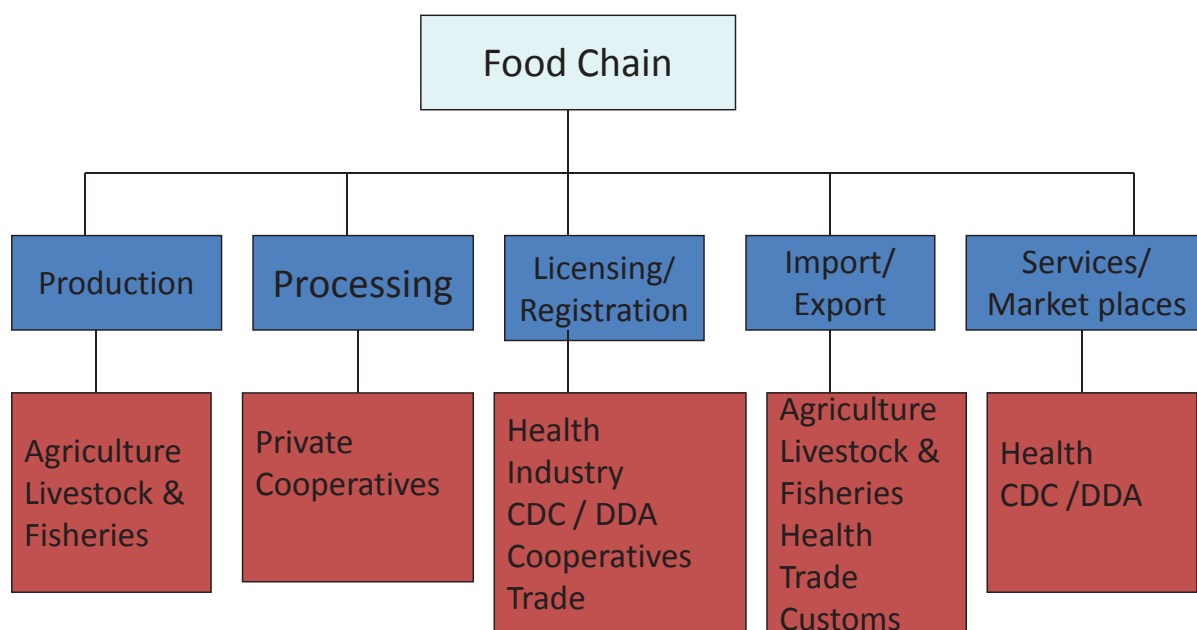
- Foodborne diseases are a major health and economic problem in both industrialized and developing countries.
- The incidence of foodborne diseases in the industrialized countries has been estimated to be as high as 10% of the population.

In some countries the trend is on the increase.

The developing countries bear the biggest burden of food-borne diseases in the world

- Unsafe levels of chemicals and presence of pathogens in food may cause serious health problems, they also pose threats to trade and the environment
- Food production, processing, and preparation are among the most important economic activities for almost all countries and any disruption can have a major impact on the country and on the confidence in the food supply

Responsible agencies along the food chain



Hazards

- Biological Hazards
- Chemical Hazards
 - Environmental contaminants
 - Agrochemicals
 - Food Additives
 - Naturally occurring toxins
 - Processing contaminants
 - Allergens
- Physical Hazards

Collaboration among inter-related sectors

- all professions
- all sectors
(industry, government, consumers and academia)
- all levels
(local, national, regional, international)

Comply with guidelines, standards and specifications

- Factory Specification
- Commodity guidelines and standards
- Regional guidelines and standards
- International guidelines and standards

Related Laws and guidelines

- Agriculture, Fisheries and Livestock sector related laws, regulations and guidelines
- National Food Law
- Industries Registration Laws
- Import / Export Law
- Municipal Law

- International guidelines and references
 - IPPC and OIE guidelines
 - Codex guidelines and reference standards
 - WTO – Sanitary and Phytosanitary Measures

- Practices and standards are in line with codex guidelines and standards
- Myanmar adopted codex guidelines and standards as national reference in 2005
- Government and industry are widely applied for ensuring food safety and quality nowadays.

Activities

- Premarket assessment
 - Pesticide Registration and importation assessment
 - IPM procedures
 - Good Agriculture Practice, Good Farming Practice,
 - Food Hygiene practices and guidelines
 - Import / Export guidelines

- Post-market assessment
 - conducted on commodity basis
- Risk assessment
 - on commodity and priority basis

Food control work is a multisectoral, departmental and services involvement.

As food and drug safety is concerned with a number of sectors including agriculture, fisheries, industry, trade & environment, in recognition of the need for integration, Food & Drug Board of Authority (MFDBA) has been formed in accordance with the provision of National Drug Law and reformed in 2000 and 2013.

- To ensure efficient and uniform control throughout Myanmar, various levels of Food and Drug Supervisory Committee (FDSC) has been formed in 1992 and reformed in 2002
- Food Advisory Committee, Food Orders and Directives Sub-committee and Food Technical Affairs Sub-committee have been formed in 2002 revised in 2013
- The drafted 6 no. of guidelines are under reconsideration

- Food and Drug Administration (FDA) has been formed under the Department of Health according to National Drug Law
- Upgraded to Department of Food and Drug Administration since 1st August 2013
- Branch of DFDA in Yangon and Mandalay
- States / Regional Offices in remaining 12 States / Regions
- Border Stations in Muse, Myawaddy and Tamu (Total 13)

- Department of Food and Drug Administration is concerned with control of processed food
- Activities include –
 - Development of legislation
 - Standards Development
 - Premarket Assessment
 - Monitoring and Surveillance
 - Laboratories development
 - Enforcement works

Trainings and education to Food Inspectors,
Laboratory Technicians, Industry
Participation in international standard settings
Consumer awareness with IEC materials

Flow Chart for Food Manufacturing
Recommendation

Case application forwarded by respective company to
FDA

Field Inspection and Sample Collection and Data
assessment

Case report submitted to CFDSC
for consideration

Forwarded to MOH for confirmation

Issue Recommendation

- Documents to be submitted
 - Factory Layout and localization map
 - Process and Quality Control
 - Ingredients used
 - Machines and its specifications
 - Food Handlers record
 - label

Import Recommendation (IR) Process

Applicant	Food and Drug Administration
Case File Application with - Product Specification - Ingredient list - Product Registration	→ Document Assessment
Preshipment Sample	→ Laboratory Assessment
Pick up Import Recommendation for Importation License at Ministry of Commerce	← Issue Import Recommendation Certificate (2 years validity)

24

ImportHealth Certificate (HC) for Food Importation

Applicant	Food and Drug administration
Case File Application with - Import Recommendation → - Bill of Lading - Import Declaration - shipping documents - Health Certificate / Certificate of analysis	Document Assessment
Representative sample of Imported Foods for Customs Clearance →	Laboratory Analysis of imported food (Shipment samples)
Pick up HC for imported food for Customs Clearance ←	Issue HC for Customs clearance

25

2013 Work load for Import Assessment

Categories	Total		Items
	IR	IHC	
Fats & Oils(F&O)	472	740	RBD Palm Olein, Olive Oil, Sunflower Seed Oil, Soya Bean Oil, Sesame Oil, Margarine, Shortening, B.O.S, Rice Bran Oil, Coating Fat
Food Additives(FA)	525	467	MSG, Flavour, Colour, Yeast, Seasoning Powder, Baking Powder, Kularome, Maltodextrin, Citric acid, jelling agents, etc
Food General(FG)	449 5	169 0	Biscuits, Cookies, Chocolate, Wafer, Cracker, Cakes, Dried Fruits, Nuts, Juices, Soft Drinks, Sauces, Snacks, Candy, Chewing Gum, Instant Noodles, Instant Vermicelli, Cereals, Peanut Butter, Sugar, Bird's Nest, Chicken Essence, Bread Crumb, Donut Mix, NDC, Coffee, Tea, Porridge, Oat Meal, Mayonnaise, Roasted Seed, Jam, Flour (Wheat, Corn, Tempura)Jelly, Jelly

Categories			Items
	IR	IHC	
Milk & Milk Products(M&M)	307	717	Whole Milk Powder, Skim-milk Powder, Sweet Whey Powder, Whey Powder, Butter, Cheese, SBC, EFM, UHT Milk, Colostrum Milk Tablet, Yoghurt
Food for Special Dietary Uses(Sp.F)	30	6	Glucerna, Prosure, Ensure, Diebetasol, Casilan
Frozen Food (Fr.F)	120	41	Ice- Cream, Processed Meat, Chicken Frank, Fish Ball, Meat Ball, Sausage, Paratha, Pastry, Green Peas, Mixed Vegetables, French Fries
Functional Food(FF) Dietary Supplements	268	137	Dietary Supplement Products, Functional Foods, Collagen, Antioxidants, Omega 3, Vitamin & Mineral Supplement, Lecithin, Probiotics, Melatonin, Amino Acid, Herbal Supplement, Bioactive Polysaccharides, Propolis
Bottled Drinking Water (B.D.W)	19	-	Natural Mineral Water

Export Recommendation (ER) Process

Applicant	Food and Drug Administration
Case File Application with - Product Specification - Ingredient list - Product Registration - reference label for bulk size	Document Assessment
Representative Sample	Laboratory Assessment
Pick up Export Recommendation for applying Export License at Ministry of Commerce	Issue Export Recommendation Certificate (2 years validity) ²⁸

Export Health Certificate Process

Applicant	Food and Drug Administration
Case File Application with - Export Recommendation → - Shipping Documents Bill of Lading Import Declaration - Health Certificate / Certificate of Analysis	Document Assessment
Representative sample of exported food for Customs Clearance →	Laboratory Analysis of exported food (Shipment samples)
Pick up HC for Customs Clearance ←	Issue HC for Customs clearance

29

2013 Work load for Export Assessment

Categories	Total	
Export Health Certificate(FE)	120	Rice, Bean, Palm Sugar, Tea Powder
Export Recommendation (FER)	148	Tradition Food, Coffee Mix, Tea Mix, Instant Noodles, Instant Vermicelli

Challenges

Human resources development

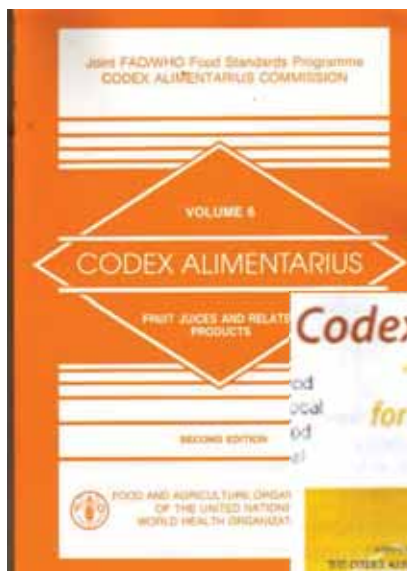
- Study tour on food inspection and certification
- Short-term and long-term trainings on food science and technology
- Trainings on chemical analysis of contaminants, food fortification

Upgrading of laboratory facility

- Extension of laboratories
- Laboratory accreditation

Participation in International and Regional food standards works

THANK YOU



Codex Alimentarius
"The Food Code for consumer health protection"



WORKSHOP AND ROUNDTABLE DISCUSSION ON FOOD SAFETY AND STANDARDS



4-5 March , 2014

Presenter : Eng. Nguyen Thi Minh Ha
Vietnam Codex Office – Vietnam Food Administration

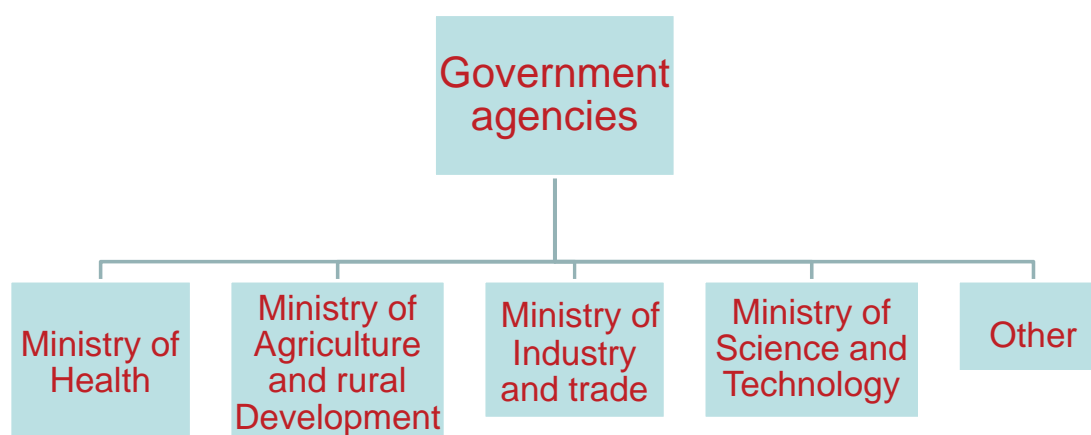


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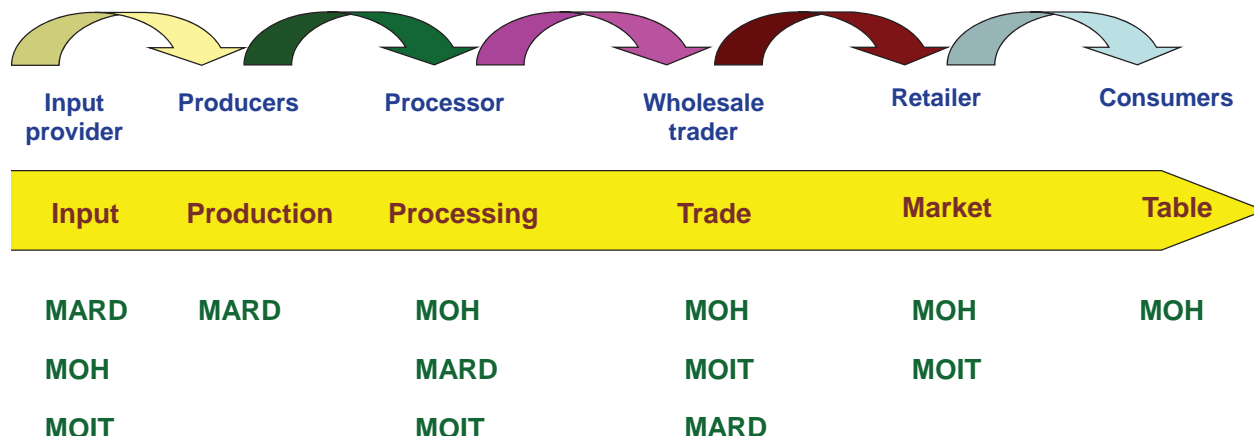


1. Government agencies and other bodies involved in food regulatory system
2. Methods for management of food safety
3. Challenging issues
4. Conclusion

1. Government agencies and other bodies involved in food safety control system



Food safety responsibility Position of Ministries along the food chain



MOST

MOH: Ministry of Health

MARD: The Ministry of Agriculture and Rural Development

MOST: Ministry of Science and Technology

MOIT: The Ministry of Industry and Trade

MINISTRY OF HEALTH - MOH



Responsible for the governance and guidance of the health, healthcare and health industry of Vietnam.

Responsible for:

- Development of standards (including the Codex Alimentarius), laboratory accreditation, and quality control for imported foods.
- Development of technical regulations, and the annual listing of foods requiring inspection.



Cont.



Responsible for supervising food hygiene and safety:

- All processed foods
- Food Additives
- Colours and Flavours
- Residues
- Processing aid
- Natural mineral water, prepackaged water
- Functional food/Fortification food
- Imported foods



MINISTRY OF AGRICULTURE AND RURAL DEVELOPMENT - MARD



- Safety of Fresh foods and raw materials
- Animal origin-Department of Animal Health (DAH);
- Plant origin – Department of Plant protection (DAP);
- Fishery products – National Fishery Quality Assurance Department (NAFIQAD)
- Charge of production, import-export, distribution, and use of pesticides in plants and products of plants, veterinary drugs and bio-products, growth promoters



MINISTRY OF INDUSTRY AND TRADE - MOIT



- Production and marketing of alcohol, beer, beverages, confectionary, milk, vegetable oil, flour, starches, and bottled water products.
- Controlling microbiological contamination and chemical residues during food processing
- Developing a food hygiene and safety control program in the food processing industry.
- Trade aspects of food. labeling of goods, which, while less directly relevant to food safety,
- Overall quality management



MOST Ministry of Science and Technology



Responsible for scientific and technological activities

- Development of scientific and technological potential;
- Intellectual property;
- Standardization, measurement and quality control;
- Atomic energy, radiation and nuclear safety;
- State management of public services in the domains under its management in accordance with law.

Other bodies involved in food safety control system



- Institutes, Universities
- International organizations : FAO, WHO, CAC, OIE...
- Associations, Manufactures
- Consumers
- Other

2. Methods for management of food safety

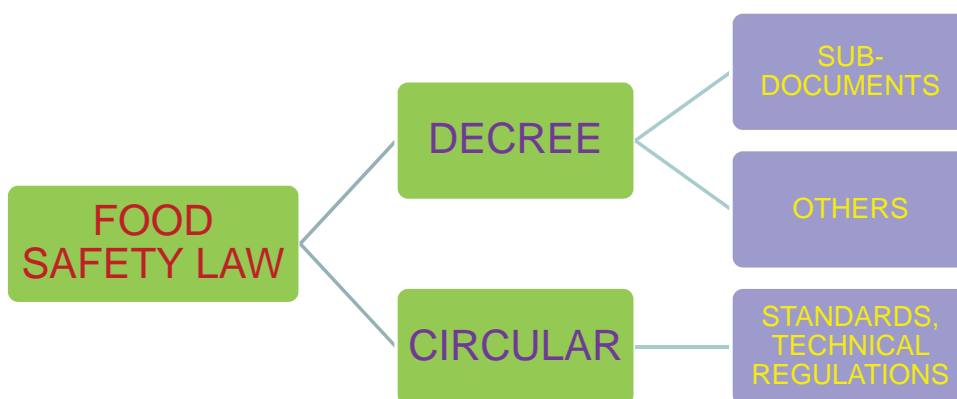
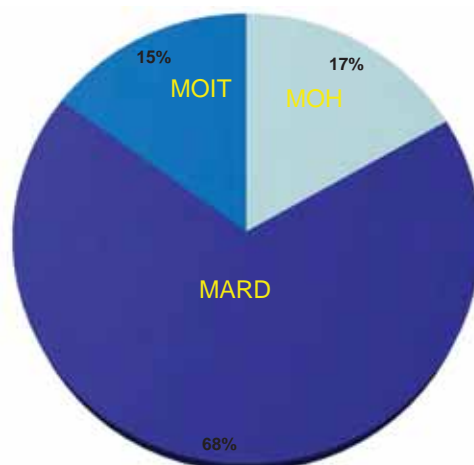


Figure 1. Diagram of National Standards for Foods managed related ministries



2.1 STANDARDS ON FOOD SAFETY



National standards : Vietnam National Standards

Standards for commodity

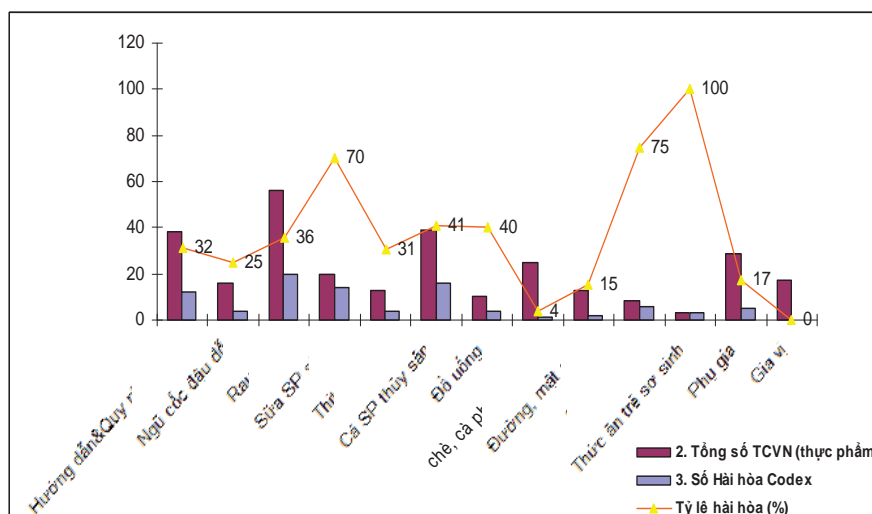
Standards for food processing

Total: 287 standards (almost based on Codex Standards) such as :

- ❖ Milk and milk products
- ❖ Fresh fruits and vegetable
- ❖ Cereals and cereal based-products
- ❖ Fish and fishery products
- ❖ Meat and meats products
- ❖ Guidelines and code of practices
- ❖ Other ...



Percentage of national standards based on Codex standards



2.2 TECHNICAL REGULATIONS



- There are about 50 technical regulations of food promulgated by MOH until 2013

1. Food categories	2. Number	3. Number based on Codex Standards	4. Percentage with Codex (%)	5. Other
Food Additives	23	23	100.00	
Supplements	6	6	100.00	
Beverages	3	2	66.67	1
Milk and Milk products	5	5	100.00	
Contaminants in Food	3	2	66.67	1
Formula	4	4	100.00	
Other	6	3	50.00	3
Total	50	45	90.00	5



2.2 TECHNICAL REGULATIONS

There are about 29 technical regulations promulgated by MARD until 2013

Food Categories	Number	Based on
Meat	3	Codex, ISO
Legumes	6	Codex, ISO
Fruits and vegetable	3	Codex, ISO
Animal feed	2	Codex, ISO
Fish and fishery products	14	Codex, ISO, EU
Other	1	SEV, ISO
Total	29	

3. Challenging issues



Challenging

- Vet drugs residues in meat
- Pesticide residues in fresh vegetable and fruits
- Conditions of processing and handling street food in small markets and restaurants
- Using food additives in food processing, particularly using artificial sweeteners and colours
- Date marking and nutrition labelling of pre-packaged foods
- Cooperation among related ministries is not close and uniform
- Food standards and technical regulations are not met the demands of food industry domestically as well as internationally;
- Lack of skill and experiences of inspectors in terms of food safety issues



4. Conclusion

1. Food Regulatory Frameworks

- Establish government endorsed food regulatory systems
- Develop, implement and enforce food safety standards

2. Food Inspection and Certification Systems

- Develop legislative frameworks for food control management
- Establish communication systems to support food inspection including information, education and training (electronic information exchange systems regarding recall, communication with trade partners and consumer information)
- Develop laboratory and technical capacity including training of personnel

4. Conclusion



3. Technical Skills and Human Resources

- Develop technical skills in areas across the food control system
- Develop skills in food safety risk analysis

4. Information Sharing and Communication Networks

- Utilise and establish relevant forums for information exchange
- Encourage collaboration on food safety capacity building between economies across the region and internationally
- Establish surveillance systems and mechanisms for transparent information-sharing that provide accurate and timely information



Identification of Food Safety Challenges in the Region (CLMV Countries) and Capacity Building Needs

March 4-5, 2014, Yangon, Myanmar

1

Chemical contaminants (Cambodia)
Heavy metals (Hg, Cd, Pb, As), Mycotoxins (Aflatoxin, Ochratoxin, etc.),
Pesticide and Veterinary drug residues, Others (3-mcpd, benzopyrene,
melamine, etc.)
Excessive Food Additives, Prohibited Chemical Additives

Food Safety Challenges Chemical Hazards	Specific foods associated with the risk	Risk Mitigation (Any available intervention to reduce the risk?)
Pesticide and Veterinary drug residues,	Fresh fruits and vegetables Fish and meat and their products	-Law enforcement and monitoring; - GAP/training; - Strengthening lab capacities
Mycotoxins (Aflatoxin, Ochratoxin, etc.),	Cereals and cereals products	- Post harvest management; - Strengthening lab capacities
Food Additives, preservatives etc.	Processed food	-Law enforcement and monitoring; - GMP/training - Strengthening lab capacities
Heavy metals (Hg, Cd, Pb, As),	Fish and fish products Cereal; Vegetable Ground Water	- Monitoring - Risk communication
3-mcpd, benzopyrene, melamine,	Soy sauce, oil Milk products	- Training new technology on soy sauce production - Strengthening import inspection

Microbial pathogens (Cambodia):

Salmonella spp., *Vibrio parahaemolyticus*, *E. coli*: EPEC, ETEC, EHEC, EIEC, *Vibrio cholerae*, *Staphylococcus aureus*, *Listeria monocytogenes*, etc.

Parasites (liver flukes): *Clonorchis*, *Ophisthorchis*

Food Safety Challenges Microbiological Hazards	Specific foods associated with the risk	Risk Mitigation (Any available intervention to reduce the risk?)
<i>Salmonella spp.</i>	-Meat and meat products	- GHP/GMP/HACCP
<i>E. Coli</i> ; <i>staphylococcus</i>	- Meat and meat products; - Water, fruits and vegetable	- GHP/GMP/HACCP
<i>Listeria monocytogenes</i>	-Fish and fish products, (Sea food)	- GHP/GMP/HACCP
<i>Vibrio cholerae</i>	- -Fish and fish products, (Sea food)	- GHP/GMP/HACCP

Chemical contaminants (Laos):

Heavy metals (Hg, Cd, Pb, As), Mycotoxins (Aflatoxin, Ochratoxin, etc.), Pesticide and Veterinary drug residues, Others (3-mcpd, benzopyrene, melamine, etc.)

Excessive Food Additives, Prohibited Chemical Additives

Food Safety Challenges Chemical Hazards	Specific foods associated with the risk	Risk Mitigation (Any available intervention to reduce the risk?)
Heavy metals	drinking water	monitoring the level in water sources and environment, control
Aflatoxin, Ochratoxin	nuts, coffee	storage and drying process control, GMP
Pesticides, HERBICIDES	fruits and vegetables	registration, GAP
Excessive use of Food additives	preservatives and color	monitoring the residues and notify and education
Prohibited FA(formalin, borax) Betagonists, natural toxin, hormone, growth promoter..	Seafood, meat meat	regular inspection, destroy and punishment

Microbial pathogens(Laos):

Salmonella spp., Vibrio parahaemolyticus, E. coli: EPEC, ETEC, EHEC, EIEC, Vibrio cholerae, Staphylococcus aureus, Listeria monocytogenes, etc.

Parasites (liver flukes): *Clonorchis, Ophisthorchis*

Food Safety Challenges Microbiological Hazards	Specific foods associated with the risk	Risk Mitigation (Any available intervention to reduce the risk?)
Salmonella	chicken	good storage and cooking practice
E.coli	vegetables, water sources, street food	good hygiene practice, education 5 keys safer food
Vibrio. parahaemolityticus	seafoods	monitoring import food, good storage and cooking practice
Staphylococcus au.	RTE , street food	Good hygiene practice
Ophistorchis	Fish	cooked food consumption

Chemical contaminants (Myanmar):

Heavy metals (Hg, Cd, Pb, As), Mycotoxins (Aflatoxin, Ochratoxin, etc.), Pesticide and Veterinary drug residues, Others (3-mcpd, benzopyrene, melamine, etc.)

Excessive Food Additives, Prohibited Chemical Additives

Food Safety Challenges Chemical Hazards	Specific foods associated with the risk	Risk Mitigation (Any available intervention to reduce the risk?)
Histamine	Fishery – anchovy (dried products)	improve storage and handling
Non food color	Fishery products	GMP
Antibiotic residues (Nitrofurantoin, Chloramphenicol)	Fish and shrimp, raw meats	GAP/GFP
Nitrite	Dried fish(Snake Head), Processed meat products	GMP
Hormone	Dairy products	GAP

Microbial pathogens (Myanmar):

Salmonella spp., *Vibrio parahaemolyticus*, *E. coli*: EPEC, ETEC, EHEC, EIEC, *Vibrio cholerae*, *Staphylococcus aureus*, *Listeria monocytogenes*, etc.

Parasites (liver flukes): *Clonorchis*, *Ophisthorchis*

Food Safety Challenges Microbiological Hazards	Specific foods associated with the risk	Risk Mitigation (Any available intervention to reduce the risk?)
E.coli, fecal coliforms	pulses and beans, vegetables	GAP – post harvest
Vibrio cholerae	ice products (eg. ice- cream)	GMP
Salmonella spp.	Bakery products	GMP
Staphylococcus aureus	processed food (milk and milk products), salads	GMP, GHP

Chemical contaminants (Vietnam):

Heavy metals (Hg, Cd, Pb, As), Mycotoxins (Aflatoxin, Ochratoxin, etc.), Pesticide and Veterinary drug residues, Others (3-mcpd, benzopyrene, melamine, etc.)

Excessive Food Additives, Prohibited Chemical Additives

Food Safety Challenges Chemical Hazards	Specific foods associated with the risk	Risk Mitigation (Any available intervention to reduce the risk?)
Pb,	Canned foods including canned fruits, water sources,	control from farm to table,
Hg	Fish and fishery products	control the animal feed and vet drugs, apply HACCP
Pesticies	fresh fruits and vegetable, processed fruits and vegetable	make a list of pesticide which is allowed to use with the MRLs enclosed with.
Food additives (colours)	beverages, ready to eat (crackers, snacks, potato chips...), noodles	issue the list of food additives with the provisions to use in food processing.

Microbial pathogens (Vietnam):

Salmonella spp., *Vibrio parahaemolyticus*, *E. coli*: EPEC, ETEC, EHEC, EIEC, *Vibrio cholerae*, *Staphylococcus aureus*, *Listeria monocytogenes*, etc.

Parasites (liver flukes): *Clonorchis*, *Ophisthorchis*

Food Safety Challenges Microbiological Hazards	Specific foods associated with the risk	Risk Mitigation (Any available intervention to reduce the risk?)
<i>Salmonella spp</i>	egg, poultry products, milk and meat products	5 keys of food hygienic conditions in processing.
<i>E.coli</i>	beef meat products, beef fresh milk	cooking carefully, using clean water resources
<i>Listeria monocytogenes</i>	raw milk and food made from raw milk. Contaminate a variety processed meats. RTE and hot dogs Smoked seafood...	do not eat raw milk Cooking carefully Separate the uncooked meat from other cooked products and fruits and vegetable
parasites	castle meat, game and poultry meat	

Please, rank the following diets started from the food consumed most

GEMS/Food Regional Diets	Rank			
	C	L	M	V
Cereals	1	1	1	1
Roots and Tubers	8	6	5	7
Pulses	15	6	4	14
Sugars and Honey	6	3	13	13
Nuts and Oilseeds	9	5	8	12
Vegetable Oils and Fats	7	4	14	10
Stimulants (Tea, Coffee)	11	3	11	9
Spices	10	2	7	15
Vegetables	2	2	2	2
Fish and Seafood	3	3	3	5
Eggs	5	5	9	4
Fruis	4	6	6	8
Milk and Milk Products	13	3	12	3
Meat and Offals	3	4	10	6
Animal Oils and Fats	14		15	11

Please, rank the following capacity building needs

Capacity Building Needs	Rank (if any)			
	C	L	M	V
Basic Chemical Risk Assessment	2	1	3	3
Basic Microbiological Risk Assessment	3	3	3	1
Practical Exposure Assessment of Food Additives	3	3	2	2
Practical Exposure Assessment of Contaminants	3	2	2	3
General Food Consumption Survey	1	2	1	2
Categorization of Food Establishment based on the Risk	1	2	1	4
Chemical Laboratory Analysis	2	1	4	3
Microbiological Laboratory Analysis	2	3	4	1

Workshop and Roundtable Discussion on Food Safety and Standards

March 4-5, 2014, Yangon, Myanmar

Participant List

NAME	Company	Country
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Daw Swe Swe WIN	Myanmar Lion Co., Ltd.	Myanmar
Mr. Keisuke NAMEKAWA	Nagase & Co Ltd	Japan
Mr. Halim NABABAN	National Agency for Drug and Food Control (BPOM)	Indonesia
Dr. Namaporn ATTAVIROJ	National Bureau of Agricultural Commodity and Food Standards (ACFS)	Thailand
Ms. Tomoko TAKAHASHI	Nestle Japan	Japan
Ms. Eva HURT	Nestle Singapore Pte Ltd	Singapore
Dr. (Ms.) May Khin THAN	Nutrition Unit, Department of Health	Myanmar
Mr. Hidekazu HOSONO	Suntory Japan	Japan
Ms. Fumiko SEKIYA	Takasago Japan	Japan
U Sein Thaug OO	Union of Myanmar Federation of Chambers of Commerce and Industry(UMFCCI)	Myanmar
Dr. Kyaw Nyein AYE	Union of Myanmar Federation of Chambers of Commerce and Industry(UMFCCI)	Myanmar
Ms. Pham Thi Hang PHUONG	Vietnam Food Administration	Vietnam
Mrs. Thi Minh Ha NGUYEN	Vietnam Food Administration	Vietnam
Mr. Daisuke TSUCHIYA	Yakult Japan	Japan
Daw Khin Thida MYINT	Yezin Agricultural University	Myanmar